



# OUTDOORCHEF

SWISS GRILL INNOVATION



GAS. KETTLE.  
**GRILL**  
FUNNEL SYSTEM  
*unique.*

..... CATALOGUE 2019

## ENJOYING THE MOMENT TOGETHER IS A UNIQUE EXPERIENCE

Our philosophy is clear. We do everything we can to ensure you get to spend quality time with your guests. That's why we have developed our gas kettle grills with the unique funnel system – to help you to also become a true Outdoorchef.

**SWISSNESS.** It's in our DNA. **OUTDOORCHEF** is a Swiss company through and through. Quality and tradition are extremely important to us. We have been developing our grills in Switzerland for almost three decades.

**INNOVATION.** It's what drives us. With an unwavering pioneering spirit, we are constantly setting new standards for our grill systems. **OUTDOORCHEF** products are characterised by outstanding functionality, designs with clear lines and premium materials. As grill enthusiasts themselves, our developers are constantly striving to guarantee the juiciest steaks, the most aromatic fish, the most Italian pizzas and the healthiest vegetables.

**GRILLIEREN.** Pure zest for life, enjoyment and creativity. We combine the passion to create something unique for our guests with the feeling of freedom and simplicity that comes with barbecuing in the open air. For us, grilling is simply the best. We want to share this passion with you.

**DESIGN.** The LUGANO 570 G is the perfect culmination of all our values in one product. Well thought-out, down to the smallest detail. Grill. At its heart is a gas kettle with a funnel system. Kitchen. Everything you need in a perfect outdoor kitchen. Design. **unique..**

Let your passion be inflamed by our unique gas kettle grills. We want to inspire you and motivate you to achieve top performance on the grill. Become an Outdoorchef too.



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# LUGANO 570 G

DESIGN. GRILL. KITCHEN. **unique.**

... More details on page 28



 **OUTDOORCHEF**  
SWISS GRILL INNOVATION

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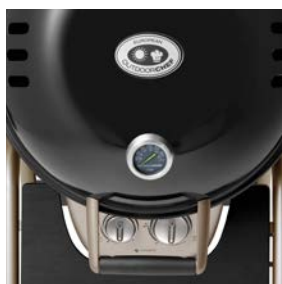
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**ROLAND TRETTL**  
A brand ambassador  
with conviction



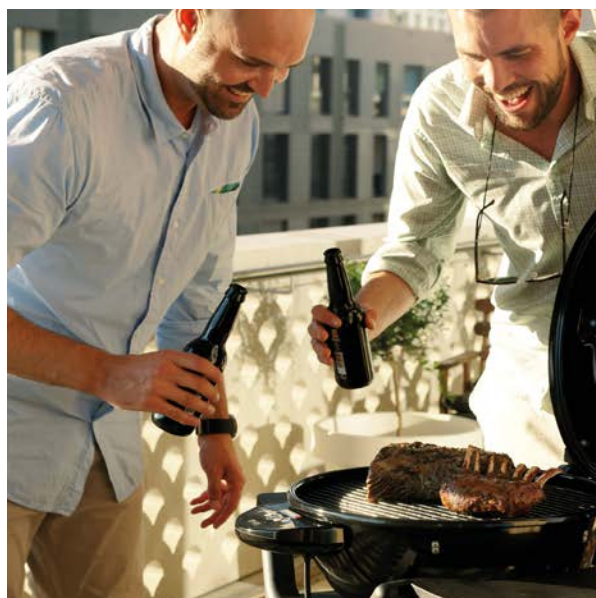
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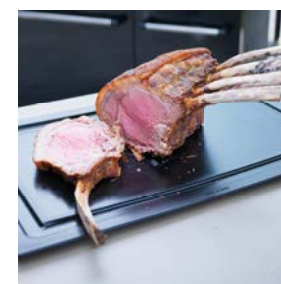


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# ROLAND TRETTL

## «THEY'VE REALLY THOUGHT OF EVERYTHING!»

For many years, the restaurant kitchens of this world were Roland Trettl's empire. These days, however, this top chef regularly uses the OUTDOORCHEF gas kettle grill – along with a large helping of creativity and 100 per cent good humour. Here he reveals both the "how" and the "why".

### "THE PEOPLE AT OUTDOORCHEF HAVE REALLY THOUGHT OF EVERYTHING"

"OUTDOORCHEF immediately won me over with their intelligent funnel system and even heat distribution", enthuses the well-known chef, before adding that he has already bought a second gas kettle grill for his house in Mallorca. "Barbecuing with OUTDOORCHEF is always relaxing, because it all works perfectly and reliably. The meat stays juicy and the vegetables are crisp! For this reason my next conquest could soon be the Lugano 570 G", adds the likeable South Tyrolean with a laugh. "The new product is a real designer piece with features that are, for me, on a professional level. It's a perfect fit, both for my terrace and my requirements in terms of food preparation". The Lugano 570 G is a grill kitchen that features a steakhouse burner and side cooking plate in addition to the unique benefits of the gas kettle grill, giving you even more options and limitless enjoyment.

### "I WANT TO GIVE MY FRIENDS SOME ATTENTION, NOT JUST THE GRILL"

Trettl enjoys carrying out culinary experiments. As a result, he creates many new favourite recipes for himself, his family and friends on the gas kettle grill. "I like salmon

cooked on the wood plank with oranges and fennel. It's important to submerge the plank in water before placing it on the grid. The fish fillet then cooks without any effort and is wonderfully tender". Now and again he also conjures up a steak with home-made onion-peanut-balsamic dip. "You know those virtually charred steaks, which people say have the authentic barbecue flavour? To me, they just taste bitter", says Trettl with a wink. "With a gas kettle grill from OUTDOORCHEF, this is simply not possible. Thanks to the even heat distribution, meat, fish, etc. don't even need to be turned, and everything is simply cooked to perfection. Which means I have more time for my guests".



### "A 3-COURSE MENU STRAIGHT FROM THE GRILL"

The equation "barbecue = meat" simply does not add up for Trettl. "A healthy, varied diet is important to me and is also possible on the grill. And this is made possible by OUTDOORCHEF. The meat is placed on the grid in the "volcano position", which requires a lot of heat from below. I prepare everything else, such as an XXL roast, a vegetable pizza or a gratin in the normal position with indirect heat. The sheer variety of the dishes I can conjure up on the gas kettle grill never ceases to amaze me. Aubergines au gratin with cherry tomatoes as a topping for the salad starter. A sirloin steak with an oriental soy sauce and chilli marinade. And for dessert, I like to serve grilled pineapple", enthuses Trettl. "Courage and trial and error are the best ingredients for delicious grilled food, and OUTDOORCHEF impresses me as a reliable companion for beginners and experts alike", says the renowned chef and epicurean.

### "IT LEAVES YOU WANTING MORE"

"Of course, I sometimes start to sweat during cooking shows on TV. At home with the gas kettle grill, I can relax and devote myself to my family and friends while preparing a delicious meal. "And in future I'll have even "thicker skin" when I'm on the grill", says Trettl with a grin. "For next season, OUTDOORCHEF and I have worked together to design a stylish leather apron made from European cowhide. It's really useful and also looks great! And an additional strap means all master grillers can always keep a towel close at hand. As I said, at OUTDOORCHEF they simply think of everything".



### ROLAND TRETTL Born 3 July 1971 in Bolzano, Italy

**His job** is also his passion, and working as a chef has taken him all over the world: After training in his home region of South Tyrol, Roland Trettl worked at both the Aubergine and the Tantris in Munich. He rose to become a star chef while employed as chef de cuisine at Ca's Puers in Mallorca. This was followed by postings around the world, including in Tokyo. From 2003 to 2013, Trettl worked at the Ikarus restaurant in Salzburg, where he has also co-managed the Spiceworld spice factory since 2018. For some time now, the chef from South Tyrol has managed to keep more than one pot on the boil: he is also a successful TV chef and author. In shows such as "Grill den Profi", "The Taste" and "First Dates – A Table For Two" he impresses and entertains viewers with his culinary knowledge and his relaxed and likeable persona. Trettl will soon appear alongside Michael Mittermeier in the new VOX show "True Story".

**Away from work and the cameras**, Roland Trettl lives with his family in Salzburg. When he's not looking after his son or busy on the grill or stove, he also does yoga with his wife Daniela.

# FUNNEL. SYSTEM. unique.

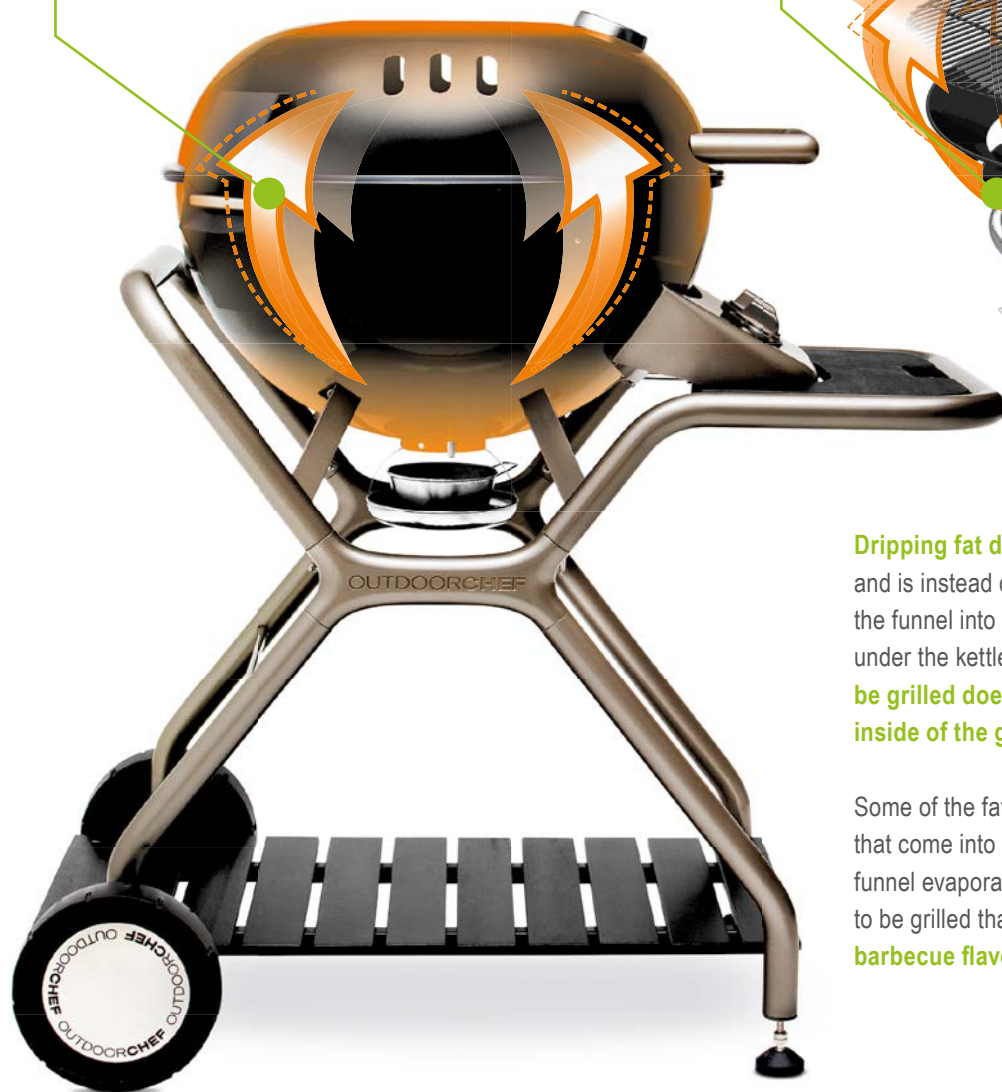
The unique funnel system ensures **even heat distribution** inside the kettle...

