



X-OVENS

Called the X-Oven, these charcoal ovens simply named **X-Oven.1** for a single deck oven and **X-Oven.3** for triple deck was another winner of the SMART LABEL during HOST 2015. Like how traditional cooking depended on charcoal for heat yet infusing food with a unique flavour, the X-Ovens were able to translate that for modern day commercial kitchens.

Conceived by an Italian restaurant owner whose passion for the true flavour of grill sparked his quest to create a charcoal oven that preserves the idea, the X-Ovens are designed to mesh both tradition and modern cooking - its closed chamber designed to ensure the “embers” are alive, while avoiding risks on uncontrollable flames in a busy kitchen. Unlike placing food directly over an open flame grill where you can run into a risk of burning your food, it uses heat of the embers to wrap and seal the surface of food, trapping its juices and flavour, while still giving it that natural “flame” aroma.

X-Ovens allows users to adjust the smoke outlet valve to modulate the food taste and with its triple deck unit, the chef can cook at different temperatures, thus working on various cooking techniques at 1 time.

Its small footprint saves space and with technology, the build of the ovens is able to ensure energy efficiency - a special side grill drawer system, and porcelain chamber all play a role in ensuring that the heat is controlled and heat loss reduced. A fire breaker device is integrated in the fumes exhaust system making safety a priority during design as well.

X-ovens is an effortless and safe grill cooking equipment - easy to install, light up, use, adjust and clean.

X-OVEN
CHARCOAL CUISINE
www.X-Oven.com