



OVENS AND KITCHEN EQUIPMENT



Biography

Gabriele Perilli was born in Citta' S. Angelo in 1959. After initially working in technical fields, Gabriele then went on to establish PEVA s.n.c. Society in 1983, and within a short period of time was to become its leader.

Gabriele's adventure began in the following manner, he was enthusiastic and motivated about his business and had a specific mission in mind: helping people to eat in a healthy way. This is the reason why the range of PEVA's products developed from wood-fired ovens, both professional and domestic, to charcoal and woodfired professional grills are so finely crafted. Perilli's production is characterized by a strong artisan soul. He is a craftsman of great value. He has been able to put passion, care and love into his manufacturing which is impressive due to its high quality of raw materials, its high definition of finishing and its unique and specific style.

*Il fuoco che scoppietta
nel caminetto verdeggia
e un'aria oscura grava
sopra un mondo indeciso.
Un vecchio stanco
dorme accanto a un alare
il sonno dell'abbandonato.
In questa luce abissale
che finge il bronzo, non ti svegliare
addormentato! E tu camminante
procedi piano; ma prima
un ramo aggiungi alla tua fiamma
del focolare e una pigna
matura alla cesta getta
nel canto: ne cadono a terra
le provvigioni serbate
pel viaggio finale.*

Montale

Ancient arts and crafts that have been lost in time

Healthy and genuine food...

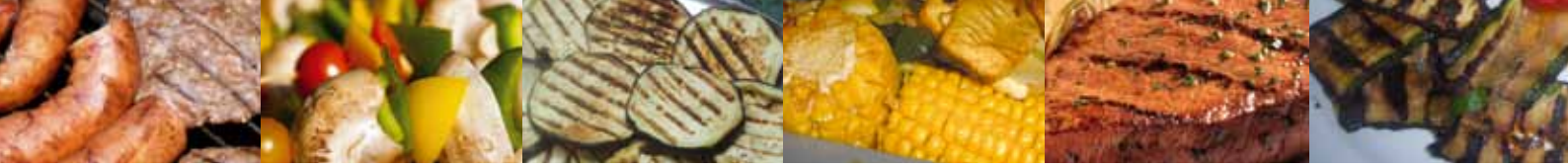
Simple tastes which savour of sweat and hard work

Going back to the origin every time you sit around the table.

*Regaining, with a sip of wine, all the authenticity
of my Abruzzo land.*

Gabriele Perilli





WHY USE GRILLS FOR COOKING?

Gridiron or charcoal grilling is the most ancient cooking methodology ever known and it represents the beginning of the 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 its aspect and taste with the applications of heat, becoming more tasty and digestible. Gridiron 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 in the core and on the outer layer. Alternatively, if you prefer your steak to be well cooked superficially, 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 lots of debate in order to understand the positive and negative aspects of grilling: for sure, every medicine or food technology book provides the informations 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 of food, and consequently, life. The advantage of such a method of cooking is that all the fats which are contained in the food melt and they are eliminated by dropping down through the grids without keeping contact with the meat. The heat produced by charcoal with firelighter 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 grill represents, without a doubt, a better choice from a qualitative perspective.





THE RANGE OF PRODUCTS

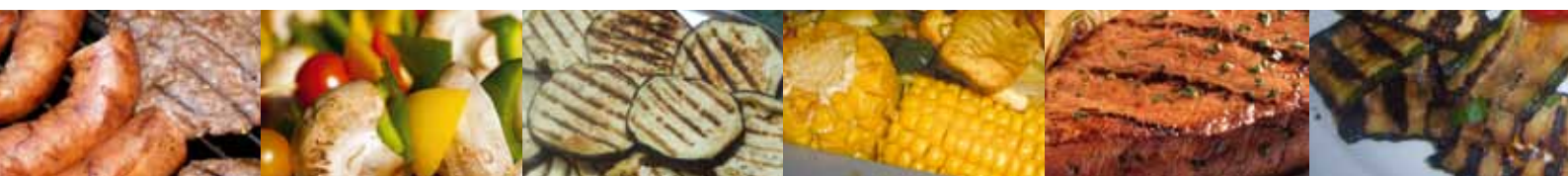


PEVA's production stands out for a wide range of standard products which identify and pay attention to the **needs** of the client.

