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- (72) Inventor; and
- (71) Applicant : NGUYEN, Quang Ngoc [VN/VN]; 49/32
duong DX076, khu pho 3, phuong Dinh Hoa, thanh pho
Thu Dau Mot, tinh Binh Duong (VN).
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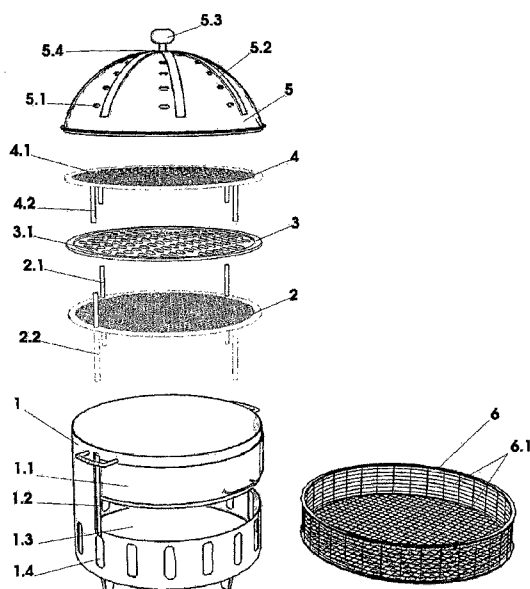


Fig. 1

(57) Abstract: The present invention relates to an grilling oven for foodstuffs comprising an oven casing having rows of apertures/gaps in the lower section uniformly facing various directions. The grilling oven has three layers disposed apart from each other by the supporting bars attached to the plates/grids in the bottom-to-the-top order. The plates/grids include the plate/grid containing the burning materials, the plate/grid is used to scatter and increase the heat and prevent the fat and nutritious juices from overflowing to the burning materials, the plate/grid containing the foodstuff to be grilled. These plates/grids and supporting bars are removable from the oven casing since the diameters of the plates/grids are smaller than the internal diameter of the oven wall. The oven cover has various rows of ventilation holes disposed uniformly throughout the cover to adjust and guide - distribute the heat in contact with the foodstuff more uniformly so that the foodstuff will not be burnt out.