INKA
CHARCOAL OVENS

INKA

Inka product range
Designed and made in the UK

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INKA CHARCOAL OVENS. STRONG. RELIABLE. VERSATILE. DESIGNED AND MADE IN THE UK.

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INTENSE HEAT. CHARCOAL FLAVOUR. OUTSTANDING TASTE.

Contents

P300

The smallest oven in the Inka range, beautifully designed and functional.

P300

The P300 is the smallest Inka in the range, designed specifically for smaller commercial spaces, mobile units or domestic settings. It has a cooking capacity of 30Kgs per hour and has the same high quality manufacturing process and design features of the larger models.

Dimensions:
H: 450MM
W: 667MM
D: 450MM

Option:
The P300 is available with a stainless steel cabinet stand (pictured) or a mild steel stand. See p24 for details.

Overview:
The P300 is perfect for smaller spaces or when used in conjunction with other prime cooking equipment. It offers chefs the versatility of cooking over charcoal and the distinct smokey flavours, without taking up too much space.

P300 Features:
- Full stainless steel outer case
- Mirror polished front
- Built-in internal firebreak
- 500°c Inka analogue thermometer
- Built-in ash box
- Stainless steel dome spring handles
- Removable 12mm steel grate
- 1 x stainless steel grill shelf
- 6 different shelf height options
- Fully adjustable air regulator
- In-flue spark arrester

Options:
The P300 is available with a stainless steel cabinet stand (pictured) or a mild steel stand. See p24 for details.

Right:
Manual flue opening

All Inka Charcoal Ovens consist of a single structure stainless steel outer case and an insulated internal 'fire box'. The ovens are specifically designed to maintain high cooking temperatures and avoid heat loss.

Grill Shelves:
The P300 comes with a single stainless steel solid bar grill shelf, this can be positioned at different heights to vary the intensity of the heat and the cooking temperature.

Glass door:
The specialist high temperature glass is able to withstand temperatures up to 750oC. The glass door makes it possible to observe the coals and the food being cooked whilst the door is closed. This maintains a more constant temperature and is more efficient.

Draft regulation:
The draft regulation system is used to regulate the amount of air in the cooking chamber. This allows users to regulate the desired heat and burn rate of the fuel.

Right:
Cabinet with stainless steel dome spring handles

P600

The bestselling Inka, outstanding versatility with unrivalled design.

P600

The P600 is the mid-sized Inka and the most popular model. Designed and made in the UK, each piece of steel is laser cut, hand welded and hand assembled by skilled craftsman.

Dimensions:
H: 702MM
W: 667MM
D: 545MM

Option:
The P600 is available with a stainless steel cabinet stand (pictured) or a mild steel stand. See p24 for details.

Overview:
Versatility is the key benefit of the Inka P600. Cooking over charcoal is strongly associated with cooking meat, but other dishes benefit greatly from the intense heat and distinct flavours.

The 90° curve on the outer case is a single piece of stainless steel and is achieved using a press break – a complex tool that forms predetermined bends. This ensures extremely high build quality and a uniformity of manufacture.

It has a cooking capacity of 45-55Kgs per hour and is appropriate for busy restaurants with a high proportion of the menu being cooked on the Inka.

P300 Features:
- Full stainless steel outer case
- Mirror polished front
- Built-in internal firebreak
- 500°c Inka Inka analogue thermometer
- Built-in ash box
- Stainless steel dome spring handles
- Removable 12mm steel grate
- 2 x stainless steel grill shelves
- 6 shelf height options
- Fully adjustable air regulator
- In-flue spark arrester

Right:
Stainless steel dome spring handles

All Inka Charcoal Ovens consist of a single structure stainless steel outer case and an insulated internal 'fire box'. The ovens are specifically designed to maintain high cooking temperatures and avoid heat loss.

Grill Shelves:
The P600 comes with two stainless steel solid bar grill shelves, these can be positioned at different heights to vary the intensity of the heat and the cooking temperature.

Glass door:
The specialist high temperature glass is able to withstand temperatures up to 750°C. The glass door makes it possible to observe the coals and the food being cooked whilst the door is closed. This maintains a more constant temperature and is more efficient

Draft regulation:
The draft regulation system is used to regulate the amount of air in the cooking chamber. This allows users to regulate the desired heat and burn rate of the fuel.

Left:
Door radius arm and stainless steel grill shelf

P900

The most powerful Inka in the range.
Big, bold and beautiful.