...and prevents harmful flare-ups as the **burners are completely protected**.



**Dripping fat does not catch fire**, and is instead channelled through the funnel into the collecting tray under the kettle – so the **food to be grilled does not burn** and the **inside of the grill stays clean**.

Some of the fat and meat juices that come into contact with the funnel evaporate, giving the food to be grilled that **typically intense barbecue flavour**.



## BECAUSE WE PREFER SPENDING TIME WITH OUR GUESTS INSTEAD OF JUST STANDING BY THE GRILL

Even heat distribution

- Perfectly evenly barbecued food, retaining all the juices
- No need to turn the food to be grilled
- More time for our guests

## BECAUSE WE PREFER FLAVOUR INSTEAD OF BURNT FOOD

Shield for the burners

- No harmful flare-ups, no burnt food
- Reduced formation of smoke and odours
- Full barbecue flavour

## BECAUSE WE PREFER GRILLING INSTEAD OF CLEANING

Collecting system

- Fat runs along the funnel to the collecting tray
- The inside of the barbecue stays clean while cooking
- Heat up, brush the grid and funnel, rinse the collecting tray – finished

- ✓ From 0 to 360 degrees in 10 minutes
- ✓ Even heat distribution
- ✓ No harmful flare-ups
- ✓ Easy cleaning



### BARBECUE

Meat, fish and other savoury treats are cooked perfectly evenly, with no turning or burning – for full barbecue flavour. Meat, fish and the like all stay wonderfully juicy.



### COOK

From tasty gratins to casseroles – the gas kettle replaces an entire kitchen!



### BAKE

From crispy pizza to the beautiful aroma of freshly baked bread or delicious cakes – there are no limits to your creativity!

## URBAN GRILLS

  
CHARCOAL

  
ELECTRO

  
GAS



KENSINGTON 570 C



MINICHEF 420 E



LEON 570 G



KENSINGTON 480 G



MINICHEF 420 G



CHELSEA 480 C



CHELSEA 420 E



COMPACTCHEF 480 G



CHELSEA 480 G LH



CHELSEA 420 G

## GARDEN GRILLS



ASCONA 570 G Black



MONTREUX 570 G Granite



GENEVA 570 G



AUSTRALIA 425 G



AUSTRALIA 325 G



ASCONA 570 G Grey



MONTREUX 570 G Wood



AUSTRALIA 455 G



AUSTRALIA 415 G



AUSTRALIA 315 G

## DELUXE GRILLS



LUGANO 570 G



DUALCHEF S 425 G



DUALCHEF 415 G



DUALCHEF 325 G



DUALCHEF 425 G



DUALCHEF S 325 G



DUALCHEF 315 G

# URBAN GRILLS



Our urban grills provide limitless barbecue fun in small spaces and are perfect for use on the balcony or terrace.

## URBAN GRILLS



### LEON 570 G



**Grill surface** Ø 57 cm **Burner** 8.5 kW **Cooking height** 88 cm  
**Dimensions [W×D×H]** 65 × 80 × 115 cm **Colour** Black

Unique funnel system with even heat distribution

- ✓ No need to turn the food to be grilled
- ✓ No harmful flare-ups

Single ring-burner system, porcelain-enamelled

- ✓ From 0 to 360 degrees in 10 minutes
- ✓ Electric one-touch ignition

Porcelain-enamelled kettle, funnel and barbecue grid

- ✓ Easy cleaning
- 2 large plastic wheels
- ✓ Easy transport



### COMPACTCHEF 480 G



**Grill surface** Ø 48 cm **Burner** 5.6 kW **Cooking height** 88 cm  
**Dimensions [W×D×H]** 95/75 × 65 × 103 cm **Colour** Black

Unique funnel system with even heat distribution

- ✓ No need to turn the food to be grilled
- ✓ No harmful flare-ups

Single ring-burner system, porcelain-enamelled

- ✓ From 0 to 360 degrees in 10 minutes
- ✓ Electric one-touch ignition

Porcelain-enamelled kettle, funnel and barbecue grid

- ✓ Easy cleaning
- 2 large plastic wheels
- ✓ Easy transport
- 2 side shelves, removable
- ✓ Space for preparation, small footprint



### KENSINGTON 480 G



**Grill surface** Ø 48 cm **Burner** 5.6 kW **Cooking height** 77 cm  
**Dimensions [W×D×H]** 65 × 72 × 90 cm **Colour** Black

Unique funnel system with even heat distribution

- ✓ No need to turn the food to be grilled
- ✓ No harmful flare-ups

Single ring-burner system, porcelain-enamelled

- ✓ From 0 to 360 degrees in 10 minutes
- ✓ Electric one-touch ignition

Porcelain-enamelled kettle, funnel and barbecue grid

- ✓ Easy cleaning
- 2 large plastic wheels
- ✓ Easy transport



## CHELSEA 480 G LH



**Grill surface** Ø 48 cm **Burner** 5.6 kW **Cooking height** 77 cm  
**Dimensions [W×D×H]** 65 × 75 × 90 cm **Colour** Black

Unique funnel system with even heat distribution

- ✓ No need to turn the food to be grilled
- ✓ No harmful flare-ups

Single ring-burner system, stainless steel

- ✓ From 0 to 360 degrees in 10 minutes
- ✓ Electric one-touch ignition

Porcelain-enamelled kettle, funnel and barbecue grid

- ✓ Easy cleaning
- 2 large plastic wheels
- ✓ Easy transport



## MINICHEF 420 G



**Grill surface** Ø 42 cm **Burner** 4.3 kW **Cooking height** 30 cm  
**Dimensions [W×D×H]** 78 × 53 × 43 cm **Colour** Black

Unique funnel system with even heat distribution

- ✓ No need to turn the food to be grilled
- ✓ No harmful flare-ups

Single ring-burner system, porcelain-enamelled

- ✓ From 0 to 360 degrees in 10 minutes
- ✓ Piezo ignition

Porcelain-enamelled kettle, funnel and barbecue grid

- ✓ Easy cleaning
- 2 side shelves, removable
- ✓ Space for preparation, small footprint

The base frame is available as a separate accessory  
→ More details on page 47



## CHELSEA 420 G



**Grill surface** Ø 42 cm **Burner** 4.3 kW **Cooking height** 75 cm  
**Dimensions [W×D×H]** 67 × 60 × 95 cm **Colour** Black

Unique funnel system with even heat distribution

- ✓ No need to turn the food to be grilled
- ✓ No harmful flare-ups

Single ring-burner system, porcelain-enamelled

- ✓ From 0 to 360 degrees in 10 minutes
- ✓ Piezo ignition

Porcelain-enamelled kettle, funnel and barbecue grid

- ✓ Easy cleaning

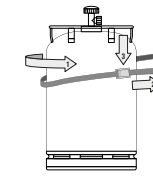
## THE GAS GRILL

1x1

## ALWAYS READY

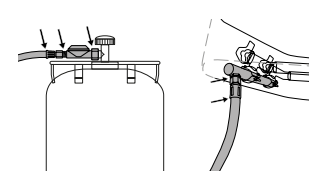
Whether grilling at the weekend with family and friends or during the week, our gas kettle grills are ready to use in no time and are the first choice for frequent and spontaneous barbecuing pleasure.

## BEFORE FIRST USE



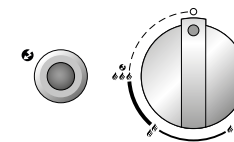
Make sure that the gas bottle, hose and regulator are suitable for use in the respective country. Place gas bottles weighing 8.0 kg or more beside the barbecue and secure lighter bottles on the lower shelf using the mechanism provided. Connect the regulator to the gas bottle and ensure that the thread is screwed in all the way.

## LEAK TEST



Check for leaks before first use, when replacing the gas bottle and after long periods of non-use. To do this, all parts that carry gas should be painted with a soap solution. Open the gas tap on the bottle without opening the regulator on the grill. If no bubbles form, then your gas system is free from leaks.

## IGNITING



Before igniting, open the lid and turn on the gas tap on the bottle. Then set the regulator to position 2 (gas icon). Press the ignition, close the lid and let the grill heat up for around 10 minutes. Each additional burner can be switched on by opening additional regulators and pressing the ignition again.

## UNIQUE FUNNEL SYSTEM

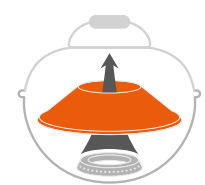
NORMAL POSITION  
INDIRECT HEAT



Unique heat circulation from below for evenly cooked food

- ✓ The optimal funnel position for most grilling applications
- ✓ Up to 360 degrees (in kettle)

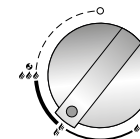
VOLCANO POSITION  
DIRECT HEAT



Intense heat from below

- ✓ Perfect for OUTDOORCHEF accessories if concentrated heat from below is required (griddle plate, wok, etc.)
- ✓ Up to 500 degrees (centre of grid)

## TEMPERATURE CONTROL



The freely adjustable regulator allows you to set up any required temperature. Depending on the model, the gas barbecues from OUTDOORCHEF have 2–3 preset positions for easier control (1 low / 2 medium / 3 high).

## TIP:

## GAS CHECKLIST

- ✓ I have read the User Guide
- ✓ Gas bottle, hose and barbecue are suitable for my country
- ✓ My gas bottle is never stored in an enclosed space
- ✓ I always store and transport the gas bottle in an upright position
- ✓ I have carried out the leak test.



MORE DETAILS CAN BE FOUND AT:  
[OUTDOORCHEF.COM](https://www.outdoorchef.com)



The base frame is available as a separate accessory  
[→ More details on page 47](#)

## MINICHEF 420 E



**Grill surface** Ø 42 cm **Power** 2.0 kW **Cooking height** 30 cm  
**Dimensions [W×D×H]** 78 × 53 × 43 cm **Colour** Black

E-Heat Power heating system with heat reflector, 7 heat levels

- ✓ High temperatures
- ✓ Quick heating of the grill
- Porcelain-enamelled kettle and barbecue grid, removable heating coil
- ✓ Easy cleaning
- 2 side shelves, removable
- ✓ Space for preparation, small footprint



## CHELSEA 420 E



**Grill surface** Ø 42 cm **Power** 2.0 kW **Cooking height** 73 cm  
**Dimensions [W×D×H]** 67 × 60 × 93 cm **Colour** Black

E-Heat Power heating system with heat reflector, 7 heat levels

- ✓ High temperatures
- ✓ Quick heating of the grill
- Porcelain-enamelled kettle and barbecue grid, removable heating coil
- ✓ Easy cleaning

## THE ELECTRIC GRILL 1x1

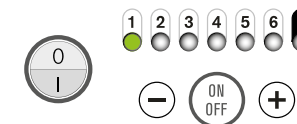
### EASY CONNECTION

Simply connect the grill to the mains and enjoy some barbecue fun on the balcony with friends.

### BEFORE BARBECUING

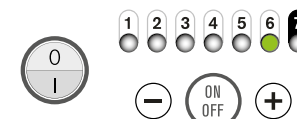
Make sure the heating element is inserted correctly. Before using the barbecue, inspect the cable, plug and heating element regulator for any signs of damage or wear.

### SWITCHING ON



Connect the mains plug to an earthed socket outlet. Set the master switch to "I" and the temperature control to "ON". The green indicator light for Setting 1 starts to flash, indicating that the heating element is heating up.

### SETTING THE HEAT



Select the required temperature level from 1 – 6 on the temperature regulator using the arrow keys ⊖ or ⊕, allow the barbecue to heat up with the lid closed until the check lamp is permanently lit, which tells you that the required temperature has been reached. Heating up takes approx. 10- 15 minutes, depending on level you have selected, the wind and the weather.

