# essential Charcoal oven90







- 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.

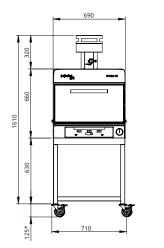
## Available colors:

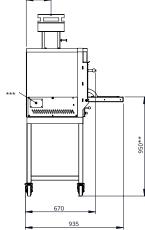


Oven

### Each charcoal oven comes with:

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





| Ignition Time 1                     | 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

| 0.40.14 | 07 71 170 5     |
|---------|-----------------|
| 243 Kg  | 67 x 71 x 173.5 |

| Measurements and weight with packaging |  |
|--|--|
|--|--|

|       | Kg  | cm W x D x H  |
|-------|-----|---------------|
| Oven  | 240 | 78 x 75 x 108 |
| Table | 35  | 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