P900

The P900 is the largest Inka in the range, designed for high volume commercial kitchens. It has a cooking capacity of greater than 60Kgs per hour and has the same high quality manufacturing process and design features of the smaller models.

Dimensions:
H: 800MM
W: 910MM
D: 635MM

Option:
The P900 is available with a stainless steel cabinet stand (pictured) or a mild steel stand. See p24 for details.

Overview:
Weighing in at 300kgs the P900 is solid and robust. It designed for larger commercial kitchens with a larger number of covers and a high volume of food. Because of its size, the P900 offers sufficient shelf space to cook a number of different dishes simultaneously.

P300 Features:
- Full stainless steel outer case
- Mirror polished front
- Built-in internal firebreak
- 500°C Inka analogue thermometer
- Built-in ash box
- Stainless steel dome spring handles
- Removable 12mm steel grate
- 1 x stainless steel grill shelf, 6 different shelf height
- Fully adjustable air regulator
- In-flue spark arrester

Note:
Due to the weight of the oven we recommend the P900 is only used with an Inka designed stand.

Right:
Full stainless steel door hinges.

All Inka Charcoal Ovens consist of a single structure stainless steel outer case and an insulated internal 'fire box'. The ovens are specifically designed to maintain high cooking temperatures and avoid heat loss.

Grill Shelves:
The P900 comes with two stainless steel solid bar grill shelves, these can be positioned at different heights to vary the intensity of the heat and the cooking temperature.

Glass door:
The specialist high temperature glass is able to withstand temperatures up to 750°C. The glass door makes it possible to observe the coals and the food being cooked whilst the door is closed. This maintains a more constant temperature and is more efficient.

Draft regulation:
The draft regulation system is used to regulate the amount of air in the cooking chamber. This allows users to regulate the desired heat and burn rate of the fuel.

Right:
Unique to Inka – our curved stainless steel casing

Accessories

Standard accessories:
All Inka Charcoal Ovens are available with a choice of two stands:

- An enclosed stainless steel cabinet with two shelves.
- A mild steel stand with one shelf.

An ember spade and charcoal tongs come as standard, at no additional cost.

Cooking accessories:
There is also a range of cooking accessories available, these are /useful vital to exploit the cooking versatility of an Inka Oven:

- Beer can chicken stand
- Rib stand
- Extra long tongs
- Charcoal starter
- Pro grill cleaning brush
- Fish & vegetable basket

