



MANGALEV

## ABOUT US

MANGALEV is a manufacturing company specializing in the production of new generation barbecue and barbecue tables.

While producing MANGALEV, we are constantly improving the production process by using today's technologies, giving importance to product quality.

All products with the MANGALEV brand are produced in TURKIYE with Turkish patent protection and CE certificate.

We are one of the most technologically advanced companies for the new generation round barbecue, barbecue tables and fire pits produced in our country.

Mangalev is already on its way to becoming a design icon.



# MANGALEV

THE ART OF COOKING ON FIRE





MANGALEV

## *The social aspect of MANGALEV*

*Gathering around a glowing fire to share warmth, food and friendship is one of humanity's oldest instincts. Perhaps that is why MANGALEV is such an instant new hit with families. Ingenious in its perfect design an outdoor cooker that delivers far more than just great food. The unique circular design invites people to cook together, making every meal a memorable occasion.*

*Whether you are grilling steaks, roasting vegetables or just toasting marshmallows, cooking on MANGALEV is simple, versatile and fun. Because MANGALEV radiates heat over a wide area, you can enjoy dining outdoors at any time of year.*

*Then why not feeling up your outdoor lifestyle with MANGALEV? All the ingredients are there for the perfect family occasion with friends!*



*“MANGALEV gathers around a burning fire to share warmth, food and friends with you”*



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# About outdoor cooking



MANGALEV has expanded the possibilities of outdoor entertaining in so many ways it is hard to know where to begin. As a high performance cooking device it is second to none and this alone helps to explain why it is proven so popular. MANGALEV also has an undeniable aesthetic appeal that sets it apart from anything else on the market. Then it is incredibly easy to own and use.

The key to MANGALEV's multi-functional appeal lies in the simplicity and longevity of the materials used to make it. Special alloy Carbon and Corten steel is strong and durable, can be left outside in all weather and requires very little maintenance. As well as being easy on the eye, the distinctive custom molded fire pit and compose its own air circulation, so that with the right dry wood you can have a roaring fire a few minutes. MANGALEV heats up fast, quickly radiating heat over an area of several metres to create a cosy circle or warmth all year round

Once you start cooking on MANGALEV, what strikes you straight away is how incredibly easy it is to prepare delicious food. The circular plate has a natural temperature gradient that allows precision cooking, whether food is placed directly on it or in a pan. A range of optional accessories extends MANGALEV's flexibility even further, from authentic flame-grilling to slow cedarwood cooking, Turkish style barbecuing. With the use of liquid nitrogen, you can even transform MANGALEV into a dramatic "ice machine" and use it to prepare delicious frozen desserts.

MANGALEV's circular shape echoes a traditional fire pit, making it easy for friends and family to gather around and making outdoor cooking a more social event than a conventional barbecue. It's also a healthier option; cooking on a plate means no vapour caused by burned grease, and because food can cook in its own juices it requires less oil. MANGALEV continues to make life easy even when the meal is over. Cleaning it is a simple matter of scraping food scraps and oil straight into the fire and rubbing the plate with a damp cloth. Once the ash has cooled it can be removed with a dustpan and brush, and with the minimum of fuss MANGALEV is ready to be used again.

Whether used as a standalone device or in conjunction with other outdoor cooking devices. MANGALEV is a product that has instant appeal to indoor and outdoor cooks and professional chefs alike.

# Outdoor cooking becoming a lifestyle



Before MANGALEV was launched a nice looking outdoor cooking device was a contradiction in terms. By perfectly combining form and function in a single groundbreaking package. MANGALEV provides lovers of good design with an alternative to unending range of classic barbecues and grill on the market. The purity of MANGALEV's design means that even when not in use it will complement your outdoor space, just like a beautiful modern masterpiece.

Once lit, the masterpiece transforms into a stunning fire bowl, radiating warmth and creating a focal point around which friends and family can gather. Add the fact that MANGALEV is also a cooking device endorsed by professional chefs, and the possibility of a whole new outdoor lifestyle presents itself.

Completing this lifestyle is a collection of high quality MANGALEV outdoor units and accessories. The butcher



cutting board and MANGALEV Island add work space, while a range of specially designed benches, wood storage units, planters and cooking utensils allow you to configure a modular outdoor kitchen that fits your needs. All the pieces work together seamlessly to create a warm, comfortable and stylish outdoor space ideal for entertaining friends and family.

