

TRU BBQ

BARBECUING IS LIKE US —
DIRECT, NOT VERY COMPLICATED
AND AUTHENTIC

INTERVIEW WITH THE BBQ BROTHERS

REALLY
GOOD
MEAT

WE SHOW YOU
HOW TO RECOGNISE IT



BARBECUES FOR
NATURE LOVERS

CAMPING AND BARBECUING
IN THE GREAT OUTDOORS


Char-Broil

AMERICA'S NO.1 BRAND FOR GAS BARBECUES.





GENUINE JUICIER GENUINE *American* MEAT EASY

EVERYTHING A “REAL AMERICAN BBQ” SHOULD BE. AND PRECISELY WHAT EVERYONE CAN NOW ENJOY – GIVEN WE DO KNOW A THING OR TWO ABOUT IT. YOU DON’T NEED MUCH TO PUT TOGETHER A SIMPLE BBQ FOR FRIENDS AND FAMILY USING GOOD QUALITY MEAT, FRESH FISH AND JUICY VEGETABLES.

Char-Broil has been around for 70 years. Over the decades, the experiences and requirements of countless generations of barbecuers have guided our product development. Which has already caused us to spark a revolution in our homeland America. We know what it all boils down to and – alongside our classic gas and charcoal barbecues – have long been working on an innovative development that will once again revolutionise each and every BBQ: our TRU-Infrared barbecue system.

NOW WE WANT TO INSPIRE YOU TOO.

Never before has barbecuing been so easy – try it for yourself! Our barbecues boast a range of ingenious features to leave you more time to spend with your guests. TRU-Infrared technology ensures your barbecued food is up to 50% juicier whilst using up to 30% less gas, giving you the kind of flawless temperature control unmatched by any other barbecue.

Have we tempted you? Then you’ll love this round-up of our products.

An eternal FLAME

Grilling is our passion. Ever since 1948.

Back in those days Char-Broil was already kick-starting a genuine revolution with the very first charcoal grill. This revolution very quickly turned into a tradition across the whole of America. With products like our "the Big Easy" – the first all-in-one solution featuring smoker, roaster and barbecue – or our one-of-a-kind TRU-Infrared system, we are now kindling a passion for barbecuing all around the world.

This makes us one of America's barbecue pioneers.

To keep it this way, we work tirelessly to make our appliances even better. Appliances that are as simple, unique and affordable now as they were back then. The reason why our barbecues can now be found in gardens and on terraces across America and Europe is because so many people trust in us. We've already been around for 70 years and time and again we've surprised the market with our innovations. Because with every new development we come up with for our fans, we are pursuing just one goal – to make their barbecue experience even better.

*If we kindle a fire in someone,
it will burn for their whole life – guaranteed.*

1948

THE HEAT IS ON.

The first cast iron Char-Broil charcoal barbecue is produced setting a revolution in motion that would take the world by storm.

1977

HOT STUFF.

Char-Broil adds the first large electric barbecue to its range of products, again bringing the barbecue sector bang up to date.

1984

A BIG HONOUR.

The Char-Broil Grill CB940 is listed in the "Book of Bests" as the "World's Best BBQ Grill".

1990

COMING CLEAN.

Char-Broil launches the first powder-coated and easy-clean weather-resistant barbecues.

2000

ONLINE ON FIRE.

With the dawn of the new millennium, Char-Broil invests in a website. We've been located ever since at www.charbroil.com and in Germany and Denmark at charbroil.de and charbroil.dk.

2006

WITH A LITTLE HELP FROM A FRIEND.

Char-Broil and TEC, a leading brand in infrared technology, strike up a partnership. The result is the first infrared gas barbecue.

W. C. Bradley Co., founded in 1885 in Georgia, is where Char-Broil was born.



The first Char-Broil barbecue: already a real success back in the 1940s!



2007

2008

2011

2013

2016

2018

1948-2018: 70 YEARS OF TRADITION. 70 YEARS OF INNOVATION. 70 YEARS OF THE REAL AMERICAN BBQ!

A HOT TIP.

Char-Broil expands its range of products with gas barbecues featuring innovative TRU-Infrared technology and presents the new Big Easy.

SURE-FIRE SUCCESS.

Our Big Easy oil-less infrared turkey fryer wins a VESTA award at the HPBA trade fair (Hearth, Patio and Barbecue Association).

EXTENDED FAMILY.

Char-Broil expands internationally and acquires Kriswell A/S in Denmark – a company successfully marketing products under the Dancook brand.

WINNER OF THE YEAR.

The unique and patented Char-Broil Infrared technology TRU-Infrared™ was awarded the gold medal at the International BBQ Awards 2013.

WE'RE FIRED UP FOR MORE.

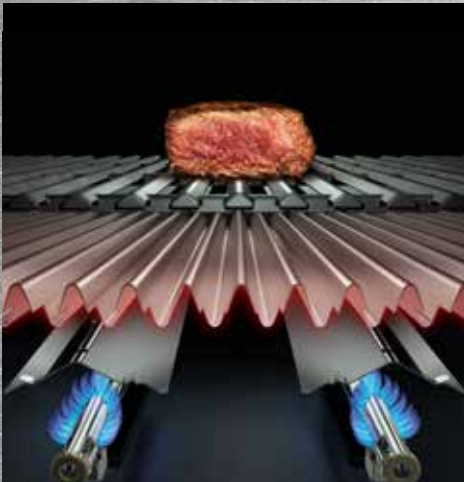
The time has come at last! Char-Broil captures the European market and turns the heat up to high for all barbecue fans.

HAPPY BIRTHDAY.

Char-Broil celebrates its 70th birthday.

AN INNOVATION THAT IGNITES.

Our TRU-Infrared Cooking Technology revolutionises every BBQ.
We will reveal why to you now.



**MORE THAN JUST HOT AIR.
RADIANT HEAT INSTEAD
OF RECIRCULATING AIR
FOR PERFECT RESULTS:**

- Fast and safe cooking
- Up to 50% juicier food
- Lower gas consumption
- Even heat distribution
- Slow simmering or searing with high heat
- No flare-ups

How do barbecues actually work?

Every natural fire in a charcoal barbecue produces infrared energy that ensures that your fish, meat or vegetables are barbecued. A gas barbecue uses a different principle by heating up the air which then cooks the food on the barbecue.

What problems can this create?

On a charcoal barbecue the heat is distributed very unevenly. This results in the barbecued food being cooked at different speeds. A gas barbecue has an additional problem, because the heated air removes the moisture from the barbecued food and then simply evaporates.

How do Char-Broil barbecues solve these problems?


Whether they are charcoal or gas barbecues, most of our models include the patented TRU-Infrared Cooking Technology that only delivers the best barbecue results. A special stainless steel emitter plate above the heat source absorbs the energy and heat which is then radiated evenly over the food. The moisture does not evaporate and your food retains its juice.

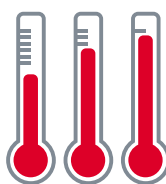
Char-Broil®

TRU-INFRARED™



100%
EVEN
HEAT

IF BARBECUING,
THEN DO IT RIGHT.
THESE ARE OUR
FACTS:


UP TO
30%
LOWER GAS
CONSUMPTION


WIDE
TEMPERATURE
RANGE


PREVENTS
FLARE-UPS

UP TO **50%** JUICIER
FOOD 

THE 10 HOTTEST TIPS FOR THE PERFECT BARBECUE

1



DO NOT USE DAMP CHARCOAL.

If you use your barbecue then you generally have some charcoal left over. Because it's always a bit of a shame to throw it away, in winter it remains in the garage or in the basement for months. And unfortunately there it has time to draw in water. Damp charcoal is not only difficult to burn, it also gives off a lot of smoke. It's much better to use fresh, dry charcoal.

3

DO NOT EXPERIMENT WITH A GOURMET DISH THE FIRST TIME YOU USE YOUR BARBECUE.

When you buy a new barbecue you haven't yet acquired any special skills, therefore the first time you use it, try something easy and approach the barbecued food slowly – even if you want to show off in front of the family. A well-grilled sausage always gives a better impression than a failed foie gras. Failures only lead to frustration.

5



DO NOT POUR BEER OVER THE MEAT.

Although everybody who does this recognises it, it doesn't automatically make it right. Quite the opposite since beer simply washes away the home-made tasty marinade that has been lovingly prepared. Nor does it add anything to the taste. It's much better to actually drink the beer. Then doing the barbecue is even more fun.

2



DON'T LEAVE THE MEAT IN THE FRIDGE FOR TOO LONG.

The meat should be removed from the fridge at least 30 minutes before adding it to the barbecue and stored at room temperature. If it is too cold the meat juice and protein will be pressed outwards and the meat will dry out.

4



DO NOT TOUCH ANYTHING HOT.

Happens all the time. For instance when you want to remove the thermometer from the meat. And especially when you have friends round, have drunk a couple of beers and you are talking excitedly about the new barbecue it is easy to forget that things which previously were cold, are now hot.

6



YOU'VE NO PATIENCE.

Action for the sake of it doesn't help at all. Both smoking and barbecuing require a lot of time depending on the food to be cooked. A good BBQ can even last ten hours. Setting a world speed record does not make the food taste better.



7 SELECTING THE WRONG TEMPERATURE.



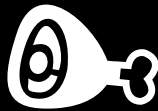
A bit more heat won't hurt. Everyone thinks this will speed things up a bit. But then they quickly forget it again. There's nothing worse than burnt barbecued meat. Therefore, make sure you select the correct temperature.

8 DO NOT USE BARBECUE FORKS.



We don't need to say much about this: Barbecue forks damage the meat. The juice escapes, it becomes tough and dry and doesn't taste good any more.

9 DO NOT TURN IT TOO EARLY.



If meat is turned over too early, it sticks to the grill. This causes it to lose moisture and it becomes tough more quickly – and you make more unnecessary work for yourself because the grate also sticks quickly and then you have to clean it again later. Instead, let the meat rest. Or sprinkle some oil on the grate before starting to barbecue.

10 DON'T START PREACHING.

It's fantastic you love your new hobby, but keep telling everyone about it and you'll soon find nobody wants to talk to you anymore and you'll soon be barbecuing all on your own. And that's not the idea either. Remember: a BBQ is a social occasion:

YOU NEVER FORGET YOUR FIRST BARBECUE



1. Professional 2200S Our smallest pro – perfect for beginners. With two stainless steel burners, electronic ignition, lid-mounted temperature gauge, cast iron grates and locking castors for more mobility and stability. **2. Kettleman** The classic amongst charcoal barbecues. With extra-large air vents, lid-mounted temperature gauge, enamelled grate and big wheels so the barbecue is easy to move. **3. Performance 340S** This always delivers, guaranteed. With three stainless steel burners, electronic ignition, lid-mounted temperature gauge, side burner to warm up side dishes, enamelled steel grate and locking castors for more mobility and stability.





