



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 fuel-efficient way. Effortless to use, all year round, day in, day out.

Hand-built in Britain and built to last.



A close-up photograph of a charcoal grill. In the foreground, several skewers of meatballs are cooking over glowing charcoal coals. The meatballs are pinkish-red with green herbs. The grill is made of metal, and the background is dark and out of focus.

Charlie is the outdoor charcoal oven that does everything.

Pizza. Grill. Roast. Hot Smoke. Cold Smoke. Bake. Low'n'Slow.

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.



Charlie Oven brings
your dream of alfresco
living to life.



Totally Charlie

Everything from the initial contact and purchase process at Cheltenham Food Festival in 2022 to the after sales service has been great. We use our Charlie 2 to 3 times per week and couldn't be more happy, probably one of the best purchases we've ever made in our lives.

John, Trustpilot

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.



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 Cheeky Charlie Tabletop Oven delivers all the functionality of its bigger sibling. The main differences are:

The Height
of the internal cooking chamber.

Cooking Rack Positions
Six options vs. nine.

Fixed Feet
rather than castors.

Optional Cabinet Integration
Consider pairing the Cheeky Charlie Oven with our specially designed outdoor kitchen base cabinet. You can match its colour to your oven or create an eye-catching contrast.

Accessible Storage
This practical combination allows you to store charcoal and implements in one accessible location.

Cabinet Lockable Castors
provide easy mobility.

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.



Reinforced Hinges

Chimney Position

Indoor & Outdoor

Customisation

Reliable Temperature Control

Heavier Duty Construction

Reinforced Castors



is at the back of the oven for more airflow.



Suitable for indoor use with commerical standard ventilation or weatherproof for outdoor use.

for branding and bespoke colours available.

With thicker metal walls than our home-use range, the Charlie Professional weighs-in at almost 100 kg more.

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



Deeper Oven Depth

Three Cooking Racks

to fit full-size gastronorm pans.

as per standard



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.



“ We’ve cooked everything from huge steaks to shakshuka eggs to sourdough pizza to 12-hour smoked brisket. Everything tastes better over charcoal, and everything can fit inside the Charlie Oven. It’s also a design statement that looks fantastic in any garden, while the food speaks for itself. Most importantly, it makes fire cooking easy and fun. Friends and neighbours have been most impressed.

Rob Savill, Trustpilot

Create an
instant outdoor
kitchen.



“ This is a really well designed product - the large drawer swallows all my bigger barbecuing accessories, the smaller (but still very spacious) drawer holds everything else. The best feature is the covered shelf directly underneath the work surface. I do cook in any weather and having that shelf to protect just cooked food or food about to go into the oven is genius. Build quality is excellent, as you would expect with a Charlie product.

Garry Brindley

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.

Practical, Durable, Beautiful

- 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.

Ovens



Cheeky Charlie



Charlie



Charlie Professional

Width (external)	62cm	62cm	62cm
Depth (external)	60cm	60cm	70cm
Height (including chimney)	116cm	185cm	185cm
Weight	120kg	160kg	250kg
Mobility	Fixed Feet	Castors	Castors
Rack size	(W) 39cm x (D) 43cm	(W) 39cm x (D) 43cm	(W) 39cm x (D) 54.5cm
Number of cooking racks supplied	2	2	3
Full colour range	Yes	Yes	Yes
Number of cooking racks positions	6	9	9
Chimney position	Middle	Middle	Back
Warranty	3 Years	3 Years	1 Year commercial use 3 Years domestic use
Modular chimney	Yes	Yes	Yes
Compatible with accessories	Yes	Yes	Yes
Internal oven area	114 litres	132 litres	164 litres
Temperature range	80°C to 400°C 176°F to 707°F	80°C to 400°C 176°F to 707°F	80°C to 400°C 176°F to 707°F

Kitchen Cabinets



Charlie Island Cabinet



Cheeky Base Cabinet

Width	120cm	70cm
Depth	70cm	70cm
Height	90cm	70cm
Weight	98kg	49kg
Mobility	360° swivel castors	360° swivel castors
Number of drawers	2	1
Full colour range	Yes	Yes
Warranty	3 Years	3 Years
Compatible with Cheeky Charlie Tabletop	No	Yes

Accessories



Pizza Stone



Flat Bed Plancha



Perforated Plancha

Width	38cm	43cm	43cm
Depth	30cm	35.5cm	35.5cm
Height	1.5cm	2cm	2cm
Weight	3kg	3kg	3kg

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, Trustpilot



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 fire-lighters. 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 install

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 moving 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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