



584 Soi Sukhumvit 63 (Ekkamai)
Klongton Nue, Wattana, Bangkok,
Thailand 10110



@Kitchenworld



www.kitchenworldthailand.com



☎ 062-997-9946

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LINE @Kitchenworld





 **FIRENACE**
DIRECTORY

01	CHARCOAL OVEN	3-9
02	SMOKED OVEN	10-12
03	DRY AGING FRIDGE	13-14
04	PIZZA OVEN	15-16
05	COMBINED FURNACE&OTHER	17-26
06	ROTISSERIE	27-28
07	ACCESSORIES	29-31

How did it all start?

In early 2016, the demand for ovens continued to grow.
Customers often come to us because they want an oven,
But this choice is very limited and does not meet their purpose.
We believe that this project has great potential,
And immediately start researching this field,
We produced our first product with good results,
So we started promoting it and it took off from there.
Today's FIRENACE barbecue stove is much more
complex than the first product to appear.
We have also put a lot of effort into the correct design,
And we found a good solution with our industrial designer.
We hope the oven is powerful and convenient to use.
The oven can even be placed in regular customers
and restaurants And it can revolve around our oven as the theme
Our customers are very satisfied with the appearance
and functionality of the oven, This makes us proud of our products.

CHARCOAL OVEN

FIRENACE charcoal oven

FIRENACE charcoal oven combines ancient conditioning with innovative design. The combination of oven and grill can work at high temperatures while sealing food and charcoal, resulting in unique results. It's made of the finest steel, and even the most fastidious chefs can give it to them.

It gives the fruit-wood flavor and creates a unique taste that can be applied to all types of food. Steakhouses, Brazilian restaurants, tapas bars, Bistros, traditional restaurants, Haute cuisine and a host of other culinary industries all rate it highly.



CHARCOAL OVEN

CHARCOAL OVEN



T100 CHARCOAL OVEN

- model: T100
- size: 706*643*1150mm (Including chimney)
 579*454mm
- weight: 155kg



T100-GLASS CHARCOAL OVEN

- model: T100-GLASS
- size: 706*643*1150mm
 579*454mm
- weight: 145kg

T200 CHARCOAL OVEN

- model: T200
- size : 900*643*1150mm (Including chimney)
 780*460mm
- weight: 205kg

STABLE TEMPERATURE
 Special insulation materials,
 Temperature the furnace chamber
 Stable and long-lasting,
 Easy to control cooking temperature
 Can control the baking temperature
 for a long time

HIGH TEMPERATURE GRILL
 Air convection design,
 Fast and sufficient combustion
 in the furnace chamber,
 It can be adjusted through the upper
 and lower air doors,
 Quick baking,
 Effectively retaining nutrients,
 Rich finished meat juice

DURABLE
 Shell 1.5MM/furnace chamber 3.0MM thick
 Special high carbon steel manufacturing



- Fully use charcoal
- Temperature control of dual exhaust system
- Modern enclosed barbecue design

Product material: 304 stainless steel, cast iron
 Heating method: burning fruit wood and charcoal
 Cooking temperature: 300-600 °C

- Fully use charcoal
- Temperature control of dual exhaust system
- Modern enclosed barbecue design

Product material: 304 stainless steel, cast iron
 Heating method: burning fruit wood and charcoal
 Cooking temperature: 300-600 °C

CHARCOAL OVEN

CHARCOAL OVEN



FJP-200 CHARCOAL OVEN

- model: FJP-200
- size: 900*730*1370mm
760*510mm
- weight: 265kg



TANK2 CHARCOAL OVEN

- model: TANK2
- size: 900*900*1100mm (Including chimney)
780*625mm
- weight: 255kg

TANK2



color options



- Fully use charcoal
- Temperature control of dual exhaust system
- Modern enclosed barbecue design

Product material: 304 stainless steel, cast iron
Heating method: burning fruit wood and charcoal
Cooking temperature: 300–600 °C

- Fully use charcoal
- Temperature control of dual exhaust system
- Modern enclosed barbecue design

Product material: 304 stainless steel, cast iron
Heating method: burning fruit wood and charcoal
Cooking temperature: 300–600 °C