Trout with Tabasco-marinate

Ingredients (1 person):

- 1 trout (1.2 - 2 kg), gutted
- 3 potatoes, about 80 g (cooked, mainly waxy)
- 4 sprigs of thyme
- 10 g salt
- Lemons

For the marinade:

- 80 g sugar syrup
- 30 ml olive oil
- 30 ml cider vinegar
- 20 ml Tabasco
- 200 ml craft beer
- 15 g salt

Grilling fish is not everyone's thing. But it should be, because otherwise you're missing out. Barbecued fish not only tastes even better it also doesn't lie particularly heavy in the stomach. And after a short break you can start barbecuing again.

Mix the ingredients for the marinade in a small pan on a low heat. Dab dry the trout and cut the fillets to ensure even cooking.

Fill the inside of the trout with the potatoes, thyme and salt. The trout should be positioned upright on the barbecue. Place the filled trout in the BBQ chamber pre-heated to 200 degrees and cook for about 30 minutes in the closed chamber.

Brush the trout every 5 minutes with the marinade. Before serving sprinkle some of the remaining marinade over it and garnish to taste with lemon.



TIP!

For marinades we recommend adding a little sweetness to the oils with honey, grape juice or plum jam and rounding them off with herbs such as rosemary and thyme.

Pancakes with wild berries and scrambled eggs with bacon

Ingredients (1 person):

For the scrambled eggs:

- 3 eggs
- 20 ml cream (32 % fat)

For the bacon

- 3 slices bacon
- 10 g muscovado sugar
- 5 ml original Tabasco
- 5 ml cider vinegar

For the pancakes

- 100 ml buttermilk
- 75 g wheat flour
- 1 egg
- 10 g butter
- 1/2 tsp. baking powder
- Pinch of salt
- 1 tsp. sugar

For the garnish

- 30 g wild berries
- Sugar syrup
- Some butter to taste

Who says that barbecuing is only for the evenings? With a little effort it's just as easy to prepare a genuine American breakfast on the barbecue. At least it gives you a good reason to get out of bed.

Use the fork to roughly whisk the egg with the cream. Add the oil to the plan and on a low flame cook the whisked eggs until they are ready, stirring constantly.

For the bacon marinade mix all the ingredients until the sugar has dissolved. Place the bacon on a griddle, for instance the "Plancha Small" from Char-Broil, and then sprinkle the marinade over it. Leave it for at least 30 minutes. Simmer the bacon on one side in the closed BBQ chamber until it is ready.

For the pancakes melt the butter and stir all the ingredients into a dough. Place a cast iron griddle such as the "Patio Bistro" from Char-Broil on the grate and brush with a little oil. Place small dough quantities (3 tbsp.) on the griddle and fry them.

Garnish the finished pancakes to taste with wild berries, the sugar syrup and a little butter.

GOOD PERFORMANCE FROM OUR SMALLEST.

1. PATIO BISTRO 240B GAS BARBECUE

2. PATIO BISTRO 240R GAS BARBECUE

Always ready: With its robust steel lid, stainless steel burners, electronic ignition, lid-mounted temperature gauge, stable structure with big wheels for more mobility and an integrated towel holder. Available in black and red.





**GOOD
CLEANING
IS HALF WAY
TO A GOOD
BARBECUE**



If you wrap the grate in damp newspaper after barbecuing, it is easier to clean. After a few hours any incrustations can be easily removed with a sponge.

SOME PEOPLE DO THIS IMMEDIATELY AFTERWARDS, OTHERS JUST BEFORE THEY USE IT AGAIN, BUT NEITHER OF THESE DO ANY GOOD: EVENTUALLY THE MOMENT WILL COME WHEN THE BARBECUE HAS TO BE CLEANED.

Often after a good barbecue party nothing happens for days. Everyone waits until someone else cleans the barbecue. In the worst case the barbecue lies around dirty for far too long. But sometimes the cleaning is actually not too bad.

Gas barbecue owners definitely have an advantage here. Once the last piece of meat has been barbecued, they just turn the heat knob up to the maximum. At 350 degrees even the stickiest remains burn away from the grate leaving only ash which can be easily wiped away with a damp cloth. This is similar to the way a self-cleaning oven works.

Cleaning charcoal barbecues on the other hand has the advantage of bringing you closer to your ancestors because ultimately soap has been made from barbecue ash for millennia. Simply dip a

damp sponge into the ash and clean the grate. The ash slurry cleans away any incrustations. Then simply rinse the grate with water – preferably in the garden as the rinsed ash mixture acts as fertiliser.

If even this doesn't help, then you can always use oven cleaner. Spray the grate with the oven cleaner and leave it in a big plastic bag for several hours to take effect. Then wash off any stubborn residues with washing-up liquid and a sponge. And what always works is simple scrubbing with a steel sponge, water and washing up liquid.

If you rub a little oil onto the grate before starting the barbecuing process, you'll save yourself a lot of work because this makes it harder for any residues to stick to the grate. Pleasant side effect: the meat does not stick and is easier to turn.

STAY COOL!

Use our Cool-Clean Premium Brush for the easy cleaning of porcelain, chrome and cast iron grates. The stable hook can also be used to lift the grids and as an underwire scraper.

DIRT DROPS OFF!

Then one day even the best Cool-Cleanbrush head will be worn out. But with our replacement head you can very easily continue cleaning without having to purchase an entire new brush. This both saves waste and protects your wallet.

A GOOD BASIS!

The Cool-Clean Brush can't do anyone any harm: Rugged, it will never rust, so it will see you through every barbecue season. Of course it cleans both top and side surfaces effectively.

EVERYTHING FOR YOUR DIRT!

The Cool-Clean 360 Brush is ideal for the complete cleaning of your barbecue. Particularly resistant, it will eradicate even the most stubborn dirt.



There's nothing more annoying than meat that's not fully cooked. Therefore it's very important that for anyone wanting their meat to stay really succulent, it's only turned over when it's cooked on one side.

The original Burger Recipe

INGREDIENTS

(QUANTITIES FOR 1 PERSON)

- 200 g coarse minced beef from the butcher
- 2 slices of sandwich size bread
- 1 big onion (approx. 100 g)
- 50 g butter
- 40 g crème fraîche
- 19 g salt
- Muscovado sugar
- Beechwood chips

FOR ORIGINALS: THE ORIGINAL BURGER

1. Halve the onion and cut into 1 mm strips.
2. Cook the onion strips with the butter, sugar and salt in a pan on the side burner for about 30 minutes until it turns into a marmalade. If the stock is slightly viscous, the marmalade is ready.
3. Smoke the crème fraîche in a bowl at 50 degrees for 30 minutes (best suited here are beechwood chips or apple smoking chips from Char-Broil). Stir again after smoking.
4. Make beef patties from the minced beef (using the practical Hamburger Press from Char-Broil) and barbecue at 180-200 °C on each side for 2 minutes.
5. Coat the slice of bread (toasted or untoasted as per taste) with the smoked crème fraîche and place the patty on top of it. When assembling the burger, season the finished patties strongly with salt and pepper.
6. Top the patty with some onion marmalade, cover with the second slice of bread and enjoy your meal!

ONLY THE BEST FOR THE PROS: PROFESSIONAL 3400B

A HOT ITEM: Three stainless steel burners ensure long-lasting performance and improved temperature control. The big warming rack heats bread and keeps meat warm. A cast iron grate always ensures top-performance and the perfect barbecue pattern.



WHAT'S YOUR BURNING DESIRE?

GAS

- Total control! The perfect temperature for any barbecue. It couldn't be better.
- Totally affordable! Gas is less expensive than charcoal or briquettes and lasts longer.
- Total performance! A gas barbecue is ready to go in just 5 to 10 minutes. That's unbeatable.
- Totally low-maintenance! Our grills are fantastically easy to clean!

CHARCOAL

- Easy to find! Charcoal and briquettes are available to buy pretty much anywhere.
- Easy to love! Everything starts somewhere. Barbecuing just happened to start with the charcoal barbecue.
- Easy to enjoy! True, a charcoal barbecue takes time. But that's exactly what makes getting together with friends round the barbecue so special.

GAS2COAL

Gas2Coal: For everyone who can't decide. In less than 60 seconds it's converted from a gas barbecue to a charcoal barbecue and without any tools needed at all. The charcoal is simply ignited with the gas burners, without any barbecue lighter.



THIS INNOVATION WILL WARM EVERYONE UP: Three stable cast iron grates and a patented charcoal tray ensure an even heat distribution and reduce flare-ups. Additionally, the product features a side burner, a side shelf and a lid-mounted temperature gauge.

“BARBECUING IS LIKE US MEN – DIRECT, NOT VERY COMPLICATED AND AUTHENTIC”

BERLIN CHEFS STEFAN AND MALLE (EGGERT BROTHERS)
WENT WITH CHAR-BROIL ON A CULINARY VOYAGE OF DISCOVERY –
INTO REAL AMERICAN BBQ STYLE.





An interview with the BBQ Brothers

»SO GUYS, PLEASE INTRODUCE YOURSELVES!« THE SHORTEST ANSWER IS TWO BROTHERS, TWO CHEFS WITH ONE PASSION ... AND THIS DOES NOT MEAN CUTTING HAIR.

»ON AVERAGE EVERY GERMAN BARBECUES 13x A YEAR. HOW OFTEN DO YOU BARBECUE?« ABOUT THAT OFTEN ... EVERY MONTH!

»WHEN DID YOUR PASSION FOR BARBECUING BEGIN?« WELL... IT WAS DEFINITELY IN THE GARDEN BY THE RIVER WITH GRANDPA. WITH A MUCH TOO OLD AND MUCH TOO SMALL CHARCOAL BARBECUE.

»WHY DO YOU THINK THAT MEN REALLY LIKE STANDING BY THE BARBECUE SO MUCH?« BARBECUING IS LIKE US MEN - DIRECT, NOT SO VERY COMPLICATED AND AUTHENTIC.

»AND FOR YOU, WHAT IS THE APPEAL OF BARBECUING?« BARBECUING IS ALWAYS VERY SOCIAL, IT IS RARE THAT YOU BARBECUE ON YOUR OWN ONLY FOR YOU. AND THE SMELL, MMMMH, THE SMELL. ALSO BEERS TASTE THE BEST WHEN YOU'RE BARBECUING!

»A CLEAR STATEMENT PLEASE, DO YOU PREFER TO BARBECUE WITH GAS OR CHARCOAL AND WHY?« MMHH I CAN'T ANSWER THAT. GAS IS SO PRACTICAL AND CONVENIENT, WHEREAS CHARCOAL IS MORE ROMANTIC, BUT ALSO MORE EXPENSIVE. IT JUST DEPENDS ON THE SITUATION.

