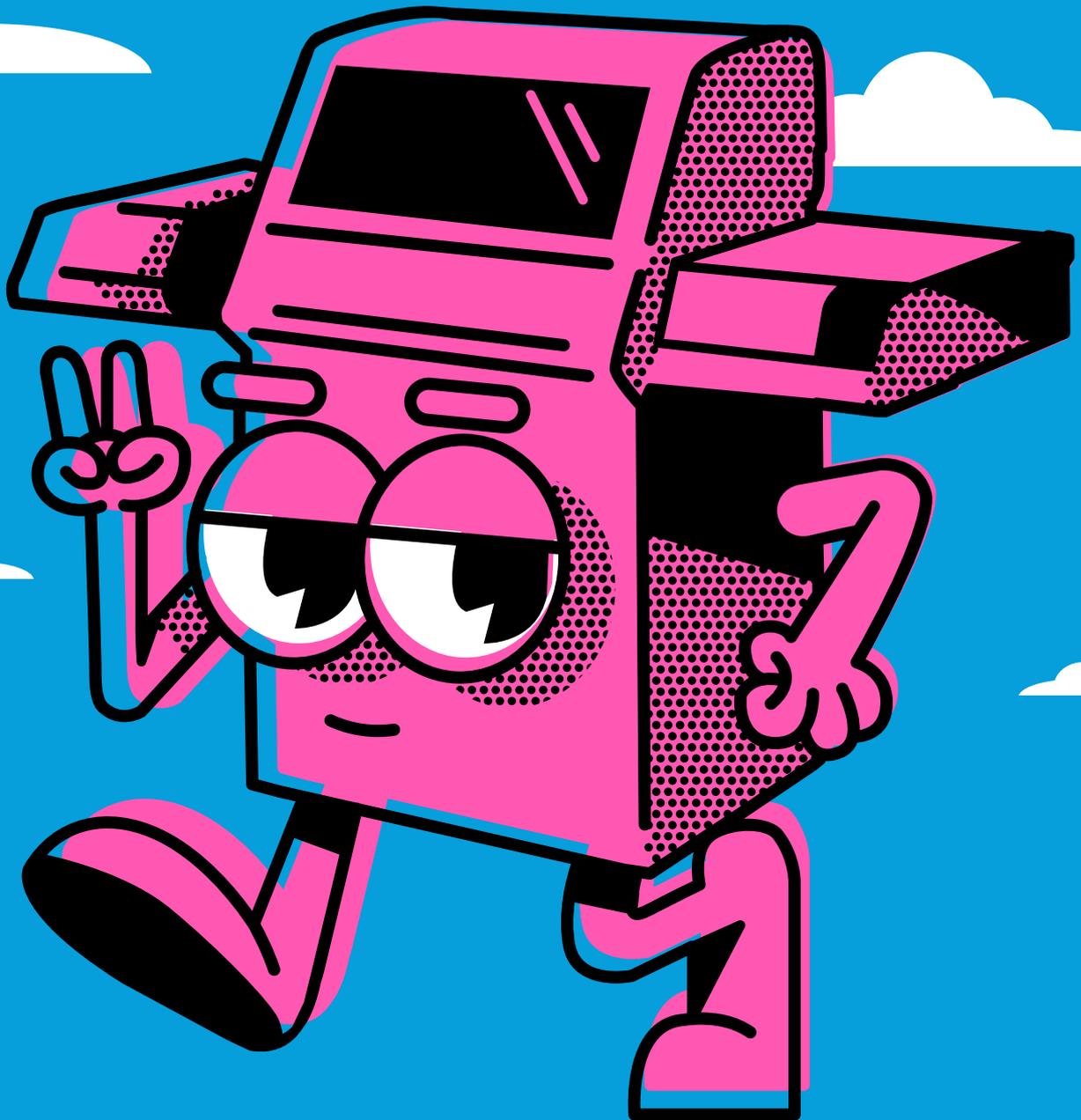


heat°

THE MAGAZIN FOR ...

... all barbecue enthusiasts who like things a touch hotter, faster and smarter.

#3



FROM ZERO TO BURGER

Julian Francis, the man behind JP Kraemer's burger joint, remembers the early days.

320°C

ALL EYES ON EAT

Dream job as a food stylist: Carina Sandmann has fulfilled her dream and provides delicious insights.

360°C

Enders®

Barbecue

Come on,
Barbie,

let's go
party.



incl. MONROE 4 SHADOW

ALL GOOD THINGS ARE HOT

Hello again, it's great to see you! Welcome to the most eagerly awaited comeback of the year. No, not the Backstreet Boys ... HEAT is back! And we're delighted to say that you're currently holding the third issue of our hot BBQ magazine in your hands – all great stuff, for sure. So leafing through this edition of HEAT with oven gloves is nothing to be ashamed of. Quite the opposite: The name says it all. On 64 stunning pages, which only get hotter with every page you turn, we will be serving you a ten-course menu with stories about Enders, our products and good friends from the BBQ world. And with this in mind: We hope you enjoy reading, and Bon **Appetit!**

EDITORIAL

340°C

SWITCH GRID™

Heavy Metal for Wok 'n Roll: Beef with onions.



320°C

BEGINNING OF THE BURGER

Julian Francis from Big Boost Burger in an exclusive Heat interview.



300°C

BACKBURNER

Kebab, hotter, faster: the perfect chicken kebab.



280°C TRIAL BY FIRE – FROM THE WORLD CHAMPION

BBQPit puts the CRUSTER® through its paces.



240°C LET THE MEAT DROP / DROPPING WHAT IS HOT

Our hot dates for 2024.
Be sure to dress warmly: The official Enders collection is coming!



220°C THE MASTER OF GRILLGINEERING

Superheroic innovation: the latest Adventures of HEAT-MAN.



200°C EVERYTHING ENDERS, ALL AT ONCE

Nils Cala on the future, Grillgineering and his test lab on the terrace.



°CONTENT

500°C -
790°C

HOT ZONE

800°C
COMPETITION

480°C

OPEN-AIR FIRE

A cosy atmosphere and comfortable flair at the touch of a button.



460°C

HOTSPOT IN THE CITY

How barbecuing with limited space can be fun.



440°C

MORE THAN JUST A GAME

A street football league for the kids of Dortmund's Nordstadt district.



420°C

DUTCH OVEN

How about ox cheeks from the miracle pot?



400°C

ADVENTURES GALORE

What equipment in your camping kitchen needs to be in the bag.



380°C

TURBO ZONE™

How to make steak: Teriyaki Tuna on the double.



360°C

ALL EYES ON EAT

Food stylist Carina Sandmann reveals in an interview what is important in her job.





Why should you sink your teeth into one thing when there is so much variety out there? Yup, we agree, which is why we are talking to our Executive Board member, Nils Cala about Hot (=us) and the wider world. Everything Enders.

Nils, you have to start somewhere, so let's start with your beginning at Enders.

After graduating, I joined Enders in 2012 and was given the opportunity to build up product management here – this didn't exist back then, so I had plenty of scope for creative action. I then took over marketing in 2019 and finally moved to the Executive Board in autumn 2022.

So you've been with us for quite some time. Tell me, has there been anything in this long period that you are particularly proud of?

There are many highlights in my near twelve-year career that I look back on favourably. If I had to pick out one thing, it would be the Urban and Explorer mobile gas barbecue series. Firstly, this concept was one of my first product babies at here Enders. On the other hand, I discovered product design for myself during this development. With this series, we created a completely new product idea that combines grilling, cooking and baking in one small product. And, when I think about it, there's something else I'm particularly proud of: the spirit and the vibe that our brand radiates. Our employees are to be thanked for this. Our team not only brings expertise to the

table, but also passion and a keen sense of enthusiasm. In addition to high-quality barbecues, they also create a positive and inspiring atmosphere that our Enders fans really appreciate.

Back to the future: Where do you see Enders in 10 years' time?

The future of Enders will continue to evolve from barbecue season to barbecue season. We want to react flexibly to situations instead of relying on a rigid long-term plan. Our focus remains clearly on offering innovative products in terms of their function and design for a broad target group, and always having all the needs of barbecue enthusiasts in mind – from special technical features to price points. We want to ensure that everyone can find the perfect barbecue in our range, so that we can continue to play a leading role in barbecue technology and culture.

Keyword technology: What does our "Grillgineering" mean to you?

For me, barbecue engineering (or "Grillgineering") is the perfect fusion of a passion for barbecuing and the daily application of our engineering skills. Our team brings together people with passion

and commitment to design the next innovative feature or solution for upcoming gas and electric barbecues. Specifically, this means that we do a lot of grilling and experimenting in Werdohl, in order to achieve the best results. On the other hand, Grillgineering is also the realisation of sophisticated engineering performance. In addition to passion and creative ideas, innovative technologies also require many years of expertise in gas-powered or electric products – and this is really complex work.

This interaction is exactly what characterises Enders.

That's right. Enders is shaped, above all, by this passion and the continuous rethinking of barbecuing. Our team, which works together in a constructive way and overcomes challenges together, is crucial to our success. The path to achieving the set goal is just as important as the goal itself. The shared values and common ambition make Enders a special company and working environment.

And a special brand to boot! But that doesn't just come about, does it?

In order to bring the Enders brand to life, we focus on a wide range of activities that

disseminate our enthusiasm for barbecuing and our products with people. One great element in this regard is our Event Container, which will be making its way through Germany once more. Here, we combine culinary delights from the barbecue with an exuberant party atmosphere including a DJ on the container's roof. This unique combination creates a special experience where we have a great time with our visitors. We also rely on our presence at important events in the barbecue scene to establish direct contact with BBQ enthusiasts, as well as on promotional campaigns in specialist shops that offer the opportunity to experience our products in action.

