

 VESTA





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VESTA oven –


is the perfect solution allowing to combine the advantages of grill and oven when cooking indoor.


Closed Grill is charcoal-fired (with no gas or electricity).


The combustion chamber is made of high heat – resistant steel (17GS – boiler steel) with thickness 6 mm.


Differences between Vesta charcoal closed grill and standard grills:


 High temperature (up to 300 °C) inside the oven


 Better result with different products.

 Speed of cooking is 30% faster than on the opened grill.

 Cost-effectiveness – charcoal consumption is 40% less than for the opened grill.

 Comfort in the kitchen – there is no extra heat.

 Adjustable draft allows controlling the oven temperature.

 Safety – Vesta oven design guarantees safe operation when installing indoors.

Heat is equally distributed and maintained unchanged for a long time. Due to the high heat a natural juice of products is sealed inside. Meat is cooking on an open fire that's why it's baked, caramelized outside. Thanks to the high temperatures a food preparation time is minimal, and the products maintain its vitamin and mineral composition. As a result the great efficiency and unique taste are achieved.

Configuration of VESTA charcoal closed grill:

- Built-in flame arrestor
- Protection screen – protect the wall from overheating
- Fire grate
- Air draft regulator (top and bottom)
- Ash box
- Thermometer
- S/s roasting rack (bars)
- Tongs for products
- Coal rake



Technical characteristics

	VESTA 25	VESTA 45	VESTA 50	VESTA 38
Number of diners	70	100	150	40
Production per hour, kg	60	90	110	25
Grill rack dimensions, mm	545x480	840x480	840x740	616x370
Charcoal daily consumption, kg	10-12	12-16	16-20	6-8
Maximum coal load, kg	8	10	14	5
Fire up time, min	30	35	40	30
Exhaust rate, m³/h	2800	3200	3200	2500
Net weight, kg	140	177	231	90
Fully optioned model weight, kg	190	236	300	98

Recommendations for installing:

When installing indoors, the grill requires the connection to an individual exhaust system or installation of the spark arrestor with hydro filter.

Grill can run long time on a single coal batch; it depends on chef's workload and his experience.



Model Mx*
VESTA Charcoal Oven



	Dimensions Width x Depth x Height, cm
VESTA M38 **40	71 x 56 x 47
VESTA M25 **70	64 x 69 x 79
VESTA M45 **100	108 x 65 x 79
VESTA M50 **150	108 x 91 x 79

Model MxS
VESTA Charcoal Oven with
- Stand
- Heat Cupboard



	Dimensions Width x Depth x Height, cm
VESTA M38 **40	72 x 71 x 164
VESTA M25 **70	78 x 65 x 158
VESTA M45 **100	108 x 65 x 158
VESTA M50 **150	108 x 91 x 158

Model MxSD
VESTA Charcoal Oven with
- Stand
- Heat Cupboard
- Dry Spar Arrestor



	Dimensions Width x Depth x Height, cm
VESTA M38 **40	72 x 71 x 164
VESTA M25 **70	78 x 65 x 158
VESTA M45 **100	108 x 65 x 197
VESTA M50 **150	108 x 91 x 197

Model MxSS
VESTA Charcoal
Oven with
- Stand
- Heat Cupboard
- Dry Spar Arrestor
- Spark Arrestor with
Water Curtain

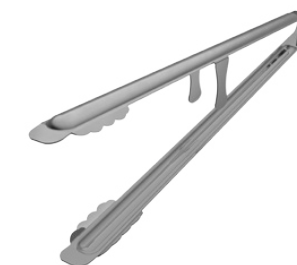


	Dimensions Width x Depth x Height, cm
VESTA M25 **70	78 x 65 x 250
VESTA M45 **100	108 x 65 x 250
VESTA M50 **150	108 x 91 x 250

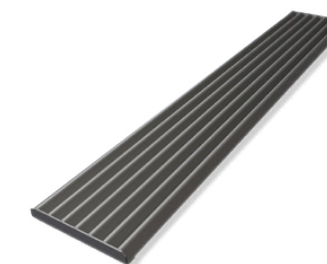
Accessories:



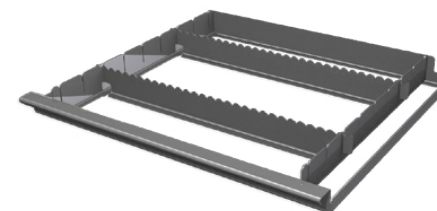
- Grill (rods / plates)



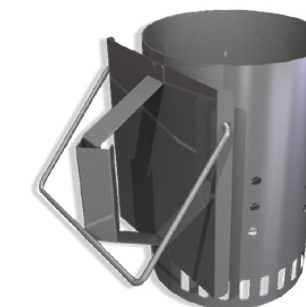
- Coal Starter



- Stand for VESTA oven with hot cabinet



- Barbecue grill



- Fire-grate



- Protective screen (stainless steel)

- Brush
- Thermometer
- Wheels

- Suspension frame for the spark-arrestor pipe
- Grid for hot cabinet

* Number of diner

Spark arrestor VESTA

According to the legislation of most countries globally the charcoal grill placed indoor should be equipped with the spark arrestor with hydro filter or it must have a separate exhaust pipe.

Labyrinth dry spark arrestor

VESTA labyrinth dry spark arrestor is used when there is no need in the exhaust chimney, for example, when using the grills outdoors, or when installation of the hydro filter is impossible.

How to install:

- Labyrinth dry spark arrestor must have a conical diffuser with a net.
- The distance from the upper edge of a spark arrestor to the lower edge of the exhaust pipe must be minimum 0,5 meter.
- The exhaust hood must be equipped with the fat filters.



