

EASY WELCOME TO BBQ



SWISS DESIGN
ENGINEERING



THE SWISS WAY THE EASY WAY

EASY BBQ, Simply Brilliant

Simple, easy, effortless ...

There are many words to describe our very chill approach to smoking hot things. At OUTDOORCHEF, we say "It's all extremely easy" – and by that we're talking about our promise for one-of-a-kind grill experiences.

We like the simple things

Turn any grill into a smoker or grill easily without burning fat, but with plenty of roasting flavours.

Let our wide range of products convince and inspire you.

OUTDOORCHEF – Easy BBQ



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HEAT outdoor kitchen



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HEAT BBQ Station



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Accessories

**TASTE
& TEAM**

Recipes from the team

**TECH
& TEAM**

Insights into product development

**TALK
& TEAM**

Interview with our grill master

TURN UP THE HEAT

EASY BBQ

by outdoorchef

The broadest range of temperatures available on the market offers you the widest spectrum of preparation options

SMOKING HOT

Turn your grill into smoking chamber and smoke cold, warm, or hot with the Smoke – starting from just 15 °C

COOKING WITH THE GRILL

Whether low, medium, or high temperatures – simmer sauces, prepare meat, cook potatoes, or create delicious wok dishes

BAKING WITH THE GRILL

Bake bread, cakes, appetizer pastries, or pizza to perfection at medium or high temperatures with a convection effect

CLASSIC GRILLING & BBQ

Low-cook at 80 °C, prepare an authentic American BBQ at 100 - 120 °C, or cook large pieces of meat, vegetables, or fish at higher temperatures

PLANCHA ON THE GRILL

Serve mediterranean delights like seafood and vegetables, or fry burger patties on the hot plancha

HOT BARBECUE

Get the perfect crust and delicious steakhouse flavour thanks to the infrared ceramic burner reaching temperatures up to 900 °C

15 °C

100 °C

200 °C

300 °C

400 °C

500 °C

600 °C

700 °C

800 °C

900 °C



HEAT KITCHEN

EASY 80 - 900 °C

The name says it all with the new HEAT outdoor kitchen and BBQ Station: With an enormous temperature range of 80 - 900°C, there are no limits to your BBQ options. From smart cold smoking to the perfect crust on the infrared ceramic burner, you can enjoy a limitless range of flavours.

Available as an outdoor kitchen with a 4-burner or 5-burner grill module.



3 surfaces
Stainless steel
Soft-close
Backburner
XXL steak zone
Ready-built
12-year
guarantee
80 - 900 °C



HEAT
KITCHEN
4-burner

Width 346.3 cm
Height 121.1 cm
Depth 66 cm



= 18 x



HEAT
KITCHEN
5-burner

Width 365.8 cm
Height 121.1 cm
Depth 66 cm



= 22 x



HEAT KITCHEN

Beautiful –
Inside And Out



- 80 - 900 °C temperature range
- Powder-coated stainless steel cabinet modules
- HEAT Regulator for the lowest temperatures
- Backburner for rotisserie and more
- XL infrared ceramic burner

Blazing /Cooking Zone

XL infrared ceramic burner with up to **900 °C** and a 3-way height-adjustable gas hob

More information on page 22



HEAT grill module

Up to 5 stainless steel burners, cast iron grid, backburner, and HEAT Regulator for low **80 °C**, compatible with the HEAT Divider*



Surfaces

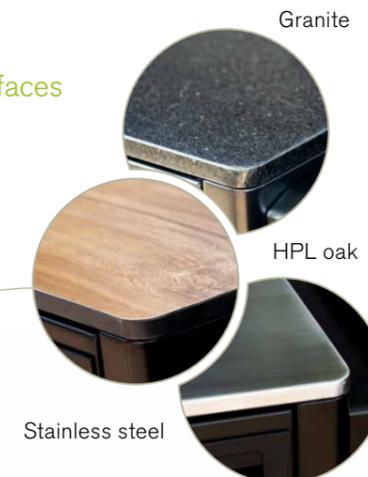


Fig. Grill module with 4-burner gas grill and backburner



RRP from 6.699,- €/CHF



Soft-close
Smooth and quiet closing of doors and drawers

Ambient lighting
Stage your HEAT with red, blue, white, or green light – a removable battery provides continuous energy



Grill cabinet
Sufficient space for an 11 kg bottle and the innovative HEAT Organizer*



Heavy-duty drawer
Easy storage of heavy accessories such as the XL Plancha



Discover the HEAT kitchen

HEAT

ACCESSORIES

Your HEAT Upgrade

It's the details, that make the difference. That's why we proudly present our useful system accessories to enhance the performance of your HEAT outdoor kitchen.



ACCESSORY HOLDER

In addition to an 11 kg gas cylinder, there is also space for the **HEAT accessory holder**, which is ideal for storing accessories such as plates or pizza stones **in the base cabinet to save space.**

RRP 19,95 €/CHF



COVER

In any weather, your HEAT is protected under the **custom-fit cover.**

RRP from 99,95 €/CHF

ZONE DIVIDER

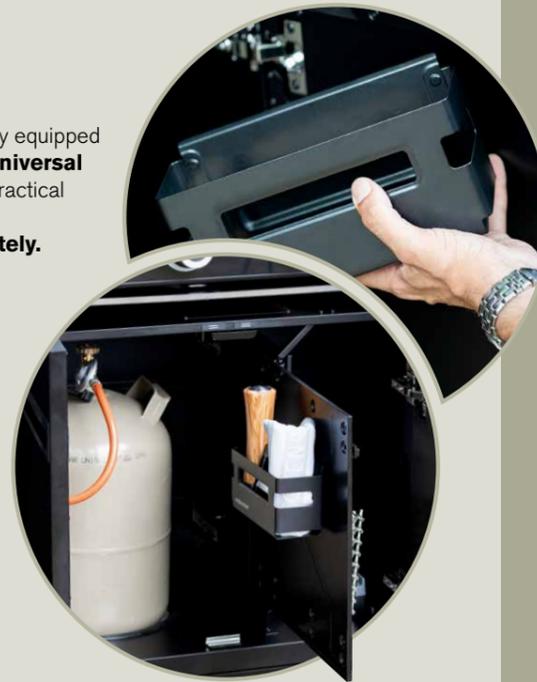
This allows you to divide your cooking space **into two independent temperature zones** with a difference of up to 100 °C.



RRP 49,95 €/CHF

HEAT ORGANIZER

This **pull-out divider** can be individually equipped with magnetic add-ons consisting of a **universal holder**, a **kitchen roll holder**, and a practical **holder for waste bags**. The magnetic organizers **are also available separately.**



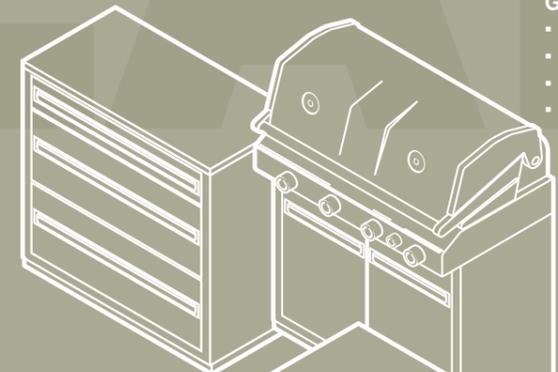
RRP set 249,- €/CHF

EASY Modular And Flexible

The HEAT outdoor kitchen can be flexibly configured to suit your individual needs, based on your mood or the available space.

