

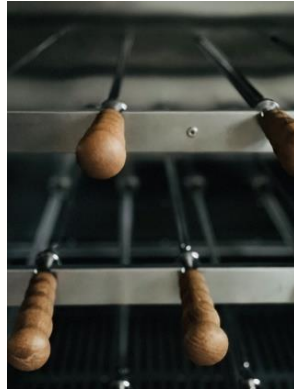
UNIVERSO

artisanal grills



CHURRASCO

Churrasco Grill



The Churrasco is a professional charcoal grill perfect for all those places that wish to offer different types of meat, using the typical South American cooking method. Through the use of slowly rotating swords, the cooked meat remains tender and juicy, with a slight smoky flavour. Furthermore, the lack of contact between the swords and the grill avoids contamination between different foods.

Churrasco is made with 3 levels of swords: the first and second are rotating and are used for direct cooking, the third is fixed and useful for pre-cooking meat or to keep food warm while waiting to serve it.

The 63 cm long swords (useful cooking space) are made of Aisi 304 stainless steel of different widths: 17, 19, 22, 30 mm according to needs. In the Churrasco each sword is 15 cm from the other to allow the correct positioning of the various cuts of meat. The handles have been designed to ensure a correct and ergonomics use by the operator.

This product also allows you to control the oxygenation of the embers thanks to the ventilation system designed with guide ash drawers, which allows you to modulate the passage of air on the desired part of the embers. This enables you to regulate the temperature, thus saving on the consumption of wood and coal.

The Churrasco is produced in 3 versions: 20, 32, 44 swords, and it can be customized for specific projects and upon request. It can be provided in a stainless steel finish or custom painted in any desired color for a perfect integration in any environment.

TECHNICAL SPECIFICATIONS

OPTIONAL	Models	Total N. Swords	Swords per level			Dimensions with hood
			1°	2°	3°	
. Custom colors available	Churrasco 20	20	7	6	7	120 x 90 x 235 cm
. Wheels	Churrasco 32	32	11	10	11	180 x 90 x 235 cm
. Lights inside the hood	Churrasco 44	44	15	14	15	230 x 90 x 235 cm
. Additional charcoal drawer						
. Doors						
. Grill set						
. Circular reduction						
. "Arrosticini" support						
. Additional sword						
	Materials					
	Built in stainless steel 430, iron sheet for the components painted by 15 tenths, stainless steel 304 for components in contact with food. Rockwool insulation.					