

Ref: **CBQ-120/RX**

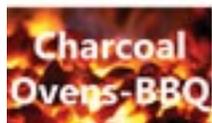
Charcoal PLUS

Charcoal oven-BBQ, GN 2/1 + GN1/1 (150 Kg/h)- Lifiable door/Stainless steel



Your professional partner

Brand : DIAMOND



·mm (BxDxH) :1300x829x(1180)xh870(1080)

·kg :410

·M³ : 1,38

- Regulation on 6 levels, possibility GN 2/1 + GN 1/1.
- Production 120 Kg / h (recommended for 150 people).
- Power expressed in Kw: 8.
- Carrying capacity in coal 5Kg.
- Standard equipment: one meat tongs, 1 scraper and 1 grid in "O" shape (1060x625 mm).
- Exterior finish in stainless steel, interior finish in stainless steel and cast iron.
- Fully insulated cooking chamber.
- Insulation system (patented) that reduces the temperature in contact with the furnace (+/-60°C) and reduces energy consumption (25% reduction in coal consumption!).
- Lifiable door, equipped with large glass (high temperature 750 °C), allowing excellent visibility inside and no need to open the door so often.
- Stainless steel front working shelf (depth 290mm).
- Integrated grease trap, with collection drawer.
- Ash drawer (removable).
- Analog thermometer.
- Integrated firewall device.
- Integrated chimney air flow control system.
- Delivered with 4 adjustable feet.

ADVANTAGE:

- A charcoal oven is the perfect combination between barbecue and oven, in one machine, the best of both offer the most authentic taste of grilled in all your dishes by adding flavor, juiciness and the perfect texture, all in the comfort of your kitchen. - Save up to 40% of charcoal than traditional grills. And at the same time you win a lot of time because it will cook faster up to 35% compared to a standard grill. - The unique design of the grid system and vetopvanger, there are no flames in the oven and the food will not burn. - The lift door and work table make it an effective tool that is appreciated by all chefs.