### UNIFORM...

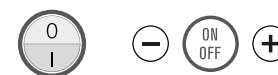


The heat reflector ensures even heat distribution and allows grilling at high temperatures of up to 300°C if required. The grill heats continuously at Level 7. Always barbecue with the lid open at this setting.

### ... HEAT DISTRIBUTION

Any dripping fat or marinades evaporate on the aluminium protection foil, giving the food to be grilled that typical barbecue flavour. An exchangeable aluminium protection foil protects the heat reflector against any barbecue liquid which drips out.

### AFTER BARBECUING



Switch the temperature regulator to "OFF" and the master switch to "O". Always unplug the mains plug when not in use. The device is only disconnected from the mains if the mains plug has been disconnected. When unplugging, always grip the plug rather than the cable.

### TIP:

## GRILLING & COOKING

The electric kettle barbecue allows you to grill (with and without the lid) and cook (with the lid). Use the included support ring when cooking. Remove the barbecue grid, insert the support ring and place the gourmet set or griddle plate on top of it – and let the barbecue fun begin!



MORE DETAILS CAN BE FOUND AT:  
[OUTDOORCHEF.COM](http://OUTDOORCHEF.COM)



## KENSINGTON 570 C

**Grill surface** Ø 57 cm **Cooking height** 83 cm  
**Dimensions [W×D×H]** 69 × 75 × 101 cm **Colour** Black

Charcoal system with stainless steel charcoal container and porcelain-enamelled slide funnel.

✓ Indirect and direct grilling are possible

Ventilation system with handle

✓ Optimal regulation of heat and air

Porcelain-enamelled kettle and ash catcher/juice tray, chrome barbecue grid

✓ Easy cleaning

2 large plastic wheels

✓ Easy transport



## CHELSEA 480 C

**Grill surface** Ø 48 cm **Cooking height** 77 cm  
**Dimensions [W×D×H]** 65 × 69 × 98 cm **Colour** Black

Charcoal system with stainless steel charcoal container and porcelain-enamelled slide funnel.

✓ Indirect and direct grilling are possible

Ventilation system with handle

✓ Optimal regulation of heat and air

Porcelain-enamelled kettle and ash catcher/juice tray, chrome barbecue grid

✓ Easy cleaning

2 large plastic wheels

✓ Easy transport



## THE CHARCOAL GRILL 1x1

### FIRE & FLAME FOR GLOWING EMBERS

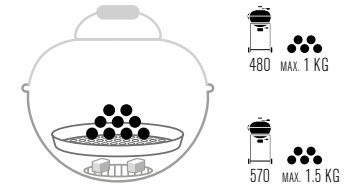
Hot iron for some original barbecuing pleasure with charcoal.

### LIGHTING



Open the lower ventilation gate.  
Place 2 – 3 fire starters on the lighting grate and then ignite them.

### FUEL



Insert the stainless steel charcoal basket and pile the charcoal or briquettes in the centre. The quantity depends on the size of the kettle. The barbecuing fun can start after just 20 minutes - with direct or indirect barbecuing.

### INDIRECT BARBECUING METHOD

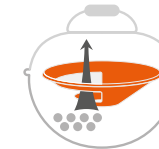
INDIRECT HEAT



Our Slide funnel lets you choose between direct or indirect grilling. Indirect grilling makes the entire grill surface available. This is ideal for preparing large pieces of meat, such as chicken, leg of lamb or spare ribs.

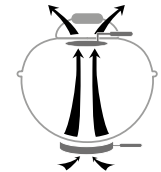
### DIRECT BARBECUING METHOD

DIRECT HEAT



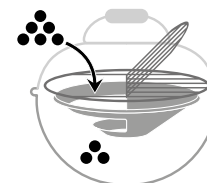
With direct grilling, the food to be grilled is placed directly above the heat source and cooked at high temperatures. This creates a beautiful crust and the typical seared pattern.

### TEMPERATURE CONTROL



The two ventilation gates are used to regulate the temperature. Fully opening the gates creates a strong current of air which increases the temperature. The further the ventilation slots are moved towards the closed position, the more the air current is progressively reduced – this results in a drop in temperature.

### TOPPING UP THE CHARCOAL



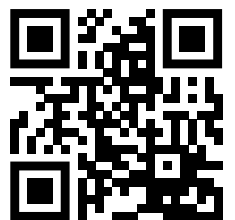
To avoid any fall in temperature when topping up the fuel, you can prepare some burning charcoal in advance. This can be done quickly and easily using our chimney starter. You can then add the burning charcoal easily and safely thanks to the folding barbecue grid.

### FLAVOURING & SMOKING



FIND OUT MORE  
→ P 45

Flavouring and smoking made easy. Simply fill the juice tray with flavoured liquid, herbs or smoker chips and give the food to be grilled the desired finish.



MORE DETAILS CAN BE FOUND AT:  
[OUTDOORCHEF.COM](http://OUTDOORCHEF.COM)



# CHICKEN WINGS WITH LIME AND CORIANDER MARINADE

## INGREDIENTS FOR 4 PEOPLE

500 g	chicken wings
1 bunch	fresh coriander (15 g)
1	clove of garlic
1	spring onion
1 piece	ginger (approx. 1 ½ cm)
½	lime
1 tbsp.	whole cane sugar
½ tsp.	salt

## PREPARATION

Wash the coriander, shake it dry, peel off the leaves and finely chop. Peel the garlic and chop into thin slices. Wash and clean the spring onion, then cut into thin slices. Peel the ginger and finely grate. Squeeze out the lime. In a large bowl, mix the ingredients together with the sugar and salt to create a marinade. Thoroughly wash the chicken and pat dry with kitchen paper. Add the chicken wings to the bowl and rub thoroughly with the marinade. Cover the bowl with cling film and leave in the refrigerator for 12 to 24 hours.

## PREHEATING

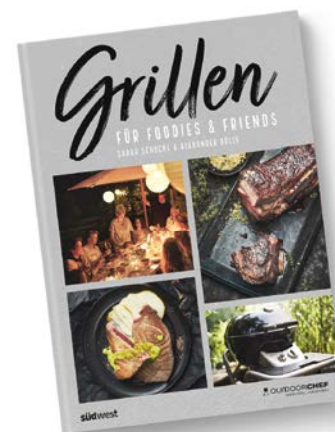
5 minutes (normal position) at the medium setting with the lid closed.

## COOKING

Place the chicken wings on the preheated barbecue and grill with the lid closed for 30 minutes. Remove the chicken wings from the grill, share out on plates and serve.

## ACCESSORIES

Barbecue grid, barbecue gloves, barbecue tongs



→ More delicious and creative recipe ideas can be found in the new cookbook "Barbecue for Foodies & Friends" – see page 38  
Only available in german

# GARDEN GRILLS



Our garden grills instantly turn any garden into a barbecue party for family and friends. They are perfect for use in the garden or on the patio.

## GARDEN GRILLS



### ASCONA 570 G Black | Grey



**Grill surface** Ø 57 cm **Burner** 9.7 kW **Cooking height** 86 cm  
**Dimensions [W×D×H]** 67 × 97 × 106 cm **Colour** Black, Grey

Unique funnel system with even heat distribution

- ✓ No need to turn the food to be grilled
- ✓ No harmful flare-ups

Double ring-burner system, porcelain-enamelled and stainless steel

- ✓ From 0 to 360 degrees in 10 minutes
- ✓ Slow cooking setting (100 degrees)
- ✓ Electric one-touch ignition

Porcelain-enamelled kettle, funnel and barbecue grid

- ✓ Easy cleaning
- 2 large plastic wheels
- ✓ Easy transport



### MONTREUX 570 G Granite | Wood



**Grill surface** Ø 57 cm **Burner** 9.7 kW **Cooking height** 86 cm  
**Dimensions [W×D×H]** 128 × 67 × 106 cm **Colour** Black

Unique funnel system with even heat distribution

- ✓ No need to turn the food to be grilled
- ✓ No harmful flare-ups

Double ring-burner system, porcelain-enamelled and stainless steel

- ✓ From 0 to 360 degrees in 10 minutes
- ✓ Slow cooking setting (100 degrees)
- ✓ Electric one-touch ignition

Porcelain-enamelled kettle, funnel and barbecue grid

- ✓ Easy cleaning
- 2 large plastic wheels
- ✓ Easy transport
- 2 large side shelves
- ✓ Lots of space for preparation



### GENEVA 570 G



**Grill surface** Ø 57 cm **Burner** 9.7 kW **Cooking height** 88 cm  
**Dimensions [W×D×H]** 136/60 × 75 × 108 cm **Colour** Black

Unique funnel system with even heat distribution

- ✓ No need to turn the food to be grilled
- ✓ No harmful flare-ups

Double ring-burner system, porcelain-enamelled and stainless steel

- ✓ From 0 to 360 degrees in 10 minutes
- ✓ Slow cooking setting (100 degrees)
- ✓ Electric one-touch ignition

Porcelain-enamelled kettle, funnel and barbecue grid

- ✓ Easy cleaning
- 5 castor wheels, 2 of which are lockable
- ✓ Stable base
- 2 folding side shelves
- ✓ Lots of space for preparation



## AUSTRALIA 455 G



**Grill surface** 64× 44.5 cm **Burner** 22.8 kW

**Cooking height** 90 cm

**Dimensions [W×D×H]** 139 × 56 × 119 cm

**Colour** Stainless Steel, Black

- 4-ring burner system, electric one-touch ignition
- Ceramic infrared burner, temperature up to 550 degrees
- Side shelves made of granite, with integrated side burner
- 4-part cast-iron grid (3 grids/1 griddle plate) and additional chrome warming rack
- 4 lockable castor wheels



## AUSTRALIA 425 G



**Grill surface** 64× 44.5 cm **Burner** 21.0 kW

**Cooking height** 90 cm

**Dimensions [W×D×H]** 139/96 × 56 × 117 cm

**Colour** Stainless Steel, Black

- 4-ring burner system, electric one-touch ignition
- Folding side shelves, with integrated side burner
- 4-part cast-iron grid (3 grids/1 griddle plate) and additional chrome warming rack
- 4 lockable castor wheels



## AUSTRALIA 415 G



**Grill surface** 64× 44.5 cm **Burner** 16.8 kW

**Cooking height** 90 cm

**Dimensions [W×D×H]** 139/96 × 56 × 117 cm

**Colour** Stainless Steel, Black

- 4-ring burner system, electric one-touch ignition
- Folding side shelves
- 4-part cast-iron grid (3 grids/1 griddle plate) and additional chrome warming rack
- 4 lockable castor wheels



## AUSTRALIA 325 G



**Grill surface** 46.5× 44.5 cm **Burner** 11.7 kW

**Cooking height** 85 cm

**Dimensions [W×D×H]** 122/77.5 × 56 × 111 cm **Colour** Black

- 3-ring burner system, electric one-touch ignition
- Folding side shelves, with integrated side burner
- 2-part porcelain-enamelled grid
- 2 plastic wheels



## AUSTRALIA 315 G



**Grill surface** 46.5× 44.5 cm **Burner** 7.5 kW

**Cooking height** 85 cm

**Dimensions [W×D×H]** 122/77.5 × 56 × 111 cm **Colour** Black

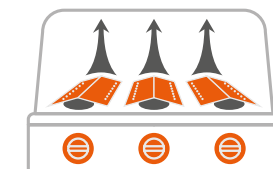
- 3-ring burner system, electric one-touch ignition
- Folding side shelves
- 2-part porcelain-enamelled grid
- 2 plastic wheels

## THE BARBECUING SYSTEM USED IN OUR GAS BARBECUING STATIONS

INDIRECT HEAT



DIRECT HEAT



For indirect grilling, cooking and baking, place the food to be grilled in the middle of the grate and only ignite the two outer burners.  
For direct grilling and cooking, place the food to be grilled over the switched-on burners.

