

BroilyGrill®

**CHANGE
YOUR WAY
TO GRILL**



OUR STORY

2001

The company's growth leads to the construction of a new facility, CASTA1, in Forlì, with new technology and systems for more efficient production.

1996

CASTA receives EC certification and becomes a point of reference in the sector.

1993

The baton is passed to four collaborators who have been in the company for years. The new team sets out in a new direction to help CASTA to expand in the market.

1972

CASTA is founded thanks to the experience and enterprise of Remo Cangini, ex-foreman at OM Gas, a company that produces large kitchens for restaurants.

2005

In order to support its expansion on the national and international markets, CASTA acquires two standard kitchen lines from OM Gas, which are well-known and appreciated around the world: *Tiqu7* and *Vesta900*.

2016

CASTA expands again, creates Easy700 and Lady900 to cater the growing requirements of the restaurant sector, and launches CASTA2 to support increased production.

2019

To respond to the need for faster and more precise deliveries, CASTA3 is opened, a logistics warehouse.



2022

CASTA celebrates its 50 years always looking forward into the future, with Enthusiasm and Passion.



850°C

**IN FEW
MINUTES**

**CHAR-GRILLED
WITHOUT
CHARCOAL**



**100% made
in ITALY**

**The perfect total searing in a
professional cooking equipment**

What is BroilyGrill?

It is the ideal solution, the dream of every griller, **a high temperature direct cooking broiler**, the perfect total searing in a professional kitchen.

Directly from the USA experience, this **100% Made in Italy BBQ** is designed for the best steakhouses, burgeries, pubs, restaurants, **with new generation gas burners, honeycomb ceramic plates capable of reaching 850 °C in a few minutes of preheating**, drastically reducing traditional cooking times.

Furthermore, the positioning of the heat source in the upper part allows for a **direct radiation cooking**, creating an **immediate Maillard reaction** and a perfect total searing never seen before, **avoiding the annoying emission of smoke, flames, and smells** caused by the classic systems of cooking.

Broilygrill represents the professional revolution, a very high-performance appliance, simple to use, perfect for show cooking kitchens, suitable for multiple uses.

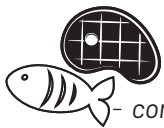


**Reverse cooking
with heat radiation
from the top
to the bottom.**

**- 80%
OF SMOKE
AND
SMELLS**



Advantages



PERFECT TOTAL SEARING: the three basic cooking principles – *radiation*, *conduction* – *convection* are available in a single machine.

All the direct cooking white and red meat (hamburger, ribs, Fiorentina steaks, tomahawk, thin slices of chicken, pork or lamb) will have a fantastic Maillard, a perfect and homogeneous brazing, with an incomparable succulence. The BBQ case creates the “oven effect”, an added convection effect that cooks the crown of the ingredient in a perfect and homogeneous way on the entire grill area (perfect total searing).

Cooking by radiation: the heating source is placed in the upper part, with emission from top to bottom.

Cooking by conduction: the grids with high thickness assure the conduction of the accumulated heat from bottom to top, through direct contact with food.

Cooking by natural convection: the BBQ case creates the “oven effect”, a natural convection effect thanks to the accumulated heat, that cooks the crown of the food (the outer side) in a perfect and homogeneous way (perfect total searing). In traditional cooking systems You have to place the side of the steak, and turning it multiple times to reach the browning.



A PERFECT MAILLARD REACTION: it is the superficial browning of the meat that happens between 140°C and 180°C, as consequence of the chemical reaction between amino acids belonging to proteins and sugars. This means that the browning may happen only on the surface of the steak: on the inside there is always water that prevents to reach temperatures higher than 100°C.



COOKING WITHOUT SMOKE AND SMELLS: reverse cooking with heat radiation from above drastically **reduces the amount of smoke** that normally develops in classic systems **up to 80%**, creating a highly digestible product without added smoke or charcoal taste. Forget the flames and the burnt or cold inside steaks, the unpleasant smells and smoke caused by pyrolysis in traditional cooking systems.



FASTER COOKING TIMES: thanks to the reached high temperatures, cooking times are reduced on average by 50%, with a consequent increase in productivity. Very high performance

in hamburger restaurants! Up to 360 hamburger each hour (12 pcs every 2 minutes).