DRAWER MODULE

- 2 heavy-duty drawers
- 3 pull-out drawers with Soft-close

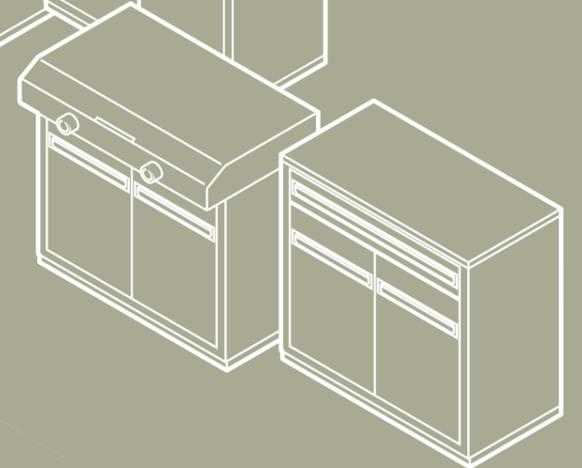


GRILL MODULE

- Space for an 11 kg gas cylinder
- 4 or 5 main burners
- Backburner
- Roll lid

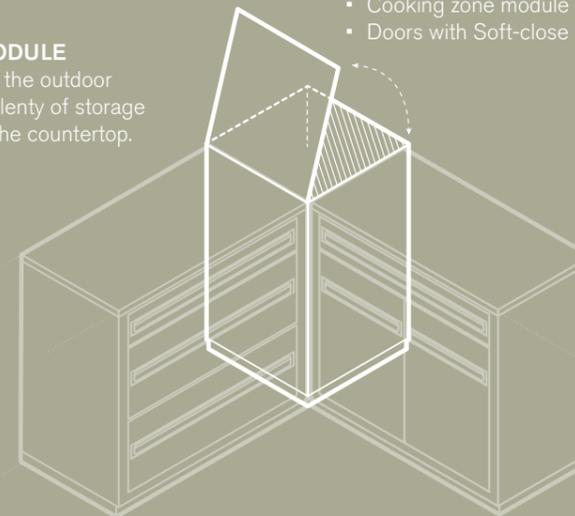
BLAZING MODULE AND COOKING MODULE

- XXL infrared burner
- Cooking zone module
- Doors with Soft-close



CORNER MODULE

For extending the outdoor kitchen with plenty of storage space under the countertop.

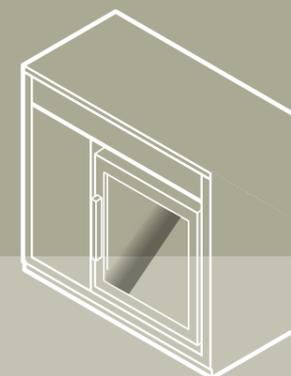


DOOR CABINET MODULE

- Height-adjustable cabinet shelf
- Pull-out drawers and doors with Soft-close

REFRIGERATOR MODULE

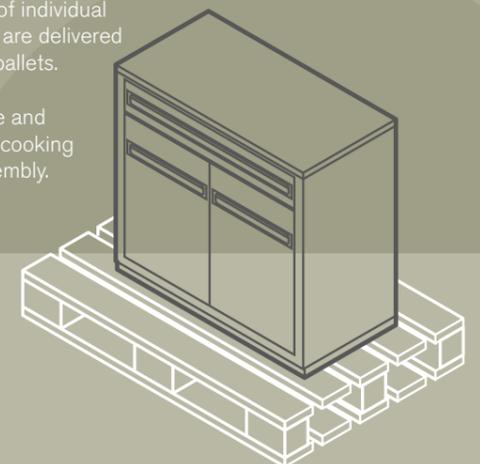
- Storage space with a Soft-close door
- Caso outdoor refrigerator



DELIVERY

No hassle with lots of individual parts. Your modules are delivered fully assembled on pallets.

Only the grill module and the blazing module/cooking module require assembly.



Find out more at www.outdoorchef.com

HEAT

The All-Inclusive BBQ Station

The HEAT is on! The name of our latest BBQ Station innovation represents our promise to you. The incredible temperature range from 80 to 900 °C will inspire you to bring the ultimate grill experience to life. We prioritized quality and durability above all else. Beneath the black powder-coated surface lies high-quality durable stainless steel.

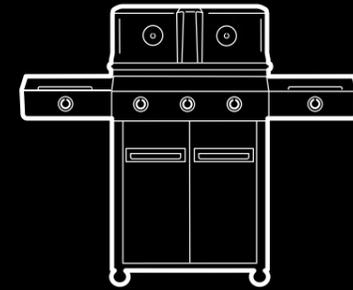


THREE SIZES

HEAT
X-345
3-burner

HEAT
X-445
4-burner

HEAT
X-545
5-burner



Width 138.3 cm
Height 121.6 cm
Depth 59.2 cm

= 13 x



Width 157.5 cm
Height 122 cm
Depth 59.2 cm

= 18 x



Width 176.7 cm
Height 122 cm
Depth 59.2 cm

= 22 x

HEAT

Hot, Hotter – HEAT

The new HEAT BBQ Station impresses across the board. Equipped with up to five stainless steel burners, it's the star of any garden party.



HEAT
X-445
4-burner

Body
Made of powder-coated stainless steel

RRP from 1.399,- €/CHF



Discover the HEAT family



Blazing Zone®
XL infrared ceramic burner with temperatures up to 900 °C



HEAT Regulator
With the HEAT Regulator, you can adjust your temperature to as low as an incredible 80 °C. The HEAT Regulator is compatible with the Zone Divider



Backburner
The extra boost of temperature is essential for using a rotisserie



Cooking Zone
3-way height-adjustable gas hob. Perfect for the finest sauces and stocks



Page 22



Ambient lighting
Stage your HEAT in green, red, blue, or white light. The removable and rechargeable battery ensures long-lasting power



Grill cabinet
Plenty of space for an 11 kg gas bottle and the innovative HEAT Organizer

Stainless steel
Soft-close
Backburner
XXL steak zone
12 year
guarantee
Ambient lighting
80 - 900°C

HEAT
X-345
3-burner

HEAT
X-445
4-burner

HEAT
X-545
5-burner

HEAT

ACCESSORIES

There's More To Discover

The new HEAT BBQ Station makes you look great. Not just because of its outstanding design – its exceptional performance will effortlessly make you the best grill master. And paired with the right accessories will make your HEAT even more enjoyable.

ZONE DIVIDER

That's truly unique! The **Zone Divider** lets you split your cooking space into two separate areas, creating **two independent temperature zones**. Your HEAT can be operated simultaneously at two temperatures with up to a **100 °C difference**.



RRP 49,95 €/CHF

BLAZINGLAS®

The innovative glass ceramic allows **100 % of effective infrared radiation** through, delivering a **perfect** steakhouse-quality **crust**. **Grease fires belong in the past.** Compatible with your HEAT and many other ceramic burners, including other brands.



RRP from 109,- €/CHF



HEAT ORGANIZER

Designed exclusively for the HEAT, the **pull-out divider** comes customizable with magnetic accessories. It includes a **universal holder** for small items, a kitchen roll holder, and a **practical holder** for waste bags.

The magnetic organizers **are also individually available**.



RRP set 249,- €/CHF

SPRAY PROTECTION

Things can heat up quickly on the Blazing Zone® or Blazinglas®. The splash guard keeps your clothes and surroundings safe from stains.

RRP 39,95 €/CHF

COVER

In any weather, your HEAT is protected under the **custom-fit cover**. It comes with an all-around drawstring for secure fastening.



LOOK FORWARD TO MORE!

This is just the beginning. Look forward to more helpful and thoughtfully designed HEAT series products. A selection is available here:

- Length-adjustable rotisserie spit
- Rotisserie spit basket
- Cast-iron grill plates
- Stainless steel grills

BBQ TROLLEY

Finally, all your accessories – from brush to plancha – are within reach. The trolley fits perfectly, featuring a drawer and a storage compartment with a door. It also complements any other grill beautifully.



RRP 199,- €/CHF



TASTE & TEAM

From Jessica Maggetti



4x

... or as desired

"Pork chop dreams come true – even without breading."