# DELUXE GRILLS



Eye-catchers on any terrace. Our Deluxe grills turn your garden or terrace into a perfectly equipped outdoor kitchen that leaves nothing to be desired.

## DELUXE GRILLS

# LUGANO 570 G

DESIGN. GRILL. KITCHEN. *unique.*



Clean lines and a high-quality glass panel with illuminated control dials and stainless steel shelves are just a few of the features that give this grill the appearance of a modern designer kitchen.

The LUGANO 570 G is the result of Swiss innovation and the first of its kind to combine the advantages of the proven gas kettle with a powerful steakhouse burner and an additional side cooker – for maximum versatility on the grill.



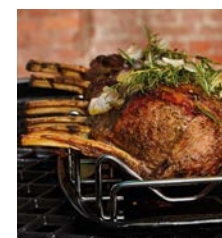
### THE SIDE COOKING PLATE

- ✓ Just as powerful as the one in your kitchen
- ✓ Universal pot/pan support
- ✓ Wok holder, perfect for the Barbecue Wok



### THE GAS KETTLE

- ✓ From 0 to 360 degrees in 10 minutes
- ✓ Even heat distribution
- ✓ No harmful flare-ups
- ✓ Easy cleaning



### THE STEAKHOUSE BURNER

- ✓ Additional direct grill surface
- ✓ For seared steaks, sausages and much more



# LUGANO 570 G

DESIGN. GRILL. KITCHEN. **unique.**

## PUSH BAR

The solid stainless steel push bar makes it easy to move the barbecue. The included tool holders are an additional practical bonus.

## GOURMET CHECK HOLDER

A holder for the Gourmet Check, the practical temperature gauge.

## INTELLIGENT BASE FRAME

Generous drawer with storage device for an additional grid and pizza stone. Plenty of storage space including fixed shelf. Enamelled drip pan system for the kettle can be operated from the front.

**Grill surface**  
Kettle Ø 57 cm Steakhouse Burner 31 × 27 cm

**Burner**  
Kettle 9.7 kW Steakhouse Burner 5.6 kW Side Cooking Plate 3.2 kW

**Working height**  
Kettle 92 cm Steakhouse Burner & Side Cooking Plate 88 cm

**Dimensions [W×D×H]** 162/121 × 71 × 112 cm

**Colour** Black, Stainless Steel

## WOK HOLDER

Included in delivery. Perfect for the OUTDOORCHEF Barbecue Wok.

## UNIVERSAL POT/PAN SUPPORT

Included in delivery. Suitable for all types of pots/pans.

## XXL CHOPPING BOARD LUGANO

**SWISS MADE:** The included XXL Chopping Board Lugano serves both as a chopping board and a cover for the steakhouse burner. There is room to cut even the largest pieces of meat on this high-quality, antibacterial plastic chopping board. The large juice channel also ensures that all of the meat juice is caught when cutting the food so there is no spillage.

## LARGE SIDE SHELF

Large, folding stainless steel shelf with cutlery holders and high load capacity.

## HIGH QUALITY CONTROL UNIT

Ergonomic control dials encased in a glass console give the LUGANO 570 G the look of a high-quality designer kitchen.

## SAFETY LIGHT SYSTEM (SLS)

Safety that lights up. The SLS activates as soon as the valve is opened. The light sensor automatically adjusts the LED lights' intensity to match the ambient brightness.

## INTELLIGENT BASE FRAME

Soft-closing door system with integrated tool holder. Storage space for gas bottle (up to 11 kg) and accessories. Enamelled drip pan system for the steakhouse burner can be operated from the front.





## DUALCHEF S 425 G



**Grill surface** 81× 44 cm **Burner** 19.4 kW **Cooking height** 95 cm  
**Dimensions [W×D×H]** 159/105 × 63 × 123 cm **Colour** Stainless Steel

- DGS® ZONE DIVIDER\*, DGS® PROTECTION BARS, DGS® HEAT DIFFUSER\* (DGS® stainless steel accessories)
- 4 stainless steel DGS® TWIN BURNERS with electric one-touch ignition
- SAFETY LIGHT SYSTEM (SLS) including power supply
- A steel gas bottle (max. 11 kg) can be stowed in the base frame
- Cast-iron barbecue grid and chrome-plated warming rack
- Double-walled stainless steel hood with cast aluminium side panels and 2 integrated thermometers, LED light for the grill chamber
- 4 castor wheels, 2 of which are lockable
- 1 side cooking plate
- Double doors made from stainless steel
- Accessory storage integrated in the base frame



## DUALCHEF 425 G



**Grill surface** 81× 44 cm **Burner** 19.4 kW **Cooking height** 95 cm  
**Dimensions [W×D×H]** 159/105 × 63 × 123 cm **Colour** Black

- DGS® ZONE DIVIDER\*, DGS® PROTECTION BARS, DGS® HEAT DIFFUSER\* (DGS® stainless steel accessories)
- 4 stainless steel DGS® TWIN BURNERS with electric one-touch ignition
- SAFETY LIGHT SYSTEM (SLS) including power supply
- A steel gas bottle (max. 11 kg) can be stowed in the base frame
- Cast-iron barbecue grid and chrome-plated warming rack
- Double-walled porcelain-enamelled barbecue cover with cast aluminium side panels and 2 integrated thermometers
- 4 castor wheels, 2 of which are lockable
- 1 side cooking plate



## DUALCHEF 415 G



**Grill surface** 81× 44 cm **Burner** 16.0 kW **Cooking height** 95 cm  
**Dimensions [W×D×H]** 159/105 × 63 × 123 cm **Colour** Black

- DGS® ZONE DIVIDER\*, DGS® PROTECTION BARS, DGS® HEAT DIFFUSER\* (DGS® stainless steel accessories)
- 4 stainless steel DGS® TWIN BURNERS with electric one-touch ignition
- SAFETY LIGHT SYSTEM (SLS) including power supply
- A steel gas bottle (max. 11 kg) can be stowed in the base frame
- Cast-iron barbecue grid and chrome-plated warming rack
- Double-walled porcelain-enamelled barbecue cover with cast aluminium side panels and 2 integrated thermometers
- 4 castor wheels, 2 of which are lockable



## DUALCHEF S 325 G



**Grill surface** 61× 44 cm **Burner** 15.4 kW **Cooking height** 95 cm  
**Dimensions [W×D×H]** 139/84 × 63 × 123 cm **Colour** Stainless Steel

- DGS® ZONE DIVIDER\*, DGS® PROTECTION BARS, DGS® HEAT DIFFUSER\* (DGS® stainless steel accessories)
- 3 stainless steel DGS® TWIN BURNERS with electric one-touch ignition
- SAFETY LIGHT SYSTEM (SLS) including power supply
- A steel gas bottle (max. 11 kg) can be stowed in the base frame
- Cast-iron barbecue grid and chrome-plated warming rack
- Double-walled stainless steel hood with cast aluminium side panels and 2 integrated thermometers, LED light for the grill chamber
- 4 castor wheels, 2 of which are lockable
- 1 side cooking plate
- Double doors made from stainless steel
- Accessory storage integrated in the base frame



## DUALCHEF 325 G



**Grill surface** 61× 44 cm **Burner** 15.4 kW **Cooking height** 95 cm  
**Dimensions [W×D×H]** 139/84 × 63 × 123 cm **Colour** Black

- DGS® ZONE DIVIDER\*, DGS® PROTECTION BARS, DGS® HEAT DIFFUSER\* (DGS® stainless steel accessories)
- 3 stainless steel DGS® TWIN BURNERS with electric one-touch ignition
- SAFETY LIGHT SYSTEM (SLS) including power supply
- A steel gas bottle (max. 11 kg) can be stowed in the base frame
- Cast-iron barbecue grid and chrome-plated warming rack
- Double-walled porcelain-enamelled barbecue cover with cast aluminium side panels and 2 integrated thermometers
- 4 castor wheels, 2 of which are lockable
- 1 side cooking plate



## DUALCHEF 315 G



**Grill surface** 61× 44 cm **Burner** 12.0 kW **Cooking height** 95 cm  
**Dimensions [W×D×H]** 139/84 × 63 × 123 cm **Colour** Black

- DGS® ZONE DIVIDER\*, DGS® PROTECTION BARS, DGS® HEAT DIFFUSER\* (DGS® stainless steel accessories)
- 3 stainless steel DGS® TWIN BURNERS with electric one-touch ignition
- SAFETY LIGHT SYSTEM (SLS) including power supply
- A steel gas bottle (max. 11 kg) can be stowed in the base frame
- Cast-iron barbecue grid and chrome-plated warming rack
- Double-walled porcelain-enamelled barbecue cover with cast aluminium side panels and 2 integrated thermometers
- 4 castor wheels, 2 of which are lockable

\* (patent)

# TUNA STEAK WITH GOMASIO SALT AND PEARS

## INGREDIENTS FOR 4 PEOPLE

4	tuna steaks (approx. 500 g)
2	limes
1 tbsp.	roasted sesame oil
10 g	wasabi paste
2	pears
1 tbsp.	neutral oil (e.g. frying oil)
2 tsp.	gomasio (sesame salt from the health food shop)

## PREPARATION

Take the tuna steaks out of the fridge approx. 30 minutes before barbecuing. For the dressing, squeeze out the limes. Mix the juice with the sesame oil and the wasabi paste. Wash the pears and slice them thinly using a vegetable grater, remove the seeds and stalk and share among 4 plates. Dab the tuna steaks dry and brush with oil.

## PREHEATING

10 minutes (volcano position with griddle plate) at the highest setting with the lid closed.

## COOKING

Grill on the preheated griddle plate with the lid closed for 2 minutes on each side. Place the grilled tuna steaks on the plates, drizzle with the dressing and sprinkle with the gomasio.

## ACCESSORIES

Griddle plate, barbecue gloves, barbecue tongs



→ More delicious and creative recipe ideas can be found in the new cookbook "Barbecue for Foodies & Friends" – see page 38  
Only available in german

# ACCESSORIES. DIVERSITY. CREATIVITY.

## unique.



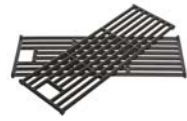
GRILLCHEF  
4 SEASONS RECIPE BOOK



RECIPE BOOK: BARBECUE  
FOR FOODIES & FRIENDS



CAST IRON COOKING GRID  
DIAMOND 420, 480, 570



CAST IRON BARBECUE  
GRIDS RTG



GRIDDLE PLATE 420, 480/570



SILICONE BRUSH



LEATHER GLOVES



BARBECUE GLOVE,  
SILICONE COATED



CHIMNEY STARTER



CHARCOAL TONGS



GRIDDLE PLATE RTG



PLANCHA DUTCH OVEN



PLANCHA CLEANING SET



DUTCH OVEN



BARBECUE WOK



GOURMET CHECK



GOURMET CHECK DUAL BT



INSTANT SMOKER BOXES



SMOKER BOX  
FOR KETTLE BARBECUE



DUAL SMOKER BOX



GOURMET SET  
2-PART, 420, 480/570



HALF-MOON  
COOKING SET



FLAVOURING PAN



PERFORATED PLATE



BARBECUE SKEWERS



SMOKING CHIPS



WOODEN PLANKS



LID HOLDER



BAMBOO SIDE TABLE  
480, 570



MINICHEF STATION



ROTISSERIE KIT



PIZZA STONE  
420/480- 570



PIZZA PADDLE



PIZZA CUTTER



TAJINE BARBECUE



REFLECTOR FOIL 420



THERMOMETER



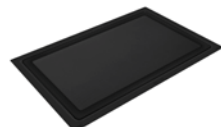
FUNNEL BRUSH



BARBECUE BRUSH SMALL



BARBECUE BRUSH STANDARD



XXL CHOPPING BOARD LUGANO



UNIVERSAL RACK



TRETTL LEATHER APRON



TRETTL TOOL SET



TWEEZERS



BARBECUE BRUSH LARGE  
REPLACEMENT BRUSH HEADS



TRIANGLE BARBECUE BRUSH



CHEF CLEANER



COVERS



TONGS



TURNER



TOOL SET STARTER



BURGER PRESS



CORN-COB HOLDER

# ROLAND TRETTL FOR OUTDOORCHEF



ROLAND TRETTL



## TRETTL TOOL SET

Stainless steel / Pakka wood

Roland Trettl's favourite grill tool: elegant barbecue tweezers for delicate meat and fish fillets and a premium turner made from spring steel for those big, juicy cuts.



