
CERAMIC BARBECUE OUTDOORCHEF EGG BRINGS BBQ CULTURE TO MODERN OUTDOOR AREAS

When fire meets function, something very special is created: the new EGG ceramic grill from Outdoorchef, the Swiss BBQ specialist, sets new standards in terms of quality, design and versatility. Whether as a free-standing all-rounder on castors or as the elegant centre of the outdoor kitchen – the Outdoorchef EGG can do more: it is an invitation to culinary creativity. What was once used as a mushikamado in Japan is now a modern cooking station in the garden. The new ceramic grill from Outdoorchef pays tribute to these origins and brings them up to date with clever technology, durable design and uncompromising functionality. Manufactured with the ‘Swiss Design & Engineering’ label and a flair for the highest standards, the EGG is the perfect partner for barbecue enthusiasts with high standards and comes in a wide range of variations from standalone, as an addition to the outdoor kitchen or as a module for the HEAT series.

Kamado meets EASY BBQ – OUTDOORCHEF EGG Standalone

The freestanding EGG 460 or EGG 550 ceramic grill impresses with its absolute flexibility and impressive performance. The high-quality base frame with robust castors and side shelves makes it the ideal companion on the patio or in the garden. With a temperature range of 80 °C to 400 °C, the grill masters every discipline: whether slow cooking for perfectly cooked ribs, searing steaks or baking crispy tarte flambée – everything is possible. The ceramic ensures outstanding heat storage and even heat distribution, while the particularly airtight system allows precise temperature control. A smooth-running spring lid hinge enables effortless opening and closing, while the cast iron lid valve and integrated thermometer allow you to keep an eye on what's happening at all times.



EGG 460 – RRP € / CHF 1,999

EGG 550 – RRP € / CHF 2,499





The EGG for the outdoor kitchen – seamlessly integrated, maximum versatility

If you prefer to integrate the ceramic grill as a fixed element into your outdoor kitchen, the EGG 460 H or EGG 550 H is the ideal solution. Both models offer the same range of features as the free-standing version – but without a base frame and with three sturdy feet for a secure hold on work surfaces. With a stainless steel grill grate measuring 52 cm in diameter (1-piece), large quantities of food can be grilled at the same time - ideal for family celebrations or garden parties. The high-quality, matt black glaze is easy to clean and makes a stylish

statement. Inside, a five-part firebox made of extremely heat-resistant ceramic ensures durability, while the glass fibre lid seal and the precise valve system guarantee maximum efficiency in charcoal consumption.

EGG 460 H – RRP € / CHF 1,699

EGG 550 H – RRP € / CHF 2,199

The EGG as a kamado module for the HEAT outdoor kitchen – the perfect stage for the art of grilling

The specially developed kamado module for the HEAT outdoor kitchen makes the grilling experience even more convenient. It offers an ideal starting height for comfortable working and is perfectly matched to the EGG 460 H and EGG 550 H models and similar ceramic barbecues. With a soft-close drawer for storing accessories, solid castors for easy mobility and an optional plinth panelling for seamless integration, the Kamado module is a functional design piece. Made from powder-coated stainless steel, it effortlessly supports up to 150 kg and can withstand any weather.



Kamado module HEAT – RRP € / CHF 1,299 (available from October)

Swiss quality, limitless flavour

With the new ceramic barbecue, Outdoorchef brings the millennia-old principle of the kamado to the patio in a contemporary form. The traditional cooking concept from Japan has been reinterpreted, combining functionality, versatility and craftsmanship. Whether grilling, baking, braising or 'low & slow' – the combination of dense construction, efficient charcoal firing and precise temperature control means that a wide culinary range can be realised. The sophisticated design and precise



technology are aimed not only at barbecue enthusiasts, but also at all those who value temperature control, efficient fuel utilisation and a variety of cooking methods. What was once a traditional cooker is now a modern fireplace – with roots in the Far East and a view to the next barbecue season.

The highlights at a glance

- **With a huge temperature range** of 80° C - 400° C and optimum heat storage thanks to high-quality ceramic
- **Great variety in preparation:** ideal for grilling, low & slow, baking, braising and roasting
- **Particular airtight system** for precise temperature control
- Very **smooth-running spring lid hinge** for easy opening and closing
- **Fully equipped with sturdy base frame** incl. robust castors and practical side shelves
- With high-quality **cast iron lid valve** for regulating the temperature

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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