UNIVERSO

artisanal grills



BUILT-IN CHARCOAL GRILL

Built-in charcoal grill



Our range of built-in charcoal grills is perfect for all those places that have a fireplace or any masonry structure and wish to offer grilled cuisine, such as traditional restaurants, taverns, “trattorias” , "risto-butchers", "steak houses", and also for private households.
Our “I” range is made with the 4-adjustment grid system which allows you to cook even the most delicate food at different temperatures, while keeping food warm until serving.
The special double grids are quipped with hooks, making it possible to position and block your food while cooking. This allows you to turn the grill instead of the food while cooking and is particularly useful for foods that tend to stick together during cooking, such as fish.
Ergonomic handles have been designed to ensure the correct use of the grill by the operator.
The I (built-in) range is produced in 2 versions: I1 with a grid that can be adjusted using the right or left side lever according to preferences; I2 with two individually adjustable gratings by levers located both on the right and left side.

TECHNICAL SPECIFICATIONS

OPTIONAL	Models	N. Grids	Built-in Dimensions	Overall Dimensions
. Double or single ash drawers	I1	1	50 x 60 x 12 cm	60 x 66 x 45 cm
. “Arrosticini” support	I2	2	95 x 60 x 12 cm	105 x 66 x 45 cm

Grid 45 x 55 cm (I2 x 2)

Materials

Made with a thick plate brazier and a cast iron bottom with chromed iron grill holder arm to withstand high temperatures. The Aisi 304 stainless steel grill fully complies with the strictest regulations (“Moca”, in Italy).

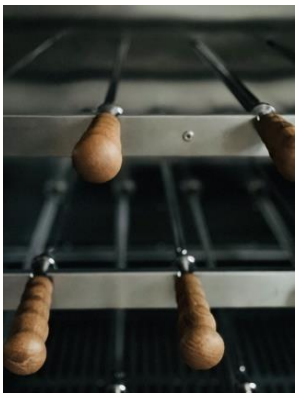
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CHURRASCO

Churrasco Grill



The Churrasco is a professional charcoal grill perfect for all those places that wish to offer different types of meat, using the typical South American cooking method. Through the use of slowly rotating swords, the cooked meat remains tender and juicy, with a slight smoky flavour. Furthermore, the lack of contact between the swords and the grill avoids contamination between different foods.
Churrasco is made with 3 levels of swords: the first and second are rotating and are used for direct cooking, the third is fixed and usefull for pre-cooking meat or to keep food warm while waiting to serve it.
The 63 cm long swords (useful cooking space) are made of Aisi 304 stainless steel of different widths: 17, 19, 22, 30 mm according to needs. In the Churrasco each sword is 15 cm from the other to allow the correct positioning of the various cuts of meat. The handles have been designed to ensure a correct and ergonomics use by the operator.
This product also allows you to control the oxygenation of the embers thanks to the ventilation system designed with guide ash drawers, which allows you to modulate the passage of air on the desired part of the embers. This enables you to regulate the temperature, thus saving on the consumption of wood and coal.
The Churrasco is produced in 3 versions: 20, 32, 44 swords, and it can be customized for specific projects and upon request. It can be provided in a stainless steel finish or custom painted in any desired color for a perfect integration in any environement.

TECHNICAL SPECIFICATIONS

OPTIONAL

. Custom colors available
. Wheels
. Lights inside the hood
. Additional charcoal drawer
. Doors
. Grill set
. Circular reduction
. “Arrosticini” support
. Additional sword

Models	Total N. Swards	Swards per level 1° 2° 3°	Dimensions with hood
Churrasco 20	20	7 + 6 + 7	120 x 90 x 235 cm
Churrasco 32	32	11 + 10 + 11	180 x 90 x 235 cm
Churrasco 44	44	15 + 14 + 15	230 x 90 x 235 cm

Materials

Built in stainless steel 430, iron sheet for the components painted by 15 tenths, stainless steel 304 for components in contact with food.
Rockwool insulation.