»WHAT IS YOUR FAVOURITE BARBECUE FOOD? « IT'S DIFFICULT FOR ME TO CHOOSE A FAVOURITE. IT WOULD CONSTRAIN ME. IN PRINCIPLE I PREFER BIGGER CUTS OF MEAT SUCH AS WHOLE LEGS, FLANK AND SHOULDER

TO SMALL PORTIONED CUTS SUCH AS CLASSIC STEAKS, ALTHOUGH A GOOD RIBEYE IS A GENUINE EYE-OPENER.

»WHAT HAS BEEN THE LONGEST FOOD THAT YOU HAVE PREPARED AND BARBECUED TO DATE?« ONE, IN FACT TWO ASADO [GRILLED] YOUNG WILD BOAR (ABOUT 13 MONTHS OLD) AND THAT TOOK NEARLY EIGHT HOURS.

»DO YOU HAVE A QUICK IMPROMPTU RECIPE THAT OUR READERS CAN EASILY TRY AT HOME?« SIMPLY VISIT CHARBROIL.CO.UK AND ENJOY!

Match the colour: Beef is not bright red, but only becomes red due to the type of packaging. Well hung meat is rather dark.

Pay attention to the marbling: The vein-like fat deposits provide taste and ensure the meat is tender and succulent.



The core temperature determines the desired cooking temperature. It is the most important consideration in the preparation.

Check the pressure: Fresh meat yields slightly to finger pressure. However the resulting dent should disappear after a short time.

THIS IS HOW YOU RECOGNISE REALLY GOOD MEAT.

WHETHER THE BARBECUE IS A SUCCESS NOT ONLY DEPENDS ON THE PREPARATION OF THE BARBECUE FOOD. ALSO CRUCIAL IS MAKING A GOOD CHOICE WHEN YOU PURCHASE IT.

Good meat is like a good handshake: firm but not too hard and certainly not spongy.

Also the surface must only shine weakly and it must be dry. Meat that is greasy or dried out is already spoiled – and is still offered marinated shortly before the tipping point.

Therefore it is better to buy it pure and make the marinade yourself. It is then easier to recognize the colour. It depends on the species and age of the animal: Good pork is pale to bright pink, beef is dark red, lamb and veal are bright red and fresh meat from game is reddish to almost dark brown. The colour is lighter in younger animals, than in older ones.

For instance, if pork is too pale (and soft), one can assume that the animal was extremely stressed during slaugh-

ter. This is not only unpleasant for the animal, but it also makes for a very high water content in the meat. During the preparation it loses up to 30% of its weight and quickly becomes tough. Beef that is too dry also points to stressed animals. Their meat generally tastes of nothing.

Even when the meat is lying in its own juices in the store, during the preparation it will become tougher more quickly. Good succulence can be identified by a dry cutting surface. And because meat decays bacterially in most cases, you can also smell the quality. Fresh meat smells neutral and mild.

And if the meat is immediately removed from the packaging after purchase and stored at a temperature between two and four degrees until barbecuing, then nothing more can go wrong.



SMOKE SIGNALS

A BRIEF HISTORY OF THE SMOKER

ALTHOUGH THERE IS OSTENSIBLE EVIDENCE THAT SMOKING AND SLOW COOKING WAS PRACTISED AROUND 7000 BC, THIS WAS MORE OF A RANDOM MATTER UNTIL THE MIDDLE OF THE 14TH CENTURY WHEN THE CHIMNEY WAS INVESTED.

Until then smoke hung around under the ceiling of the house – and smoked food along with the house dwellers.

Although this observation led to the first smoke chambers being developed, the smoker itself did not become established in the USA until the 18th century. Back then slow cooking was not done for pleasure but was used to make lower quality meat with a high fat or bone content edible. The preparation was also far removed from today's

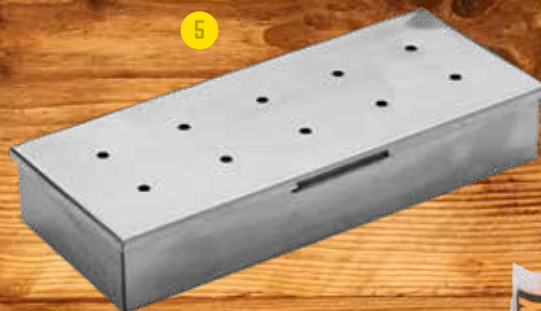
standards. The BBQ tended much more to be prepared over an earth pit filled with embers. Only later did people experiment with other techniques. And then over time the classic barrel smoker developed from upside down bathtubs.

At the end of the 19th century the BBQ gradually became part of the American mainstream. However, it was still something only shared with family and friends for an astonishingly long time.

The first BBQ restaurant only opened in 1920. Smokers with wheels became established even later. Before the very first BBQ competitions were held from 1950 onwards, there was no need for portable smokers. And although there is now a certain manufacturing standard, BBQs have still not been standardised. Fortunately.



Place your trust in the smoker! Because it is perfect for large cuts of meat. You must absolutely marinate the meat because during the long cooking time the marinade will be perfectly absorbed to give the smoky meat a more intensive flavour.



OUR HOTTEST PRODUCT!

1. The new Kamander The most versatile charcoal barbecue for smoking, baking and barbecuing with a solid, double-walled insulated steel construction, an innovative air system to control the barbecue temperature by opening and closing the air vents, and an easily accessible ash tray for convenient cleaning from the top and big wheels for ease of moving into the garden or patio. **2. The Big Easy** makes smoking so easy: The TRU-Infrared Technology makes it possible to barbecue steaks, roast chickens and smoke meat. All very straightforward. All with real-wood flavour using wood chips or pellets in the front loading smoker box **3. Digital Smoker Set** for the future: with its insulated double-wall structure, modern control element with its easy-to-read LED-Display, removable thermometer and a large, stainless steel locking latch with a smoke-tight seal. **4. Cast iron smoker box** Load soaked wood chips, cover and place on the heated grill. Each barbecued meat acquires a specific smoked aroma. **5. Stainless steel smoker box** The stainless steel variant of our smoker box is just as easy to use as the cast iron one. Perfect for adding that unique smokiness to every piece of barbecued meat. **6. Flavour chamber** Perfect for tasty marinades – the taste booster for all barbecued meat. The high-quality construction of the Infusion Cooker guarantees a long operating life. **7. Wood chips** These offer something for everyone, whether the strong and hearty hickory flavour or the sweet, delicate and fruity apple flavour or the mesquite chips which add a sweet-delicate flavour to every dish.

OUT INTO NATURE AND STRAIGHT TO THE BARBECUE!

BARBECUING AND CAMPING ARE LIKE TWO GOOD FRIENDS
WHO KNOW THAT ALONE IS SO GOOD FUN,
BUT WITH TWO IT'S JUST MUCH BETTER.

RECIPE FOR ON-THE-GO: HERB VENISON

40 minutes preparation and 15 minutes cooking time: Venison with wild herb salad is ideal for on the go.

INGREDIENTS (1 PERSON):

- 2 venison fillets, salt and pepper
- SALAD: 40 g wild herbs, 1 tsp. cider vinegar, 1 tsp green Tabasco, 1 tsp. cold-pressed rape-seed oil, 1/2 tsp. salt, 1 tsp. sugar
- BREAD: 100 g wheat flour, 1 tsp. cold-pressed rape-seed oil, 1/2 tsp. baking powder, 1/2 tsp. salt, 50 ml water

Knead the ingredients for the bread into a dough. Whilst the dough is resting for 30 minutes stir all the ingredients for the wild herb dressing. Roll out the dough into two thin flatbreads. Barbecue both sides at 180 degrees. Barbecue the venison fillet at 180–200 °C for 3 minutes, then let it rest for 5 minutes. Marinate the herbs with the dressing.

GOOD FOR
ON-THE-GO WITH
OUR PORTABLE BARBECUE.



1. Grill2Go The ideal companion for campers: The durable frame with legs and carry handles ensures extreme durability. With its high-quality stainless steel grate and thanks to an adapter it can be modified for use with a gas bottle. **2. Grill2Go Carry-all** High-quality and durable construction with space for the barbecue and 2x500gr gas cartridges. **3. Patio Bistro 180B** is something astounding: It includes our innovative TRU-infrared technology that always guarantees juicier food. Other features: Temperature gauge, elegant porcelain coated finish and durable stainless steel grate. Using an adapter that must be purchased separately, it can be quickly modified for use with a gas bottle.



★ TOP 5 ★



CAMPSITES

IN THE WORLD.

D

The Falkensteiner Ufer Campsite in Hamburg is located directly on the Elbe. Hard to beat: a cold beer and your own barbecued food, while standing with your feet in the water watching the world's biggest container ships only 100 metres away.

GB

Nobody comes by here by chance: Barrisdale Bay is located in the middle of nowhere on Loch Hourn in north-west Scotland. Wild camping is permitted and the views over the Fjord-like landscape are tremendous. And allegedly with sea monsters.

F

Located nearer to more people is La Blaquière campsite in southern France. The foothills of the Cévennes Massif Central are round the corner, and gorges and rivers frame the picture. The campsite is close to several beaches.

DK

Ideal for camping with children is the 5-star campsite Hvidbjerg Strand in West Jutland. With its wellness center, experience pool and play area, the campsite directly on the North Sea beach offers everything a family needs.

USA

It may be expensive, but the view is one of the best in the world. Located directly under the Half Dome and Glacier Point in the centre of the Yosemite National Park is Half Dome Village. Although the barbecue area is almost 500 metres away, that's a good thing because visits from black bears could be a little uncomfortable.



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FROM THE **VERY** FIRST **SPARK!**

NOT ALL GAS GRILLS ARE CREATED EQUAL.
THIS IS PARTICULARLY TRUE FOR OUR MODELS FEATURING
THE INNOVATIVE TRU-INFRARED COOKING TECHNOLOGY.

.....



Do you want to experience the product?
View the product video now on charbroil.co.uk.



Barbecuing with gas has never been bigger. In contrast to charcoal barbecues, on gas barbecues even the temperature can be controlled. Whereas on charcoal barbecues, flames can flare up unchecked and a uniform barbecuing temperature can usually only be maintained by true professionals, anyone can easily operate a gas barbecue – from their very first attempt.

IT'S CONVENIENT.

No long and laborious lighting of charcoal.

IT'S SIMPLE.

Crank up the gas, ignite the flame and the barbecue is ready for action.

IT'S FAST.

In just a few minutes meat and vegetables are exactly as they should be.

IT'S STRAIGHTFORWARD

An enamelled grate and removable parts make cleaning a cinch.