What happens when you spring into action? What do you put on the barbecue, and what is your favourite BBQ?

To be honest, I'm not very keen on experimenting in this particular area. But I'm still working on my signature smashed cheeseburger. The great thing about my job in the barbecue industry is that I'm constantly testing prototypes on my terrace. So I always have different BBQs throughout the year. Currently, it is the UNIQ Pro and a grill that is due to be launched on the market in 2025.

HEAT MAN

THE MASTER OF GRILLGINEERING



HEAT-MAN, GUARDIAN OF THE HEAT AND PROTECTOR OF THE BBQ!



WOW! EVEN HOTTER THAN I HAD EXPECTED.



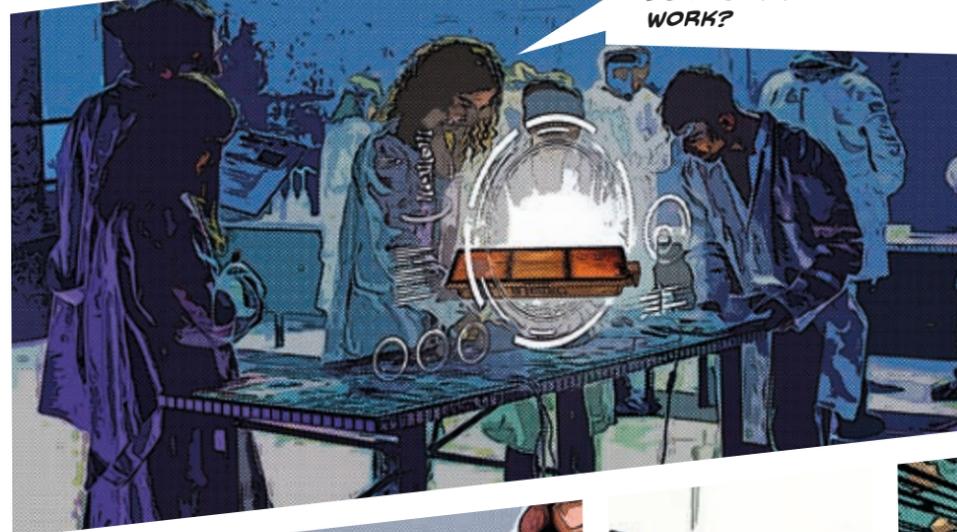
OPS BASE, I HAVE SECURED THE ITEM AND AM BRINGING IT BACK TO EARTH.



HEAT-MAN, WE'VE DISCOVERED AN ANOMALY IN THE SUPERNOVA GALAXY!



THAT HAS TO BE IT. YES, THAT'S IT!



MICHAEL, I'VE NEVER SEEN ANYTHING LIKE IT. DO YOU THINK IT WILL WORK?



ANOTHER PIECE, ANOTHER PIECE, ANOTHER PIECE.



TZZZZZZZZZZ!

IT WORKS! HEY WORLD, SAY HELLO TO THE UNIQ® PRO WITH CRUSTER, THE FIRST GAS GRILL WITH INTEGRATED TOP HEAT FUNCTION.



ENDERS UNIQ® PRO



FAIRS AND FLAMES!

UPCOMING SHOWS

Can't wait! We'll be cooking up the usual Enders style once more in 2024. At all our boldly marked events and stopovers, we not only have the latest gas and electric barbecues, heaps of BBQ accessories and mega merchandise at the start, but also an outrageously good supporting programme. Don't miss out, let's celebrate and be there when it's everything BBQ! What was that again? Ah yes, that's right: no Enders, no party.



OMR FESTIVAL	07.–08.05.2024
SPOGA+GAFA	16.–18.06.2024
GRILLWELTMEISTERSCHAFT 2024 STUTT GART	27.–28.07.2024
GOURMETFESTIVAL DÜSSELDORF	23.–25.08.2024

DROPPING

WHAT

IS

HOT



DON'T JUST DRESS WARMLY,
BUT MAKE IT HOT!



AND MUCH
MORE...

FROM APRIL
2024

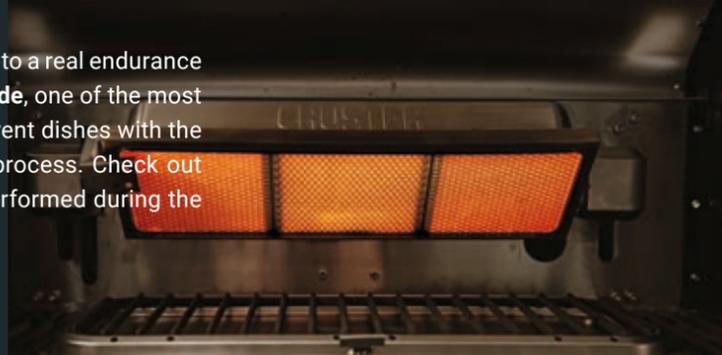


[ENDERS-GERMANY.COM/BRANDSHOP](https://enders-germany.com/brandshop)

ALL FIRED UP



Thorsten Brandenburg, also known as BBQPit, subjected the CRUSTER® to a real endurance test. The barbecue world champion and operator of the website bbqpit.de, one of the most renowned barbecue homepages of all time, has conjured up three different dishes with the UNIQ® PRO, the home of our rear burner, and made it rain fire in the process. Check out which recipes you can rustle up with our CRUSTER® and how it has performed during the food preparation phase. Thorsten, it's your turn:



1 GRATINATED STEAK WITH BLUE CHEESE TOPPING

For the topping: Peel the shallots, cut into thin rings, melt the butter in a pan and fry the shallots. Season with salt and pepper, deglaze with balsamic vinegar, reduce and then set aside to cool. Cut the blue cheese into cubes and mix with the panko, parsley, thyme and olive oil. Add the shallots and mix everything together well.

Sear the steaks with the CRUSTER® for 90–120 seconds per side until a continuous crust forms. Place the topping on the steaks and place under the CRUSTER® for a few seconds so that the cheese melts but the panko does not burn. Cook indirectly to a core temperature of 55 °C and then slice.



Ingredients:

- 2 ribeye steaks à 300 g
- 20 g butter
- 3 shallots
- 80 g blue cheese
- 1 tbsp balsamic vinegar
- 1 tsp olive oil
- 35 g panko
- 1 tbsp finely chopped parsley
- 1 pinch of salt
- 1 pinch of pepper

2 HULI-HULI-CHICKEN

Ingredients:

- 1 chicken
- 250 ml tinned pineapple juice
- 100 g brown sugar
- 60 ml soy sauce
- 60 ml teriyaki sauce
- 60 g ketchup
- 2 tsp sesame oil
- 1 tbsp Sriracha sauce
- 2 finely chopped garlic cloves
- 20 g finely chopped ginger

Mix all the ingredients for the marinade together and stir with a whisk until the sugar has dissolved. Place the chicken and marinade in a zip bag. Seal the bag as airtight as possible and leave the chicken to rest in the fridge for 2–3 hours. Then remove from the marinade and place on the spit. Heat the CRUSTER® as a backburner to the minimum setting and grill the chicken for 60 minutes. Brush with the remaining marinade every now and then for the last 15 minutes until it is completely used up.



3 PIZZA WITH MORTADELLA AND PISTACHIO

Ingredients for two pizzas:

- 2 dough pieces, each 280 g
- 6 slices of mortadella
- 150 g ricotta
- 1 organic lemon
- 40 g chopped pistachios
- 120 g Fior di Latte
- 50 g parmesan
- 1 pinch of salt
- 1 pinch of pepper

Mix the ricotta with the lemon zest and a pinch of salt and pepper. Shape the pizza dough with your hands and spread the ricotta over the dough. Spread the fior di latte on the pizza and grate the fresh Parmesan over the pizza. Place the pizza stone in the centre of the grill to heat up and preheat the grill with CRUSTER® in the 45° position and all burners on maximum power. Bake the pizza, turning it every 20–30 seconds so that the crust browns evenly. After 2–3 minutes, the pizza is ready and can be topped with the mortadella and chopped pistachios.



The #1 conclusion on the UNIQ® PRO with CRUSTER®:

“The UNIQ® PRO with the CRUSTER® is a real game changer when it comes to gas barbecues. The swivelling CRUSTER® makes the UNIQ® PRO potentially the most versatile gas barbecue ever. Steaks get the perfect crust with top heat. And no gas grill can bake a Neapolitan pizza so quickly and well. If you are looking for a new gas barbecue the embraces real innovation, the UNIQ® PRO from Enders is a must!”

CLICK HERE FOR THE VIDEO!



UNIQ® PRO



With the UNIQ® PRO-Line, uniqueness is entering series production. Three models that embody the title “top class” with high-quality cast aluminium parts like no other BBQ. And the thing that's mainly responsible for this incredible performance? The CRUSTER®. Only the UNIQ® PRO series can call it its own. Also on board for the first time: the dual side hob. A sturdy cooking grid made of robust cast iron that enables cooking at both low and high temperatures.



CHICKEN KEBAB

FROM THE SPIT

Portions

4 portions

Preparation time

30 minutes

Barbecue time

1.5 hours

Cooling time

24 hours

Equipment

Enders grill with
backburner
Rotating spit

If you still like it a little hotter, you'll love our infrared BACKBURNER. The extra portion of heat, where the burner is positioned vertically on the rear side wall, creates delicious roasted flavours with its adjustable infrared radiant heat. As soon as you close the lid, cir-

culating air is created inside your BBQ. You grill both directly and indirectly – at the same time. Add to this the corresponding rotisserie spit and you are well-equipped for even the most demanding dishes.

