

 **LISSYXC**

# Innovation that Cooks to Perfection

LISSYXC Technology meets Craftsmanship



A professional kitchen scene featuring a chef in a white uniform and hat. The chef is holding two white plates of food, one in each hand. The background shows stainless steel kitchen equipment, including a large circular vent hood and a metal grate. The lighting is bright, highlighting the chef's uniform and the food on the plates. The overall atmosphere is clean and professional.

***LISSYXC  
PROFESSIONAL  
KITCHEN SOLUTIONS.***



Cooking lies at the center of our everyday experiences. Delicious dishes lift our spirits, while extraordinary ones leave lasting impressions.

The kitchen is where these moments take shape — where creativity meets expertise to craft flavors that stay in memory. As culinary trends and customer expectations evolve rapidly, chefs face constant pressure to serve meals that are quick, fresh, and full of character.

In compact, fast-paced kitchens, this demand extends not only to seasoned professionals but also to less experienced hands — making efficient, intelligent equipment an essential part of every successful kitchen.

LISSYXC specializes in developing and manufacturing modern commercial kitchen equipment, combining compact design, and energy efficiency. Their innovative solutions help kitchens achieve professional results while saving space and energy. With LISSYXC, operators around the world can rely on equipment that meets the demands of today's dynamic culinary environment without compromise.



# Who we are

LISSYXC is a technology-driven manufacturer of high-performance commercial Western kitchen equipment based in Guangzhou, China. With over a decade of R&D, LISSYXC has built lasting partnerships with customers worldwide, providing complete oven solutions for the foodservice and bakery industries.

Dedicated to innovation and sustainability, LISSYXC develops eco-friendly technologies that save energy and enhance culinary performance. We deliver consistent quality and service wherever our customers are.

As a knowledge- and technology-based factory, LISSYXC maintains strict in-house production control to ensure premium quality. Our collaborative culture drives growth and excellence across global markets.

LISSYXC's product line integrates advanced technology with industry needs — from pizza ovens to charcoal grills and Brazilian grills — delivering intelligent, efficient, and high-performance solutions for every kitchen.



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*Explore our extensive range of products — pizza ovens, charcoal grills, electric ovens, Brazilian grills, and accessories — to create the perfect cooking solution tailored to your specific needs.*

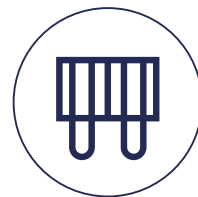
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**Pizza Oven**



**Grill & Systems**



**Brazilian Grill**



# Why choose LISSYXC

LISSYXC combines charcoal grills, Brazilian barbecue grills, and pizza oven technologies to deliver professional-grade solutions for both traditional and modern kitchens. Its precisely controlled charcoal and electric heating systems ensure even, consistent cooking without flare-ups, producing perfectly seared meats, succulent roasts, and artisan-quality pizzas every time. Superior insulation accelerates cooking while locking in rich, smoky flavors and the authentic taste of wood-fired pizza. Crafted with advanced engineering techniques.

LISSYXC products blend energy efficiency with sleek, stylish design, making them a practical and visually striking choice for commercial kitchens. A wide range of optional accessories allows full customization to suit any kitchen layout.

Our team of experts works closely with you to select the ideal solution from our full range of thermal cooking systems, tailored to your kitchen's needs and business vision.



### Precise

Maintains accurate temperature control for perfect cooking results every time.



### Intuitive

Simple, smart interface allows effortless operation for all users.



### Customizable

Flexible configurations tailored to meet diverse kitchen requirements.



### Value-driven

Exceptional quality and performance designed for long-term efficiency.



# For every dish, perfectly cooked.

No matter the size of your operation—From small cafés to large foodservice operations in hotels, schools, or Western restaurants—LISSYXC rises to the occasion. Capable of cooking anything from a few dozen meals to thousands, it surpasses traditional pizza oven and Grill, offering precision, versatility, and reliability tailored to your kitchen's needs.