VESTA spark arrestor (hydro filter)

VESTA spark arrestor quenches 100% of sparks, flames from chargrills, barbecues and ovens that work on open fire.

Benefits:

- Excellent results with various food products
- Time - 35% faster*
- Cost effective - 40% of charcoal saving*
- Adjustable temperature in the oven
- Easy to use, with a front opening door
- Different levels of grilling
- No fire, smog or excess heat in the kitchen
- Safety and comfort in use

Signaling device

The temperature probe is installed in the duct after hydro filter



VESTA spark arrestor offers 3 operating modes depending on the needs of the restaurants and cafes:

- Basic Mode – electricity and water supply are on: starting, water supply and switching off are automatically. Water is sprayed by the pump.
- Alarm mode – no electricity, water supply is temporarily off, “dry” spark quenching, no water is used.
- Self-cleaning mode – deleting interior soot, grease, ash and tar (monthly cleaning is need).

Grill VEGA –

is a classical model of open grill intended for meat, fish, cheese and vegetables cooking with coal use only

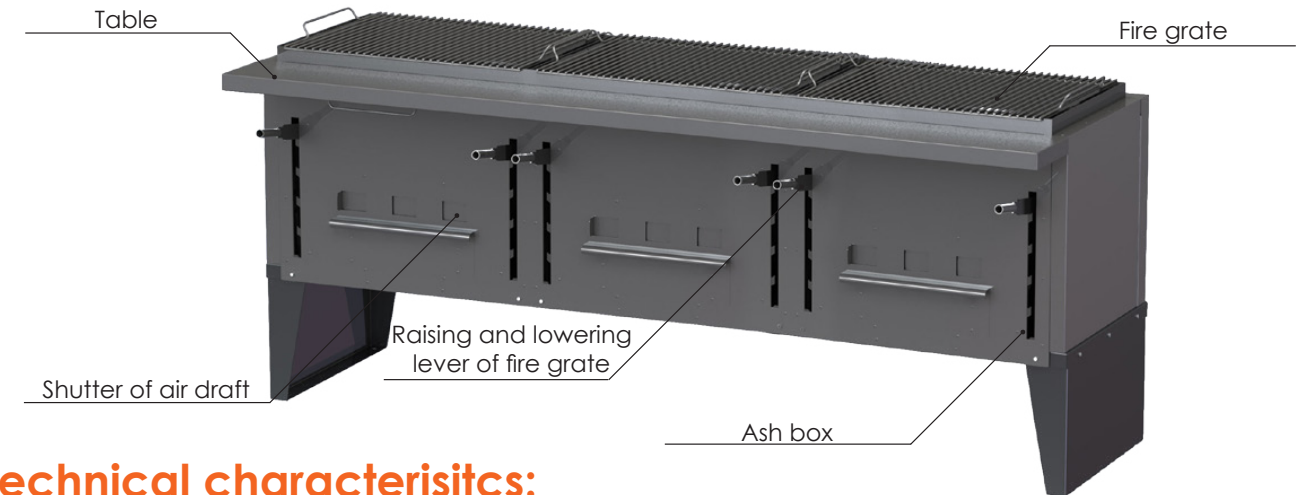
Distinctive features:

- Grill body is made of steel with a thickness 5 mm.
- Lifting component of grate has additional replaceable steel walls with a thickness 5 mm.
- Raising and lowering of the grate with coal is carried out using special levers. Grate with charcoal has 5 levels that make the food preparation easier.
- Adjustable air draft allows increasing / reducing the air supply.
- Frying grill is made of s/s bars with diameter 6 mm. Dimensions of grill are 632 x 518 mm.
- Fire grate is made of a special high heat-resisting steel 17G1C (boiler steel) with a thickness 6 mm.
- Outer skin of grill and technological table are made of s/s.
- Grill is produced with 1, 2 and 3 sections.



VEGA grill complete set includes:

- Coal rake – 1 pc.
- Meat tongs – 1 pc.
- Fire grate – 1 pc per section.



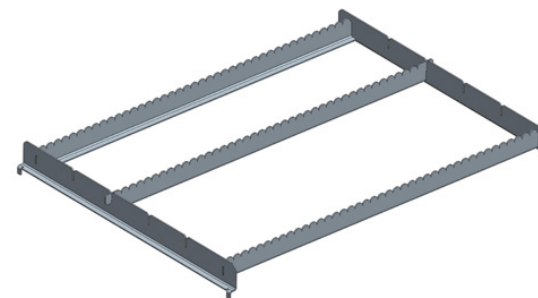
Technical characteristics:

	1 section	2 sections	3 sections
Wight, mm	800	1510	2215
Depth, mm	770	770	770
Height, mm	950	950	950
Fire grate, mm	632x518	632x518	632x518
Weight, kg	114	207	304
Inclined grate, mm	692x534x105	692x534x105	692x534x105
Stand for cauldron, mm	540x540x140 (d=460)	540x540x140 (d=460)	540x540x140 (d=460)
Kebab grill, mm	690x520x57	690x520x57	690x520x57
Exhaust rate, m ³ /h	1800	3000	4000
Charcoal consumption, kg	8-10	16-20	20-30
Maximum coal load, kg	5	10	14

