



Exclusive Design

A wonderful cooking device, but also an object of design for your house. It is not only a cooking instrument but also an elite product for people who like to own beautiful objects

100% Made in Italy Superior Quality Components

Quality and resistance guaranteed. The Italian tradition in manufacturing grants a long life for each product. Fògher uses only high resistance materials. The weight of the products shows itself how much Fògher believes in quality and resistance

High quality anti-rust powder coating

Paint resistant up to 500°C. The special painting grants 2 main results: not only a beautiful aesthetic but also the resistance to extremely high temperatures

Highest quality components

Stainless Steel 304 double Grid without welds, fry top plate 6mm thickness. All the materials direct in contact with food are stainless steel 304. It grants the maximum reliability to have healthy food. The 304 Stainless steel it is also a warranty of resistance and can be washed in dishwasher. The maximum safety for cooking

Burners (4 Kw) with extra power

For normal cooking, just use the burners to the minimum. The professional double burners are an ultra efficient solution to have more power than needed with the minimum energy consumption. The professional burners combine elite performances with a ultra low energy demand

Many possible configurations

The Gas BBQ has many possible configurations to satisfy the different users: not only the double grids, but also fry top, lava-stone can be combined to have the wished cooking device configuration. The BBQ can be provided themselves or with fix tubular legs or with gas cabinet

High Performances

The perfect insulation and the professional burners allow to reach the best performances for cooking, the user can choose between different cooking systems. The Fògher Gas BBQ is quickly ready for cooking, less than 4 minutes to reach 200° (top cover closed)

Direct/Indirect/Smoker cooking

Possibility to change the cooking-mode choosing the top cover in oven version. Even the most demanding user can easily adapt the BBQ to his needs due to its maximum versatility

Adjustable temperature

Internal air flow and temperature adjustable through the FIRECORE. The adjustable Air inlet allows a total control of the temperature for any use: direct/indirect/smoking cooking. The main results are: best performances for cooking, many different cooking systems possible, spare of gas and few needs of control

2 cooking areas in one BBQ

A cooking area and a maintenance area to have everything ready at the right time. This special option allows to cook different foods and have them ready at the same moment

Exceptional temperature stability

Energy saving, less need of control. The body of the BBQ grants an optimal isolation reducing at minimum the temperature exchange with outside, it makes the Fògher Gas BBQ able to grant perfect performances in any season

Patented air circulation system

The total extraction of combustion gas allows the genuinest healthy kitchen having the smoked taste coming from the chips without the gas of combustion

Exclusive stainless steel 304 double grid without welds

Prevents the fat from falling into the body of the BBQ. Allows to cook without contact between the fire and the meat. Grid washable in the dishwasher