# classic Charcoal oven140





130 - 140 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:

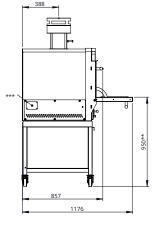


Oven

### Each charcoal oven comes with:

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

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	35 min aprox
Load of Marabú charcoal (Kg)	6-7
Daily Cons. of Marabú charcoal (Kg)	10
Charging autonomy <sup>2</sup>	9 - 10 <b>hours</b>
Recommended cooking temperature	250°C to 350°C
Production (Kg/h)	70 kg
Equivalent power (kW)	4
Extraction capacity (m³/h)	4070
Maximum flow (m³/h)	7.5

#### Measurements and weight without packaging

390 Kg	86 x 87.2 x 179.9

Measurements and weight with packaging				
	Kg	cm W x D x H		
Oven	360	94 x 96 x 128		
Table	80	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.

l. See instruction manual. 2. Depending on the use and quality of the charcoal, it may vary  $\ast$  Indicative values