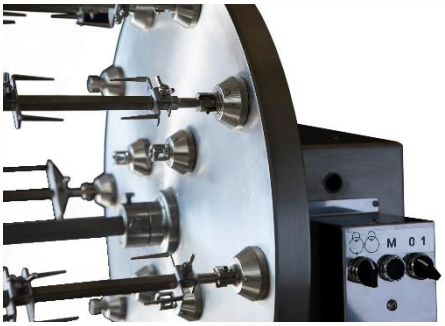
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ELECTRIC ROTISSERIE FIREPLACE

Electric rotisserie fireplace



The fireplace for the electric rotisserie has been made for all those places such as rotisseries, poultry shops, supermarkets that want to offer their customers chickens, deviled chickens, roasts, game, livers, shanks, roulades, porks, and potatoes with a fast and controlled cooking. Through the use of armored stainless steels resistors plates positioned in a parabola on the upper part of the rotisserie, the heat radiates evenly allowing the food to cook homogeneously. Our range uses the “Planetary system” that allows the skewers to make a 360 ° turn every 4 turns of the main disc, thus ensuring an homogeneous and uniform cooking. All models are equipped with a double engine as standard - Universo's historic innovation - which allows even the single skewers to be cooked without the need to rotate the entire disc; telethermometer for temperature; two drawers for objects; one frontal door partially retractable, made by tempered glass, easy to clean thanks to a stop system; a tempered glass in the back, which allows you to control the cooking of the skewers from both sides, facilitated by an internal lighting system; a stainless steel tank where to place a few cm of water in order to create the correct humidity ideal for cooking food and also collects the oils of the cooking while keeping the rotisserie clean inside; castors. The various models differ from each other for the number of skewers to use: 6,8,10 skewers. As optional, a wide range of skewers in stainless steel of different sizes: 78,108,124 cm. The removable central axis is used for cooking porks, lambs, turkeys and other products weighing more than 10-15 kg. The maintenance of ours rotisserie is minimal and consists in cleaning the skewers and the disc after each use; moreover, thanks to the detachable axis, extraordinary maintenance can also be carried out easily.

TECHNICAL SPECIFICATIONS

OPTIONAL	Model	n. Spits	Chicken load	Spits cm	Dimensions	Thermal Power
. Doors	CM246	6	24	78	125 x 70 x 230 cm	6,8 kW
. Differents spits	CM366	6	36	108	155 x 70 x 230 cm	9,2 kW
. Circular reduction	CM488	8	48	108	155 x 82 x 245 cm	10,7 kW
. Roast pork accessories	CM960	10	70	124	171 x 88 x 252 cm	15,2 kW

Materials

Structure in painted iron sheet of fifteen tenths, 304 stainless steel all components in contact with food.

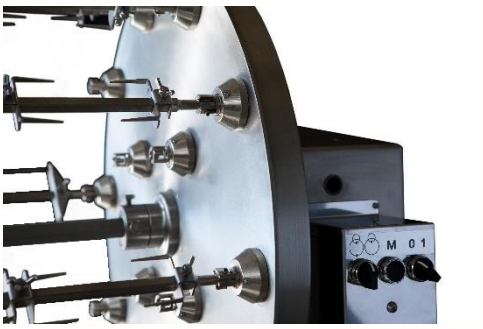
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ELECTRIC ROTISSERIE

Electric rotisserie



The professional electric rotisserie has been created for all those places such as rotisseries, poultry shops, supermarkets that want to offer their customers chickens, deviled chickens, roasts, game, liver, shanks, roulades, pork, and potatoes with fast and controlled cooking.
Through the use of stainless-steel armored electric resistors positioned in a parabola on the upper part of the rotisserie, the heat radiates evenly allowing food to cook homogeneously.
Our range operates on a "planetary system" which allows the spits to make a 360 ° turn every 4 turns of the main disc, thus guaranteeing a uniform cooking.
All models are frontally made with a partially retractable tilting door in tempered glass, making it easy to clean thanks to a stop system.
Tempered glass along the back wall is illuminated by internal lighting so that you can control the cooking of the spits on both sides.
The electric rotisserie is produced in 3 versions with 6, 8, or 10 spits. Further, the stainless-steel spits can be provided in different lengths: 78, 108, or 124 cm.
The removable central axis is used for cooking pork, lamb, turkey and other products weighing more than 10-15 kg.
The electric rotisserie includes a stainless-steel water tray so that you can create humidity needed for cooking, while also collect cooking oils thus keeping the rotisserie clean.
The maintenance of our rotisseries is minimal and consists in cleaning the spits and the disc after use; moreover, thanks to the detachable axis, extraordinary maintenance can also be carried out easily.