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 gridiron: thanks to this alliance, PEVA have been able to perform better every time. PEVA's production has become synonymous with **good quality**.

For the typology of the implemented materials, 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 in the market as a point of reference in the field of **professional grills**.

Another of PEVA's distinguishing marks is the importance given to the **SAFETY system**: the whole range of products is **guaranteed** and certified **C.E. UNI EN 563**.



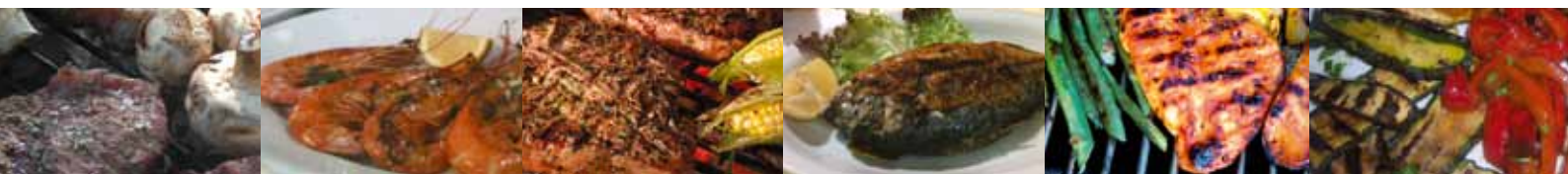


BL 280x280



BL 150

The range of lengths is:
70 - 100 - 150 - 160 - 200
250 - 300 - 350 - 400 cm.
and it is possible to combine
them in various ways together
with the angle brazier.





PEVA'S GRILLS: THE REASONS OF A CHOICE

PEVA's grills represent the best the market can offer. The self-distinguishing structure and the high quality of the raw materials used for the production, contribute to give long-lasting guarantee and solidity. The deep care in details, the wide range of adopted solutions, the completeness of the selection of products, all these characteristics make PEVA the only concrete answer to the needs of a qualified professional user.



INSTALLATION

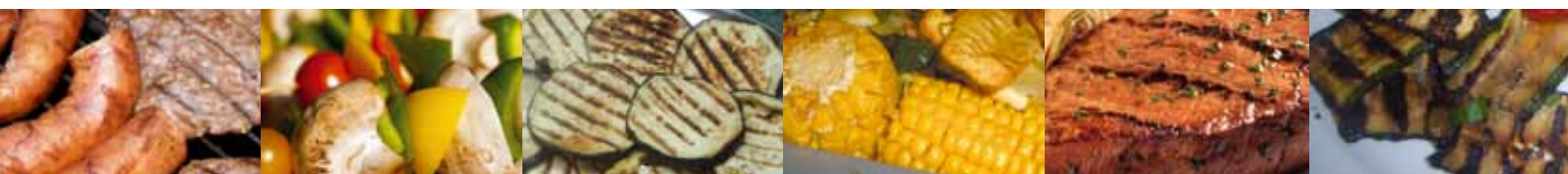
The installation is quick and easy. Once the flue and the exhaust fan have been arranged, the only things left to do are: to lay out all the parts of the unit to build up the structure, to connect the flue to the link between the different hoods of metal (if necessary, in case of complex structures) and to bring electrical input to light the lamps which are collocated inside. That is all. The grill is now ready to be used.

OPERATING CONDITIONS

It is very easy to make a PEVA's grill work: charcoal with firelighter. The operation is helped by air intakes, which are collocated underneath, and by a valve, which is collocated at the upper part of the unit, to let the oxygen go into the fire helping to keep the flame bright.

