



ASADO FLAME GRILL™

The traditional art of Argentinian grilling developed for the modern commercial kitchen

- *Instant gas-fired cooking.*
- *Even heat distribution system.*
- *Can be used with charcoal or lump wood for extra aroma.*
- *Unique clay-pit design providing optimal thermal insulation.*
- *Adjustable cooking surface for searing, cooking and resting.*
- *Freestanding, countersunk and table-mounted versions.*
- *Can be Custom made to measure.*
- *Designed for easy maintenance and cleaning.*
- *Natural gas, LPG or pure solid fuel.*



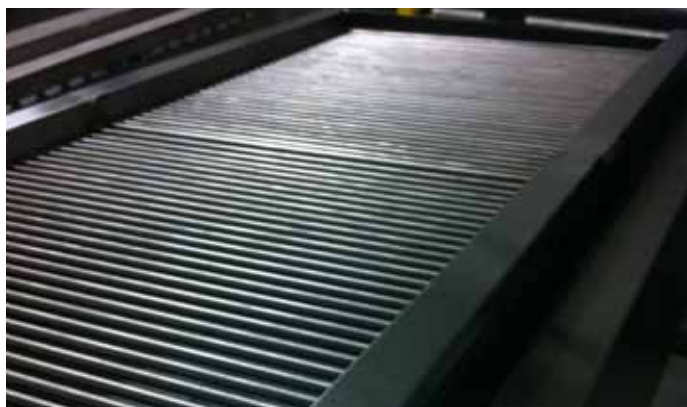
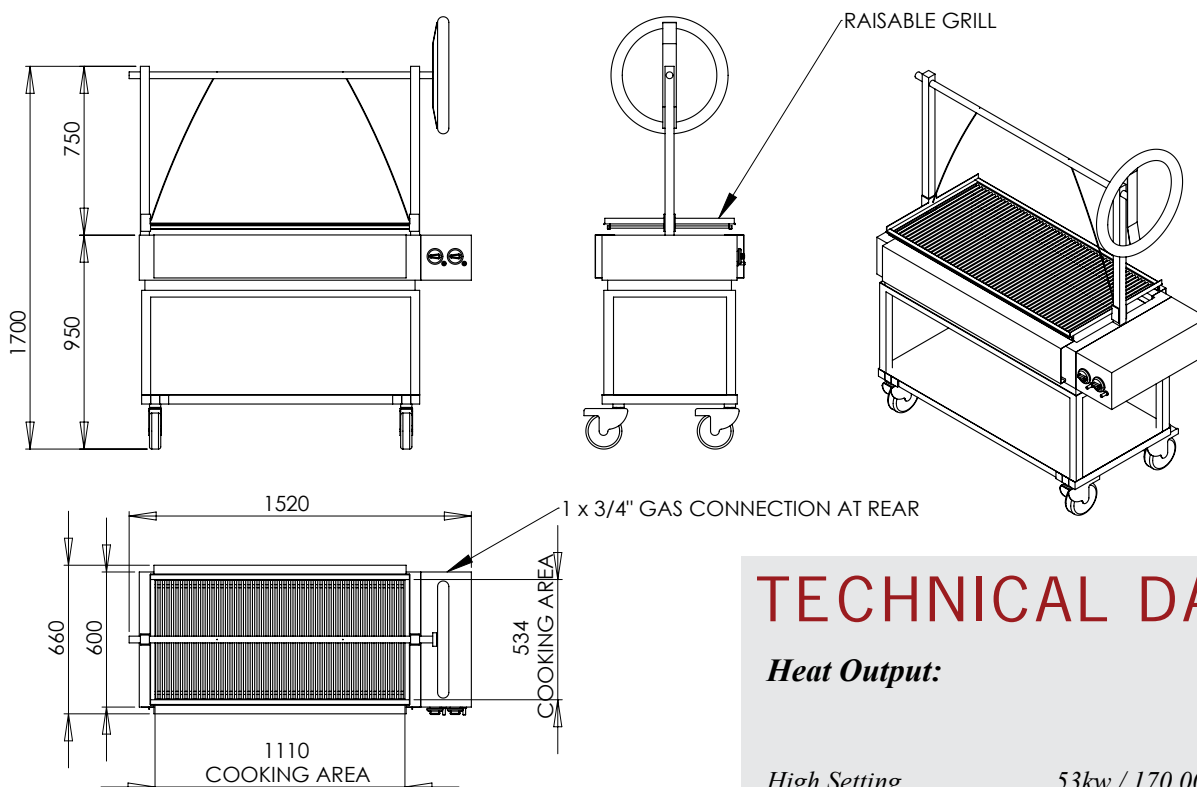
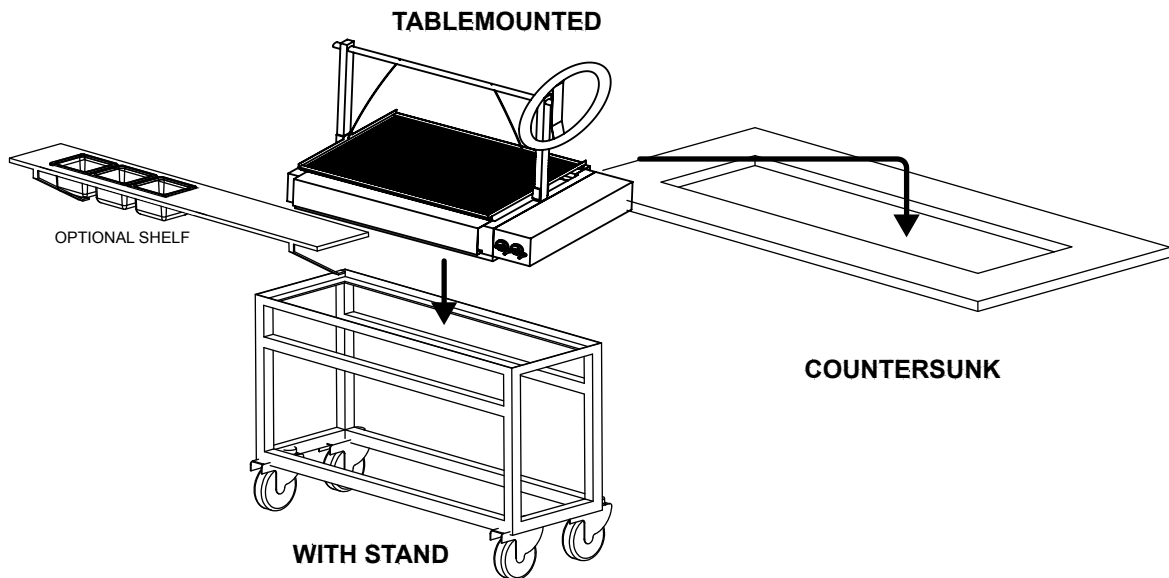
The Clay Oven Co. Ltd.

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www.clayovens.com





TECHNICAL DATA

Heat Output:

| | |
|---------------------|---------------------------|
| High Setting | 53kw / 170,000 Btu (net) |
| Low Setting | 10.4kw / 33,000 Btu (net) |
| Gas Supply Pressure | 20mbar / 7inch |
| Gas rate | 2.75m ³ / hr |
| Connection | 1 x 3/4" |

Installation Requirements:

Recommended to install under vented hood.

Please Note:

Continuous product improvement is a policy of the Clay Oven Co. Ltd. therefore specification and design are subject to change without notice.



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