



IVINO GRILL

Pure Flavours. Zero Fumes.

2025 CATALOG

Modular

Innogrill ovens are designed to offer a complete range of charcoal cooking solutions for professional catering. Their modular structure allows for the creation of different combinations, perfectly adapting to the needs of each professional.

Flexible

The various oven components can be combined even at a later stage, ensuring the ability to expand each setup as the customer's needs evolve. The smoke control system can also be installed on either the left or right side of the oven as required.

Eco-Friendly

Continuous research and testing have allowed us to reduce solid fuel consumption to a minimum—only 0.89 kg/hour. These features make us the most eco-friendly company in the industry.

Ergonomic

Everything in Innogrill ovens is designed to make work simple and ergonomic—from the height of the cooking drawers, to heat-insulated handles, to the thermal decoupling system designed to lower the oven's external temperature.



High-Quality Steel

Our ovens are made from top-grade materials.

The supporting structure is entirely made of AISI 430 stainless steel, while the external panels and all food-contact parts are made of AISI 304 stainless steel.

The thick materials and modular structure allow our ovens to easily handle the expansion caused by the combustion of charcoal (which can reach up to 950°C).

Snake Filter System

We have designed and developed a dedicated smoke evacuation system for our ovens called the Snake Filter (Patent No. 102022000017328).

This system, together with the compensation chamber, slows down and filters smoke effectively, reducing particulate matter and significantly lowering the smoke temperature.

The smoke outlet can be directly connected to the kitchen hood, which will eliminate fine dust residues and CO₂, creating a healthier kitchen environment.

Fast Lock System

The Fast Lock system allows for the easy removal of oven components for cleaning, maintenance, or replacement—quickly and intuitively—without the need for external technical assistance.

No tools or special skills are required, helping reduce costs and virtually eliminate downtime.

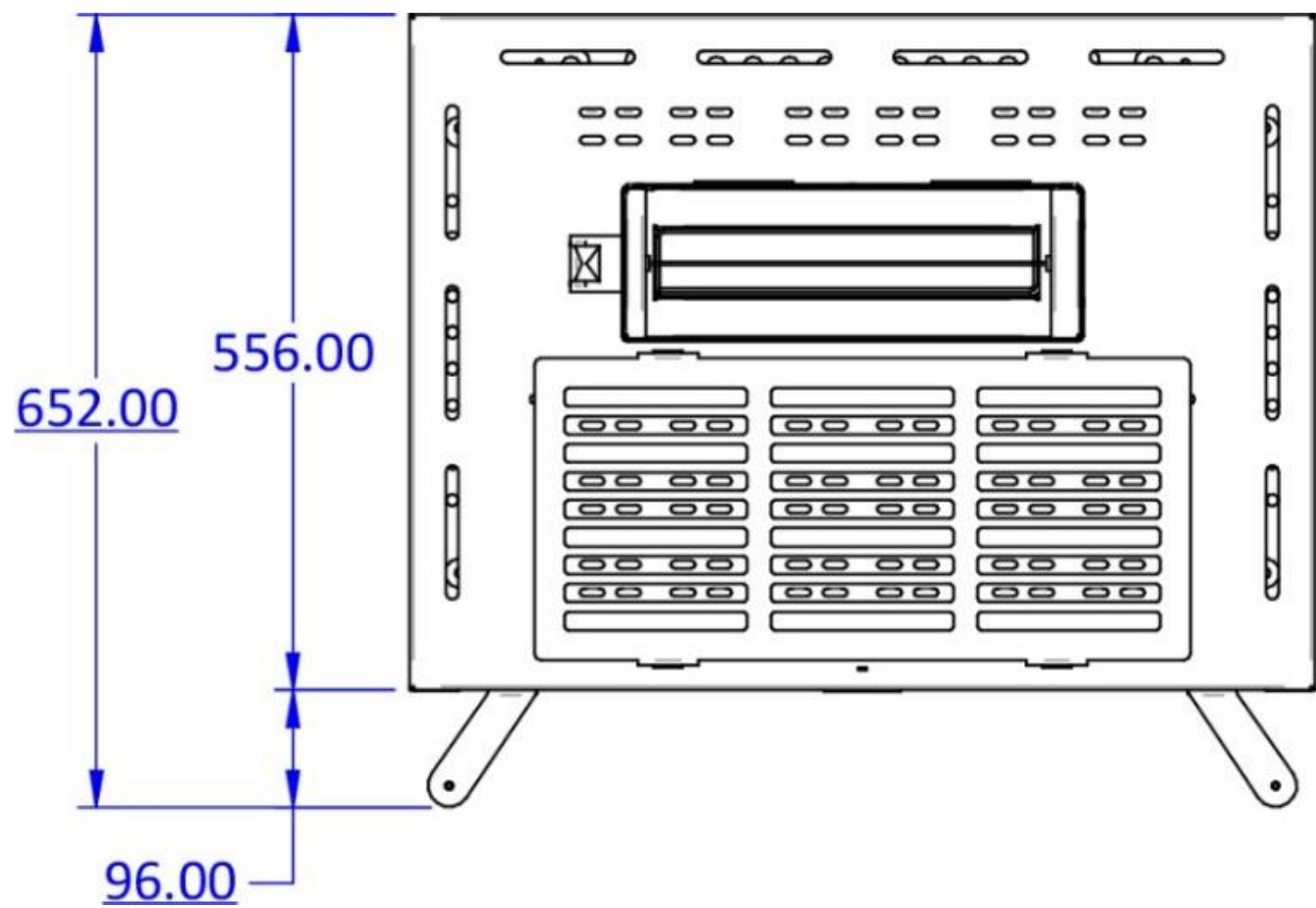


	Smegir 010	Smegir 011	Smegir 110	Smegir 111	Smegir 120	Smegir 121	Smegir 130	Smegir 131
Direct smoke outlet system for outdoor	●	○	●	○	●	○	●	○
Indoor smoke outlet system	○	●	○	●	○	●	○	●
Snake Filter	○	●	○	●	○	●	○	●
Smoke compensation chamber	●	●	●	●	●	●	●	●
Termometro	●	●	●	●	●	●	●	●
Cooking Drawers	1	1	1	1	2	2	3	3
1/1 Gastronorm grids, 4 mm thick.	●	●	●	●	●	●	●	●
Heat resistant handles	●	●	●	●	●	●	●	●
Ember drawer	●	●	●	●	●	●	●	●
Drawer with integrated brazier	—	—	—	—	●	●	—	—
Air inlet valve	●	●	●	●	●	●	●	●
Cassetto cenere	●	●	●	●	●	●	●	●
Ash drawer	○	○	●	●	●	●	●	●
Parking feet	●	●	●	●	●	●	●	●
Handling wheels	—	—	●	●	●	●	●	●
Smoke outlet extension (optional)	—	●	—	●	—	●	—	●

