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## COOKING



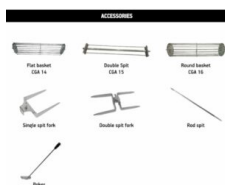
## CHARCOAL OVEN, PAPRILA, ROBATA GRILL



## ROASTER FIRED CHARCOAL/WOOD CHICKEN ROTISSERIE ~ OPTIONS OF CFW12 & CFW16

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

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### FEATURES

- It is a closed type of rotisserie that guarantees the perfect roasting result of chickens and all kinds of meat and fish.
- Inspired by the traditional Greek culinary techniques of spit-roasting and the French medieval tradition of chicken Rotisserie, it has been designed and created in accordance with the modern kitchen requirements.
- The sophisticated planetary spinning system contributes both to the uniform and fast roasting.
- This robust machine, made with high quality stainless steel, works both with wood and charcoal which can be easily loaded at a back cabin through a lateral door. The firebrick coating of the cabin and the refractory glass door for continuous inspection of the roasting process assure the heat containment and efficiency.
- The ash collector drawer in the back cabin and the grease collector tray with the evacuation tap facilitate the cleaning of the rotisserie.
- Choose between the small or the big model and get ready to live the absolute roasting experience.

[Read More](#)

**SKU:** CFW12 & CFW16



## ROASTER CHURASCO CHARCOAL GRILL ~ OPTIONS OF K6S,K9S,K6SF & K9SF

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### FEATURES

- Inspired from the Greek "souvlaki" on charcoal grills and the Hispanic "churrasco", Roaster has created a modern appliance which combines both traditions.
- Roaster churrasco grill boasts a skewer rotating system over the embers which assures the perfect roast.
- The skewers can be combined or replaced with grill grates according to the kind of food you choose to cook.
- Choose between the countertop and the cabinet model. Choose your Roaster and fire your grilling passion.

[Read More](#)

**SKU:** K6S,K9S,K6SF & K9SF



## ROASTER ROBATA CHARCOAL GRILL ~ OPTIONS OF GR85,GR85B,GR120 & GR120B

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### FEATURES

- Roaster presents the new Roaster Robata Grill.
- "Fireside-cooking" is the meaning of robatayaki often shortened to robata in Japanese cuisine and it refers to a method of cooking, similar to barbecue in which items of food are cooked at varying speeds over hot charcoal.
- The Roaster Robata is designed to offer various levels of grilling combining the Greek and Japanese tradition as the food offered consists of a combination of morels of seafood and vegetables, but other kinds of food are also suitable for grilling on the Robata.
- While the setup varies, a common arrangement has the grill in a central position around which the customers are seated.

[Read More](#)

<b>ROASTER GR85</b>	<b>ROASTER GR85B</b>
850 x 450 x 730 mm	850 x 650 x 730 mm
340 x 295 mm x 2	340 x 495 mm x 2
82 kg	130 kg
<b>ROASTER GR120</b>	<b>ROASTER GR120B</b>
1200 x 450 x 730 mm	1200 x 650 x 730 mm
510 x 295 mm x 2	510 x 495 mm x 2
90 kg	150 kg

**SKU:** GR85,GR85B,GR120 & GR120B

## ROASTER PARRILLA CHARCOAL GRILL D ~ OPTIONS OF GP2G OR GP2GC



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GP2G ROASTER PARRILLA CHARCOAL GRILL COUNTER TOP  
1200X730X940 MM 140KG

GP2GC ROASTER PARRILLA CHARCOAL GRILL WITH WHEEL  
CABINET 1200X730X1580 MM 220KG



ROASTER GP950

1150 x 790 x 940 mm  
1000 x 620 mm  
100 kg

ROASTER GP950C

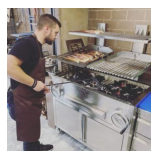
1150 x 795 x 1580 mm  
1000 x 620 mm  
140 kg

### FEATURES

- Roaster presents the latest release, the new Roaster Parrilla.
- It is an open grill made from stainless steel available in two versions, counter top and with cabinet.
- Roaster Parrilla boasts an ergonomic design which has been thought and built to offer practicalities that cannot be ignored
- The intergrated elevating system enables the chef to easily adjust the height of the grill racks and obtain the desirable temperature through the various grilling levels while the ash collector drawer facilitates the cleaning after every use.
- Roaster Parrilla is the equiptage every professional kitchen should possess.

[Read More](#)

**SKU:** GP2G & GP2GC





## ROASTER CHARCOAL OVEN, FLOOR MODEL ~ OPTIONS OF 45, 75 & 110 DINNERS

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### FEATURES

**SPEED** : It is faster than an open grill

**QUALITY** : Unique flavor, texture and juiciness to all kinds of good. Perfectly roaster and grilled food.

**ECONOMY** : It is a combination of an open grill and a closed oven. The integrated vent system for the air flow regulation leads to a lower charcoal consumption.

**CONVENIENCE** : Designed to be functional; the multi-level and easily removable grill racks as well as the ash collector drawer and the grease collector pan are only some of the characteristics that make it easy to use and clean.

**SAFETY** : It prevents the exposure of the chef to constant heat. The especially designed fire breaker hat, reduces the risk of fire.

- Runs exclusively on Charcoal
- Has Various Levels of Grilling
- Boasts a modern closed barbeque design
- Includes double vent system for temperature control
- Assures perfect texture and flavor for all kinds of food (meat, fish, vegetable etc)
- \*\* Fire breaker, upper heating rack, 2 grill racks, 1 tong, grill scraper, poker, ash shovel, grease collector

[Read More](#)

**SKU:** ROC54,ROC56,ROC74,ROC76

<b>ROC 54</b> 45 diners approx. 769 x 556 x 1835 mm 535 x 395 mm 223 kg	<b>ROC 56</b> 75 diners approx. 769 x 756 x 1835 mm 535 x 590 mm 275 kg
<b>ROC 74</b> 75 diners approx. 968 x 556 x 1835 mm 735 x 395 mm 270 kg	<b>ROC 76</b> 110 diners approx. 968 x 756 x 1835 mm 735 x 590 mm 350 kg



## ROASTER CHARCOAL OVEN, TABLE TOP ~ OPTIONS OF 45, 75 & 110 DINNERS

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[Read More](#)

**SKU:** R54,R56,R74,R76

<b>R 54</b> 45 diners approx. 769 x 556 x 1255 mm 535 x 395 mm 190 kg	<b>R 56</b> 75 diners approx. 769 x 756 x 1255 mm 535 x 590 mm 235 kg
<b>R 74</b> 75 diners approx. 968 x 556 x 1255 mm 735 x 395 mm 238 kg	<b>R 76</b> 110 diners approx. 968 x 756 x 1255 mm 735 x 590 mm 302 kg

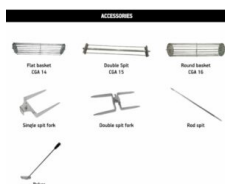
# ROTISSERIE



## ROASTER FIRED CHARCOAL/WOOD CHICKEN ROTISSERIE ~ OPTIONS OF CFW12 & CFW16

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[Read More](#)

**SKU:** CFW12 & CFW16



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