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COOKING



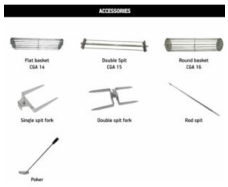
CHARCOAL OVEN, PAPRILA, ROBATA GRILL



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 barbeque 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 setip varies, a common arrangement has the grill in a central position around which the customers are seated.

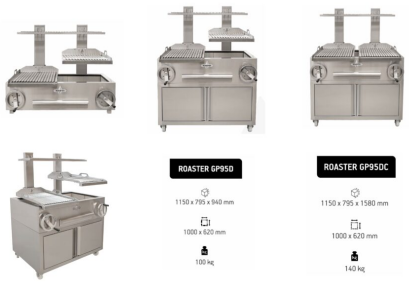
Read More

SKU: GR85,GR85B,GR120 & GR120B



ROASTER PARILLA 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

FEATURES

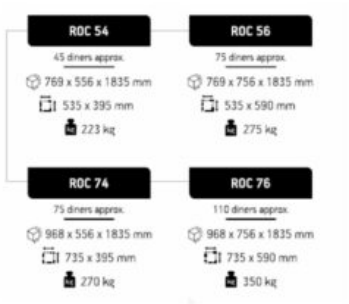
- Roaster presents the latest release, the new Roaster Parilla.
- It is an open grill made from stainless steel available in two versions, counter top and with cabinet.
- Roaster Parrila boasts an ergonomic design which has been thought and built to offer practicalities that cannot be ignored
- The intergrated elevationg 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 facilitaties the cleaning after every use.
- Roaster Parrila is the equipage 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.

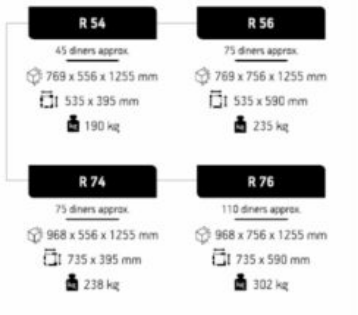
- Runs exclusively on Charcoal
- Has Various Levels of Grilling
- Boasts a modern closed barbeque design
- Includes double vent system for temperature control
- Assures perfect texture and flavor for all kinds of food (meat, fish, vegetable etc)
- ** Fire breaker, upper heating rack, 2 grill racks, 1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

Read More
SKU: ROC54,ROC56,ROC74,ROC76



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

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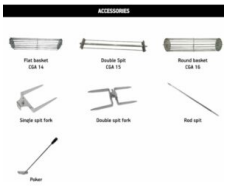
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Read More
SKU: R54,R56,R74,R76

ROTISSERIE







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

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Read More
SKU: CFW12 & CFW16

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