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We asked X-OVEN corporate chef Mattia Chiesa

To tell us about his experience in the charcoal oven world

Mattia, tell us something about yourself. I'm 32 years old, and after school I attended Istituto Alberghiero Carlo Portal, I started my professional training with chef Danilo Angè, with whom I still collaborate. I got to know X-Oven one day, thanks to a demo. At that time, I had been working for some years for one of the largest companies in the sector. I was curious, I wanted to know what the competition was up to. I immediately understood that X-Oven, the only charcoal burning oven in the world with laterally extractable drawers, was moving towards the future. In 2017, I started working for them, and I'm very happy: I test new recipes, demonstrate the functions of the ovens to new clients, I train kitchen staffs and I contribute to new product development. I would say that now I have made my choice: after 10 years of working with charcoal ovens, the grill has become my profession and my method of culinary expression.

Do you remember what you felt the first time that you saw an X-Oven charcoal oven in action? I was excited and amazed at the same time. For the first time in my professional life I found myself in front of an easy to use charcoal oven, with such a naturally intuitive use - the possibility of working on different drawers with different temperatures - it surpasses all other ovens.

Please explain further. It's about tastiness, the foods that come out of an X-Oven are fan-

tactic. In fact, the heat of the coals envelops and "seals" the surface of the food. Juices and minerals remain inside, the natural flavour of the food is heightened, the tenderness and succulence come through better. This is true not only for meats, but also and mainly for fish, shellfish and vegetables.

If, rather, we consider the role of the chef, X-Oven is the only charcoal oven that gives the operator complete control over all cooking phases.

The chef can open the grill drawers with a finger, check the cooking progress and intervene on the food without interfering with the heat source. In fact, this is an oven that guarantees the maximum security of the cook, who never comes into direct contact with the coals or other dangers (smoke, heat, charcoal particles, sparks).

If, finally, we study the kitchen in terms of productivity, the performance of X-Oven is extraordinary. Today, X-Oven is the only charcoal oven that, working with the drawers on different levels, allows management of the temperature in order to extract the maximum from each ingredient, from each raw material. The result is incredible productivity, a well-cooked and flavourful food, and a highly motivated cook.

www.x-oven.com



CHARCOAL OVENS

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