T100A/T200A

**charcoal oven
bottom cabinet**

- model: T100A
 - size: 710*650*800mm
 579*454mm
 - weight: 30kg
- model: T200A
 - size: 910*650*800mm
 780*460mm
 - weight: 35kg



T100B/T200B

**charcoal oven
bottom cabinet**

- model: T100B
 - size: 760*650*1850mm
 730*570mm
 - weight: 55kg
- model: T200B
 - size: 960*650*1850mm
 930*570mm
 - weight: 60kg

SMOKED OVEN



COLOR OPTIONS



F-BLACK

F-RED

**SMOKER-L
SMOKED OVEN**

Width x Depth x Height
960 x 600 x 1900mm

1/1share basin, 2/2share basin

Product Name: Smoked Oven

Product model: Smoker-L

Product material: stainless steel,
cast iron

Product weight: 365kg

Heating method: burning fruit wood
and charcoal

Cooking temperature: 300-600 °C





RAINBOW-M

FIRENACE charcoal oven
 Integrating ancient conditioning methods
 Perfect combination with modern innovative design.
 While satisfying the appearance,
 Enable you to taste the most primitive delicacies.

-
- 695*695*880mm
- 540*525mm
- 145kg

COLOR OPTIONS



Supports customization of any color

SMOKED OVEN

RAINBOW-L SMOKED OVEN

- model: Rainbow-L
- size: 695*695*1780mm
 540*525mm
- weight: 185kg

Product material: stainless steel, cast iron
 Heating method: burning fruit wood and charcoal
 Cooking temperature: 300-600 °C

Multiple colors to choose from



FD-1000
DRY AGING FRIDGE

Width x Depth x Height
695x695x1710mm

Product name: Dry aging fridge
Product model: FD-1000
Temperature range: 0-4 °C
Humidity range: 65-75%
Power consumption: 220V/950W

Door frame: stainless steel
Glass door: double layer glass door
+electric heating
Air volume: 2 * 78CF
Refrigerant: R290
Safety lock system
Ozone sterilization
Neutral LED light



customizable dry aging fridge library

Configure meat hanging rod X1, shelf X1, and meat hanging hook X4

*This model of equipment is divided into left door and right door. If there are no specified requirements,Default random shipment.



7 days
The meat is soft and tender, with a rich flavor



14 days
Emitting a faint aroma of cream and nuts



21 days
Soft and easy to tear, full of juice
Cream and nut flavors are more pronounced



28 days
The appearance is hard and even mold has grown
Emitting a unique cheese like flavor



FP1000-G/FP1000-C

PIZZA OVEN

Width x Depth x Height
1000*1000*2100mm(Including chimney)

Product model: FP1000-G/FP1000-C

Product Material: Lava Stone, Refractory Material

Product weight: 450kg

Heating method: gas/burning fruit wood

Cooking temperature: 300-500 °C



FP1600-G/FP1600-C

PIZZA OVEN

Width x Depth x Height
1600*1600*2100mm(Including chimney)

