

BUĆAN GRILL

Kompanija „Bućan systems“ doo, sa 35 godina iskustva u proizvodnji metalnih konstrukcija, metalnih proizvoda i profesionalnih kuhinjskih aparata po porudžbini, sa ponosom predstavlja novi proizvod koji je kreiran kao zajednički napor naših talentovanih dizajnera, iskusnih inženjera i kuvara.

„BUĆAN GRILL“ je roštilj na ćumur i rerna, dizajnirana za profesionalne kuhinje. Sposoban je za kuvanje na različitim temperaturama, jak, svestran, pristupačan i iznad svega, proizvodi neverovatan ukus hrane.

Company „Bucan Systems“ Ltd., with 35 years of experience in the production of metal constructions, metal products and custom made professional kitchen appliances, proudly presents a new product that has been created as a collaborative effort of our talented designers, experienced engineers and chefs.

The „BUCAN GRILL“ Charcoal Oven is a barbecue grill and oven designed for the professional kitchen. Capable of cooking at a range of temperatures, it is strong, versatile, affordable and above all, produces incredible tasting food.



„BUĆAN GRILL“ je kombinacija roštilja i rerne u samo jednom uređaju koji pruža najbolje od moderne gastronomije. Ovaj uređaj je savršena opcija da se dobije autentičan ukus pečenja na ćumuru, sa savršenom teksturom i soćnošću. Sa Bućan grilom profesionalna kuhinja pruža savršeno pripremljen obrok za manje utrošenog vremena i energije.

The Charcoal Oven is a combination of the grill and an oven in just one appliance, providing the best of each to the modern gastronomy. The charcoal oven is the perfect option to get the authentic, flavour of the GRILLING, with a perfect texture and juiciness. With the charcoal oven you can get, if it is required a taste of smoked flavour.



„BUĆAN GRILL“ je idealan za pripremu mesa, ali je jednako cenjen u mnogo razlićitih vrsta kuhinje jer dodaje niz ukusa, tekstone i arome u najrazlićitijim jelima: meso, povrće, morski plodovi, testenina, pa čak i poslastice. BUĆAN GRILL nema ni elektrićni niti uređaj na gas već radi iskljućivo na ugalj/ćumur.

Radi sa bilo kojim tipom ćumura sa prosećnom potrošnjom od 15 kg uglja za dnevne potrebe restorana. Radna temperatura unutar rerne je između 350°C do 500°C. Ova temperatura je

The oven is specially ideated to cook meat, but is equally appreciated in many different types of cuisines because adds a variety of flavours, textures, and aromas at the most varied dishes: meat, vegetables, seafood, pasta and even desserts. The oven doesn't have any electric or gas device. Works with any type of charcoal and their average consumption is 15 kg coal for a daily food service. The working temperature inside the oven is between 350°C to 500°C. This temperature is a combination between convection and radiation heat and the food inside the oven is roasted and grilled instead of baked.



TEHNIČKE INFORMACIJE

Vreme zagrevanja	40 min. u proseku
Dnevna potrošnja uglja/ćumura	15 kg u proseku
Izvođenje/Učinak	9,5 h
Proizvodnja po satu	110 kg u proseku
Temperatura pečenja	350°C - 500°C
Kapacitet grila po rešetki	2xGN 1/1 + 2xGN ½
Ekvivalencija el. energije	7 kW
Protok izduvnog vazduha	4000 m3/h
Maksimalni protok dima	13g/s

UGRADNJA

Preporučena ugradna visina grila	2600 mm
Preporučena ugradna visina grila sa haubom	3000 mm
Distanca od ostalih kuhinjskih elemenata	100 mm

DIMENZIJA GRILA

Dimenzija grila bez haube	2100x680x810 mm
Dimenzija sa haubom	3000x1155x960 mm

TEŽINA GRILA

Ukupa težina grila bez haube	365 kg
Ukupna težina grila sa haubom	390 kg

SKICA I DIMENZIJE /OUTLINE AND DIMENSIONS

TECHNICAL INFORMATION

Fire up time	40 min. average
Charcoal consumption daily	15 kg average
Performance	9,5 h
Production per hour	110 kg average
Cooking temperature	350°C - 500°C
Oven capacity per grill rack	2xGN 1/1 + 2xGN ½
Equivalent el. energy	7 kW
Exhaust rate	4000 m3/h
Max. smoke flow	13g/s