Your Ingredients

4 pork chops with rind	1.000 g
Your favourite spice rub	8 tbsp.
Rapeseed oil	4 tbsp.
Butter	80 g
Fresh thyme	A pinch
Fresh rosemary	A pinch
Dark chocolate	120 g

Directions

- Preparation: Mix **2 tbsp. of your favourite spice rub with 1 tbsp. of rapeseed oil**. Gently massage this mixture into your pork chops. Once fully coated in your delicious marinade, vacuum-seal them. Alternatively, wrap them tightly in transparent film. Let the wrapped chops marinate at **room temperature for about an hour**.
- Once your meat is ready, **you can preheat the grill to 80 °C**. Meanwhile, let the **Blazinglas® heat up on your infrared zone** for about 10 minutes.
- After removing the vacuum bag or transparent film from your chops, **score the rind**. Ideally, use 1 cm spacing and a depth of 0.5 cm.
- Sear the chops **on the Blazinglas® for about 5 minutes** on all sides, including the rind. Then, place the chops in your preheated grill at 80 °C for 10 minutes. In the meantime, melt the butter.
- Once the cutlets are ready, remove them from the cooking area, brush with melted butter, and sprinkle with **thyme and rosemary**.
- For the perfect crust, briefly sear the chops again on the Blazinglas®, then wrap in aluminum foil and let them rest for another 10 minutes.
- To serve, grate some chocolate and let it melt over the meat.

JESSICA MAGGETTI

And The Drop-dead Delicious Farmer's Chop From The Grill

"The Swiss Fire Devils are in town ..." – that's the buzz when Jessica is at the grill. As a member of the legendary Swiss Fire Devils, she has achieved numerous successes at grill championships. Great for them, but even better for us. When she shares a recipe, you can be sure it will be "drop-dead delicious."



Our Equipment



HEAT X-445



Blazinglas®



Grill gloves



Gourmet Set 480/570

LUGANO

570 G EVO II

The Most Compact Outdoor Kitchen In The World

It's hard to believe, but what our LUGANO offers is beyond compare to full-sized outdoor kitchens. Best of all, its compact size easily fits into the smallest spaces.



RRP 2.999,- €/CHF



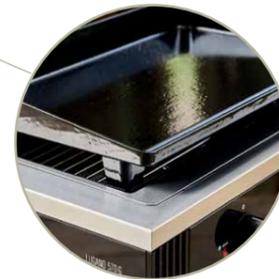
Blazing Zone®
XL infrared ceramic burner with temperatures up to 900 °C



Cooking Zone
3-way height-adjustable gas hob



Page 22

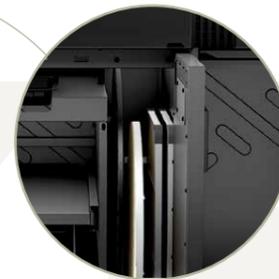


XL Plancha*
Enjoy Mediterranean grilling with the extra-large optional plancha on the Cooking and Blazing Zone®

Page 24



LED lighting
Clear visibility for added safety – lighting on the control console and inside, with a rechargeable power bank



Vertical storage compartment
Easily store additional grids, a pizza stone, a cast-iron plate, or the covers for the Cooking and Blazing Zone® here



Two heavy-duty drawers
Perfect for storing your XL Plancha – or really anything you need to store – up to 15 kg



There's more

- **Includes two covers**
Custom-fit covers protect the Cooking and Blazing Zone® and expand your work surface
- **Includes magnetic hook rail**
Three hooks ensure your accessories are always within reach
- **Surface quality**
A durable, hard-wearing stainless steel worktop with a glass front
- **Large capacity for the gas cylinder**
Easily store an 11 kg gas cylinder in the base cabinet
- **Fold-Down Side Shelf**
Fold down the side shelf with five practical cutlery holders, transforming compact into super-compact



The Funnel-system

The LUGANO 570 G EVO II features the unique OUTDOORCHEF Funnel-system. Find out what makes it special on the next page.



Stressless Delights – The Secret Is In The Kettle!

Indirect grilling across the entire grill surface allows you to spend more time with your guests. Place the food on the grill, close the lid, and let the kettle do the work.

Lower Kettle Housing

The lower section of the kettle is permanently installed in the basecabinet



Funnel Top

Positioned under the grid, it can be rotated 180° for **direct or indirect grilling**.

Funnel Base

Complements the upper funnel and opens to the removable grease drip tray below. It also shields the two ring burners. This **prevents grease fires**.

2 Ring Burners

2 individually adjustable ring burners provide seamless heat regulation from 80 - 360 °C.



Easy Cleaning

The flexible, angled scraper perfectly fits the funnel's conical shape. The funnel is clean and ready for use in no time.



OUR RECOMMENDATION

Funnel scraper with a replaceable, flexible blade. Saves plastic and is budget-friendly.

RRP 24,95 €/CHF



Direct Or Indirect But Always Easy: Grilling Without Grease Fires



Standard position for indirect grilling

The food is shielded from flames, allowing it to develop its pure, unadulterated aroma for flavourful and healthy grilling.



Volcano position for direct grilling

The funnel can also be turned to the volcano position for direct heat. The perfect application for e.g. the barbecue wok at 500 °C.

Our Grills With The Funnel-system

LUGANO
AROSA
DAVOS
AMBRI
CHELSEA



COOK

High-Performance Side Stove

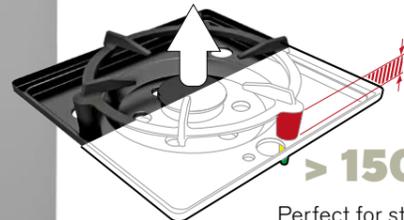


The **Cooking Zone** features a **pot stand adjustable to three heights**. This adjustable setting allows for extremely high or low temperatures, depending on your needs. The highest setting is ideal for tasks such as perfect for keeping food warm at around 60 °C.



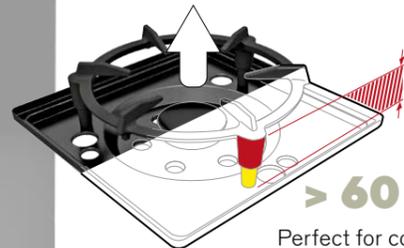
> 300 °C

Perfect for searing meat, fish, and vegetables in a carbon steel pan or wok



> 150 °C

Perfect for steaming meat, fish, and vegetables, sautéing starchy vegetables, roast potatoes, hash browns, and more

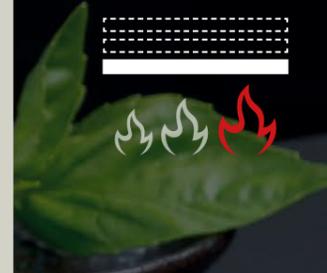


> 60 °C

Perfect for cooking sauces, soups, stews, rice dishes, or keeping mulled wine warm

The Cooking Zone Is Simple To Adjust

High-performance side burner for low, medium, and high temperatures



Our Grills With High-Performance Side Burners

**LUGANO
AROSA
DAVOS
HEAT**

ANGLIA XL PLANCHA

Think Big! Our Impressive Plancha
For The Ultimate Grilling Experience



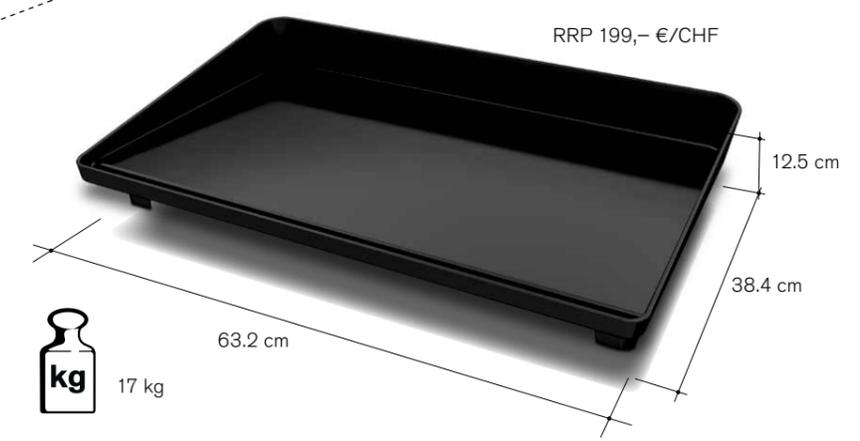
The XL Plancha's
perfect fits
LUGANO EVO
AROSA*
DAVOS*
HEAT outdoor kitchen

* includes Cooking and Blazing Zone® equipment



XL Plancha

Heavy metal for the **Cooking / Blazing Zone®** – the **massive plancha** impresses with its weight, size, and the thoughtfully designed **grease collection channel** that prevents fat from running off the plate. With its **porcelain-enameled surface**, **2 individually controllable temperature zones**, and high rim, the XL cast iron plancha offers limitless grilling possibilities.