Product model: FP1600-G/FP1600-C/FP1600-E

Product material: natural molten rock,
refractory material

Product weight: 1.8t

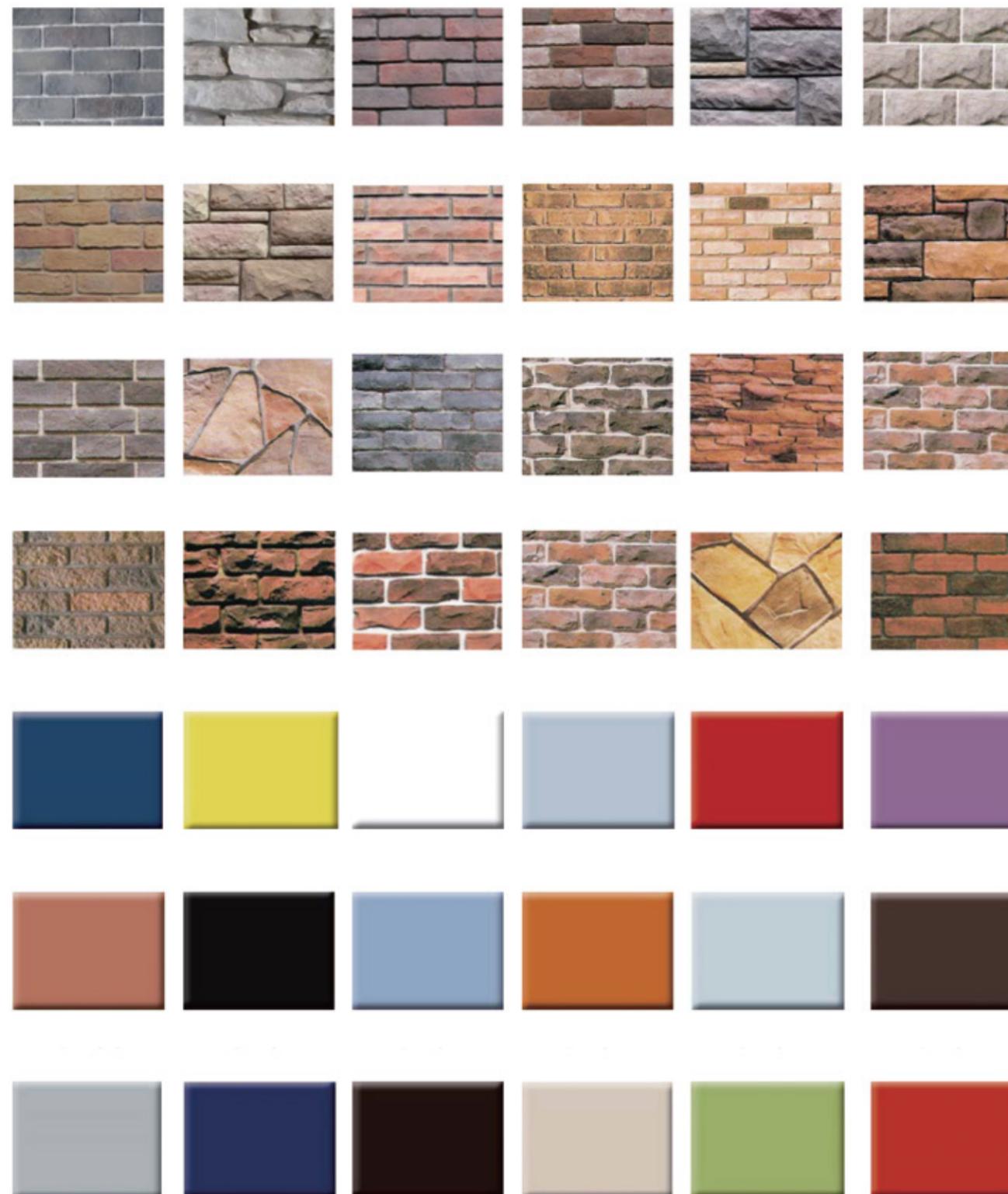
Heating method: gas/burning fruit wood

Cooking temperature: 300-500 °C

● THE TEMPERATURE IN THE BRICK KILN CAN REACH 450°C, AND THE HEATING UP IS QUICK AND THE HEAT PRESERVATION IS GOOD



Color plate series



T100&x4 COMBINED FURNACE



Product size: 2350 x 900 x 1950mm
 Product material: stainless steel, refractory brick
 Product weight: 685kg
 Heating method: burning fruit wood and charcoal
 Cooking temperature: 300–500 °C
 Carbon oven size: 683 x 643 x 1150mm (including chimney)
 Lift furnace size: 700 x 800 x 800mm

CB100-B COMBINED FURNACE



Product size: 2320 x 900 x 1750mm
 Product material: stainless steel, refractory brick, copper
 Product weight: 655kg
 Heating method: burning fruit wood and charcoal
 Cooking temperature: 300–500 °C
 Oven size: 750 x 680mm
 Lift furnace size: 750 x 750mm





