
WORLD INNOVATION AND BBQ TREND 2024! - THE OUTDOORCHEF BLAZINGLAS

This year, grilling with the infrared burner is a must-do for every barbecue enthusiast. Outdoorchef is now offering a unique accessory to perfectly complement the infrared zone, which expands the barbecue options many times over: Goodbye to grease fires and bitter flavours.

With the innovative infrared glass - the Blazinglas - temperatures up to 900 °C, including caramelised meat, are possible and every steak can be refined with a signature branding. The permeable special glass can also be used like a small plancha for fish, seafood, vegetables and fruit. The Blazinglas is super light and reaches full temperature in under a minute. Contact grilling ensures an ideal Maillard reaction, while infrared grilling makes for a constant 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 umami branding bursting with flavour. It is ideal for preparing steaks, while also marinated or fatty foods can also be cooked on the 900 °C zone.

There's more: The new Outdoorchef accessory sets new standards when it comes to cleaning, as well. With a clever trick that makes the blazing glass sparkling clean again without extensive scrubbing. After grilling, the glass can be immersed in ice-cold water while still hot. The temperature shock causes tiny micro-explosions to loosen firmly adhering encrustations on the glass, which can then be easily removed with dish soap and a kitchen sponge. This method of cleaning is particularly gentle on the glass and prevents scratches caused when using abrasive cleaning utensils.

The game changer for all infrared burners/high-temperature burners comes in three sizes and is suitable for almost all standard infrared burners on most gas grillstations.



THE BLAZINGLAS® COMES IN 3 DIFFERENT SIZES:

- **Outdoorchef Blazinglas®** for Blazing Zone of Lugano Evo II, Arosa and Davos

RRP: 99,95 €

- **Outdoorchef Blazinglas® L** for Napoleon Rogue XT, Freestyle, Outdoorchef Dualchef Blazing Zone, Broil King Infraredburner, Rösle Prime Zone Videro, Grillfürst G-Modelle, Grillfürst 21-262 Built-in-Infraredburner, Santos S-Series, Burnhard Ear

RRP: 119,00 €

- **Outdoorchef Blazinglas® XL** for Napoleon Prestige PRO (665/500), Prestige, Rogue SE

RRP: 129,00 €

All Blazinglas® options are available in the specialized trade such as www.grillfuerst.de

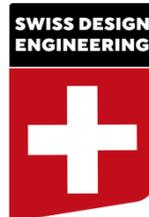


ABOUT OUTDOORCHEF

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



MEDIA CONTACT

MIT-SCHMIDT Kommunikation GmbH · Fasanenweg 3 · 21227 Bendestorf

Naciye Schmidt · +49 (0) 40 - 41 40 639-0 · +49 (0) 172 - 42 42 249 · schmidt@mit-schmidt.de