



CLAYOVENS CLAYGRILL™

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

- 3 Fire cages to maximise supply of hot embers for grilling.
- 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.
- Integrated drip tray and channel system.
- Unique ClayOvens hand crank mechanism with auto lock feature.
- Can be Custom made to measure.
- Designed for easy maintenance and cleaning.



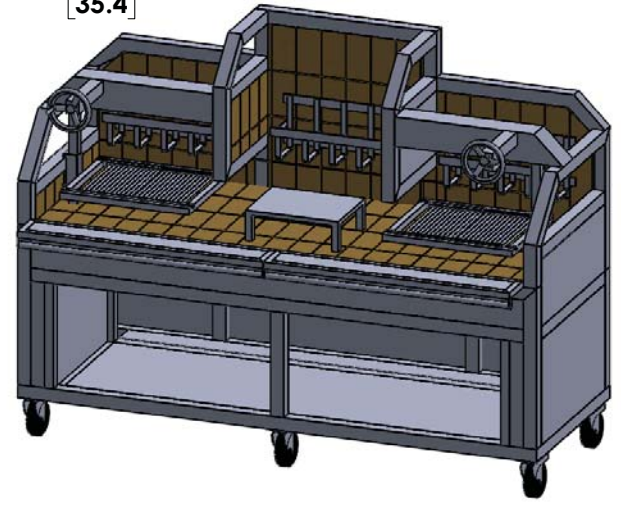
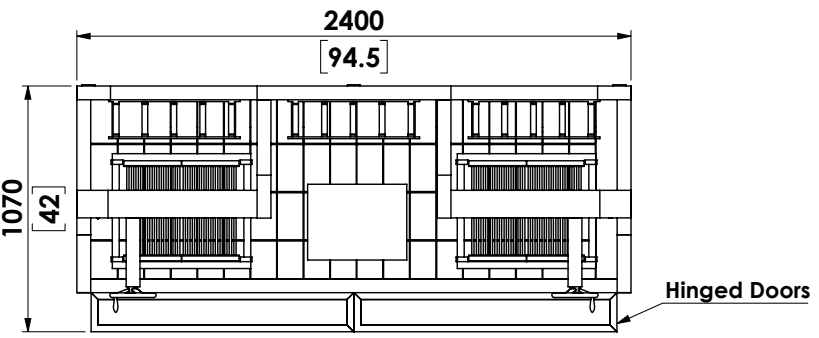
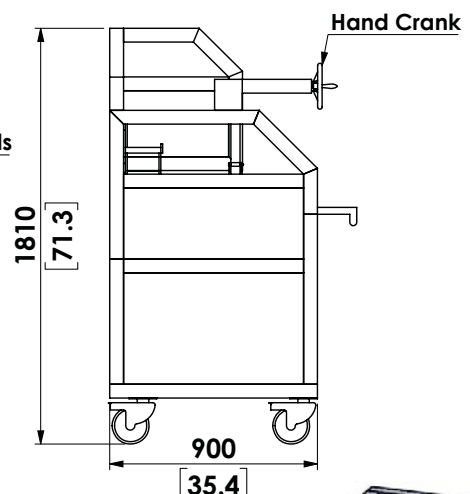
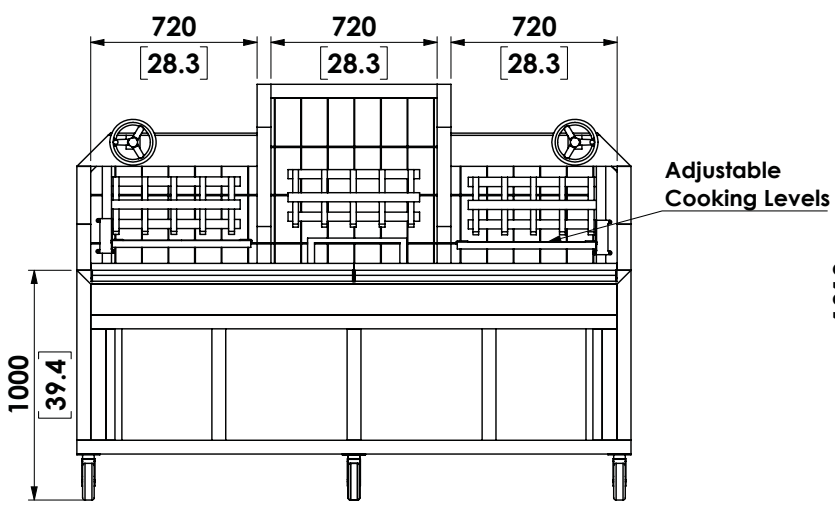
The Clay Oven Co. Ltd.

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www.clayovens.com





Installation under approved canopy required
(check local codes and regulations)

Units can be custom made and are available in Gas & Charcoal Combination, Gas with Artificial Log Fire and Wood Fired only.



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