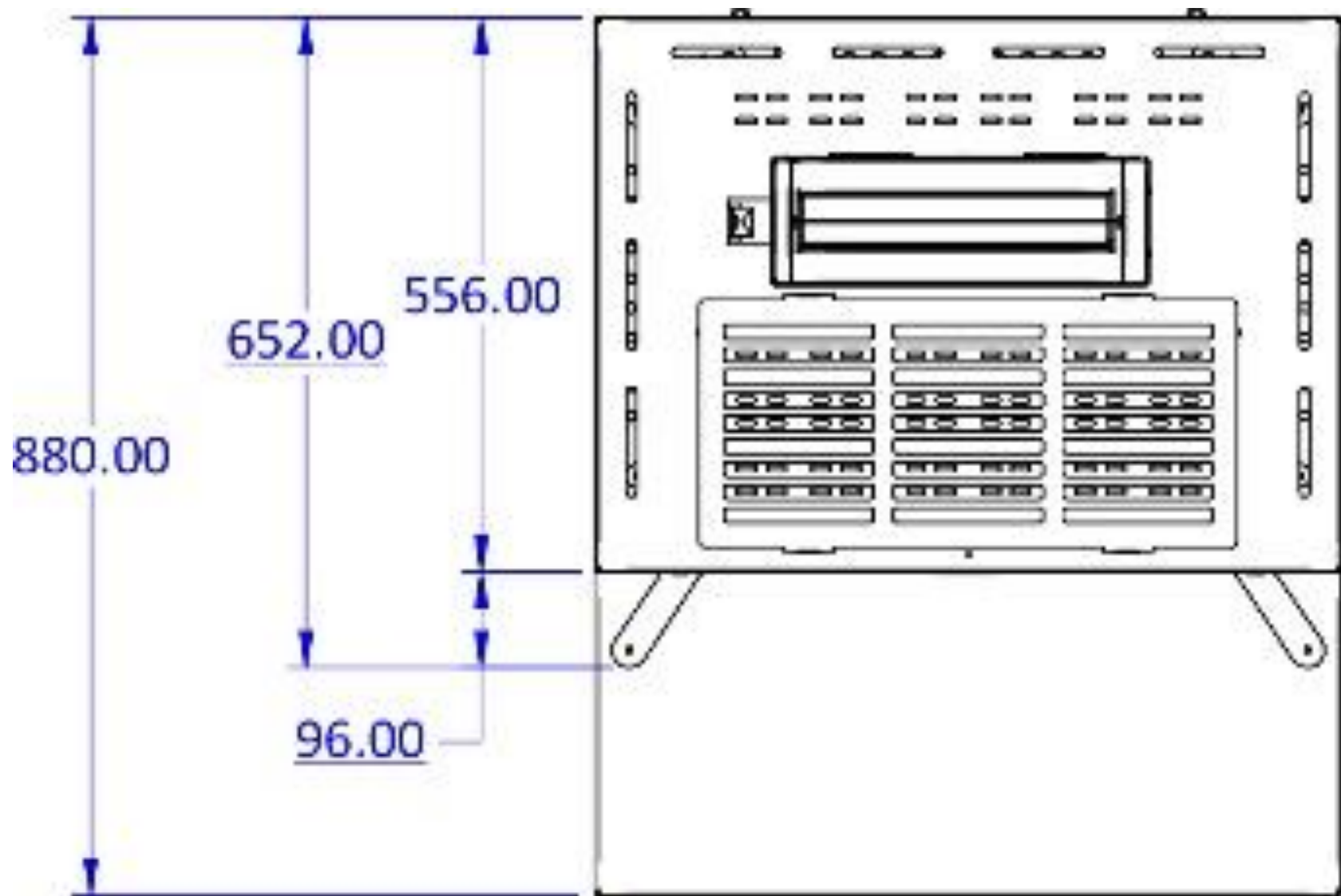
● available

○ optional

— Not available

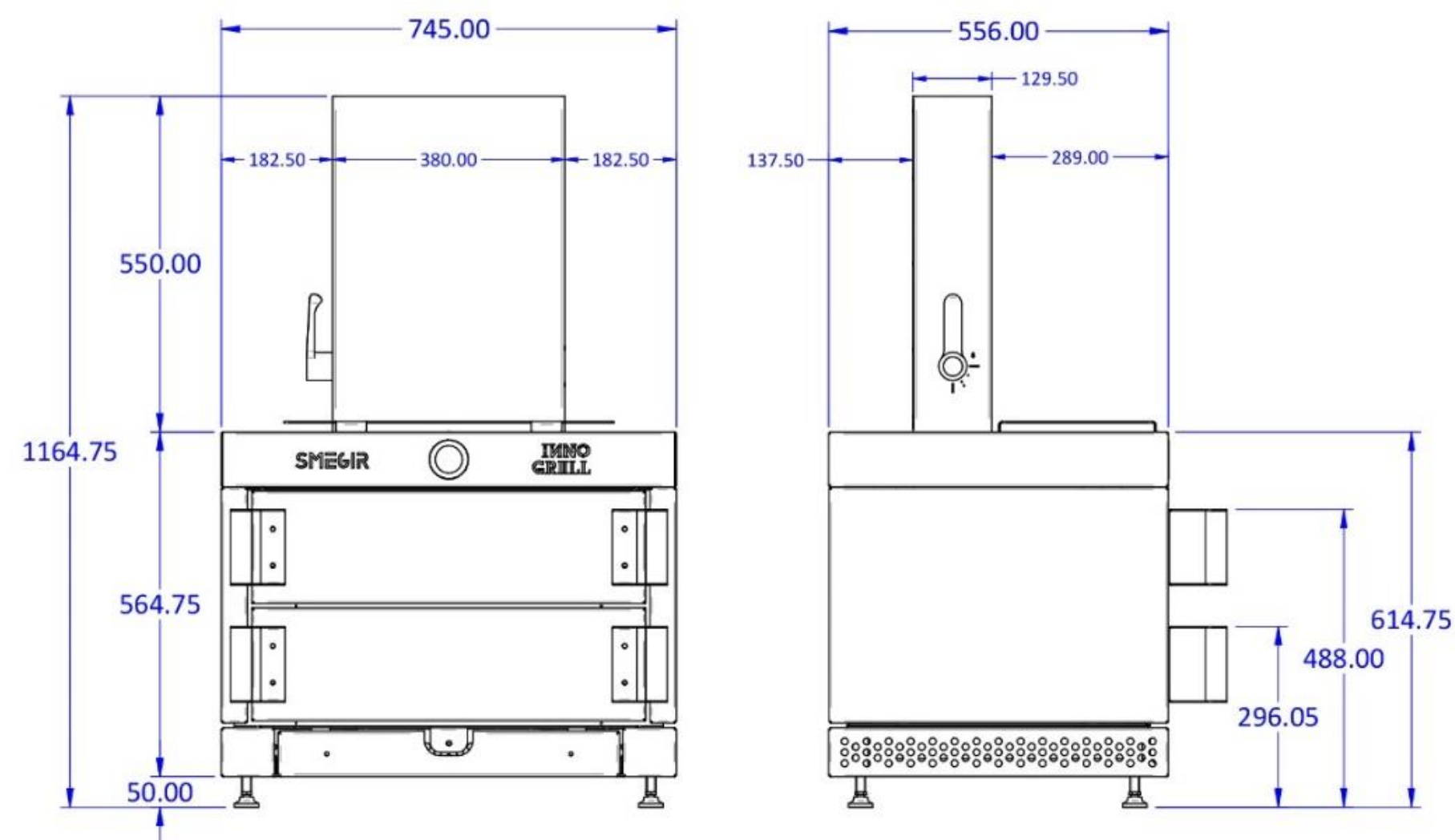


Top view of the oven without the support table



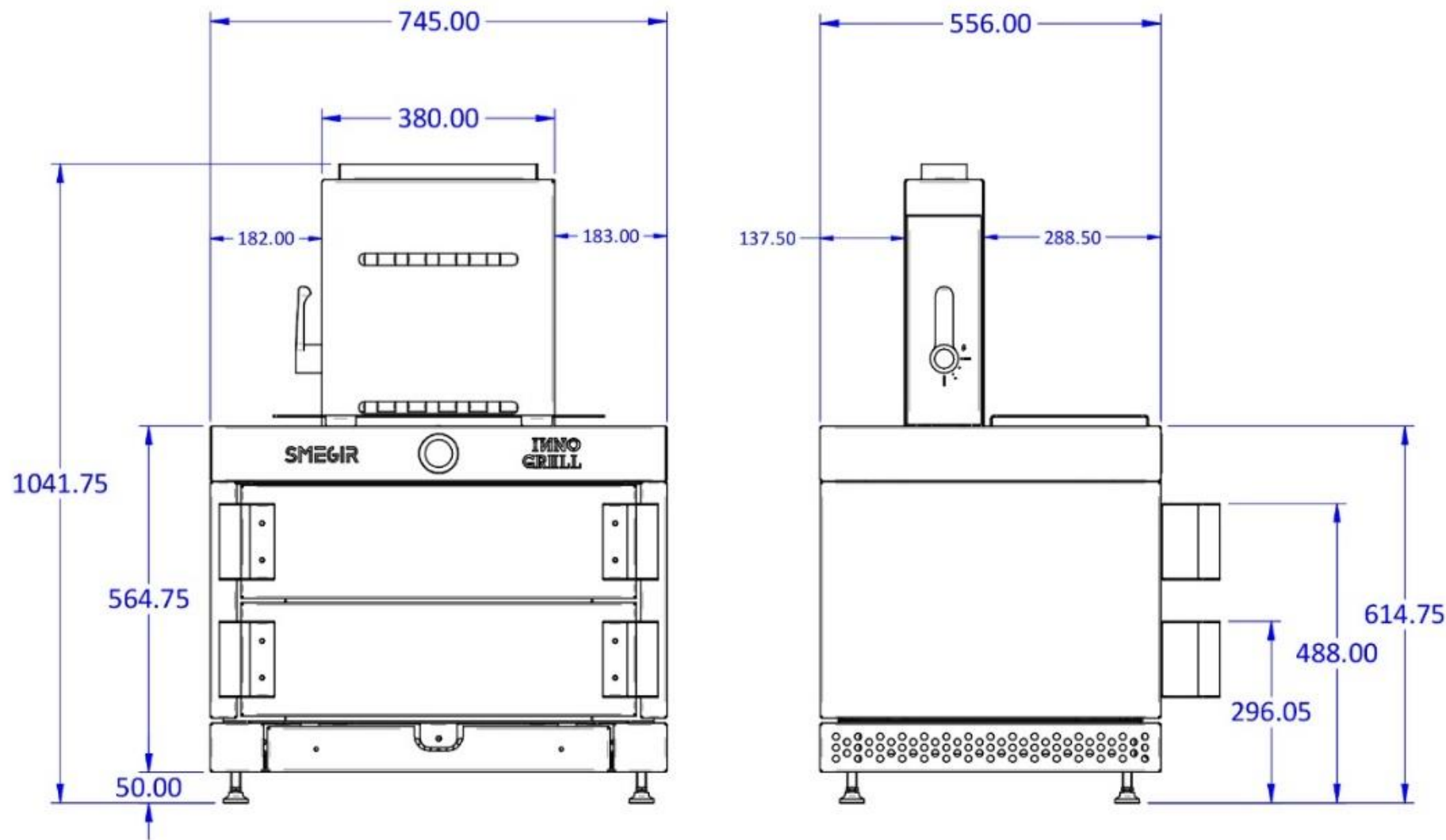
Top view of the oven with the support table