INGREDIENTS:

- 1600 g boneless chicken legs
- Kebab spice
- 500 g high-fat yoghurt
- 150 ml olive oil
- 2 garlic cloves
- 2 spring onions

For the kebab:

- 1 whole flatbread
- Vegetables as desired, e.g. 2 tomatoes, 200 g white cabbage, 200 g red cabbage, ½ iceberg lettuce, 1 onion

For the sauce:

- 200 g yoghurt
- 3 tbsp mayonnaise
- 2 cloves of garlic
- Lemon juice and zest
- 3 tsp finely chopped parsley
- 1 tsp frozen dill
- Finely chopped mint
- Olive oil
- Salt and pepper



1 Finely chop a vegetable onion and add to the yoghurt. Add crushed garlic cloves, a little olive oil and 3–4 tablespoons of kebab seasoning. Mix everything well together.

Mix the meat with the marinade, seal airtight and refrigerate for 24 hours.

Cut the second onion in half and place one half on the skewer so that the cut side is facing towards the meat.

Skewer the meat evenly, place the second half of the onion on top and push everything together well.

Set the rear burner of the grill to maximum level and place the spit on top. We recommend placing an aluminium bowl under the spit to catch any fat and excess marinade. After 30 minutes, remove the tray and also turn up the burners under the spit to about 3/4. Meanwhile, you can prepare the vegetables for the kebab and the sauce.

Mix the sauce ingredients together and then chill.

After about 50–60 minutes total cooking time, the first layer can be cut off the skewer.

Proceed in a similar way with the next layers, but the waiting time is much shorter and depends mainly on the meat and how well it browns. Tip: Cut meat can be kept perfectly warm in the oven at approx. 75 degrees.

Cut the flatbread into quarters, slice into pockets and toast.

10 Top the kebab with your choice of meat, vegetables and sauce – it's stunningly delicious!





JULIAN FRANCIS BIG BOOST BURGER



THE BEGINNING

Making burgers is not that easy. How so? Rolls, meat, greens, sauce, how is that difficult? That's right, it's as easy as A B C. But development can be quite tricky. Julian Francis, authorised signatory at Big Boost Burger, can tell you a thing or two about it. In a conversation, he remembers when tuning star Jean Pierre Kraemer, owner of the restaurant, came knocking to make burgers with Francis.

Hey Julian, how did your first meet with JP come about?

When I moved to Dortmund in 2016, I started at Backhaus Grobe, where I worked as a customer-facing chef and cooked and baked pizza in front of guests. One day, JP came to the restaurant for dinner. After about seven minutes, he approached me and asked if I would be interested in working for him. That was the beginning of my collaboration with him.

So you made a good impression on him straight away?

Initially, JP was interested in recruiting me as a salesman for tuning parts. But I told him that cars weren't really my passion and that I wanted to stay in my job. He promised to get back to me. After about nine months, he contacted me again. He suggested starting something new together – making burgers. We then bought a building and I took over its management. That's how I came to JP and Big Boost Burger.

You now sell 800 to 1000 burgers a day. What makes your burgers so special, and what was the development process like?

You need to know this: I had a really great time at Backhaus Grobe. When creating the burgers, it was, therefore, very important to me that we also order our burger buns there. Their development took around 3 to 4 months, during which we tested 60-70 different buns. At some point we realised: "That's the one!" Admittedly, Grobe would never bake the bread roll like this. But we said: "A little more of this, a little less of that and that's what we'll do. And luckily, the result was a really good bun, the recipe of which we haven't changed to this day.

And what about the meat and sauces?

The solution for the meat came about relatively quickly. It soon became clear that we would use Australian beef fillet. 80 per cent meat, 20 per cent fat. The sauces, on the other hand, were the same as the bread rolls. We tried out a lot of things, especially things that others wouldn't do.

Then the whole thing had to be tasted? What did your taste tests look like? In the workshop among all the cars at JP?

Even worse. As the restaurant was still being remodelled, we had to resort to a small grill behind the workshop. There were oil drums to the left and a pile of tyres to the right. We then sent for the butcher and the baker and started testing. When the restaurant and the kitchen were ready, just before the opening, we did another test run. Each of us was allowed to invite five friends. In the end, there were around 100 people and we were able to test whether we could cope with such a large crowd – it worked. And today, we even sell more than 1,000 burgers on some days.

Because they are truly delicious. Do you mind if you prepare one for us on the Enders barbecue? Just like at home, because you have one yourself.

That's right! Do you actually know why? I was looking for a barbecue at the time and decided on an Enders because I was blown away by the viewing window. Checking patties without opening the bonnet, mega. I think that was the right keyword – let's make burgers.

[Click here for the complete interview with Julian](#)



WOK

炒锅

THE CLASSIC

INGREDIENTS:

- 500 g beef rump steak
- 1 garlic clove
- 4 onions
- Handful of bean sprouts
- Peanut oil

For the marinade:

- 2 tbsp soy sauce
- 2 tbsp rice wine
- 1 tbsp cornflour
- Sesame oil
- Salt and pepper

For the sauce:

- 5 tbsp soy sauce
- 1 teaspoon cornflour
- 200 ml beef stock
- 1 tbsp oyster sauce

Portions

4 portions

Preparation time

20 minutes

Barbecue time

15 minutes

Cooling time

min. 4 hours

Equipment:

- Wok
- Wooden cooking spoon
- Garlic press



No. 1 Cut the beef rump steak first with the grain into long pieces and then against the grain into 3 mm strips. Season with salt and pepper.

Mix the remaining marinade ingredients in a bowl until smooth, add the meat and knead well. Leave to marinate in the fridge for at least 4 hours.

Preheat the wok on the grill. In the meantime, peel and halve the onions and cut into four pieces. Mix the ingredients for the sauce and prepare both.

Fry the meat in small batches over a high heat with a little peanut oil for a maximum of 2 minutes and set aside.

Reduce the heat slightly and then sauté the onions with a little oil, add the sauce, squeeze in the garlic clove and simmer for a few minutes.

Add the meat and bean sprouts and stir in. Remove the wok directly from the grill. If necessary, thicken with a little dissolved cornflour. Serve with rice – yummy!

6



SWITCH GRID

Turn your barbecue into a true all-purpose weapon. Whether you're cooking hearty stews with the Dutch oven, searing with the "Sear Gate", hot baking sessions on the pizza stone, crispy meat with the poultry holder, delicious side dishes in the pan or breathtaking wok flavour in the wok – thanks to the SWITCH GRID™, you're equipped for all occasions. Quick and easy to replace, you can equip the enamelled cast iron grill and removable round element to suit your needs. A full range of barbecue options.



All eyes on eat

Carina Sandmann

It's how the eye savours food that decides whether we sink in our teeth or give it a miss – we really do eat with our eyes. Sure, there are exceptions, but don't you always want to bite into your mobile phone when a burger ad flickers across the display? You see what I mean. Carina Sandmann is partly responsible for this sudden rush of appetite. The food stylist and recipe developer prepares food that will make your mouth water. In this interview, she tells us what her job is like, which food is really tricky to style, and how you can make your guests' eyes widen with hunger.

Carina, tell me, what does a food stylist actually do?

Food stylists work together with photographers and videographers and produce content for books, magazines, food packaging, TV adverts, social media or advertising posters. We get the necessary



food for the shoot and prepare it so that it looks appetising. We are often also active as recipe developers.

Not a run-of-the-mill job for which, and I'm just guessing here, there is certainly no training, is there?

That's right, there is no special training. It was like that for me: I completed my training as a chef at the age of 20 and shortly afterwards did an internship at a large publishing house in Hamburg. I got bitten by the bug and quickly realised that I wanted to become a food stylist and recipe developer. During a two-year stopover at a food studio in Cologne, where I was able to expand my basics, I got to fulfil this wish. Today, not only am I lucky enough to work as a freelance food stylist, but I also have really great colleagues with whom I can exchange ideas. Despite the competition, we give each other tips and sometimes save each other's ar*es.

Keyword colleagues: What skills and character traits do you need to have to gain a foothold in the job?

Patience, creativity and a desire to cook. You should also bring an open mind and a healthy dose of curiosity, because new food trends are constantly being added.

Aside from the trends: What should food generally look like so that everyone really likes it?

Above all, the food and finished dishes must look fresh! If something has been on set for two hours, it no longer looks appetising. It becomes sticky, grey and starts to sweat. It's the same effect as with a buffet – it usually no longer looks delicious. That's why we often brush the dishes with oil to keep them fresh. Fresh herbs and a pinch of coarse pepper are also good for most dishes. But it always depends on what we are styling.

What is particularly difficult to style?

You need a lot of patience for ice cream.

Apart from patience, what else is needed for the work?

I always have a suitcase with me. It contains my knives, tweezers, brushes, artificial ice cubes, spices and a hot hairdryer. Depending on the

job, I have a few extra tools with me – an airbrush gun or a slicing machine. However, we barely use any chemicals at all. As a rule, all the food can be eaten after the shoot – so you don't have to cook at home.

Speaking of home: Does your eye also feast when you're not on the job?

There are days when I decorate the food because I simply feel like doing so. But I can also just enjoy my food without any frills on the plate.

Let's move on to the dessert course for the interview: Are there any tricks to making burgers or steaks look particularly good?

Don't be tense when arranging the food and don't move it unnecessarily often – it will smear and smudge. Otherwise: Be brave and relaxed, then it usually looks great and is also fun at the same time!



TURBO TERIYAKI TUNA



You need plenty of firepower for tasty steaks. Only when your grill is almost glowing red will the meat and fish develop intense roasting aromas and grill flavours. This is where our TURBO ZONE™ comes into play, and becomes your long-awaited game changer.

