

X-OVEN

Beyond grilling

X-OVEN presents a new generation of charcoal ovens for chefs who want to prepare gourmet food preserving its authenticity, taste and aroma while taking full advantage of a unique modern cooking system.

A new, versatile and efficient product line that offers enhanced comfort and safety, that serves chef's creativity while ensuring rapid and healthy preparation of diverse high quality food.

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X-OVEN's product range was conceived by Enrico Piazzì, an Italian restaurant owner and passionate inventor who has spent years researching, developing and market testing the products in order to deliver a first hand, exceptional, cooking tool – chef to chef. An ancestral tradition in a modern cooking system – the scent of wood and the solidity of the steel together with its smart design create a unique system that makes preparation more comfortable while conferring the true flavor of grill to food. X-OVEN means healthy, light and flawless cooking – the heat of the embers

wraps and “seals” the surface of the food: juices and mineral salts are retained within, enhancing the natural taste and flavor while keeping its softness intact, without the risk of carbonizing the food as in open-flame grills. In fact, X-OVEN's closed chamber is designed to convey only enough oxygen to keep the embers alive, avoiding the development of uncontrolled flames but guaranteeing an ideal and constant temperature during service. Hence the food quality is excellent – the food is perfectly cooked, healthy and light.

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Dynamic

X-OVEN's product line offers dynamic cooking systems, suitable for a wide variety of needs that can turn into true creative instruments in the hands of talented chefs. Multiple grill drawers to cook different dishes simultaneously at different temperatures: from the most intense heat in the grill drawer nearest the brazier, gradually diminishing in the grill drawers further away from the embers. Alternatively, single grill drawer to cook at a higher and more uniform temperature. X-OVEN is an ideal cooking companion for diverse cooking techniques – grilling, cooking

au gratin, roasting, regenerating, toasting and smoking on charcoal. Adjusting the smoke outlet valve can modulate the food taste: closed for a more intense embers note or opened, for a greater delicacy. Even the combustible plays its part; X-OVEN's selected charcoal is deliberately neutral to enhance the natural flavor of the food, but by adding wood chips of various essences and scents, possible nuances of flavor become endless. X-OVEN frees creativity in each chef and lends itself to many cooking methods while giving excellent results.

X-OVEN saves energy, time and space. It reaches and maintains extremely high temperature with no heat dispersion thanks to its purposely designed side grill drawer system; the porcelain chamber is shut at all times and allows slow ember combustion while preventing flame development. This innovation reduces charcoal consumption by 80% compared to traditional open-flame grills and by 50% compared to ordinary charcoal ovens. Energy savings are also obtained due to the efficient brazier-lifting cart that serves to make the best use of every calorie.

At the same time, energy efficiency and low heat dispersion result in faster preparation and service operations that can lead up to 50% productivity increase compared to traditional kitchen equipment. Moreover, the compact and functional design together with the possibility of choosing either right or left grill drawers allow the perfect fit in any professional kitchen line occupying overall less than one square meter of space. X-OVEN is convenient because it takes up little space, it saves time, it reduces consumption and it increases productivity.

Convenient

Convenient



Safe



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Safe

No more gusts of heat or risk of burns as in ordinary charcoal ovens. Instead of the old single front hatch, with the X-OVEN cooking system, the chef can open the grill drawer with just a finger to monitor the cooking process and intervene on the food in total safety and never in direct contact with the heat source. The grill drawer, once open, is perfectly isolated from the glowing embers and it prevents heat and smoke leakages.

The Fire breaker device that is integrated in the fumes exhaust system completely avoids the risk of sparks or solid particles output. In this way one can rediscover the true pleasure of cooking on the grill without the inconvenience of coping with heat or burns. X-OVEN allows effortless and safe grill cooking and is easy to light up, adjust, clean and install.

X-Oven.1



Technical specifications	Nominal power	3,81 kW
	Suggested charcoal load	3,00 Kg
	Consumption rate	0,7 Kg/hr
	Average service time (first 3/4 hours maximum heat intensity, last 1/2 hours declining)	4/6 hrs
	Starting time	1 hr
	Average production rate (300gr. a portion)	60 portions/hr
	Operating temperature	280 / 380 °C
	Capacity	1 GN1/1
	Minimum extraction hood rate	1500 m³/hr
	Extraction hood aspiration speed	> 1,5 m/s < 3,0 m/s
	Fumes temperature at aspiration hood intake (minimum distance from Fire breaker 25cm)	< 80 °C
	Efficiency	63,67 %
	CO emission in the combustion products	0,400 %