Easy Cleaning

Best friends – the flexible scraper for heavy-duty tasks and the non-slip cleaning sponge for a sparkling finish.



OUR RECOMMENDATION

Plancha Cleaning Set with a scraper and cleaning sponge. Comfortable to hold and does its job: Leaves your plancha sparkling clean. Both the scraper blade and sponge are sold separately. Good for both the environment and your wallet.

RRP 29,95 €/CHF



DOMINIQUE MÜLLER

And The Mindblowing BBQ Brownie

When our grill chef from Zurich dreams, it's always about grilled delicacies. He proves his skills with his delicious brownies straight from the grill.

TASTE & TEAM

From Dominique Müller



4x

... or 15 - 20 Brownies just for you

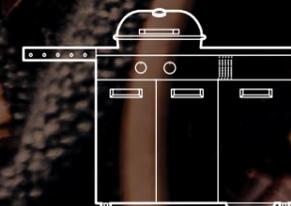
Your Ingredients

Butter (room temperature)	170 g
Dark chocolate (50 %)	120 g, coarsely chopped
Sugar	400 g
Eggs	3 large eggs
Vanilla extract	2 tsp.
Unsweetened cocoa powder	80 g
All-purpose flour	125 g
Salt	1 tsp.
Dark chocolate (min. 60 %)	220 g (chocolate chips or finely chopped)
Powdered sugar	2 tbsp.
Butcher paper or parchment paper	

Directions

- **Preparation:** Preheat the grill to **200 °C** and line the gourmet pan with parchment or butcher paper.
- Place a heatproof bowl over a hot water bath and melt the **butter** and half the **dark chocolate (60 g)** and whisk until smooth. Gradually fold in the **sugar** until fully combined, then mix in the **eggs** and **vanilla extract**. The mixture should now be light brown and matte.
- Add the **cocoa powder, flour, salt**, and the remaining **dark chocolate**. Stir thoroughly once more. Finally, remove the bowl from the heat and fold in the **dark chocolate chips**. The mixture should now be very thick and sticky.
- Evenly spread the mixture in the gourmet pan with a spatula and bake on the **preheated grill at about 200 °C** for 30 - 35 minutes. Test the consistency with a wooden pick. Insert it into the center of the brownie. If the mixture completely sticks to the pick, the brownie needs more time. When only a few moist crumbs cling to it, the brownie is ready to enjoy!
- Once baked, carefully remove the brownie from the gourmet pan and let it cool for a few minutes. Then sprinkle with a little **powdered sugar**, cut into the desired pieces and indulge.

Our Equipment



LUGANO 570 G EVO II



Gourmet Set 480/570



Grill gloves

AROSA

Width 148 cm
Height 113 cm
Depth 81 cm

= 12 x

The Versatile All-Rounder For Your Home

- **Patented EASY FLIP Funnel-system**
Easily switch between direct and indirect grilling – 100 % grease fire prevention
- **Self-Igniting Gas Safety System**
Prevents gas leakage
- **Low-maintenance Ø 57 cm kettle**
Constructed from porcelain-enameled steel with a durable 135° lid hinge
- **Robust Base Cabinet**
Constructed from powder-coated steel, featuring a fold-down side shelf, rubberized wheels, and height-adjustable feet

The Funnel-system

Best of all, your AROSA comes with the exclusive OUTDOORCHEF Funnel-system.

Page 20

Blazing Zone®
XL infrared ceramic burner with temperatures up to 900 °C



Cooking Zone
3-way height-adjustable gas burner



Page 22



LED Lighting
Clear visibility for enhanced safety. A safety light on the control dial illuminates when the gas valve is open. The Gas Safety System detects and signals escaping gas that fails to ignite.



2 Ring Burners
2 independently adjustable ring burners provide seamless heat control from 80 - 360 °C



XL Plancha*
Enjoy Mediterranean grilling with the optional extra-large Plancha above the Cooking and Blazing Zone®

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RRP 199,- €/CHF

* optional accessories

AROSA

570 G EVO PLUS BLACK

Winning Looks

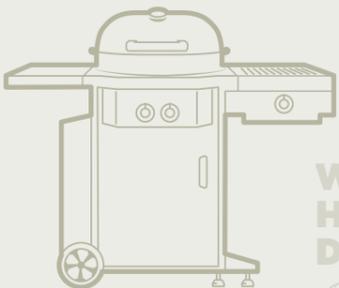
Our OUTDOORCHEF family test winner truly stands out. Tender meats, savoury seafood, crispy bread, or delicious grilled vegetables – that's just the beginning of what's possible with your AROSA 570 G EVO PLUS BLACK.



RRP 1.799,- €/CHF



DAVOS



Width 131 cm
Height 114 cm
Depth 69 cm



Blazing Zone®

Infrared ceramic burner with temperatures up to 900 °C – easily gives your meat a perfect crust and rich roasted flavours



2 Ring Burners

2 independently adjustable ring burners provide seamless heat control from 80 - 360 °C



LED Lighting

Clear visibility for enhanced safety. The control illuminates when the gas valve is open. Features the Gas-Safety-System that prevents non-ignited and escaping gas



DAVOS

570 G Pro BZ

Small And Mighty

The DAVOS is your gateway to the world of gas kettle grills. Though the junior of the family, he holds his own against his bigger siblings. It delivers the full performance of the OUTDOORCHEF gas kettle, combined with the incredible power of the Blazing Zone®.



barbecuing
cooking
searing
baking
cha



RRP 1.399,- €/CHF

There's more

- **Patented EASY FLIP Funnel-system**
Easily switch between direct and indirect grilling – 100 % grease fire prevention
- **Self-Igniting Gas Safety System**
Prevents gas leakage
- **Low-maintenance Ø 57 cm kettle**
Constructed from porcelain-enameled steel with a durable 135° lid hinge
- **Robust Base Cabinet**
Constructed from powder-coated steel with a shortenable side shelf, rubberized wheels, and height-adjustable feet



The Funnel-system

The DAVOS 570 G Pro Blazing Zone® also comes with the exclusive OUTDOORCHEF Funnel-system

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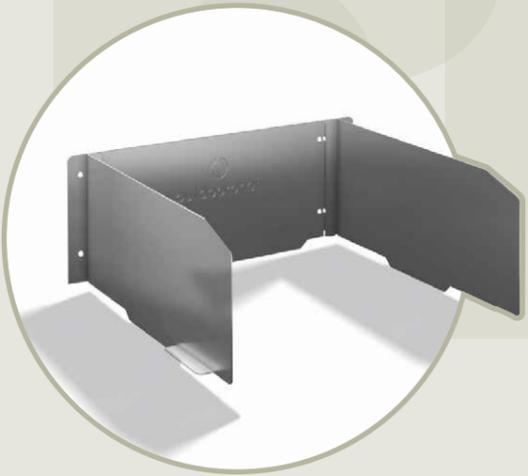




GOURMET CRESCENT COOKING SET

Porcelain-enameled steel buddies designed for your kettle grill. Ideal for preparing a variety of vegetables and side dishes.