REDUCED WEIGHT LOSS: the high temperature developed inside BroilyGrill immediately seals the food pores blocking inside the food juices, obtaining a succulent product, minimally reducing the food weight loss.



HEALTHY COOKING AND FOOD: the absence of a pyrolysis smoke is a warranty of a healthy and highly digestible food, untouched by the fat burning and juices dropping on the heating source like in traditional cooking systems.



HEATING SPEED: BroilyGrill reaches **850°C in few minutes**. You turn on the pilot and wait for the order.



ENERGY SAVING: the speed of heating and cooking allows the machine to be used only in case of need, deleting unnecessary energy waste, with an energy saving up to 50%.



VERSATILITY: combined to *LTC* (low temperature cooking) or *BATCH* (pre-cooking and temperature lowering of food in BATCH line) with grill finishing it is the maximum expression of gourmet cuisine and it boosts the creativity of starred chefs by offering the tool to cook chicken, pork, thick steaks with bone, vegetables and shellfish in a sublime way.



EASY CLEANING: cooking grills and water pans are removable and dishwasher safe. It is possible to clean the internal casing with drain hole on the bottom.



STOP FLAMES AND STOP BURNT AND/OR COLD STEAKS TO THE CORE: thanks to the reverse cooking from top to bottom, we will no longer have flames, burnt or cold steaks to the heart, unpleasant smells and smoke caused by the pyrolysis of fats that fall on the heat source in traditional cooking systems.

**- 50%
COMPARED
TO NORMAL
COOKING TIMES**



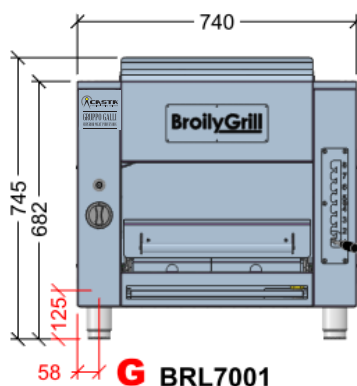
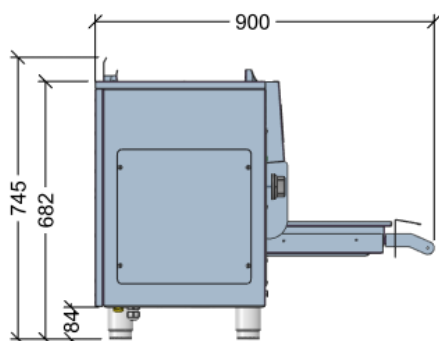
**ENERGY
SAVING**

BRL7001



- Structure realized entirely in stainless steel AISI 304.
- Nr. 2 upper ceramic gas burners with high efficiency, temperature 850°C with single ignition, with valved gas cock, thermocouple, pilot, battery-powered repetitive ignitor.
- Extractable trolley adjustable in height on n. 8 levels, with n. 2 robust high-conduction grids in AISI 304 stainless steel, which can be disassembled for easy cleaning.
- Tray on guides to contain cooking residues, removable at the same time of the cooking grill.
- NR. 2 Removable water pans placed on the bottom of the cooking chamber.
- Cooking chamber bottom with drain for an easy cleaning.

	BRL7001 GAS
External dimensions mm	740x450/630x745h
Useful cooking area mm	470x380
Power Supply	GAS
kW	8,0 🔥
Weight kg	65
Certification	CE

