



The

# Charcoa

Grill

*The Art of Charcoal Grilling*

*The principle and unique features of the Charcoa charcoal grill,  
exclusively imported and distributed by White's Foodservice Equipment.*



## Let the Flames Begin

Cooking over hot embers is one of the oldest methods known. Charcoa have perfected a grill to suit today's user's needs with a controllable, user-friendly, modern design.

Charcoal cooking has many origins - the northern parts of Spain have taken their influence from Portugal and South America - and this method of cooking is proving to be increasingly popular throughout other parts of Europe. Cooking over charcoal creates fabulous flavour to meats and fish and immense theatre when prominently positioned in any restaurant.

The Charcoa grill is completely open at the front to give easier access for the chefs to operate, creating 'theatre-style cooking' at its very best, which brings the kitchen and chef into the restaurant, giving your customers a sense of smell, visual contact and interaction.

Each grill is manufactured to the highest standards, allowing for heavy-duty use, and can be supplied in stainless steel or colour-coordinated to match your design needs.

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# Charcoa

*A traditional Spanish flavour combined with first-class craftsmanship*



Our grills are manufactured in the north-western region of Spain, in Galicia, near the capital of the province of Lugo. Pedro Lopez Garcia is owner and founder of Metal Pedrouzo who has specialised in the manufacture of charcoal grills since 1998.

A standard range of grills and models are available, as is the ability to custom-make units to design, whilst retaining the key characteristics unique to Pedro.

Charcoa is a brand name created for the grills where we supply to the UK market.

Certain unique features and patented designs have allowed Pedro to be a first-class craftsman, helping him create commercial heavy-duty grills for the discerning user.

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## *What is charcoal? How is it made and how does it work?*

Charcoal is mostly pure carbon, made by cooking wood in a low-oxygen environment, a process that can take days and burns off volatile compounds such as water, methane, hydrogen and tar. In commercial processing, the burning takes place in large concrete or steel silos with very little oxygen, and stops before it all turns to ash. The process leaves black lumps and powder, about 25% of the original weight.

When ignited, the carbon in charcoal combines with oxygen and forms carbon dioxide, carbon monoxide, water, other gases and significant quantities of energy. It packs more potential energy per ounce than raw wood. Charcoal burns steadily, hot and produces less smoke and fewer dangerous vapours.

The process of making charcoal is ancient, with archaeological evidence of charcoal production going back about 30,000 years. The resulting soft, brittle, lightweight, black, porous material resembles coal.



Commercial charcoal is found in either lump, briquette or extruded forms:

**Lump charcoal** - tends to produce a more smokey flavour, because large pieces may not be fully carbonised. Because charcoal burns hotter, cleaner and more evenly than wood, it was used by smelters for melting iron ore in blast furnaces, and blacksmiths who formed and shaped steel.

**Mesquite or hickory charcoal** - because charcoal is mostly pure carbon plus additives, the wood from which it is made will make little difference in flavour or burning temperature. To get wood flavour, you need to add wood to the fire.



# *Charcoal (art)*

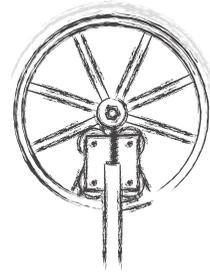
Artists' charcoal is made of finely-ground organic materials that are held together by a gum or wax binder. These charcoals are often used by artists for their versatile properties such as a rough texture that leaves less permanent marks than other art media. They can produce lines that are very light or intensely black while easily removable.