Steel cabinet with two shelves

Beer can chicken stand

Rib stand

Extra long tongs

Charcoal starter

Pro grill cleaning brush

Fish & vegetable basket

Fuel

Mild steel stand with one shelf

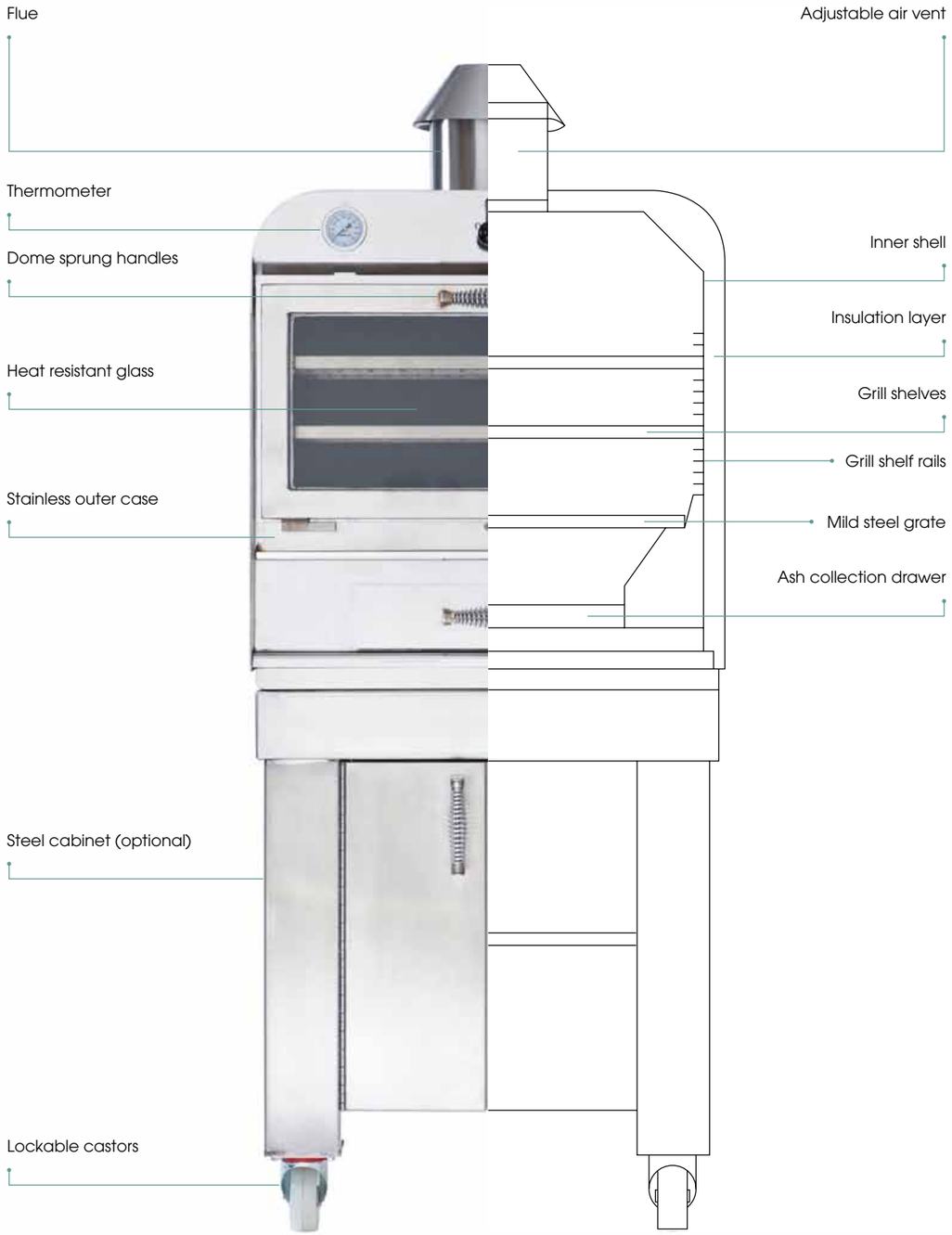
Fuel:
Inka Charcoal ovens use only charcoal. There is no requirement for a gas or an electrical connection. There are a range of different grades of charcoal, from basic restaurant lumpwood to extruded hex-briquettes.