PROFESSIONAL OUTDOOR OVEN WITH ONE DRAWER COOKING



USE
Outdoor use
CHARACTERISTICS
Over 20 kg/hour
EQUIPMENT
Direct exit flue
Adjustable smoke outlet valve
Additional external heat retention grill
Air inlet valve
1/1 gastronorm cooking grid
Ash collection drawer
ACCESSORIES
Professional Snake Filter Smoke Outlet
Support table
Wheels

PROFESSIONAL INDOOR OVEN WITH ONE DRAWER COOKING



USE

Internal use under extractor hood

CHARACTERISTICS

Over 20 kg/hour

EQUIPMENT

Professional Snake Filter Smoke Outlet

Adjustable smoke outlet valve

Additional external heat retention grill

Air inlet valve

1/1 gastronorm cooking grid

Ash collection drawer

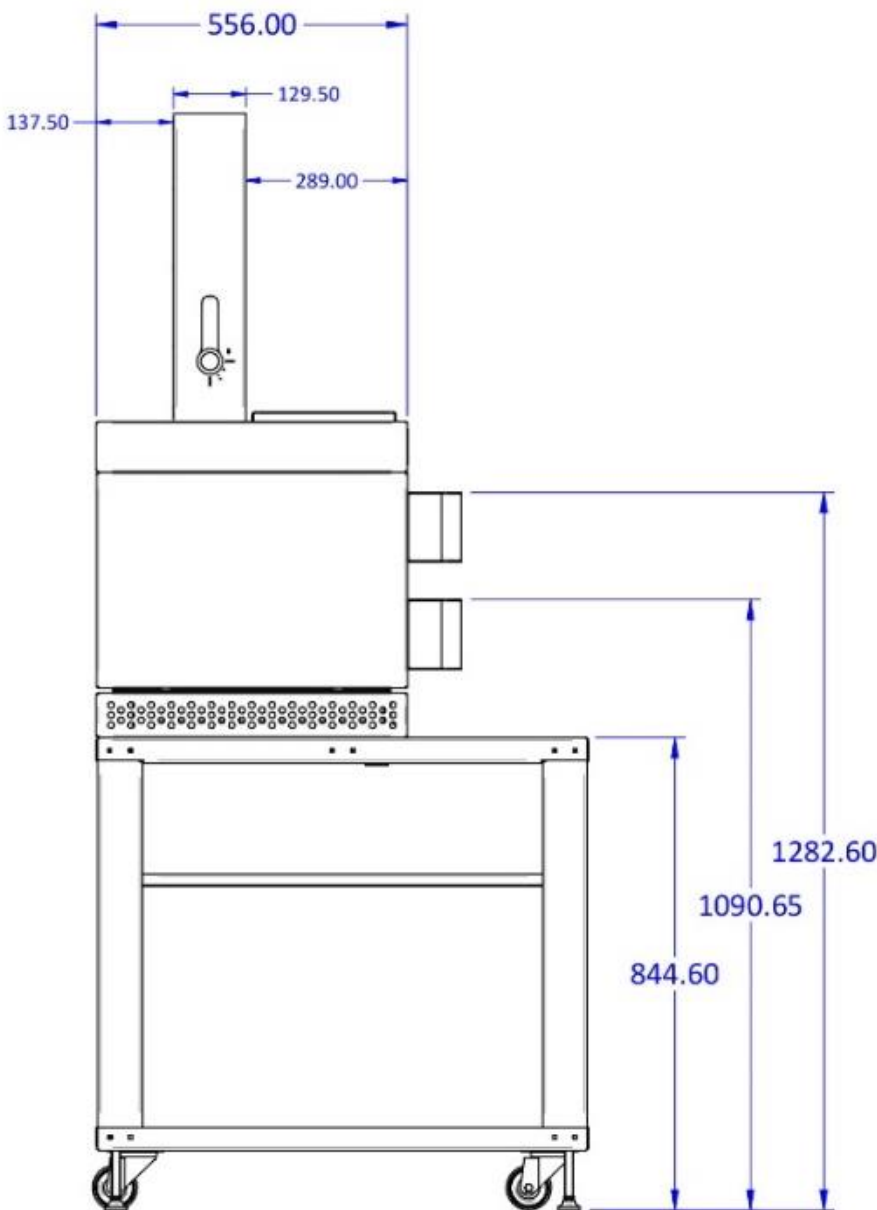
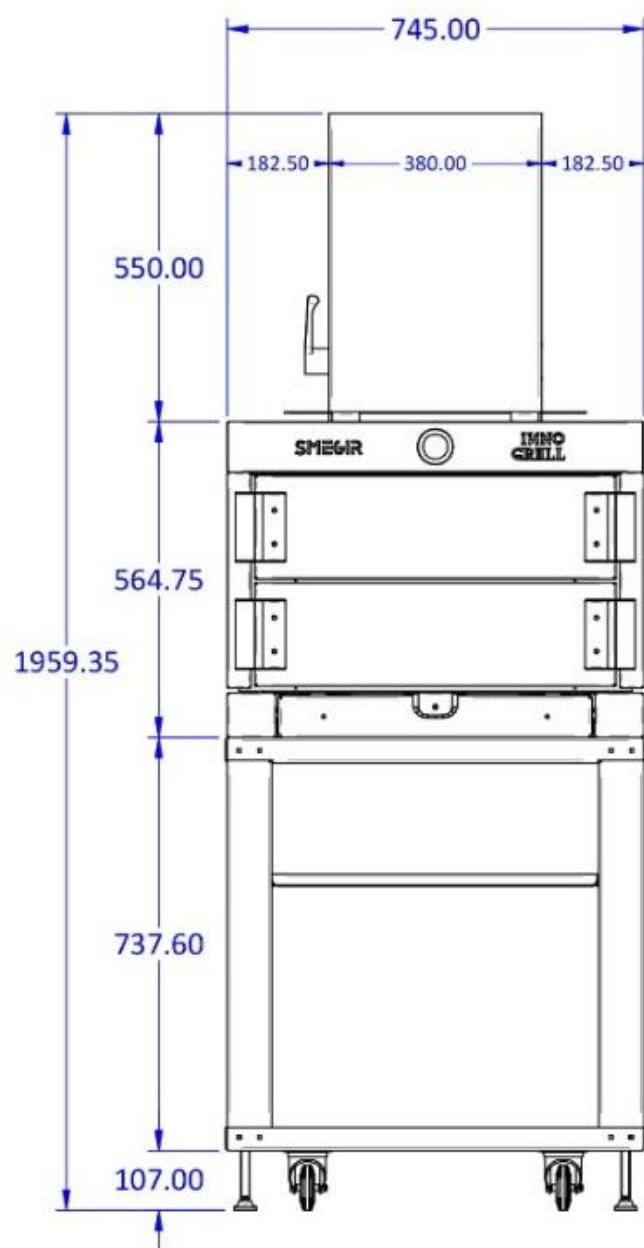
ACCESSORIES