X-4 Double wheel & Charcoal pool

WIDTH x DEPTH x HEIGHT
1100 x 900 x 1650mm

 480 x 395mm

Material: 304 stainless steel, cast iron
Weight: 425kg
Heating method: burning fruit wood and charcoal
Cooking temperature: 300-400 °C
Configure a diamond shaped baking tray
A V-shaped grill

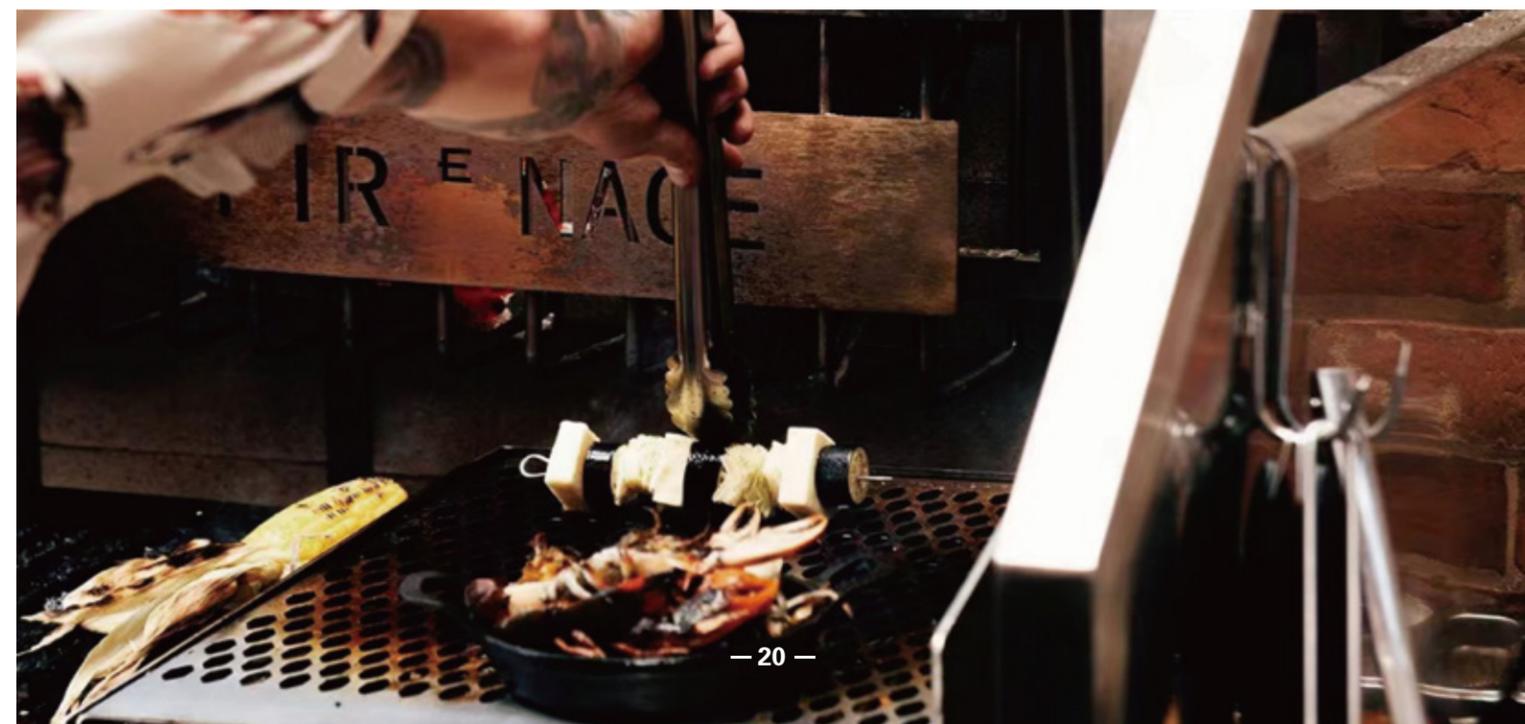


X-3 Double wheel lifting grill

WIDTH x DEPTH x HEIGHT
960 x 800 x 1050mm

 480 x 395mm

Material: 304 stainless steel
Weight: 90kg
Heating method: burning fruit wood and charcoal
Cooking temperature: 300-400 °C
Configure a diamond shaped baking tray
A V-shaped baking tray



