

**Diamond**

catering equipment

**Australia***Your professional partner***CBQ-060****New product****Charcoal Oven, GN 1/1 (60 Kg/h)**

- Recommended for 90 people.
- Regulation on 6 levels
- Power expressed in Kw: 3.
- Carrying capacity in coal 3Kg.
- Standard equipment: one meat tongs, 1 scraper and 1 Grid (585x465 mm).
- mm : 706x613(925)xh690

**CBQ-075****New product****Charcoal Oven, GN 1/1+GN2/4 (75 Kg/h)**

- Recommended for 115 people.
- Regulation on 6 levels
- Power expressed in Kw: 4.5.
- Carrying capacity in coal 4.5Kg.
- Standard equipment: one meat tongs, 1 scraper and 1 Grid (685x535 mm).
- mm : 800x675(990)xh690

**CBQ-120****New product****Charcoal Oven, GN 2/1+GN1/1 (150 Kg/h)**

- Recommended for 155 people.
- Regulation on 6 levels
- Power expressed in Kw: 8.
- Carrying capacity in coal 5Kg.
- Standard equipment: one meat tongs, 1 scraper and 1 Grid (1060x625 mm).
- mm : 1200x733(1176)xh870

**Charcoal Ovens****Diamond Charcoal Ovens**

- Exterior finish in stainless steel (color burgundy), interior finish in stainless steel and cast iron.
- Fully insulated oven. - Isolation system (patented) which decreases the temperature in contact with the oven (+/- 60°C) and the reduction of energy consumption (25% reduction of coal consumption!).
- Hinged door, with large windows (high temperature 750°C) allows excellent visibility and reduces the need to open the door during cooking.
- Grease trap integrated, with drawer.
- Ash tray (removable). - Analog thermometer. - An integrated firewall.
- External air flow regulator integrated into the chimney.
- Delivered with 4 adjustable feet.

**Best Choice****AVANTAGE**

- A charcoal oven is the perfect combination between barbecue and oven, in one machine, the best of both offer the most authentic taste of grilled in all your dishes by adding flavor, juiciness and the perfect texture, all in the comfort of your kitchen.
- Save up to 40% of charcoal than traditional grills. And at the same time you win a lot of time because it will cook faster up to 35% compared to a standard grill.
- The unique design of the grid system and vetopvanger, there are no flames in the oven and the food will not burn.

**Optional Accessories****BRC/...****A****GFV/...****B****C****Diamond**  
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