

ESSE Chargrill

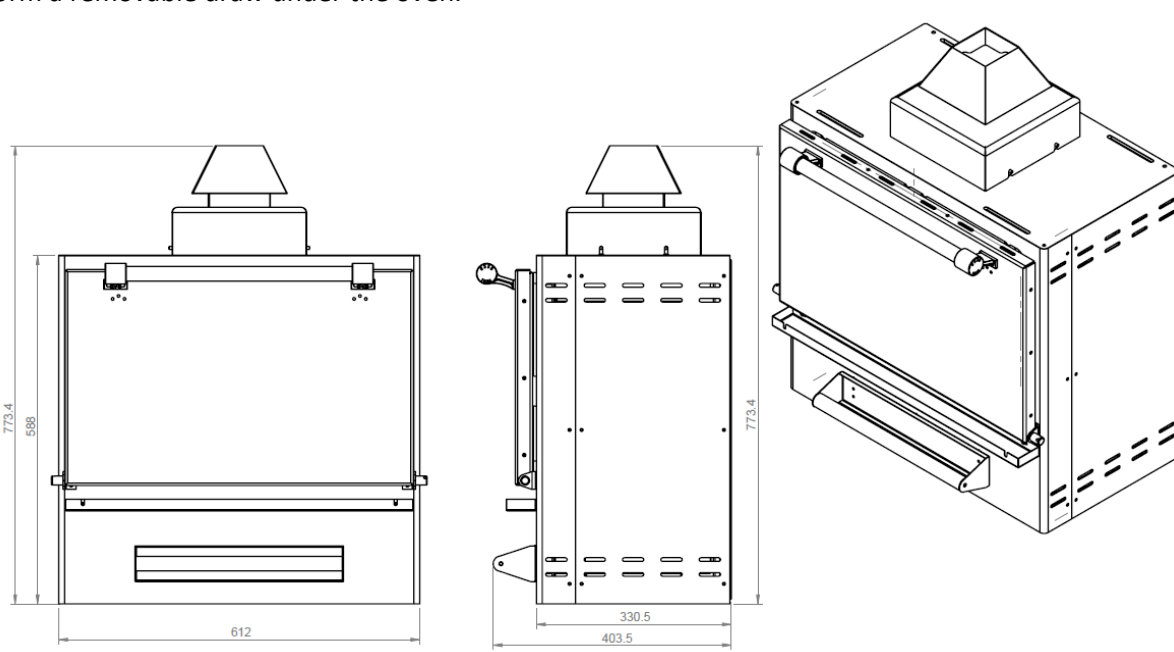
Seal, smoke and grill in one

Chargrill 5 (Medium) £3900 incl. VAT • Chargrill 12 (Large) £4900 incl. VAT

Designed and hand crafted in our factory, Barnoldswick, Lancashire, the ESSE Chargrill offers superior barbecuing performance for a busy, many covers, restaurant. New to ESSE's product portfolio, this quality product is designed for the high demand of a professional kitchen to bring the outdoor cooking flavours in. ESSE introduces this product following a 3 year extensive testing period throughout the finest restaurant kitchens in the North West.



Available in two sizes, this commercial cooking appliance incorporates a large grill with an oven, fuelled by charcoal. It combines the pioneering ESSE closed stove design with the ferocity of flame from the chargrill reduces cooking times and is economical to run. Robust and easy to use the door opens down at the front and ashes can be cleaned from a removable draw under the oven.





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Economic and Clean to use - Typically usage is 5kg of charcoal per service for the medium size (12kg for the large). Maintenance is minimal. Spare refractory bricks and grates are available from our Lancashire factory. ESSE Chargrill features catalytic technology that cleans the smoke before it exits in to the kitchen extraction system. Operating temperatures - Chargrill is designed for uses at 400-600°C.



We are ESSE Master Stove Maker since 1854. Our main areas of business are Cast Iron Range Cookers and Stoves and Fires. Our appliances are all hand made in our Lancashire factory where 70 people are employed. We have some famous users from Florence Nightingale through to Hugh Fearnley-Whittingstall. Through working with River Cottage we have been introduced to other eating establishments including Michelin starred restaurants and gastro pubs. This has led to us developing and manufacturing a range of chargrill ovens for the commercial kitchen.

Please visit **ESSE1854** YouTube channel to see the ESSE Chargrill in action. Frances Atkins cooks a simple fish & vegetable dish with exceptional flavours at The Yorke Arms, Ramsgill.

To enquire about installing an ESSE chargrill in your kitchen, do not hesitate get in touch.