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(54) Title (EN): CHARCOAL GRILL FOR GRILLING FOOD DIRECTLY OVER HIGH HEAT

(54) Title (FR): GRIL À CHARBON DE BOIS PERMETTANT DE GRILLER DES ALIMENTS DIRECTEMENT AU-DESSUS D'UNE CHALEUR ÉLEVÉE

(54) Title (KO): 구이용 숯불 직화 그릴

(57) Abstract:

(EN): The present invention relates to a charcoal grill for grilling food directly over high heat and, more specifically, to a charcoal grill for grilling food directly over high heat that can prevent foreign substances, such as moisture, oil, and seasoning generated when meat is grilled, from directly falling onto the charcoal, thereby minimizing smoke and can appropriately harmonize direct heat, conduction heat, and steam heat to provide an optimal temperature, thereby minimizing a phenomenon in which meat is burnt. According to the present invention, a receiving groove of a grill and a storage space of an oil-receiving plate can prevent foreign substances, such as moisture, oil, and seasoning generated when meat is grilled, from directly falling onto the charcoal, thereby minimizing smoke, and it is possible to appropriately harmonize direct heat induced by charcoals, conduction heat of the grill, and steam heat induced by water stored in the storage space to provide an optimal temperature, thereby minimizing a phenomenon in which meat is burnt.

(FR): La présente invention concerne un gril à charbon de bois permettant de griller des aliments directement au-dessus d'une chaleur élevée et, plus particulièrement, un gril à charbon de bois permettant de griller des aliments directement au-dessus d'une chaleur élevée qui peut empêcher que des substances étrangères, telles que l'humidité, l'huile, et l'assaisonnement, générées lorsque la viande est grillée, ne tombent directement sur le charbon de bois, ce qui permet de réduire au minimum la fumée, et peut harmoniser, de manière appropriée, la chaleur directe, la chaleur de conduction, et la chaleur humide pour fournir une température optimale, ce qui permet de réduire au minimum un phénomène dans lequel la viande est brûlée. Selon la présente invention, une rainure de réception d'un gril et un espace de stockage d'une plaque de réception d'huile peuvent empêcher que des substances étrangères, telle que l'humidité, l'huile, et l'assaisonnement, générées lorsque la viande est grillée, ne tombent directement sur le charbon de bois, ce qui permet de réduire au minimum la fumée, et il est possible d'harmoniser de manière appropriée la chaleur directe induite par les charbons de bois, la chaleur de conduction du gril, et la chaleur humide induite par l'eau stockée dans l'espace de stockage pour fournir une température optimale, ce qui permet de réduire au minimum un phénomène dans lequel la viande est brûlée.

(KO): 본 발명은 구이용 숯불 직화 그릴에 관한 것으로서, 보다 상세하게는 고기를 구울 때 발생하는 물기, 기름 및 양념과 같은 이물질이 숯불에 직접 떨어지지 않도록 하여 연기 발생을 최소화함은 물론이고 직화열, 전도열 및 수증기열을 적절하게 조화시켜 최적의 온도를 제공함으로써 고기가 타는 현상을 최소화할 수 있도록 한 구이용 숯불 직화 그릴에 관한 것이다. 본 발명에 의하면, 구이판의 수용홈과 기름받이판의 저장공간이 고기를 구울 때 발생하는 물기, 기름 및 양념과 같은 이물질이 숯불에 직접 떨어지지 않도록 하여 연기 발생을 최소화함은 물론이고 숯불에서 발생하는 직화열, 구이판의 전도열 및 저장공간에 저장된 물로 인해 발생하는 수증기열을 적절하게 조화시켜 최적의 온도를 제공함으로써 고기가 타는 현상을 최소화할 수 있도록 한 효과를 나타낸다.

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