



ASADO FLAME GRILL™

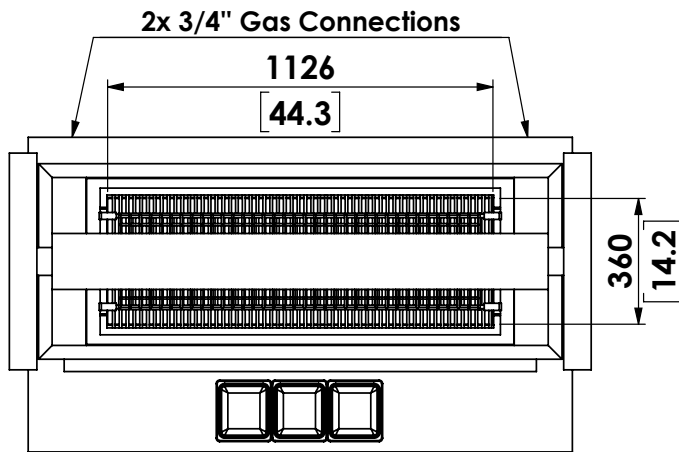
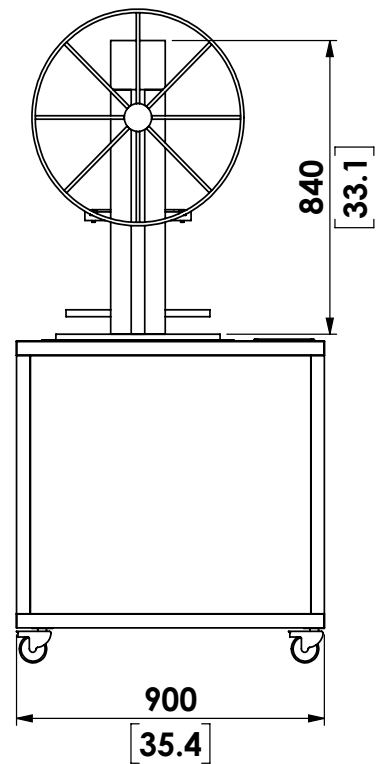
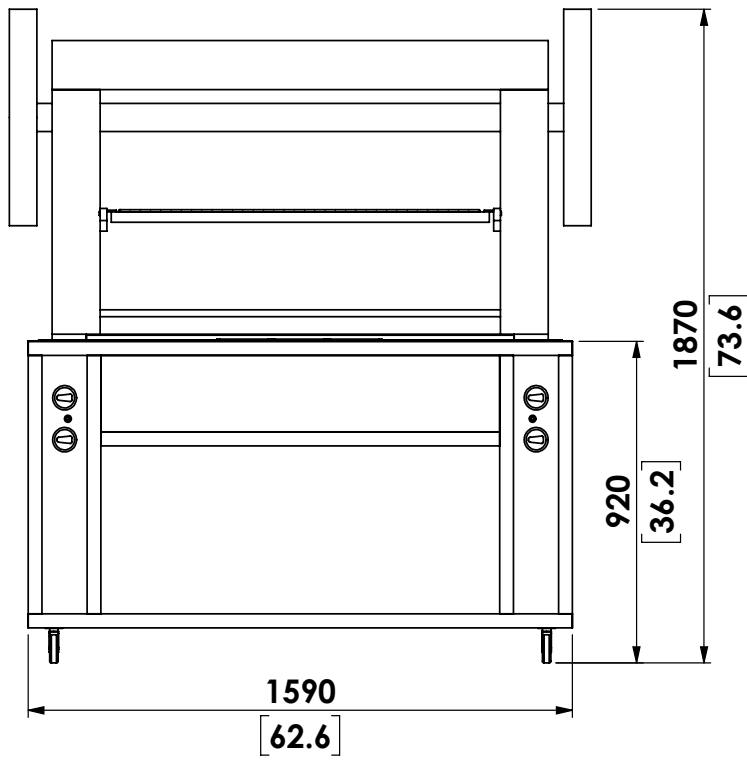
The traditional art of Argentinian grilling developed for the modern commercial kitchen

- Instant gas-fired cooking.
- Even heat distribution system.
- Can be used with charcoal or lump wood for extra aroma.
- Unique clay-pit design providing optimal thermal insulation.
- Adjustable cooking surface for searing, cooking and resting.
- Freestanding, Countersunk and Table-Mounted versions.
- Can be custom made to measure.
- Designed for easy maintenance and cleaning.
- Natural Gas, LPG or Solid Fuel



The Clay Oven Co. Ltd.
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TECHNICAL DATA

Heat Output

High Setting	44KW / 150,000 Btu (net)
Low Setting	10.4KW / 33,000 Btu (net)
Gas Supply Pressure	20 mBar / 7 Inch
Gas Rate	2.75 m ³ / hr
Connection	1 x 3/4"

Mechanism Options:

Deluxe - Covered grill mechanism with no exposed chains or grill sliders.

Classic - Exposed mechanism with chain and grill sliders on show.

Installation Requirements:

The oven must be vented in accordance with all relevant local codes and regulations.

Please Note:

Continuous product improvement is a policy of the Clay Oven Co. Ltd. therefore specification and design are subject to change without notice.



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