INSTALLATION

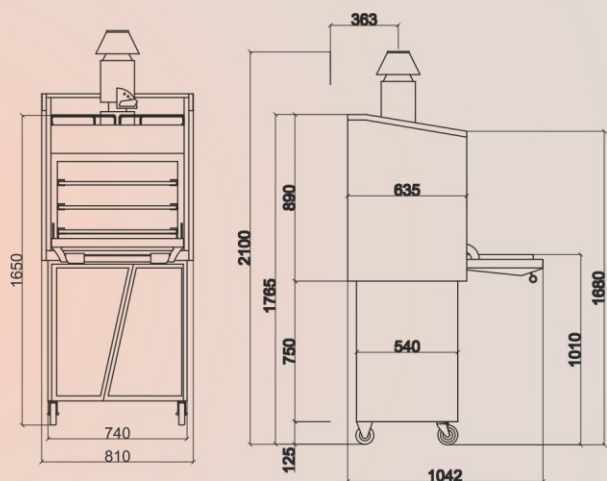
Installation height without the hub	2600 mm
Installation height with the hub	3000 mm
Rec. distance from other kithc. appliances	100 mm

DIMENSIONS

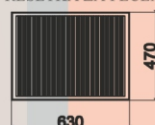
Dimensions of the grill without the hub	2100x680x810 mm
Dimensions of the grill with the hub	3000x1155x960 mm

WEIGHT OF THE GRILL

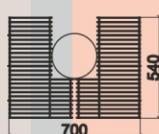
Total weight without the hub	365 kg
Total weight with the hub	390 kg



REŠETKA ZA PEČENJE



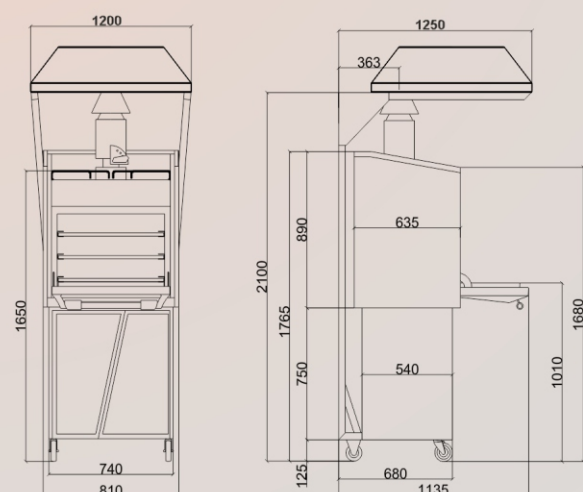
REŠETKA ZA PODGREVANJE



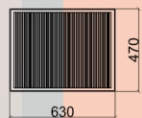
LONAC ZA ČORBU



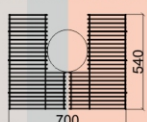
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REŠETKA ZA PEČENJE



REŠETKA ZA PODGREVANJE



LONAC ZA ČORBU

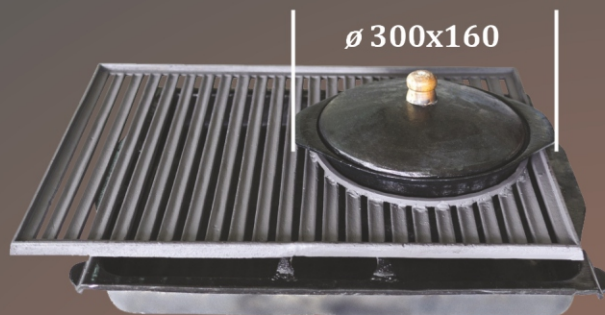


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PRIBOR / ACCESSORIES

Rešetka za roštilj sa livenim loncem
Grill rack with cast iron stewpot
630x470x20/250/150



Livena tepsija za kuvanje na pari
Bucan grill tray for steaming
630x495x70/95



Liveni poslužavnik sa drvenim nosačem
Bucan grill cast iron serving plate
520x270x50



Rešetka za roštilj
Grill rack
630x470x20



Bucan grill komplet priručnog alata
Bucan grill tool kit



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