## TRETTL LEATHER APRON

Cow leather

This beautiful leather apron is the perfect attire for any grill chef. Made of high-quality cowhide, the apron is height-adjustable at the top and offers space for a towel thanks to an additional strap.

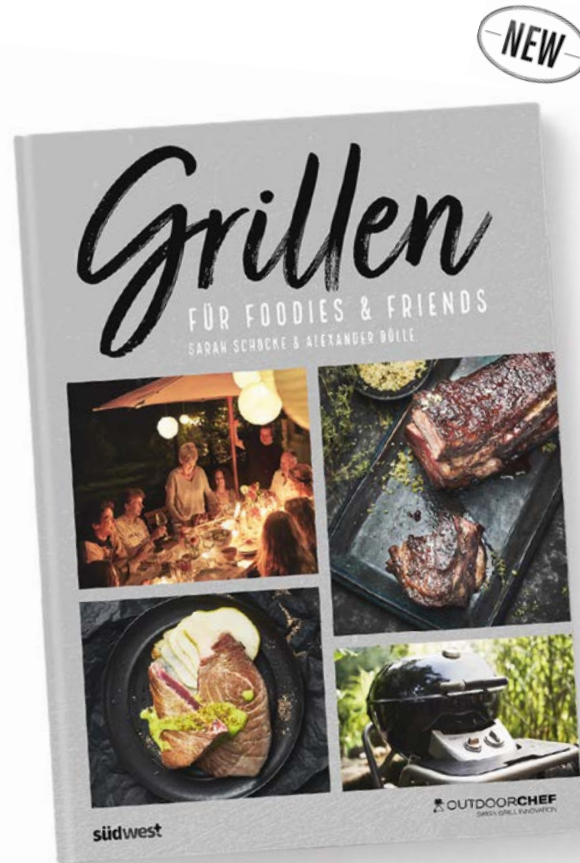


# FOR SPECIAL BARBECUE MOMENTS

## BARBECUE FOR FOODIES & FRIENDS

Hardcover  
Recipes for the gas kettle grill  
GAS

Grilled sausage and turkey steaks are yesterday's news – discover over 70 creative recipes that open up the limitless culinary possibilities of a gas kettle grill. From pizza with roast beef, hot dog italiano and craft beer pot roast to the sweet finale with peanut doughnuts and grilled peach, no BBQ dreams remain unfulfilled. Packed with important know-how and clever tips to improve the technique of every master griller.



Only available in german



## GRILLCHEF 4 SEASONS

Softcover  
Recipes for the gas kettle barbecue  
GAS

The GRILLCHEF 4 SEASONS recipe book will turn you into an accomplished gas kettle grill chef in no time at all. As well as simple and sophisticated recipes in tune with the changing seasons, it includes lots of handy barbecue tips and hints. Enjoy the adventure and whet your appetite with some seasonal cooking.



## CAST IRON COOKING GRID 420, 480, 570

Enamelled cast iron, available in three sizes  
For the following barbecues: 420, 480, 570  
GAS, CHARCOAL

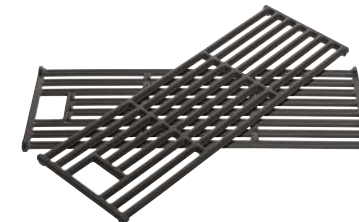
## CAST IRON COOKING GRID DIAMOND

The cast iron cooking grid Diamond ensures the perfect seared pattern on your food. Cast iron stores a lot of heat, which is then transferred to the food to be grilled. In addition, small parts do not fall through the grid.



## RTG GRIDDLE PLATE

Enamelled cast iron  
For the following barbecues:  
AUSTRALIA 415 G, 425 G, 455 G  
GAS



## CAST IRON BARBECUE GRIDS RTG

Enamelled cast iron, 2 pieces  
For the following barbecues: AUSTRALIA  
GAS



## PLANCHA GRIDDLE PLATE

The Plancha griddle plate is made from enamelled cast iron and offers plenty of space for flash-grilled meat or delicious desserts such as pancakes. It features a juice channel to remove excess grease as well as a ribbed grill surface and a stainless steel warming zone.



## PLANCHA DUTCH OVEN

Enamelled cast iron  
For the following barbecues: 480, 570 · DUALCHEF  
GAS, CHARCOAL



## GRIDDLE PLATE 420, 480/570

Enamelled cast iron, available in two sizes  
For the following barbecues: 420, 480, 570  
GAS, CHARCOAL, ELECTRIC



### BARBECUE WOK

Carbon steel, stainless steel, plastic  
For the following barbecues: 480, 570 · AUSTRALIA  
325 G, 425 G, 455 G · DUALCHEF 325 G, 425 G  
**GAS**



### GOURMET SET 420, 480/570

Porcelain-enamelled steel  
For the following barbecues: 420, 480, 570  
**GAS, CHARCOAL, ELECTRIC**



### DUTCH OVEN

Porcelain-enamelled cast iron, stainless steel  
For the following barbecues: 570 · AUSTRALIA  
415 G, 425 G, 455 G · DUALCHEF  
**GAS, CHARCOAL**



### DUTCH OVEN

This Dutch oven is a true all-rounder. From frying to roasting, braising, baking or steaming, it makes easy work of all kinds of dishes, with flavours that rekindle childhood memories of grandma's home-cooked casseroles. The cast iron pot can be used in the gas kettle, on the side cooking plate of our grill stations or on our charcoal barbecues.



### FLAVOURING PAN

Enamelled cast iron  
For the following barbecues:  
420, 480, 570 · AUSTRALIA · DUALCHEF  
**GAS, CHARCOAL, ELECTRIC**

### FLAVOURING PAN

This amazing little cast iron pan is ideal for preparing all kinds of gratins, as well as sweet dishes such as a tarte tatin. To aromatise larger joints of meat, fill the flavouring pan with your chosen liquid (e.g. wine or beer), add some fresh herbs and place it in the funnel.



### TAJINE BARBECUE

2 in 1: large cast iron pan with tagine function. Whether you fancy a classic oriental stew such as lamb Ras el-Hanout with almonds and prunes, or rather prefer a nice French gratin dauphinois – both can be easily prepared in the new OUTDOORCHEF Barbecue Tajine.



### HALF-MOON COOKING SET

Porcelain-enamelled steel  
For the following barbecues:  
480, 570 · AUSTRALIA  
**GAS, CHARCOAL**



### HALF-MOON COOKING SET

The two half-moon shaped porcelain-enamelled gourmet dishes can be used separately or together. Whether braising juicy roasts, cooking gratins of potatoes or vegetables, or even steaming a salmon fillet on a bed of vegetables – the Half-Moon Cooking Set makes it child's play.



### TAJINE BARBECUE

Cast iron, clay  
For the following barbecues:  
570 · DUALCHEF 315 – 425  
**GAS, CHARCOAL**



## RACKS & SKEWERS



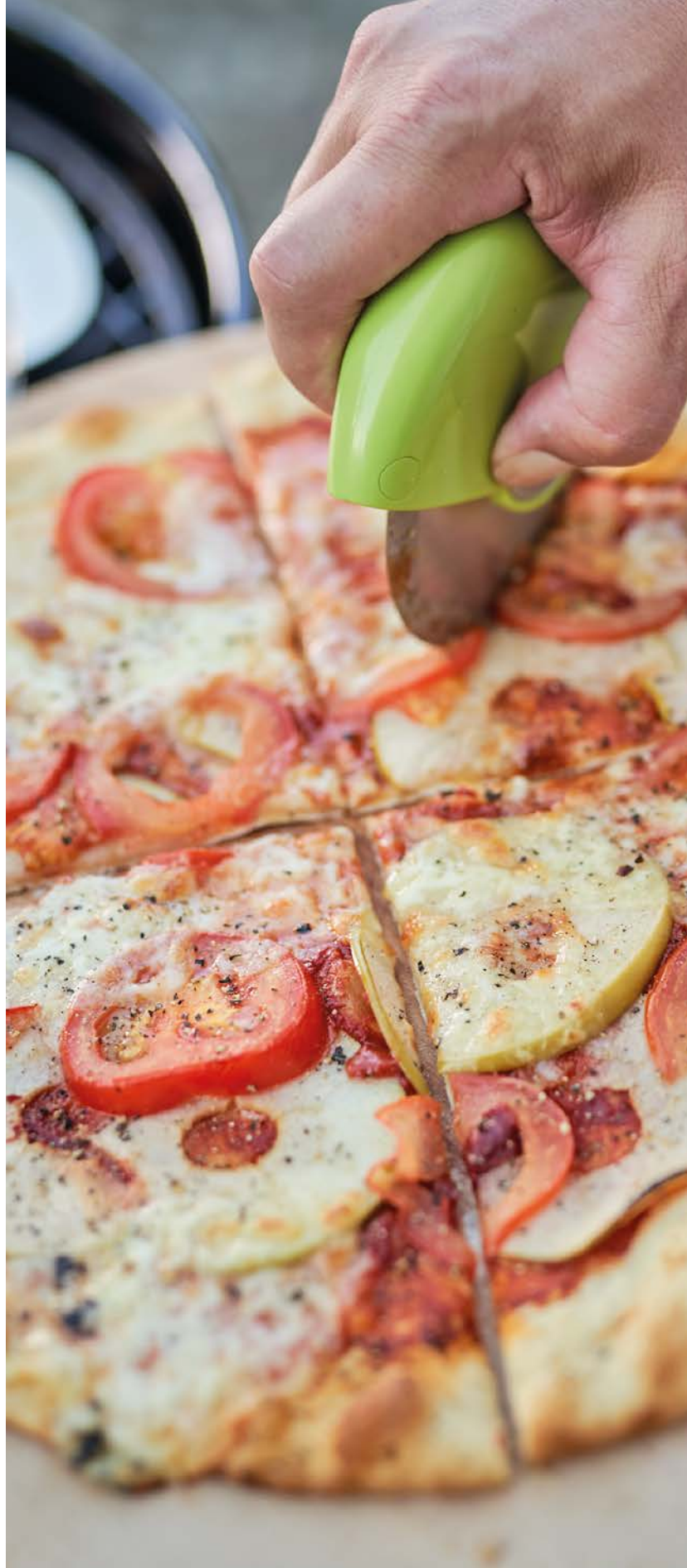
### UNIVERSAL RACK

Stainless steel, porcelain-enamelled steel  
For the following barbecues:  
420, 480, 570 · AUSTRALIA · DUALCHEF  
GAS, CHARCOAL, ELECTRIC



### BARBECUE SKEWERS

Stainless steel, set of 4  
For the following barbecues:  
420, 480, 570 · AUSTRALIA · DUALCHEF  
UNIVERSAL



## BACKING & TOOLS



### PIZZASTONE 420/480 · 570

Artificial stone, stainless steel,  
available in two sizes  
For the following barbecues:  
420, 480, 570 · AUSTRALIA  
GAS, CHARCOAL



### PIZZA PADDLE

Aluminium, plastic  
UNIVERSAL



### PIZZA CUTTER

Plastic, stainless steel  
Can be disassembled for easy cleaning  
UNIVERSAL



### BAKING TRAY PERFORATED

Porcelain-enamelled steel  
For the following barbecues: 480, 570  
GAS, CHARCOAL



### TWEEZER

Stainless steel, plastic  
UNIVERSAL



### TOOL SET STARTER

Stainless steel, plastic  
UNIVERSAL



### TONGS

Stainless steel, plastic  
UNIVERSAL



### TURNER

Stainless steel, plastic  
UNIVERSAL

## XXL CHOPPING BOARD LUGANO

**SWISS MADE:** The included XXL Chopping Board Lugano serves both as a chopping board and a cover for the steakhouse burner for the Lugano barbecue. There is room to cut even the largest pieces of meat on this high-quality plastic chopping board. The large juice channel also ensures that all of the meat juice is caught when cutting the food so there is no spillage.