TECHNICAL SPECIFICATIONS

OPTIONAL	Model	n. Spits	Chickens load	Spits cm	Dimensions	Power
. Double engine	GE246	6	24	78	111 x 70 x 85 cm	6,8 kW
. Spits different from standard	GE366	6	36	108	141 x 70 x 85 cm	9,2 kW
. Hood	GE488	8	48	108	141 x 82 x 100 cm	10,7 kW
. Colors	GE960	10	70	124	160 x 88 x 107 cm	15,2 kW
. Trolley						
. Food warming cabinets						

Materials

Built in stainless steel 430, stainless steel 304 for components in contact with food.

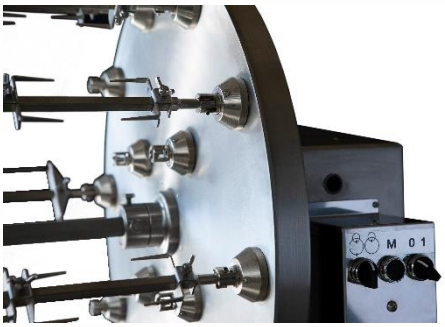
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GAS ROTISSERIE

Gas rotisserie



The professional gas rotisserie has been created for all those places such as rotisseries, poultry shops, vans for the market that want to offer their customers chickens, deviled chickens, roasts, game, livers, shanks, roulades, and potatoes with quick and controlled cooking.
The multi-gas burner, combined with a refractory brick wall, radiates heat evenly, ensuring the food to cook evenly.
Our range operates on a "planetary system" which allows the skewers to make a 360 ° turn every 4 turns of the main disc, thus guaranteeing a uniform cooking.
All models are frontally made with a partially retractable tilting door in tempered glass, making it easy to clean thanks to a stop system.
The gas rotisserie is produced in 3 versions with 6, 8, or 10 spits Further, the stainless-steel spits can be provided in different lengths: 78 or 108 cm.
The removable central axis is used for cooking porchetta, lambs, turkeys and other products weighing more than 10-15 kg.
The standard equipment also includes a stainless steel tank where to place a few cm of water in order to create the correct humidity ideal for cooking food and also collects the cooking oils keeping the rotisserie always clean inside; castors.
The maintenance of our rotisseries is minimal and consists in cleaning the skewers, the disc and the burner after each use; moreover, thanks to the detachable axis, extraordinary maintenance can also be carried out easily.

TECHNICAL SPECIFICATIONS

OPTIONAL	Model	n. Spits	Chickens load	Spits cm	Dimensions	Thermal Power
. Double engine	GS246	6	16/24	78	111 x 75 x 85 cm	14 kW
. Differents spits	GS366	6	24/36	108	141 x 75 x 85 cm	22 kW
. Hood	GS488	8	48/56	108	141 x 87 x 100 cm	22 kW
. Colors	GS960	10	60/70	108	141 x 93 x 107 cm	22 kW
. Trolley						
. Food warming cabinets						

Materials

Built in stainless steel 430, stainless steel 304 for components in contact with food.

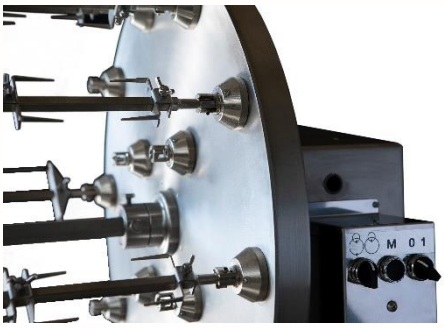
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GAS ROTISSERIE FIREPLACE