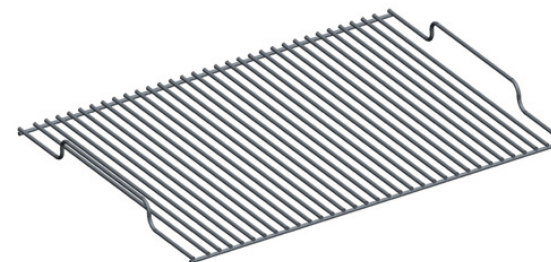
Additional accessories



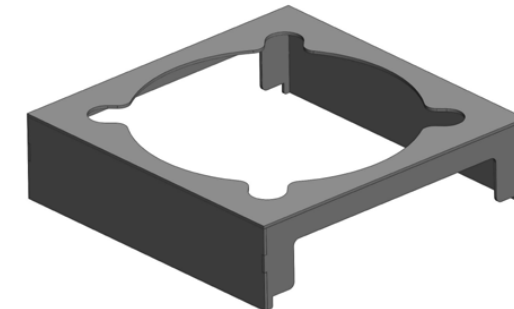
- Inclined grill with grease collector



- Barbecue grill with support adjustment for skewers of different size



- Firebreak hat



- Stand for cauldron of 20 – 25 l



- Oven stand V2, V3
- Exhaust hood V2, V3
- Spark arrestor block



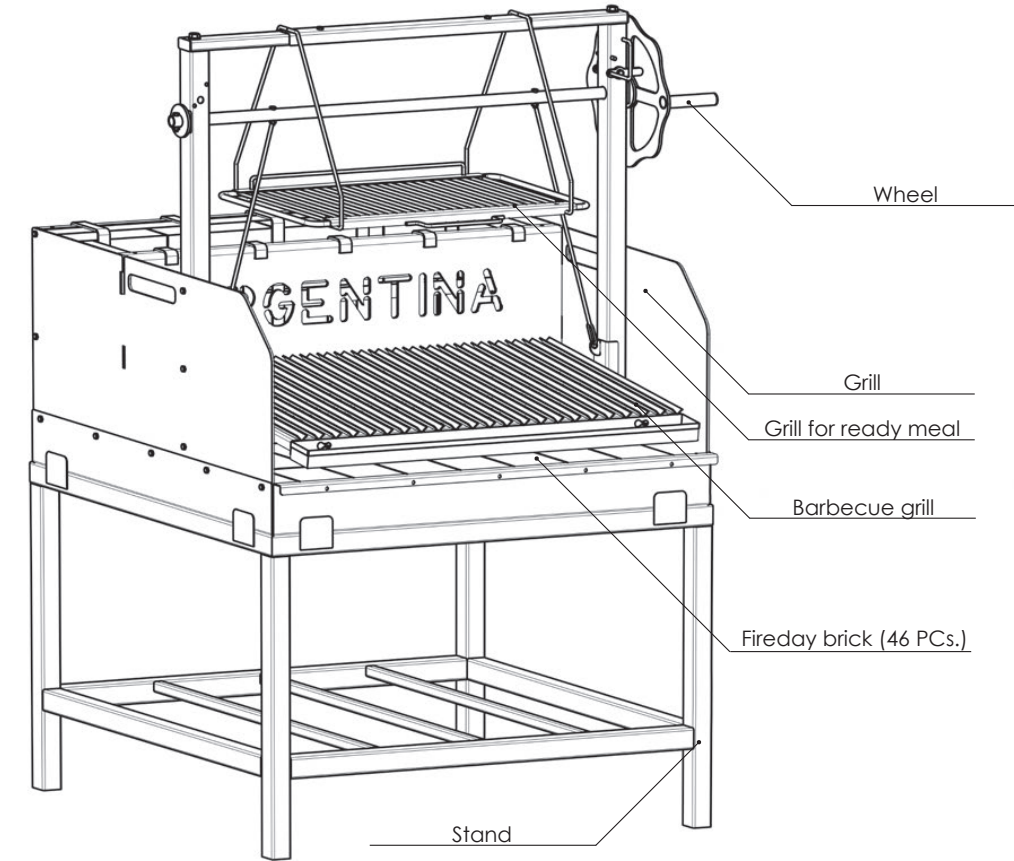
Grill ARGENTINA –

open grill model within which the heat changing is achieved by adjusting the height of the grill

Distinctive features:

- Raising and lowering the grill is performed using the steering wheel.
- The grill is lined with fire-resistant fireclay bricks*.
- The grill for frying is made of V-shaped corners for fat collection. The fat flows into a special container on the grid. The grid dimensions 850 x 465 mm.

* Grill should be lined with fireclay bricks brands SB-5, in amount of 46 PCs. Fireclay bricks aren't included in the package.



Technical parameters

Wight, mm	950	The range hood productivity m3 / hour	1800
Depth, mm	823	Coal consumption kg	8 - 10
Height, mm	1500	Maximum coal loading kg	5
Grill size, mm	850x465	Weight kg	89
Amount of bricks, PCs	46	Weight with bricks kg	250

Complex VESTA

Vesta complex allows to place different types of equipment under one spark arrestor.

The complex can be purchased all at once, or can be purchased in parts.