### GRILLING AIDS



## XXL CHOPPING BOARD LUGANO

Plastic

UNIVERSAL



## SILICONE BRUSH

Stainless steel, plastic  
Dishwasher safe

UNIVERSAL

### FLAVOURING



## SMOKE BOX FOR KETTLE

Stainless steel

For the following barbecues: 480, 570

GAS, CHARCOAL



## DUAL SMOKE BOX

Stainless steel, For the following barbecues:

AUSTRALIA · DUALCHEF

GAS, CHARCOAL

### TIP:

1. Place the wood planks in lukewarm water for at least 60 minutes. For even more flavour add some beer, wine, whiskey or rum to the water.

2. Place the food to be grilled in the middle of the plank and directly above the heat source. Close the barbecue lid and cook/barbecue using reduced heat.

3. After use, allow the wood planks to cool completely and clean with water and a brush. Leave to dry completely.



## INSTANT SMOKE BOX

4 varieties: Seashore, garden, forest and countryside blend

GAS, CHARCOAL



## SMOKE CHIPS

4 varieties: Alder, cherry, apple and oak

GAS, CHARCOAL



## WOOD PLANKS

2 varieties: cedar, alder

Set of 3

GAS, CHARCOAL



## GOURMET CHECK DUAL BT

Stainless steel, plastic

Measures the circulating air and core temperature

Control via app

UNIVERSAL



## GOURMET CHECK

Stainless steel, plastic

Measures the circulating air and core temperature

UNIVERSAL



## CORNCOB HOLDERS

Stainless steel, plastic

3 units, dishwasher-safe

UNIVERSAL



## INSTANT SMOKE BOXES

For "novice smokers" we provide instant smoke boxes in four different flavours. These disposable aluminium boxes contain aromatic herbs, spices and oven-dried beech chips and can be placed directly on the barbecue grid. Just peel off the foil, wait for about 10 minutes and smoking fun will begin.



### BARBECUE BRUSH SMALL

Plastic with brass bristles

UNIVERSAL



### STANDARD BARBECUE BRUSH

Plastic with brass bristles

UNIVERSAL

## STANDARD BARBECUE BRUSH

The slightly longer ergonomic handle enables optimum movement when cleaning. The brush head has lots of high-quality brass bristles. The integrated stainless steel scraper even gets into the smallest corners during cleaning.



### BARBECUE BRUSH LARGE

Stainless steel with brass bristles, plastic  
Barbecue brush replacement heads  
can be obtained separately

UNIVERSAL



### FUNNEL BRUSH

Plastic with brass bristles  
Ideal for cleaning the funnel

UNIVERSAL



### TRIANGLE BARBECUE BRUSH

Stainless steel with brass bristles, plastic  
Long handle for powerful cleaning

UNIVERSAL

## CHEF CLEANER

The new Chef Cleaner is an ultimate power foam for cleaning all the components inside the barbecue. The special spray head transforms the liquid into an adhesive foam. The foam dissolves after 10 minutes, indicating that you can start cleaning. The new Chef Cleaner is noticeably stronger than conventional barbecue cleaners and makes tedious cleaning a lot easier after the barbecue fun.



### CHEF CLEANER

Power foam for easy cleaning – high-quality  
Swiss product

UNIVERSAL



### BAMBOO SIDE TABLE 480, 570

Bamboo/coated steel/stainless steel  
For the following barbecues: 480, 570

GAS, CHARCOAL



### MINICHEF STATION

Powder-coated steel, plastic, polyester  
For the following barbecues: MINICHEF 420 G/420 E

GAS, ELECTRO

## MINICHEF STATION

The new base frame for the MINICHEF gas and electric barbecues makes the smaller barbecues much bigger in just a few steps. The stable frame provides sufficient room for a gas bottle and accessory components and is easy to move thanks to the ergonomic handles and plastic wheels. The Minichef station features an intelligent click system for easy attachment and removal of the grill.



### LID HOLDER

Stainless steel  
For the following barbecues: 480/570

GAS, CHARCOAL



### BARBECUE GLOVE, SILICONE COATED

Cotton, polyester, silicone, washable

UNIVERSAL



### LEATHER GLOVES

Leather, 1 pair

UNIVERSAL



### THERMOMETER

Metal, plastic, For the following barbecues:  
420, 480, 570 · AUSTRALIA

GAS, CHARCOAL





## COVERS

Polyester, polyurethane  
Available for all barbecue models  
**UNIVERSAL**



## COVERS

Polyester, polyurethane  
For gas bottles weighing from 5 to 11 kg  
**UNIVERSAL**

## COVERS


A suitable cover made from hard-wearing and water-resistant synthetic fabric (PU) is available for each model. It will not only protect your **OUTDOORCHEF** from rain and snow, but also from dust, pollen and UV rays. The new barbecue covers are colour-fast and non-fade, and thanks to the draw cord and rustproof eyelets, they stay right where they should be even in stormy weather — on the barbecue.

## COVERS



LINE	COVERS FOR BARBECUE MODELS:			GAS	CHARCOAL	ELECTRO	ITEM NO.	SIZE IN CM
URBAN GRILLS	KENSINGTON 570 C	×			×		18.221.58	W 76.0 × D 55.0 × H 103.0 cm
	CHELSEA 480 C	×			×		18.221.57	W 105.0 × D 105.0 × H 82.0 cm
	MINICHEF 420 E + G	×				×	18.221.55	W 52.0 × D 52.0 × H 40.0 cm
	CHELSEA 420 E	×				×	18.221.57	W 105.0 × D 105.0 × H 82.0 cm
	LEON 570 G	×		×			18.221.58	W 76.0 × D 55.0 × H 103.0 cm
	COMPACTCHEF 480 G	×		×			18.221.61	W 73.0 × D 54.0 × H 100.0 cm
	KENSINGTON 480 G	×		×			18.221.57	W 105.0 × D 105.0 × H 82.0 cm
	CHELSEA 480 G LH	×		×			18.221.57	W 105.0 × D 105.0 × H 82.0 cm
	MINICHEF 420 G / E +	×		×			18.221.56	W 82.0 × D 70.0 × H 89.0 cm
	CHELSEA 420 G	×		×			18.221.57	W 105.0 × D 105.0 × H 82.0 cm
GARDEN GRILLS	ASCONA 570 G	×		×			18.221.53	W 85.0 × D 71.0 × H 103.0 cm
	MONTREUX 570 G	×		×			18.221.54	W 134.0 × D 48.0 × H 109.0 cm
	GENEVA 570 G	×		×			18.221.58	W 76.0 × D 55.0 × H 103.0 cm
	AUSTRALIA 455 G		×	×			18.221.46	W 143.0 × D 62.0 × H 115.0 cm
	AUSTRALIA 425 G		×	×			18.221.45	W 97.0 × D 60.0 × H 117.0 cm
	AUSTRALIA 415 G		×	×			18.221.45	W 97.0 × D 60.0 × H 117.0 cm
	AUSTRALIA 325 G		×	×			18.221.44	W 82.0 × D 61.0 × H 100.0 cm
	AUSTRALIA 315 G		×	×			18.221.44	W 82.0 × D 61.0 × H 100.0 cm
DELUXE GRILLS	LUGANO 570 G		×	×			18.221.62	W 130.0 × D 77.0 × H 108.0 cm
	DUALCHEF S 425 G		×	×			18.221.51	W 105.0 × D 67.0 × H 117.0 cm
	DUALCHEF 425 G		×	×			18.221.51	W 105.0 × D 67.0 × H 117.0 cm
	DUALCHEF 415 G		×	×			18.221.51	W 105.0 × D 67.0 × H 117.0 cm
	DUALCHEF S 325 G		×	×			18.221.50	W 85.0 × D 67.0 × H 117.0 cm
	DUALCHEF 325 G		×	×			18.221.50	W 85.0 × D 67.0 × H 117.0 cm
	DUALCHEF 315 G		×	×			18.221.50	W 85.0 × D 67.0 × H 117.0 cm
	GAS BOTTLE COVER	×	×	×			18.221.52	Ø 50.0   D 50.0 × H 53.0 cm

## GRILLS

GRILL MODEL	ITEM NO.	COLOUR	BARBECUE GRID	WORKING HEIGHT	BURNER OUTPUT	WEIGHT	SIZE IN CM
URBAN GRILLS 							
KENSINGTON 570 C	18.400.03	●	Ø 57.0 cm	83.0 cm	-	19.0 kg	W 69.0 × D 75.0 × H 101.0 cm
CHELSEA 480 C	18.400.01	●	Ø 48.0 cm	77.0 cm	-	12.5 kg	W 65.0 × D 69.0 × H 98.0 cm
MINICHEF 420 E	18.130.14	●	Ø 42.0 cm	30.0 cm	2.0 kW	10.9 kg	W 78.0 × D 53.0 × H 43.0 cm
CHELSEA 420 E	18.130.21	●	Ø 42.0 cm	73.0 cm	2.0 kW	10.4 kg	W 67.0 × D 60.0 × H 93.0 cm
LEON 570 G	18.127.71	●	Ø 57.0 cm	88.0 cm	8.5 kW	24.3 kg	W 65.0 × D 80.0 × H 115.0 cm
COMPACTCHEF 480 G	18.128.09	●	Ø 48.0 cm	88.0 cm	5.6 kW	23.8 kg	W 95.0 / 75.0 × D 65.0 × H 103.0 cm
KENSINGTON 480 G	18.410.08	●	Ø 48.0 cm	77.0 cm	5.6 kW	16.1 kg	W 65.0 × D 72.0 × H 90.0 cm
CHELSEA 480 G LH	18.410.02	●	Ø 48.0 cm	77.0 cm	5.6 kW	13.2 kg	W 65.0 × D 75.0 × H 90.0 cm
MINICHEF 420 G	18.128.05	●	Ø 42.0 cm	30.0 cm	4.3 kW	11.4 kg	W 78.0 × D 53.0 × H 43.0 cm
CHELSEA 420 G	18.128.27	●	Ø 42.0 cm	75.0 cm	4.3 kW	9.50 kg	W 67.0 × D 60.0 × H 95.0 cm