Support table

Smoke outlet extension for Snake Filter

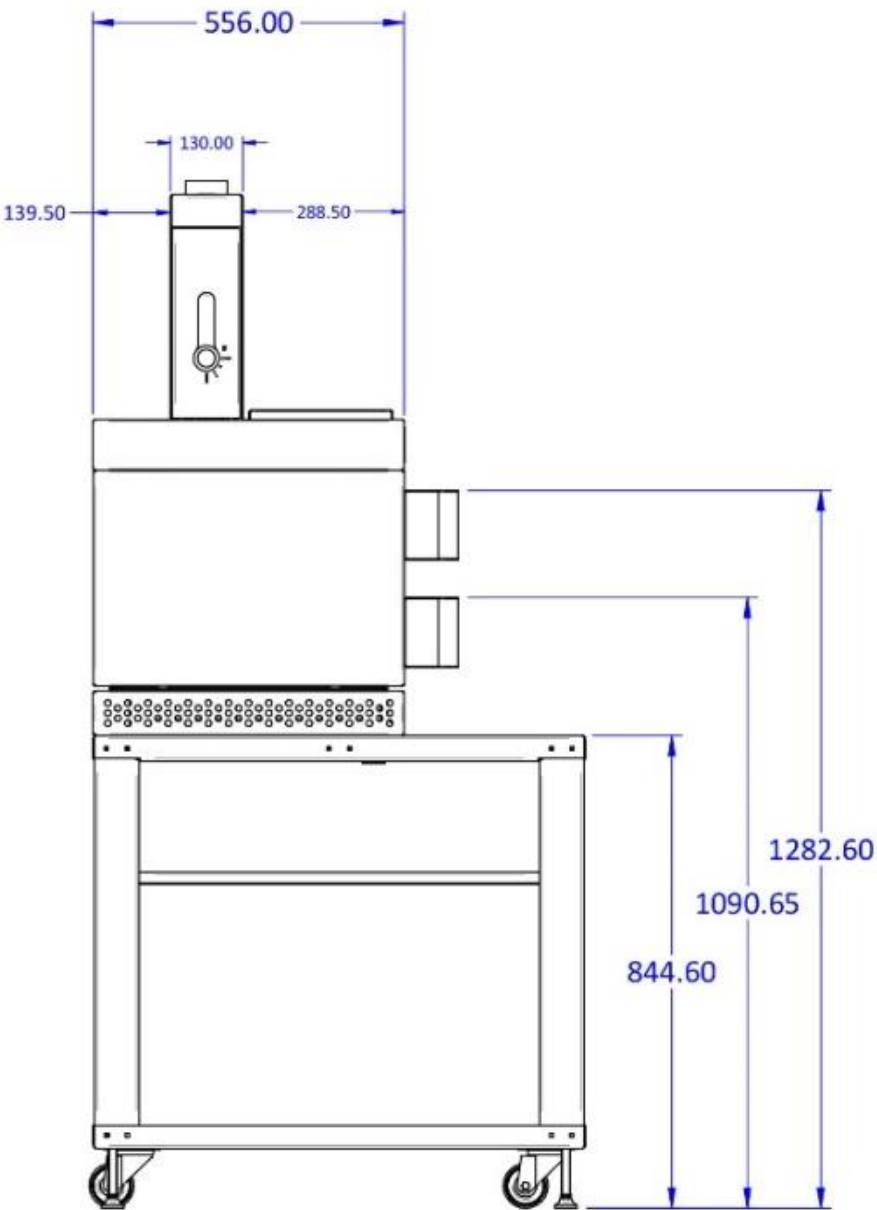
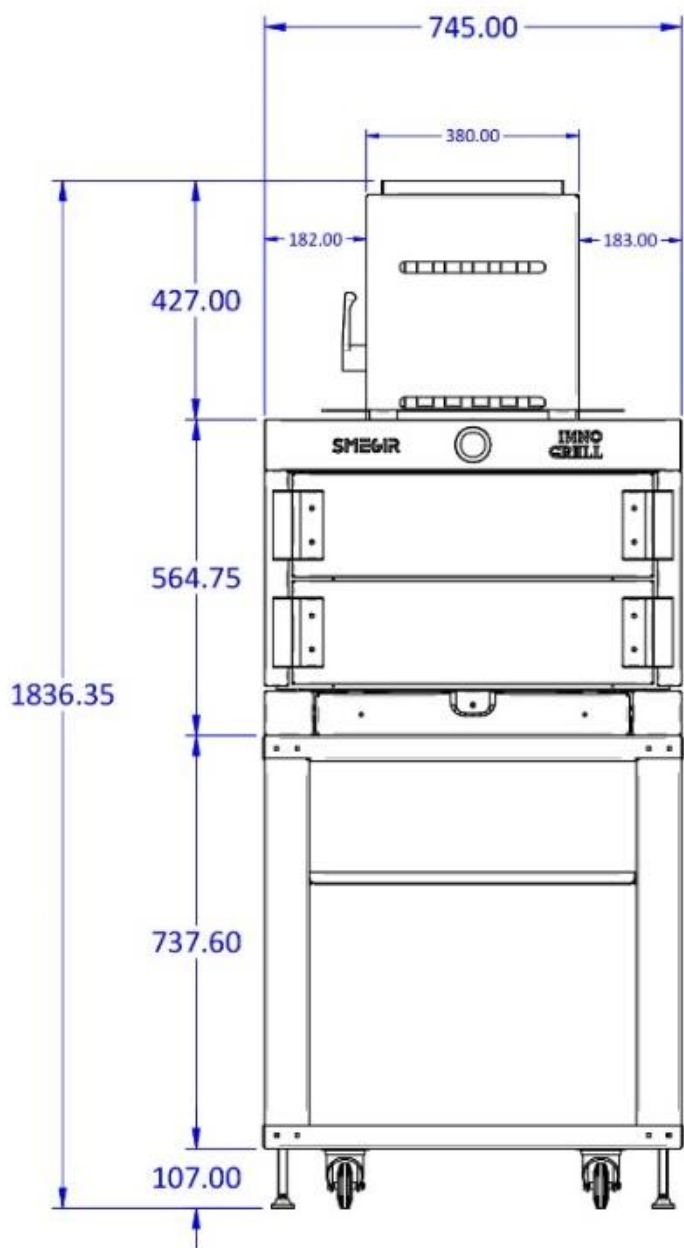
Wheels

PROFESSIONAL OUTDOOR OVEN WITH ONE COOKING
DRAWER WITH DEDICATED SUPPORT BASE



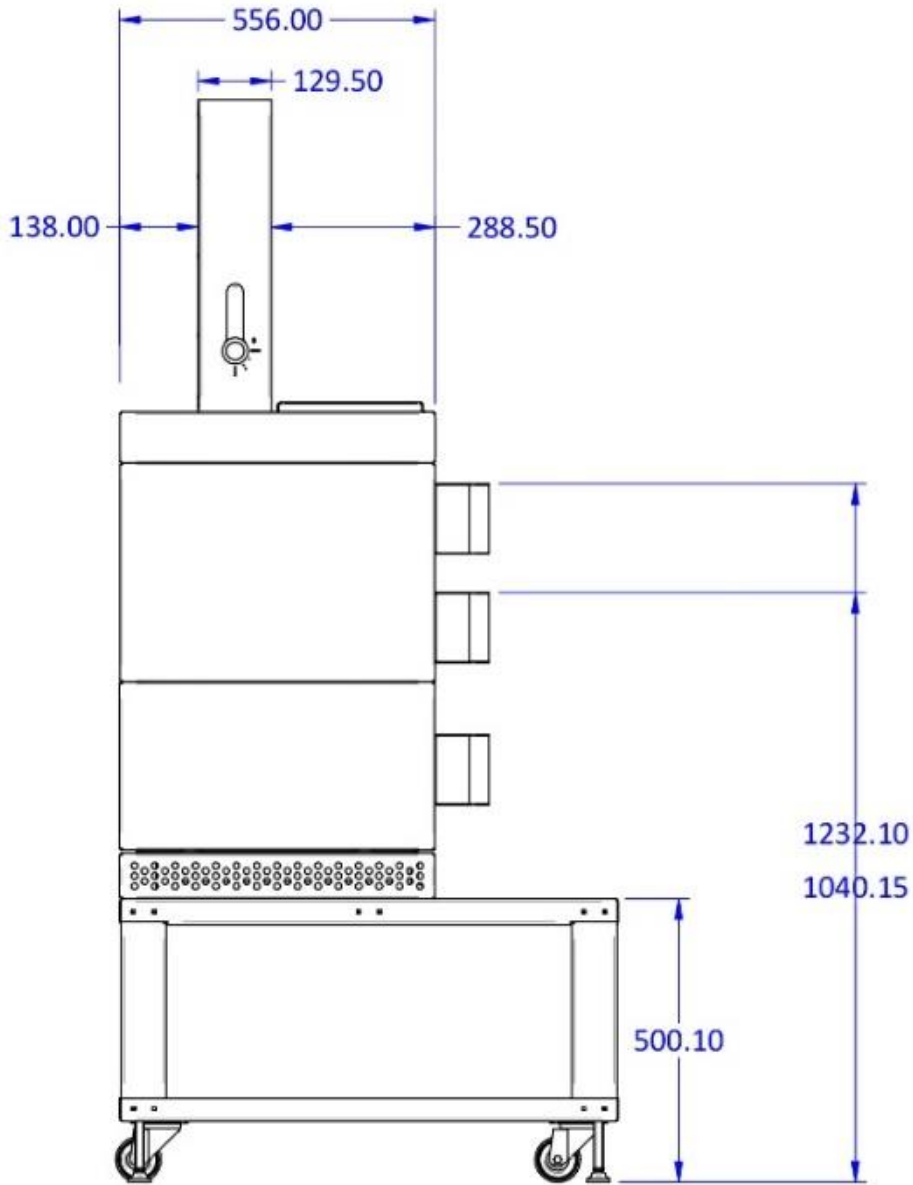
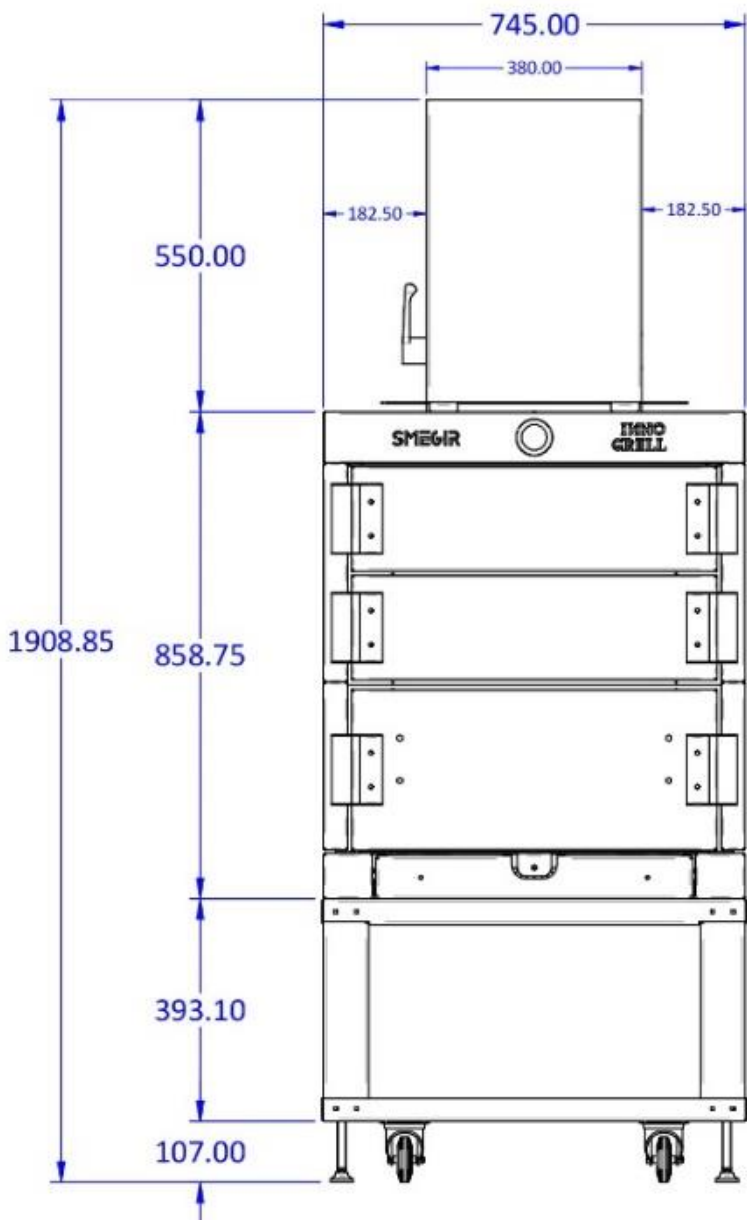
USE
Outdoor use
CHARACTERISTICS
Over 20 kg/hour
EQUIPMENT
Direct exit flue
Adjustable smoke outlet valve
Additional external heat retention grill
Air inlet valve
1/1 gastronorm cooking grid
Ash collection drawer
ACCESSORIES
Professional Snake Filter Smoke Outlet
Wheels