RRP 59,95 €/CHF



SPRAY PROTECTION

A practical **addition to your Blazinglas®**, protecting clothing and nearby areas. Compact and pluggable for space-saving storage.

RRP 39,95 €/CHF



BAMBOO SCRAPER FOR BLAZINGLAS®

RRP 9,95 €/CHF



HYGIENIC XXL CUTTING BOARD

Made with a special material blend, this cutting board is exceptionally hygienic. With a generous size of 40 x 60 cm, this versatile tool is ideal for preparing larger cuts of meat. The wide juice groove around the board holds up to 250 ml.

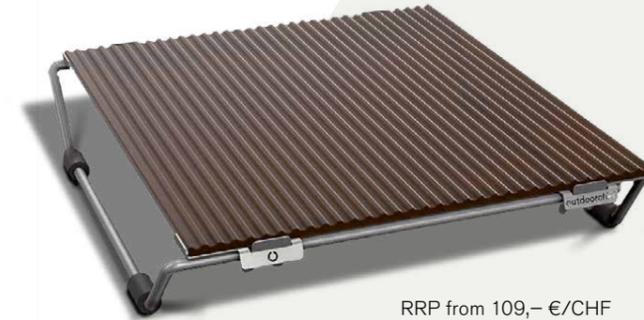
- Antibacterial additives reduce bacteria on the surface
- Dishwasher-safe and easy to clean
- UV-resistant and durable, made from glass bead-reinforced polypropylene
- Compatible with the LUGANO or suitable for universal use

RRP 89,95 €/CHF

40 x 60 cm

BLAZINGLAS®

The innovative glass ceramic allows **100 % infrared radiation** to pass through, delivering a perfect steakhouse-quality crust. **Grease fires are a thing of the past.** Compatible with your OUTDOORCHEF and most other ceramic burners.

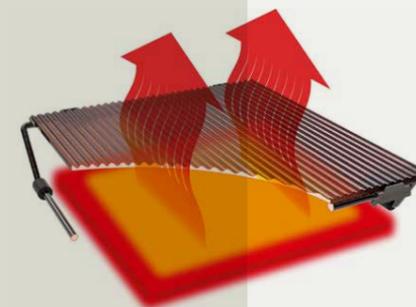


RRP from 109,- €/CHF



Perfect fit for your Blazing Zone®

- No grease fires, fewer bitter substances
- Preheats in under 2 minutes
- Contact heat for searing and crusting
- Infrared heat (60 - 70 % transmission) ensures perfect cooking with no temperature drop when flipping.
- Enhanced juiciness and tenderness through optimal heat permeability



Infrared-permeable – the perfect balance of **infrared and contact heat**



THE TRANSFORMATION FROM GRILL TO SMOKER

The cold smoke generator **transforms almost any grill into a smoker**, unlocking a world of tasty possibilities. Its user-friendly design and functions infuse your favourite dishes with delicate yet intense smoky aromas, creating a world of exciting new flavours.

smoke



Hose that leads into your grill's cooking chamber

Self-sufficient and versatile, the Smoke operates completely independent from your grill. It delivers aromatic smoke to the cooking chamber through a 1.5 m silicone hose. Choose the perfect smoking chips to suit your personal taste.



RRP 199,- €/CHF

smoke accessory



Serves as both a **filling aid** and an **extra reservoir** for extended smoking sessions



Odor-resistant **storage bag** for the Smoke and accessories



Our grill master, Volker Elm, explains how the Smoke works.



Here comes the flavour: Smoking chips available in 750 g packs with flavours like beech, whiskey, cherry, red wine, or olive.

A MATTER OF MATERIALS

Sometimes, it's essential to know the details. Do you prefer heat retention, dishwasher-friendly cleaning, or a lightweight material? Here are some useful insights

CAST IRON

- Heavy material with a porous surface
- Slow to absorb heat but retains it exceptionally well
- For lasting durability, season and grease regularly
- Not suitable for the dishwasher

CARBON STEEL*

- Lightweight material
- Heats up quickly but retains little heat
- Non-stick properties due to its hammered surface
- For lasting durability, season and grease regularly
- Not suitable for the dishwasher

PORCELAIN-ENAMEL

- Enamel-coating protects the steel underneath from rust
- Quick heat absorption with minimal heat retention
- Minimizes food sticking
- Prone to flaking
- Dishwasher-safe

STAINLESS STEEL

- Durable and rust-resistant
- Easy cleaning
- Quick heat absorption with minimal heat retention
- May discolour after use
- Dishwasher-safe



What is Carbon Steel?

Carbon steel, an alloy of iron and carbon, is perfect for grill use thanks to its exceptional mechanical properties and hardness. The higher the carbon content in steel, the harder and stronger it becomes. However, carbon steel is prone to corrosion! Proper care and protection are essential. After cooking, thoroughly remove any residues, rinse with hot water, dry, and coat with a small amount of sunflower or rapeseed oil.



e.g. Carbon Steel Pan
RRP 89,95 €/CHF



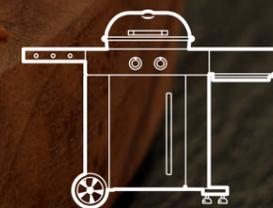
Your ingredients

Boneless pork neck	1 kg
Chopped garlic	3 cloves
Pepper (black)	1 tbsp.
Szechuan pepper	1 tbsp.
Chili flakes	1 tbsp.
Sea salt (coarse)	1/2 tbsp.
Burger buns	4 pieces
BBQ-Sauce	150 ml
Coleslaw	

Directions

- Start by seasoning the meat. For the rub, we used chopped garlic, black peppercorns, Szechuan pepper, chili flakes, and coarse sea salt. These were finely ground in a mortar and applied to the meat, which was left to **marinate overnight**.
- Alternatively, place the seasoned meat in a bag and vacuum seal it. This helps further intensify the seasoning.
- Next, prepare the grill. Ensure the grill maintains a cooking chamber temperature **between 100 °C and 110 °C, keeping it steady** (leave the HEAT regulator open on the HEAT).
- Meanwhile, prepare the smoke. Since the smoking process will last almost the entire time, **use the filling funnel** to extend it to approximately 4 - 5 hours. Fill the funnel with beech chips and guide the Smoke silicone tube into the grill through the rotisserie opening in the lid. Light the smoke only after placing the meat on the grill. The smoke is dense, making the cooking chamber more visible.
- Place the meat on the grill now. Leave it in the smoke for the next 12 - 20 hours. From this point, regularly monitor the temperature, check the smoke, and refill the chips as needed ... and wait!
- Cook the meat at approx. When the meat reaches an **internal temperature** of approximately **90 °C**, remove it from the grill and let it rest for **30 - 60 minutes**. For example, use a thermal container to keep it warm.
- Shred the meat into fine pieces and mix it with BBQ sauce. Layer the pulled pork and coleslaw on the bottom half of the bun. Place the top half of the bun on – done!

Our Equipment



AROSA 570 G EVO PLUS Black



Smoke



Filling Aid



Gourmet Check Thermometer

ALEXANDER DEHN

And The Irresistible Pulled Pork Burger

"Alex," from our sales team, knows our products inside and out and how to bring our grills to peak performance. He showcases his expertise here. As the passionate grill enthusiast he is, he demonstrates his top-notch grilling skills.