The Gas Rotisserie Fireplace



The fireplace for the professional gas rotisserie has been created for all those places such as rotisseries, poultry shops that want to offer their customers chickens, deviled chickens, roasts, game, livers, shanks, roulades, and potatoes with fast and controlled cooking.
The multi-gas burner, combined with a refractory brick wall, radiates the heat evenly, ensuring the food an homogeneous cooking.
Our range operates on a "planetary system" which allows the spits to make a 360 ° turn every 4 turns of the main disc, thus guaranteeing a uniform cooking.
All models are fitted as standard with the double engine - an historical innovation of Universo - which also allows the cooking of individual skewers without the need to move the entire disc; a telethermometer for the temperature; two drawers for objects; a partially retractable frontal tilting door made in tempered glass, easy to clean thanks to a stop system; interior lighting; a stainless steel tank where to place a few cm of water in order to create the correct humidity ideal for cooking food and also collects the cooking oils keeping the rotisserie always clean inside; castors.
The various models differ from each other in the quantity of spits to use: 6, 8 or 10.
As optional, a wide range of stainless steel spits of different sizes, 78 or 108 cm.
The removable central axis is used for cooking porchetta, lambs, turkeys and other products weighing more than 10-15 kg.
The maintenance of our rotisseries is minimal and consists in cleaning the spits and the disc after each use; moreover, thanks to the detachable axis, extraordinary maintenance can also be carried out easily.

TECHNICAL SPECIFICATIONS

OPTIONAL	Model	N. Spits	Chicken load	Spits cm	Dimensions	Thermal Power
. Doors	CG246	6	24	78	125 x 75 x 230 cm	14 kW
. Differents spits	CG366	6	36	108	155 x 75 x 230 cm	22 kW
. Circular reduction	CG488	8	48	108	155 x 87 x 245 cm	22 kW
. Roast pork accessories	CG960	10	60	108	155 x 93 x 245 cm	22 kW

Materials

Structure in painted iron sheet of fifteen tenths, 304 stainless steel all components in contact with food.

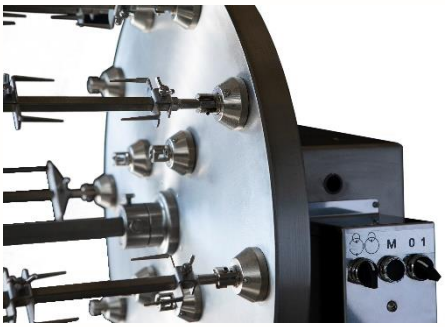
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GAS ROTISSERIE

Gas rotisserie



The professional gas rotisserie has been created for all those places such as rotisseries, poultry shops, vans for the market that want to offer their customers chickens, deviled chickens, roasts, game, livers, shanks, roulades, and potatoes with quick and controlled cooking.
The multi-gas burner, combined with a refractory brick wall, radiates heat evenly, ensuring the food to cook evenly.
Our range operates on a "planetary system" which allows the skewers to make a 360 ° turn every 4 turns of the main disc, thus guaranteeing a uniform cooking.
All models are frontally made with a partially retractable tilting door in tempered glass, making it easy to clean thanks to a stop system.
The gas rotisserie is produced in 3 versions with 6, 8, or 10 spits Further, the stainless-steel spits can be provided in different lengths: 78 or 108 cm.
The removable central axis is used for cooking porchetta, lambs, turkeys and other products weighing more than 10-15 kg.
The standard equipment also includes a stainless steel tank where to place a few cm of water in order to create the correct humidity ideal for cooking food and also collects the cooking oils keeping the rotisserie always clean inside; castors.
The maintenance of our rotisseries is minimal and consists in cleaning the skewers, the disc and the burner after each use; moreover, thanks to the detachable axis, extraordinary maintenance can also be carried out easily.

TECHNICAL SPECIFICATIONS

OPTIONAL	Model	n. Spits	Chickens load	Spits cm	Dimensions	Thermal Power
. Double engine	GS246	6	16/24	78/108	111 x 75 x 85 cm	14 kW
. Differents spits	GS366	6	24/36	108/124	141 x 75 x 85 cm	22 kW
. Hood	GS488	8	48/56	108/124	141 x 87 x 100 cm	22 kW
. Colors	GS960	10	60/70	108/124	141 x 93 x 107 cm	22 kW
. Trolley						
. Food warming cabinets	Materials					

Built in stainless steel 430, stainless steel 304 for components in contact with food.

