
EASY BBQ AT THE HIGHEST LEVEL: OUTDOORCHEF REVOLUTIONISES THE WORLD OF BARBECUING WITH INNOVATIONS

Want to relax with friends on a Sunday evening while barbecuing at the highest level? When sophisticated technology, clever designs and maximum product safety go hand in hand without becoming complicated, Outdoorchef is the name to look for. A look at the patents and new products launched in recent years proves that Outdoorchef is at the forefront of innovation – from the revolutionary funnel system to the current bestseller: the Blazinglas®. The “Easy BBQ” development principle turns barbecuers into true architects of indulgence. Behind every innovation is a goal: to reduce complexity and maximise the barbecue experience.

“Easy BBQ” is the motto, that the Swiss company has been pursuing for years. The vision behind is to make barbecue technology as intuitive, safe and efficient as possible for everyone, not just professionals. But what looks simple is the result of intensive development work, thoughtful design and genuine technological breakthroughs. Outdoorchef's chief developer Stephan Pfeifer sums it up: “We want to break down barriers with clever technology. Our products should not restrict users but inspire them. That starts with safety and ends with the perfect branding on a steak.” This has led to many innovations in recent years. It's worth taking a look at some of the highlights.

The funnel system made by Outdoorchef: More than just heat control

The tried-and-tested funnel system from Outdoorchef is a milestone in BBQ technology. It distributes heat evenly, prevents grease fires and enables both direct and indirect grilling methods on a single surface. The central component: a rotatable funnel unit inside the kettle that allows you to switch from direct to indirect grilling and vice versa. In the standard position, the food is completely protected from direct flames. The heat circulates evenly under the dome, ensuring gentle cooking with the right flavour. The kettle is an absolute all-rounder and perfect for a wide variety of dishes, whether large pieces of meat, poultry, fish, or pizza and pastries – simply place the food on the grill, close the lid, and the barbecue



works like a convection oven. For high temperatures and searing, the upper funnel can be rotated 180°C into the volcano position. This concentrates the heat precisely in the centre of the kettle, ideal for wok dishes, cast iron plates or steaks at up to 500°C. The system is available in numerous models such as LUGANO, AROSA, DAVOS, AMBRI and CHELSEA. Chief developer Stephan Pfeifer comments: “Our funnel system is the heart of our kettle barbecues – it combines safety, taste and user-friendliness.”



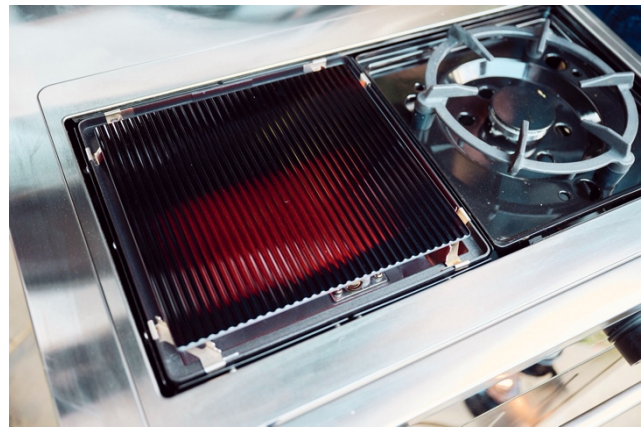
The Gas Safety System (GSS) made by Outdoorchef: Safety reimagined



Safety is paramount when it comes to gas barbecues and this is exactly where Outdoorchef's Gas Safety System comes in. The integrated Flame Guard protects the burner from wind, automatically reignites if the flame goes out, and a light signal on the control panel reliably indicates whether gas is escaping. "Safety is not an optional extra. Our aim was to develop a system that works intuitively and offers maximum control at the same time," summarises Stephan Pfeifer.