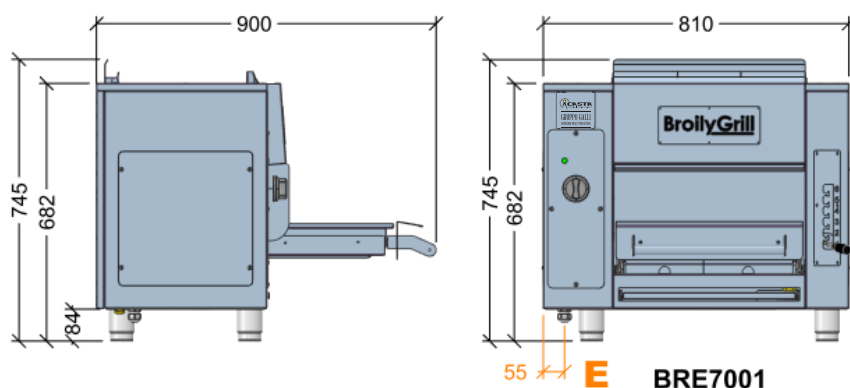


BRE7001



- Structure realized entirely in stainless steel AISI 304.
- Nr. 2 high efficiency resistances (double filament) with double ignition, with 3 power level regulation:
Knob pos. 1: maintenance temperature with both filaments turned on at minimum power
Knob pos. 2: only the internal filament lights up at maximum power
Knob pos. 3: both filaments light up at maximum power
- Extractable trolley adjustable in height on n. 6 levels, with robust high-conduction grids in AISI 304 stainless steel, which can be disassembled for easy cleaning.
- Tray on guides to contain cooking residues, removable at the same time of the cooking grill.
- Nr. 2 Removable water pans placed on the bottom of the cooking chamber.
- Cooking chamber bottom with drain for an easy cleaning.

	BRE7001 ELETTRIC
External dimensions mm	810x450/630x745h
Useful cooking area mm	470x380
Power Supply	ELETTRIC
kW	5,0 ⚡
	3Nac400V 50/60 Hz 16A/ 1Nac230V 50/60 Hz 32A
Weight kg	68
Certification	CE



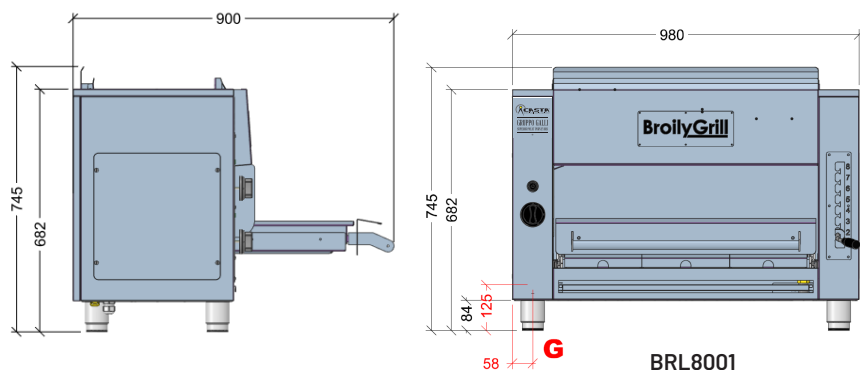
BRE7001

BRL8001



- Structure realized entirely in stainless steel AISI 304.
- Nr. 2 upper ceramic gas burners with high efficiency, temperature 850°C with single ignition, with valved gas cock, thermocouple, pilot, battery-powered repetitive ignitor.
- Extractable trolley adjustable in height on n. 8 levels, with n. 2 robust high-conduction grids in AISI 304 stainless steel, which can be disassembled for easy cleaning.
- Tray on guides to contain cooking residues, removable at the same time of the cooking grill.
- Nr. 3 Removable water pans placed on the bottom of the cooking chamber.
- Cooking chamber bottom with drain for an easy cleaning.

	BRL8001 GAS
External dimensions mm	980x450/630x745h
Useful cooking area mm	700x380
Power Supply	GAS
kW	12,8 🔥
Weight kg	87
Certification	CE