X-5
Side sway – single wheel lifting

WIDTH x DEPTH x HEIGHT

700 x 700 x 800mm

 580x 450mm


Name: Side sway single wheel lifting furnace

Material: 304 stainless steel

Weight: 50kg

Heating method: burning fruit wood and charcoal

Cooking temperature: 300–400 °C

 Configure a diamond shaped baking tray
or a V-shaped baking tray

X-6
Side sway – single wheel & Charcoal pool

WIDTH x DEPTH x HEIGHT

760x800x1650mm

 580x 450mm


Material: 304 stainless steel

Weight: 145KG

Heating method: 300–400 °C

Configure a diamond shaped baking tray

Or a V-shaped baking tray

 The handwheel can be selected from the left
or right side


X-7

Positive shaking – single wheel

WIDTH x DEPTH x HEIGHT
700 x 700 x 800mm

 580 x 450mm

Material: 304 stainless steel

Weight: 68kg

Heating method: burning fruit wood and charcoal

Cooking temperature: 300-400 °C

Configure a diamond shaped baking tray

Or a V-shaped baking tray

The handwheel can be selected to be left or right



X-8

Positive shaking – single wheel & Charcoal pool

WIDTH x DEPTH x HEIGHT
760x900x1650mm

 580x 450mm

Material: 304 stainless steel

Weight: 175kg

Heating method: burning fruit wood and charcoal

Cooking temperature: 300-400 °C

The handwheel can be selected to be left or right



R1&X5 COMBINED FURNACE



Product size: 2150 x 800 x 1580mm
 Product material: stainless steel, refractory brick
 Product weight: 235kg
 Heating method: burning fruit wood and charcoal
 Cooking temperature: 300-500 °C

R-1 JAPANESE CHARCOAL OVEN



Product size: 1200 x 300 x 540mm
 Product material: 304 stainless steel, refractory brick, refractory mud
 Product weight: 130kg
 Heating method: burning fruit wood and charcoal
 Cooking temperature: 300-400 °C
 Sizes can be customized according to needs

FSM-1500 Rotating skewer oven



WIDTH x DEPTH x HEIGHT
 1500X860X1200mm

18 rows of skewers rack

Product material: stainless steel
 Product weight: 115kg
 Heating method: burning fruit wood and charcoal;
 Power: 220V/850W
 Customizable quantity of grilled chicken racks according to demand

T2440 Rotating Roast Chicken Oven



WIDTH x DEPTH x HEIGHT
 2440x1200x2200mm

9-row grilled chicken rack

Product material: stainless steel, refractory brick Refractory clay, motor and other components
 Product weight: 450kg
 Heating method: burning fruit wood and charcoal;
 Motor rotating chicken grill
 Cooking temperature: 300-400 °C
 Customizable quantity of grilled chicken racks according to demand

S210 American style smoker



WIDTH x DEPTH x HEIGHT
 2100x600x1870mm(Including chimney)

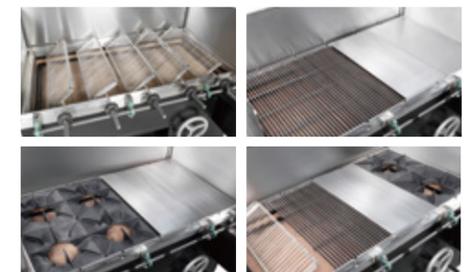
Product material: cast iron, stainless steel
 Product weight: 185kg
 Heating method: burning fruit wood and charcoal
 Cooking temperature: 300-400 °C
 Size and appearance can be customized according to needs

BT-1550 Multifunctional combination furnace



WIDTH x DEPTH x HEIGHT
 1550X950X1270mm

Product material: 304 stainless steel
 Product weight: 450kg
 Heating method: burning fruit wood and charcoal
 Cooking temperature: 300-500 °C
 Motor power consumption: 220V/0.75KW
 Speed 20:1
 4 baking plates can be selected at will



A variety of grills can be arbitrarily combined to meet the cooking needs of chefs.