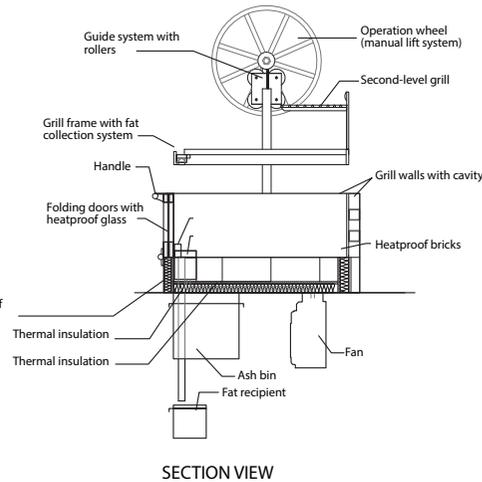
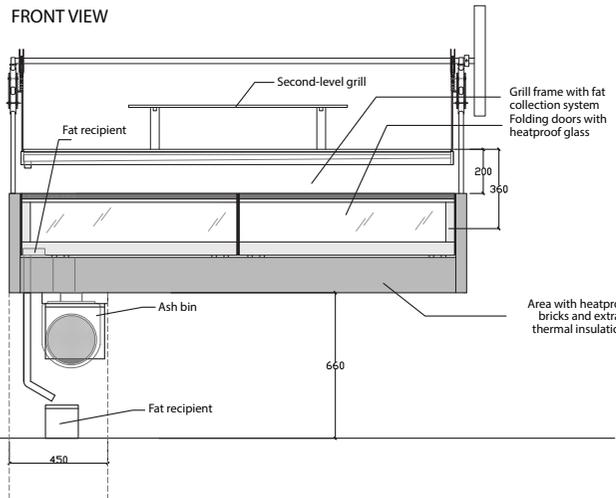
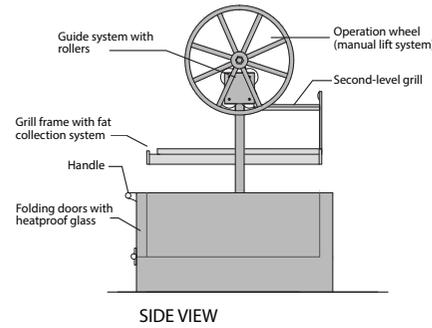
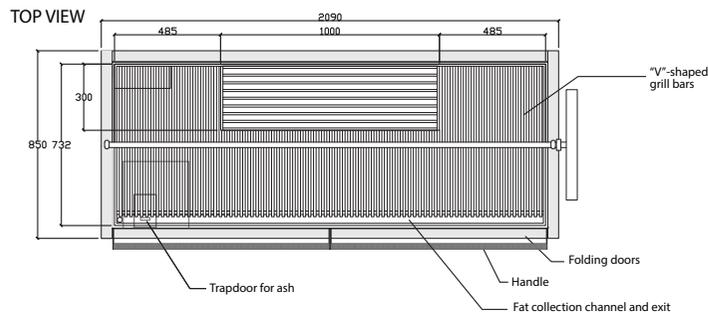
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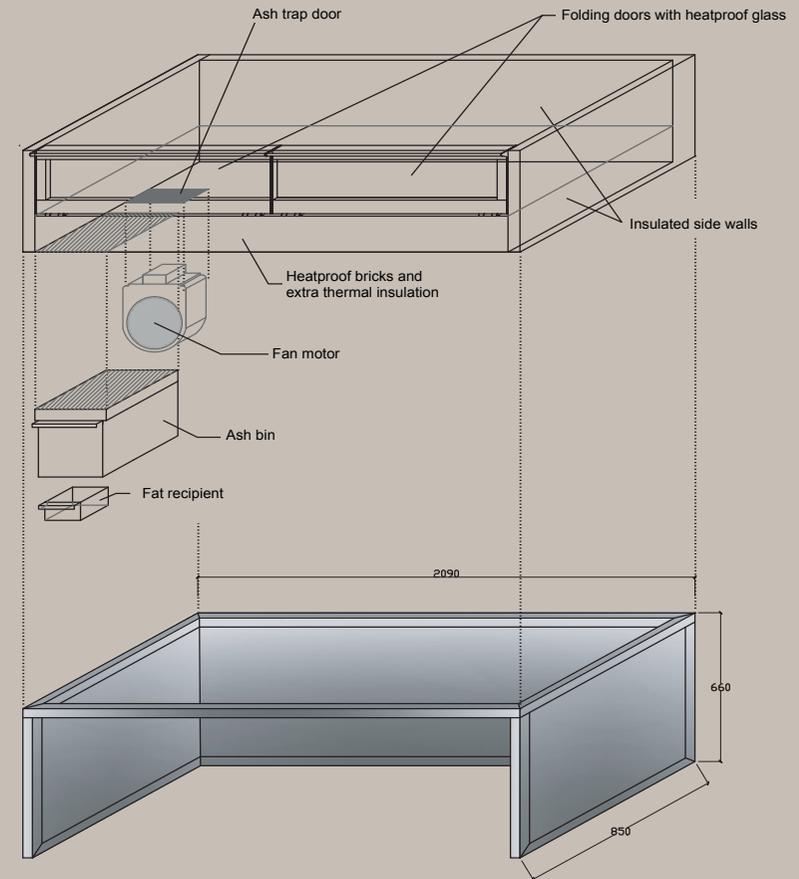
# Manual Parrilla Wheel Open Grills