MAINTENANCE

Ordinary maintenance does not require a big effort thanks to some of the devices of these grills. The cleaning up and the emptying of the ashes are easy because the unit can be disassembled without problems.





DETAILS THAT MAKE THE DIFFERENCE



The gratings belonging to the king of grills which are ideal for cooking fish are made using steel sticks of 2mm of Ø. The small sections allow to expose even more of the food to the heat and so it is able to reach a better result and also allow it to be cleaned easily. These types of gratings are interchangeable on the same cooking platform and adjustable.



Each cooking platform is composed of a perforated plate made out of thermic steel, which is engineered to hold the embers and keep the heat with the minimum consume of charcoal slacks. The ashes fall down through the holes of the plate and are ultimately collected in the underneath drawer which is removable and extremely easy to clean.



The plate is held by a structure which helps the fall of the ashes through the baffles. Also, this structure is removable so to allow it to be easily cleaned. The plate is height-adjustable through the 2 levels at the front allowing to put the food closer or further from the heat in 5 different positions.



This picture shows the inner lifting mechanism of the gratings and the drawer which is designed to collect the ashes.



The drawers are easily pulled out and over them there are adjustable openings which are ideal for regulating the oxigenation or to stop the flames that may light during the cooking process.



The lifting of the cooking platform is obtained through the movements of the levers collocaded under the front supporting surface. They are adjustable in 5 different position to allow the right cooking of food.





HAVE YOU GOT YOUR OWN
IDEA AND DO NOT KNOW
HOW TO EXPRESS IT?

GET IN CONTACT WITH
YOUR PEVA'S CONSULTANT

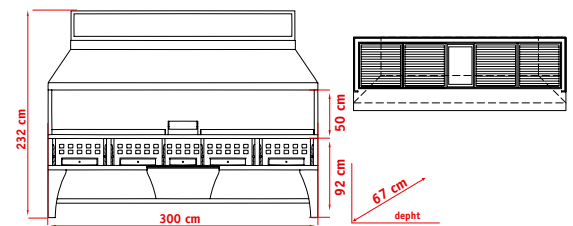
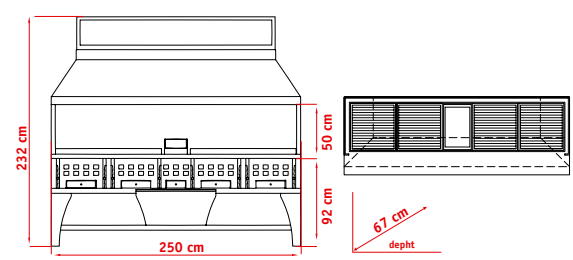
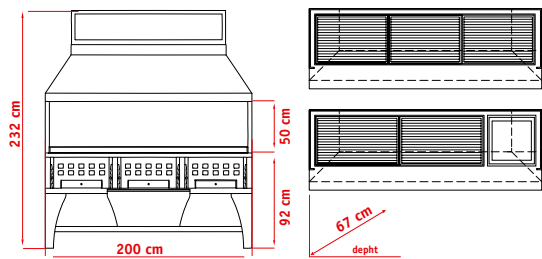
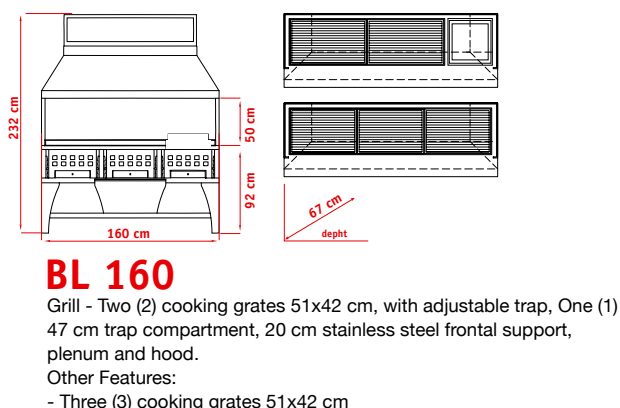
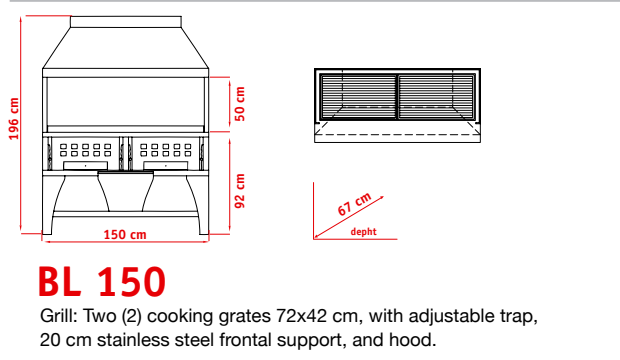
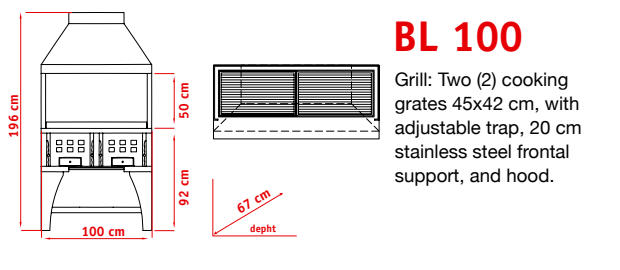
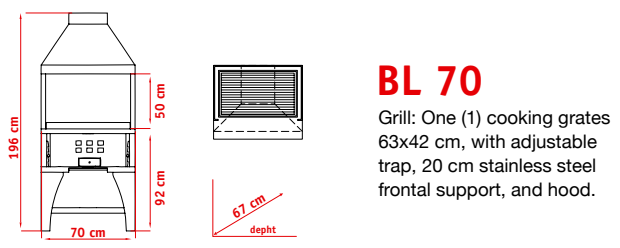


