
FULLY-EQUIPPED HOTNESS COMES IN THE SHAPE OF OUTDOORCHEF'S BRAND-NEW HEAT BBQ STATION

Variety on the barbecue is an absolute trend. If you're looking for versatility, you need a barbecue that has it all. With the HEAT BBQ Stations, the Swiss-based company trendsetter is bringing exactly that to the market. Everyone gets their fix here – from barbecue professionals to beginners, from design lovers to culinary experts. With the HEAT series BBQ Stations, Outdoorchef brings together the best and creates all the conditions for 360° barbecue experiences with highlights such as an immense temperature range of 80 - 900° C. With impressive features, almost limitless space on the grill and infrared zone and details that perfectly combine performance and precision, Outdoorchef delivers more than just a grill, but a fully equipped BBQ Station that is also an absolute eye-catcher thanks to its Swiss design. The huge XL Blazingzone, Twin Burner for powerful performance, Zone Divider for different temperatures in the cooking chamber, HEAT Regulator for perfect temperature control, enormous storage space and well thought-out organisation are perfectly coordinated. And all that is available at an unbeatable price.

HEAT ON THE OUTSIDE, FULLY-EQUIPPED WITHIN

While last year's focus was on the compact class with the LUGANO, the HEAT BBQ Station is a fully-equipped premium grill. With a huge temperature range from 80° C to 900° C, HEAT enables perfect grilling, roasting, cooking and baking as a three-, four- or five-burner model – from classics to vegetarian and vegan delicacies, pizza or tarte flambée or more sophisticated dishes such as long jobs (ribs, pulled pork or brisket). The powerful Twin Burners ensure even heat on the grill, while the XL Blazing Zone with temperatures of 600° C to 900° C guarantees intense roasting flavours and perfect branding. The ceramic burner comes in an XL format of 23 x 16 cm. Together with the triple height-adjustable cooking zone, the HEAT BBQ Stations offer the ideal duality when preparing a wide variety of dishes. The temperature control features in particular are unique. Equipped with the innovative HEAT Regulator, grill experts can precisely control the cooking cabinet temperature. HEAT makes everything possible, from ideal heat distribution to reliable temperature maintenance. In combination with the Zone Divider, the cooking cabinet can be divided into two separate areas, creating two independent temperature zones with up to 100° C difference. This allows a wide variety of dishes to be cooked at the same time. The Backburner is also positioned in such a way that it makes optimum use of the grilling surface.





POWER MEETS CONVENIENCE

The BBQ Stations in the HEAT series also impress in terms of convenience: the controls with Ambient Lighting in four different colours set stylish accents. The robust die-cast aluminum burner tray and solid cast iron grates guarantee excellent heating properties. The base cabinet of the barbecue station offers generous storage space for accessories and everything you need for a perfect barbecue experience. Gas cylinders weighing up to 11 kg can be stored here. The pull-out HEAT organiser system, which can be individually equipped with magnetic helpers, ensures optimum organisation, while all doors are equipped with a soft-close function. Made from high-quality, powder-coated stainless steel, the HEAT grill stations are particularly hard-wearing. In addition to the zone divider, organiser system and the innovative blazing glass, a mobile grill cabinet matching the series is also available as an option, as well as a splash guard and cover. The high-performance HEAT BBQ Stations are available at an unbeatable price-performance combo of 1,399 € (RRP).

THE HEAT BBQ STATIONS AT A GLANCE:

- Maximum temperature range from 80° C to 900° C
- Grill surface with powerful stainless steel Twin Burners for optimum heat distribution with cast iron grids and stainless steel protection bars
- XL BLAZING ZONE – infrared ceramic burners with 600° C - 900° C for rich brandings
- COOKING ZONE – high-performance side burner – infinitely adjustable from 60° C - 250° C, with height-adjustable cast iron pot stand
- Particularly high-quality finish made of powder-coated stainless steel, extremely weather-resistant, robust and durable



- Stainless steel Backburner – with effective, lateral positioning for optimum utilisation of the grilling surface
- Compatible with Zone Divider for dividing the cooking space into 2 different temperature zones with 2 separate lid thermometers
- Ambient lighting – control panel and rotary control with power supply via an integrated power bank
- Burner tray made of die-cast aluminium for optimum heat storage
- High-quality stainless steel castors for easy manoeuvring – particularly durable and robust
- Spacious base cabinet with Soft-Close doors and gas cylinder holder for gas cylinders up to 11 kg

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 provides unforgettable barbecue moments - true to the motto: for the whole family, from barbecue beginners to experts!

More about the brand: www.outdoorchef.com



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