Portions 2 portions	<u>2 tuna steaks (sashimi grade)</u> <u>Light & black sesame seeds</u>
Preparation time 15 minutes	<u>5 brown mushrooms</u> <u>1 courgette</u>
Barbecue time 15 minutes	<u>1 pepper</u> <u>Handful of snow peas</u>
Equipment Enders Grill mit TURBO ZONE™ und SWITCH GRID™ Pan for use with the SWITCH GRID™	<u>1 head of broccoli</u> <u>1 garlic clove</u> <u>2 tbsp thick teriyaki sauce</u> <u>Oil</u>

- 1 Wash the vegetables, quarter the mushrooms, finely slice the courgettes and cut the peppers into thin strips. Cut the broccoli into thin florets and halve them if necessary. Finely chop the garlic clove.

Place the pan in the SWITCH GRID™ system and heat up over a medium heat.

Sauté the vegetables in a little oil and add the garlic. Then add the teriyaki sauce and mix well. Move the pan to the indirect area of the grill.

Set the TURBO ZONE™ to maximum heat and insert the grill rack.

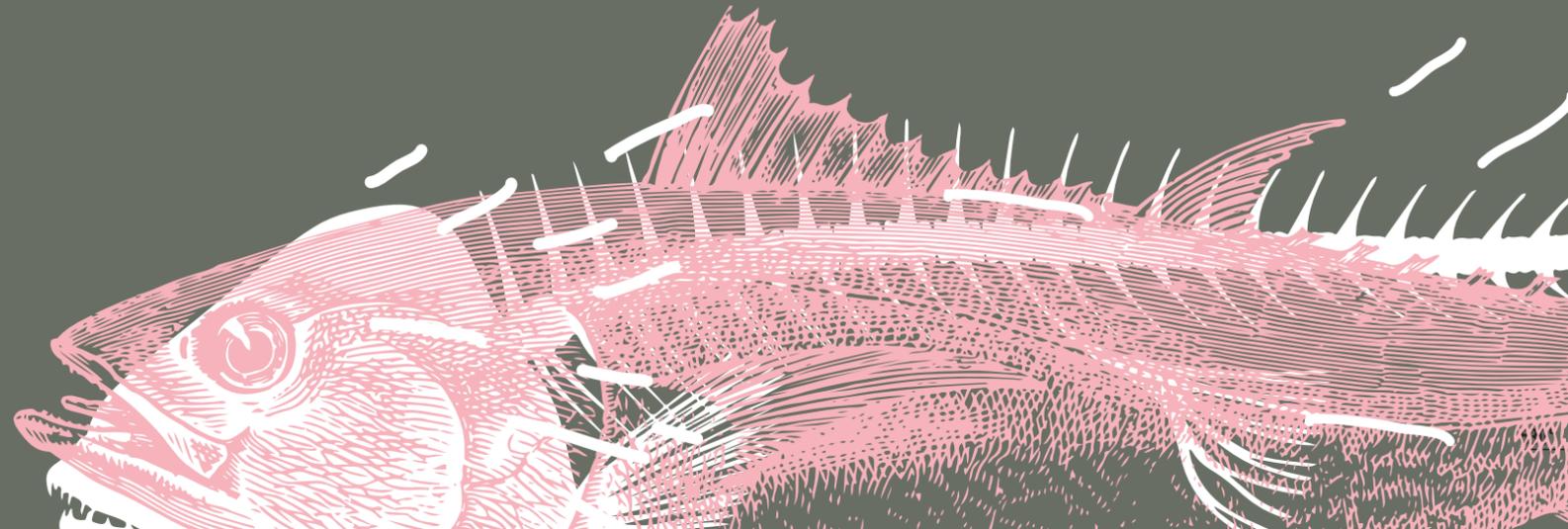
Sprinkle both sides of the tuna steaks completely with a 50/50 mixture of light and black sesame seeds and press down lightly.

Grill the steaks on both sides for about 2 minutes. Then remove and cut into slices.
- 7 Arrange the vegetables and tuna on a plate and garnish with a few sesame seeds – stunning!

The fusion of a high-performance burner and an innovative INFRAROT MESH cover generates peak temperatures of a searing-hot 800 °C at lightning speed. The infrared heat transforms the grid into a compact bed of lava, which you can regulate as required with a single control dial.



TURBO ZONE





Adventure

Bonnie and Clyde, Batman and Robin, Siegfried and Roy, cooking and camping – some things simply go together. The latter are even inseparable. There definitely won't be a restaurant in the sticks that you can walk into to order sushi and a decaffeinated soya latte. You have to prepare your own meals. You'll need provisions and the right equipment. Whether you're rocking your adventure in a van, caravan or

The right choice every time Equipment



tent, whether you're travelling alone or have the whole family in tow – here are a few kitchen utensils you should definitely pack next time to keep you full:

Checklist:

1. **Essentials**
 Camping cooker or camping barbecue
 Gas cylinders or gas cartridges
 Robust crockery and cutlery
2. **Food and spices:**
 Dry food with a long shelf life.
 Spices and herbs in zip bags
3. **Biodegradable dishwashing detergent and sponge**
4. **Extras:**
 Water canister
 Aluminium boxes for easy transport
 Lighter and matches

Remember: Adapt your camping equipment for each trip to the number of people and the duration of your excursion. With the right equipment and a little planning, you can prepare delicious meals in the open air and enjoy your adventure with a full stomach



Nice and full. Gassssssssssss.

When travelling with a roof tent or a tented trailer, it can happen that you have no access to electricity. Now you have two options: You can either listen to your stomach growl or cook with gas – whether it's a gas cylinder or a gas cartridge is of little difference. You'll get your warm food either way. Below, we have listed a few gas companions for various adventures:



MAVERIQ®/OLYMP BRISBANE

Single-burner cooker with gas cartridge:

Ideal for single travellers who want to travel light and compact

Perfect for preparing coffee, porridge, soup or simple meals



Two- or three-burner cooker:

Suitable if you are travelling in a larger group – in a van, for example

Sufficient cooking space with pots and pans to prepare more complex meals



VAMO™

Mobile oven

Practical accessories for preparing oven dishes in the great outdoors

Fresh bread rolls in the morning, warm cake for lunch, hot casseroles in the evening



EXPLORER NEXT PRO

Camping grill

With this barbecue, you can not only barbecue, but also cook and bake outdoors

A wide range of accessories allows you to take your entire outdoor kitchen with you

400°

410°

OX CHEEKS

SUPER-TENDER BEEF – OX CHEEKS ARE A REAL TREAT WHEN IT COMES TO MAKING A GREAT STEW FOR THE COLD SEASON, WHICH HAS ITS ORIGINS IN FRENCH CUISINE.

PORTIONS

4 PORTIONS

PREPARATION TIME

30 MINUTES

BARBECUE TIME

3-3.5 HOURS

EQUIPMENT

DUTCH OVEN



INGREDIENTS:

- APPROX. 1500 G OX CHEEKS (MIN. 4 PIECES)
- 1 BUNCH OF GREENS (CARROT, CELERIAC AND LEEK)
- 1 LARGE ONION
- 2 TBSP TOMATO PUREE
- 400 ML RED WINE
- 400 ML BEEF STOCK
- 2-3 EL CRÈME FRAÎCHE
- 3 BAY LEAVES
- BUTTER LARD OR OIL FOR FRYING
- SALT AND PEPPER

- IF NECESSARY, REMOVE THE FAT AND SILVER SKIN FROM THE OX CHEEKS. SEASON WITH SALT AND PEPPER.
- DICE THE CARROTS, CELERY AND ONION. CUT THE LEEK INTO FINE RINGS.
- COOK THE OX CHEEKS WITH A LITTLE CLARIFIED BUTTER OR OIL IN A DUTCH OVEN. SEAR IN THE OVEN ON ALL SIDES, REMOVE FROM THE OVEN AND SET ASIDE.
- COOK THE VEGETABLES WITH A LITTLE CLARIFIED BUTTER/OIL IN A DUTCH OVEN, ADD THE TOMATO PURÉE AND BROWN. NOW DEGLAZE WITH ABOUT ¼ OF THE WINE AND REDUCE. ONCE AGAIN, POUR ¼ OF THE WINE IN AND LEAVE TO REDUCE. AFTERWARDS, ADD THE REMAINING WINE. THEN PUT THE CHEEKS BACK INTO THE DUTCH OVEN.
- NOW ADD THE BEEF STOCK – LEAVE A SMALL AMOUNT FOR TOPPING UP – AND ADD THE BAY LEAVES INTO THE POT, WHICH SHOULD THEN BE COVERED WITH THE LID. LEAVE TO SIMMER AT A LOW TEMPERATURE FOR BETWEEN 3 AND 3.5. CHECK THE LIQUID IN BETWEEN AND, IF NECESSARY, TOP UP WITH A LITTLE STOCK OR WATER.
- AT THE END OF THE COOKING TIME, REMOVE THE CHEEKS FROM THE DUTCH OVEN, PASS THE SAUCE THROUGH A SIEVE INTO A PAN. PUREE SOME OF THE VEGETABLES AND ADD TO THE PAN, STIR IN THE CRÈME FRAÎCHE AND BRING THE SAUCE TO THE BOIL BRIEFLY – PHENOMENAL!



DUTCH OVEN

THE DUTCH OVEN, AS PART OF THE SWITCH GRID™ FAMILY, GIVES YOU EVEN MORE VARIETY WHEN COOKING OUTDOORS. IT IS IDEAL FOR STEWS, CASSEROLES, RIBS AND EVEN FOR BAKING BREAD. ITS SPECIAL LID STRUCTURE ENSURES EVEN CONDENSATION DISTRIBUTION

FOR REALLY JUICY RESULTS. THE INSERTABLE STAINLESS STEEL RIB RACK ALSO PREVENTS UNFAVOURABLE CONTACT WITH THE BASE – FOR EXAMPLE, WHEN PREPARING RIBS. THE DUTCH OVEN FROM ENDERS – QUITE SIMPLY A TOP POT!