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LAVA STONE GRILL

The Lava stone grill



The professional lava stone grill is perfect for all those places that need quick cooking, easy to use, maintaining a constant temperature for a long time and guaranteeing widespread and homogeneous cooking of the food, be it meat, vegetables, fish or any other food.

Cooking with lava stone exploits the combination of gas flame heating and the ability to retain heat of the volcanic material which is then able to release it slowly.

Inside: stainless steel tubular burners protected in the upper part through which the lava stone is heated evenly arranged on stainless steel-316 expanded mesh; a combustion chamber made to keep the flame stable and not to disperse the heat; a slide system that allows you to deposit all the cooking debris in a special drawer.

The 4-adjustment grid system allows you to cook any food, even the most delicate ones, at different temperatures, as well as keeping it warm while waiting to be served.

The range consists of two versions: the Plx counter series and the PlxM produced with a cabinet with an open compartment complete with feet. Both available in 4 models: Plx / M 60 with a single grating, Plx / M 80,106 with a single grating, but usable only for half, Plx124 / M with two separate grating that can also be used independently.

The grills must necessarily be placed under a hood.

Daily maintenance is very simple, just brush the upper part of the burners, empty the debris and oil drawer, and wash the lava stone in water and soda. If you do not change the type of food, such as meat only, a weekly cleaning of the lava stone is enough.

TECHNICAL SPECIFICATIONS

OPTIONAL	Model	Burner	Thermal Power	(Kg/h) Gas Consumption	Dimensions	Cooking Grid
. Hood (h 75 cm)						
. Under Hood (h 70 cm)	PLX 60	1	11,5	0,91	60 x 70 x 40 cm	47 x 48,5 cm
. Doors	PLX 80	2	13,8	1,09	80 x 70 x 40 cm	47 x 68,5 cm
. Wheels	PLX 106	2	23	1,82	106 x 70 x 40 cm	47 x 94,5 cm
. Rear doors for PLXM	PLX 60 M	1	11,5	0,91	60 x 70 x 85 cm	47 x 48,5 cm
. Different cooking grids	PLX 80 M	2	13,8	1,09	80 x 70 x 85 cm	47 x 68,5 cm
. Churrasco	PLX 106 M	2	23	1,82	106 x 70 x 85 cm	47 x 94,5 cm
. Colors	PLX 124 M	2	23	1,82	124 x 70 x 85 cm	47 x 48,5 (x2) cm
. Additional drawers						
. internal lighting	Materials					
. Circular reduction						
. “Arrosticini” support	Built in stainless steel 430, stainless steel 304 for components in contact with food.					

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TUSCANY C

Charcoal grill



The Tuscany C is a professional charcoal grill perfect for all those places that want to offer grilled cuisine, such as traditional restaurants, taverns, trattorias, risto-butchers, steak houses, and also for private households.
The Tuscany C is made with the 4-adjustment grid system which allows you to cook even the most delicate food at different temperatures, while keeping food warm until serving.
The special double grids are quipped with hooks, making it possible to position and block your food while cooking. This allows you to turn the grill instead of the food, which is particularly useful for food that tends to stick during cooking, such as fish.
This product also allows you to control the oxygenation of the embers thanks to the ventilation system designed with guide ash drawers, which allows you to modulate the passage of air on the desired part of the embers. This enables you to regulate the temperature, thus saving on the consumption of wood and coal.
Ergonomic handles have been designed to ensure the correct use of the grill by the operator.
The Tuscany C range is produced in 4 versions with an open base: 1, 2, 3 or 4 grids, and it can be customized for specific projects and upon request.
The Tuscany C can be provided in a stainless steel finish or custom painted in any desired color for a perfect integration in any environement.