EASY TO CLEAN.

Robust and efficient stainless steel emitters. Rust-resistant and easy to clean.

GAS

THE PERFECT SYMBIOSIS OF PERFORMANCE, QUALITY AND DESIGN.

The Platinum Line is produced from non-magnetic stainless steel of particularly high quality with end caps made of cast aluminium and has therefore been designed for heavy use over several years. Individually adjustable burners each in a separate firebox create perfect barbecue results.

PLATINUM 2200S



- 🔥 Long-lasting stainless steel body
- 🔥 2 stainless steel burners
- 🔥 Burner ignition at the touch of a button with Surefire® electronic ignition
- 🔥 Grate level temperature gauges
- 🔥 Side shelves for added worktop space
- 🔥 Warming rack
- 🔥 Stainless steel grates
- 🔥 Front drip tray for convenient and easy cleaning
- 🔥 Locking castors for more mobility and stability
- 🔥 Big stainless steel door
- 🔥 with extra storage space for a gas tank with an 11 kg capacity
- 🔥 Suitable for 2-4 people

1 CHAR-BROIL PLATINUM 2200S



44.5 x 48.5 cm



TRU-INFRARED



Do you want to experience the product?
View the product video now on charbroil.co.uk.



PLATINUM 3400S



1

- 🔥 Long-lasting stainless steel body
- 🔥 3 stainless steel burners
- 🔥 Burner ignition at the touch of a button with Surefire® electronic ignition
- 🔥 Grate level temperature gauges
- 🔥 Side burner to warm up side dishes
- 🔥 Warming rack
- 🔥 Stainless steel grates
- 🔥 Front drip tray for convenient and easy cleaning
- 🔥 Locking castors for more mobility and stability
- 🔥 2 big stainless steel doors
- 🔥 with extra storage space for a gas tank with an 11 kg capacity
- 🔥 Suitable for 4-6 people

1 CHAR-BROIL PLATINUM 3400S



67 x 48.5 cm



TRU-INFRARED™

USEFUL TOOLS:



1



2

1 PREMIUM 3 BURNER GRILL COVER

- 🔥 Extremely strong and durable with its premium solution dyed polyester fabric
- 🔥 Side closure straps provide secure fastening
- 🔥 Hanging hook for easy storage during grilling
- 🔥 Custom designed shape to guarantee the best possible protection
- 🔥 All-weather protection
- 🔥 Fits Platinum 3400 and Professional 3400

2 COMFORT GRIP 3 PIECE TOOLSET

- 🔥 Built-to-last with comfort-grip handle
- 🔥 Includes stainless steel grill spatula, locking tongs and fork
- 🔥 Dishwasher safe



PROFESSIONAL SERIES

Only the best for the pros:

PROFESSIONAL 2200S + 2200B



- 🔥 Double-hardened cold-rolled stainless steel hood
- 🔥 2 stainless steel burners
- 🔥 Burner ignition at the touch of a button with Surefire® electronic ignition
- 🔥 Lid-mounted temperature gauge
- 🔥 Stainless steel foldable side shelves
- 🔥 Warming rack
- 🔥 Cast iron grates, which are long-lasting, rust-resistant and easy to clean
- 🔥 Single piece deep drawn firebox for higher durability
- 🔥 Locking castors for more mobility and stability
- 🔥 Large stainless steel door
- 🔥 Suitable for 2-4 people

1 PROFESSIONAL 2200S **2** PROFESSIONAL 2200B



46.8 x 44.5 cm



TRU-INFRARED™

PROFESSIONAL 3400S + 3400B



- 🔥 Double-hardened cold-rolled stainless steel hood
- 🔥 3 stainless steel burners
- 🔥 Burner ignition at the touch of a button with Surefire® electronic ignition
- 🔥 Lid-mounted temperature gauge
- 🔥 Side burner to warm up side dishes
- 🔥 Warming rack
- 🔥 Cast iron grates, which are long-lasting, rust-resistant and easy to clean
- 🔥 Single piece deep drawn firebox for higher durability
- 🔥 Locking castors for more mobility and stability
- 🔥 2 large stainless steel doors
- 🔥 Suitable for 4-6 people

1 PROFESSIONAL 3400S **2** PROFESSIONAL 3400B



60.3 x 44.5 cm



TRU-INFRARED™



PROFESSIONAL 4400B +440S

- 🔥 Double-hardened cold-rolled steel hood
- 🔥 4 stainless steel burners
- 🔥 Burner ignition at the touch of a button with Surefire® electronic ignition
- 🔥 Lid-mounted temperature gauge
- 🔥 Side burner to warm up side dishes
- 🔥 Warming rack
- 🔥 Cast iron grill grates which are long-lasting, rust-resistant and easy to clean
- 🔥 Single piece deep drawn firebox for higher durability
- 🔥 Locking castors for more mobility and stability
- 🔥 2 large stainless steel doors
- 🔥 Suitable for more than 6 people



- 1 PROFESSIONAL 4400B
- 2 PROFESSIONAL 4400S



75.6 x 44.5 cm



TRU-INFRARED

USEFUL TOOLS:



- 1 **COOL-CLEAN PREMIUM BRUSH**
 - 🔥 Ideal for cleaning porcelain, chrome and cast iron grates
 - 🔥 Heavy-duty hook serves as grid lifter and underwire scraper
 - 🔥 Multi-blade stainless steel scraper
- 2 **COOL-CLEAN BRUSH**
 - 🔥 For safe cleaning
 - 🔥 Rugged, will never rust
 - 🔥 Effectively cleans both top and side surfaces
 - 🔥 Long lasting without breakage
- 3 **COOL-CLEAN BRUSH REPLACEMENT**
 - 🔥 Replaces Cool-Clean brush head
 - 🔥 Ceramic-infused bristles
 - 🔥 Use only when grill is cool to the touch
- 4 **COOL-CLEAN 360 BRUSH**
 - 🔥 Durable ceramic-infused bristles
 - 🔥 360° total cleaning design
 - 🔥 Use only when grill is cool to the touch

PERFORMANCE SERIES
Our barbecue grills for beginners always deliver.

PERFORMANCE 220S + 220B

- 🔥 Stable stainless steel lid
- 🔥 2 stainless steel burners
- 🔥 Burner ignition at the touch of a button with Surefire® electronic ignition
- 🔥 Lid-mounted temperature gauge
- 🔥 Foldable side shelves for added worktop space
- 🔥 Warming rack
- 🔥 Porcelain enameled steel grates for easier cleaning
- 🔥 Removable grease tray
- 🔥 Locking castors for more mobility and stability
- 🔥 Large door made of stainless steel (Fig. 1) or painted steel (Fig. 2)

1 PERFORMANCE 220S **2** PERFORMANCE 220B



TRU-INFRARED™



PERFORMANCE 330B + 330S

- 🔥 Stable stainless steel lid
- 🔥 3 stainless steel burners
- 🔥 Burner ignition at the touch of a button with Surefire® electronic ignition
- 🔥 Lid-mounted temperature gauge
- 🔥 Side burner to warm up side dishes
- 🔥 Warming rack
- 🔥 Porcelain enameled steel grates for easier cleaning
- 🔥 Removable grease tray
- 🔥 Stable structure with big wheels for easier mobility

1 PERFORMANCE 330B



TRU-INFRARED™





PERFORMANCE 340S + 340B

- Stable stainless steel hood
- 3 stainless steel burners
- Burner ignition at the touch of a button with Surefire® electronic ignition
- Lid-mounted temperature gauge
- Side burner to warm up side dishes
- Warming rack
- Porcelain enameled steel grates for easier cleaning
- Removable grease tray
- Locking castors for more mobility and stability
- Large doors made of stainless steel (Fig. 1) or painted steel (Fig. 2)

1 PERFORMANCE 340S **2** PERFORMANCE 340B



64.8 x 43.5 cm



TRU-INFRARED



VENISON STEAK

INGREDIENTS (4 PEOPLE):

- 3 stalks each of lemon balm, parsley, basil and mint
- 12 100 g slices of venison meat from the leg
- 100 ml olive oil
- Salt

PREPARATION:

Finely chop the herbs. Clean the meat, add to a freezer bag with the oil and herbs, mix it all together and marinate in the fridge for four hours.

Remove the meat from the marinade, dab dry and season with salt and pepper. Grill the steaks on a hot grill on each side for 2-3 minutes.



GAS

CONVECTIVE SERIES

Our classic gas barbecues –
so much better.





CONVECTIVE 210B + 440S + 410B



- 🔥 Robust steel lid
- 🔥 2 or 4 stainless steel burners
- 🔥 Electronic ignition
- 🔥 Lid-mounted temperature gauge
- 🔥 Side shelf
- 🔥 Swing-away warming rack
- 🔥 Cast iron grill grates, which are long-lasting, rust-resistant and easy to clean
- 🔥 Stable structure with big wheels for easier mobility
- 🔥 Side burner (Fig. 2)
- 🔥 Locking castors (Fig. 2)
- 🔥 2 large stainless steel doors (Fig. 2)



USEFUL BARBECUE CLOTHING AND TOOLS:



- 1** GRILLING APRON
- 🔥 One size fits most
 - 🔥 Adjustable neck strap and back tie
 - 🔥 Multiple pockets to store gloves and tools
- 2** HIGH-PERFORMANCE GRILLING GLOVES
- 🔥 Temperature-resistant aramid blend
 - 🔥 Non-slip silicone lining
 - 🔥 Rated for 220 °C max



PATIO BISTRO

Good performance from our smallest.

PATIO BISTRO 240B + 240R



- 🔥 Robust steel lid
- 🔥 Stainless steel burner
- 🔥 Burner ignition at the touch of a button with Surefire® electronic ignition
- 🔥 Lid-mounted temperature gauge
- 🔥 Warming rack
- 🔥 Easy to clean stainless steel grate
- 🔥 Stable structure with big wheels for easier mobility
- 🔥 Integrated towel holder

1 PATIO BISTRO 240B

2 PATIO BISTRO 240R



45 cm diameter



TRU-INFRARED

PATIO BISTRO 180B + 180R



- 🔥 Easy to transport
- 🔥 Robust steel lid
- 🔥 Stainless steel burner
- 🔥 Burner ignition at the touch of a button with Surefire® electronic ignition
- 🔥 Lid-mounted temperature gauge
- 🔥 Warming rack
- 🔥 Easy to clean stainless steel grate
- 🔥 Adapter for fast and easy connection to a gas bottle (available separately)

1 PATIO BISTRO 180B

2 PATIO BISTRO 180R



38 cm diameter

TRU-INFRARED



GRILL2GO

Ready everywhere: Full power barbecue grill



1

2

- Easy to transport
- Cast aluminium firebox and lid with two stainless steel latches
- Stainless steel burner
- Piezo ignition
- Lid-mounted temperature gauge
- Easy to clean stainless steel grate
- High-impact frame with legs and carry handles

1 GRILL2GO



44 x 28 cm

TRU-INFRARED

2 GRILL2GO CARRY-ALL

- Ultimate companion for a weekend excursion
- Comfort carry handles for convenient and easy transport
- Side pockets provide space for all sorts of tools, keys and mobile phones.