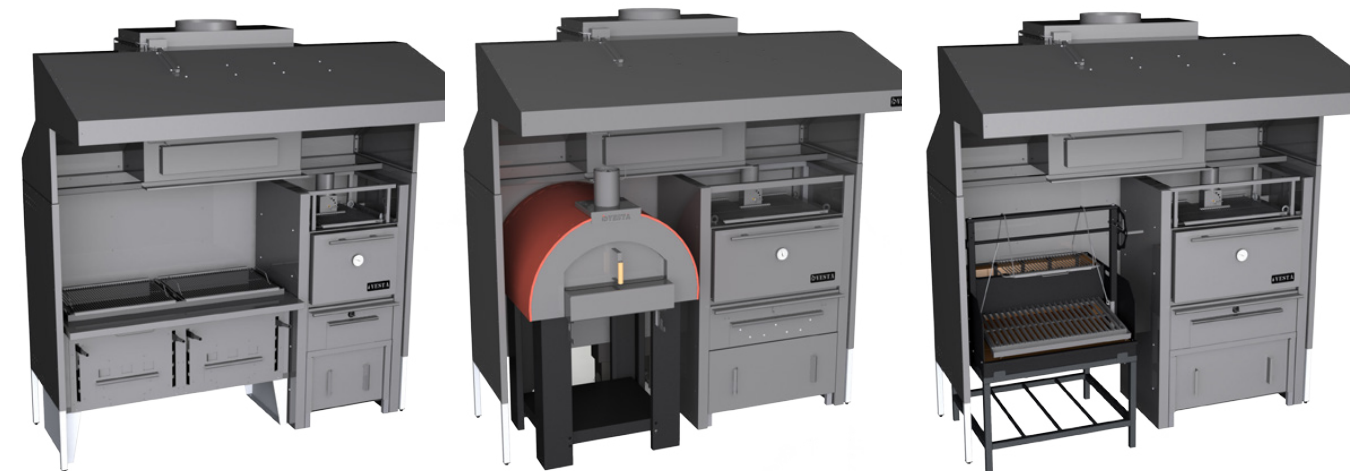
Complex K3-V1-Vk-M25*

The complex's transcript:

- K2, K3 – complex on the stand «Vega 2» or «Vega 3» accordingly
- V1, V2, V3 – outdoor chargrills «Vega»
- A – outdoor grill «Argentina»
- M25, M45, M50 – Oven-grills «Vesta»
- Vk – smokehouse «Vesta k»

example:

- K3-V1-Vk-M25 – complex in a triple stand (K3);
- Outdoor grill Vega (V1);
 - Smokehouse Vesta k (Vk);
 - Oven-grill Vesta M25 (M25)



Pizza OVENS

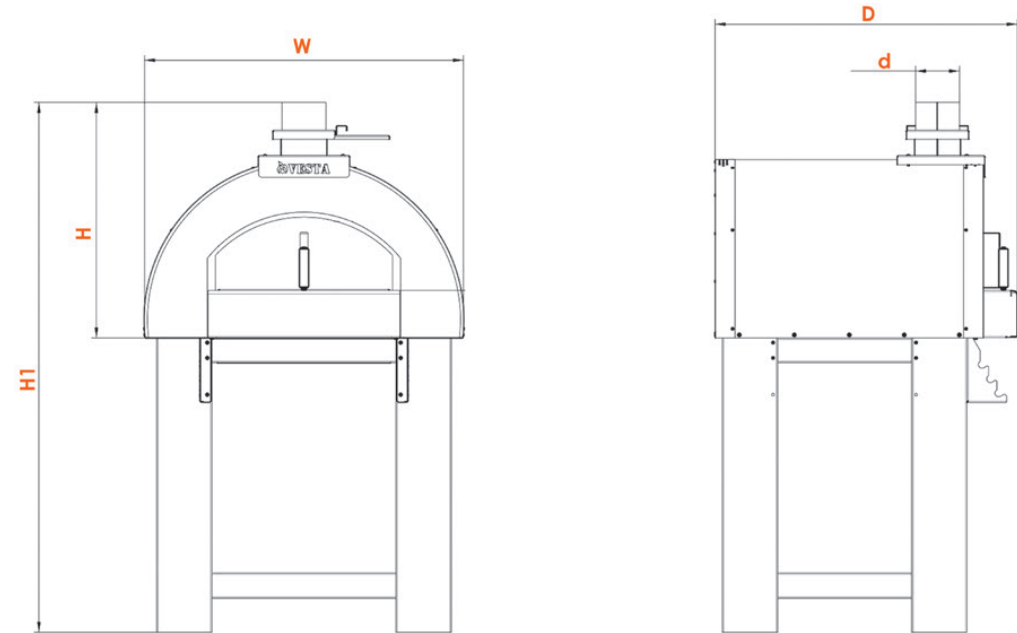
The oven is easy to use, heats up quickly and keeps the heat due to special thermal insulation made of ceramic wool, not afraid of long downtime. All stoves are designed for outdoor use in a summer cafe or in the country. Complete with a hydro filter can be installed indoor.

Distinctive features:

- All models are mobile and easy to use
- Products deliver assembled and ready for use
- The dome is made of heat-resistant stainless steel, does not absorb moisture and does not crack
- The pod is made of ceramic tiles with an operating temperature of up to 1200 °C.

Accessories

- Barbecue grill



Overall dimensions

	"2 pizzas"	"4 pizzas"	"7 pizzas"
Weight, kg	160	228	380
The area of the pod, m ²	0,31	0,46	0,92
The pod dimensions, cm	61x51	76x61	122x76
Warm-up time, min	25	30	35
Capacity in pizzas D30 cm*, PCs	2	4	7
Capacity in bread, kg	2/4	4/8	9/18
Average fuel consumption, kg/hr	3	4	9
Maximum temperature of the oven, C	500	500	500
Overall dimensions WxDxH, mm	894x883x806(1532)	1044x985x768(1728)	1500x1217x898(1858)
Height with stand H(1), mm	1532	1728	1858
Chimney (d), mm	150	150	250
Thermometer**	-	-	-

* Pizza capacity is considered by Italian standards based on the area of the pod, pizzas diameter is assumed to be equal to 30 cm. The area occupied by firewood is not counted.

** Thermometer installed on a wall of pizza oven shows an ambient air temperature in the combustion chamber that doesn't help to make a good meal. That's why for bottom and roof temperature measuring we strongly recommend using pyrometer (infrared thermometer), which is always available as a supplementary device for Vesta pizza ovens.



