

### Luxury Outdoor Cooking. Made Easy.

Discover Charlie | All-in-one Charcoal Oven | BBQ | Pizza Oven | Smoker | Grill





Charlie makes outdoor cooking effortless - whatever the food, whatever the weather, whoever the chef.

Inspired by the charcoal ovens used by professional chefs. Charlie lets you cook incredible-tasting food, in an incredibly fuelefficient way. Effortless to use, all year round, day in, day out.

Hand-built in Britain and built to last.







Discover the many ways to cook with the Charlie Oven.





### Pizza Oven

Bake restaurant-quality pizzas at home - cook several pizzas at once. No turning, just three minutes baking at 375°C. No more stress, no more waiting, now everyone can eat together.



### **BBQ Grill**

Grill directly over the flames. The cooking racks are made of solid stainless steel. They retain the heat to achieve the perfect sear. Use the Flat Bed Plancha to fry over direct heat or the Perforated Plancha for more delicate vegetables.



#### Roast

You can cook an entire meal at once, making it ideal for roast dinners. It enables you to use different levels simultaneously. It's also perfect for direct and indirect cooking at the same time, like roasting potatoes and sautéing vegetables on the Flat Bed Plancha and grilling steaks directly over the fire.



### **Baking**

The Charlie Oven excels at baking bread and cakes thanks to its ability to reach higher temperatures than a regular domestic oven. This results in beautifully baked breads and cakes.



#### Hot Smoker or Cold Smoker

The Charlie Oven's unique airtight construction is designed to retain all the smoke created from charcoal and wood, enhancing the flavour of your food. Add a small chunk of wood or a handful of woodchips for a smoky flavour. In summer, you can even add a bath of ice to ensure a cool temperature, thanks to the insulation in the Charlie Oven that acts like a cool box.



### Low'n'Slow

The oven's advanced insulation retains heat for a very long time. An average load of charcoal will last 4-6 hours for indirect cooking. For longer cooks, add more fuel to go up to 16 hours slow' n' slow.



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## Charlie - Precision engineering meets utter simplicity.



### Beautiful Colour Range. Beautiful features.



#### Weatherproof

It's made of solid steel that's shot-blasted, primed and powder-coated. All the exposed hardware is stainless steel.



- Cooking Chamber: Tall chamber with nine rack positions for various cooking effects and levels.
- Front Opening Design: Prevents smoke and heat from escaping when the door is opened.
- **Insulation:** Thick ceramic wool insulation keeps the exterior cool, even at high temperatures.
- **Included Accessories:** Comes with two heavy-duty stainless steel cooking racks.

#### **Additional Accessories**

Use our accessories, such as the Flat Bed Plancha (for sauteing, frying, and baking) and the Perforated Plancha (for grilling fine vegetables and smoking meats), to increase the functionality and maximise the capacity of the oven. You can also add pizza stones to bake pizzas and bread.









### Charlie Tabletop Oven.

The more compact version of the Charlie Oven. Designed to fit seamlessly into your kitchen design, with the option to be built-in.