## Commercial foodservice

Restaurants  
Fast Casual and QSRs  
Delicatessens and Butcher Shops

## Hotel

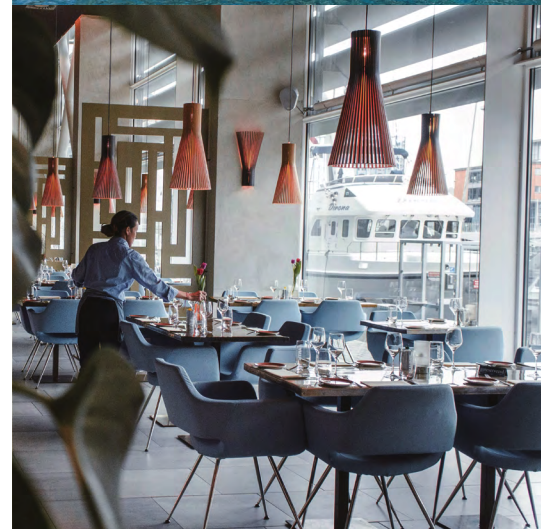
Hotel & Resort

## Retail

Grocery stores

## Contract feeders

School cafeterias  
Production kitchen  
Central bakery  
Cafeterias  
Healthcare  
Sports & Entertainment





**CRAFTED FOR CHEFS,  
BUILT FOR BRILLIANCE.**



**CS-680**  
Electric / Charcoal optional



**ES-800**  
Electric / Charcoal optional



## **Spanish Commercial Charcoal Grill**

The Perfect Fusion of High Heat and Smoke

Grilling steak on a Spanish wood-fired charcoal grill is an art of mastering fire and smoke. The key lies in preparing quality meat, controlling the heat of the coals, and patiently letting the steak rest.

The Spanish Steak Grill is made from durable Stainless Steel 304 and offers a wide 300–800°C cooking range. It features a tilted oil guide, and comes equipped with a thermometer, ash tray, and oil collector for convenient use.

It is available in two sizes, with models CS-680 and ES-800.



***INSPIRATION,  
FOR  
CHEFS AND DINERS.***

# Argentinian Adjustable Charcoal Grill

Elevate Your Grill with the Spirit of Argentina

The Argentine lift grill features a vertically designed, adjustable-height cooking grate, supporting both direct and indirect cooking. Its mechanical lift system and manual temperature control allow precise heat management by adjusting the distance between the food and the charcoal. Crafted from 304 stainless steel, it can be heated with charcoal or fruitwood, with a cooking height adjustable from 80 to 470 mm.

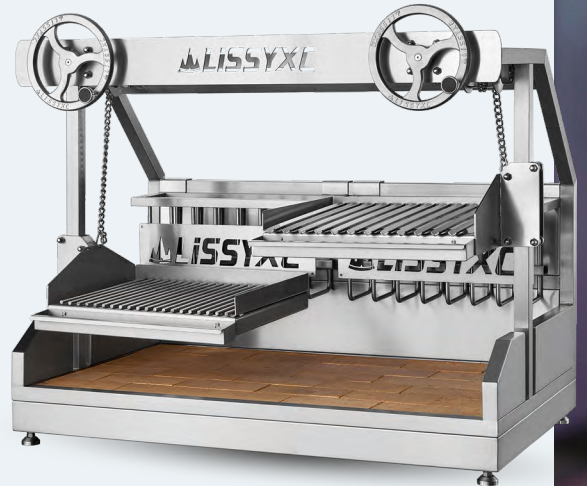
It is available in three models: CH-700, CH-1350, and CH-1500, with the CH-1350 serving as a tabletop adjustable charcoal grill.



➔ CH-700



↑ CH-1500



↑ CH-1350  
Tabletop



**WHERE CHARCOAL  
MEETS CULINARY ART.**



 CH-1501



## Swing Charcoal Grill

Spin Your Feast into a Culinary Performance

It's more than a grill—it's the stage director of your culinary creations. With its unique 360° rotation, enjoy the sizzling "BGM" of dripping fats and the tantalizing aroma filling the air. The grill features an adjustable height, manual rotation, and a storage cabinet at the bottom.. Made entirely of stainless steel, it's easy to clean.



**DESIGNED FOR  
THOSE WHO MASTER HEAT.**

→ CS-800



← CH-800



## Spanish Commercial Charcoal Grill

The Perfect Fusion of High Heat and Smoke

Traditional Spanish grills typically provide a stable, enveloping, and evenly distributed high-heat environment. This allows steaks to sear quickly and lock in their juices while fully absorbing the subtle smoky notes from fruitwood. This differs from the adjustable-height design of Argentine grills.

