

caliu®

horeca

the grill of the professionals

caliu horeca is a range of barbecues for a professional use. Its design, innovation and quality will allow you to create unique experiences.



caliu horeca is a range of charcoal barbecues meant for intensive use in your restaurant or catering business



It has an elegant, sophisticated and unique style. A perfect balance between usability and aesthetics.



Made with very few pieces and strong and durable materials.



Easy to carry thanks to its characteristics.

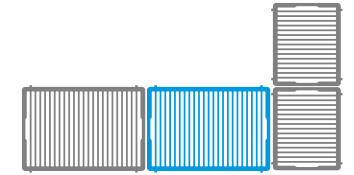


Winner of a Silver Delta Award, in recognition not only to its design but also its concept.

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caliu is a tabletop charcoal barbecue manufactured and designed in Girona (near Barcelona) with a minimalist style based on quality and usability.

Made with no ensembles or mobile parts to obtain a robust and durable result. Created with a style based on simplicity, quality and functionality.

It is thought to be placed anywhere in the kitchen thanks to its small size. It only needs to be under a fume extractor.

Details and parts of the barbecue

- External housing made of stainless steel
- Brazier, emade of stainless steel and heatproof paint
- Interior base (where the charcoal is placed), made of stainless steel
- Standard grate, made of stainless steel

Accessories:

- Grid handle, made of stainless steel (it can be used in multiple grids)
- Chimney, made of stainless steel
- Plate heat, en stainless steel o hard chrome
- Lid, made of stainless steel
- Customizable grids (finishes, thickness, etc.)

TECHNICAL FEATURES

Serves: small banquets and support for the kitchen

Sizes: 450 x 300 x 160 mm

Materials: stainless steel

Finishes: polished and heatproof paint

ICC RECOMMENDS USING CHARCOAL COCONUT JOSPER



Carbón Josper Josper Charcoal

Modelo:
Model:
COCO



FICHA TÉCNICA

Peso envase caja aprox.	7 kg
Peso envase saco aprox.	-
Carbono fijo	> 83 %
Cenizas	< 1,5 %
Volátiles	< 13,5 %
Granulometría	≤ 30 mm
Humedad máx.	< 4 %
Chispa	No
Rendimiento	≈ 8000 kcal/kg
Tipo madera	Cáscara de coco
Morfología	Briqueta
Uso recomendado	Horno Brasa Josper Josper Parrilla Abierta

TECHNICAL DATA SHEET

Box weight (average)	6 kg
Bag weight (average)	-
Fixed carbon	> 83 %
Ashes	< 1,5 %
Volatile solids	< 13,5 %
Granulometry	≤ 30 mm
Humidity max.	< 4 %
Spark	No
Performance	≈ 8000 kcal/kg
Wood type	Coconut shell
Morphology	Briquette
Recommended use	Josper Charcoal Oven Josper Charcoal Grill

MÉTODO DE ENCENDIDO / FIRE UP METHOD

Recomendamos el uso de pastillas LUMIX para los puntos de encendido del carbón.
LUMIX fire lighters should be used for the charcoal ignition points.

i No usar nunca líquidos inflamables en el proceso de encendido. Son muy peligrosos.
Never use flammable liquids for the fire up process. They are very dangerous.

Josper[®]
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*Passion
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