## GARDEN GRILLS



ASCONA 570 G	18.127.94	●	Ø 57.0 cm	86.0 cm	9.7 kW	29.1 kg	W 67.0 × D 97.0 × H 106.0 cm
ASCONA 570 G	18.127.96	●	Ø 57.0 cm	86.0 cm	9.7 kW	29.3 kg	W 67.0 × D 97.0 × H 106.0 cm
MONTREUX 570 G Wood	18.127.98	●	Ø 57.0 cm	86.0 cm	9.7 kW	32.2 kg	W 128.0 × D 67.0 × H 106.0 cm
MONTREUX 570 G Granite	18.128.00	●	Ø 57.0 cm	86.0 cm	9.7 kW	32.2 kg	W 128.0 × D 67.0 × H 106.0 cm
GENEVA 570 G	18.128.02	●	Ø 57.0 cm	88.0 cm	9.7 kW	31.0 kg	W 136.0 / 60.0 × D 75.0 × H 108.0 cm
AUSTRALIA 455 G	18.131.41	○	64.0 × 44.5 cm	90.0 cm	22.8 kW	60.4 kg	W 139.0 × D 56.0 × H 119.0 cm
AUSTRALIA 425 G	18.131.39	●	64.0 × 44.5 cm	90.0 cm	21.0 kW	50.0 kg	W 139.0 / 96.0 × D 56.0 × H 117.0 cm
AUSTRALIA 415 G	18.131.37	●	64.0 × 44.5 cm	90.0 cm	16.8 kW	48.7 kg	W 139.0 / 96.0 × D 56.0 × H 117.0 cm
AUSTRALIA 325 G	18.131.35	●	46.5 × 44.5 cm	85.0 cm	11.7 kW	33.1 kg	W 122.0 / 78.0 × D 56.0 × H 111.0 cm
AUSTRALIA 315 G	18.131.33	●	46.5 × 44.5 cm	85.0 cm	8.0 kW	31.5 kg	W 122.0 / 78.0 × D 56.0 × H 111.0 cm

## DELUXE GRILLS



LUGANO 570 G	18.128.23	●	Ø 57.0 / 31.0 × 27.0 cm	92.0 / 88.0 cm	18.5 kW	126.0 kg	W 162.0 / 121.0 × D 71.0 × H 112.0 cm
DUALCHEF S 425 G	18.700.10	○	81.2 × 44.0 cm	95.0 cm	19.4 kW	85.6 kg	W 159.0 / 105.0 × D 63.0 × H 123.0 cm
DUALCHEF 425 G	18.700.08	●	81.2 × 44.0 cm	95.0 cm	19.4 kW	85.6 kg	W 159.0 / 105.0 × D 63.0 × H 123.0 cm
DUALCHEF 415 G	18.700.06	●	81.2 × 44.0 cm	95.0 cm	16.0 kW	84.5 kg	W 159.0 / 105.0 × D 63.0 × H 123.0 cm
DUALCHEF S 325 G	18.700.04	○	60.9 × 44.0 cm	95.0 cm	15.4 kW	75.0 kg	W 139.0 / 84.0 × D 63.0 × H 123.0 cm
DUALCHEF 325 G	18.700.02	●	60.9 × 44.0 cm	95.0 cm	15.4 kW	75.0 kg	W 139.0 / 84.0 × D 63.0 × H 123.0 cm
DUALCHEF 315 G	18.700.00	●	60.9 × 44.0 cm	95.0 cm	12.0 kW	74.0 kg	W 139.0 / 84.0 × D 63.0 × H 123.0 cm

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ACCESSORIES



RECIPE BOOKS	ART.-NO.			GAS	CHARCOAL	ELECTRO
FOR FOODIES & FRIENDS RECIPE BOOK	14.610.07	×		×		
GRILLCHEF 4 SEASONS (GER)	14.610.01	×		×		
GRILLCHEF 4 SEASONS (FR)	14.610.02	×		×		

BARBECUE GRIDS & GRIDDLE PLATES	ART.-NO.			GAS	CHARCOAL	ELECTRO
CAST IRON BARBECUE GRID 420	18.212.67	×		×	×	
CAST IRON BARBECUE GRID 480	18.212.68	×		×	×	
CAST IRON BARBECUE GRID DIAMOND 570	18.212.69	×		×	×	
CAST IRON BARBECUE GRID RTG, 2 PIECES	18.212.01		×	×		
GRIDDLE PLATE 420	18.211.58	×		×	×	×
GRIDDLE PLATE 480/570	18.211.57	×		×	×	
GRIDDLE PLATE RTG	18.212.02		×	×		
PLANCHA DUTCH OVEN	18.212.65	×		×	×	
PLANCHA CLEANING SET	18.211.99	×		×	×	

GRIDDLE PANS	ART.-NO.			GAS	CHARCOAL	ELECTRO
TAJINE BARBECUE	18.212.64	×		×		
BARBECUE WOK	18.212.57	×	×	×		
FLAVOURING PAN	18.211.71	×	×	×	×	×
HALF-MOON COOKING SET, 2-PART	18.211.72	×	×	×	×	
GOURMET SET TWO-PART 420	18.211.62	×	×	×	×	×
GOURMET SET TWO-PART 480/570	18.211.60	×		×	×	
DUTCH OVEN	18.212.56	×	×	×	×	

RACKS & SKEWERS	ART.-NO.			GAS	CHARCOAL	ELECTRO
UNIVERSAL RACK	18.212.58	×	×	×	×	×
BARBECUE SKEWERS, 4 ITEMS	18.212.08	×	×	×	×	×
ROTISSERIE KIT	14.331.08		×	×		

PIZZA & BAKING	ART.-NO.			GAS	CHARCOAL	ELECTRO
BAKING TRAY PERFORATED	18.211.59	×		×	×	
PIZZA STONE 420/480	18.211.94	×	×	×	×	
PIZZA STONE 570	18.211.95	×	×	×	×	
PIZZA PADDLE	18.211.96					
PIZZA CUTTER	14.491.29					

BARBECUE	COOK	BAKE	MATERIAL	DISHWASHER-SAFE	WEIGHT	SIZE IN CM
×	×	×	Hardcover / Paper		0.90 kg	W 25.1 × D 2.0 × H 28.5 cm
×	×	×	Softcover / paper		0.85 kg	W 22.0 × D 1.9 × H 25.4 cm
×	×	×	Softcover / paper		0.85 kg	W 22.0 × D 1.9 × H 25.4 cm

BARBECUE	COOK	BAKE	MATERIAL	DISHWASHER-SAFE	WEIGHT	SIZE IN CM
×			Porcelain-enamelled cast iron		2.860 kg	Ø 39.3 × H 1.0 cm
×			Porcelain-enamelled cast iron		3.60 kg	Ø 45.0 × H 1.0 cm
×			Porcelain-enamelled cast iron		5.40 kg	Ø 52.0 × H 1.0 cm
×			Porcelain-enamelled cast iron		3.39 kg	W 15.7 × D 43.8 × H 1.5 cm
×	×		Porcelain-enamelled cast iron		3.40 kg	W 33.0 × D 45.5 × H 2.0 cm
×	×		Porcelain-enamelled cast iron		5.2 kg	W 39.5 × D 52.0 × H 1.8 cm
×	×		Porcelain-enamelled cast iron		4.9 kg	W 31.4 × D 43.8 × H 1.5 cm
×	×		Porcelain-enamelled cast iron	×	13.00 kg	W 39.6 × D 43.6 × H 7.5 cm
			Stainless steel/plastic/nylon	×	0.248 kg	W 15.0 / 25.6 × 10.0 / 13.0 × H 5.7 / 2.0 cm

BARBECUE	COOK	BAKE	MATERIAL	DISHWASHER-SAFE	WEIGHT	SIZE IN CM
	×	×	Cast iron / clay		4.00 kg	W 41.0 × D 10.0 × H 24.0 cm
	×		Carbon steel / Bakelite		2.30 kg	W 57.5 × D 33.0 × H 21.5 cm
×	×	×	Porcelain-enamelled cast iron		1.70 kg	W 23.0 × D 25.0 × H 4.0 cm
	×	×	Porcelain-enamelled steel	×	1.45 kg	W 21.0 / 21.8 × 42.0 / 42.2 × H 6.4 / 5.3 cm
	×	×	Porcelain-enamelled steel	×	1.65 kg	Ø 35.9 / 35.0 × H 7.7 / 1.0 cm
	×	×	Porcelain-enamelled steel	×	2.30 kg	Ø 41.5 / 40.3 × H 8.8 / 1.0 cm
×	×	×	Porcelain-enamelled cast iron / stainless steel		9.30 kg	W 34.0 × D 36.0 × H 17.0

BARBECUE	COOK	BAKE	MATERIAL	DISHWASHER-SAFE	WEIGHT	SIZE IN CM
×			Stainless steel / porcelain-enamelled steel	×	1.55 kg	W 24.0 × D 31.8 × H 7.0 cm
			Stainless steel	×	0.188 kg	W 0.6 × D 0.3 × H 40.0 cm
×			Stainless steel / plastic	×	2.07 kg	W 15.0 × D 76.0 × H 15.0 cm

BARBECUE	COOK	BAKE	MATERIAL	DISHWASHER-SAFE	WEIGHT	SIZE IN CM
		×	Porcelain-enamelled steel	×	0.75 kg	Ø 40.3 × H 1.0 cm
		×	Artificial stone, stainless steel		2.70 kg	W 32.5 × D 38.0 × H 1.7 cm
		×	Artificial stone, stainless steel		4.10 kg	W 41.5 × D 46.5 × H 1.7 cm
			Aluminium / plastic		0.78 kg	W 69.3 × D 35 × H 10.5 cm
			Stainless steel, plastic	×	0.14 kg	W 12.6 × D 13.8 × H 3.2 cm

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ACCESSORIES



TOOLS & BARBECUE UTENSILS	ART.-NO.			GAS	CHARCOAL	ELECTRO
STARTER TOOL SET	14.112.53					
TWEEZERS	14.112.54					
TONGS	14.112.55					
TURNER	14.112.56					
GOURMET CHECK	14.491.34					
GOURMET CHECK DUAL BT	18.212.59					
BURGER PRESS	14.491.32					
CORN-COB HOLDER	14.491.31					
SILICONE BRUSH	14.491.30					

CHARCOAL BARBECUE ACCESSORIES	ART.-NO.			GAS	CHARCOAL	ELECTRO
CHIMNEY STARTER	18.212.13	×			×	
CHARCOAL TONGS	18.212.09	×			×	

FLAVOURING	ART.-NO.			GAS	CHARCOAL	ELECTRO
SMOKER BOX KETTLE	18.212.50	×		×	×	
DUAL SMOKER BOX	18.212.51		×	×		
ADLER WOOD SMOKE CHIPS, 1.000 ML	14.523.02	×	×	×	×	
CHERRY WOOD SMOKE CHIPS, 1.000 ML	14.523.03	×	×	×	×	
APPLE WOOD SMOKE CHIPS, 1.000 ML	14.523.04	×	×	×	×	
OAK WOOD SMOKE CHIPS, 1.000 ML	14.523.05	×	×	×	×	
INSTANT SMOKER BOX COUNTRYSIDE BLEND	14.523.08	×	×	×	×	
INSTANT SMOKER BOX FOREST BLEND	14.523.09	×	×	×	×	
INSTANT SMOKER BOX GARDEN BLEND	14.523.10	×	×	×	×	
INSTANT SMOKER BOX SEASHORE BLEND	14.523.11	×	×	×	×	
CEDAR WOOD PLANKS, 3 ITEMS.	14.523.13	×	×	×	×	
ALDER WOOD PLANKS, 3 ITEMS	14.523.07	×	×	×	×	

TEXTILES & GRILL ACCESSORIES	ART.-NO.			GAS	CHARCOAL	ELECTRO
LID HOLDER	18.291.25	×		×	×	
BAMBOO SIDE TABLE 480	18.291.26	×		×	×	
BAMBOO SIDE TABLE 570	18.291.27	×		×	×	
MINICHEF STATION	18.212.43	×		×		×
REFLECTOR FOIL 420	18.211.83	×				×
THERMOMETER	18.211.66	×	×	×	×	
TRETTL LEATHER APRON	14.112.59	×	×	×	×	×
LEATHER GLOVES	14.491.20					
BARBECUE GLOVE, SILICONE COATED	14.491.35					
TRETTL TOOL SET	14.112.58					
XXL CHOPPING BOARD LUGANO	14.112.60					