Because we are able to pay attention to **YOUR ideas**, hold them in our hands and make them **grow** with passion, reaching **YOUR aims**, making **YOUR dreams** become real.



We translate your ideas into action. To us, everything that is special, can be **made in series**, we personalize your solution in order to accomplish **your request**.

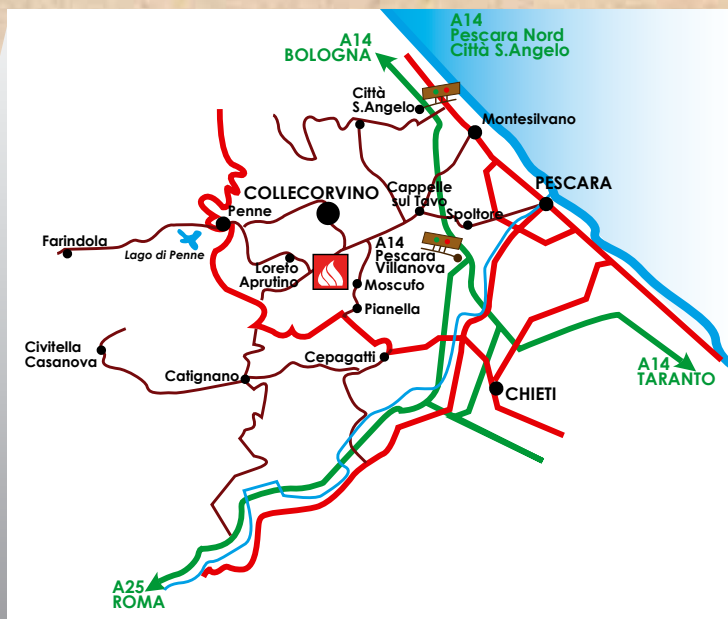




Our products: **Model BL:** Grill for meat

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

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
Sword sh	6x175 gr			6 minutes



Highway A14 - Pescara Nord
14 Km - 22 minutes



Central Railway Station
Pescara Centrale
17,5 Km - 28 minutes



Abruzzo Airport
18 Km - 29 minutes



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