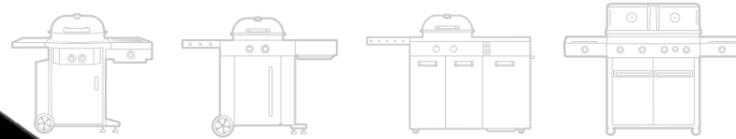
THE GOURMET ACCESSORIES



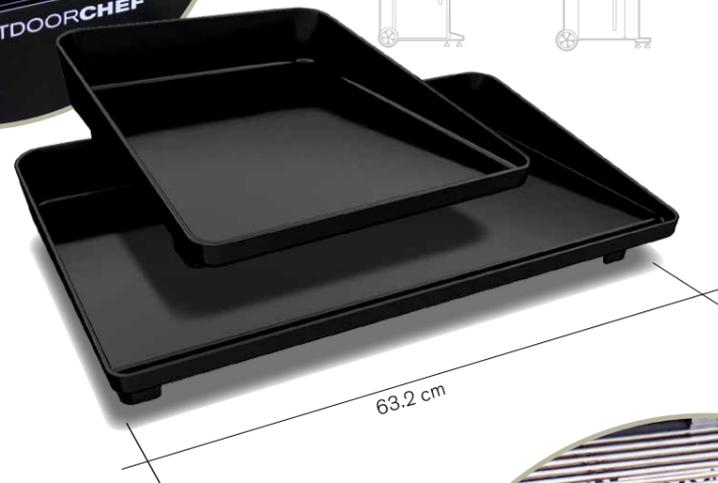
L PLANCHA & XL PLANCHA

Durable metal for the Cooking and Blazing Zone® – The **porcelain-enameled cast iron planchas** impress not only with their weight but also their size. The **convenient grease collection channel** prevents liquids from spilling over the edge.

Fits perfectly on the Cooking and Blazing Zone® of DAVOS, AROSA, LUGANO EVO, and HEAT.



RRP 129,- €/CHF
RRP 199,- €/CHF



HEAT PIZZA STONE

Making pizza has never been easier! The HEAT Indicator lets you know when your pizza stone has reached the **optimal temperature** for a perfect pizza.

HEAT Indicator >>>



RRP 79,95 €/CHF

MORE ACCESSORIES AT
WWW.OUTDOORCHEF.COM



LET'S DUTCH



RRP starting from 139,- €/CHF

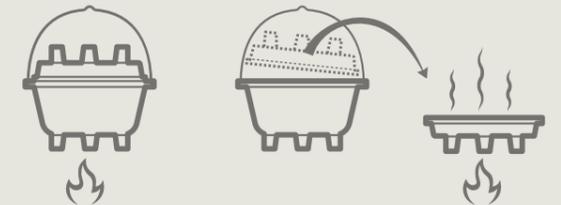


DUTCH OVEN SET

The all-inclusive starter kit for exploring the world of cast iron cookware. The Dutch is a versatile cast iron pot ideal for frying, boiling, braising, deep-frying, and baking. Compatible with gas grills, charcoal grills, ovens, gas stoves, and fireplaces.

What makes our Dutch Ovens stand out:

- T-feet provide a stable base on grids and more
- Pre-seasoned and ready to use, thanks to spray enamel
- No seasoning required
- Extra-tall feet for easy use with grill briquettes
- Integrated cable grommet for a grill thermometer
- The lid doubles as a pan or grill plate



AVAILABLE AS

- Dutch Oven **Nr. 04 Set**: Capacity of **3,8 liters**
- Dutch Oven **Nr. 06 Set**: Capacity of **5,7 liters**
- Dutch Oven **Nr. 09 Set**: Capacity of **8,5 liters**

Each set includes
Cast iron pot, care kit, ring cleaner, lid lifter, and bamboo cooking spoon

STEFFEN PFAAR

And The Most Mouthwatering Pizza From The Grill

Steffen is more than just a familiar face from the OUTDOORCHEF world. An active member of a grill team, he frequently competes in the World Grill Championships and other grilling contests. For him, pizza is second nature.



In Italy, flour types are also assigned specific designations. The type numbers apply exclusively to soft wheat flour, known as "farina" in Italian. It is available in Tipo 00, Tipo 0, Tipo 1, and Tipo 2 varieties. The higher the number, the darker the flour and the greater its mineral content. **Pizza flour is typically Tipo 00 flour.**

TASTE & TEAM

By Steffen Pfarr



6x

... or as desired

Your Ingredients

Italian flour	1 kg
Italian durum wheat semolina (Semola)	Approx. 500 g (depending on needs)
Ice-Cold water	650 g (precisely measured)
Fresh yeast	3 g
(Alternatively, dry yeast)	6 g
Salt	30 g

Directions

- The secret to a perfect pizza, aside from the temperature, is **autolysis**.
- **Combine the flour with the ice-cold water and let it rest for 30 minutes.** During this time, the flour absorbs the liquid, initiating gluten development. No kneading, no hassle. The minimal yeast allows the dough to rest for an extended time. This extended fermentation enhances the aroma's intensity.
- After the autolysis, **add the remaining water with dissolved yeast to the dough. Add the salt**, which enhances the flavour and regulates yeast growth. This enables the dough to fully develop over several hours.
- Begin by **kneading in the bowl** until a smooth texture forms, then transfer to the work surface, using a skilled left-right rhythm until the dough stops sticking. Perform a quick windowpane test by stretching the dough between your fingers to check if the first protein chains have formed.
- **Let the dough rest in the refrigerator for 24 hours.** The next day, divide the dough into six equal pieces, each weighing 260 - 270 g, stretch and fold them again, then let them rest in the fridge for another 18 hours. Remove the dough pieces from the fridge six hours before baking and let them rest at room temperature.
- **Place the dough piece in semola** to shape it perfectly. Gently press the air from the center of the dough outward toward the edge. Avoid flattening the edge; it should remain fluffy and airy – just as a Neapolitan pizza should be.
- **Now add the toppings – simple and classic:** San Marzano tomato sauce, mozzarella, and a drizzle of quality olive oil. Preheat the pizza stone in your Outdoorchef gas grill to maximum temperature, allowing your perfect pizza to be ready in just 4 - 6 minutes.

Our Equipment



AROSA 570 G EVO PLUS Black



HEAT Pizza Stone



Pizza Cutter



Pizza Server



STEPHAN PFEIFER – INSIGHTS FROM OUR CHIEF DEVELOPER

Our mission is to make preparing delicious dishes on the grill easy – even without special expertise. Our goal is to enhance the grill experience with innovative ideas and materials while reducing obstacles. We call this "EASY BBQ".

"You never grill alone" has been a cornerstone of our product development history. You grill with friends and family, at birthdays, and during events. Barbecuing brings people together. Our mission is to simplify barbecuing, so you can spend less time at the grill and more time with your friends and guests.

Innovative technology for effortless grilling

The EASY BBQ development principle requires our development team to think not only in terms of cost efficiency and ergonomics, but also in terms of specific benefits.

For us, this means **Making it as simple and high-quality as possible!**

Since we value simplicity, we created the **pizza stone with a temperature display**. Not only does it bake pizza dough, but it also reliably indicates when the stone has reached the perfect baking temperature. Baking pizza becomes effortless.

Our **Blazinglas®** marks another milestone. Our challenge was to ensure the perfect crust while preventing fat from burning. The **Blazinglas®** achieves exactly that: No fat drips onto the burner, it delivers **perfect sear marks**, maintains temperature stability, and is easy to clean under running water –

even when hot. The Blazinglas® was developed in collaboration with SCHOTT Glas, a renowned glass manufacturer from Germany.

Time-saving and convenient

In developing the new HEAT outdoor kitchen, we carefully examined logistics and usability alongside its specific features. As a result, the cabinet modules are **delivered pre-assembled on pallets**.

This offers a major benefit to our customers: Easy setup, no additional assembly required.