Mobile pizza ovens

– Mobile wood-burning ovens are an ideal income for those, who are not waiting for customers, but ready to go to them. «Vesta» Ltd offers ovens, designed specifically for mobile retail and catering. They are lighter (compared to the basic version) and the thickness of the insulation is increased. It allows to embed them in street food vans and on car trailers transported by an ordinary passenger car*

Distinctive features:

- No need to connect electricity.
- Technological process is organized in compliance with the sanitary standards requirements - there is no intersection of the flows of semi-finished products and finished products. Pizza (or other product) assembles on one table, and the layout of the finished baking is made on another.
- As an option, there is a refrigerator (salad bar) with 6 gastro capacities for storing the filling. The refrigerator's power is only 200 W, which allows using a small generator.
- The trailer can be equipped with a hand wash basin with water supply.

Technical parameters

Management category	B
Oven mark	"7 pizzas" or "4 pizzas"
Capacity	7 pizzas D32 or 4 pizzas D32
Firewood consumption kg\hr	9 or 4

* – For the mobile oven «7 pizzas» used trailer MZSA 817702.001-05 (weight up to 700 kg) – For mobile oven «4 pizza» used trailer MZSA 817700.002 (weight up to 500 kg).

Texas BBQ

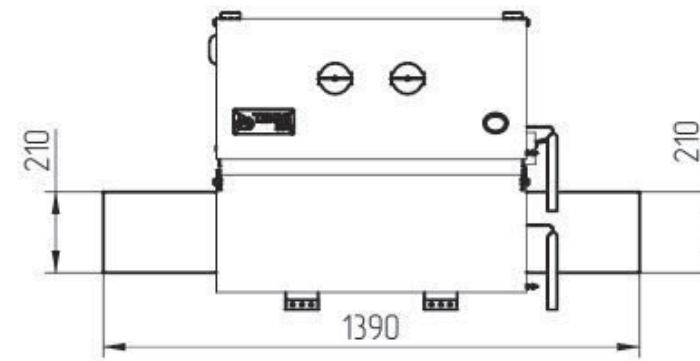
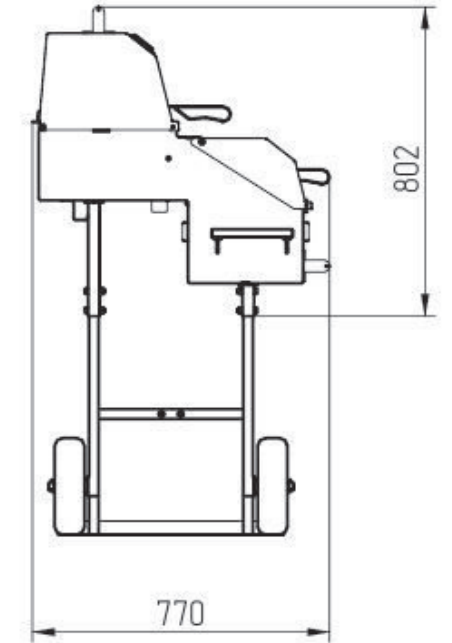
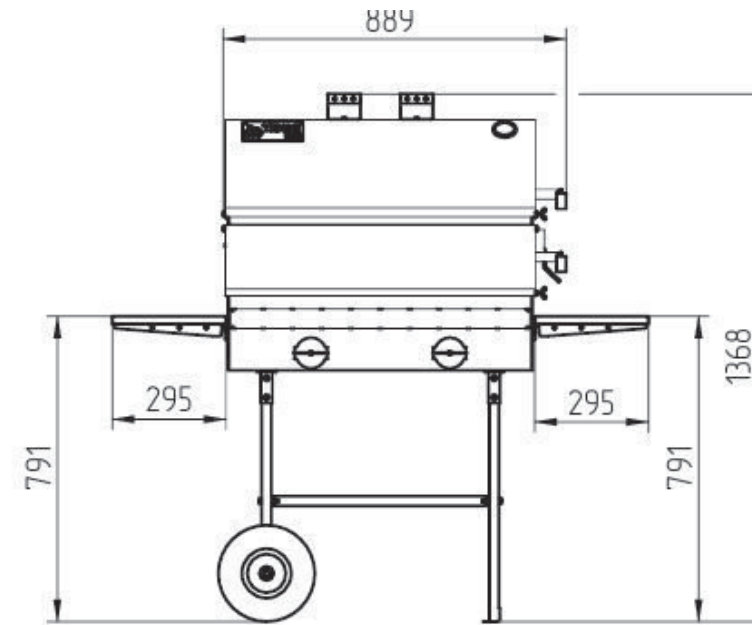
Among to charcoal barbeques Texas – is American “backyard” leader.

- Universality. 4 in one. You get: grill, barbecue, smokehouse, and with stand for the cauldron you also get a stove for the cauldron.
- Free time! – set a proper temperature and feel free for about 4 hours!
- Cooks by itself in any weather.
- There is no need to turn meat on shelves. The meat is getting prepared well from both sides. High temperature evenness.
- High accuracy of temperature maintenance. (Regulation system-as in professional restaurant ovens).
- The main difference from the majority of conventional grills and barbecues – is air supply to the grill. Texas BBQ grill has two adjustable air vents and one smoke output.