TECHNICAL SPECIFICATIONS

OPTIONAL

. Hood, under-hood
. Additional charcoal drawers
. Doors
. Custom colors available
. Lights inside the hood
. “Arrosticini” support
. Rear Glass
. Circular reductions
. Wheels

Models	N. Grills	Dimensions - base	Dimensions – with hood
Tuscany C 1	1	64 x 70 x 90 cm	64 x 70 x 220 cm
Tuscany C 2	2	118 x 70 x 90 cm	118 x 70 x 235 cm
Tuscany C 3	3	174 x 70 x 90 cm	174 x 70 x 235 cm
Tuscany C 4	4	226 x 70 x 90 cm	226 x 70 x 235 cm

Grid 45 x 56 cm

Materials

Built in stainless steel 430, iron sheet for the components painted by 15 tenths, stainless steel 304 for components in contact with food.
Rockwool insulation.

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artisanal grills



TUSCANY W

Wood fired grill



The Tuscany W is recommended for all those places that want to offer grilled cuisine, such as traditional restaurants, taverns, "trattoria", "risto-butchers", "steak houses", and private households.
The Tuscany W has been created in collaboration with renowned Chefs who have contributed to develop a highly functional and ergonomic product, specifically the 4-adjustment grid system which allows you to cook even the most delicate food at different temperatures, while keeping food warm until serving.
The special double grids are equipped with hooks, making it possible to position and block your food while cooking. This allows you to turn the grill instead of the food, which is particularly useful for food that tends to stick during cooking, such as fish.
This product also allows you to control the oxygenation of the embers thanks to the ventilation system designed with guided ash drawers, which allows you to modulate the passage of air on the desired part of embers. This enables you to regulate the temperature thus saving on the consumption of wood and coal.
The Tuscany range is produced in 3 versions: 2, 3 or 4 grids, and it can be customized for specific projects and upon request.
The 2 grids model is equipped with only 1 charcoal drawer, while the 3 and 4 grids versions have 2 drawers.
The Tuscany W can be provided in a stainless-steel finish or custom painted in any desired color for a perfect integration in any environement.

TECHNICAL SPECIFICATIONS

OPTIONAL

. Rotisserie (or provision for addition)
. Lights inside the hood
. Side door for wood loading
. Custom colors available
. Additional charcoal drawer
. Wheels
. Circular reduction
. “Arrosticini” support

Models	N. Grids	Dimensions
Tuscany W 1	2	121 x 95 x 245 cm
Tuscany W 2	3	176 x 95 x 245 cm
Tuscany W 2	4	230 x 95 x 245 cm

With rotisserie the width increases by 15 cm
Grid 55x45 cm.

Materials

Built in stainless steel 430, iron sheet for the components painted by 15 tenths, stainless steel 304 for components in contact with food.
Rockwool and refractory stones insulation.

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UGO

Charcoal Oven



UGO, Universo Grill Oven, is a compact professional charcoal oven, easy to install, which does not require complex aspiration systems, perfect for all those places that wish to offer grilled cuisine, such as traditional or grill restaurants, “steak houses”, tapas bars.
The revolutionary feature of UGO is its patented grill extraction system, synchronized with the lifting of the closing door. This innovative system allows the Chef to open the oven and operate directly on the grill with a single movement, without coming into contact with the internal part of the oven.
Furthermore, a rear bulkhead prevents dangerous heat leaks at high temperatures as well as the spread of smoke inside the kitchen. The grill extraction system together with the internal insulation allow a significant reduction in charcoal consumption and minimal heat transmission within the environment where it is placed.
In the double extraction grill version the Chef has the possibility of using two different heat intensities: one for quick cooking foods and another for longer cooking. Furthermore, it is possible to combine different foods without risk of contamination during cooking. The oven chimney, built with a forced fume management circuit and with a ventilation handwheel with 6 different opening positions, allows you to regulate, filter and cool the fumes that exit towards the kitchen hood and avoid contamination between the fumes deriving from different foods (for example, fish or meat).
Furthermore, UGO is equipped with a special electric ignition fan which, through the forced oxygenation of the combustion chamber, allows quicker ignition of the embers and the reaching of the cooking temperature in estimated times of around 20/25 minutes with the use of charcoal we suggest.
The combustion chamber has a separate access from the cooking chamber and can therefore be easily used to refill the charcoal with the appropriate accessory, or directly with wood, even while the oven is in operation, without interfering with the food cooking process. Available in the basic version with 1 or 2 grids, it can be customized in terms of colors or with different drawer opening handles.
Routine maintenance is very simple thanks also to the guide system outside the cooking chamber.
All parts that require daily cleaning are easily removable and manageable with automated washing tools.