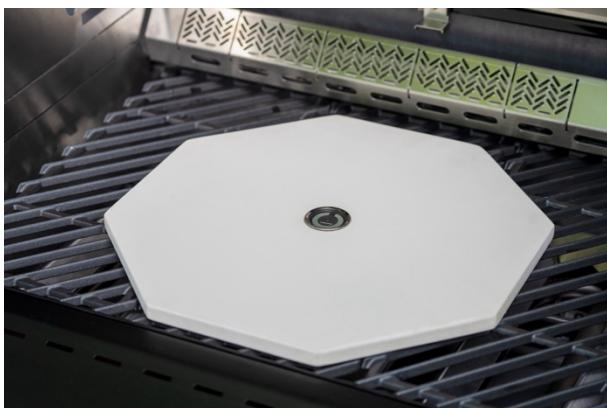
Blazinglas® made by Outdoorchef: The new high-temperature class

This is perhaps the most exciting innovation of recent years: with Blazinglas®, Outdoorchef has developed an accessory that takes high-temperature grilling to a whole new level. In combination with the Blazing Zone, the glass reaches temperatures of over 450 °C – ideal for caramelising the umami crust on a steak, but also for delicate barbecue food. Blazinglas® is a bestseller and has been awarded the German Design Award. What makes it special is that it prevents grease fires, ensures intense flavour



through the perfect Maillard reaction and is so versatile that vegetables, fish and even fruit can be cooked on it. It creates characteristic grill marks without drying out the food. The thermal shock causes micro-explosions, which means that burnt-on residues come off almost by themselves. "Blazinglas® is a game changer – both technically and culinarily. We wanted to make maximum heat controllable without any safety risks. Together with SCHOTT Glass, we have succeeded in creating a product that works without compromise and is easier to clean than almost anything else on the market. Thanks to the thermal shock process, cold water is all that is needed to remove stubborn residues," explains Pfeifer.

The pizza stone with temperature gauge made by Outdoorchef– for perfect bases and crispy edges



A perfect pizza base requires not only heat, but also timing. Outdoorchef has elegantly solved this problem with its innovative pizza stone featuring an integrated temperature gauge. The stone shows exactly when the ideal baking temperature has been reached – no guesswork required. The HEAT Indicator changes colour accordingly. The result: evenly baked bases, no soggy edges, no burnt spots. And all without any prior experience. The pizza stone demonstrates that technological sophistication can also be quite playful.

We wanted a tool that anyone could use – even without an Italian nonna or professional pizza chef in the family.



Zone Divider made by Outdoorchef – Two temperature zones, one cooking chamber

Barbecuing often means different foods with different requirements. The Zone Divider separates the cooking chamber into two zones and is ideal for parallel barbecuing or energy-saving cooking using only one half of the grill surface. Even with a rotisserie spit, flexibility is retained, representing a real benefit for ambitious barbecue enthusiasts. Stephan Pfeifer comments: “The Zone Divider is a detail with added value. It transforms the barbecue area into a versatile cooking space – flexible, energy-efficient, and space-saving.”



HEAT Regulator made by Outdoorchef – precision for low & slow



Pulled pork, ribs, or brisket require patience and precise temperature control, and this is exactly where the patent-pending HEAT Regulator comes in. It is positioned at the rear of the grill lid and allows precise control of the cooking chamber temperature in the low range from 80 to 120 °C. The operating principle is as simple as it is effective: a finely adjustable ventilation slider regulates the temperature. This ensures constant heat control for hours on end, without the need for constant readjustment. Stephan

Pfeifer, chief developer at Outdoorchef, explains: “Gas grills are known for extreme heat – low, stable temperatures, on the other hand, are a challenge. The HEAT Regulator solves precisely this problem. It gives the user back control, especially when it comes to dishes that require time and sensitivity.” With the HEAT Regulator, low & slow cooking on a gas grill station is more reliable than ever before – ideal for BBQ classics and anyone looking for perfection at low temperatures.

Simply better barbecuing with a system

With every innovation, Outdoorchef demonstrates that barbecue technology does not have to be rocket science. The combination of clever design, technical sophistication, and everyday practicality appeals to beginners and professionals alike. Whether for a quick steak after work or a multi-course meal under the open sky, innovation at Outdoorchef means not only technology, but also responsibility for greater safety, user-friendliness, and taste experience. The company remains true to itself and its motto: “EASY BBQ.” This phrase, which is part of the company's DNA, is more important today than ever before.



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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