PROFESSIONAL INDOOR OVEN WITH ONE COOKING DRAWER
WITH DEDICATED SUPPORT BASE



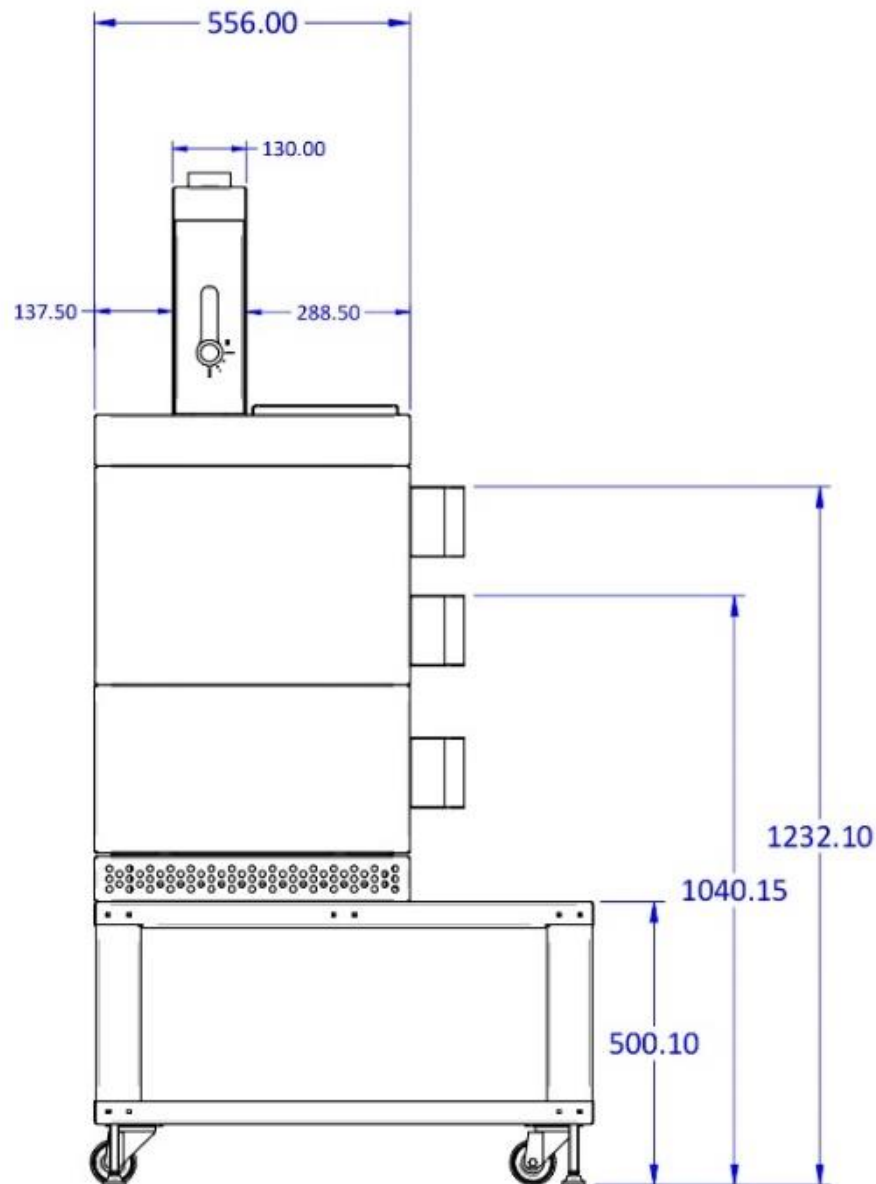
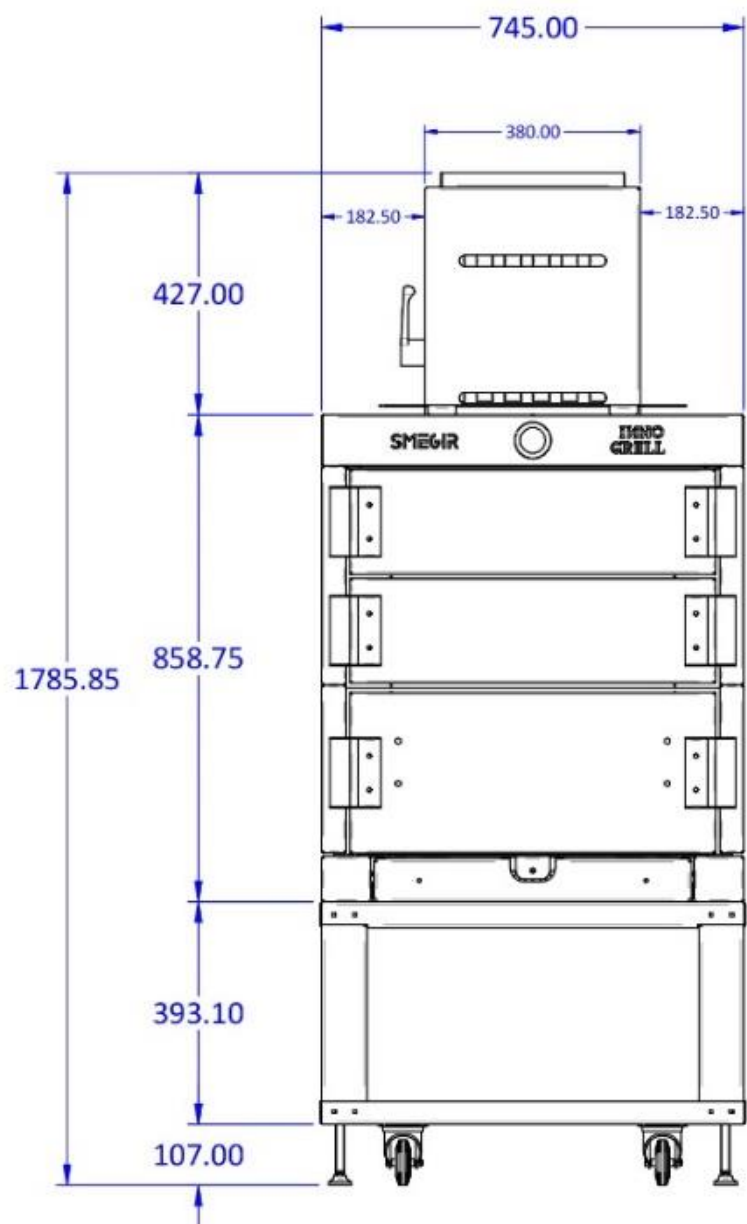
USE
Internal use under extractor hood
CHARACTERISTICS
Over 20 kg/hour
EQUIPMENT
Professional Snake Filter Smoke Outlet
Adjustable smoke outlet valve
Additional external heat retention grill
Air inlet valve
1/1 gastronorm cooking grid
Ash collection drawer
ACCESSORIES
Smoke outlet extension for Snake Filter