NORDSTADTLIGA

x ENDERS



WHERE FOOTBALL IS MORE THAN JUST A GAME



The sun is shining, footballs are flying across the pitch and the smell of freshly grilled sausage is in the air. Kick-off for the summer season of the Nordstadtliga. At the heart of the action: Mirza Demirovic, who coordinates the project in Dortmund's most culturally colourful district, Nordstadt. We had the chance to speak to him to get to know the place where football is more than just a game.

Mirza, the ball is finally rolling. What is going on with you, and how do you perceive the opening?

This opening is the most beautiful we have ever had. Simply amazing! Great weather, a good mood and more kids than ever before. Almost 400 are here with their parents. And then there are the BVB coaches, who really do a great job. And then, of course, your catering. We really appreciate that, and it gives the kids the feeling that this is something truly special. We are very grateful.

We are delighted to be able to make a contribution to this fantastic project. For all those who don't know the "Nordstadtliga": What's it all about?

The Nordstadtliga is a street football league that aims to give young people from a wide variety of backgrounds a meaningful activity and teach them how to deal with violence, conflict and prejudice. We are trying to reduce social inequalities through football.

And how is the whole thing organised?

There are two seasons: one in summer and one in winter. In between, for example, during the summer holidays, we organise summer camps and training opportunities, while in winter we host tournaments so that we can offer the kids a continuous activity. Last summer season, we had around 65 teams with 450 to 500 young people taking part in our programme – divided

into age groups: U13, U15, U18, OVER 18. And the Nordstadtliga, in co-operation with the Dortmund Youth Welfare Office, AWO Streetwork and the association Fan-Projekt Dortmund e.V., creates the framework conditions for the whole thing.

Why football, in particular? Why is football the perfect way to reduce social inequality?

The ball is rolling. No matter whether you speak German or not. The rules are clear. And that is precisely the point: We want to give young people the opportunity to play and internalise these rules more and more, so that they accept them in their social interactions. If trust can build up over time, we can also talk to them about personal concerns, in order to support them or put them in touch with the right contacts.

You've been part of the Nordstadtliga for 10 years now. Are there any special moments or stories that have stuck in your memory?

Seriously, there are so many. One of the best stories is the visit from BVB coach, Edin Terzic. For many kids, it was an incredible feeling to experience a coach up close. There are countless stories that touch the heart, but ultimately the most important thing for us is when we see that the children and young people are doing better as a result of our work. The beaming faces



of happy children are priceless. It is particularly fulfilling when we can offer children and their parents the opportunity to go to the stadium together through partnerships such as the one in place with BVB. The atmosphere from simply looking inside the stadium for the first time and being part of this experience are priceless moments. We all share a love of football, perhaps remembering our own first visits to the stadium with mum or dad. The joy of the children, the family dynamics and the stories that only football can write – that's what makes the Nordstadtliga so special. It's about giving children and young people something that goes beyond football.

Mirza, last question, we're in injury time: What do you wish for the future of the Nordstadtliga?

Stability. Reliable partners who support the league and its day-to-day operation, so that the kids from the north of Dortmund can benefit from it. I would also like to see people simply drop by, despite the prejudices and the bad image of Nordstadt. In this way, we can come together through encounters and joint activities.



SHORT CLIP



Hotspot in the city.



Barbecuing in the city. Sounds great, is great. You no longer have to travel to the countryside to enjoy a great BBQ. Barbecuing works just as well on the balcony or roof terrace as it does in the garden. However, you shouldn't just start sizzling away, because not every barbecue is suitable for use in city centres – the issue is space or smoke development. And so, there are a few things you should have in mind when planning a BBQ. And if you do, we're sure that your next city barbecue party will definitely be a hotspot.



The tenancy agreement stipulates whether and under what conditions barbecuing is permitted within your own four walls. Although it may not be what you want to hear: the neighbours also have a say, or should at least be involved. If the landlord allows barbecuing on the balcony or terrace, the smells could disturb the neighbours. In order to do justice to both BBQ fun and neighbourly coexistence, caution is required:

- Talk to your neighbours if and when you want to fire up the barbecue
- Announce barbecue parties in advance – for example, by posting a notice in the hallway
- Pro tip: Simply invite the neighbours over or bring them at least delicious steaks

DIFFERENT PLACES, HAPPY FACES.

If barbecuing on your own balcony or terrace is not possible or permitted, there are certainly some good alternatives in your immediate vicinity. Many cities have specially designated barbecue areas in parks or on riverbanks.

This has its advantages:

- No odours that disturb the neighbours
- Make friends with other barbecue fans
- Significantly more space for preparation
- It can be louder for longer



Our electric barbecues, for example, can be operated conveniently via plug-and-grill and without fossil fuels, and are even almost climate-neutral with green electricity.

Urban barbecuing – here you go:

Only a few city dwellers have a backyard garden that invites you to barbecue parties. But you don't have to miss out on the BBQ experience completely. At least not if you stick to a few golden barbecue rules.

With the compact AURORA® charcoal grill, you can grill completely smoke-free thanks to the integrated E-FAN BBQ fan technology. Hard to believe, but true.



Every city needs a hero

- | | | | |
|--|--|---|--|
| <p>1. Larger floor-standing appliances with fold-down side parts</p> <ul style="list-style-type: none"> → Monroe Pro X 3 → Chicago Next 3 → Chicago Next 3 R Turbo → Colorado 3 I Turbo | <p>2. Smaller Floor-standing appliances</p> <ul style="list-style-type: none"> → Cubiq® Pro 3 R Turbo → Urban Pro Trolley → San Diego Next 2 | <p>3. Electric grills</p> <ul style="list-style-type: none"> → eFlow® Pro → eFlavour® → eCrave® | <p>4. Mobile devices & table grills</p> <ul style="list-style-type: none"> → Urban → Urban Pro → Aurora® |
|--|--|---|--|

You will find all models from page 520°





Keep time
guessing when
you'll be finished

A cosy atmosphere and comfortable flair at the touch of a button – a fireplace for the best times.

With NOVA®, we have recaptured fire in all its glory and created an eye-catcher for the patio that perfectly accompanies every get-together in the late evening hours. The slim housing from NOVA® comes in the colours black, grey and taupe with colour-coordinated glass cylinders and reflectors. The optional 360-degree platform provides a safe place to store drinks and snacks. The fire is accompanied by a round, red LED light, while an indirect light shimmers around the base of the elegant column. The modern yet timeless design language, which also favours a compact design, gives NOVA® the finishing touch. Time and time again, this fireplace manages to trick time and make the best hours seem to pass more slowly.

Available in different colours!

- NOVA LED M
ART. NO. 5600/5604/5602
- NOVA LED L
ART. NO. 5601/5605/5606
-



Open Air with Open End

Thanks to our electric patio heaters,
the outdoor season now lasts 365 days a year.
No waiting, No freezing – connect, warm and feel good.

With their illustrious names, Loom, Moow, Oron and Oxeo, our electric patio heaters set entirely new standards when it comes to cosiness. Be it free-standing, suspended or wall-mounted heaters – each model is impressive in its own right, but also harmonises perfectly with the others. Whether you're looking for intensity, angle of inclination, height or orientation – the four heaters can be customised and always ensure the most efficient heat output. And with Plug & Heat and wind-resistant infrared technology, this is achieved in the blink of an eye.



ORON
ART. NO. 49076



OXEO BLACK
ART. NO. 49276

OXEO WHITE
ART. NO. 49286

490°

HOTZONE



UNIQ® PRO 3 I CRUSTER® UNIQ® PRO 3 IK CRUSTER® UNIQ® PRO 3 IK KITCHEN CRUSTER® UNIQ® PRO 3 IKO KITCHEN CRUSTER®

UNIQ® PRO 3 SERIES P. 520°C



KANSAS II PRO 3 SIK TURBO KANSAS II PRO 4 SIK PROFI TURBO

KANSAS II PRO SERIES P. 540°C



MONROE PROX 3 S TURBO MONROE BLACK PRO 3 K TURBO MONROE PRO 3 SIK TURBO MONROE PRO 4 SIK TURBO MONROE BLACK PRO 4 IK TURBO

MONROE PRO SERIES P. 560°C



MONROE PRO 3 SIK TURBO SHADOW MONROE PRO 4 SIK TURBO SHADOW

MONROE PRO SHADOW SERIES P. 580°C



COLORADO 3 I TURBO COLORADO 4 I TURBO COLORADO 6 IK TURBO II

COLORADO SERIES P. 600°C

CHICAGO NEXT SERIES P. 620°C



CHICAGO NEXT 3 CHICAGO NEXT 3 R TURBO CHICAGO NEXT 4 R TURBO

SAN DIEGO SERIES P. 640°C



SAN DIEGO 2 SAN DIEGO 3

URBAN SERIES P. 660°C



URBAN URBAN PRO URBAN TROLLEY URBAN PRO TROLLEY

EXPLORER NEXT SERIES P. 680°C



EXPLORER NEXT EXPLORER NEXT PRO

PIZZA OVEN PACO™ & AURORA® SERIES P. 700°C



PACO™ PACO™ ROTATE AURORA® available colors AURORA® MIRROR available colors

ELECTRIC BARBECUES P. 720°C



eFLOW® PRO 2 TURBO eFLOW® PRO 2 TURBO SHADOW eFLAVOUR® 2 TURBO eCRAVE® 2

ACCESSORIES P. 740°C



PREMIUM BARBECUE TONGS FRYING PAN PIZZA COVER TURBO

PATIO HEATER P. 780°C



ELEGANCE POLO® 2.0 BLACK

UNIQ® PRO 3 SERIES



CRUSTER **TURBO ZONE** **HEAT RANGE BRENNERSYSTEM** **SWITCH GRID** **SIMPLE CLEAN** **30 MBAR**
3 I CRUSTER® ART. NO. 860733