We listen to our customers and work continually to develop our range based on the feedback we receive, than we believe to expect more great things from MANGALEV in the near future

*“The art of cooking on fire”*





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# MANGALEV TROS

*The purest expression of MANGALEV. Designed to fit in with any surrounding MANGALEV Tros is a beautiful special alloy carbon steel object even when not use. Light it up, and it turns every outdoor event into a special occasion.*

*The MANGALEV Tros is now also available in black colour constructed with a heat-resistant matt finish. Available in Ø 65 cm, 86 cm and 100 cm sizes.*



## TROS 7

### Characteristics

Frying surface outer diameter	86 cm
Frying surface material	special alloy carbon steel
Frying surface inner diameter	42 cm
Grill body coating	Heat resistant 2-layer coating
Grill body material	carbon steel
Grill height	102 cm
Grill weight	75 kg
Grill desk	optional



## TROS 3 Marac

*TROS 3 Marac series with this table provides a better view of the flame and allows to use it as a fire pit or for sitting around the stove for cooking.*

*Large round table grill with a height of 68 cm and a frying surface diameter of 86 cm*

### Characteristics

Frying surface outer diameter	86 cm
Frying surface material	special alloy carbon steel
Frying surface inner diameter	42 cm
Grill body coating	Heat resistant 2-layer coating
Grill body material	carbon steel
Grill height	68 cm
Grill weight	90 kg
Grill outer diameter with desk	131 cm



# MANGALEV GALE

MANGALEV GALE SERIAS , premium model in the line of wood-fired grills.

The functionality of the MANGALEV GALE SERIAS, barbecue grill a large surface for frying, an open fire, an impressive wood log and a cutting board. Complete your MANGALEV with a grill grate and this will make the possibilities of the grill practically unlimited. Fire up the GALE SERIAS, after 30-40 minutes the frying disc will warm up and the grill will be ready for use, and thanks to the special polymer multilayer non-stick coating, you can immediately start cooking and there is no need to prepare the disc for this. Unlike the classic charcoal grill, you also don't need to wait for the coals to appear and rush to prepare food while the coals are still warm. Round barbecue grill MANGALEV GALE for garden, home, cafe.



## GALE OD XL

### Characteristics

Frying surface outer diameter	89 cm
Frying surface material	Special alloy carbon steel
Frying surface inner diameter	42 cm
Grill body coating	Heat resistant 2-layer coating
Grill body material	Carbon steel
Grill height	97 cm
Grill weight	90 kg
Woodshed Dimensions	100X45X73 cm

## GALE OD

### Characteristics

Frying surface outer diameter	89 cm
Frying surface material	Special alloy carbon steel
Frying surface inner diameter	42 cm
Grill body coating	Heat resistant 2-layer coating
Grill body material	Carbon steel
Grill height	101 cm
Grill weight	70 kg
Woodshed Dimensions	50X50X77 cm





# Modern production facilities and top notch design and R&D



*Equipped with the latest machinery and technology, the MANGALEV production site with around 30 people involved can master many different techniques of steel processing. From initial design sketches to the finished item everything is possible. Having Access to an advanced manufacturing*

*facility in the Anatolia of Turkey means MANGALEV always stay at the forefront of outdoor lifestyle design. All the research and development , prototyping and testing of new products that is so critical to our "Turquality" business philosophy can all be done in house. Another advantage of*

*having design and manufacturing under one roof is that it results in a very cohesive product range. All MANGALEV devices and accessories are designed to function together seamlessly, while expressing the same unique style, performance and durability.*

# Choose the right fire wood

To get the most enjoyment from your MANGALEV it is important to use the right sort of firewood. First and foremost, the wood must be dry. Damp wood will be difficult to light and results in a lot of smoke. A slow-burning hardwood such as beech is best. Beechwood burns to a charcoal

which is ideal for cooking, unlike ashwood which burns to a fine ash. Avoid using overly large logs, or air willn't be able to circulate properly in the cone. Also avoid using tropical hardwoods as these can cause MANGALEV to get too hot, which could damage the cooking plate.

When lighting we recommend stacking the wood in a small shape as shown in the pictures. This allows oxygen to circulate easily. To help reduce smoke, position the wood with any bak facing towards the outside.



# Cooking plate

It is very important that you regularly treat the cooking plate with oil, both its surface and its rim. The cooking plate is made of special alloy black carbon steel and will corrode if oil has properly been baked into it. Once the oil has properly been baked in, only minor corrosion will develop. When the cooking plate is not used for longer periods we recommend treating it with oil every 5 - 7 days to prevent corrosion.

Any corrosion that does develop can be removed using steel wool. In the event of excessive corrosion, we recommend polishing its surface with a wire brush attached to a drill. It is best to heat the cooking plate beforehand, because that will loosen up the layer of corrosion.

Once the cooking plate has been thoroughly polished, you will be able to wipe away the polishing residue with a cloth. Once you treat the cooking plate with oil, it will be good as new again.





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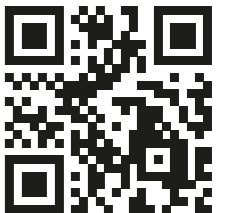
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