



## ■ Features

- Unique brazier oven designed for cooking over a wood fire for authentic, tasty and inventive cuisine with grilling flavor
- Double insulation prevents heat loss
- Robust and lightweight door fitted with Neoceram glass resistant up to 750° C
- Allows control of the cooking chamber without need of opening the door
- With elevation system of the charcoal platform, which permits the control of the intensity of cooking
- Suitable for any type of charcoal
- Front ash drawer for easy cleaning
- Removable grease drawer
- Homologation certificate CE

## ■ Technical Specifications

Model BR 130	
Diners*	100
Fire up time*	30 min
Charcoal daily consumption*	12 a 16 Kg
Performance*	9 h
Recommended minimum load*	4 Kg
Production*	90 Kg/h
Cooking temperature	250° C a 350° C
Power equivalence	5,5 kW
Exhaust rate	3200 m3/h
Elevation System	Yes
Smoke outlet vent	Ø 15 cm
Standard grate dimensions	775x545 mm
Ribbed grate dimensions	680x545 mm
Oven dimensions	900x790x1550 mm
Packaging dimensions	1000x1080x1700 mm
Net weight	324 kg

\* Approximate data

## Included Accessories

Standard grate  
Ribbed grate  
Meat tongs  
Poker  
Internal firebreak

## Optional Accessories

External Air Flow regulator  
External Firebreak  
Hat