- CRUSTER®
 - 800 °C TURBO ZONE™
 - 3 stainless steel burners
 - SWITCH GRID™
- W 150.5 x D 66.5 x H 120.6 cm
 W 68 x D 49,5 cm
 19.7 kW
 64 kg



CRUSTER **TURBO ZONE** **HEAT RANGE BRENNERSYSTEM** **SWITCH GRID** **SIMPLE CLEAN** **30 MBAR**
3 IK CRUSTER® ART. NO. 860933

- CRUSTER®
 - 800 °C TURBO ZONE™
 - 3 stainless steel burners
 - Dual side cooker
 - SWITCH GRID™
 - Slider grill grate
- W 147 x D 69.5 x H 121 cm
 W 70 x D 48 cm
 24.9 kW
 72 kg



CRUSTER **TURBO ZONE** **HEAT RANGE BRENNERSYSTEM** **SWITCH GRID** **SIMPLE CLEAN** **30 MBAR**
3 IK KITCHEN CRUSTER® ART. NO. 860833

- CRUSTER®
 - 800 °C TURBO ZONE™
 - 3 stainless steel burners
 - Dual side cooker
 - SWITCH GRID™
 - Slider grill grate
- W 150.5 x D 66.5 x H 120.6 cm
 W 70 x D 48 cm
 24.9 kW
 96 kg



CRUSTER **TURBO ZONE** **HEAT RANGE BRENNERSYSTEM** **SWITCH GRID** **SIMPLE CLEAN** **30 MBAR**
3 IKO KITCHEN CRUSTER® ART. NO. 860633

- CRUSTER®
 - 800 °C TURBO ZONE™
 - 3 stainless steel burners
 - Dual side stove
 - SWITCH GRID™
 - Slider grill grate
 - DELICATER™-Oven
- W 150.5 x D 66.5 x H 120.6 cm
 W 70 x D 48 cm
 24.9 kW
 106 kg



- SWITCH GRID**
ADDITIONAL INSERTS
 1. 7793
 2. 7792
 3. 7790
 4. 7791
 5. 7797



- SWITCH GRID**
DUTCH OVEN
 ART. NO. 7795



- STAINLESS STEEL**
ROTISSERIE PRO
UNIQ PRO 3
 ART. NO. 7908



- SLIDER GRILL GRATE**
 ART. NO. 8683



- DELICATER-OVEN**
 ART. NO. 8603



- PREMIUM**
WEATHER COVER
UNIQ PRO 3
 ART. NO. 5696



- NEW** **TAPAS BOWL SET**
CAST (4-ER SET)
 ART. NO. 7931



- NEW** **CAST IRON BOWL SET**
(2-ER SET)
 ART. NO. 7936



GERMAN DESIGN AWARD WINNER 2024

KANSAS II PRO SERIES

540°



TURBO ZONE HEAT RANGE BRENNERSYSTEM SWITCH GRID SIMPLE CLEAN 30 MBAR

3 SIK TURBO

ART. NO. 871333

- 800°C TURBO ZONE™
- 3 stainless steel burners
- Infrared backburner
- Side cooker
- SWITCH GRID™

W 142 x D 64 x H 118 cm
 W 60 x D 45 cm
 18.6 kW
 55 kg



TURBO ZONE HEAT RANGE BRENNERSYSTEM SWITCH GRID SIMPLE CLEAN 30 MBAR

4 SIK PROFI TURBO

ART. NO. 871433

- 800°C TURBO ZONE™
- 4 stainless steel burners
- Infrared backburner
- Side cooker
- SWITCH GRID™
- Washbasin

W 153 x D 64 x H 118 cm
 W 70 x D 45 cm
 22.3 kW
 80 kg



1. 7793 SWITCH GRID
2. 7792 ADDITIONAL INSERTS
3. 7790
4. 7791
5. 7797



SWITCH GRID
DUTCH OVEN
ART. NO. 7795



PLANCHA - CAST IRON PLATE
ART. NO. 7780



REVERSIBLE CAST IRON
GRILL PAN 1/3
KANSAS II PRO 3
ART. NO. 7880



SWITCH GRID REVERSIBLE
CAST IRON GRILL PAN 1/2
KANSAS II PRO 4
ART. NO. 7789



STAINLESS STEEL
ROTISSERIE PRO
KANSAS II PRO 3 + PRO 4
ART. NO. 7908



STAINLESS STEEL GRILL PAN
FOR SIDE COOKER
KANSAS II PRO 3 + 4
ART. NO. 7885



STAINLESS STEEL GRILL PAN
FOR SIDE COOKER
KANSAS II PRO 3 + 4
ART. NO. 7885

ACCESSORIES

MONROE PRO SERIES



30 MBAR

X 3 S TURBO

ART. NO. 837433

- 800°C TURBO ZONE™
- 3 stainless steel burners
- Stainless steel grate
- 2 folding shelves at the side
- Viewing window

	W 136 x D 57 x H 118.5 cm
	W 62 x D 43 cm
	11.2 kW
	48 kg



30 MBAR

BLACK 3 K TURBO

ART. NO. 837133

- 800°C TURBO ZONE™
- 3 stainless steel burners
- Side cooker
- SWITCH GRID™
- Enamelled lid

	W 143.5 x D 57 x H 118.5 cm
	W 62 x D 43 cm
	14.1 kW
	47.5 kg



30 MBAR

4 SIK TURBO

ART. NO. 837833

- 800°C TURBO ZONE™
- 4 stainless steel burners
- Infrared backburner
- Side cooker
- SWITCH GRID™
- Viewing window

	W 153.5 x D 58 x H 118.5 cm
	W 74 x D 43 cm
	21.1 kW
	55 kg



30 MBAR

3 SIK TURBO

ART. NO. 837633

- 800°C TURBO ZONE™
- 3 stainless steel burners
- Infrared backburner
- Side cooker
- SWITCH GRID™
- Viewing window

	W 143.5 x D 58 x H 118.5 cm
	W 62 x D 43 cm
	17.6 kW
	50 kg



30 MBAR

BLACK 4 IK TURBO

ART. NO. 837033

- 800°C TURBO ZONE™
- 4 stainless steel burners
- Infrared backburner
- Side cooker
- SWITCH GRID™
- Enamelled lid

	W 153.5 x D 58 x H 118.5 cm
	W 74 x D 43 cm
	21.1 kW
	54 kg



- 1. 7793 SWITCH GRID
- 2. 7792 ADDITIONAL INSERTS
- 3. 7790
- 4. 7791
- 5. 7797



- SWITCH GRID DUTCH OVEN
- ART. NO. 7795



- PLANCHA - CAST IRON PLATE
- ART. NO. 7780



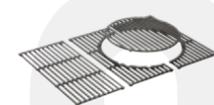
- NEW** PLANCHA L - CAST IRON PLATE
- MONROE PRO 3
- ART. NO. 7889



- NEW** PLANCHA XL - CAST IRON PLATE
- MONROE PRO 4
- ART. NO. 7884



- REVERSIBLE CAST IRON GRILL PAN 1/3
- REVERSIBLE CAST IRON GRILL PAN 1/2
- MONROE PRO 3 / 4
- ART. NO. 7882
- ART. NO. 7893



- SWITCH GRID
- MONROE PRO 3
- ART. NO. 7784



- STAINLESS STEEL ROTISSERIE PRO
- MONROE PRO 3 + 4
- ART. NO. 7908



- STAINLESS STEEL GRILL PAN FOR SIDE COOKER
- MONROE PRO 3 + 4
- ART. NO. 7712



- NEW** PIZZA COVER TURBO
- INCL. PIZZA STONE
- MONROE PRO 3 SIK + 4 (SIJK)
- ART. NO. 4881



- MODULAR TROLLEY
- MONROE PRO 3 + 4
- ART. NO. 88186



- PREMIUM WEATHER COVER
- MONROE PRO 3 + 4
- MONROE PROX 3
- ART. NO. 5693
- ART. NO. 5696

MONROE PRO SHADOW



TURBO ZONE HEAT RANGE BRENNERSYSTEM SWITCH GRID SIMPLE CLEAN 30 MBAR

3 SIK TURBO SHADOW

ART. NO. 838133

- 800 °C TURBO ZONE™
- 3 stainless steel burners
- Infrared backburner
- Side cooker
- SWITCH GRID™ with Sear Grate
- Viewing window
- Enamelled lid

W 143.5 x D 58 x H 118.5 cm
W 62 x D 43 cm
17.6 kW
50.5 kg



TURBO ZONE HEAT RANGE BRENNERSYSTEM SWITCH GRID SIMPLE CLEAN 30 MBAR

4 SIK TURBO SHADOW

ART. NO. 838533

- 800 °C TURBO ZONE™
- 4 stainless steel burners
- Infrared backburner
- Side cooker
- SWITCH GRID™ with Sear Grate
- Viewing window
- Enamelled lid

W 153.5 x D 58 x H 118.5 cm
W 74 x D 43 cm
21.1 kW
55.5 kg



1. 7793
2. 7792
3. 7790
4. 7791
5. 7797

SWITCH GRID
ADDITIONAL INSERTS



SWITCH GRID
DUTCH OVEN
ART. NO. 7795



PLANCHA - CAST IRON PLATE
ART. NO. 7780



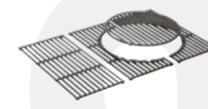
NEW
PLANCHA L -
CAST IRON PLATE
MONROE PRO 3
ART. NO. 7889