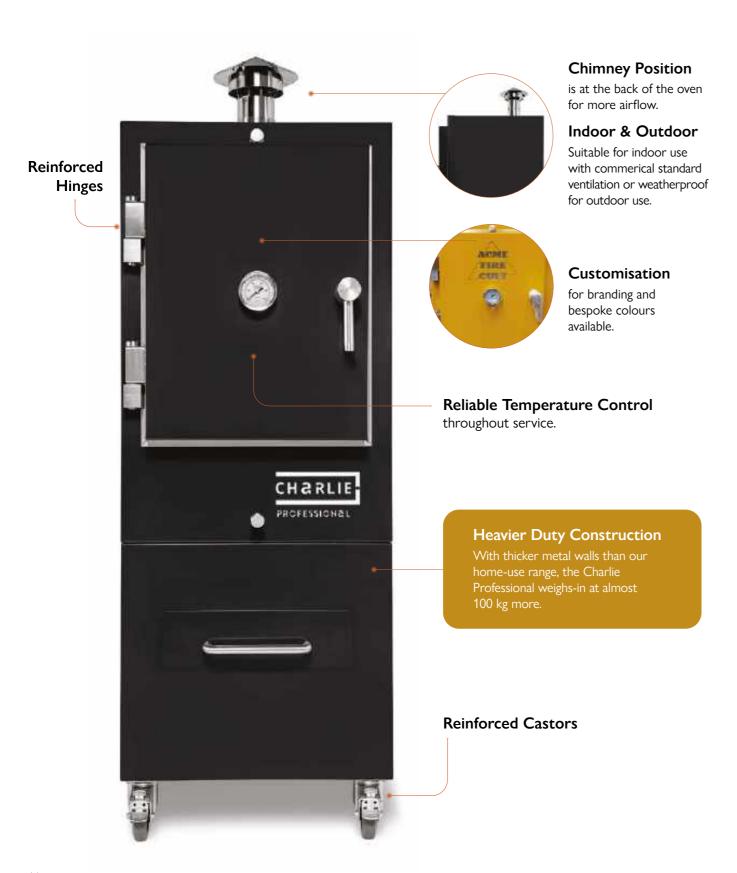
The Charlie Oven doesn't emit much heat, so it can sit close to other surfaces; you only need to allow a clearance of 5cm on each side. The oven can sit on a standard-height worktop or (as seen above) on a drop counter of 75cm in height. The oven comes with fixed feet for stability.





### Charlie Professional Oven.

Commerical Ovens for Restaurants, Outdoor Catering and Hospitality.



Designed for the busy demands of commercial kitchens while boasting outstanding fuel efficiency.





### Requires Standard Commerical Ventilation

Practical solution for fire-cooking; works with standard commercial kitchen ventilation.



Charlie gives
you more time
to enjoy with
friends and family.



# Create an instant outdoor kitchen.







### The Charlie Kitchen Island Cabinet.

Create an Outdoor Kitchen Instantly with the Charlie Island Cabinet



### **Striking Versatility**

- Serves as a prep surface, casual dining table, storage cabinet, and bar.
- Enhances how you prepare, store, cook and entertain outdoors.

### Store Everything You'll Ever Need For Outdoor Cooking

- Perfect place to store your charcoal.
- Keeps all your cooking accessories, pots, pans, utensils, plates and glasses protected and organised.
- Two huge drawers for all your outdoor cooking equipment: each drawer will hold a weight of up to 40 kg.



### Flexible and Mobile

- Easy mobility with castors for maximum space utilisation.
- Wheel out for parties and use as a stylish bar area.
- Put stools around and use as a casual dining table.



- Stainless steel countertop: durable, heat-resistant and easy to clean.
- Stainless steel shelf for storing fire-cooking implements and more.
- Stylish colour options: to match or contrast with your oven.
- Dimensions: 120 cm wide, 70 cm deep and 90 cm high.





### Vibrant Colours at the Heart of Charlie.

At Charlie, colour is more than a feature—it's part of our DNA. Choose from a stunning range of 10 fabulous colours that can seamlessly blend into your space or boldly stand out. Whether you want a subtle touch or a striking centrepiece, our colours will transform any outdoor garden design into a visual masterpiece.



### Honeycomb

A rich golden yellow. This happy colour works wonderfully to bring sunshine into the garden, all year-round.



### Truffle

A wonderful architectural grey for an understated feel. This colour has Nordic qualities.



### Oregano

Just like the herb: light, verdant with warm undertones. It's a calming, soft shade of green.



### Rhubarb

A luxurious and rich colour. It's an understated autumnal colour that looks fabulous in summer and winter.



### **Beetroot**

A luxurious and rich colour. It's an understated autumnal colour that looks fabulous in summer and winter.