Accessories:

- stand for the cauldron (5 liters, d = 260 mm),
- smoking grill,
- wheels (2 Pcs),
- side tables (2 Pcs),
- rake,
- thermometer



VESTA «MODEL K»

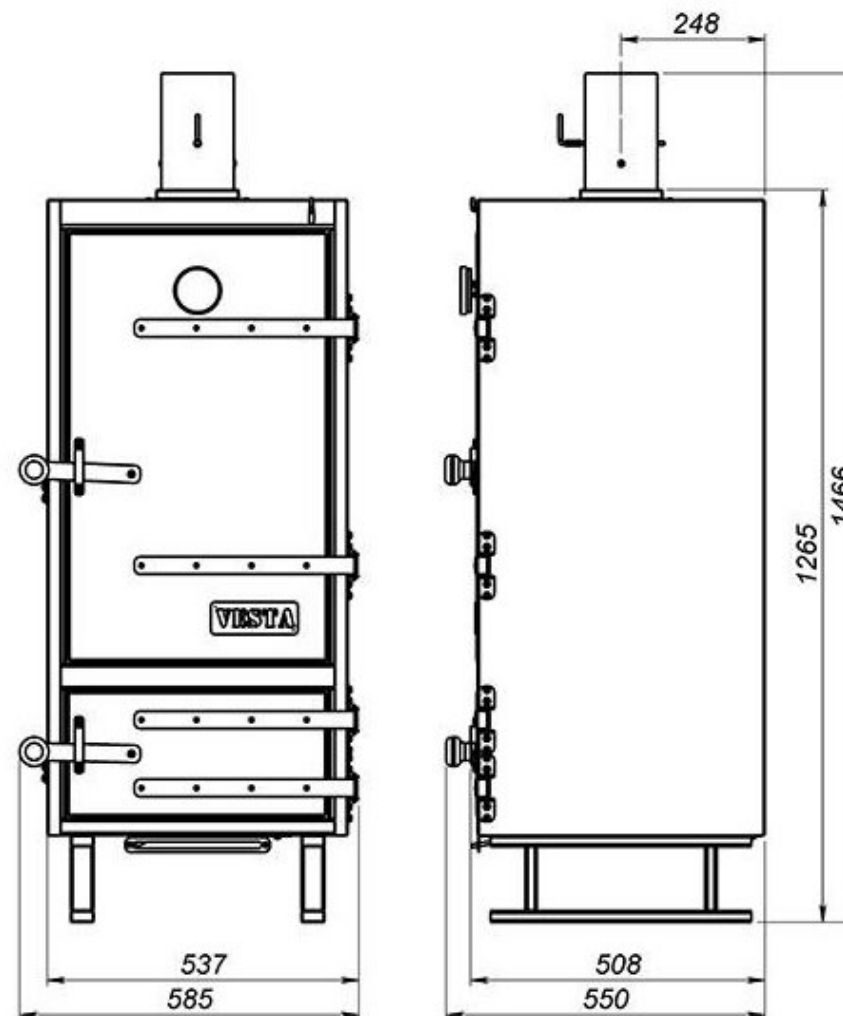
charcoal smokehouse is manufactured for cooking cooking meat, fish, cheese and vegetables on firewood and charcoal. It is designed as “cooking cabinet inside cabinet” that separates the space where the products are made from the fire place. The maximum loading is 1.5 kg per grid.

Advantages:

- The cabinet with the product is simultaneously heated from all the sides
- Burning gases from coal do not mix with smoke for making products
- Low usage of splints, smoke concentration regulated
- Possibility to use the smokehouse indoors

The equipment also includes:

- Fire grate – 1 pcs
- Ash tray – 1 pcs
- Tray for fat / splints – 1 pcs
- Smoking rack – 2 pcs
(maximum possible 6pcs)



KEBAB CHARCOAL (WOOD) GRILL



Distinctive features

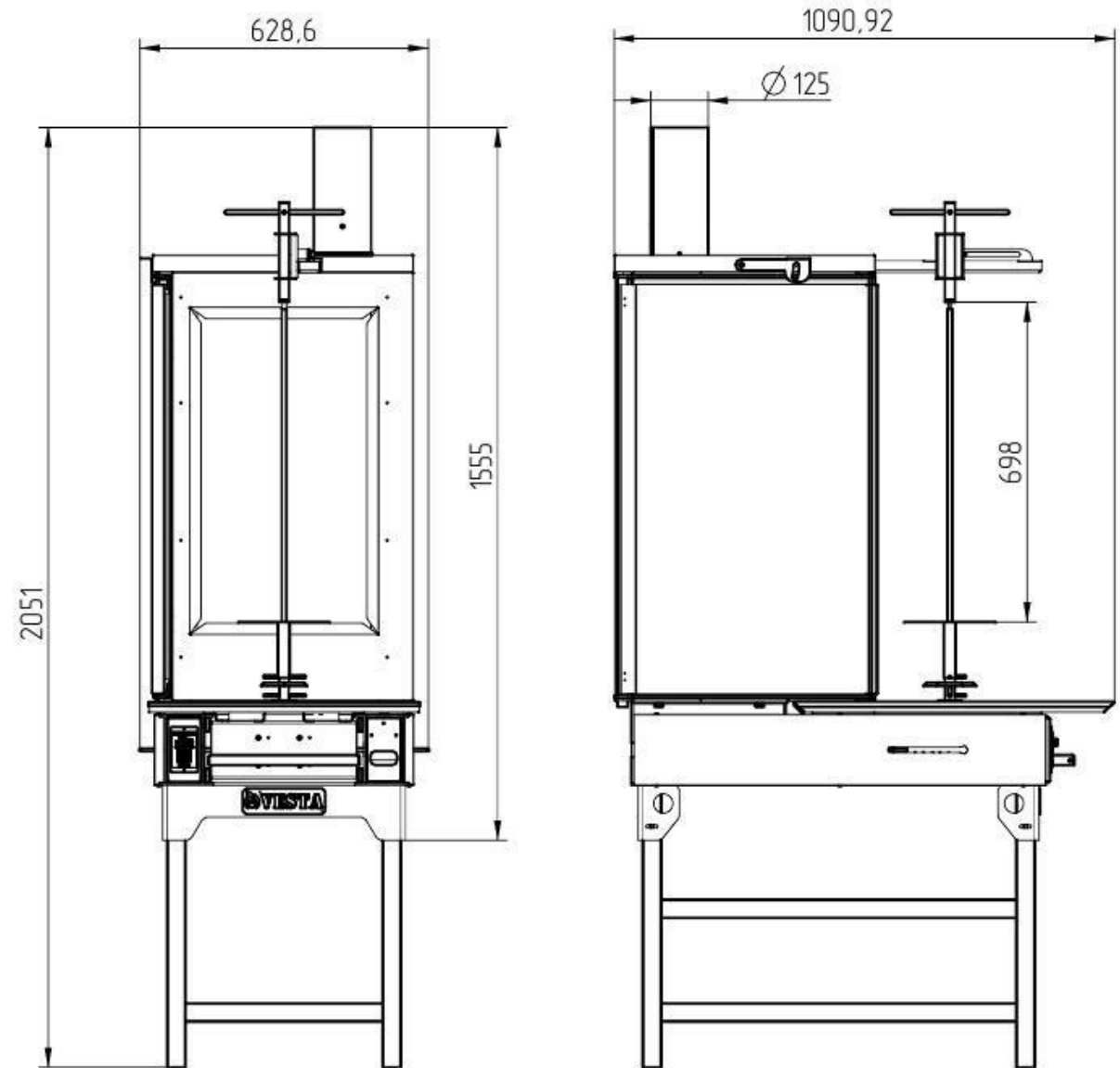
- Coal is being loaded in the boxes-shelves- frontload.
- Coal (wood) lightning is effected on each shelf with a propane burner or fuel tablets
- In the position of use all the boxes are slid into an oven shell.
- Roasting jack is movable, back and forth from the boxes with coal
- Rotation of roasting jack with meat is powered by a manual mode or an electric drive.
- Indoor installation is available.