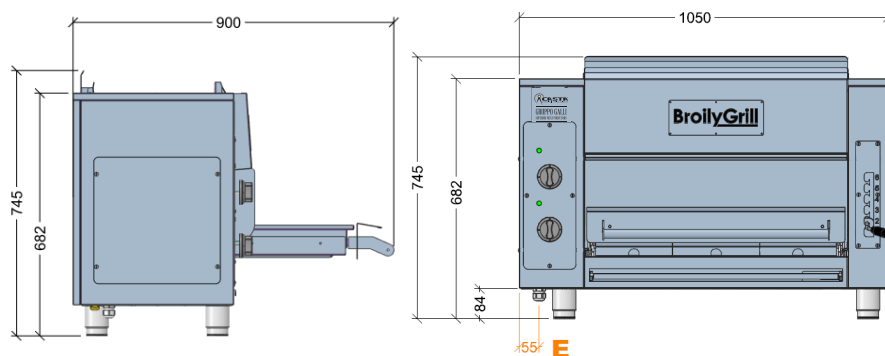


BRE8001



- Structure realized entirely in stainless steel AISI 304.
- Nr. 2 high efficiency resistances (double filament) with double ignition, with 3 power level regulation:
Knob pos. 1: maintenance temperature with both filaments turned on at minimum power
Knob pos. 2: only the internal filament lights up at maximum power
Knob pos. 3: both filaments light up at maximum power
- Extractable trolley adjustable in height on n. 6 levels, with robust high-conduction grids in AISI 304 stainless steel, which can be disassembled for easy cleaning.
- Tray on guides to contain cooking residues, removable at the same time of the cooking grill.
- Removable water pans (n. 2 x BRL-BRE7001, n. 3 x BRL-BRE8001) placed on the bottom of the cooking chamber.
- Cooking chamber bottom with drain for an easy cleaning.

	BRE7001 ELETTRIC
External dimensions mm	1050x450/630x745h
Useful cooking area mm	700x380
Power Supply	ELETTRIC
kW	10,0 ⚡
	3Nac400V 50/60 Hz 32A
Weight kg	93
Certification	CE



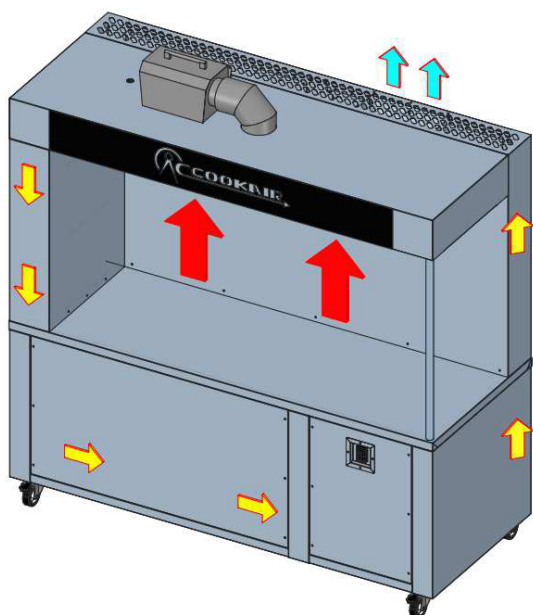
BRE8001

CCOOKAIR

OZONE GENERATOR
NOT INCLUDED



BROILYGRILL
NOT INCLUDED



The new CCOOKAIR extraction island is ideal for restaurant and catering services performed in places without an exhaust pipe.

CCOOKAIR2100 is equipped with CCDEP, an innovative system to deal with fumes and odors created by food cooking, patented, capable of guaranteeing a real and effective **reduction of fumes by 98% and odors by 90%**. It meets the requirements of the norms in force and it guarantees a safe and comfortable working environment. Perfect to use with BroilyGrill.

It is an innovative system that combines different technologies to be highly efficient, almost close to perfection.

The CCDEP PURIFIER has **4 different filtration stages**, each time finer and finer, in order to progressively capture particles of different sizes. In sequence:

1. Stainless steel mesh filters (G2 efficiency) positioned in the upper hood;
 2. High temperature filters (G5 efficiency) to retain medium-large dust;
 3. Electrostatic filters to reduce fumes by 98% and odors by 95%;
 4. rigid-pockets filter enriched with activated carbon (G7 efficiency) to eliminate the residue of odorous particles.
- These filters offer a certain resistance to air flow, therefore air must be forced through them with a high-performance aspirator, flow capacity m³/h 3100 kW 2,2 380V 50/60Hz, with extraction from above.
 - Accessory: ozone generator that transforms grease into powder and eliminates odors completely.
 - Entirely realized of stainless steel AISI 304
 - N.4 wheels (Nr. 2 with brake)
 - Customizable upon request
 - Regulations UNI 7129:2008 (and following amendments) - UNI 8723:2008 - UNI 13779:2008 (and following amendments)

	CCOOKAIR2100
External dimensions mm	2100x850x2000h
kW	2,2
	3NAC400V 50/60Hz 16A
Aspiration	m ³ /h. 3.100