### Green Chilli

A deep, dark green: a relaxing and comforting shade of green that blends in with nature. It's one of the more traditional colours in our range.



### Porcini

A rich, sophisticated grey with a warm brown undertone. A classic colour full of warmth and richness.



### Blue Marlin

A soft shade of sky blue that creates a statement in the garden. It's pastel blue, which gently stands out.



### Saffron

A vibrant shade of orange which evokes Moroccan vibes. It's rich and bold.



### **Teal Duck**

A bold and elegant colour. This colour makes a statement. It's like the colour of the Mediterranean Sea.



### Charlie Specifications.







62cm

60cm

116cm

120kg

Fixed Feet

Cheeky Charlie

Charlie

Charlie Professional

Depth (external)	
Height (including chimney)	
Weight	
Mobility	

Number of cooking racks supplied

Number of cooking racks positions 6

**Ovens** 

Width (external)

Rack size

Full colour range

Chimney position

Temperature range

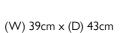
	60cm

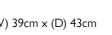




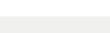


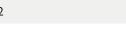




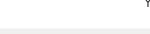


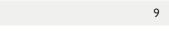


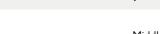






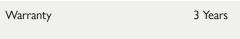








Middle











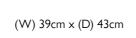


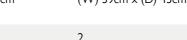
62cm





























62cm	



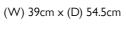
































Width

Depth

Height

Weight

Mobility

Number of drawers

Full colour range

Warranty

Depth





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Cheeky Ba	se Cabinet

Charlie I	sland Cabinet	
120cm		

70cm

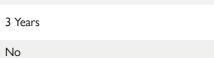


70cm

















### **Accessories**

Compatible with Cheeky Charlie Tabletop

Accessories	
	Pizza Stone
Width	38cm



43cm

35.5cm



35.5cm

Height	1.5cm	2cm	2cm
Weight	3kg	3kg	3kg

30cm

### Charlie Masterclasses. Be Inspired.

Enjoy a memorable day of cooking and celebrating great food with master chefs.

Learn how to cook fantastic food in the Charlie Oven. We collaborate with incredible chefs who will show you all the innovative ways you can cook with Charlie.

Every class is a unique opportunity to learn from master chefs. Whilst most people are familiar with cooking on an open-top BBQ, Charlie Oven is different.

All our classes are hands-on cooking experiences and suitable for all abilities.

Every class culminates with a delicious meal with drinks to share. Our classes cover everything from American-style BBQ to bread making, grilling steaks, seafood, vegetables, hot/cold smoking, world cuisine and pizza making.

Can't recommend highly enough attending one of their cooking events, with Charlie and a master chef doing their thing! I am 3 weeks in and can't keep away from it - my wife is getting jealous.

Julian Van Kan, Trustpilo











Charlie is sustainable and so easy to use.



### Use all year round

Cooking outside isn't just for BBQ season. Charlie is weatherproof and designed to work whatever the weather. Unlike top-opening barbecues or ovens, our front-opening design minimises heat loss and the impact of the weather conditions.



### Easy to light

Simply build a small, loose pyramid of charcoal over one or two natural firelighters. Then, light the fire-lighters, make sure Charlie's top and bottom air vents are open, shut the door... and leave it. In around 15-20 minutes, Charlie will be up to temperature.



### Big and versatile

Charlie has 2.5 times the capacity of a domestic oven. It has nine cooking rack positions to allow many different cooking options. Cook indirectly (away from the fire) or directly (close to the fire). The cooking racks are professional-grade, and each oven comes with two racks as standard.



#### Easy to operate

Charlie has only two moving parts, the upper and lower air vent control knobs. These control the airflow and thus the oven temperature. The more air comes through the vents, the hotter the charcoal will burn.



### 45% less charcoal

Charlie's sealed design and superior thermal insulation mean it uses 45% less charcoal than an open grill. As a result, one modest load of charcoal will last for four to six hours.