USEFUL TOOLS:



1 UK ADAPTER SET

- Allows selective barbecues to use larger gas tanks
- Fits Grill2Go and Patio Bistro 180

2 DIGITAL THERMOMETER

- Foldable design for easy storage and different angle measurements
- Auto and manual on/off
- Easy-to-read LCD

3 GRILL TOPPER

- Perfectly grilled vegetables every time
- Non-stick coating



The barbecue should be pre-heated to the highest setting. It is very easy to find out whether it's time to get going. Just hold your hand over the barbecue and if the temperature is no longer bearable after about two seconds, then it's ideal for your steak.

GAS2COAL

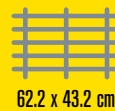
Once is good, twice is better – our hybrid barbecue.



In less than 60 seconds it's converted from a gas barbecue to a charcoal barbecue and without any tools needed at all.

- 🔥 Patented charcoal tray for even heat distribution
- 🔥 Stainless steel burners
- 🔥 Electronic ignition
- 🔥 Lid-mounted temperature gauge
- 🔥 Side burner to warm up side dishes
- 🔥 Warming rack
- 🔥 Cast iron grill grates which are long-lasting, rust-resistant and easy to clean
- 🔥 Side shelf for added worktop space
- 🔥 Big wheels for better mobility

1 GAS2COAL



**INNOVATION
OF THE YEAR**



If you like to place barbecue markings on your food, then remember to always place these on a still unused hot spot.



THE BIG EASY

One thing for everything: Smoking, roasting and grilling without oil and extra fat.



- 🔥 Smoke meat, roast chicken, or grill steaks – TRU-Infrared heat allows you to cook without oil for delicious food without the extra fat
- 🔥 Roast up to 11 kg of meat using the cooking basket with adjustable racks
- 🔥 Comes with four rib hooks to roast mouth-watering ribs
- 🔥 Grill your favourite meat without troublesome flare-ups using TRU-Infrared technology
- 🔥 Food thermometer measures internal food temperature
- 🔥 Add real-wood flavour using wood chips or pellets in the front loading smoker box

1 THE BIG EASY **TRU-INFRARED**



38 cm diameter

2 THE BIG EASY COVER

- 🔥 Custom fit for The Big Easy Smoker, Roaster & Grill
- 🔥 All-weather protection



Nothing comes from nothing. Still got enough fuel? Whatever a barbecue runs on, regular supply checks will make sure your cookout is never cut short. So keep an eye on your emergency fuel supply!

A photograph of two men in an outdoor setting. The man on the left is wearing a maroon t-shirt and has a beard. The man on the right is wearing a blue and white striped t-shirt and also has a beard. They are standing near a charcoal grill where food is cooking. The background shows trees and a bright sky. A yellow text box is overlaid on the bottom half of the image.

.....

MAIN THING, THE CHARCOAL'S OK!

THERE'S NO QUESTION ABOUT IT: GAS BARBECUES ARE POPULAR. YET THERE ARE STILL PLENTY OF PEOPLE WHO LOVE THE GOOD OLD-FASHIONED BARBECUE FLAVOUR THAT ONLY COMES FROM A CHARCOAL BARBECUE.

.....



Do you want to experience the product?
View the product video now on charbroil.co.uk.



For many people a barbecue with a charcoal grill is still the only real way to barbecue.

From lighting the charcoal, stoking the hot embers to the secret joy of quenching the flames with beer – barbecuing with charcoal still has many devotees.

IT'S ORIGINAL

That authentic barbecue flavour that is so vital for so many.

IT'S RUSTIC.

The truly sublime smoky aroma you get from a charcoal grill.

IT'S SOCIABLE.

Getting handy with glowing coals and a pair of tongs is part of the cherished enjoyment of a barbecue.

PERFORMANCE LINE

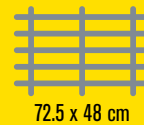
Barbecuing with charcoal made easy.



- 🔥 Patented charcoal tray for reduced flare-ups and reduced charcoal consumption
- 🔥 Firebox with external crank for individual height settings
- 🔥 Big side air vents for optimum air circulation control
- 🔥 Lid-mounted temperature gauge for easy control of the barbecuing temperature
- 🔥 Easy access door for easy cleaning
- 🔥 Warming rack
- 🔥 Big wheels for easier mobility
- 🔥 Cast iron grate (Fig. 1)
- 🔥 Enamelled grate (Fig. 2)



1 CONVECTIVE PERFORMANCE CHARCOAL 3500



2 CONVECTIVE PERFORMANCE CHARCOAL 2600



USEFUL TOOLS:



1

- 1** PIZZA STONE KIT
- 🔥 Includes ceramic pizza stone and wooden peel
 - 🔥 38cm diameter stone for large pizzas
 - 🔥 Evenly distributes heat for consistent crispy crusts

3 LEATHER GRILLING GLOVES

- 🔥 Protect hands and wrists
- 🔥 High-quality stitched leather
- 🔥 130°C max. prolonged temperature



2

- 2** HALF-TIME CHARCOAL STARTER
- 🔥 Ready in half the time compared to standard charcoal chimneys
 - 🔥 Use paper or fire starters to ignite

4 CHARCOAL MANAGER

- 🔥 Cook slow & low up to 7 hours



3



4

KETTLEMAN™

The classic amongst charcoal barbecues.



- 🔥 Hinged lid for barbecuing convenience
- 🔥 Front latch secures lid during transport
- 🔥 Heavy-duty steel legs with gunmetal finish
- 🔥 Rust-resistant, enameled grilling grate
- 🔥 Exclusive 360° air inlet for even heating
- 🔥 Easy-access, ash-tight catcher for easy cleaning

1 KETTLEMAN™



56 cm diameter

TRU-INFRARED

2 KETTLEMAN COVER

- 🔥 Weather-resistant against wind and rain
- 🔥 Hook & loop straps attach to grill frame to keep cover secure

BRUSSELS SPROUTS-BACON-SKEWERS

INGREDIENTS (4 PERSON):

- 250 g Brussels sprouts
- 4 slices bacon
- 4 wooden skewers
- 1 litre water
- 1 tsp. salt
- 1 tsp. honey
- Salt
- Pepper

PREPARATION:

Clean the Brussels sprouts and remove the outer leaves. Cut the stalk crosswise.

Then add the sprouts to boiling, salted water and cook for three minutes. Rinse with cold water.

Skewer a slice of bacon on each wooden skewer in a wave-like shape and alternate with the Brussels sprouts. Season. Sear for 2-3 minutes turning constantly. Before serving sprinkle with honey.



KAMANDER

Barbecuing, smoking, baking – perfect for every garden

Our most versatile charcoal grill for smoking, baking and barbecuing. The innovative air inlet makes it easy to control the temperature. Air is guided from the top mounted vents to the firebox inlets at the bottom to ensure easier control and monitoring. Thanks to this construction, the firebox is sealed for optimum temperature retention and easier cleaning.

- 🔥 Efficient consumption with less than 1 kg of charcoal
- 🔥 Innovative ventilation system
- 🔥 Solid, double-walled insulated steel construction
- 🔥 Lid-mounted temperature gauge
- 🔥 Wide temperature range between 50 and 345 °C
- 🔥 Easily accessible ash-tight catcher
- 🔥 Warming rack
- 🔥 Cast iron grate
- 🔥 Large foldable side shelf
- 🔥 Big wheels for easier transport



1 KAMANDER



52 cm diameter

2 KAMANDER COVER

- 🔥 Fits Kamander
- 🔥 All-weather protection
- 🔥 Weather-resistant finish
- 🔥 Durable, heavy-duty polyester fabric
- 🔥 Side closure straps provide secure fastening

SIMPLE SMOKED FISH

INGREDIENTS

- 2-2.5 kg fish fillets with skin (salmon, mackerel or sea bass)
- 1 litre water
- 150 g salt
- 120 g granulated sugar
- Paprika powder

PREPARATION

- 1 Mix the water, salt and sugar and stir on a low heat until the salt and sugar have dissolved. Allow to cool completely.
- 2 Immerse the fish fillets in the brine. Let it rest for 6-10 hours or overnight in the fridge.
- 3 Remove the fillets from the fridge and rinse lightly before smoking. Dab dry and sprinkle with paprika powder.
- 4 Preheat the smoker and add the smoking chips. Smoke the fish at 80-95 °C for about 3 hours or until its internal temperature reaches 70 °C.



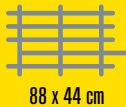
OKLAHOMA JOE'S

Rustic and rugged: You have never smoked like this.

- 🔥 Robust heavy-duty steel construction
- 🔥 Convenient access door on the firebox makes stoking or adding wood easy
- 🔥 Multiple vents for easy heat and smoke control
- 🔥 Shelves to keep accessories organised
- 🔥 Lid mounted temperature gauge
- 🔥 Porcelain enamelled grates



1 OKLAHOMA JOE'S



BULLET SMOKER

The smoker for the Tradition generation.

- 🔥 Sturdy steel design with formed door
- 🔥 Lid-mounted temperature gauge
- 🔥 Easy to read 5 levels airflow regulation
- 🔥 Easily accessible ash-tight catcher
- 🔥 Elegant-matt porcelain finish
- 🔥 Enamelled grates on two levels



1 BULLET SMOKER



42 cm diameter





.....

WITH LOTS OF POWER TO LOTS OF BARBECUE ENJOYMENT!

AND EVEN IF YOUR BALCONY IS VERY SMALL, THERE WILL DEFINITELY STILL BE SPACE FOR OUR ELECTRIC BARBECUE AND DIGITAL SMOKER. WITH ITS FULL POWER AND TOP EQUIPMENT, EVERYONE CAN BARBECUE LIKE A PRO.

.....



Do you want to experience the product?
View the product video now on charbroil.co.uk.



Barbecuing with gas or charcoal is not permitted everywhere, but you don't have to refrain from barbecuing for long, because our electric barbecues are perfect for the small balcony of a city apartment.

They don't smoke, do not emit any unpleasant coal smell and the neighbours are not disturbed. And despite that, everyone can discover the Real American BBQ Taste.

Whether with our Electric Barbecue or the Digital Smoker. Just connect, get started and enjoy the taste!

PATIO BISTRO 240B + 240R

Good performance from our smallest.