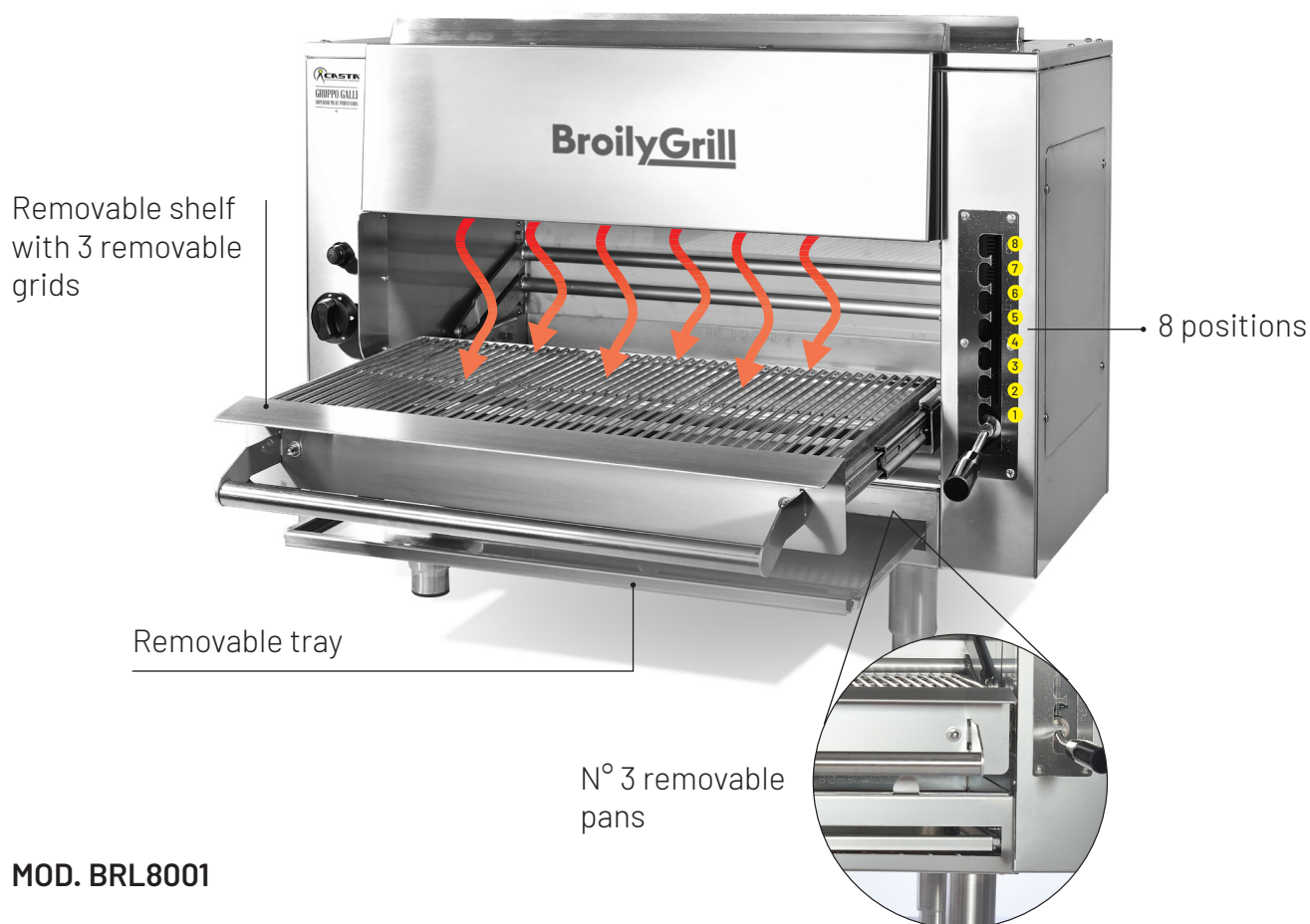
**Reduction of
fumes by 98%
and odors by 90%.**



Customize your BroilyGrill



Direct radiation cooking



Accessories



BRTCS7001R

- Stainless steel cabinet with door
 - mm. 810x700x860h,
 - adjustable intermediate shelf, n.1 drawer
 - mm.555x580x145h, with n.4 wheels (n.2 with break)
- (BRTCS7001P version with feet)