### Easy to intall

Charlie sits on four heavy-duty castors, the front two lockable. So, it's easy to move around your lovely outdoor space.



### Built to last

Crafted from the finest quality stainless steel, with a powder-coated finish in a choice of 10 vibrant colours. Made in Britain, Charlie is weatherproof. So not only is it highly functional, but it also makes a striking outdoor garden design statement.



### Easy to clean

Charlie is very low maintenance. All of the ash falls through into the ash drawer. Once it's cool, simply pull it out and empty it into the bin. The racks are easily cleaned with a wire brush. The exterior can just be cleaned with a sponge and soapy water.

### Charlie:

Frequently asked questions.



#### Where is the Charlie Oven made?

Made in Britain from the highest quality, commercial grade materials (for a more sustainable supply chain).

### Is the Charlie Oven usable outdoors all year round?

An all-steel, heavy-duty, fully weatherproof design, with stainless steel fittings. Its front opening door and advanced insulation minimise heat loss to the environment. The interior of the oven is all stainless steel.

#### Can the Charlie Oven move around?

The Charlie Oven is mounted on lockable castors, that can be used to move Charlie on hard, flat/even, weight-bearing surfaces. The castors must be locked when in use and while hot. We suggest caution when movng the Charlie Oven and suggest a minimum of two adults: one guiding the front and one pushing the back. The oven is top-heavy and must be moved slowly with support front and back during the move. The oven must only be moved by adults. The oven should not be moved during use.

#### Does the Charlie Oven come fully assembled?

Yes, no assembly is required. Just wheel into place and it is ready to use.

#### Does the Charlie Oven come with a warranty?

Made in Britain, the Charlie Oven is weatherproof and has been built to last. We offer a 3-year warranty.

#### What fuel does the Charlie Oven use?

Sustainably sourced, untreated, lumpwood charcoal. This can be supplemented with wood, or wood-chips, to add depth of smokiness.

#### Is the Charlie Oven easy to light

Simply build a small, loose pyramid of charcoal over one or two natural, untreated fire-lighters. Light the fire-lighters, make sure the top and bottom vents are open, shut the door... and leave it. In around 20 minutes, it will be up to temperature.

### How do you control the Charlie Oven's temperature?

Charlie's temperature is primarily controlled by airflow: the more air coming through the upper and lower vents, the hotter the charcoal will burn. Once Charlie is about 10 degrees Celsius short of the temperature you want, simply close-down both vent controls to about 25mm/1 inch open (just put your finger between the vent control knobs and the oven casing as a good guide to this), and the temperature will climb the last 10 degrees to your desired temperature - and then hold. To increase it again, open the vents and add more charcoal if needed...

### Does the Charlie Oven get hot on the outside when it's in operation?

The outside of the oven reaches a maximum of around 60°C when it reaches temperatures over 300°C on the inside. The insulation keeps all the heat inside the cooking chamber, making it very efficient to use. The chimney can get up to 300°C + on the outside.

#### What's multi-height cooking?

One of its unique features – due to its sheer volume and its design - is its ability to cook a large volume at the same time, on different racks in the oven, with the ability to set the lowest rack just above the burning charcoal, to sear with flame. There are nine different heights of rack brackets.

#### Is the Charlie Oven easy to clean?

Very low maintenance. All the ash generated by cooking falls through into the ash drawer. Once it's cool, simply pull it out and empty it into the bin. The stainless steel racks are easily cleaned with a wire brush; or with water and detergent. The exterior can just be cleaned with a sponge and soapy water.

#### What are the delivery lead-times?

If the colour you choose is in stock, the Charlie Oven can be delivered within 7 working days of your order. If the colour you choose is not in stock, one will be manufactured for you and delivered within 3-4 weeks of your order.



To find out more, please contact us:

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### Birstall Garden & Leisure

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