- 🔥 Robust steel lid
- 🔥 Powerful 2.2 kW/h heating element
- 🔥 Lid-mounted temperature gauge
- 🔥 Warming rack
- 🔥 Cast iron grate
- 🔥 Stable structure with big wheels for easier mobility
- 🔥 Integrated towel holder

1 PATIO BISTRO 240B

2 PATIO BISTRO 240R

3 PATIO BISTRO COVER

- 🔥 Shields against seasonal weather
- 🔥 Side-release buckles secure cover

4 ROUND GRIDDLE

- 🔥 38cm diameter for a large grill party
- 🔥 Heavy cast iron construction



TRU-INFRARED

45 cm diameter



Every piece of meat or fish should be brushed with some oil suitable for high temperatures. Then it's perfectly protected.



DIGITAL SMOKER









Compact and digital: our hightech smoker.



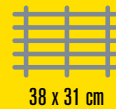
1



2




-  Intuitive display
-  Precision temperature control enables temperatures of 37–135 °C
-  Intelligent smoking through continuous temperature monitoring
-  Smoking for up to 8 hours
-  4 adjustable grates made of rust-free stainless steel
-  Audible alarm when the barbecued food is ready
-  Easy to clean side drip tray
-  Large stainless-steel locking with smoke insulation

1 DIGITAL SMOKER



38 x 31 cm

2 DIGITAL SMOKER COVER

-  Durable, heavy-duty polyester fabric
-  Side-closure straps for secure fastening
-  All-weather protection



Of course you should never take a steak directly out of the fridge and place it on the barbecue or on the smoker. Otherwise the grilling of the outside is finished before the inside has reached the desired temperature. Ideally therefore, a steak should be prepared and left for about an hour at room temperature before it goes on the barbecue.



TOOLS

GRILL TOOLS

Little helpers for big barbecue fans!

No matter how good our innovative barbecue systems may be, they're only half as good without the proper tools. Lucky then that we have plenty of them on offer.

MORE TOOLS AT CHARBROIL.CO.UK



Everything for BARBECUING



CHARCOAL MANAGER
Art. No.: 140 009

- 🔥 Cook slow & low up to 7 hours



HALF-TIME CHARCOAL STARTER
Art. No.: 140 788

- 🔥 Ready in half the time compared to standard charcoal chimneys
- 🔥 Use paper or fire starters to ignite



CHARCOAL SHOVEL
Art. No.: 140 006

- 🔥 Built-to-last with comfort-grip handle
- 🔥 The perfect tool for your charcoal grill
- 🔥 Stainless steel, dish-washer safe



COMFORT GRIP SPATULA
Art. No.: 140 597

- 🔥 Stainless steel construction with slotted head
- 🔥 42 cm length, with comfort grip handle



COMFORT GRIP LOCKING TONGS
Art. No.: 140 584

- 🔥 Stainless steel construction with comfort-grip handle
- 🔥 42cm length with locking mechanism for easy storage



COMFORT GRIP 2 PIECE TOOLSET
Art. No.: 140 543

- 🔥 Includes grill spatula and tongs, stainless steel construction
- 🔥 With comfort-grip handles, easy to use and clean



3-PIECE TOOLSET
Art-No: 140 545

- 🔥 Includes stainless steel grill spatula, tongs and fork
- 🔥 Built-to-last with non-slip handles
- 🔥 Easy to use and clean



SPATULA
Art. No.: 140 544

- 🔥 Non-slip handle
- 🔥 Built-in bottle opener
- 🔥 45 cm length



LOCKING TONGS
Art. No.: 140 586

- 🔥 Built-to-last with non-slip handles
- 🔥 Locking mechanism for easy storage
- 🔥 45 cm length



COMFORT GRIP FORK
Art. No.: 140 598

- 🔥 Built-to-last with comfort-grip handle
- 🔥 Easily move and manage your food
- 🔥 Stainless steel, dish-washer safe



Spatula, tongs and forks: Barbecue tools should be made of good materials. It is better to invest a bit more money once than to purchase new tools every barbecue season.



MEAT CLAWS

Art. No.: 140 002

- 🔥 Stainless steel claws with non-slip handles
- 🔥 Perfect for lifting and turning meat on the grill
- 🔥 Easily shreds pork roasts and poultry.
- 🔥 Interlocking design for safe storage



COMFORT GRIP 3 PIECE TOOLSET

Art. No.: 140 767

- 🔥 Built-to-last with comfort-grip handle
- 🔥 Includes stainless steel grill spatula, locking tongs and fork
- 🔥 Dishwasher safe



3-PIECE BEGINNER SET

Art. No.: 140 768

- 🔥 Includes spatula, tongs, Cool-Clean Brush



COMFORT GRIP BASTING BRUSH

Art. No.: 140 585

- 🔥 Built-to-last with comfort-grip handle
- 🔥 Thick silicone bristles hold any sauce
- 🔥 Kickstand handle allows for easy cleanup.



COMFORT GRIP BASTING SPOON AND BRUSH

Art. No.: 140 542

- 🔥 Built-to-last with comfort-grip handle
- 🔥 Ladle and brush in one
- 🔥 Thick silicone bristles hold any sauce



COMFORT GRIP MEAT HOOK

Art. No.: 140 599

- 🔥 Extra large size with extended comfort-grip handle for added reach
- 🔥 Perfect for larger meat
- 🔥 Stainless steel, dish-washer safe



GRILL TOPPER

Art. No.: 140 596

- 🔥 Perfectly grilled vegetables every time
- 🔥 Non-stick coating



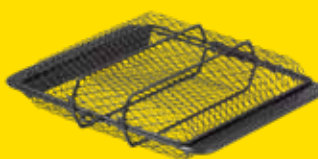
ROTISSERIE FINE MESH BASKET

Art. No.: 140 773

- 🔥 Ideal for vegetables, french fries and small items
- 🔥 Compatible with Premium and Universal rotisserie kit
- 🔥 Includes separator to cook two dishes at the same time



For everyone who loves vegetables: Grill baskets are ideal if you have enough of your courgettes, peppers etc slipping through the grate.



GRILL BASKET

Art. No.: 140 541

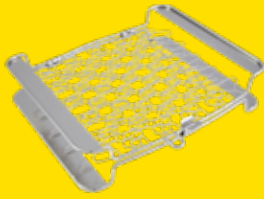
- 🔥 Grill seafood, veggies and more without the mess
- 🔥 Steel grill basket with locking lid keeps food in place
- 🔥 Non-stick coating



BEER-CAN CHICKEN ROASTER

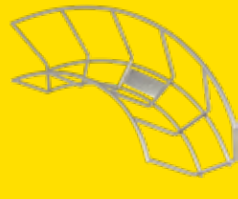
Art. No.: 140 776

- 🔥 Load inner cup with wine, beer or broth to infuse chicken with flavour
- 🔥 Add veggies to pan around chicken for perfectly roasted sides
- 🔥 Durable stainless steel construction, dishwasher safe



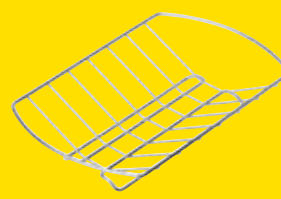
STAINLESS STEEL GRILL BASKET
Art. No.: 140 536

- Perfect for grilling fish and delicate foods
- Flexible wire construction accommodates many food thicknesses
- Elevates food to prevent overcooking



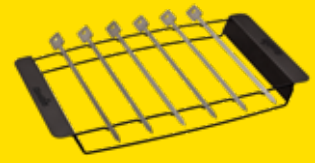
PREMIUM RIB RACK
Art. No.: 140 514

- Curved shape fits whole slab of ribs
- Nesting design for easy storage of multiple racks
- Use up to three racks simultaneously on your large kettle grill



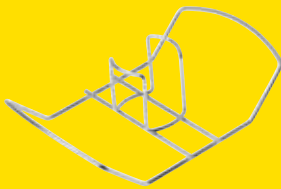
ROAST RACK XL
Art. No.: 140 570

- A must-have for perfectly roasted cuts of meat
- Large dimensions to handle biggest jobs
- Stainless steel, dish-washer safe



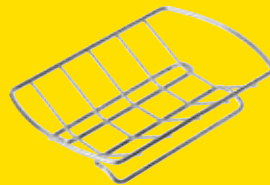
PREMIUM SKEWER RACK
Art. No.: 140 587

- Steel rack lifts skewers above grill surface to prevent charring or sticking
- Notches in rack prevent skewers from slipping or spinning
- Wide side handles ensure safe and easy transport from grill to table



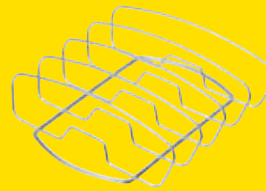
POULTRY ROASTER
Art. No.: 140 562

- Holds a whole poultry for perfect roasting
- Place a beer or broth can in the middle for flavouring
- Stainless steel, dish-washer safe



ROAST RACK
Art. No.: 140 577

- A must-have for perfectly roasted cuts of meat
- Special design holds roasts and whole poultry
- Stainless steel, dish-washer safe



RIB RACK
Art. No.: 140 569

- The perfect tool to cook ribs
- Maximise cooking space on your grill
- Stainless steel, dish-washer safe



STAINLESS STEEL TRAY
Art. No.: 140 582

- Slots designed for easy grilling of shrimps, vegetables and small items
- Stainless steel, dish-washer safe
- Dimensions 34 x 24 cm



UNIVERSAL GRIDDLE
Art. No.: 140 573

- Crêpes, seafood, meat or vegetables: a must have for versatile cooking
- Double sided with flat or grid-lines surfaces
- One size to fit most grills: 38 x 39 x 3 cm



BACON RACK
Art. No.: 140 772

- Grill your bacon to perfection with no fat
- Non-stick coating



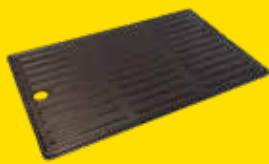
GRILL TOPPER XL
Art. No.: 140 535

- Small slots for easy grilling of seafood and veggies
- Flat front edge allows for easy access
- Built-in side handles for easy handling



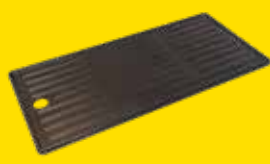
ROUND GRIDDLE
Art. No.: 140 572

- 38cm diameter for a large grill party
- Heavy cast iron construction



4 BURNER GRILL GRIDDLE
Art. No.: 140 007

- Great for cooking pancakes, eggs, bacon and so much more
- Double sided with flat or grid-lines surfaces
- Dimensions 43 x 26 cm
- Heavy-duty cast iron
- Fits Professional 4400