Safety in operation

The **Gas Safety System (GSS)** has further enhanced the safety of our products. The Flame Guard shields the burner from weather conditions and automatically reignites the flame if it goes out. The Safety Light signals when the valve is open and gas is flowing.

Maximum versatility

Imagine working with various grill plates and grids while maintaining **two separate temperature zones** simultaneously. With a temperature difference of up to 100 °C. That's why we developed the HEAT Divider.

This innovative accessory lets you achieve two cooking cabinet temperatures quickly, and it works perfectly with the rotisserie. For smaller portions, use just a part of the

cooking space to save gas and reduce environmental impact.



EASY
Easy 80 - 900 °C control with Blazing Zone® & HEAT Regulator



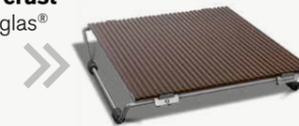
EASY
Completely safe – no grease fires



EASY
Easy first-class quality with powder-coated stainless steel



EASY
Achieve the perfect crust easily with the Blazinglas®



EASY
Easy smoking with the Cold Smoke Generator



EASY
Perfect pizza made easy with HEAT Indicator



EASY
Easy cleaning with the Funnel-system



Easily grill at 2 different temperatures simultaneously using the Zone Divider



A CONVERSATION WITH OUR GRILL MASTER VOLKER ELM



He is renowned in the BBQ community as a vibrant expert and former president of the German Barbecue Association. His barbecuing expertise even earned him a feature in BILD newspaper. His most memorable moment came when he invented the volcano position for the OUTDOORCHEF kettle, securing his place in OUTDOORCHEF history. Discover why he stands by his OUTDOORCHEFs and what else he has to share.

the perfect pizza with a crispy crust. But OUTDOORCHEF's latest products are absolutely brilliant: The Smoke and Blazinglas®. As my own toughest critic, I thoroughly test and consider every detail before incorporating new products into my grill courses. Both products won me over instantly.

As an experienced grill master, you've been hosting grill seminars for years. What interests your participants the most? What kinds of questions do they ask?

Interestingly, this question comes up in almost every seminar: "What can't I grill on it?". This demonstrates that participants don't expect the system to offer such versatility. I always reply: "You can grill anything – even ice cream."

You encourage your customers to focus on their guests and let the grill handle the work. What do you mean by that?

I used to spend 90 % of my time at the grill, leaving little attention for my guests. Today, it's the opposite. I create the most delicious and juiciest dishes without any rush or stress. Place the food on the grill, close the lid, and let the even indirect heat surround it until it's perfectly cooked. There's no need to constantly flip the food or worry about it burning.

Volker, where does your passion for barbecuing come from?

Actually, OUTDOORCHEF itself is the reason. Years ago, a sales representative approached me and passionately praised the system. Determined to convince me, he left my first ASCONA on my doorstep, and after just one use, I was hooked! And that's despite the fact that no fire or flame is visible in the gas kettle.

You've had a close connection with our company for many years. Why did you choose OUTDOORCHEF?

The gas kettle grill concept perfectly aligns with my approach to grilling, cooking, and outdoor cuisine. I can prepare anything that comes to mind on it! There's culinary adventure I can't do on an OUTDOORCHEF. The wide temperature range gives me every option I could ever wish for.

Which product has had the biggest impact on you?

My all-time favorite is, and always will be, the gas kettle system. In recent years, the pizza stone has joined the lineup, originating right here at OUTDOORCHEF. Its high temperature and unique material properties guarantee

What sets OUTDOORCHEF grills apart from other brands?

It's more accurate to say that anyone who understands the system can easily become a grill master. It encourages experiments and confidence because the system offers so much flexibility. With other grills, people tend to grill the same things repeatedly.

If you could pick three OUTDOORCHEF products to impress your guests, which ones would you choose?

The large plancha, as it allows for a variety of dishes – from sweet to savoury. Its XL size lets me prepare multiple ingredients simultaneously while working with two temperature zones. It's incredibly easy to clean. Then the Smoke, because I can even use it to smoke in a shoebox (laughs). I can easily control the smoking intensity – from mild to intense. I add just the right amount of smoke flavour to suit my taste. And, of course, the Blazinglas® on the high-temperature zone. It prevents grease fires and the metallic taste that can otherwise affect the food. Plus, it ensures a perfectly executed Maillard reaction. Absolutely brilliant.

WEALTH OF INVENTION

WHO CAME UP WITH IT?

Self-praise can be tricky. But let's be honest: celebrating a great idea is absolutely fine. And if you were the first, that's twice the reason to celebrate.

GAS KETTLE GRILL

In 1992, Mike Lingwood wanted to treat guests at his daughter's birthday, young and old alike, to delicious food from a BBQ Station, quickly and easily. Flickering flames, heavy smoke, and burnt food were the result. He vowed to never let that happen again.

The concept of a system to prevent grease fires was born!



PIZZA STONE

It's true: OUTDOORCHEF developed and sold the very first pizza stone. It created a new market for retailers and a whole new taste experience for grill and pizza enthusiasts. This happened in 2015. Since then, we've further improved the pizza stone, now offering it in an octagonal shape for better temperature distribution and with an integrated temperature indicator.



SMOKE

The first truly self-sufficient external smoker, capable of turning any grill – or nearly any container – into a smoker.



smoke

BLAZINGLAS®

How can I prevent grease fires in the ceramic burner while achieving a perfect crust? Blazinglas® is the solution. Its permeability to infrared radiation delivers a unique combination of infrared and contact heat.



HEAT

The ultimate grilling machine with a temperature range of 80 - 900 °C. Perfectly suited as a BBQ Station or outdoor kitchen.



GETTING THE RIGHT CORE TEMPERATURE - EASY!



Core temperature refers to the internal temperature of the meat. It indicates the doneness of the meat, such as whether it is **medium or well-done**. Cooking time, on the other hand, indicates how long the meat needs to achieve the desired doneness. **Naturally, this depends on the cooking temperature, as well as the size, weight, and type of meat.**

The thickness of the meat significantly affects the cooking time. Thicker cuts take longer to reach the desired core temperature.

Cooking temperature is also crucial – it determines the heat the meat is exposed to during preparation. Higher temperatures result in shorter cooking times. However, caution is advised: This effect has its limits.

