



The PEVA company was founded with the partners Perilli and Vadini in February 1983, with the idea to produce wood-burning ovens and charcoal grills for professional and domestic use, for genuine and healthy eating using natural cooking material! Our factory is characterized by handmade trait. All our products are manufactured putting special care into the detail and their finishing using only high quality raw materials.



*Ancient arts and crafts that have been lost in time
Healthy and genuine food...
Simple tastes.
Going back to its origin every time you sit
around the table.
Rediscover and taste in a sip of wine,
all the naturalness of my Abruzzo land.*

Gabriele Perilli





WHY USE GRILLS FOR COOKING?

Charcoal grilling is the most ancient cooking method ever known and it represents the beginning of modern cuisine. It all began with the discovery of fire, when primitive man understood that food, whatever kind it may be - vegetable or animal - changed all its aspect and taste with the application of heat, becoming more tasty and digestible. Grilling is a type of cooking which is very quick, that is why it becomes difficult to carry it out perfectly: one second more, one second less, the wrong temperature, all can effect the ultimate outcome of the dish.

If your intention is to cook a big piece of meat uniformly, you would turn up the grill temperature to its maximum, keeping the food away from the source of heat. In this way, your piece of meat will be cooked both inside and outside. Instead, if you prefer your steak to be well cooked outside being juicy and rare inside, you would lay it on the grill which will be positioned very close to the source of heat, making sure that the meat does not cook for too long.





GRILLS AND HEALTH

Over the years, there has been a lot of debate understanding the positive and negative aspects of grilling: Every medicine or food technology book provides the information that grilled food is good for the alimentary system and it is recommended in cases of low-calorie diets. There is a direct connection between grilled food and good quality food. The advantage of such a method of cooking is that all the fats which are contained in the food melt and are eliminated by dropping down through the grids without contact with the meat. The heat produced by charcoal with a flame makes a kind of protective crust around the food avoiding the loss of nutrients, vitamins and minerals. To give some significance to the above statement we can consider some data: it is proven that during the cooking process that is carried out through a roasting technique, there is a loss of water of up to 30%, whilst during a cooking process carried out by a grilling technique the loss of water is reduced to 15%. Therefore, the advantage, both qualitative and quantitative, is doubled. Another aspect to consider is that during the roasting process, the food remains in contact with the melting fats. So it is clear why the grilling represents, without a doubt, a better choice from a quality perspective.





THE RANGE OF PRODUCTS

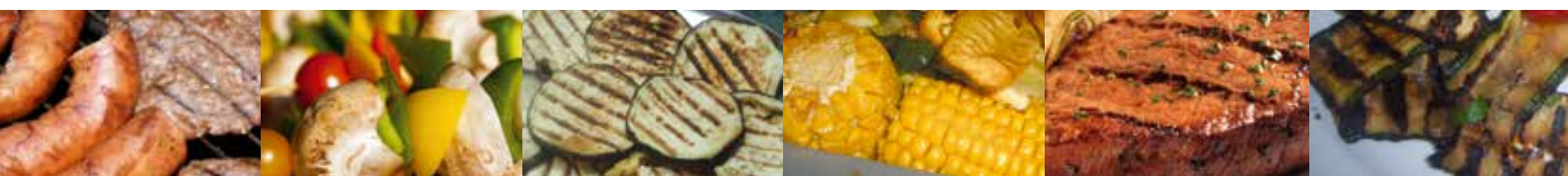


PEVA's production stands out for a wide range of standard products which identify and pay attention to the **needs** of the client.

It is a line of production distinctly developed through years of research and collaboration with the most **qualified chefs** and qualified technicians in the field of grilling: thanks to this alliance, PEVA performs better every time. PEVA's production has become synonymous with **good quality**.

For the typology of the materials used, for the thickness of the iron used (till 40/10), for the special care put into the details and their finishing, PEVA's products are recognized as market leaders in the field of **professional charcoal grills**.

Also the safety has its importance, in fact the Peva products incorporates all European Standards in terms of safety and health.





BL 280x280



BL 150

The range of lengths are:
70 - 100 - 120 - 150 - 160
200 - 250 - 300 cm
and it is possible to combine
them in various ways together
with the corner
charcoal brazier.