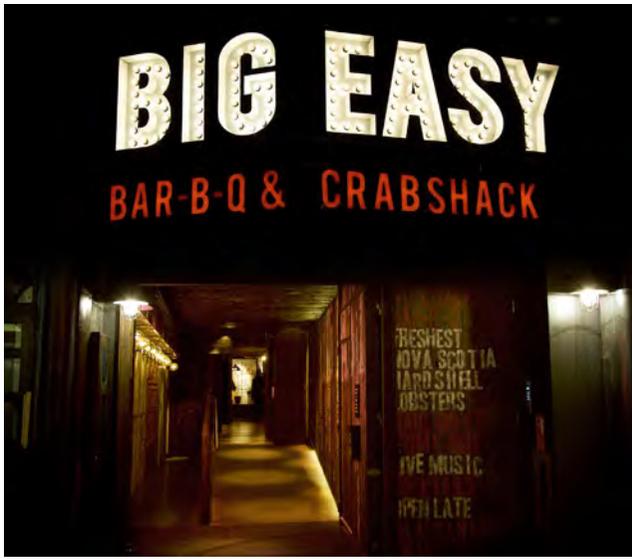
- An open grill with Parrilla Wheel mechanism to raise and lower the grill.
- Drop in option or with fully enclosed support table.
- Glass doors, super heavy construction.
- Standard sizes; 1500, 1800 & 2200 wide (custom sizes available).
- With remote fan adjusted control.



## Open Grill with optional stand



- Support table with open top and sides
- Materials used:  
40 x 40 x 3mm structural tubing  
1.5mm sheet metal



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## Low-level Grills With Motorised Lift

The low-level grill is designed to sit under a suitable extraction canopy\*

### MAIN FEATURES

- Motorised controllable tilting grills.
- Removable grease trap located in lower section.
- Heatproof stainless steel interior.
- Patented grill elevation system with no visible moving parts.
- High-temperature glass doors, hinged for easy access.
- Stainless steel details.
- Electric grill raising and lowering system with anti-crush protection.
- Integrated air blower for fast lighting or reviving the coals.
- Integrated sliding charcoal storage system.
- Removable ash bin.
- Heatproof internal electrics.

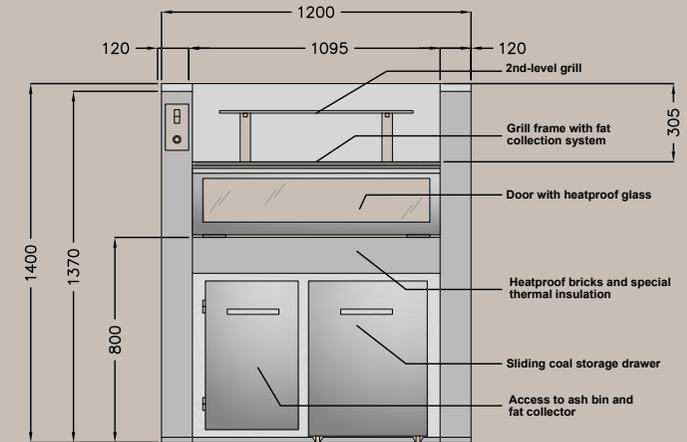
►  Certified

EXTERIOR DIMENSIONS	WIDTH	DEPTH	HEIGHT	USE-ABLE AREA
Model P-1-SC-120	1200mm	850mm	1400mm	850mm x 700mm
Model P-1-SC-150	1500mm	850mm	1400mm	1140mm x 700mm
Model P-1-SC-182	1820mm	850mm	1400mm	1460mm x 740mm
Model P-1-SC-222	2220mm	850mm	1400mm	1860mm x 700mm
Model P-1-2-SC222 (2 Independent Grills)	2220mm	850mm	1400mm	1860mm x 700mm

