

CANATECH
SOLUTIONS

ALWAYS GIVE YOU THE
BEST BARBECUE EXPERIENCE

CANATECH
SOLUTIONS



Production Process



1. Mold Making



2. Mud Refining



3. Shell Making



4. Ceramic Repairing



8. Ceramic Glazing



7. Ceramic Polishing



6. Ceramic Firing



5. Ceramic Drying



9. Glazed Firing



10. Glazed Checking



11. Grill Assembling



12. Quality Controlling

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15. Container Loading



14. Warehouse Keeping



13. Product Packing



PRODUCT INFORMATION

CNTS-13 (Cooking for 2-3 people)



Specifications	Grill Diameter: 32cm/12.6inch Grid Diameter: 26 cm/10.2inch	Assembled Size	46*32*60cm
Cooking Area	529sq cm/82 sq in	CTN Packing Size	50*38*50cm
G.W	26kgs	Container Quantity	264PCS/20"FT
N.W	24kgs		552PCS/40"FT 710PCS/40"HQ

CNTS-14 (Cooking for 3-4 people)



Specifications	Grill Diameter: 37cm/14.6inch Grid Diameter: 30 cm/11.8inch	Assembled Size	50*37*61cm
Cooking Area	706sq cm/110sq inch	CTN Packing Size	51*45*51cm
G.W	31kgs	Container Quantity	228PCS/20"FT
N.W	27kgs		472PCS/40"FT 590PCS/40"HQ

CNTS-15 (Cooking for 6-7 people)



Specifications	Grill Diameter: 40cm/15.7inch Grid Diameter: 34 cm/13.4inch	Assembled Size	50*50*60cm
Cooking Area	907sq cm/140sq inch	CTN Packing Size	49*46*63cm
G.W	44kgs	Container Quantity	165PCS/20"FT 357PCS/40"FT 476PCS/40"HQ
N.W	37.5kgs		

CNTS-20 (Cooking for 8-9 people)



Specifications	Grill Diameter: 52cm/20.5inch Grid Diameter: 43 cm/16.9inch	Assembled Size	120*70*110cm
Cooking Area	1451sq cm/225sq inch	CTN Packing Size	76*59*77cm
G.W	81kgs	Container Quantity	81PCS/20"FT 162PCS/40"FT 165PCS/40"HQ
N.W	70kgs		

CNTS-18 (Cooking for 7-8 people)



Specifications	Grill Diameter: 46cm/18.1inch Grid Diameter: 39 cm/15.3inch	Assembled Size	111*65*114cm
Cooking Area	1193sq cm/185sq inch	CTN Packing Size	73*53*80cm
G.W	75kgs	Container Quantity	66PCS/20"FT 132PCS/40"FT 198PCS/40"HQ
N.W	65kgs		

CNTS-21 (Cooking for 9-10 people)



Specifications	Grill Diameter: 55cm/21.7inch Grid Diameter: 47cm/18.5inch	Assembled Size	122*72.5*118cm
Cooking Area	1734sq cm/268sq inch	CTN Packing Size	73*63*87cm
G.W	95kgs	Container Quantity	54PCS/20"FT 108PCS/40"FT 162PCS/40"HQ
N.W	84kgs		

CNTS-23 (Cooking for 11-13 people)



Specifications	Grill Diameter: 59cm/23.2inch Grid Diameter: 50cm/19.7inch	Assembled Size	128*80*120cm
Cooking Area	1962sq cm/304sq inch	CTN Packing Size	77*67*90cm
G.W	105kgs	Container Quantity	48PCS/20"FT
N.W	92kgs		102PCS/40"FT 153PCS/40"HQ

CNTS-27 (Cooking for more than 20 people)



Specifications	Grill Diameter: 69cm/27.1inch Grid Diameter: 59cm/23.2inch	Assembled Size	145*90*138cm
Cooking Area	2732sq cm/423sq inch	CTN Packing Size	86*77.5*110cm
G.W	175kgs	Container Quantity	36PCS/20"FT
N.W	150kgs		82PCS/40"FT 82PCS/40"HQ

CNTS-25 (Cooking for 15-18 people)



Specifications	Grill Diameter: 64cm/25.2inch Grid Diameter: 55cm/21.6inch	Assembled Size	141*88*125cm
Cooking Area	2374sq cm/368sq inch	CTN Packing Size	83*72*90cm
G.W	119kgs	Container Quantity	42PCS/20"FT
N.W	102kgs		84PCS/40"FT 126PCS/40"HQ

RECTANGLE HIBACHI GRILL



Assemble Size: 50.5*22.7*16.5cm
Ceramic Body Szie: 40*22.7*13.5 cm
304SS Cooking Grid Size: 34.9*17.4cm/ NW.: 0.35kgs
Charcoal Plate Size: 31.2*14.3*2.3cm/ NW.: 0.75kgs
NW: 9.9kg/ GW: 11kgs
Packing Carton Dimension: 52*28*22cm
Container Quantity:
840pcs/20"FT
1680PCS/40"FT
2016PCS/40"HQ

