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# LUGANO EVO II - THE WORLD'S MOST COMPACT PREMIUM OUTDOOR KITCHEN

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For all barbecue enthusiasts who want more, Outdoorchef presents the LUGANO 570 G EVO II - probably the most compact, mobile outdoor kitchen in the world. The brand-new flagship from the Swiss BBQ manufacturer takes BBQ adventures to a new level. From smoking, boiling, low-temperature cooking, cooking with the wok, roasting, grilling, baking to plancha grilling or extremely hot searing at up to 900 °C: the compact all-rounder makes it possible.

Thanks to the Blazing Zone - optionally combined with the innovative Blazinglas® - the LUGANO 570 G EVO II enables perfect grilling with mouth-watering roasting flavours, while at the same time offering space for cooking, keeping warm and plancha grilling. This unique combination makes it the ultimate companion for all barbecue adventurers. It eliminates the need for tedious construction work in the garden at home as this barbecue favourite easily finds its place even on city terraces.

## Sophisticated additional features bring the barbecue experience to new dimensions

If you want to barbecue, you have to be brave? That's so yesterday! With the LUGANO G EVO II, outdoor fans and barbecue enthusiasts have a reliable companion at their side that not only fulfils barbecue wishes, but also awakens new culinary dreams. Say goodbye to burnt food. The compact BBQ Station not only impresses with its performance, but also with its modern design and innovative features. Equipped with a Gas Safety System, Gourmet Burner Technology, LED lighting and smart storage space, 'the new one' sets high standards in terms of safety, convenience and functionality.





## LUGANO 570 G EVO II

- **The LUGANO EVO II stands for superlatives**
  - For ALL types of preparation and grilling temperatures
  - Huge temperature range from 80 °C - 900 °C
  - Largest indirect grilling zone
- **PATENTED GAS KETTLE** with two separately adjustable stainless steel ring burners with Gourmet Burner technology
- **BLAZING/COOKING ZONE** Side cooking zone with:
  - Hottest infrared burner (250 °C - 900 °C)
  - High performance side burner (60 °C - 250 °C) - separately controllable
- With **EASY FLIP FUNNEL SYSTEM** made of stainless steel - no grease fires and optimum heat distribution

It is not only the unique versatility of the latest coup from Outdoorchef that is special - the huge temperature range is particularly impressive:

- Gourmet Burner Technology: 80 °C - 360 °C individually adjustable - ideal for indirect grilling
- Blazing Zone infrared burner: 600 °C - 900 °C - unique brandings for steaks!
- Blazing Zone infrared burner with Heat Diffuser: 250 °C - 350 °C - to prepare grilled sausages or neck steaks on the BLAZING ZONE. Also perfect for vegetables, fish, chicken or desserts
- COOKING ZONE side burner with height-adjustable pot stand: 60 °C - 250 °C. For cast iron pans, woks and more, which can also be used at very low temperatures - ideal for keeping sauces, stews or mulled wine warm



The base cabinet of the Lugano EVO II has two heavy-duty drawers and large compartments including lighting - all designed for convenient storage of all the accessories. There is even room for the large (optional) cast iron plancha!

#### THE HIGHLIGHTS OF THE OUTDOORCHEF LUGANO 570 G EVO II AT A GLANCE:

- Two separately adjustable, powerful stainless steel ring burners with a total output of 9.5 kW
- Grill grate made of solid stainless steel Ø 54 cm, durable and robust
- EASY FLIP FUNNEL SYSTEM made of stainless steel for direct and indirect grilling, no grease fire durable and easy to clean
- Gourmet Burner technology - seamless temperature range from 80 °C - 360 °C possible without any problems (standard position of the funnel)
- Up to 500 °C for direct grilling (volcano position of the funnel)
- BLAZING ZONE infrared burner - hot grilling at 600 °C - 900 °C or with Heat Diffuser for grilling at 250 °C - 350 °C
- COOKING ZONE /High Performance side burner with height-adjustable attachment and temperatures from 60 °C - 250 °C
- Incl. two stainless steel covers for BLAZING & COOKING ZONE
- Incl. two heavy-duty drawers, huge storage space with a load capacity of up to 15 kg per drawer
- Illuminated interior, automatic switch-on when the door is opened
- Glass control panel with illuminated Outdoorchef lettering
- Gas Safety System, the flame monitor for more safety
- Large stow-away side shelf
- Incl. magnetic hook rail
- 90 % pre-assembled, only little assembly work after delivery

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Dimensions: 162 x 73 x 110 cm (WxDxH)

Weight: 116 kg

RRP: from 2999,00 €

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To make barbecuing with the Lugano G Evo II a lifetime experience, the company offers a range of accessories, some of which are ground-breaking.



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## **OUTDOORCHEF BLAZINGLAS® - THE MUST-HAVE FOR THE INFRARED ZONE**

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### **GRILLING OVER ANY INFRARED BURNER WITHOUT GREASE FIRES**

To perfectly complement the BLAZING ZONE, Outdoorchef offers a unique accessory that expands the grilling options to the maximum: Say goodbye to grease fires and bitter flavours. With the innovative BLAZINGLAS®, grilling temperatures of 950 °C, including caramelised meat, are possible and every steak can be refined with a signature branding. The glass can also be used like a small plancha for fish, vegetables and fruit. The BLAZINGLAS® is super light and reaches full temperature in under a minute. The game changer for all infrared burners/high-temperature burners comes in three sizes and is also compatible with other brands and models.