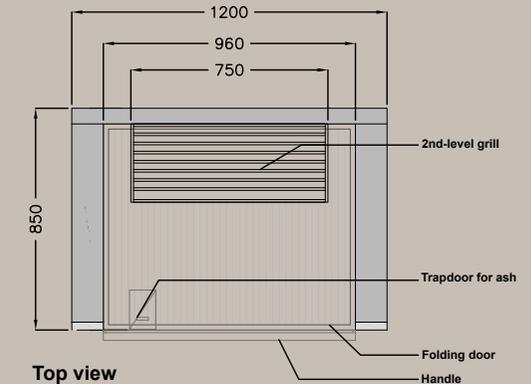
Options: 2nd level grill/resting area, griddle insert

Note: These are standard measurements, other sizes are available on request. Custom designs and one-offs are also available on consultation.

Model SC-120



Front view



Top view

\*Please note: Solid fuel appliances must have the correct specialised ventilation.

The Charcoa uses only solid, restaurant grade, lump wood charcoal as fuel. This is readily available and our supplier is accredited for their charcoal to be used in smokeless zone.

At the centre of each grill is a large mobile charcoal storage bin, which is easy to access for the chef to replenish the grill during service.

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# Cabinet-Style Units

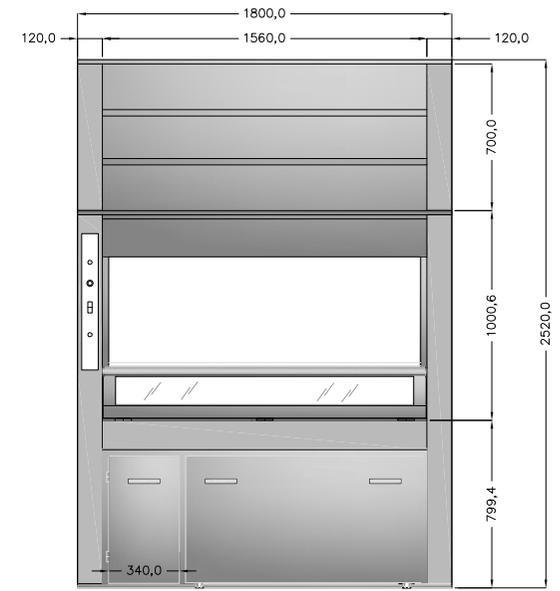
(Fully-Enclosed)

For maximum visual impact, hand-crafted floor-standing charcoal grills in a range of styles and finishes.  
*Direct extraction connection required.*

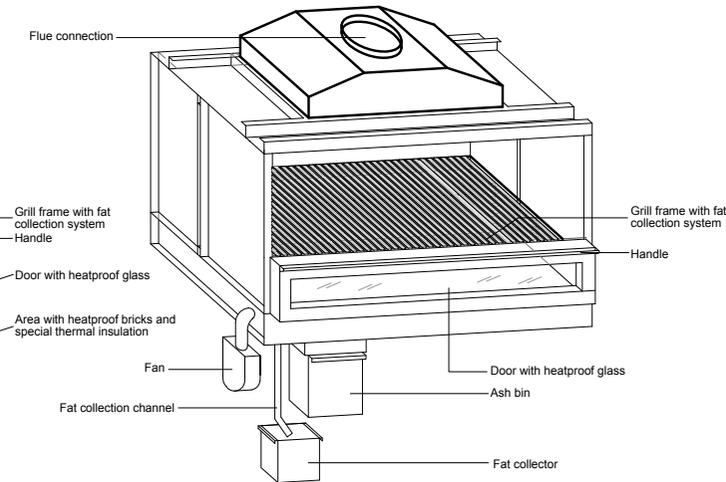
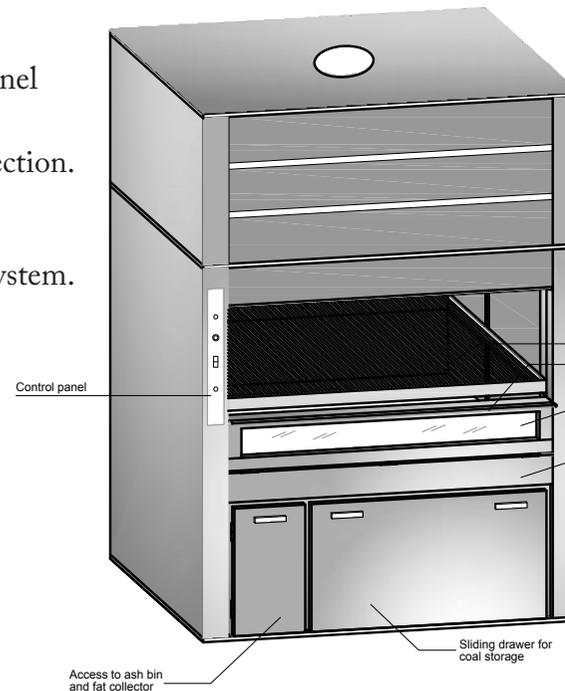
## MAIN FEATURES

