



■ 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 certificates CE

■ Technical Specifications

Model BR 170	
Diners*	150
Fire up time*	30 min
Charcoal daily consumption*	16 a 20 Kg
Performance*	9 h
Recommended minimum load*	4 Kg
Production*	125 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	900x790x1800 mm
Packaging dimensions	1080x1000x2000 mm
Net weight	416 kg

* Approximate data

Included Accessories

Standard grate
Ribbed grate
Meat tongs
Poker
Internal firebreak

Optional Accessories

External Air Flow regulator
External Firebreak
Hat