PEVA'S GRILLS: THE REASONS FOR CHOICE

PEVA's professional charcoal grill is the best product offered on the market. The free standing structure is of high quality raw materials used in its production, giving long-lasting guarantees and stability. The great care in detail, the adopted solutions, the wide range of products, all these characteristics make PEVA the only solution for the needs of a professional user.



INSTALLATION

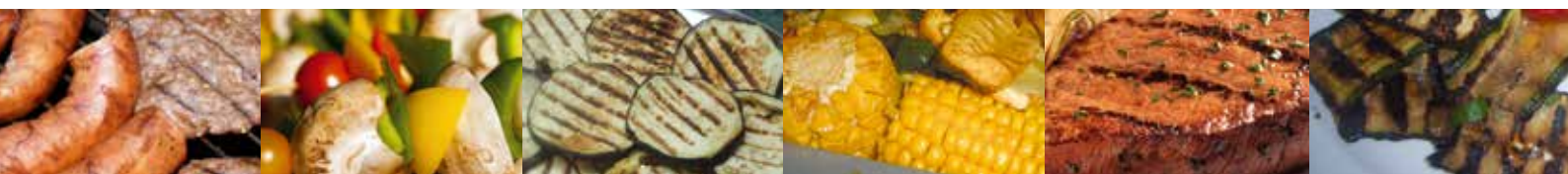
The installation is quick and easy. Once the flue and the extractor fan have been fitted, the only things left to do are: to lay out all the parts of the unit to build up the structure, to connect the flue with the plenum between the different hoods (if expected) and bring electrical input to light the lamps inside the grill. That is all. The grill is now ready to be used.

OPERATING PROCEDURES

To get a Peva grill work it's very simple, you need only charcoal and firelighter. The light of the fire is facilitated by the air intakes, which are located underneath, which helps to oxygenate the charcoal, together with the new double suction system. In fact, thanks to the realization of the valves located on the hood you can modify or exclude the lower or upper suction, avoiding sudden return of flames and ensuring always a burning charcoal.

MAINTENANCE

Ordinary maintenance does not require a big effort thanks to some of the devices on these grills. The cleaning and the emptying of ashes are easy because the unit can be disassembled without problem. We also recommend to do a periodic cleaning of fats in the plenum and flue.





DETAILS THAT MAKE THE DIFFERENCE



The grate belonging to the grill which are ideal for cooking are made using steel sticks of 4 mm of Ø. The small distance between the sticks allows to even more exposure of the food to the heat and so gaining a better result and also allowing it to be cleaned easily. These types of grates can be adjusted vertically (revolved) and are interchangeable on the same charcoal tray.



Each charcoal tray is composed of a perforated plate made out of a thermal steel, which is engineered to hold the embers and keep the heat with the minimum use of charcoal. The ashes fall down through the holes of the plate which is removable and therefore easy to clean.



The plate is held by a frame with baffles designed to transport the ashes on the underlying tray. The frame is removable allowing it to be easily cleaned and its access to the underside. By means of levers you can adjust the height.



This picture shows the inner lifting mechanism of the grates and the drawers which are designed to collect the ashes.



The drawers are easily removable and above are adjustable openings which allows a proper oxygenation of charcoal or to stop the flames that may light during the cooking process.



The lifting and lowering of the cooking platform is obtained through the movements of the levers located under the front worktop. They are adjustable in 5 different positions allowing the correct cooking of the food.





**DO YOU HAVE AN IDEA
AND DO NOT KNOW
HOW TO SOLVE IT?**

**GET IN CONTACT WITH
YOUR PEVA CONSULTANT**

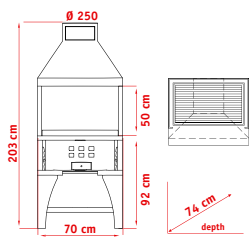


Because we are able to solve your problems, give them to our specialists and we will **try to solve your aims** and make your ideas come true.



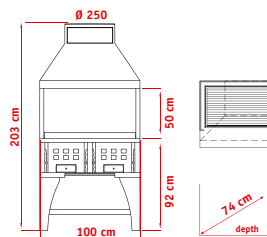
We try to realize your ideas and put them into productions. To us, everything that is special, can be **resolved**, we will personalize your problems find a solution in order to accomplish **your request**.