- Powder-coated or stainless steel structure.
- Heatproof stainless steel interior.
- Controllable tilting grills.
- Patented grill elevation system with no visible moving parts.
- High-temperature glass doors, hinged for easy access.
- Stainless steel details.
- Interior hood equipped with filter and gas-lift folding front panel for ease of cleaning.
- Electric grill raising and lowering system with anti-crush protection.
- Integrated sliding charcoal storage system.
- Custom-made upper section to fit your design and extraction system.
- Removable ash bin.
- Removable grease trap.
- Equipped with speed controller for your extraction system.
- Internal halogen lights.
- Heatproof internal electrics.
- Various external finishes available.
- **CE** Certified.

Double lift units available with 2 independent grills



Top view



The external panels are fully insulated and the hearth of the grill is manufactured using ceramic thermal blocks, which allow for even heat distribution.

Speed-regulated fans are incorporated into the front of the grilling area, which create a blanket of air to be blown over the charcoal to help light them quickly; these are switched from each of the control panels.

If the coals need a blast of air to brush off the ash from the charcoal, these front fans can be used to send a fine stream of air across the grill to keep the coals at an even temperature.

The front doors are glazed in high-temperature safety glass, this gives the operator and customer the visual impact of cooking over charcoal, the doors are hinged, and can be opened to gain access to add additional charcoal, or stoke the hot embers within the grill.

A unique feature of the grill is the motorised grilling plates, which are operated by switches in the control panel to raise and lower the grilling plates. This gives the chef total control of the heat and ability to adjust the plates.

Each of these plates can be fitted with a variety of different cooking grates, to match the menu and chef's needs. These are easily removed for cleaning, each grilling plate has a front grease trough to catch juices and grease, which is channelled at the front to special grease collection vessels underneath the grill. All is easily removed for cleaning.

Flat plancha/grill plates are available and we have the ability to incorporate CHURRASCO motorised skewers into the design.

From inside the grill from the hearth floor there is a hinged metal flap which gives access to a chute that allows the chef the ability to sweep the ash down into the storage ash bin below, these bins are easily removed.

The control panel houses the switches for the internal lights, grill lowering and raising buttons and fan speed controller for the air curtain that blows across the charcoal.

EXTERIOR DIMENSIONS	WIDTH	DEPTH	HEIGHT	USE-ABLE AREA
Model P-1-SC-150	1500mm	850mm	1830mm + custom hood	1140mm x 700mm
Model P-1-SC-182	1820mm	850mm	1830mm + custom hood	1460mm x 740mm
Model P-1-SC-222	2220mm	850mm	1830mm + custom hood	1860mm x 700mm

Options: 2nd level grill/resting area, griddle insert

Note: These are standard measurements, other sizes are available on request. Custom designs and one-offs are also available on consultation.



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The front doors are glazed in high-temperature safety glass providing a stunning visual experience of charcoal cooking to the customer, this together with the aroma of charcoal-cooked food creates the ultimate in theatre cooking.

The grill is easy to light as it has a fan to create airflow around the coals. Fun to cook on and simple to work on as the operator can adjust the height of the grilling plate at the touch of a button giving total control of the cooking temperature.