PROFESSIONAL OUTDOOR OVEN WITH TWO DRAWERS COOKING
WITH DEDICATED SUPPORT BASE



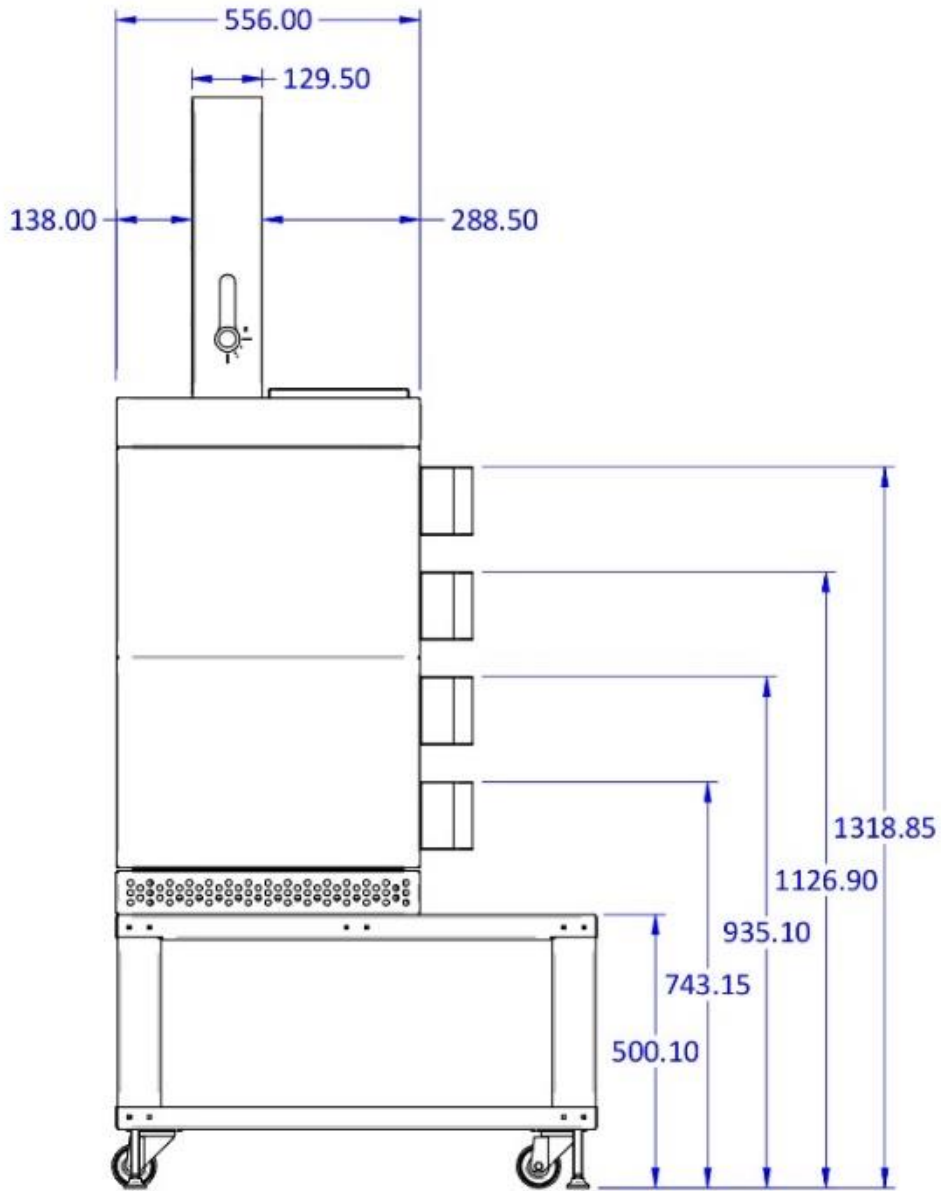
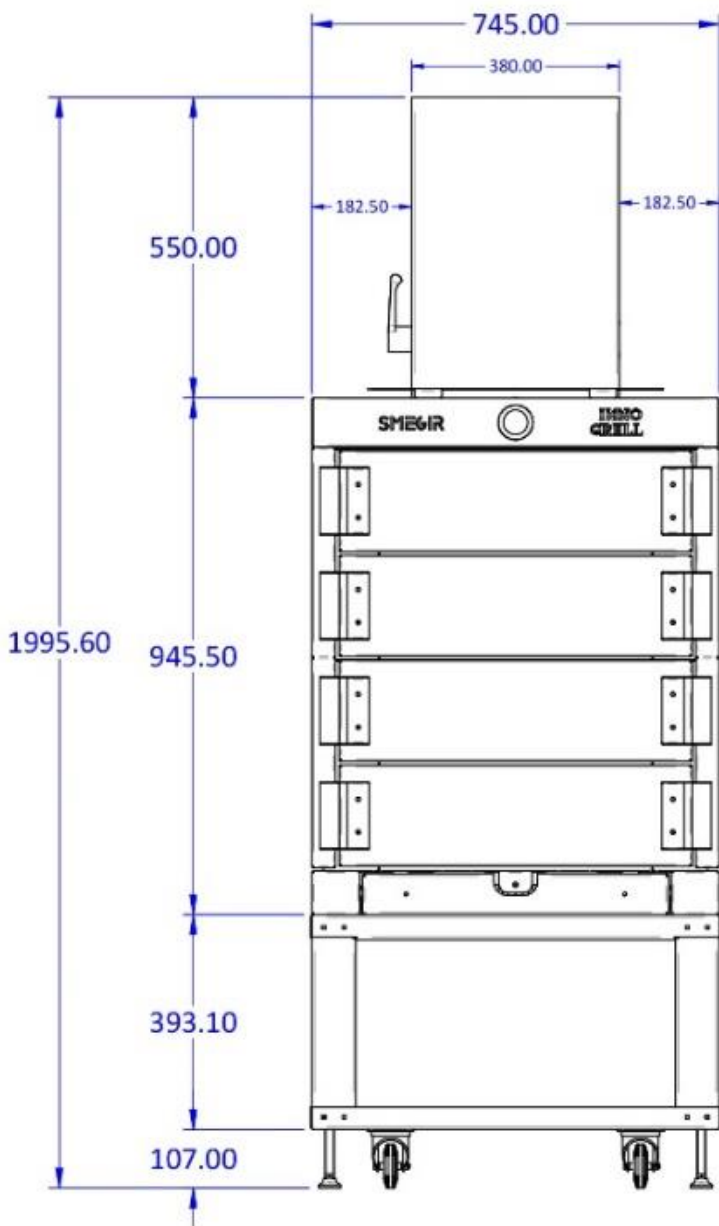
USE
Outdoor use
CHARACTERISTICS
Over 40 kg/hour
EQUIPMENT
Direct exit flue
Adjustable smoke outlet valve
Additional external heat retention grill
Air inlet valve
2 x 1/1 gastronorm cooking grid
Ash collection drawer
ACCESSORIES
Professional Snake Filter Smoke Outlet

