



SOUTH AFRICA FLAME CRAFT

BUILT FOR EXCELLENCE, CRAFTED FOR FIRE

As Southern Africa's exclusive distributor of the world's top fire-based cooking and preservation equipment, **Flame Craft** delivers performance, tradition, and innovation. Our curated range supports chefs, restaurants, and home enthusiasts in mastering dry-aging, curing, grilling, and smoking with unmatched precision and flavour.

Scan to view our
full range online!




meatico
BY EVERLASTING


PIRA
THE CHARCOAL OVENS COMPANY


Borniak

UNIVERSO
artisanal grills

WANT SPECS, PRICES, OR A DEMO?

Get in touch: info@flamecraft.co.za

Or visit our website: www.flamecraft.co.za

  @flamecraftsouthernafrica



MEATICO

PRECISION CHAMBERS FOR PERFECT PRESERVATION

Meatico chambers are expertly engineered for dry-aging, curing, and ripening meats, fish, cheese, and charcuterie. With precise control over temperature, humidity, and airflow, they ensure consistent, professional-grade results tailored to each product.

Perfect for: Butchers, fromageries, restaurants, delis, retail, and discerning home users.

PIRA

CHARCOAL OVENS BUILT FOR PERFORMANCE

Pira's heavy-duty charcoal ovens and grills are crafted for high-output kitchens, delivering exceptional heat retention, rich flavour, and long-term reliability. Their cookware range enhances versatility across open-fire techniques.

Perfect for: Restaurants, hotels, lodges, and fire-focused chefs.



BORNIAK

ELECTRIC SMOKERS WITH TRUE WOOD FLAVOUR

Borniak electric smokers offer hot smoking, cold smoking, and drying in one easy-to-use unit. Designed for precision, consistency, and flavour, they bring professional smoking within reach of both chefs and hobbyists.

Perfect for: Butchers, charcutiers, restaurants, delis, and home smokers.

UNIVERSO

THE ART OF OPEN-FIRE GRILLING

The Tuscany W by Universo combines elegance and power. This handcrafted wood-fire grill is made for commercial kitchens, offering precise heat control and visual impact for unforgettable live-fire cooking.

Perfect for: Restaurants, hotels, lodges, and performance-driven chefs.

