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X-OVEN charcoal oven to the conquest of Hong Kong

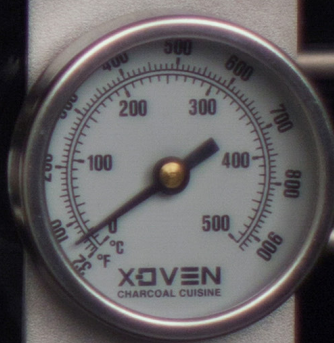
As a world business capital, for years Hong Kong has acted as an ideal showcase for western operators wishing to enter Asian markets. This extremely lively city, very keen on emerging trends, is the chosen location of a unique restaurant business that was set up in 2012, the Black Sheep Restaurants. Under the guidance of its visionary Founders, Christopher Mark and Syed Asim Hussain, before end of 2021 the Black Sheep team will have a portfolio of almost 30 different restaurants, all born of a desire to share particular aspects or cuisines of other cultures, places, epochs. Each venue tells a niche culinary story and does so with an experiential food concept, which positions Black Sheep Restaurants as the company with the most innovative approach in the hospitality scene.

Within this galaxy Osteria Marzia is the Italian fish restaurant, where to enjoy fish at its very best. The kitchen is run by Luca Marinelli, who has trained and worked with Mauro Uliassi, pluri-starred chef of the eponymous restaurant Uliassi in Senigallia (Italy).

On its menu grilled specialities are featured strongly. Says Luca Marinelli: "I am convinced that there is no better way to cook fish than grilling. After being marinated in oil, with herbs or garlic, grilled fish perfectly fulfils its promise of a simple yet refined flavour. In any case, grilling is also an excellent way to cook vegetables and meats, because it produces fantastic results that are like nothing else".



XOVEN



HIGH PERFORMANCE

totally different cooking methods according to the results you want to achieve



Luca Marinelli

"We use an X-Oven charcoal oven, the model with three lateral grill drawers. Cooking with an X-Oven is a bit like setting up a barbecue, but immensely more efficient. An X-Oven occupies no more than 1 sq m and provides three different drawers with three different temperature levels, without heat dispersion and an unbeatable performance", Marinelli goes on to say. "I first came across the X-Oven a few years ago and I was immediately impressed by its versatility. You can cook just about everything in it, experimenting totally different cooking methods according to the results you want to achieve. Our colleagues of the Associazione Chianti, another Italian restaurant of the Group, are also great fans of the X-Oven charcoal oven. They use nothing but excellent American meat, hung for one month in our refrigerators, which is served up as fantastic dishes thanks to the high performance offered by the X-Oven".

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