

Pujadas Charcoal Ovens

Pujadas charcoal ovens are made of premium steel and coated with insulating materials that optimize the use of coal and reduce heat radiation. The interior chamber design promotes air re-circulation, ensuring homogeneous heat distribution and increased performance of the combustible material. They allow us to work with a temperature range between 250°C to 350°C to provide us with a homogeneous cooking response throughout the service.

Our equipment is designed for indoor or outdoor use. We offer benchtop ovens or if you opt for a mobile solution, we offer fixed tables or wheels for easy transport.

With a unique design, Pujadas charcoal ovens come in 3 sizes and 5 colors.



Each oven comes with:

- stainless steel grill
- tongs
- ash shovel
- charcoal poker
- metal grill brush

Model	Dim. HxWxD	Grill mm	Prod. Kg/h	Temp Rec. °C	Power Equiv. Kw	Consum. Kg/day	Charcoal load Kg	Weight kg
Oven 50 40-50 Diners	620x700x555	585x385	30	250-350	4	10-12	5	130
Oven 90 80-90 Diners	720x700x655	585x485	70	250-350	5.5	14-16	7	145
Oven 140 130-140 Diners	880x900x840	775x655	100	230-350	6.5	16-18	9	235

Please note: solid fuel ovens require separate exhaust canopies. Installations must comply with National and Local ventilation codes and regulations.