

EUROPEAN CHARCOAL GRILL

ECG-2



THE UNIQUE APPEAL OF EUROPEAN-STYLE CHARCOAL GRILL

1. Preserves Natural Flavor:

Charcoal grilling quickly locks in the natural juices of ingredients, preserving their original taste and nutritional value to the greatest extent. It allows food to showcase its pure, authentic flavor.

2. Creates a Crispy, Charred Surface:

The high heat of charcoal forms a crisp, flavorful outer layer on food, delivering a unique texture experience. For example, a charcoal-grilled steak features a beautifully seared crust and a tender, juicy center.

3. Adds a Smoky Aroma:

During grilling, the charcoal generates a natural smoky aroma that infuses the food with a distinct flavor, giving grilled meat, seafood, and more a rich and layered taste.

4. Professionally Crafted, Elegant Design:

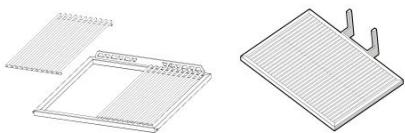
European charcoal grills are typically made from high-quality metal or fire-resistant materials and feature a refined, aesthetically pleasing design.

5. Versatile and Practical:

Beyond basic grilling, these grills offer multi-functional capabilities—perfect for cooking seafood, cheese, and other ingredients, meeting a variety of culinary needs.

SPECIFICATION	
Dimensions (mm)	1400*900*1595mm
Material	304 stainless steel
Ignition Time	34min
Daily Charcoal Consumption	12 - 14KG
Hourly Output	~117KG
Temperature	250 - 350 °C
Tray Capacity (per Grill)	2xGN1/1
Thermal Power	8.7kw
Flue Gas Mass Flow Rate	17.34g/s
Net Weight	270 KG

INCLUDED ACCESSORIES



Grill Rack

Meat Holding Rack

VIEW