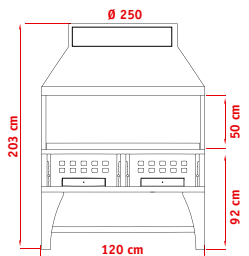
BL 70

- grill with one (1) adjustable charcoal tray (63x42 cm)
- 20 cm stainless steel front worktop
- with hood and plenum
- without charcoal brazier
- extractor fan and flue not included



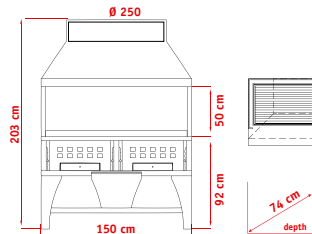
BL 100

- grill with two (2) adjustable charcoal trays (45x42 cm)
- 20 cm stainless steel front worktop
- with hood and plenum
- without charcoal brazier
- extractor fan and flue not included



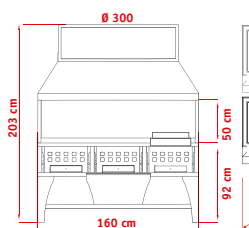
BL 120

- grill with two (2) adjustable charcoal trays (56x42 cm)
- 20 cm stainless steel front worktop
- with hood and plenum
- without charcoal brazier
- extractor fan and flue not included



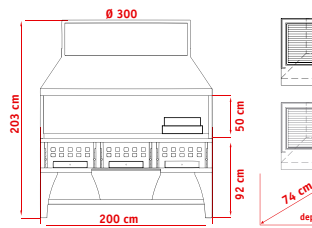
BL 150

- grill with two (2) adjustable charcoal trays (72x42 cm);
- 20 cm stainless steel front worktop
- with hood and plenum
- without charcoal brazier
- extractor fan and flue not included



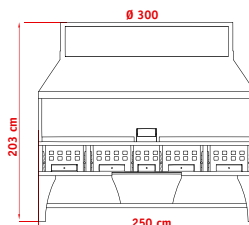
BL 160

- grill with three (3) adjustable charcoal trays (51x42 cm)
- 20 cm stainless steel front worktop
- with hood and plenum
- without charcoal brazier
- extractor fan and flue not included
- or with:
- two (2) adjustable charcoal trays (51x42 cm)
- one (1) charcoal brazier of 47 cm



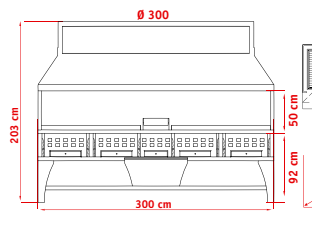
BL 200

- grill with three (3) adjustable charcoal trays adjustable (63x42 cm)
- 20 cm stainless steel front worktop
- with hood and plenum
- without charcoal brazier
- extractor fan and flue not included
- or with:
- one (1) adjustable charcoal tray (63x42 cm)
- one (1) adjustable charcoal tray (73x42 cm)
- one (1) charcoal brazier of 50 cm



BL 250

- grill with four (4) adjustable charcoal trays (50x42 cm)
- 20 cm stainless steel front worktop
- one (1) central charcoal brazier of 33 cm
- with hood and plenum
- extractor fan and flue not included



BL 300

- grill with four (4) adjustable charcoal trays (60x42 cm)
- 20 cm stainless steel front worktop
- one (1) central brazier of 45 cm
- with hood and plenum
- extractor fan and flue not included

Our products: **Model BL:** Grill for meat

Model GS: Grate for skewers • **Model Combi BG:** Grill for meat and grate for skewers.

Type of food	Quantity	Rare	Medium	Well cooked
Entrêcote	3x750 gr	6 minutes	8 minutes	12 minutes
Fillet	6x175 gr	3 minutes	4 minutes	6 minutes
Sirloin	3x250 gr	3 minutes	4 minutes	6 minutes
Pork chop	1,5 Kg			15 minutes
Sausage	1,5 Kg			10 minutes
Lamb chop	1,5 Kg		3 minutes	5 minutes
Chicken breast	1 Kg			12 minutes
Chicken wings	18 Pz			15 minutes
Chicken thighs	15 Pz			15 minutes
Prawns	1 Kg			6 minutes
Squid	1,5 Kg			4 minutes
Swordfish	6x175 gr			6 minutes

