



Stylish charcoal oven range with charcoal snake or hopper for slow cooking or smoking.

GRIZZLY 

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Cubster

Our Grizzly Cubster is predominantly aimed at domestic home cooking enthusiasts and would look great in any outdoor kitchen.

Smaller, counter top model but still oozes Grizzly quality.

Made in Sheffield, our Grizzly Cubster offers versatility allowing fast cooking over charcoal or low and slow using the snake smoking basket enabling slow cooking and smoking for up to 15 hours.

Solid stainless steel fittings and external finish, TELTRU temperature gauge, cast iron enamelled door and enamelled front give a robust, quality finish.

Comes complete with a host of great quality features such as folding side trays, snake smoking basket, cooking shelf, gastronorm shelf, heat deflector plate, internal ash collection drawer and pull-out drip tray.



The Grizzly Oven design enables precise temperature control by adjusting the two air inlets which control the flow of oxygen into the cooking chamber.

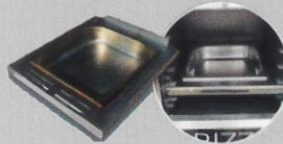
The oven is highly insulated ensuring cooking temperatures are maintained over many hours without the need to refuel and fuel consumption is low in comparison to other charcoal ovens. The oven seals in the foods natural flavours whilst imparting the smoky charcoal bbq taste.

Cooks 40% faster than an open grill at 120-340°C, with optimum searing temperature of 300-340°C

Simple to use and easy to maintain, barbecue, roast, slow cook, sear or smoke over charcoal or wood.



Accessories included:-



Slow roasting shelf
with gastronomy tray



Heat deflector plate
for indirect heat



Snake smoking basket
for cooking low & slow

Optional extras:-



Steel trolley with
lockable castors



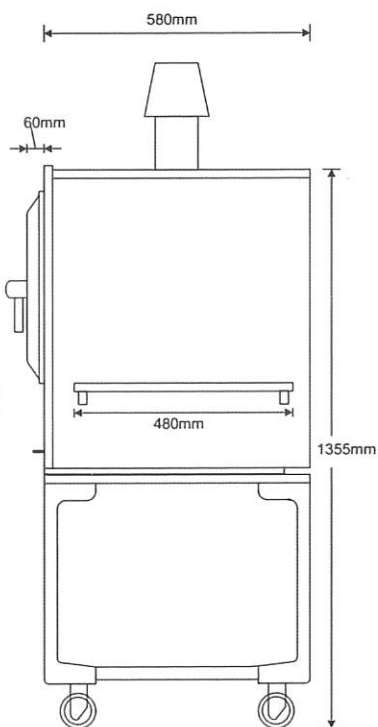
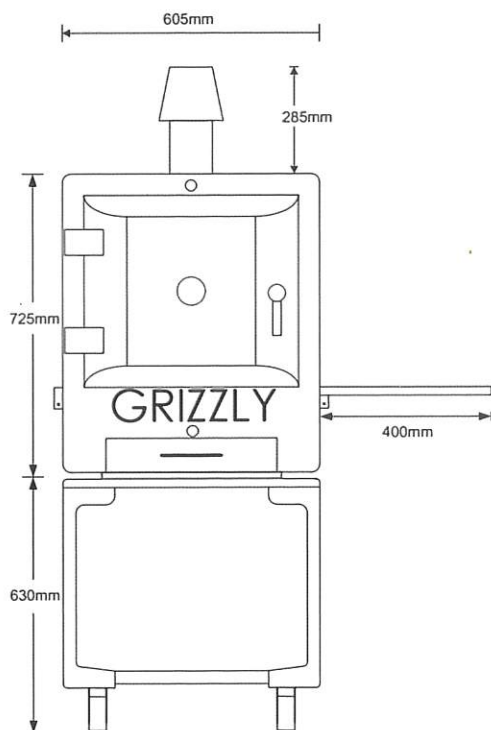
Heavy duty cover in
short or long length

With the capability to attach flue pipe (sold separately) Grizzly Oven can be safely installed in covered outdoor kitchens/garden rooms.

Vitreous Enamel finish to the front available in stylish Black, vibrant Red or Manor House Grey.

Technical Specification:-

Cooking temperature	100°C to 350°C
Fire up time	Approx 45 min
Net weight (without trolley)	150 Kg
Slow Cooking at 100°C	Up to 15 hours



GRIZZLY

COMMERCIAL



Our stylish stainless steel Grizzly Oven has been designed with restaurateurs in mind.

With cooking temperatures up to 350°C Grizzly Oven has the ability to cook fast at high temperatures or low and slow using the gravity fed rear hopper at a steady temperature for up to 15 hours.

Comes complete with a host of great quality features such as two cooking shelves, gastronorm shelf, heat deflector plate, internal ash collection drawer and additional storage drawer (in floorstanding models only).



Available in counter top or freestanding models.

Solid stainless steel fittings and TELTRU temperature gauge.

Can be used under extraction or flued (flue options available to purchase separately).



Grizzly Oven

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