ROUND HIBACHI GRILL



Assemble Size: 44.5*34.5*18.3cm
Ceramic Body Szie: 34.5*16cm
304SS Cooking Grid Size: 31cm/ NW.: 0.4kgs
Charcoal Plate Size: 28.5cm/ NW.: 0.55kgs
NW: 10kg/ GW: 11.3kgs
Packing Carton Dimension: 43.5*43.5*23.5cm
Container Quantity:
585pcs/20"FT
1170PCS/40"FT
1430PCS/40"HQ



Kamado Grill with Stainless Steel



Diamond



Peanut



Smooth

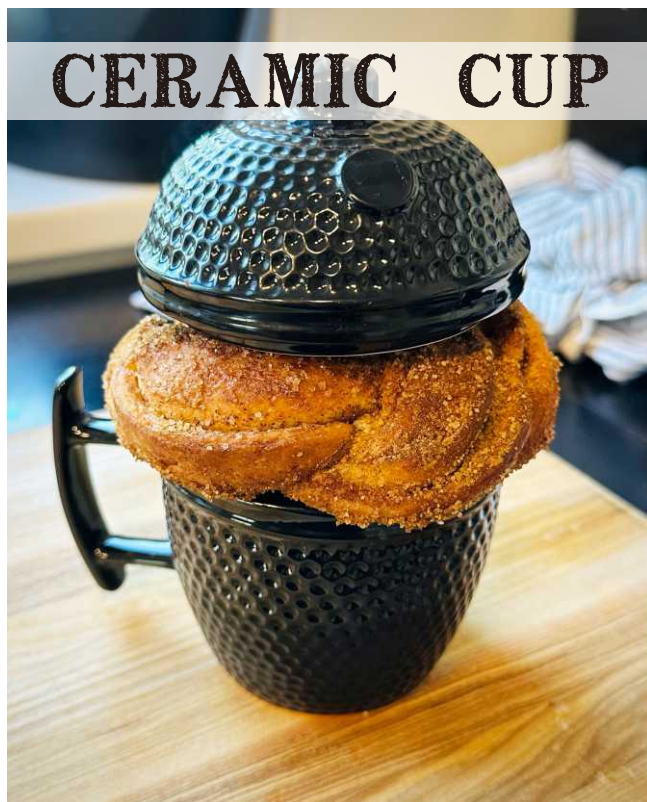
Smoker BBQ Grill (for the whole family) (18"/20"/21"/23"/25"/27")



Feature:

- An optional device
- Allow to feed wood chips without opening the lid and disturbing the oxygen balance and temperature
- Adding more flavors to food

CERAMIC CUP



Black / Red / White
Yellow / Orange / Blue
Capacity: 330ml

NEW PRODUCTS



Bubble Glaze

Matt

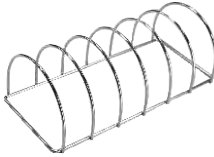


IRON TABLE

PRODUCT STANDARD ACCESSORIES DISPLAY



ACCESSORIES DISPLAY

		
Cast Iron Grate	Half Moon Cast Iron Grid	Half Moon Cast Iron Plate
		
Cast Iron Pan	Cast Iron Pot	Iron Plate
		
Ash Equipment	Ash Tool	BBQ Rib Rack
		
Chicken Cooking Rack	Pizza Oven Paddle	Stainless Steel Grill Tongs

		
Divide&Conquer System	Coal Basket	Upper Cooking Grills
		
Rotisserie	BBQ Basket	BBQ Skewer Set
		
Plate Setter	Pizza Stone	Chicken Sitter
		
Glove	BBQ Cover	Drip Pan
		
Ceramic Feet	Fiberglass Gasket	High Stand For 15 inch



CONTAINER PACKAGE



SAMPLE PACKAGE





History of Kamado

Evolution of the prototype

Kamado originated 3000 years ago as a traditional Japanese clay stove (竈, kamado), initially as a stationary clay cooker, and as craftsmanship progressed, this clay structure was gradually modified into a movable ceramic cooking device.

Modern Transformation

After the Second World War, Japanese potters borrowed Western oven design concepts, incorporating ventilation and precise temperature control into the traditional structure, thus laying the technological foundation for the modern kamado oven.

Globalization

In the mid to late 20th century, the Kamado design concept was introduced to the European and American markets. By targeting the high-end outdoor cooking scene, the Kamado gradually encroached on the traditional oven market and developed a unique culture.

Functional characteristics of Kamado

Material Performance

Kamado is made of natural clay fired at high temperatures, and its excellent thermal insulation (temperature resistance of more than 1000°C) can meet the extreme temperature difference between low-temperature slow-roasting (e.g., 12-hour smoked beef brisket) and high-temperature searing (500°C steak charring layer formation) at the same time.

Expandability

With the modular system of accessories (divided and conquer, rotisserie, Pizza stone, etc.), Kamado is capable of grilling, braising, baking, steaming, etc., covering more than 95% of all culinary needs.

Energy efficiency and sustainability

Based on the superb heat storage capacity of ceramic material, Kamado's thermal efficiency can be up to 3 times that of a normal grill, charcoal consumption is reduced by 67%, and the incompletely burnt charcoal can be recycled, which not only reduces the cost of a single use (saving about 40% of the fuel cost), but also reduces the carbon emission, which is in line with the concept of environmental protection.



