

Roasting meat over coals is the oldest and most well-known method of cooking from ancient times. It gave rise to all modern cuisine. There is no consensus among scientists on the time people started using fire. Some trace this moment to a few hundred thousand years ago, some to over a million. Perhaps that is why in all studies related to the human digestive system, foods cooked on a grill are recommended. Any healthy diet involves this method of preparation. Almost no method of cooking can be compared by gustatory qualities to the ancient method of fire.

VESTA CHARGRILL/OVEN

VESTA is a good solution that allows you to simultaneously enjoy the advantages of a charcoal grill and an oven when working indoors.

What distinguishes the VESTA chargrill/oven from conventional chargrills?

- Excellent results with various food products.
- Fast – 30% faster than an open chargrill.
- Cost effective – coal consumption is 40% less than an outdoor chargrill.
- Comfort in the kitchen – there is not too much heat.
- Adjustable draft allows you to control the temperature in the oven.



An important advantage of VESTA ovens is a high temperature (up to 300°C) inside the oven. Heat is distributed evenly and maintained for a long time. Thanks to the high temperature, food products' natural juices remain inside. Meat is cooked on the open fire, so it is baked, caramelized on the outside. Also thanks to the high temperatures, cooking time is minimal, and the food products retain their vitamin and mineral composition. As a result, high performance and a unique flavor are achieved.

VESTA oven design ensures safe operation when installed in enclosed spaces.

The chargrill/oven runs on charcoal (without gas or electricity). The frying chamber is made of steel with increased heat resistance (17 g.wt. – "boiler room" steel), 6mm thick. (Alternatively, from heat-resistant stainless steel). Internal insulation saves on charcoal and eliminates excessive heat around the oven during its operation. Side guides allow you to set the grill in 5 positions by height.

The oven has:

- Built-in flame suppressor, removable protecting screen which protects the wall from overheating, replaceable grill
- Air draft regulator (upper and lower)
- Box for ashes
- Thermometer.

The full kit includes the following: a grill made of stainless steel, tongs for food products, and a poker for charcoal. When installed indoors, the grill requires a connection to a separate exhaust system or installation of a spark arrester with a water curtain.

Depending on the load size and the operator's experience, the grill can work on one load of coal for a long time.

[USER MANUAL](#)

OPTIONAL ACCESSORIES:



- Filter – spark arrester with a water curtain
- Thermal cabinet above the oven
- Oven stand
- Tongs for food products
- Second grill made of stainless steel
- Starter to ignite the charcoal
- Replacement protective screen
- Grate

COMPARISON WITH OTHER SIMILAR OVENS

Market professionals noticed that the coding of our chargrill/ovens is very similar to the coding of chargrills made by a famous Spanish company. That is true; let's not pretend that we invented this miracle of technology ourselves. The idea was taken from there. We kept the size of the original and made 2 modifications of the frying chamber. The first one is a camera made from 6mm-thick heat-resistant stainless steel – a version as close as possible to the original source. Moreover, it is almost as expensive. The second one is a camera made of 6mm-thick low-alloy steel with increased heat resistance (17 g.wt. "boiler room" steel). What have we accomplished with the second version? Of course, the price is much lower. What have we lost? Durability. The analogue will last 30–40 years. How long will our version last? Advertisement of the steel oven of another Spanish manufacturer claims it will last 10–15 years. The metal on our oven is thicker and the metal grade is more heat resistant. There is a fire protective screen that prevents direct contact of hot coal with the oven walls that protect the compartment from burning out. There is a built-in flame arrester made from heat-resistant stainless steel that protects the ventilation pipe. That means VESTA will last twice as long as the advertisement for the Spanish oven-chargrill with a steel body promises. We estimate that this period is 10 years minimum with a daily use of 12 – 15 hours.

Note: We played it safe with VESTA. We introduced a protective screen that prevents direct contact of hot coal with the oven body. If the grill burns out, the oven will remain intact. The grill is an inexpensive part and can be easily replaced. The lifetime of a grill made from 2mm-thick conventional black steel is 4–5 years, and the lifetime of a 2mm-thick heat-resistant stainless steel grill is 15–20 years. The partition inside the grill divides it in half and thus allows you to run the chargrill on half the power. In addition, a built-in flame arrester made from 2mm-thick heat-resistant stainless steel protects another potential weak spot – the weld on the ventilation pipe connection.

As for the oven door: should it be a metal door with insulation, or a glass door? Having examined both options (examined in the truest sense – on actual ovens), we decided on a metal door. Why? Practice has shown that a glass door quickly loses its main advantage – the possibility to control the cooking process without opening the door. Glass soon stops being perfectly clear. It is also dark inside the oven, as burning coal gives off little light. As a result, you still need to open the glass door to check the final readiness of the product. However, the main disadvantage of a glass door – excessive heat leakage into the kitchen – remains throughout the whole life of the product.