Our approved supplier in the UK for these products is Big K Charcoal products.

Big K Products UK Limited
Whittington Hill
Stoke Ferry, King's Lynn
Norfolk PE33 9TE
T: 01366 501485 (Sales)
F: 01366 500395
E: sales@bigk.co.uk

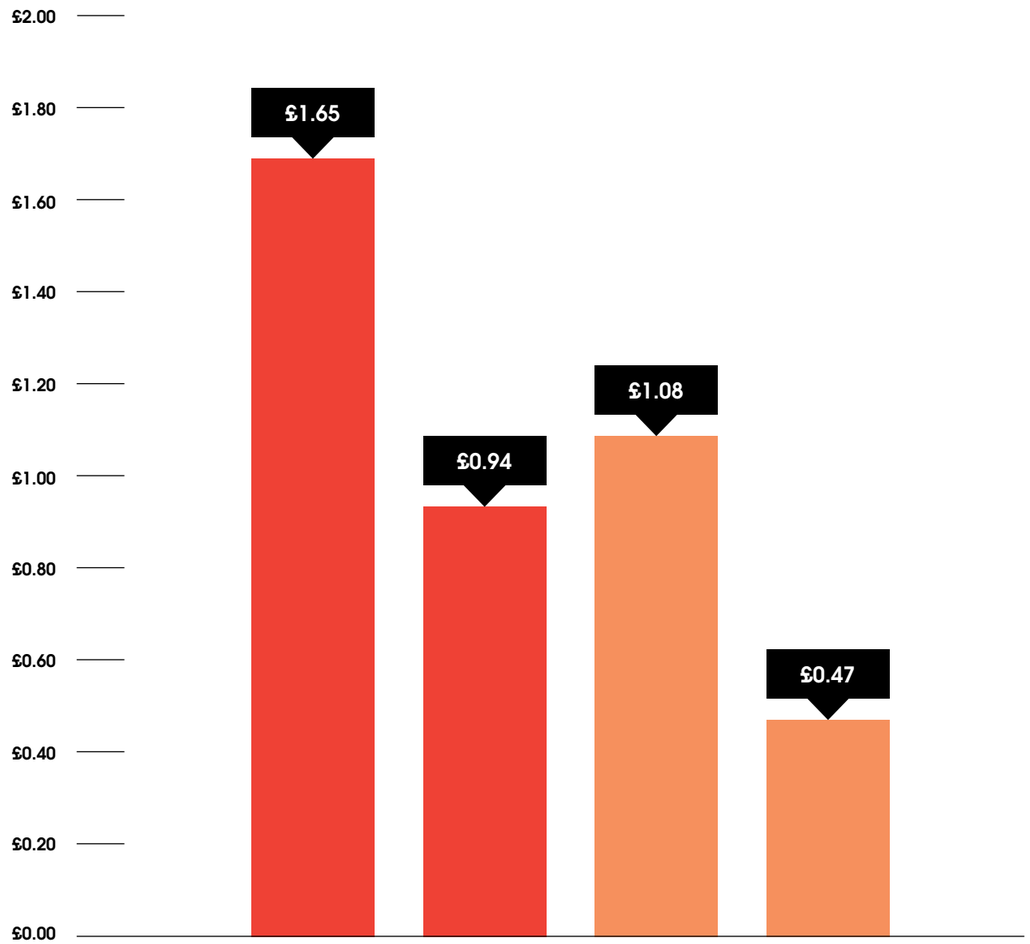
Sales and Distribution within the M25 Borders
Big K Products UK Limited
Unit 20, Milmead Industrial Centre
Mill Mead Road
Tottenham Hale
London N17 9QU
T: 020 8808 6336
F: 020 8365 1452
E: tot@bigk.co.uk