Supply package

- Oven shell – 1 pc
- Steering wheel for roasting jack – 1 pcs
- Roasting jack – 1 pc
- Tray for meat – 1 pc
- Poker – 1 pc

Technical characteristics

Exhaust rate	1800 m3/hour
Charcoal consumption	8-12 kg
Charcoal loading	5 kg
Mass	270 kg



KEBAB CHARCOAL (WOOD) GRILL



Distinctive features

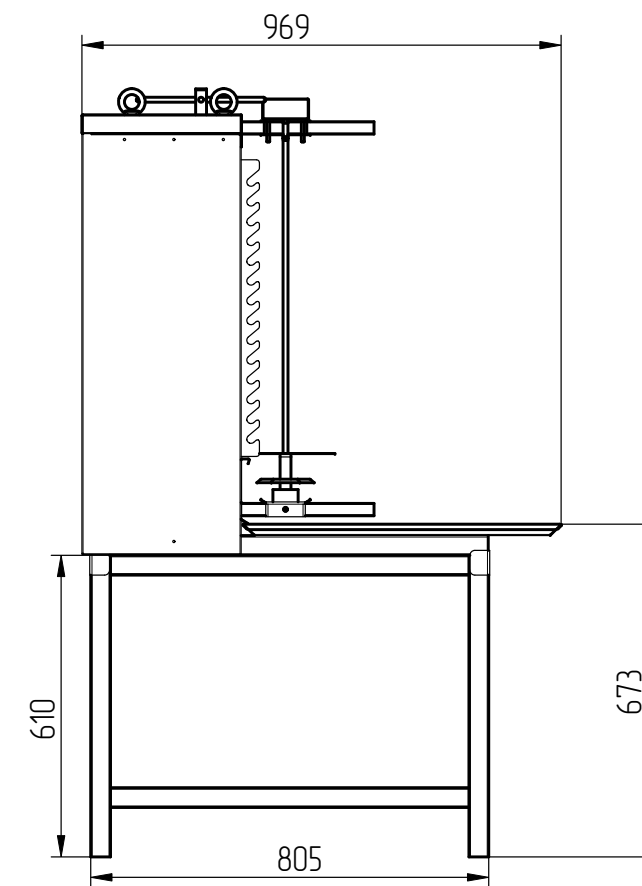
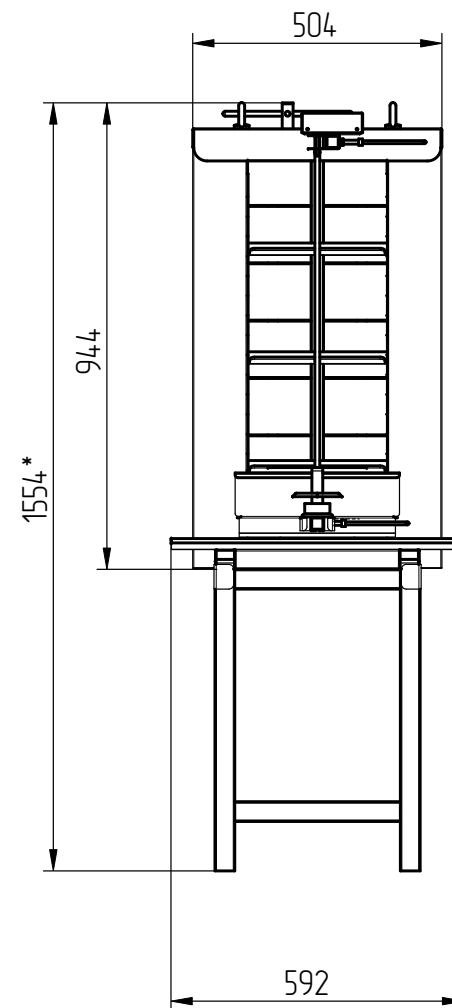
- Coal is being loaded on the shelves-frontload (3 levels)
- Chamber is made of firebricks which provide a high heat capacity
- Coal (wood) lightning is effected on each shelf with a propane burner or fuel tablets
- Kebab skewer is available
- Roasting jack is movable, back and forth from the shelves with coal
- Rotation of roasting jack with meat is powered by a manual mode or an electric drive.
- Indoor installation is available.