PROFESSIONAL INDOOR OVEN WITH TWO DRAWERS COOKING
WITH DEDICATED SUPPORT BASE



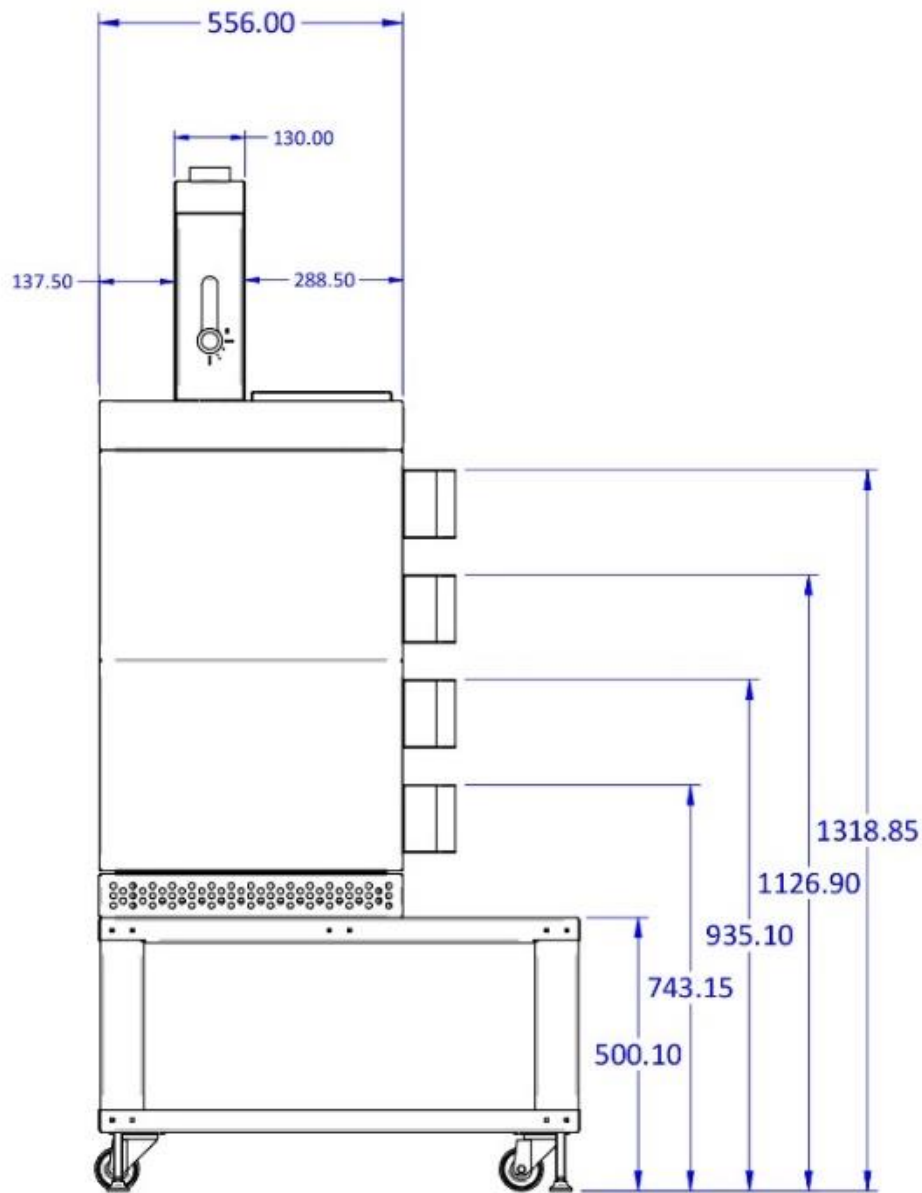
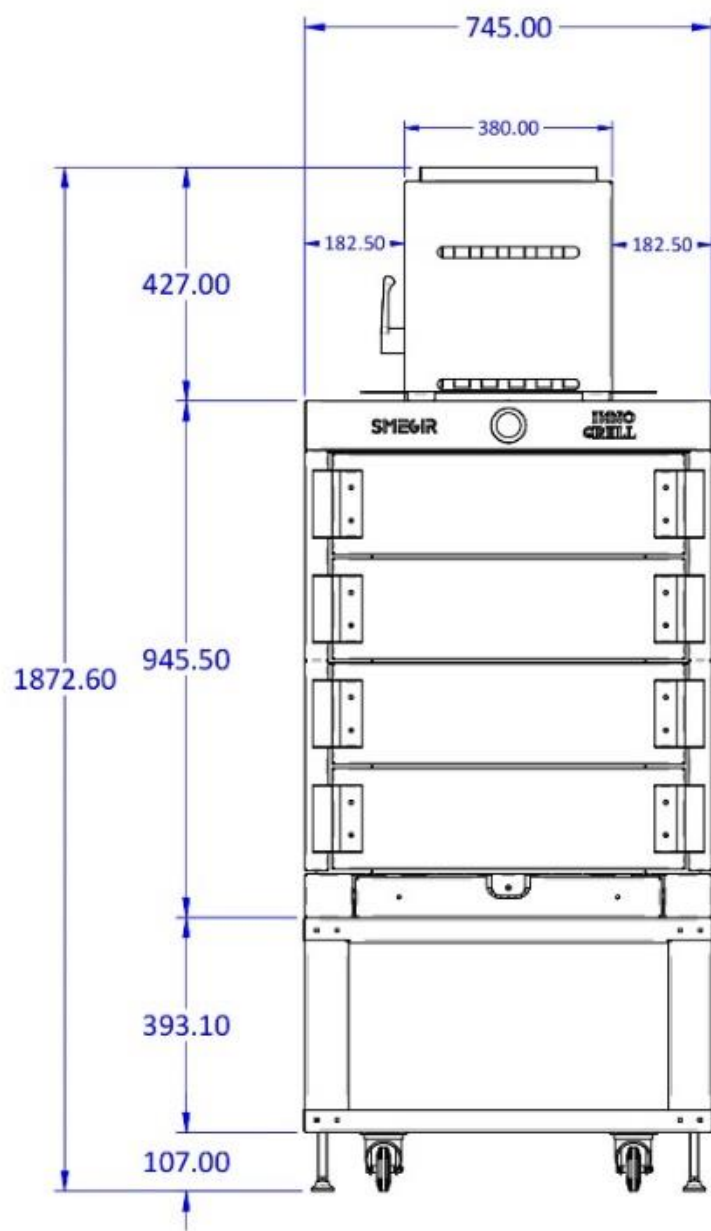
USE
Internal use under extractor hood
CHARACTERISTICS
Over 40 kg/hour
EQUIPMENT
Professional Snake Filter Smoke Outlet
Adjustable smoke outlet valve
Additional external heat retention grill
Air inlet valve
2 x 1/1 gastronorm cooking grid
Ash collection drawer
ACCESSORIES
Smoke outlet extension for Snake Filter

PROFESSIONAL OUTDOOR OVEN WITH THREE DRAWERS COOKING
WITH DEDICATED SUPPORT BASE



USE
Outdoor use
CHARACTERISTICS
Over 60 kg/hour
EQUIPMENT
Direct exit flue
Adjustable smoke outlet valve
Additional external heat retention grill
Air inlet valve
3 x 1/1 gastronorm cooking grid
Ash collection drawer
ACCESSORIES
Professional Snake Filter Smoke Outlet

PROFESSIONAL INDOOR OVEN WITH THREE DRAWERS COOKING
WITH DEDICATED SUPPORT BASE

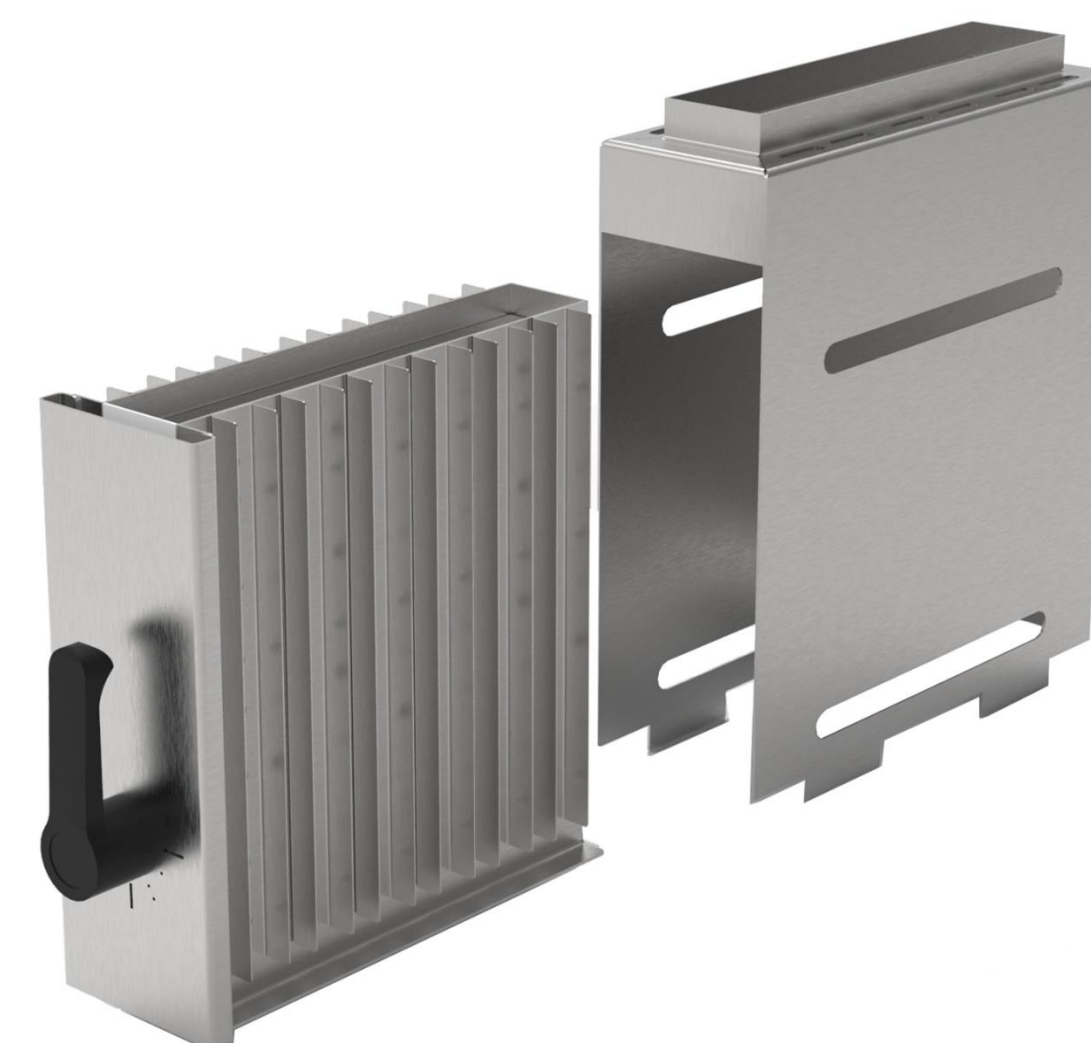


USE
Internal use under extractor hood
CHARACTERISTICS
Over 60 kg/hour
EQUIPMENT
Professional Snake Filter Smoke Outlet
Adjustable smoke outlet valve
Additional external heat retention grill
Air inlet valve
3 x 1/1 gastronorm cooking grid
Ash collection drawer
ACCESSORIES
Smoke outlet extension for Snake Filter