CHARACTERISTICS

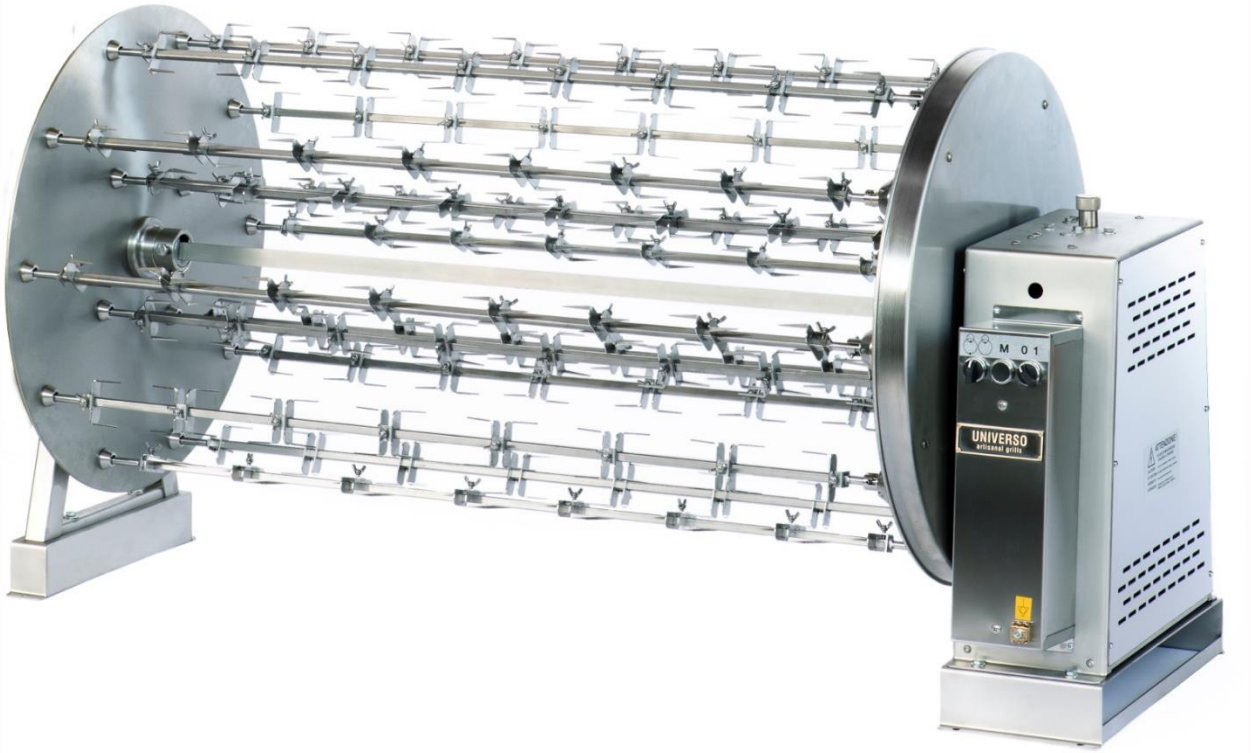
OPTIONAL	Model	N. Grids	Dimensions With closed drawer	DImensions with open drawer	Power
. Support with wheels	UGO B1	1	80 x 68 x 124 cm	80 x 99 x 124 cm	220 V
. Chafing dishes	UGO B2	2	80 x 68 x 144 cm	80 x 99 x 144 cm	220 V
. Ash vacuum cleaner					
. Colors	Grid 54,6 x 35,5 cm				
. Internal chimney extension	Trolley dimensions 80 x 68 x 58 cm				
. External chimney extension					

Materials

UGO, with a unique design in the food service industry, is very robust, completely built in Inox Aisi 430, while all the parts that come into contact with foods are made of stainless steel Aisi 304

