

classic Charcoal oven 50

pujadas®
grill

 40 - 50
diners



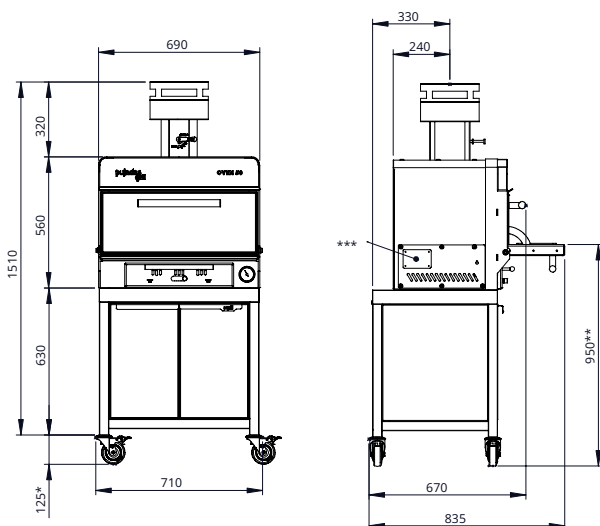
- Designed and manufactured entirely by Pujadas in high quality stainless steel.
- Perfect for indoor, open or outdoor kitchens.
- Thermally insulated body for greater efficiency and better protection from the outside.
- Upper and lower airflow regulators ensure easy temperature control.
- Double security firewalls for increased safety.
- Sunken charcoal fire bowl offers more space and easier operation.
- Adjustable grill height allows impressive versatility.

Available colors:



Each charcoal oven comes with:

- 1 Stainless steel tong
- 1 collect ashes shovel
- 1 Oven poker
- 1 Metallic brush



| | |
|---|----------------|
| Ignition Time ¹ | 35 min aprox |
| Load of Marabú charcoal (Kg) | 6-7 |
| Daily Cons. of Marabú charcoal (Kg) | 10 |
| Charging autonomy ² | 9 - 10 hours |
| Recommended cooking temperature | 250°C to 350°C |
| Production (Kg/h) | 70 kg |
| Equivalent power (kW) | 4 |
| Extraction capacity (m ³ /h) | 4070 |
| Maximum flow (m ³ /h) | 7.5 |

Measurements and weight without packaging

| | | |
|------|--------|-----------------|
| Oven | 213 Kg | 67 x 71 x 163.5 |
|------|--------|-----------------|

Measurements and weight with packaging

| | Kg | cm W x D x H |
|-------|-----|---------------|
| Oven | 190 | 78 x 65 x 98 |
| Table | 63 | 120 x 80 x 88 |

IMPORTANT!

- Installation on a steel table is recommended.
- Installation on wooden or ceramic worktops is not recommended.

* Recommended table height to ensure the perfect use of the machine.

1. See instruction manual. 2. Depending on the use and quality of the charcoal, it may vary * Indicative values