



# 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.*



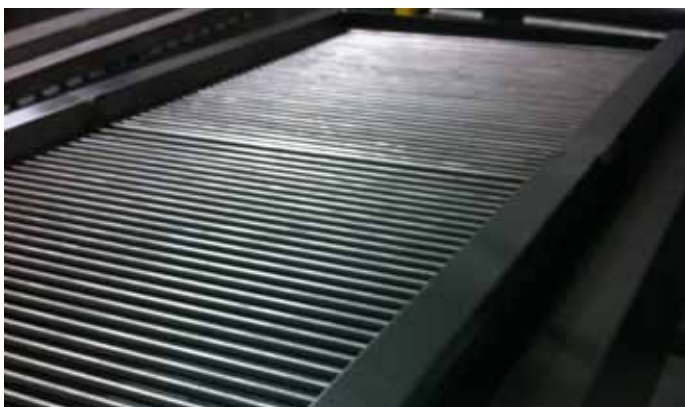
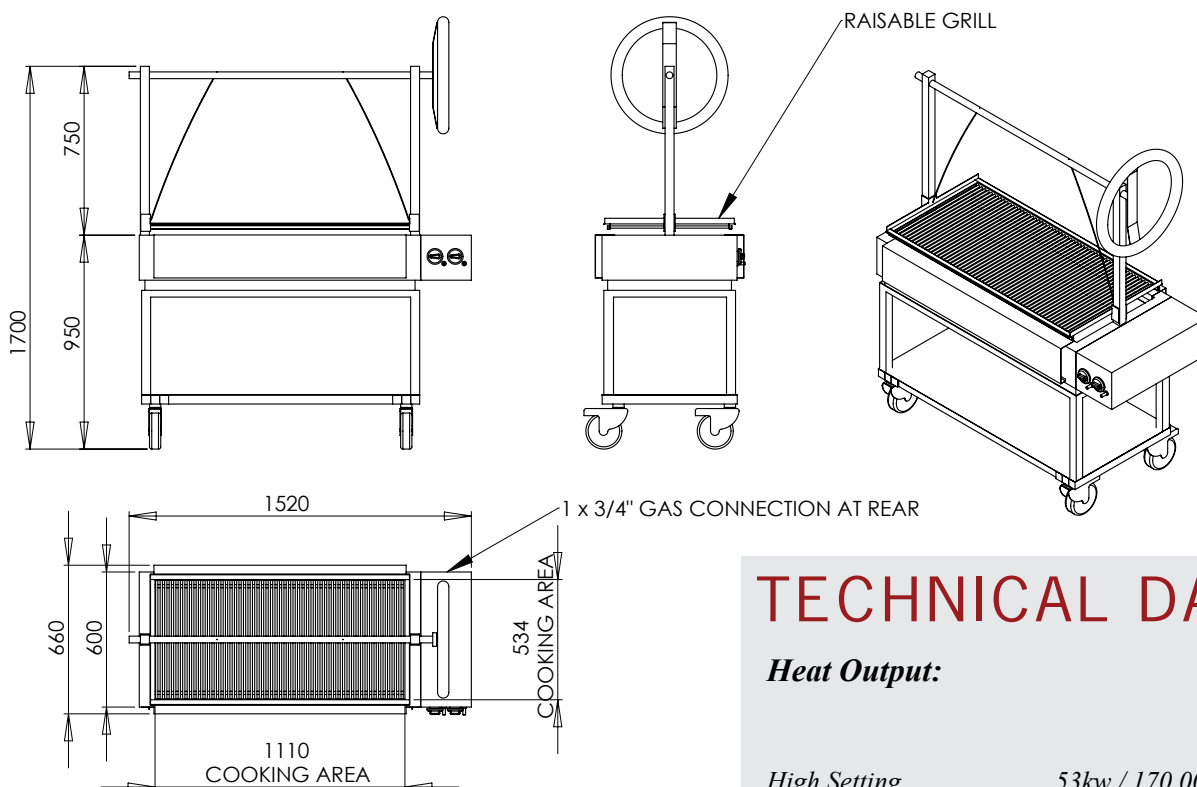
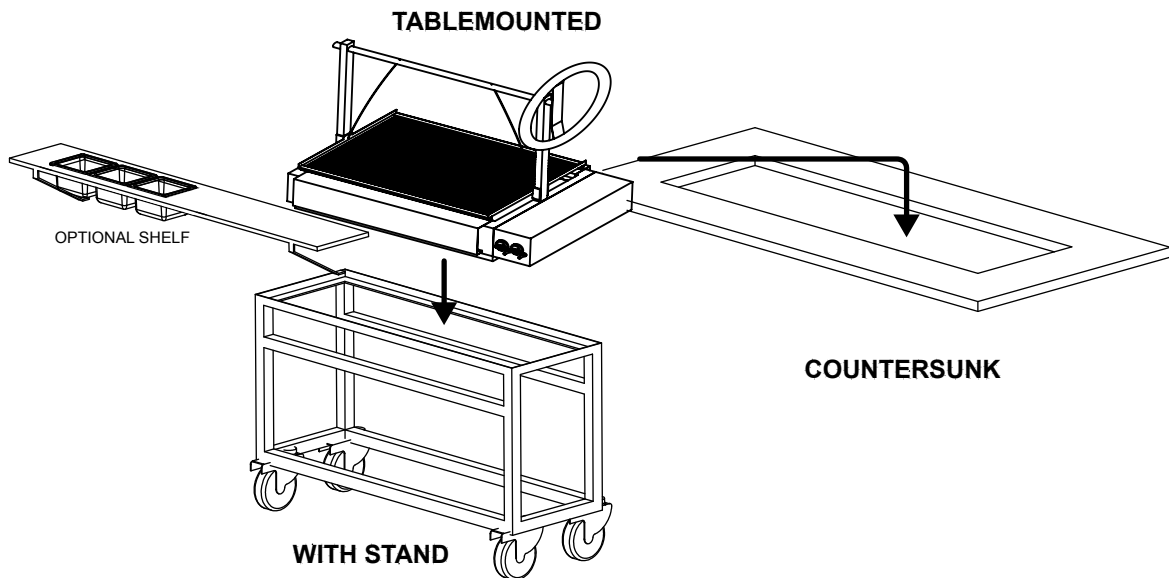
**The Clay Oven Co. Ltd.**

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[www.clayovens.com](http://www.clayovens.com)





## TECHNICAL DATA

### *Heat Output:*

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

### *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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