The Spanish Electric Steak Grill is made from durable Stainless Steel 304. It features a tilted oil guide, and comes equipped with a thermometer, ash tray, and oil collector for convenient use.

The series includes four models: CS-800, CS-801, CS-802, and CH-800, with the CH-800 being a tabletop charcoal grill.

→ CS-801

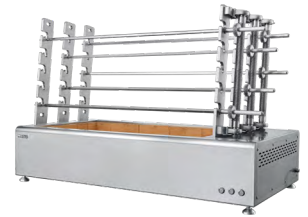


← CS-802



# Find the one made for you!

For more details about models, features, and accessories, feel free to contact us. Customized options are also available upon request.



	<b>CH-1501</b> Swing Charcoal Grill	<b>CH-1500</b> Argentina Lift Charcoal Grill	<b>CH-1502</b> Middle Eastern Charcoal Grill
<b>Dimension L×W×H (mm)</b>	1500×1000×1480 mm	1500×1200×1593 mm	1500×800×1700 mm
<b>V-shaped grill grate</b>	-	480×500 mm (1 pc)	-
<b>Round-bar grill grate</b>	880×260 mm (3 pcs)	480×500 mm (1 pc)	-
<b>Voltage (V)</b>	-	-	220
<b>Power (kW)</b>	-	-	0.4



	<b>ES-800</b> Spanish Charcoal Grill	<b>CS-680</b> Spanish Charcoal Grill	<b>CH-700</b> Argentina Lift Charcoal Grill
<b>Dimension L×W×H (mm)</b>	800×750×1200 mm (with chimney)	680×650×1200 mm (with chimney)	700×750×980 mm
<b>V-shaped grill grate</b>	660×560 mm (1 pc)	540×460 mm (1 pc)	480×500 mm (1 pc)
<b>Round-bar grill grate</b>	660×560 mm (1 pc)	540×460 mm (1 pc)	-
<b>Voltage (V)</b>	380	-	-
<b>Power (kW)</b>	14.4	-	-

# Technical data



<b>CS-801</b> Spanish Charcoal Grill	<b>CS-802</b> Spanish Charcoal Grill	<b>CH-800</b> Lift Charcoal Grill	<b>CS-800</b> Spanish Charcoal Grill
800×800×1970 mm	800×800×1790 mm	800×800×1600 mm	800×750×1200 mm (with chimney)
660×560 mm (1 pc)	660×560 mm (1 pc)	-	660×560 mm (1 pc)
660×560 mm (1 pc)	660×560 mm (1 pc)	570×550 mm (1 pc)	660×560 mm (1 pc)
-	-	-	-
-	-	-	-



<b>CH-1350</b> Argentina Countertop Lift Charcoal Grill	<b>CH-1000</b> Argentina Lift Charcoal Grill	<b>EHT-1000</b> Electric High-Temp Steak Grill	<b>CFF-2750</b> American Smoker Grill
1350×800×1110 mm	1000×800×1700 mm	1000×640×580 mm	2750 × (800+425) × 2350 mm
480×500 mm (1 pc)	740×580 mm (1 pc)	720×400 mm (1 pc)	740×560 mm (6 pcs)
480×500 mm (1 pc)	-	-	540×660 mm (3 pcs)
-	-	380	-
-	-	9.6	-



***DESIGNED TO  
TASTE THE DIFFERENCE.***

## **Electric Brazilian BBQ Grill**

A Flame-Forged Ritual of Taste

Brazilian churrasco has deep roots shaped by indigenous methods, gaucho traditions, and Brazil's ranching culture. Originating in southern South America, it was refined by the gauchos and later evolved in the 20th century into the globally popular all-you-can-eat style we know today.

Durable stainless steel electric grill designed for countertop use, with a quiet rotating skewer system, water drip trays, and efficient heating elements for easy, low-energy grilling. This grill is easy to operate and simple to clean.

It is available in two sizes, with models BXE-1200 and BXE-1201. the BXE-1201 is a tabletop model.



**BXE-1201**  
Tabletop

**BXE-1200**

	<b>BXE-1201</b>	<b>BXE-1200</b>
	<i>Electric</i>	<i>Electric</i>
<b>L * W *H (mm)</b>	1200*800*1030mm	1200*800*1780mm
<b>Voltage (V)</b>	380V	380V
<b>Power (kW)</b>	16.9W	16.9KW
<b>Temperature Range (°C)</b>	50~500°C	50~500°C