3 BURNER GRILL GRIDDLE
Art. No.: 140 008

- Great for cooking pancakes, eggs, bacon and so much more
- Double sided with flat or grid-lines surfaces
- Dimensions 43 x 21 cm
- Heavy-duty cast iron
- Fits Professional 3400, Performance line and Gas2Coal



2 BURNER GRILL GRIDDLE
Art. No.: 140 012

- Great for cooking pancakes, eggs, bacon and so much more
- Double sided with flat or grid-lines surfaces
- Dimensions 43 x 24 cm
- Heavy-duty cast iron
- Fits Professional 2200



2 CEDAR PLANKS
Art. No.: 140 769

- Soak plank in water 30 minutes before cooking
- Set grill to desired temperature and heat plank until light smoke appears
- Place seasoned food on plank, close grill cover, and cook to adequate temperature
- Use mitts to remove plank from the grill



KAMANDER STONE
Art. No.: 140 965

- Heat deflector stone lets you smoke, roast and bake on your Kamander
- Premium pizza stone, suitable on most grills
- Custom-designed for Char-Broil Kamander
- 38 cm diameter, 2 cm thick cordierite stone withstands extreme heat
- Helps prevent overcooking by blocking direct heat and flames from reaching food
- Shields heat from fire, allowing a better heat distribution



PIZZA STONE KIT
Art. No.: 140 513

- Includes ceramic pizza stone and wooden peel
- 38cm diameter stone for large pizzas
- Evenly distributes heat for consistent crispy crusts



RECTANGULAR PIZZA STONE KIT
Art. No.: 140 787

- Cordierite pizza stone, 40x35 cm
- Wooden peel
- Made of cordierite for higher durability and superior results



PIZZA CUTTER
Art. No.: 140 774

- Slice and share your pizza with friends
- Long lasting stainless steel blade
- Non-slip comfortable handle



PIZZA STONE
Art. No.: 140 574

- Perfect for baking pizza and bread on your grill
- Pizza stone 38 cm
- Wash with soap and water



RECTANGULAR PIZZA STONE
Art. No.: 140 775

- Perfect for baking pizza and bread on your grill
- Made of cordierite for higher durability and superior results
- Dimensions 40 x 35 cm



DOUBLE BURGER PRESS
Art. No.: 140 539

- Heavy-duty cast aluminium burger press
- Dual-press design for cooking burgers twice as fast
- Line with wax paper for easy release



SINGLE BURGER PRESS
Art. No.: 140 538

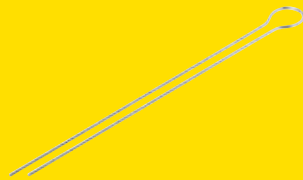
- Heavy-duty cast aluminium burger press
- Single-press design
- Line with wax paper for easy release



FLAVOUR CHAMBER

Art. No.: 140 589

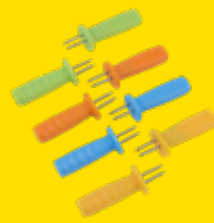
- 🔥 Add any flavour to your cookout
- 🔥 High-quality construction
- 🔥 The best marinade ever!



DOUBLE SKEWER SET

Art. No.: 140 561

- 🔥 Includes 8 skewers
- 🔥 Stainless steel, dish-washer safe



CORN COB HOLDERS

Art. No.: 140 777

- 🔥 No-mess way to eat corn on the cob
- 🔥 Interlocking design for safe storage
- 🔥 Dishwasher safe



MARINADE INJECTOR

Art. No.: 140 529

- 🔥 2 needles for "single or multi-drop marinade" injection
- 🔥 Disassembles for easy cleaning
- 🔥 Stainless steel



LEAVE-IN THERMOMETERS

Art. No.: 140 546

- 🔥 Stainless steel housing
- 🔥 Easy-to-read "Rare", "Medium" and "Well" indicators
- 🔥 Includes storage holster



DIGITAL THERMOMETER

Art. No.: 140 537

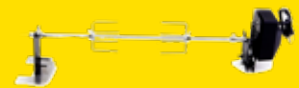
- 🔥 Foldable design for easy storage and different angle measurements
- 🔥 Auto and manual on/off
- 🔥 Easy-to-read LCD



DIGITAL THERMOMETER WIRELESS

Art. No.: 140 558

- 🔥 Wireless thermometer ensures you never over or undercook your meal
- 🔥 With 15 taste options and 5 meat options
- 🔥 Temperature probe measures five locations simultaneously to create the optimum barbecue result



UNIVERSAL ROTISSERIE

Art. No.: 140 550

- 🔥 The perfect tool to become a grill master
- 🔥 Evenly roasts small and large cuts of any type of meat to perfection
- 🔥 Two 4-prong meat forks hold roasts, ham and poultry in place
- 🔥 Includes one-piece spit rod, two 4-prong meat forks, electric motor
- 🔥 Easy to install on most gas grills
- 🔥 Fits most 2-6 burner grills



Trust is good – Control is better: At the right temperature all potential pathogens in the meat are killed. A thermometer is therefore an absolute must have!



GEAR TRAX TOOL HOOK BARS

Art. No.: 140 547

- 🔥 Keep your tools within reach
- 🔥 For use with most 2 - 6 burner Char-Broil grills



GEAR TRAX COMBO KIT

Art. No.: 140 548

- 🔥 Keep your tools and spices handy while cooking
- 🔥 For use with most 2 - 6 burner Char-Broil grills
- 🔥 Includes 2 hook bars, 4 hooks, condiment basket and hardware



GRILL HANDLE LIGHT

Art. No.: 140 000

- 🔥 Grill till late and enjoy big evening parties!
- 🔥 Fits most grills
- 🔥 Powerful LED light
- 🔥 Requires 3 AA batteries (not included)



CAST IRON GRIDDLE

Art. No.: 140 515

- 🔥 Maximum versatility of use on grill grates or sideburner
- 🔥 Perfect for breakfast food
- 🔥 Heavy-duty cast-iron construction
- 🔥 Dimensions 37 x 25 x 13 cm



UK ADAPTER SET

Art. No.: 140 532

- 🔥 Allows selective barbecues to use larger gas tanks
- 🔥 Fits Grill2Go and Patio Bistro 180



PREMIUM ROTISSERIE KIT

Art. No.: 140 103

- 🔥 Become a grill-master with the best in class rotisserie kit
- 🔥 Includes: electric motor, two 4-prong forks, roller bearings, mounting brackets, extendible rod for 2-3-4 burner grill
- 🔥 Fits Char-Broil Platinum, Professional, Performance, Gas2Coal
- 🔥 Premium grade stainless steel construction



MAGNETIC TOOL BAR

Art. No.: 140 760

- 🔥 Keep your tools within reach
- 🔥 Fit most Char-Broil grills
- 🔥 Magnetic attachment for convenient placement



GRILLING APRON

Art. No.: 140 517

- 🔥 One size fits most
- 🔥 Adjustable neck strap and back tie
- 🔥 Multiple pockets to store gloves and tools



LEATHER GRILLING GLOVES

Art. No.: 140 518

- 🔥 Protect hands and wrists
- 🔥 High-quality stitched leather
- 🔥 130°C max. prolonged temperature



HIGH-PERFORMANCE GRILLING GLOVES

Art. No.: 140 519

- 🔥 Temperature-resistant aramid blend
- 🔥 Non-slip silicone lining
- 🔥 Rated for 220 °C max



BARBECUE-MITTS

Art. No.: 140 013

- 🔥 Protects hands and wrists
- 🔥 Lets you safely handle food
- 🔥 One size fits most



Play it safe: Where there's fire, there's heat. A high-performance pair of grilling gloves is the best protection against burns.



Aroma chips get the best out of any barbecued food. And anyone giving them a go will be rewarded with an amazing feast for the senses.



STAINLESS STEEL SMOKER BOX

Art. No.: 140 552

- 🔥 Load soaked wood chips, cover and place on heated grill
- 🔥 Vented to direct smoke toward food and prevent flaming
- 🔥 Add wood smoke flavour to any cookout



DIGITAL SMOKER STAND

Art. No.: 140 764

- 🔥 Custom-designed to fit the Char-Broil Digital Smoker
- 🔥 Raises your digital smoker 40 cm from ground for easier access
- 🔥 Extra storage shelf



CAST IRON SMOKER BOX

Art. No.: 140 551

- 🔥 Add wood smoke flavour to any cookout
- 🔥 Load soaked wood chips, cover and place on heated grill
- 🔥 Vented to direct smoke toward food and prevent flaming.



WOOD CHIPS HICKORY

Art. No.: 140 553

- 🔥 Strong, hearty smoky flavour
- 🔥 Ideal for poultry, beef, pork, nuts & cheese



WOOD CHIPS APPLE

Art. No.: 140 555

- 🔥 Light, sweet, delicate and fruity flavour
- 🔥 Ideal for poultry, beef, pork, lamb and cheese



WOOD CHIPS MESQUITE

Art. No.: 140 554

- 🔥 Strong but sweeter and more delicate than hickory
- 🔥 Ideal for fish, seafood, beef, pork and nuts



All you need for
CLEANING



COOL-CLEAN BRUSH

Art. No.: 140 789

- 🔥 For safe cleaning
- 🔥 Rugged, will never rust
- 🔥 Effective, clean both top and side surfaces
- 🔥 Durable, long lasting without breakage
- 🔥 Use only when grill is cool to the touch



COOL-CLEAN 360 BRUSH

Art. No.: 140 001

- 🔥 Durable ceramic-infused bristles
- 🔥 360° total cleaning design
- 🔥 Use only when grill is cool to the touch



Everything for **THE BIG EASY**



THE BIG EASY GREASE TRAY

Art. No.: 140 762

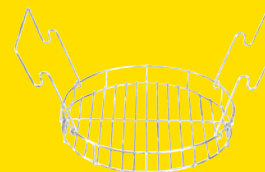
- 🔥 Custom fit to The Big Easy for easy clean-up
- 🔥 Food-safe disposable liner
- 🔥 Includes 5 pans



THE BIG EASY RIB HOOKS

Art. No.: 140 694

- 🔥 Hang the hooks inside the Big Easy to easily cook delicious ribs
- 🔥 Includes set of 4 stainless steel hooks



THE BIG EASY BUNK BED BASKET

Art. No.: 140 697

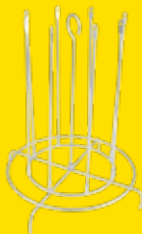
- 🔥 Custom design to fit Char-Broil Big Easy
- 🔥 Ideal for simultaneously cooking 2 chickens
- 🔥 Expands cooking space



THE BIG EASY LEG RACK

Art. No.: 140 771

- 🔥 For use with Char-Broil Big Easy
- 🔥 Holds chicken legs and wings in place for perfect smoking and roasting
- 🔥 Stainless steel, dish-washer safe



THE BIG EASY KABOB HOLDER

Art. No.: 140 770

- 🔥 Holds 8 kabobs upright in the Big Easy
- 🔥 Stainless steel, dish-washer safe



THE BIG EASY COVER

Art. No.: 140 506

- 🔥 Custom fit for The Big Easy Smoker, Roaster & Grill
- 🔥 Side-vented cover
- 🔥 Brushed knit lining for superior protection



COOL-CLEAN PREMIUM BRUSH

Art-No.: 140 533

- 🔥 Ideal for cleaning porcelain, chrome and cast iron grates
- 🔥 Heavy-duty hook serves as grid lifter and underwire scraper
- 🔥 Multi-blade stainless steel scraper



COOL-CLEAN PREMIUM BRUSH REPLACEMENT

Art-No.: 140 534

- 🔥 Replaces Cool-Clean brush head
- 🔥 Ceramic-infused bristles
- 🔥 Use only when grill is cool to the touch



It is always recommended to use a barbecue brush to remove food residues, ash and other dirt.

