
TECHNOLOGY MEETS STYLE - SAVOURY OUTDOOR DREAMS COME TRUE WITH THE NEW HEAT OUTDOOR KITCHEN

If you have a garden and look after it lovingly, you have created a place to relax, recharge your batteries and enjoy yourself. For many, the greenery at home is a place of well-being, but also the centre of life, where a certain lifestyle is essential. This also includes enjoying food outdoors - from the preparation to table setting. This is the new trend for fans of the sophisticated outdoor lifestyle. While guests and hosts used to gather around the barbecue, today the outdoor kitchen is the centrepiece of the garden's culinary culture. It offers space for chopping, preparing, grilling and cooking, combined with plenty of storage space for all kinds of accessories and a place to sample an aperitif in the evening with family and friends. Indulging in this open-air feeling doesn't have to be expensive. Outdoorchef - the Swiss BBQ manufacturer - is setting new standards in the outdoor kitchen segment with its new HEAT series.

A modular system that flexibly adapts to individual needs and space conditions, packed with superlatives, thought through straight down to the last detail, high-quality, durable and as if made from a single mould - that is the new HEAT outdoor kitchen from Outdoorchef. While comparable outdoor kitchens have often been considered a high-priced luxury, the barbecue expert from Switzerland now offers the first affordable but highly professional solution.



ONE OUTDOOR KITCHEN - ENDLESS POSSIBILITIES

Outdoor kitchen demands are quite high: from durable materials that are easy to clean, storage space such as cupboards and drawers to a high-quality BBQ station. Ideally, all of this is fitted in just a few square metres. This is probably how customers would describe their dream outdoor kitchen - and HEAT delivers exactly that. The new outdoor kitchen impresses with its outstanding technical features. With the option to choose between four or five burners and the innovative HEAT Regulator, the HEAT grill modules offer the option of precisely controlling the temperature in the grill. Thanks to different temperature zones, a wide variety of dishes can be cooked at the same time. Equipped with a Backburner, the gas grill also offers numerous grilling variations for rotisserie and more.

Another highlight: the XXL Blazing Zone, a infrared ceramic burner that reaches unprecedented temperatures and ensures perfectly grilled steaks with branding. All thanks to the impressive temperature range of 80 - 900 °C.

HIGH-QUALITY MATERIAL - FULLY FITTED AND EQUIPPED

The cabinet modules in the HEAT series offer plenty of storage space for accessories and everything else you could possibly need for the perfect barbecue experience. There is even space for gas cylinders weighing up to 11 kg under the 4- or 5-burner grill module. The HEAT Organizer system can be pulled out and all doors and drawers are equipped with Soft-close. Each module is fitted with solid, height-adjustable feet and heavy-duty rolls which allow an easier re-positioning of the outdoor kitchen on the terrace. Made from high-quality stainless steel with a powder coating, the HEAT outdoor kitchen can withstand any weather. The controls are equipped with ambient lighting in four different colours. The high-quality worktops are available in three different colours: HPL with wood decor, granite or stainless steel. Those who prefer a different surface, such as real marble, can have the surfaces customised. Furthermore, additional accessories such as stainless steel grids are available as an option.



MODULAR DESIGN FOR CUSTOMISATION EXPANDS THE BBQ-EXPERIENCE

From barbecue beginners to passionate barbecue experts - the HEAT outdoor kitchen offers the right module for every requirement. Customers can personalize their kitchen to suit their individual space and preferences and receive all the components they need for a first-class barbecue and outdoor cooking experience. Corner and refrigerator modules will also be available from spring 2025. In addition to the outdoor kitchen as a complete system, the HEAT series offers built-in gas grills and a Blazing/Cooking Zone, which can be combined with any outdoor kitchen model from other brands. The series is completed by the HEAT Grill Stations from three to five burners.

THE HEAT OUTDOOR KITCHEN AT A GLANCE:

- **Twin Burner for perfect heat distribution:**

Powerful stainless steel twin burners guarantee even heat distribution over the entire grilling zone. Thanks to the robust stainless steel protection bars, each burner is protected from dripping liquids, fat and marinades.

- **XXL Blazing Zone for temperatures up to 900°C:**

The extra-large ceramic burner in the left side shelf reaches impressive temperatures up to 900 °C. Steak lovers in particular will love the intense infrared heat of the Blazing Zone for creating perfect branding and roasting flavours.

- **HEAT Regulator for low & slow dishes:**

With the innovative HEAT Regulator, the grill temperature is finely adjusted in the low temperature range (80°C to 120°C), which makes slow cooking ribs, pulled pork or brisket extremely easy

- **Cooking Zone for pots, pans or woks:**

The side shelf is equipped with a versatile cooking zone with a temperature range of 60 to 300 °C and is ideal for side dishes, sauces and stir-fries. The height-adjustable pot rack enables the use of large pots, pans and woks.

- **Stainless steel Backburner for rotisserie dishes:**

The stainless steel Backburner at the back of the grill is perfect for preparing rotisserie dishes. Thanks to the Zone Divider, the rest of the BBQ zone can be used at the same time.



- **Convenient storage space:**

The spacious base cabinet offers extra room for accessories and gas cylinders (from 5 to 11 kg). Soft-close doors and heavy-duty rolls ensure easy manoeuvrability.

- **Ambient Lighting:**

Die beleuchtete Bedienkonsole verleiht der Grillstation optisch einen zusätzlichen Reiz und wird von einer Powerbank gespeist.

- **Space-saving and convenient rolling lid:**

Thanks to the innovative roll-top lid with offset pivot point, the solid double-walled lid is easy to open and close while minimising the space required.

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.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