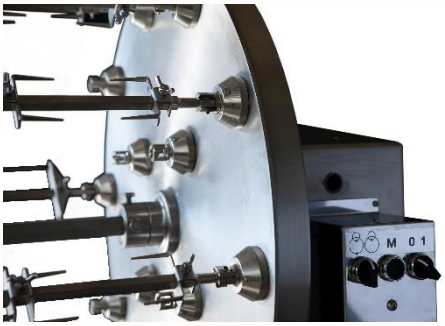
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WOOD-FIRED ROTISSERIE

Wood-fired rotisserie



The professional wood-fired rotisserie, the iconic product of Universo, has been created for all those places such as rotisseries, poultry shops, supermarkets and restaurants that want to offer their customers chickens, deviled chickens, roasts, game, livers, shanks, roulades, and potatoes with a crunchy and golden cooking, and unique aromas.
Our range operates on a "planetary system" which allows the spits to make a 360° turn every 4 turns of the main disc, thus guaranteeing a uniform cooking.
All models are equipped as standard with a double engine motor - an historical innovation of Universo - which also allows cooking individual skewers without moving the entire disc.
The wood fire rotisserie is produced with 4, 6, 8, 10 spits, up to larger professional sizes with 14 and 15 skewers which respectively have 4 or 5 internal spits for pre-cooking food.
We also offer a 4 spits home version.
Further, the stainless-steel spits can be provided in different sizes: 78, 108, 124 cm.
The removable central axis is used for cooking porchette, lambs, turkeys and other products weighing more than 20 kg.
The maintenance of our rotisseries is minimal and consists in cleaning the spits and the disc after each use; furthermore, thanks to the detachable axis, extraordinary maintenance can also be carried out easily.

TECHNICAL SPECIFICATIONS

OPTIONAL	Model	n. Spits	Chicken load	Spits cm	Dimensions
. Manual rotation device	C20	4	16/24	78/108	112/142 x 50 x 65 cm
. Differents spits	B20	6	24/36	78/108	112/142 x 50 x 65 cm
. Fat drip pan	A22	8	48/56	108/124	145/162 x 70 x 80 cm
. Basket fire holder	A24	10	60/70	108/124	145/162 x 70 x 80 cm
. Roast pork accessories	A26	14	84/98	108/124	145/162 x 70 x 80 cm
	A28	15	90/105	108/124	145/162 x 90 x 103 cm

Materials

Stainless steel 304 for components in contact with food.

UNIVERSO

artisanal grills



WOOD-BURNING FIREPLACE

Wood fireplace



Our range of wood fireplaces has been designed for all those places that need a professional structure where you can use our wood-burning rotisseries and our charcoal grills.
The M range includes the two models: M0 designed to install one of our wood-fired rotisseries, M1 to install a wood-fired rotisserie plus a professional charcoal grill inside, M2 to install one of our wood-fired rotisseries plus two professional grills. For these models, the customer can choose between one of our wood-fired rotisseries B20, A22, A24, A26, A28.
Supplied, the 4-adjustment grid system which allows you to cook even the most delicate food at different temperatures, while keeping food warm until serving.
This allows you to turn the grill instead of the food while cooking and is particularly useful for foods that tend to stick together during cooking, such as fish.
All models include wood cage, wood entry door, charcoal drawer and ash drawer (one in the M1 model, two in the M2 model).
In addition, the range includes the two models MC22 and MC24 with external rotisserie engine (right or left) which respectively include: the rotisserie with 8 and 10 skewers of 108 cm with external motor unit (without manual device) tempered glass doors, oil collection tank.

TECHNICAL SPECIFICATIONS

OPTIONAL

. Sliding tempered crystals
. Interior lights
. Circular reduction
. Wood storing trolley
. “Arrosticini” support
. Additional side door for wood loading
. Custom colors available

Modells	Rotisserie	Grills	Spits cm	Dimensions
M 0	1		124	180 x 125 x 240 cm ‘
M 1	1	1	124	230 x 125 x 240 cm ‘
M 2	1	2	124	283 x 125 x 240 cm ‘
MC 22	1		108	148 x 125 x 240 cm
MC 24	1		108	148 x 125 x 240 cm

‘ Dimensions are meant to include rotisseries A22-24-26

Materials

Fifteen-tenths painted iron sheet. Insulated with rock wool and refractory stone.