

CWG-900

CHARCOAL OVEN

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THE DISTINCT CHARM OF THE CHARCOAL OVEN

1. Designed for high temperatures, the grill oven quickly sears food to achieve a crispy outside and tender inside, avoiding overcooking and locking in the food's natural flavor and texture.

2. Delivers Premium Barbecue Results:

Infuses food with a delightful wood-fired aroma, locks in rich juices, and achieves a perfect balance of charred crust and juicy interior—every bite is a delightful surprise.

3. With a 35% increase in efficiency compared to traditional open grills, it significantly speeds up cooking, ensuring you enjoy delicious meals without the wait.

4. Redefines Cooking Boundaries:

Combining the features of a traditional grill and an oven, this appliance opens up new culinary possibilities.

5. 40% Lower Charcoal Consumption:

Energy-efficient performance delivers sustainable grilling fun with significantly reduced carbon output.

6. Say Goodbye to Overdrying or Burning:

Advanced fire control technology locks in moisture and ensures food is cooked to perfection—not overdone, not dried out.

7. Precision Cooking for Enhanced Quality:

By isolating the heat source from the rest of the kitchen, it enables precise temperature control and consistent cooking results—ideal for professional-grade meals.

8. Clean Cooking, Hassle-Free Enjoyment:

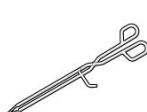
Charcoal ash is automatically collected into a sealed bottom storage box, keeping your cooking area tidy and your experience stress-free.

SPECIFICATION	
Dimensions (mm)	930*712*1680mm
Material	304 stainless steel
Ignition Time	35min
Daily Charcoal Consumption	10 - 16 kg
Hourly Output	~ 100 kg
Temperature	250 - 350 °C
Tray Capacity (per Grill)	2xGN1/1
Thermal Power	8kW
Flue Gas Mass Flow Rate	15,39 g/s
Net Weight	380KG

INCLUDED ACCESSORIES



Wire Grid

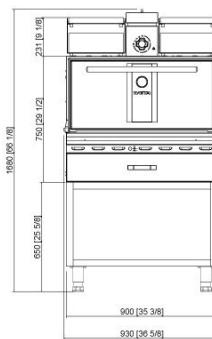


Food Clip



Glove

VIEW



Optional Accessories:
Charcoal oven base:
1) Drawer style bottom cabinet
2) Open bottom cabinet
3) Oven frame