FX-5 ROTATING ROAST CHICKEN OVEN



Product size: 800 * 680 * 850mm
 Rated power: 8kW
 Rated voltage: 380V/50Hz
 Spindle speed: 4Rpm
 Microcomputer chip · three-layer thickened thermal insulation glass ·
 Over temperature protection · 360 degree hot air circulation ·
 Door sensing switch

FX-7 ROTATING ROAST CHICKEN OVEN



Product size: 980 * 820 * 1020mm
 Rated power: 12kW
 Rated voltage: 380V/50Hz
 Spindle speed: 4Rpm
 Microcomputer chip · three-layer thickened thermal insulation glass ·
 Over temperature protection · 360 degree hot air circulation ·
 Door sensing switch



FH150 MINI OVEN

WIDTH x DEPTH x HEIGHT
256 x 156 x 140mm (Including handle)
145 x 145mm



Product material: stainless steel
Product weight: 2.85kg
Heating method: burning fruit wood and charcoal
Cooking temperature: 300-500 °C

FH300 MINI OVEN

WIDTH x DEPTH x HEIGHT
310 x 156 x 140mm (Including handle)
285 x 135mm



Product material: stainless steel
Product weight: 4.9kg
Heating method: burning fruit wood and charcoal
Cooking temperature: 300-500 °C

FH300PLUS MINI OVEN

WIDTH x DEPTH x HEIGHT
310 x 310 x 140mm (Including handle)
285x 285mm



Product material: stainless steel
Product weight: 8.6kg
Heating method: burning fruit wood and charcoal
Cooking temperature: 300-500 °C

Q-1 American Outdoor Oven

WIDTH x DEPTH x HEIGHT
600x500x1200mm (Including handle)
330x330mm

Product material: iron, stainless steel
Product weight: 8.6kg
Heating method: burning fruit wood and charcoal
Cooking temperature: 300-500 °C


CAST IRON SOUP POT

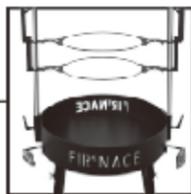
To meet the cooking needs of different ingredients for cooking, stewing, and stewing, the ingredients can be processed according to personal taste. The cast iron soup pot has the characteristics of fast heat conduction and even heating, which will better preserve the original taste and nutrition of the ingredients, bringing an excellent taste buds experience


CHOPPING BOARD STAND

Unique edge frame processing area, metal manufacturing is sturdy and durable, beautiful and elegant, easy to clean, and not easy to breed bacteria, making operation more convenient


UNIQUE ROTATING FORK DESIGN

The grill can rotate 360 degrees and freely adjust the barbecue angle when baking different ingredients. Its structure is simple easy to operate, and any barbecue needs can be met allowing you to fully enjoy the joy brought by food


BONFIRE RACK

The dual-use design of the campfire rack is an excellent choice for family gatherings or camping trips. It can not only be used for heating, but also create a very warm atmosphere for activities, with a sense of happiness

Small Machines


SLICER Semi-automatic slicer FS-300RL

WIDTH x DEPTH x HEIGHT
577*492*446mm
.....
Slice length: 300mm
Slice height: 200mm
Slice thickness: 0.2-15mm
Net weight: 22.54kg
Power: 250W 220V/50HZ


SLICER bowl cutter FQ8

WIDTH x DEPTH x HEIGHT
680*441*385mm
.....
Chopper speed: 1450r/min
Motor speed: 1450r/min
Power: 550W 220V/50Hz
Net weight: 39Kg

MEAT CAKE PRESS Meat cake press
FH130

WIDTH x DEPTH x HEIGHT
290*210*275mm
.....
Net weight: 6.2Kg
Body material: thickened stainless steel, baking paint
Disc diameter: 13cm
Handle length: 25cm



ACCESSORY PART



Stainless steel brush



Wood clip



Binaural cast iron pot



Charcoal shovel



Stainless steel grid



Anti-scald gloves



Meat pressing plate



Meat pressing plate

CHARCOAL



Bamboo charcoal



fruit charcoal



fruit wood



Ignition wax wire