Technical specifications



Running costs

Running costs:
INKA Charcoal Ovens offer significant savings on running costs compared to traditional cooking methods.

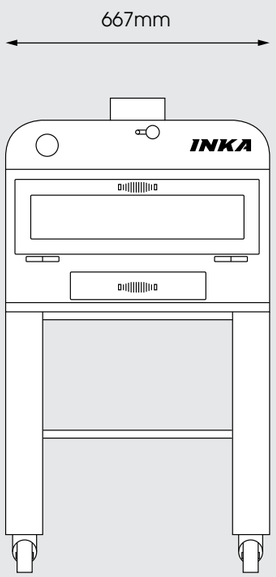


	Large gas griddle	Large Inka (wood)	Small gas griddle	Small Inka (wood)
Price per hr	£1.65	£0.94	£1.08	£0.47

We have compared the average kWh price from UK energy providers with an average of 6-8 10 Kg bags of charcoal per week. This is the equivalent of 1 bag per day.

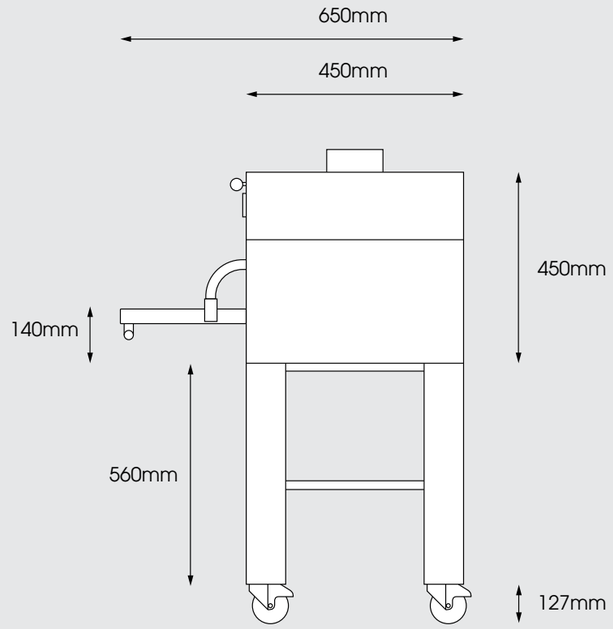
P300 – Dimensions

Front



P300

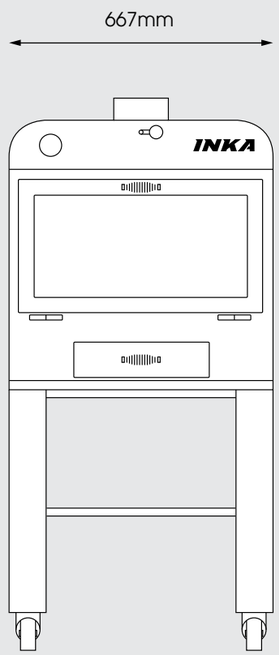
Side



Illustrations shown with steel cabinet

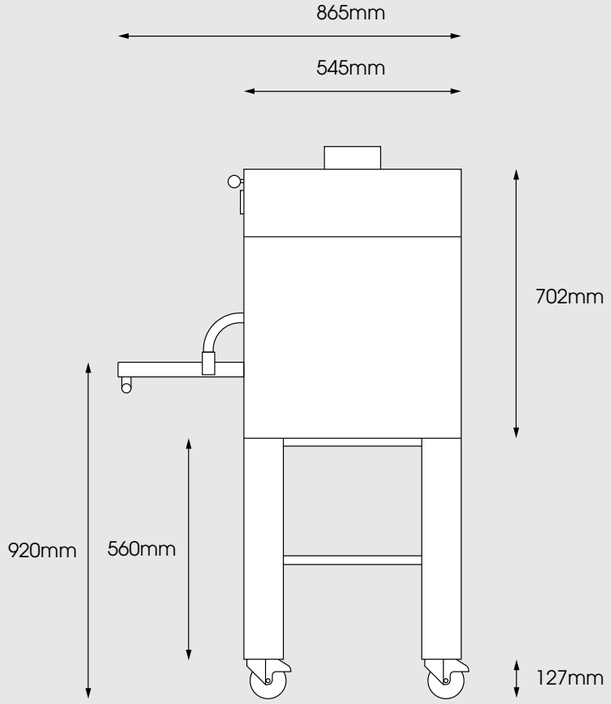
P600 – Dimensions

Front



P600

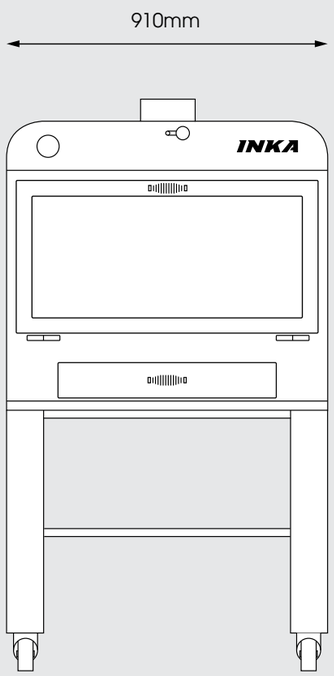
Side



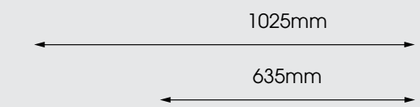
Illustrations shown with steel cabinet

P900 – Dimensions

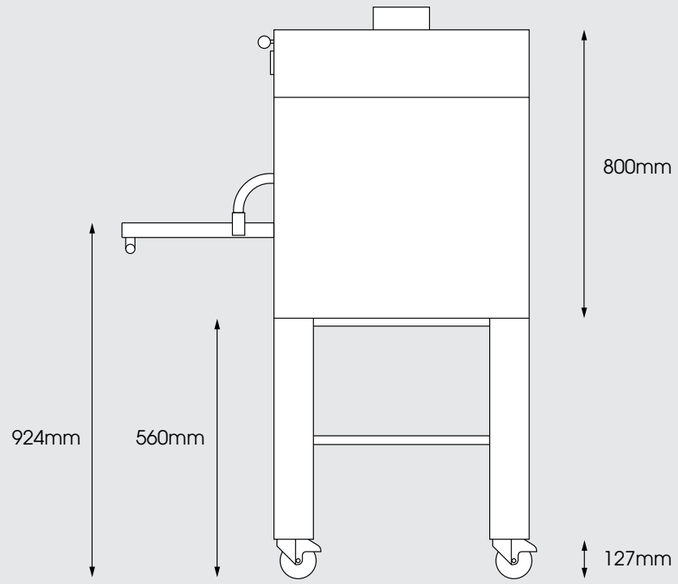
Front



P900



Side



Illustrations shown with steel cabinet

Contact Inka

We are based in the UK, and all our products are designed and made in England. For any more information about Inka products, accessories, or to request a price list please get in touch.

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Design: www.jakejohnstone.com
Photography: www.danielwalmsley.com

Inka Charcoal Ovens.
Strong. Reliable. Versatile. Designed and made in the UK.

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