Everything for **COVERING**



2 BURNER GRILL COVER

Art. No.: 140 765

- 🔥 All-weather protection
- 🔥 Weather-resistant finish
- 🔥 Sealed seam
- 🔥 PVC outside coating
- 🔥 300 x 250 Denier Polyester Fabric
- 🔥 Side closure straps provide secure fastening



3-4 BURNER GRILL COVER

Art. No.: 140 766

- 🔥 All-weather protection
- 🔥 Weather-resistant finish
- 🔥 Sealed seam
- 🔥 PVC outside coating
- 🔥 300 x 250 Denier Polyester Fabric
- 🔥 Side closure straps provide secure fastening



PREMIUM 2 BURNER GRILL COVER

Art. No.: 140 003

- 🔥 Extremely strong and durable with its premium solution dyed polyester fabric
- 🔥 Side closure straps provide secure fastening
- 🔥 Hanging hook for easy storage during grilling
- 🔥 Custom designed shape to ensure the best protection
- 🔥 All-weather protection
- 🔥 Fits Platinum 2200 and Professional 2200



PREMIUM 3 BURNER GRILL COVER
Art. No.: 140 004

- 🔥 Extremely strong and durable with its premium solution dyed polyester fabric
- 🔥 Side closure straps provide secure fastening
- 🔥 Hanging hook for easy storage during grilling
- 🔥 Custom designed shape to guarantee the best possible protection
- 🔥 All-weather protection
- 🔥 Fits Platinum 3400 and Professional 3400



PREMIUM 4 BURNER GRILL COVER
Art. No.: 140 005

- 🔥 Extremely strong and durable with its premium solution dyed polyester fabric
- 🔥 Side closure straps provide secure fastening
- 🔥 Hanging hook for easy storage during grilling
- 🔥 Custom designed shape to ensure the best protection
- 🔥 All-weather protection
- 🔥 Fits Platinum 4400 and Professional 4400



KAMANDER COVER
Art. No.: 140 387

- 🔥 Fits Kamander
- 🔥 All-weather protection
- 🔥 Weather-resistant finish
- 🔥 Durable, heavy-duty polyester fabric
- 🔥 Side closure straps provide secure fastening



KETTLEMAN COVER
Art. No.: 140 759

- 🔥 For use with most 54 cm to 57 cm kettle grills
- 🔥 All-weather protection
- 🔥 Weather-resistant finish
- 🔥 Durable, heavy-duty polyester fabric
- 🔥 Hook & loop straps attach to grill frame to keep cover secure



DIGITAL SMOKER COVER
Art. No.: 140 763

- 🔥 Durable, heavy-duty polyester fabric
- 🔥 Side-closure straps for secure fastening



GRILL2GO CARRY-ALL
Art. No.: 140 692

- 🔥 Made to measure to take the Grill2Go to your next camping holiday or to the park
- 🔥 High-quality durable construction
- 🔥 Fits 2x500 gr gas bottles



OKLAHOMA JOE'S COVER
Art. No.: 140 505

- 🔥 Fits Oklahoma Joe's
- 🔥 All-weather protection
- 🔥 Weather-resistant finish
- 🔥 Durable, heavy-duty polyester fabric



PATIO BISTRO COVER
Art. No.: 140 566

- 🔥 Shields against seasonal weather
- 🔥 Side-release buckles secure cover



If you love your Char-Broil Barbecue, you'll protect it from the weather with a cover. This means you can hang on to your treasure for even longer.



PRODUCT OVERVIEW:

BBQ TYPE	PRODUCT LINE	EAN #	MODEL #	COLOUR	SIZE PRIMARY GRATE IN CM	SIZE IN CM ASSEMBLED H X W X D	WEIGHT IN KG	NUMBER BURNERS	POWER OF MAIN BURNER (KW/H)	POWER OF SIDE BURNER (KW/H)
Gas	Platinum 2200 S	5709193933144	140 863	Stainless steel	2130	123 x 123.2 x 63.5	74	2	4.7	
Gas	Platinum 3400 S	5709193950080	140 861	Stainless steel	68 x 48.5	123 x 143.5 x 63.5	99	3	7.0	2.9
Gas	Professional 2200 S	5709193880004	140 733	Stainless steel	46.8 x 44.5	121.4 x 119 x 58.4	52	2	5.27	
Gas	Professional 2200 B	5709193864004	140 731	Black	46.8 x 44.5	121.4 x 119 x 58.4	52	2	6	
Gas	Professional 3400 S	5709193881001	140 736	Stainless steel	60.3 x 44.5	120.7 x 130 x 59.7	66	3	8,3	3.8
Gas	Professional 3400 B	5709193864103	140 734	Black	60.3 x 44.5	120.7 x 130 x 59.7	66	3	8.3	3.8
Gas	Professional 4400 S	5709193883005	140 738	Stainless steel	75.6 x 44.5	120.7 x 145.4 x 59.7	77	4	11	3.8
Gas	Professional 4400 B	5709193864202	140 737	Black	75.6 x 44.5	120.7 x 145.4 x 59.7	77	4	11	3.8
Gas	Performance 220 S	5709193821052	140 741	Stainless steel	41.6 x 43.5	113 x 111.1 x 60	42	2	6	
Gas	Performance 220 B	5709193821007	140 740	Black	41.6 x 43.5	113 x 111.1 x 60	42	2	6	
Gas	Performance 330 S	5709193822554	141 740	Stainless steel	64.8 x 43.5	115.7 x 137.5 x 59.4	45	3	9	2.9
Gas	Performance 330 B	5709193822004	140 742	Black	64.8 x 43.5	115.7 x 137.5 x 59.4	45	3	9	2.9
Gas	Performance 340 S	5709193824008	140 744	Stainless steel	64.8 x 43.5	115.7 x 137.5 x 59.4	49	3	9	2.9
Gas	Performance 340 B	5709193823001	140 743	Black	64.8 x 43.5	115.7 x 137.5 x 59.4	49	3	9	2.9
Gas	T-22G	5709193820024	140 673	Stainless steel	47 x 47	116.3 x 118 x 61.7	46.3	2	5.9	
Gas	T-36G	5709193820031	140 674	Stainless steel	67 x 47	117.4 x 139 x 62.4	61.6	3	8.8	3.8
Gas	T-36G5	5709193820048	140 675	Stainless steel	67 x 47	117.4 x 139 x 62.4	64.4	3	8.8	3.8
Gas	T-47G	5709193820055	140 676	Stainless steel	79 x 47	120.8 x 149.7 x 61.2	72	4	11.7	3.8
Gas	T-22G BL	5709193850021	140 710	Black	47 x 47	116.3 x 118 x 61.7	46.3	2	5.9	
Gas	T-36G BL	5709193850038	140 711	Black	67 x 47	117.4 x 139 x 62.4	61.6	3	8.8	3.8
Gas	T-47G BL	5709193850052	140 712	Black	79 x 47	120.8 x 149.7 x 61.2	72	4	11.7	3.8
Gas	Convective 210 B	5709193840213	140 840	Black	40.5 x 47	114.3 x 111 x 62.2	35.5	2	8	
Gas	Convective 410 B	5709193840244	140 843	Black	65 x 47	114.3 x 134.9 x 62.23	45.8	4	14	3
Gas	Convective 440 S	5709193840251	140 846	Stainless steel	65 x 47	114.3 x 134.9 x 62.23	56	4	14	3
Gas/Charcoal	Gas2Coal	5709193830061	140 723	Black	62.2 x 43.2	116.8 x 133.4 x 62.9	55.8	3	10.1	3.52
Charcoal	Performance Charcoal 2600	5709193094449	140 724	Black	53.5 x 48	108 x 121.2 x 71.6	34.5			
Charcoal	Performance Charcoal 3500	5709193090052	140 725	Black	72.5 x 48	114.8 x 146.3 x 71.6	46.5			
Charcoal	Kettleman	5709193090199	140 756	Black	56 diameter	99.1 x 66 x 66	20			
Gas	The Big Easy	5709193020400	140 678	Black	38.5 diameter	92 x 58.7 x 59.4	28.3	1	18	
Charcoal	Kamander	5709193090021	140 870	Black	51 diameter	116 x 111 x 69	58			
Charcoal	Bullet Smoker	5709193098737	140 871	Black	42	99 x 54 x 55	23			
Electric	Digital Smoker	5709193020097	140 722	Stainless steel	38 x 31	82.55 x 46 x 41.9	27.8	1	2.2	
Charcoal	OJ Smoker Grill	5709193020455	140 755	Black	88 x 44	134.6 x 144.8 x 85.1	86			
Electric	Patio Bistro 240B	5709193018605	140 613	Black	45 diameter	97 x 64 x 61.4	25.2	1	2.2	
Electric	Patio Bistro 240R	5709193118602	140 614	Red	45 diameter	97 x 64 x 61.4	25.2	1	2.2	
Gas	Patio Bistro 240B	5709193019022	140 671	Black	45 diameter	97.5 x 61.6 x 65.1	19.9	1	3.8	
Gas	Patio Bistro 240R	5709193119029	140 681	Red	45 diameter	97.5 x 61.6 x 65.1	19.9	1	3.8	
Gas	Patio Bistro 180B	5709193018988	140 670	Black	38 diameter	44 x 44.9 x 56.3	13.2	1	2.64	
Gas	Patio Bistro 180R	5709193118985	140 668	Red	38 diameter	44 x 44.9 x 56.3	13.2	1	2.64	
Gas	Grill2Go X200	5709193402008	140 691	Grey Cast Aluminium	44 x 28	34.5 x 60.2 x 39.9	11.8	1	2.7	



Char-Broil[®]
TRU-INFRARED[™]