Dimensions and weights	Width with grill drawers closed (including handles)	585 mm
	Width with grill drawers opened (including handles)	960 mm
	Width with grease drainer	900 mm
	Depth with front hatch closed (including handles)	840 mm
	Depth with front hatch opened	1240 mm
	Total height with smoke outlet valve and fire breaker	1000 mm
	Height X-Oven.1	700 mm
	Height smoke outlet valve + fire breaker	300 mm
	Total weight X-Oven.1	150 Kg
	Dimensions of stainless steel grill 1/1	370 x 540 mm

X-Oven.2



Technical specifications	Nominal power	4,45 kW
	Suggested charcoal load	6,00 Kg
	Consumption rate	0,85 Kg/hr
	Average service time (first 3/4 hours maximum heat intensity, last 2/3 hours declining)	5/7 hrs
	Starting time	1 hr
	Average production rate (300gr. a portion)	100 portions/hr
	Operating temperature	270 / 370 °C
	Capacity	2 GN 1/1
	Minimum extraction hood rate	1500 m³/hr
	Extraction hood aspiration speed	> 1,5 m/s < 3,0 m/s
	Fumes temperature at aspiration hood intake (minimum distance from Fire breaker 25cm)	< 80 °C
	Efficiency	64,61 %
	CO emission in the combustion products	0,437 %

Dimensions and weights	Width with grill drawers closed (including handles)	585 mm
	Width with grill drawers opened (including handles)	960 mm
	Width with grease drainer	900 mm
	Depth with front hatch closed (including handles)	840 mm
	Depth with front hatch opened	1240 mm
	Total height with wheels on ground, smoke outlet valve and fire breaker	1668 mm
	Height X-Oven.2	802 mm
	Height brazier lifting cart	566 mm
	Height smoke outlet valve + fire breaker	300 mm
	Total weight	285 Kg
	Weight X-Oven.2	215 Kg
	Weight brazier lifting cart	70 Kg
	Dimensions of stainless steel grill 1/1	370 x 540 mm

X-Oven.3



Technical specifications	Nominal power	5,09 kW
	Suggested charcoal load	8,00 Kg
	Consumption rate	1,00 Kg/hr
	Average service time (first 4/5 hours maximum heat intensity, last 2/3 hours declining)	6/8 hrs
	Starting time	1 hr
	Average production rate (300gr. a portion)	150 portions/hr
	Operating temperature	250 / 350 °C
	Capacity	3 GN 1/1
	Minimum extraction hood rate	1500 m³/hr
	Extraction hood aspiration speed	> 1,5 m/s < 3,0 m/s
	Fumes temperature at aspiration hood intake (minimum distance from Fire breaker 25cm)	< 80 °C
	Efficiency	65,52 %
	CO emission in the combustion products	0,475 %

Dimensions and weights	Width with grill drawers closed (including handles)	585 mm
	Width with grill drawers opened (including handles)	960 mm
	Width with grease drainer	900 mm
	Depth with front hatch closed (including handles)	840 mm
	Depth with front hatch opened	1240 mm
	Total height with wheels on ground, smoke outlet valve and fire breaker	1748 mm
	Height X-Oven.3	882 mm
	Height brazier lifting cart	566 mm
	Height smoke outlet valve + fire breaker	300 mm
	Total weight	310 Kg
	Weight X-Oven.3	240 Kg
	Weight brazier lifting cart	70 Kg
	Dimensions of stainless steel grill 1/1	370 x 540 mm

Burger Machine



Technical specifications	Nominal power	5,44 kW
	Suggested charcoal load	8,00 Kg
	Consumption rate	1 Kg/hr
	Average service time (first 4/5 hours maximum heat intensity, last 2/3 hours declining)	6/8 hrs
	Starting time	1 hr
	Average production rate (180 g)	100 burgers/hr
	Operating temperature	320 / 380 °C
	Capacity	2 GN1/1
	Minimum extraction hood rate	1500 m³/hr
	Extraction hood aspiration speed	> 1,5 m/s < 3,0 m/s
	Fumes temperature at aspiration hood intake (minimum distance from Fire breaker 25cm)	< 80 °C
	Efficiency	63,58 %
	CO emission in the combustion products	0,494 %

Dimensions and weights	Width with grill drawers closed (including handles)	585 mm
	Width with grill drawers opened (including handles)	960 mm
	Width with grease drainer	900 mm
	Depth with front hatch closed (including handles)	840 mm
	Depth with front hatch opened	1240 mm
	Total height with smoke outlet valve and fire breaker	1490 mm
	Height Burger Machine	1190 mm
	Height smoke outlet valve + fire breaker	300 mm
	Total weight Burger Machine	250 Kg
	Dimensions of stainless steel grill 1/1	370 x 540 mm

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