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Churrasco skewers - motorised grill available



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## Antique-Style Units (Fully-enclosed)

Direct venting. Optional wood burner available.

### MAIN FEATURES

- Powder-coated or stainless steel structure.
- Heatproof stainless steel interior.
- Controllable tilting grills.
- Patented grill elevation system with no visible moving parts.
- High-temperature glass doors, hinged for easy access.
- Stainless steel details.
- Interior hood equipped with filter and gas-lift folding front panel for ease of cleaning.
- Electric grill raising and lowering system with anti-crush protection.
- Integrated sliding charcoal storage system.
- Custom-made upper section to fit your design and extraction system.
- Removable ash bin.
- Removable grease trap.
- Equipped with speed controller for your extraction system.
- Internal halogen lights.
- Heatproof internal electrics.
- Various external finishes available.
- CE Certified.
- Optional central wood burner and heatproof glass door.
- Rotating skewers option.

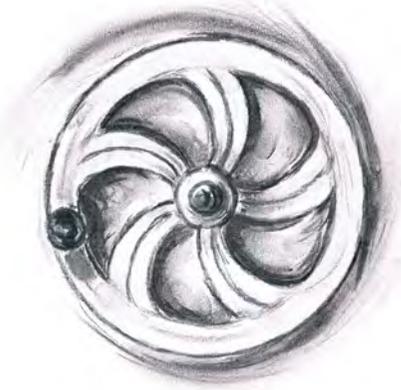


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# Model: Antique 150 Barbecue



flue connection

interior light switch

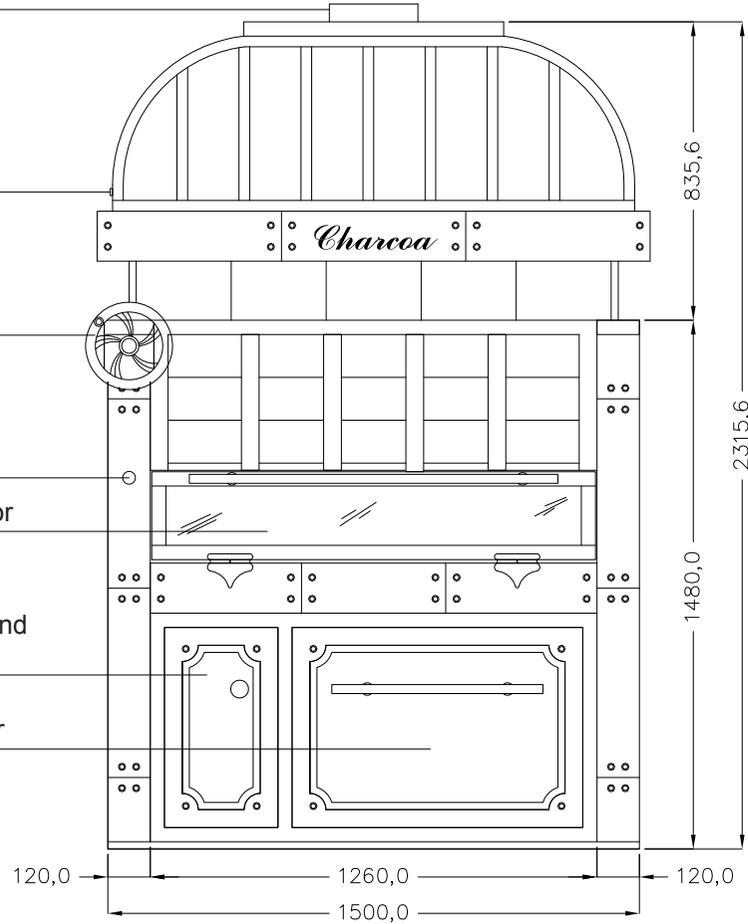
grill height control

coal fan control

heatproof glass door

access to ash bin and fat recipient

coal storage drawer



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## Charcoa Extraction Details

Depending on the size and model of the grill, most have a direct vent spigot connection centrally above - you will need to install a twin-walled fire-rated duct, with suitable cleaning and access points at regular intervals.

The inner diameter of this flue is likely to be 300mm, externally around 400mm.

