

## X-OVEN, the charcoal ovens built for chefs

X-Oven, manufacturer and distributor of charcoal ovens for professional use, was established in Cremona in 2013 following the experience of Enrico Piazzì, restaurateur-innovator by profession and passion. After years spent in the kitchen amidst awkward, uneconomic and unsafe grills, Piazzì decided to design an innovative solution, conceived and studied for chefs. X-Oven, a system of single or multiple side grill drawers arranged at different heights, was born. Along with Alfredo Mercurio, in charge of managing the start-up project, the concept turned into reality and the innovations that Piazzì conceived were patented at international level. Within a short time, X-Oven Italia was joined by X-Oven International, based in Lugano (CH). X-Oven International has become the company headquarters and handles the distribution of the ovens in Switzerland and around the world. About 30 countries in Europe, the Americas and the Middle East are currently being reached, while X-Oven Italia handles the development of the domestic market.

The success of the X-Oven range of cooking tools in top level restaurants has marked an important step forward in the usage of professional charcoal ovens.

The X-Oven revolution closed the era of the old front door ovens and has thrown open the doors to flexibility and high-level creativity also in grilled dishes. The many chefs that have adopted X-Oven recognize its unique ability to exalt authentic flavors, a key feature that helps reshaping traditional grill cooking with contemporary approaches. X-Oven can be seen as a junction between tradition and the future in the professional kitchens, also bringing attention to the safety of working conditions and introducing the ultramodern concept of charcoal consumption savings.

Today many restaurants in Italy and in the world take advantage of the versatility and efficiency of X-Oven products: from the Midtown Grill at Berlin Marriott Hotel to the Michelin-starred Locanda Locatelli in London, from the Sheraton Salzburg-Fuschlsee Hotel Jagdhof in Austria to the Killarney Park Hotel in Ireland, the Jumeirah Beach Hotel in Dubai, the Hyatt Regency in Sochi, Russia, up to Eataty Lingotto in Turin, just to mention a few names.

[www.x-oven.com](http://www.x-oven.com)



# X-OVEN

## CHARCOAL CUISINE

- *Exclusive*
- *Safe*
- *Convenient*
- *Dynamic*



[x-oven.com](http://x-oven.com)