NEW
PLANCHA XL - CAST IRON PLATE
MONROE PRO 4
ART. NO. 7884



REVERSIBLE CAST IRON
GRILL PAN 1/3
REVERSIBLE CAST IRON
GRILL PAN 1/2
MONROE PRO 3 / 4
ART. NO. 7882
ART. NO. 7893



SWITCH GRID
MONROE PRO 3
ART. NO. 7784



STAINLESS STEEL
ROTISSERIE PRO
MONROE PRO 3 + 4
ART. NO. 7908



STAINLESS STEEL GRILL PAN
FOR SIDE COOKER
MONROE PRO 3 + 4
ART. NO. 7712



NEW
PIZZA COVER TURBO
INCL. PIZZA STONE
ART. NO. 4881



MODULAR TROLLEY
MONROE PRO 3 + 4
ART. NO. 88186



PREMIUM WEATHER COVER
MONROE PRO 3 + 4
ART. NO. 5696

COLORADO SERIES



30 MBAR

3 I TURBO

ART. NO. 8520633

- 800°C TURBO ZONE™
- 3 stainless steel burners
- Infrared backburner
- SWITCH GRID™
- 2 folding shelves at the side

	W 135 x D 58 x H 118 cm
	W 62 x D 43 cm
	14.7 kW
	45 kg



30 MBAR

4 I TURBO

ART. NO. 8521633

- 800°C TURBO ZONE™
- 4 stainless steel burners
- Infrared backburner
- SWITCH GRID™
- 2 folding shelves at the side

	W 145 x D 58 x H 118 cm
	W 74 x D 43 cm
	18.2 kW
	50 kg



30 MBAR

6 IK TURBO II

ART. NO. 852333

- Double 800°C TURBO ZONE™
- 6 stainless steel burners
- Infrared backburner
- Side burner
- SWITCH GRID™
- 1 folding shelf at the side

	W 165 x D 58 x H 117.5 cm
	W 94 x D 43 cm
	27.05 kW
	62 kg



1. 7793
2. 7792
3. 7790
4. 7791
5. 7797

SWITCH GRID
ADDITIONAL INSERTS



SWITCH GRID
DUTCH OVEN
ART. NO. 7795



PLANCHA - CAST IRON PLATE
ART. NO. 7780



NEW

PLANCHA L -
CAST IRON PLATE
COLORADO 3 + 6
ART. NO. 7889



NEW

PLANCHA XL - CAST IRON PLATE
COLORADO 4 + 6
ART. NO. 7884



REVERSIBLE CAST IRON
GRILL PAN 1/3
REVERSIBLE CAST IRON
GRILL PAN 1/2
COLORADO 3 / 4
ART.-NR. 7882
ART.-NR. 7893



STAINLESS STEEL
ROTISSERIE PRO
COLORADO 3 + 4
ART. NO. 7908



STAINLESS STEEL
ROTISSERIE
COLORADO 3 + 4 / COLORADO 6
ART. NO. 7903 / 7909



STAINLESS STEEL GRILL PAN
FOR SIDE COOKER
COLORADO 6
ART. NO. 7712



NEW

PIZZA COVER TURBO
INCL. PIZZA STONE
ART. NO. 4881



MODULAR TROLLEY
COLORADO SERIES
ART. NO. 88186



PREMIUM WEATHER COVER
COLORADO 3, 4 + 6
ART. NO. 5693
ART. NO. 5696
ART. NO. 5697

CHICAGO NEXT SERIES



NEW

3

ART. NO. 893933

- 3 stainless steel burners
- Cast enamel grate
- Stainless steel warming grate
- 2 folding shelves at the side

	W 124 x D 51 x H 108 cm
	W 60 x D 42 cm
	9.6 kW
	33.5 kg

30 MBAR



NEW

3 R TURBO

ART. NO. 893433

- 800 °C TURBO ZONE™
- 3 stainless steel burners
- SWITCH GRID™
- Stainless steel warming grate
- 2 folding shelves at the side

	W 123 x D 64 x H 108 cm
	W 54 x D 42 cm
	10.6 kW
	34 kg

30 MBAR

4 R TURBO

ART. NO. 893633

- 800 °C TURBO ZONE™
- 4 stainless steel burners
- SWITCH GRID™
- Stainless steel warming grate
- 2 folding shelves at the side

	W 134,5 x D 51 x H 108 cm
	W 71 x D 42 cm
	13.8 kW
	39 kg

30 MBAR



1. 7793 SWITCH GRID
2. 7792 ADDITIONAL INSERTS
3. 7790
4. 7791
5. 7797



SWITCH GRID
DUTCH OVEN
ART. NO. 7795



REVERSIBLE CAST IRON
GRILL PAN 1/3
CHICAGO NEXT 3
ART. NO. 7899



REVERSIBLE CAST IRON
GRILL PAN 1/2
CHICAGO NEXT 4
ART. NO. 7894



SWITCH GRID
CHICAGO NEXT 3
ART.-NR. 7756 **69,90€**
UVP inkl. MwSt



STAINLESS STEEL
ROTISSERIE PRO
CHICAGO NEXT 3 + 4
ART. NO. 7908



PREMIUM
WEATHER COVER
CHICAGO NEXT 3 + 4
ART. NO. 5700

ACCESSORIES

SAN DIEGO SERIES



2

ART. NO. 8114633

- 2 stainless steel burners
- Stainless steel grate
- Stainless steel warming grate

	W 93.5 x D 52 x H 97 cm
	W 37.5 x D 33 cm
	5.6 kW
	13 kg

30 MBAR



3

ART. NO. 8116633

- 3 stainless steel burners
- Stainless steel grate
- Stainless steel warming grate

	W 102 x D 52 x H 97 cm
	W 50.5 x D 33 cm
	7.05 kW
	15.5 kg

30 MBAR



- 1. 7792
- 2. 7790
- 3. 7791
- 4. 7797

SWITCH GRID
ADDITIONAL INSERTS



SWITCH GRID
SAN DIEGO 2
ART. NO. 7808



SWITCH GRID
SAN DIEGO 3
ART. NO. 7809



STAINLESS STEEL GRILL PAN
SAN DIEGO 2
ART. NO. 7887



STAINLESS STEEL GRILL PAN
SAN DIEGO 3
ART. NO. 7888



PREMIUM
WEATHER COVER
SAN DIEGO 2 + 3
ART. NO. 5690



GAS BOTTLE COVER STYLE
5 KG RED/BLACK
ART. NO. 5114/5115



GAS BOTTLE COVER STYLE
11 KG RED/BLACK
ART. NO. 5116/5117

ACCESSORIES

URBAN SERIES



URBAN

ART. NO. 209533

- 2 stainless steel burners
- Cast enamel grate
- Chrome plated pan grates
- Powder-coated steel lid

	W 94 x D 42 x H 34 cm
	W 48 x D 32 cm
	4.4 kW
	13 kg

30 MBAR



URBAN PRO

ART. NO. 206033

- 2 stainless steel burners
- Cast enamel grate
- Chrome plated pot grates
- Powder-coated cast aluminium lid

	W 94 x D 42 x H 38 cm
	W 48 x D 32 cm
	4.4 kW
	13 kg

30 MBAR



URBAN TROLLEY

ART. NO. 208133

- 2 stainless steel burners
- Cast enamel grate
- Chrome plated pot grates
- Powder-coated steel lid
- Robust trolley

	W 94 x D 55 x H 95.5 cm
	W 48 x D 32 cm
	4.4 kW
	18.5 kg

30 MBAR



URBAN PRO TROLLEY

ART. NO. 208033

- 2 stainless steel burners
- Cast enamel grate
- Chrome plated pot grates
- Powder-coated cast aluminium lid
- Robust trolley

	W 94 x D 55 x H 99.5 cm
	W 48 x D 32 cm
	4.4 kW
	18.5 kg

30 MBAR



REVERSIBLE CAST IRON GRILL PAN 1/2
ART. NO. 2075



STAINLESS STEEL GRILL PAN
ART. NO. 2076



STAINLESS STEEL WOK
ART. NO. 8825



PIZZA STONE INCL. HOLDER
ART. NO. 8602



TROLLEY
URBAN + URBAN PRO
ART. NO. 2065



CARTRIDGE HOLDER SET
ART. NO. 2082 Ø8MM NOOZLE
ART. NO. 2083 Ø10MM NOOZLE



THREADED CARTRIDGE 450 G
ART. NO. 6322



GAS BOTTLE COVER STYLE
5 KG RED/BLACK
ART. NO. 5114/5115



GAS BOTTLE COVER STYLE
11 KG RED/BLACK
ART. NO. 5116/5117



PREMIUM WEATHER COVER
URBAN / URBAN PRO
ART. NO. 5681



PREMIUM WEATHER COVER
URBAN TRO. + URBAN PRO TRO.
ART. NO. 5699



670°

EXPLORER NEXT SERIES



EXPLORER NEXT

ART. NO. 210333

- 2 stainless steel burners
- Stainless steel grate
- Chrome plated pot grates
- Powder-coated steel lid

	W 59 x D 47 x H 76 cm
	W 48 x D 32 cm
	4.4 kW
	10 kg

30 MBAR



EXPLORER NEXT PRO

ART. NO. 210233

- 2 stainless steel burners
- Stainless steel grate
- Chrome plated pot grates
- Lid made of powder-coated cast aluminium
- Stable storage tray