BRTCS8001R

- Stainless steel cabinet with door
 - mm. 1050x700x860h,
 - adjustable intermediate shelf, n.2 drawers
 - mm.375x580x145h, with n.4 wheels (n. 2 with break)
- (BRTCS8001P version with feet)



BRTEG7001R

- Stainless steel cabinet
 - mm. 810x700x860h
 - with side runner cap. n. 5 GN 1/1 h.100 mm (GN not included),
 - with n.4 wheels (n. 2 with break)
- (BRTEG7001P version with feet)



BRTEG8001R

- Stainless steel cabinet
 - mm. 1050x700x850h
 - side runner cap. n. 5 GN 1/1 h.100 mm (GN not included),
 - with n.4 wheels (n. 2 with break)
- (BRTEG8001P version with feet)



BRCST8001R

- Stainless steel cabinet
 - mm. 1050x700x860h
 - side runner cap. n. 5 GN 1/1 h.100 mm (GN not included),
 - with n.3 drawers
 - mm. 355x580x145h, with n.4 wheels (n. 2 with break)
- (BRCST8001P version with feet)

**PERFECT
TOTAL
SEARING**



**The
dream
of every
griller**



BRTCB7001R

- Stainless steel cabinet with door
- mm. 810x700x860h
- with support for gas bottle cap.10 kG
- diam. 270x600h (gas bottle non included) with n.4 wheels (n. 2 with break)

(BRTCB7001P version with feet)



BRTCB8001R

- Stainless steel cabinet with door
- mm. 1050x700x860h
- with support for n.2 gas bottles cap.10 kG
- diam. 270x600h (gas bottle non included) with n.4 wheels (n. 2 with break)

(BRTCB8001P version with feet)



BRTRE7001P

- Stainless steel support
- mm. 810x700x850h
- with feet



BRTRE8001P

- Stainless steel support
- mm. 1050x700x850h
- with feet





BRTRG7001P

- Stainless steel support
- mm. 810x700x850h
- with side runner cap. n. 5 GN 1/1 h.100 (GN not included), with feet



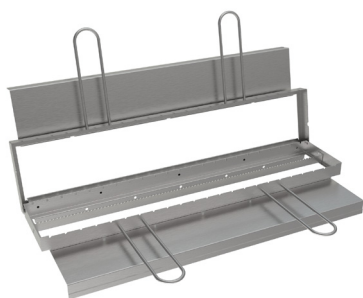
BRTRG8001P

- Stainless steel support
- mm. 1050x700x850h
- with side runner cap. n. 5 GN 1/1 h.100mm
- (GN not included), with feet



SL/BGN10750

- Stainless steel grid 463,4x369,7x138,7h
- Cap. nr. 15 little skewers (italian arrostitini)
- Mod.BRL7001 - BRE7001



SL/BGN20750

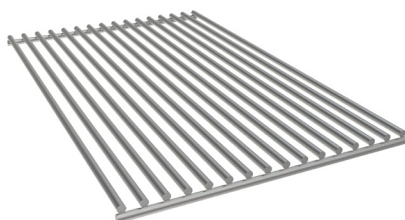
- Stainless steel grid 703,4x369,7x138x7h
- Cap. nr. 23 little skewers (italian arrostitini)
- Mod.BRL8001 - BRE8001



nr. 2 x

21/BGN00001

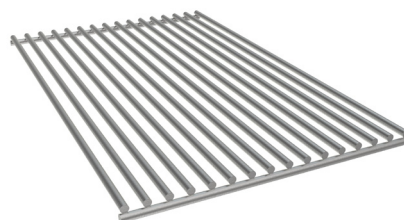
- Vertical round Stainless steel
- AISI 304 grid for BroilyGrill mm.232x380
- Ø6mm



nr. 3 x

21/BGN00001

- Vertical round Stainless steel
- mm. 232x380
- AISI 304 grid for BroilyGrill mm.232x380
- Ø6mm (nr. 2 pz)



21/BGN00001

- Vertical round Stainless steel
- mm. 232x380
- AISI 304 grid for BroilyGrill mm.232x380
- Ø6mm (nr. 3 pz)

BroilyGrill®

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Proud to be a #castapartner



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