Inside the grill above the cooking grates, there is a fixed canopy, which houses two removable fire arrester/part grease filters (one is fitted to the smallest unit), these are washed daily.

At this spigot point, the manufacturer suggests an air volume of between 2300-2800 metres cubed per hour.

The heat from the enclosed char-grill will be hot, at the spigot point this will be near 250-300°C (as a guide).

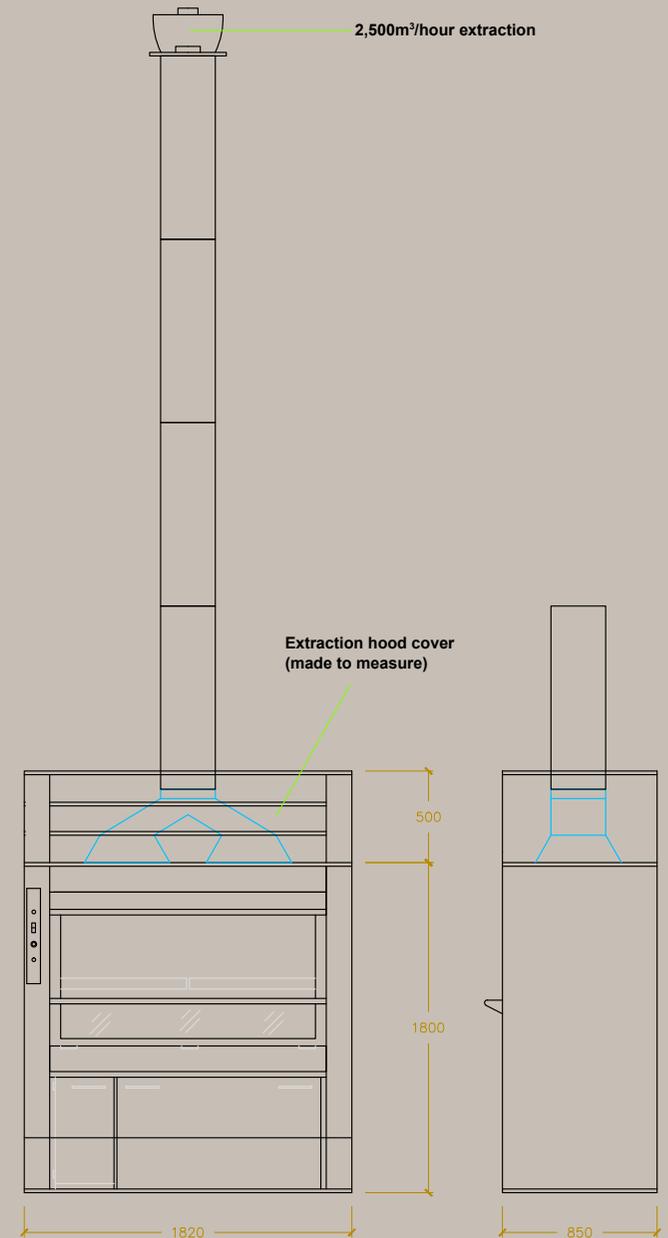
The manufacturer recommends the Spanish produced Soler and Palau, range of fans ideally with a vertical discharge fan positioned at the exit of the flue run, which is in turn regulated by a speed controller next to the grill, so the chefs can alter the air speed to suit their cooking needs.

Plentiful fresh air is required within the cooking area in front of the grill.

Open grills require specialist extraction requirements. Specialist extraction/mechanical advice will be needed on challenging sites.

Due to the nature of many installations, it is not readily possible to install a dedicated flue above, and there are alternative ways from specialist M&E contractors who can assist and guide in ways to remove the grease, smoke and hot air from the grill, by filtering the fumes using either water-wash systems, UV light units with carbon filters and other means to purify the air.

All Charcoa grills should be treated as solid fuel appliances.