Supply package

- Oven shell – 1 pc
- Steering wheel for roasting jack – 1 pcs
- Roasting jack – 1 pc
- Guides for skewers – 14 pcs
- Tray for meat – 1 pc
- Stand – 1 pc
- Poker – 1 pc

Technical characteristics

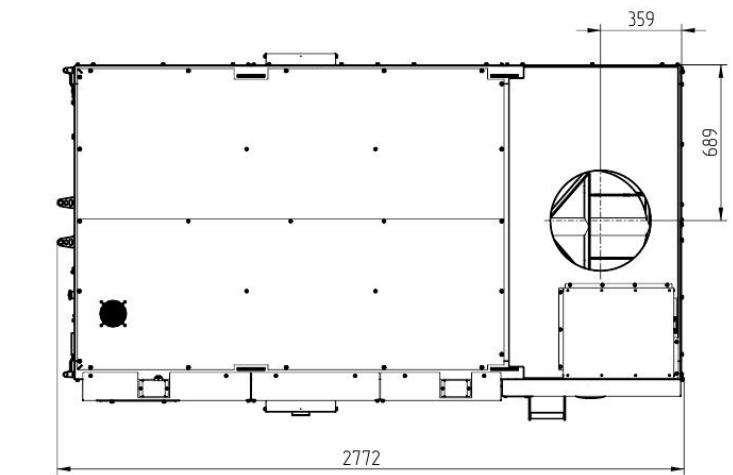
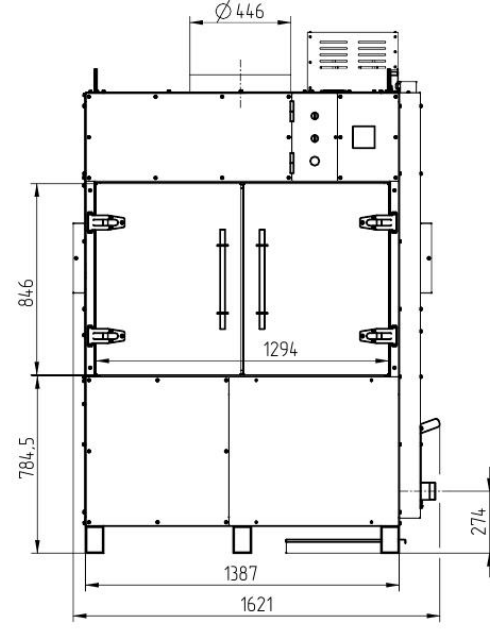
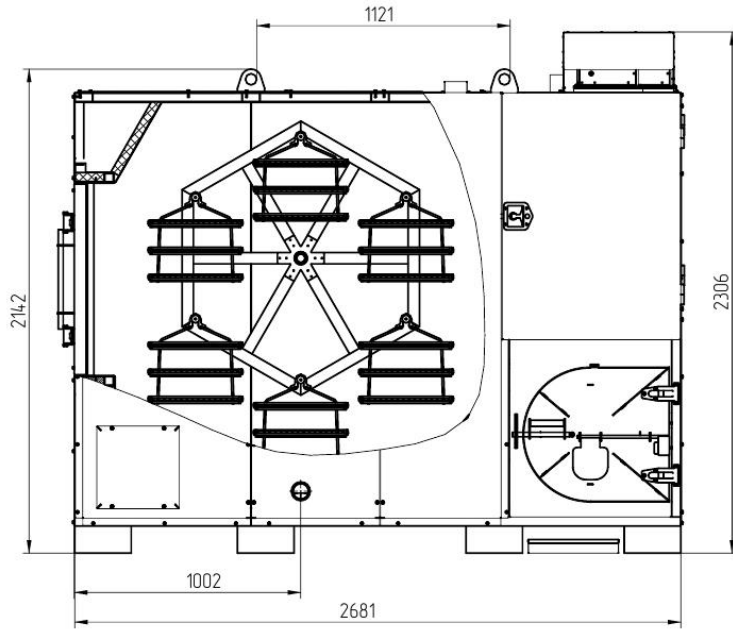
Exhaust rate	1800 m3/hour
Charcoal consumption	6-8 kg
Voltage (for roasting jack)	230 V, 50/60 GHz
Power consumption	maximum 6 W
Mass	152 kg



«DAKOTA 700» wood smokehouse

is made for smoking meat, fish, ribs, brisket sausages, cheese, vegetables and other products. It is perfect for for commercial and industrial use.





Advantages:

- large loading
- high heat capacity
- culinary experts say that the miraculous meat is the result of being «massaged» as it passes through alternate temperature zones while it revolves
- electronic control

Technical characterisitcs:

Working environment	Food
Type of the equipment	Smokehouse
Operation type	Electrical/ manual
Operation mode	Continuous operation
Power supply	single-phase alternating current with a frequency of 50 Hz power supply voltage 220 V (380 V optional); 1 kW
Work on	firewood/ charcoal
Firewood consumption, per day	12
Maximum load per production, kg of products	450
Maximum temperature in the smoking camera	Not more than 220 ° C
Overall dimensions, Hx L x W, mm	2306x 2772 x 1621
Net weight, kg	2000
Number of the smoking bins, pcs	6
Number of the smoking racks, pcs	18 (3 per each bin)
Overall dimensions of the rack, L x W, mm	1070 x 420
Total smoking rack space, m2	8,1









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