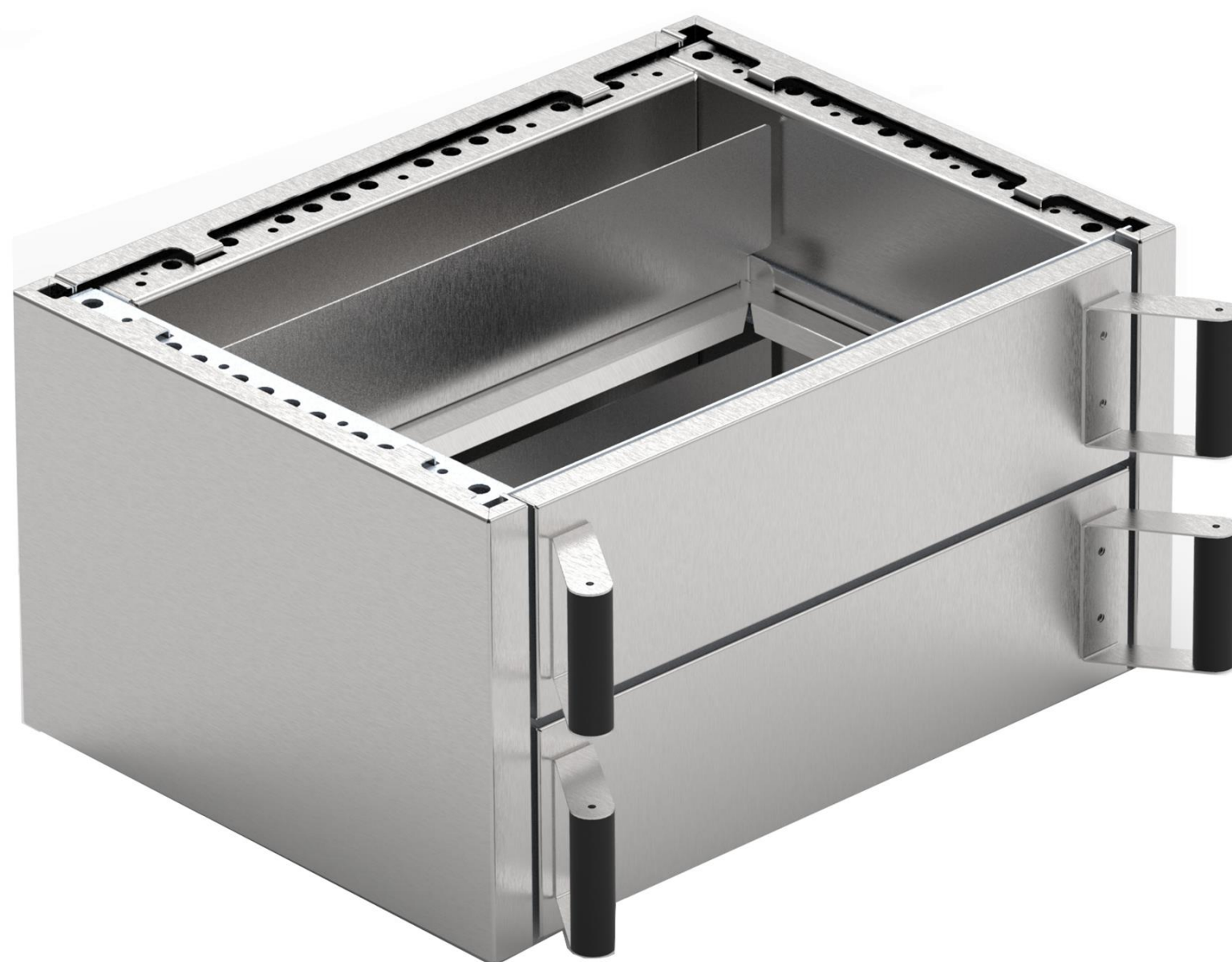
High Table

Transforms a 010/011 desktop oven into its stand-alone counterpart (110/111).



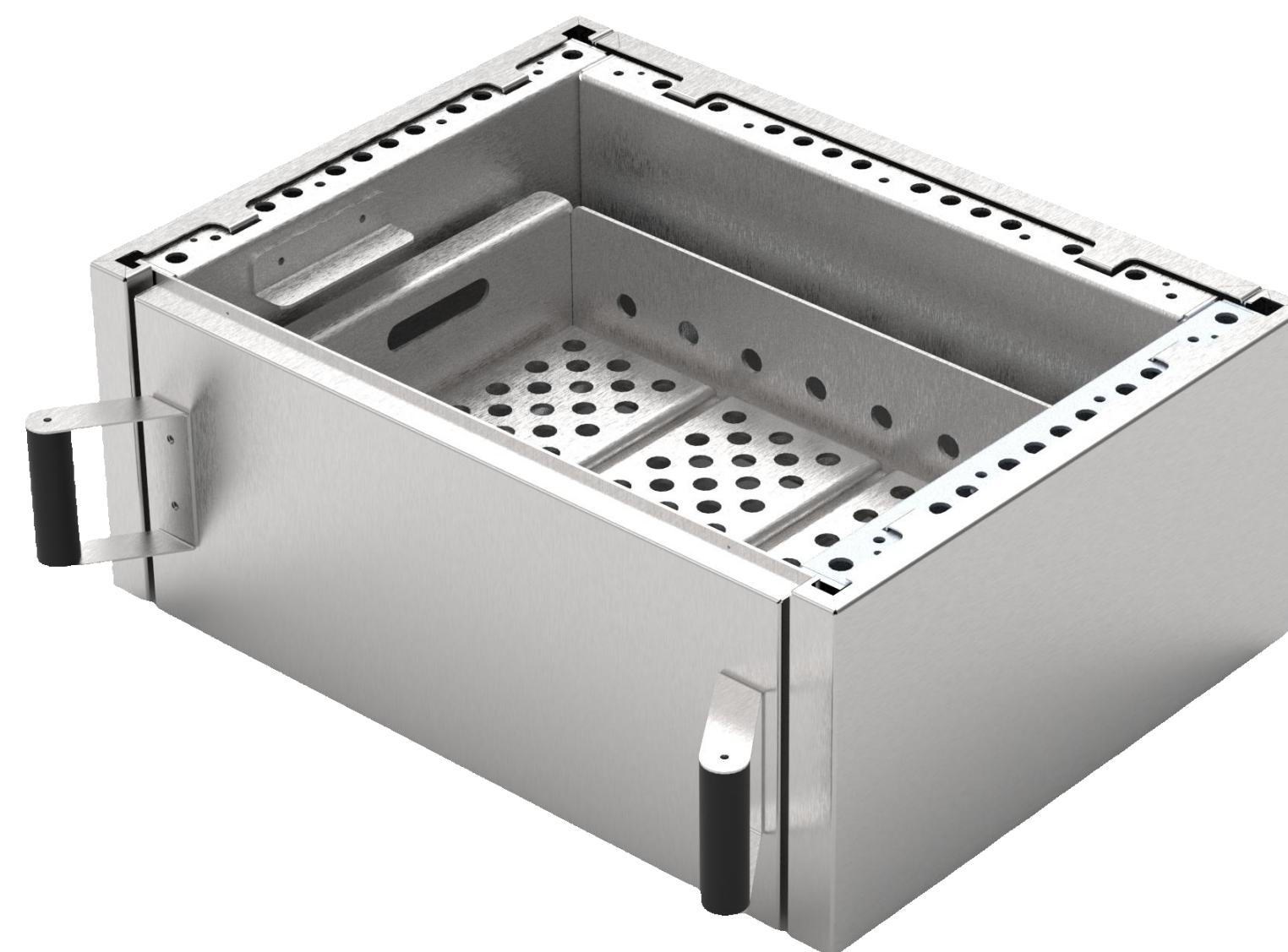
Snake filter

Transforms any outdoor oven into its indoor counterpart.



Drawer module

Together with the low table it transforms a 010/011 oven into a 130/131 oven



Brazier module

Together with the low table it transforms a 010/011 oven into a 120/121 oven

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PRICE LIST



SMEGIR 010

€ 4.990,00



SMEGIR 110

€ 5.790,00



SMEGIR 120

€ 7.190,00



SMEGIR 130

€ 8.390,00



SMEGIR 011

€ 5.590,00



SMEGIR 111

€ 6.390,00



SMEGIR 121

€ 7.790,00



SMEGIR 131

€ 8.990,00



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Best Vasto SRLS, C.So Garibaldi 135 - 66054 Vasto (CH)
info@innogrill.com - www.innogrill.com +39.329.9174167