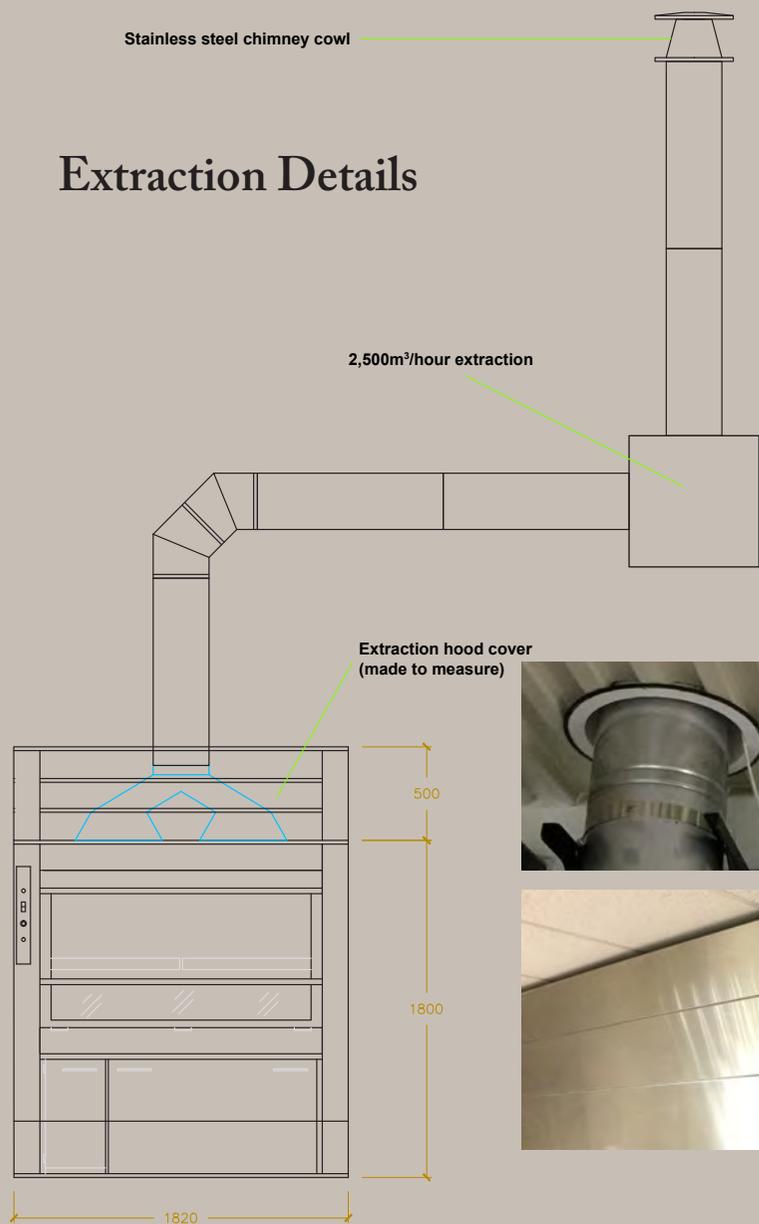
Installation example with extraction  
(sizes in mm)

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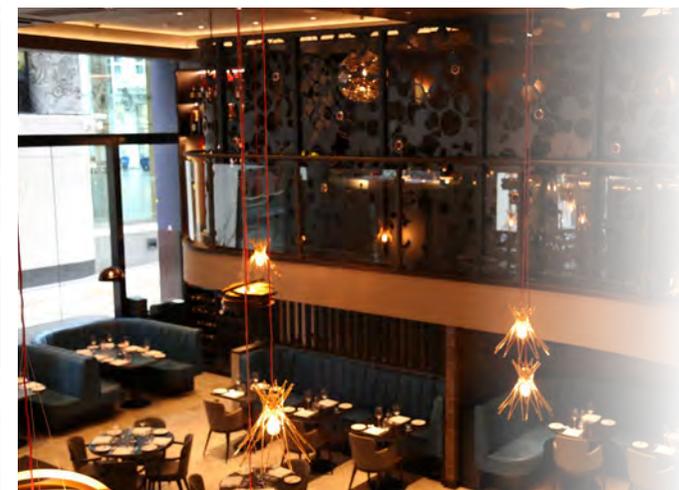
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## Extraction Details



Installation example with extraction inserted in tubing (sizes in mm)



All cabinet and enclosed grills have a spigot connection point central to the unit. The spigot size varies depending on model, please consult for additional details. Ducting routes will depend on site specifics.

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