Contact grilling ensures an ideal Maillard reaction, whereas infrared grilling ensures a constant high level of infrared radiation without a drop in temperature. As a result, the food does not dry out, but remains juicy and tender with a flavour bursting umami crust. It is ideal for preparing steaks as there is no grease fire.

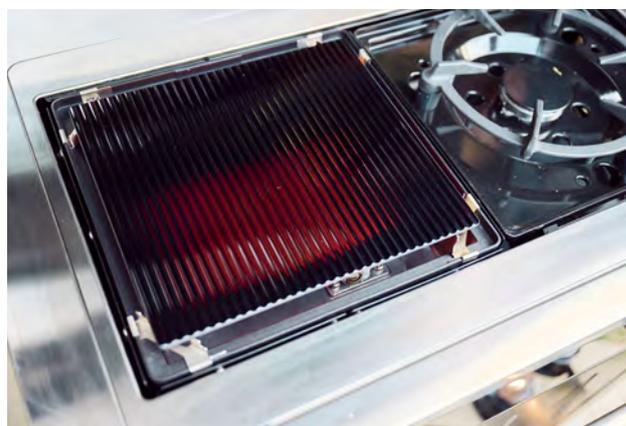
The Outdoorchef BLAZINGLAS® is available in three different sizes. Suitable for Outdoorchef BLAZING ZONE and other models.

### **BLAZINGLAS®**

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RRP: from 99,95 €

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## **OUTDOORCHEF SMOKE - THE INNOVATIVE SMOKE GENERATOR**

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Looking for BBQ moments that burst with flavour? With the SMOKE cold smoke generator, beginners and advanced smokers can dive into the aromatic world of smoking. The electric smoke generator can be used with any standard barbecue, smoking bell or smoking chamber and offers individually dosed, distinctive smoke flavours for all your favourite dishes and even for flavoured drinks. Smoking has never been easier.

The electrically operated smoke generator is filled with smoking chips, lit and started at the touch of a button. The fine and highly aromatic smoke is fed directly to the food in the cooking chamber via a hose, ensuring excellent smoked specialities straight from the grill. The SMOKE is suitable for both cold smoking and hot smoking. The smoke generator can be used with practically any barbecue. It does not require a power socket as it is equipped with a rechargeable battery and cleaning is as uncomplicated and done within the bat of an eye. Smoking has never been easier! Outdoorchef turns any barbecue into a real smoker.

### **THE OUTDOORCHEF SMOKE AT A GLANCE:**

- Cold smoke generator with electric fan
- Produces fine smoke for easy flavouring of all dishes and drinks
- Infinitely variable regulation of the smoke quantity using the rotary control - for individual flavour intensity
- With 1.5 metre long hose made from heat-resistant silicone
- Can be used independently with any grill - simply place the hose in the cooking space
- High-quality stainless steel tube with a capacity of 120 grams of smoking chips (90 min. smoking)
- With decoupled insulated handle - safe handling with hot housing
- No power socket required - smoke for up to eight hours with integrated rechargeable battery
- Particularly easy to use - ready for use in seconds
- Practical USB-C connection for easy charging
- Also available: an odour-inhibiting storage bag

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Dimensions: 16,5 x 16,5 x 48,5 cm (WxDxH)  
Weight: 1,5 kg  
RRP: 199,00 €

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## **SELECTED COMPATIBLE AND ALREADY AVAILABLE ACCESSORIES**

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### **PLANCHA**

The 'plancha' is a type of grill originating from Spain, on which food is prepared on a smooth grill plate made of enamelled cast iron. The plancha offers a wide range of options for turning barbecuing into an unforgettable culinary experience. Whether steaks, vegetables, sweet pancakes or bacon - the special feature of the plancha is, on one hand, the possibility of direct grilling at temperatures of 300 °C to 350 °C. On the other hand, it can also be used for indirect grilling, as the grill plate distributes the temperature optimally over the entire surface, allowing meat, fish, seafood and vegetables to be cooked gently at high temperatures. The slight slope of the plancha allows fat and other liquids to run down easily, preventing grease fires as the liquids do not drip into the burner.

**The Plancha is available in two different sizes:**

#### **PLANCHA XL**

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RRP: 199 €

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#### **PLANCHA L**

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RRP: 129 €

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## **ABOUT OUTDOORCHEF**

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### **SWISS TECHNOLOGY FOR THE PERFECT BARBECUE EXPERIENCE - FOR THE WHOLE FAMILY, WHETHER YOU'RE AN EXPERT OR A BBQ BEGINNER!**

Outdoorchef has been a pioneer in the field of barbecue technology for more than 30 years. The company has made a name for itself with its ingenious, patented gas kettle barbecue system, which prevents grease fires and enables both direct and indirect grilling. The result? A fantastically even and reliable barbecue result that is second to none - and not just for experienced barbecue masters, but also for beginners in the world of barbecuing. But that's not all! The innovative system also impresses across the board when it comes to cleanliness. Hardly any barbecue on the market is easier to clean. Thanks to Outdoorchef's Swiss technology, barbecue fans can concentrate fully on enjoying their barbecue without having to worry about tedious cleaning work. With its products, Outdoorchef offers the perfect combination of innovation, quality and user-friendliness and user-friendliness and provides unforgettable barbecue moments - true to the motto: for the whole family, from barbecue beginners to experts!

More about the brand:  
[www.de.outdoorchef.com](http://www.de.outdoorchef.com)



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