CLEANING	ART.-NO.			GAS	CHARCOAL	ELECTRO
BARBECUE BRUSH SMALL	14.421.23					
BARBECUE BRUSH STANDARD	14.421.26					
BARBECUE BRUSH LARGE	14.421.24					
BARBECUE BRUSH REPLACEMENT HEADS	14.421.25					
FUNNEL BRUSH	14.421.22					
TRIANGLE BARBECUE BRUSH	14.421.27					
CHEF CLEANER	18.212.55					

BARBECUE	COOK	BAKE	MATERIAL	DISHWASHER-SAFE	WEIGHT	SIZE IN CM
			Stainless steel, plastic	×	0.365 kg	W 10.0 / 8.8 × 4.8 / 6.6 × H 35.3 / 37.0 cm
			Stainless steel, plastic	×	0.335 kg	W 5.0 × D 2.1 × H 48.0 cm
			Stainless steel, plastic	×	0.270 kg	W 5.0 × D 4 × H 48.0 cm
			Stainless steel, plastic	×	0.290 kg	W 8.8 × D 8.6 × H 43.7 cm
			Stainless steel, plastic		0.160 kg	W 8.7 × D 2.8 × H 10.7 cm
			Stainless steel, plastic		0.250 kg	W 3.5 × D 2.4 × H 18.0 cm
			Aluminium, plastic	×	0.302 kg	Ø 12.0 × H 6.5 cm
			Stainless steel, plastic	×	0.068 kg	W 2.8 × D 10.7 × H 2.8 cm
			Silicone, plastic	×	0.086 kg	W 5.0 × D 21.6 × H 2.0 cm

BARBECUE	COOK	BAKE	MATERIAL	DISHWASHER-SAFE	WEIGHT	SIZE IN CM
			Coated steel, plastic		2.42 kg	W 26.0 × D 30.0 × H 37.0 cm
			Coated steel		0.32 kg	W 7.0 × D 3.0 × H 50.0 cm

BARBECUE	COOK	BAKE	MATERIAL	DISHWASHER-SAFE	WEIGHT	SIZE IN CM
			Stainless steel		0.44 kg	W 6.0 × D 33.5 × H 13.5 cm
			Stainless steel		0.57 kg	W 9.0 × D 32.0 × H 4.5 cm
			Alder		0.30 kg	W 11.5 × D 8.5 × H 21.0 cm
			Cherry wood		0.30 kg	W 11.5 × D 8.5 × H 21.0 cm
			Apple wood		0.30 kg	W 11.5 × D 8.5 × H 21.0 cm
			Oak		0.30 kg	W 11.5 × D 8.5 × H 21.0 cm
			Beech wood chips / Seasoning / Aluminium		0.07 kg	W 10.5 × D 3.0 × H 15.5 cm
			Beech wood chips / Seasoning / Aluminium		0.07 kg	W 10.5 × D 3.0 × H 15.5 cm
			Beech wood chips / Seasoning / Aluminium		0.07 kg	W 10.5 × D 3.0 × H 15.5 cm
			Beech wood chips / Seasoning / Aluminium		0.07 kg	W 10.5 × D 3.0 × H 15.5 cm
			Cedar wood		0.90 kg	W 15.0 × D 3.0 × H 30.0 cm
			Alder		0.90 kg	W 15.0 × D 3.0 × H 30.0 cm

BARBECUE	COOK	BAKE	MATERIAL	DISHWASHER-SAFE	WEIGHT	SIZE IN CM
			Stainless steel		0.506 kg	W 12.5 × D 35.2 × H 24.5 cm
			Bamboo, stainless steel, coated steel		1.6 kg	W 48.0 × D 28.5 × H 11.0 cm
			Bamboo, stainless steel, coated steel		2.2 kg	W 53.0 × D 34.0 × H 11.0 cm
			Powder-coated steel, plastic, polyester		5.0 kg	W 68.9 × D 55.3 × H 57.1 cm
			Aluminium		0.02 kg	Ø 35.1 × H 3.0 cm
			Stainless steel, plastic		0.055 kg	W 5.3 × D 5.3 × H 7.0 cm
			Leather		0.90 kg	W 60.0 × D 30.0 × H 85.0 cm
			Leather		0.37 kg	W 15.0 × D 36.0 × H 3.5 cm
			Cotton, polyester, silicone		0.115 kg	W 18.0 × D 2.0 × H 26.0 cm
			Stainless steel, Pakka wood		0.28 kg	W 1.5/6.9 × 36.0/27.5 × H 5.0/3.7 cm
			Plastic, antibacterial		1.70 kg	W 60.2 × D 39.3 × H 2.6 cm

BARBECUE	COOK	BAKE	MATERIAL	DISHWASHER-SAFE	WEIGHT	SIZE IN CM
			Plastic, brass bristles		0.10 kg	W 4.4 × D 27.1 × H 12.3 cm
			Plastic, brass bristles		0.20 kg	W 6.0 × D 34.0 × H 14.5 cm
			Stainless steel, plastic, brass bristles		0.40 kg	W 8.0 × D 6.0 × H 43.0 cm
			Plastic, brass bristles		0.18 kg	W 6.0 × D 8.8 × H 2.7 cm
			Plastic, brass bristles		0.23 kg	W 8.0 × D 15.5 × H 8.0 cm
			Stainless steel, plastic, brass bristles		0.205 kg	W 18.0 × D 42.0 × H 2.0 cm
			Plastic bottle		0.50 kg	W 8.0 × D 5.0 × H 28.0 cm

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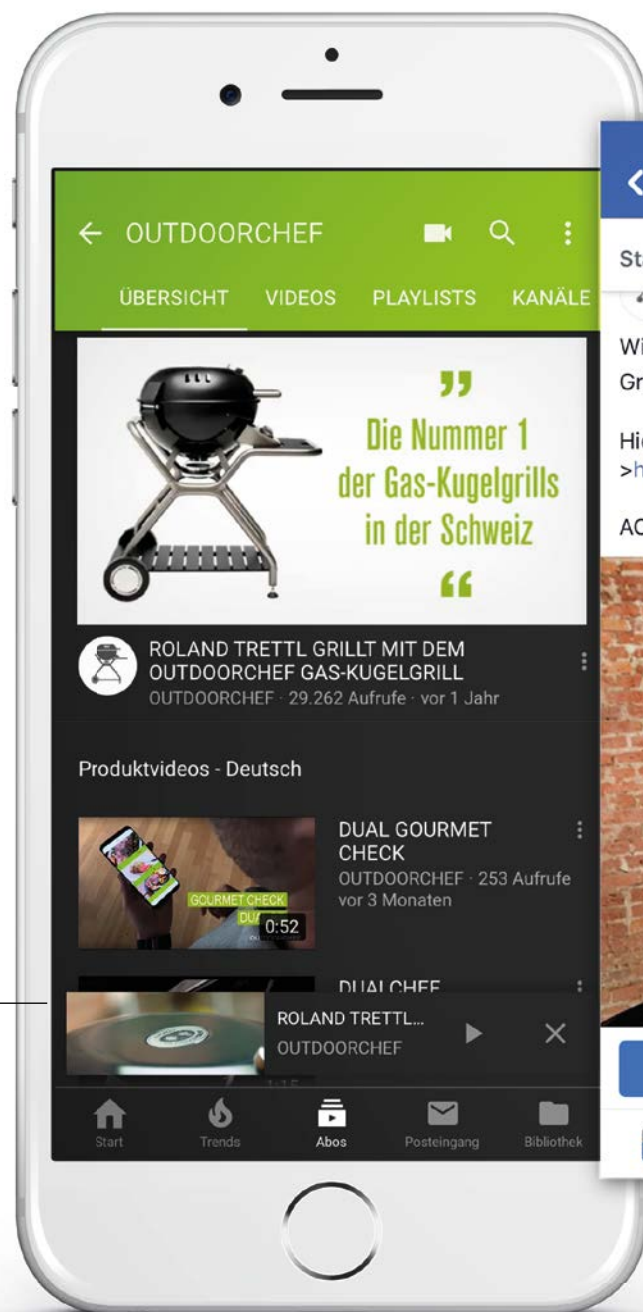
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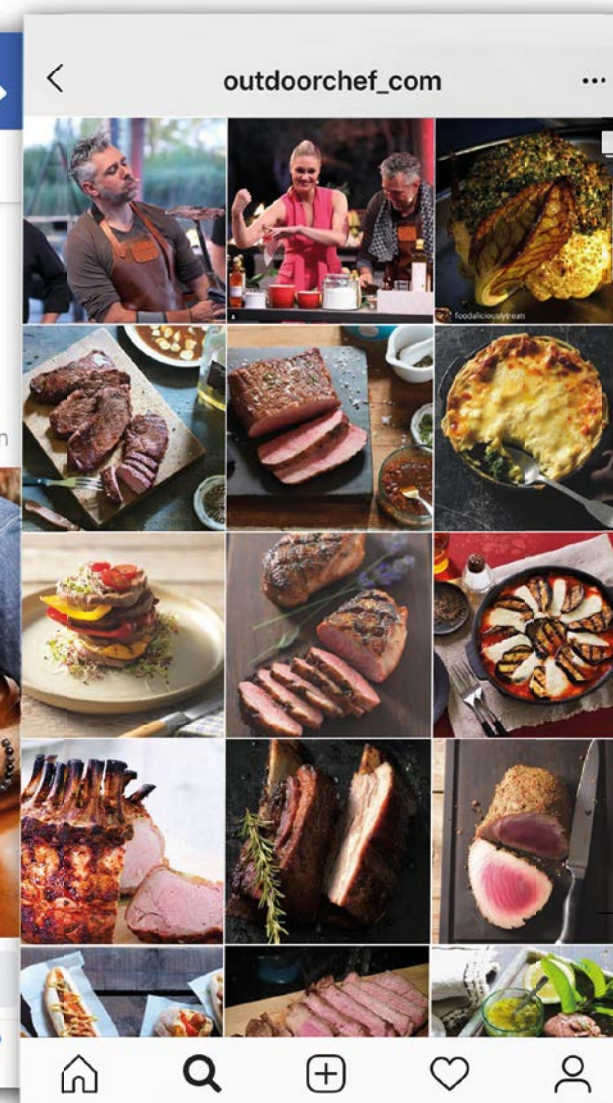
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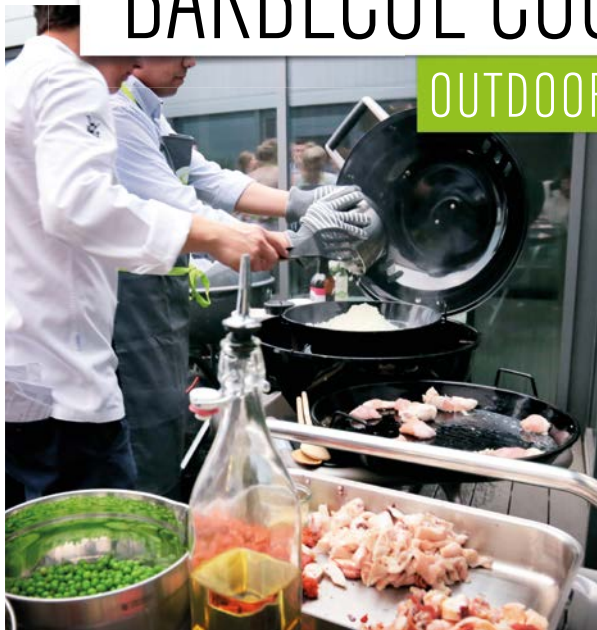




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# BARBECUE COOKING COURSES

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