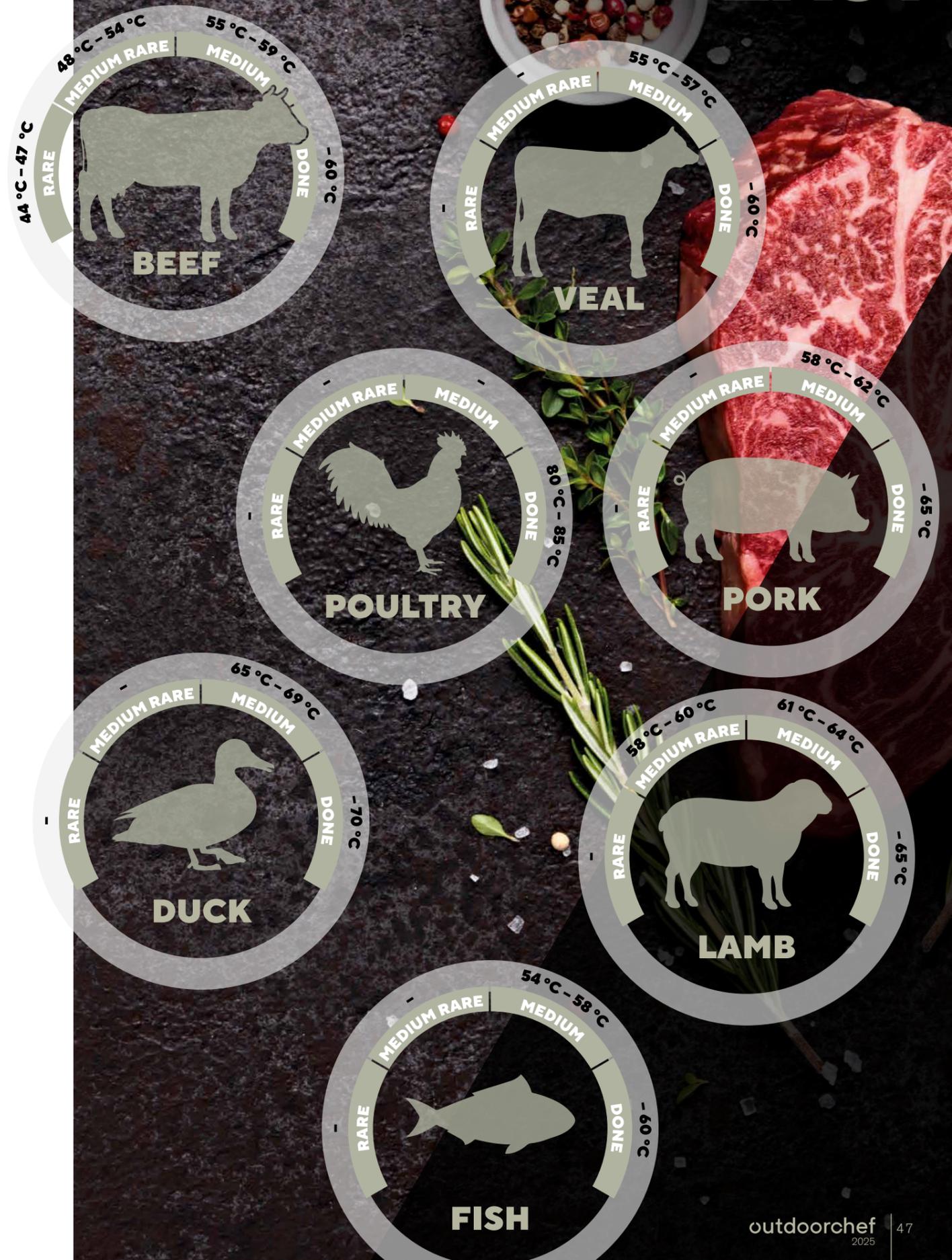
For many types of meat, slow cooking at low temperatures on a gas grill is best to keep them juicy. Classics like ribs and pulled pork are best cooked low and slow (see page 32).

*** Precise core temperature:**
With the GOURMET CHECK PRO you can determine it.

Having questions about temperature?
Feel free to write to us



PERFECTLY EASY



Britta Müller

And Shakshuka – The World's Best Breakfast

Britta is our Flavour Mastermind and we would say that you can recognize her dishes by their taste. As a professional recipe developer, she can coax unexpected nuances of flavour out of any food.



"From the North African region straight to your grill. The Israeli national dish will transport you to the flavours of One Thousand and One Nights for breakfast."

TASTE & TEAM
From Britta Müller



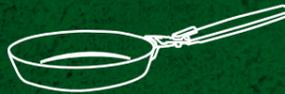
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... or enjoy it all by yourself

Our Equipment



AROSA 570 G EVO PLUS Black



Carbon steel pan



Premium kitchen knife



XXL cutting board

Your Ingredients

Ground cumin	1/2 tsp.
Sweet paprika powder	1 tsp.
Pepper	1/2 tsp.
Salt	1 tsp.
Olive oil	2 tbsp.
Tomatoes, whole from the tin	300 g
Eggs	4 pieces
Red bell pepper	1 piece
Onion (alternatively zucchini or spinach leaves)	1 piece
Garlic in fine strips	2 cloves
Parsley (and / or cilantro)	at your discretion
Red chili pepper	1/2 – 1 piece
Crumbled feta	30 g
Bread (sourdough, pita, or baguette)	at your discretion

Directions

- Peel the onion and garlic, then thinly slice them. Deseed the peppers and slice them into thin strips. Slice the chili pepper into rings (remove seeds if desired), pluck the parsley leaves from the stems, and chop finely.
- Meanwhile, preheat your OUTDOORCHEF to **200 °C**. Heat your carbon steel pan on the Cooking Zone over low heat, add a little oil, and sauté the bell pepper strips.
- Once the peppers are softened, slightly increase the heat and sauté the garlic and chili rings for **2 - 3 minutes**. Add the cumin and sauté briefly (**about 1 minute**). Add the tomatoes and mash them with a fork. Stir in the salt, pepper, and paprika powder. Simmer over medium heat for about **15 minutes** until the mixture thickens slightly.
- Sprinkle the crumbled feta on top. Create four wells in the mixture in the pan for the eggs. Crack each egg and place it into a prepared well.
- Place the pan in the center of the preheated grill, remove the handle, and cook for approx. **4 to 5 minutes** with the lid closed until the eggs are poached (yolk remains runny, eggwhite is set).
- Remove from the grill, sprinkle with parsley, and enjoy straight from the pan with bread or flatbread.



Our products are designed and developed in Switzerland. Thanks to high-quality materials, they are durable and robust. **We offer extended warranties for all products voluntarily:**

12-year warranty

- Stainless steel burners
- All parts made of stainless steel
- Aluminum die-cast components
- Stainless steel grills
- Ceramic burners

5-year warranty

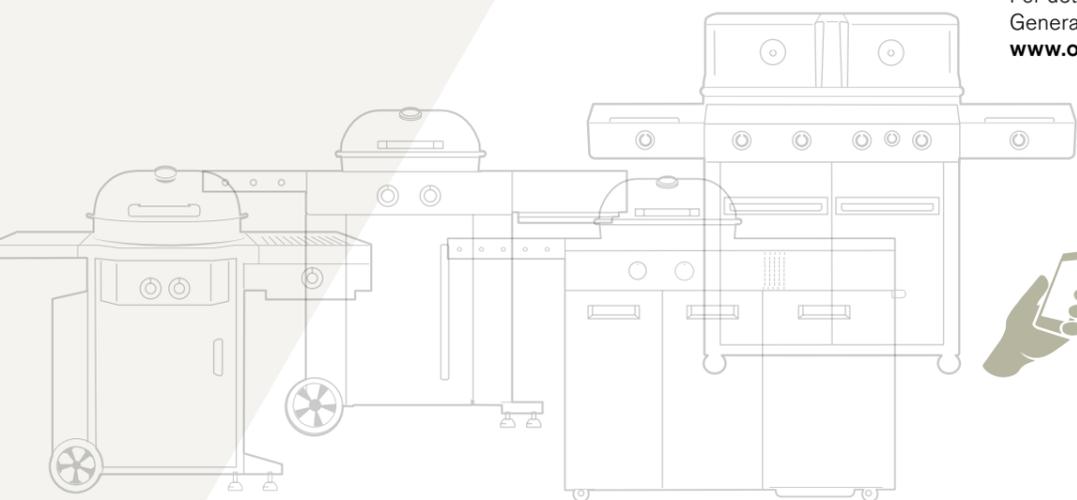
- The enameled kettle (base and lid)
- Enameled cast iron grates

2-year warranty

- All other materials



For detailed warranty terms, see our General Terms and Conditions at www.outdoorchef.com



You did it! That was Catalogue 25!

In line with our motto "Let's make it easy", we hope you enjoyed flipping through these pages. Paper may be old school, but we felt it suits us, as our products truly come to life through touch and hands-on experience. For more discoveries, our digital world is always open to you, 24/7. Head to your nearest trusted dealer to learn how EASY BBQ works on the OUTDOORCHEF grill. Get inspired, because

NOW
YOU ARE
READY **FOR**
EASY
BBQ
by outdoorchef



Do you have any questions or suggestions about this or the next catalogue? We are looking forward to your EASY MAIL.

**CREATED IN
SWITZERLAND,
AT HOME
ALL OVER
THE WORLD.**



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