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A unique design for demanding chefs

X-OVEN was established in 2013 by entrepreneur Alfredo Mercurio and restaurateur and inventor Enrico Piazzi. The company produces and distributes its internationally patented charcoal ovens with lateral grill drawers around the world for the hotel, restaurant and catering sectors.

The X-Oven Group is comprised of: X-Oven International, the headquarter, based in Lugano, Switzerland, responsible for the Swiss and international markets and X-Oven Italia, located in Cremona and in charge of marketing in Italy.

Italian design and Swiss precision combine to produce the X-Oven, making it the perfect blend of functional excellence, tradition and innovation.

Enrico Piazzi is a restaurateur and inventor for both work and pleasure. After years of slaving over hot grills that were difficult to use, wasteful and unsafe, he developed a concept to replace the traditional front hatch of old-fashioned charcoal ovens with a system of one or more removable side grill drawers set at different heights, so that a variety of foods could be prepared at different temperatures.



CHARCOAL OVENS

X-Oven is the only charcoal oven with lateral grill drawers



Designed for enclosed spaces in professional kitchens, X-OVEN is the only charcoal oven with lateral grill drawers available in three models: with one, two or three grill drawers.

The X-Oven.1 model is considered a specialized product, characterized by a high and uniform service temperature that can reach 380 °C and remain constant throughout a standard service. It is perfect for intense and aggressive cooking and is suitable for all meat cuts that are prepared to perfection in a very short time frame.

The X-Oven.2 model, with two grill drawers, is the ideal solution for combining the versatility of the X-Oven.3 with the ease of use of the X-Oven.1. The X-Oven.2 adopts a grill drawer with 15 cm of available height in the position closer to the brazier tray, offering the possibility of placing grills at three alternative heights. Additionally, on the upper level, it hosts a grill drawer with 10 cm of available height.

The X-Oven.3 model is a versatile product that offers chefs multiple cooking options.

The X-Oven.3 takes full advantage of its vertical height. The three grill drawers are set at different levels, allowing chefs to exploit lower or higher temperatures.

The product's distinctive features have been recognized for their uniqueness and are patented internationally.

The X-Oven is distributed globally. Through use of this innovative product, the world's most talented chefs and most exclusive restaurants have discovered a new and surprising cooking tool that enhances natural food flavors, encourages creativity, cuts energy costs and guarantees a safe working environment.

x-oven.com

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CHARCOAL CUISINE



EXCLUSIVE

SAFE

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