	W 59 x D 47 x H 80 cm
	W 48 x D 32 cm
	4.4 kW
	11 kg

30 MBAR



REVERSIBLE CAST IRON GRILL PAN 1/2
ART. NO. 2075



STAINLESS STEEL GRILL PAN
ART. NO. 2076



STAINLESS STEEL WOK
ART. NO. 8825

NEW



PIZZA STONE INCL. HOLDER
ART. NO. 8602



CAST IRON GRATE
ART. NO. 2077

NEW



BAG EXPLORER NEXT + NEXT PRO
ART. NO. 2101



CARTRIDGE HOLDER SET
ART. NO. 2082 Ø8MM NOOZLE
ART. NO. 2083 Ø10MM NOOZLE



THREADED CARTRIDGE 450 G
ART. NO. 6322



GAS BOTTLE COVER STYLE 5 KG RED/BLACK
ART. NO. 5114/5115



GAS BOTTLE COVER STYLE 11 KG RED/BLACK
ART. NO. 5116/5117



PREMIUM WEATHER COVER EXPLORER NEXT SERIE
ART. NO. 5681

680°

690°

PIZZA OVEN PACO™



NEW PACO™

ART. NO. 3130633

- Cordierite pizza stone
- Stainless steel burner
- Double-walled isolated housing

	W 65,3 x D 39,3 x H 31 cm
	W 33.5 x D 33.5 cm
	4 kW
	10.2 kg



NEW PACO™ ROTATE

ART. NO. 3131633

- Electrically rotating Cordierite pizza stone
- Stainless steel burner
- Double-walled isolated housing

	W 65,3 x D 39,3 x H 31 cm
	Ø 30.5 cm
	4 kW
	11 kg

reddot award 2017
winner

AURORA® SERIES

GREY/MINT/TAUPE

AURORA®

ART. NO. 1364/1360/1363

- Enamelled grill grate
- Outer casing made of coated steel
- Practical grill grate lifting aid
- Extremely quiet E-FAN BBQ-fan technology

	W 47 x D 26 x H 13.5 cm
	W 37 x D 25 cm
	3.7 kg

710°

COPPER/BLACK/MAT SILVER

AURORA® MIRROR

ART. NO. 1368/1365/1380

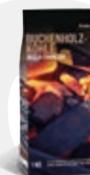
- Solid, enamelled cast grate
- Mirrored surface
- LED mood light can be switched on under the grill
- Practical grill grate lifting aid
- Extremely quiet E-FAN BBQ-fan technology

	W 47 x D 26 x H 13.5 cm
	W 37 x D 25 cm
	5.7 kg



NEW

PREMIUM
WEATHER COVER
ART. NO. 5687



BEECH CHARCOAL 1 KG
ART. NO. 1383



IGNITION PASTE 200 ML
ART. NO. 1386



BAG
ART. NO. 1389



CAST IRON GRATE
ART. NO. 1388

ACCESSORIES



reddot winner 2022



2 TURBO

ART. NO. 9710

- TURBO ZONE™ (3 kW)
- SWITCH GRID™
- 2 heating zones for powerful direct and indirect grilling/baking
- 2 folding shelves at the side
- Stainless steel warming grate

	W 112.5 x D 57 x H 111.5 cm
	W 50 x D 39 cm
	3 x 1.5 kW
	36.5 kg



2 TURBO SHADOW

ART. NO. 9712

- TURBO ZONE™ (3 kW)
- SWITCH GRID™
- 2 heating zones for powerful direct and indirect grilling/baking
- 2 folding shelves at the side
- Stainless steel warming grate

	W 112.5 x D 57 x H 111.5 cm
	W 50 x D 39 cm
	3 x 1.5 kW
	38 kg



NEW



2 TURBO

ART. NO. 97156

- TURBO ZONE™ (3 kW)
- SWITCH GRID™
- 2 heating zones for powerful direct and indirect grilling/baking
- 2 folding shelves at the side
- Stainless steel warming grate
- Practical serving tray

	W 108 x D 57 x H 108,5 cm
	W 50 x D 39 cm
	3 x 1.5 kW
	31.5 kg



2

ART. NO. 97116

- 2 heating zones (2.6 kW) for powerful direct and indirect grilling/baking
- Cast enamel grate
- Stainless steel warming grate
- 2 folding shelves at the side

	W 103 x D 51.5 x H 99 cm
	W 51 x D 33.5 cm
	2 x 1.3 kW
	24,5 kg



1. 7793
2. 7792
3. 7790
4. 7791

**SWITCH GRID
ADDITIONAL INSERTS**



**STAINLESS STEEL
ROTISSERIE**
eFLOW PRO + eFLAVOUR
ART. NO. 7905



**SWITCH GRID
DUTCH OVEN**
ART. NO. 7795



**PREMIUM
WEATHER COVER**
eFLOW PRO + eFLAVOUR
ART. NO. 5691



**PREMIUM
WEATHER COVER**
eCRAVE
ART. NO. 5690



GERMAN
DESIGN
AWARD
WINNER
2024

When things get hot at the barbecue, there's one thing that counts above all: keeping an overview. And nothing is better suited to this than the **GRILL MAGS®**. The magnetic cutlery, grill rack, spice, kitchen roll and bottle holders create order and impress with their clever features: In addition to a removable opener, the bottle holder also has a cooling pack for drinks that stay refreshingly cold. Encased in a stainless steel panel and with an extra-grip design, the MAGS literally deliver what they promise: a maximum tidy grill.



GRILL MAGS®
BOTTLE HOLDER **NEW**
W 10,5 X D 10 X H 10,5 CM
ART. NO. 7714



GRILL MAGS®
KITCHEN ROLL HOLDER **NEW**
2 x W 11 X D 6 X H 8 CM
ART. NO. 7711



GRILL MAGS®
SPICE HOLDER **NEW**
OUTSIDE: W 26,5 X D 10 X H 5 CM
INSIDE: W 21 X D 8,2 X H 4,8 CM
ART. NO. 7718



GRILL MAGS®
GRATE HOLDER **NEW**
2 x W 3 X D 8,5 X H 30 CM
ART. NO. 7716



GRILL MAGS®
BBQ CUTLERY HOLDER **NEW**
W 30 X D 7,5 X H 3 CM
ART. NO. 7717



GRILL MAGS®
UNIVERSAL CONTAINER **NEW**
W 34 X D 14 X H 26 CM
ART. NO. 7715



GRILL MAGS®
CHOPPING BOARD
W 30 X D 6,5 X H 46,5 CM
ART. NO. 7824

* All items without contents (grill cutlery, kitchen roll, grill rack, spices, bottles).

UNIVERSAL ACCESSORIES

With the right barbecue accessories, nothing can go wrong at your barbecue event. The right little helpers range from gloves to shashlik skewer sets. So you can give free rein to your creativity and prepare a variety of barbecue dishes.



PREMIUM BBQ TONGS
MADE OF STAINLESS STEEL
ART. NO. 8787



FRYING PAN M **NEW**
MADE OF CAST IRON
INCL. BAMBOO BOARD/-LID
ART. NO. 8772



LCD RADIO
THERMOMETER **NEW**
W 6 x D 7 x H 12 CM
ART. NO. 8793



MELTING DOME
MADE OF STAINLESS STEEL
Ø 16 x H 10 CM
ART. NO. 8783



BBQ PROTECTIVE MAT **NEW**
MADE OF SOFT-PVC
L 160 X W 80 CM
ART. NO. 7409



CAST IRON BURGER PRESS
ART. NO. 8816

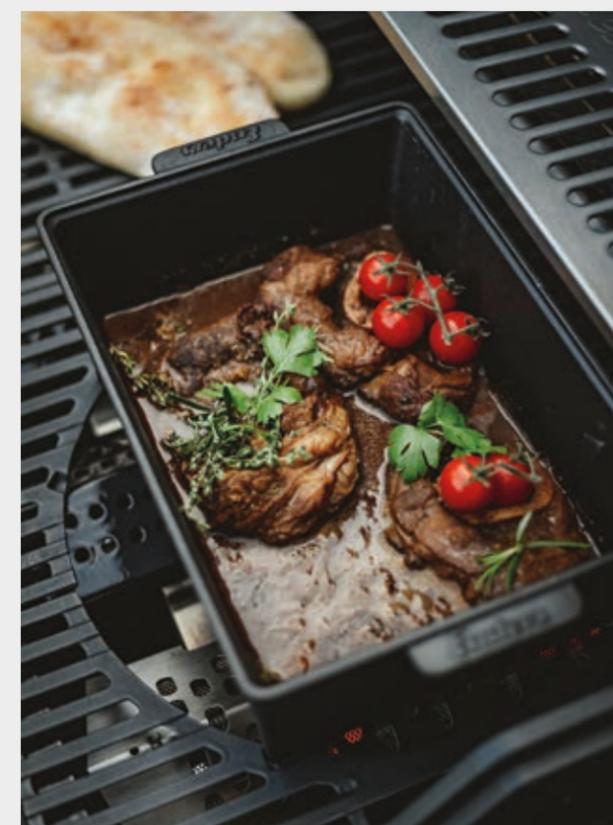


BBQ TRAY MADE OF STAINLESS STEEL
W 32 x D 19 x H 1,5 CM
ART. NO. 8804



CAST IRON BOWL SET **NEW**
(2-ER SET)
ART. NO. 7936

Turn your barbecue into a true all-purpose weapon – meatball-proof. Whether it's hearty braised dishes with the **Dutch Oven**, intense searing with the **Sear Grate**, hot baking sessions on the **Pizza Stone**, crispy meat fun thanks to the **Poultry Roaster**, fast and healthy cooking from the **Wok** or delicious side dishes in the **Pan** – thanks to the **SWITCH GRID™** you are well-prepared for any and all uses. Quick and easy to replace, you can equip the enameled cast-iron grill with a removable round element to suit your taste.



FOR EVEN MORE ACCESSORIES
SCAN THE FOLLOWING SCAN
THE QR CODE:



PLANCHA

With the plancha, you'll enjoy a slice of Mediterranean cuisine on your Enders barbecue. The grill plate boasts a huge grill surface made of enamelled cast iron, and optimally stores and distributes the heat of your BBQ. Thanks to the second feature, in particular, the plancha is ideal for a wide range of dishes – from fish and vegetables to burgers, bacon, fried eggs or pancakes.



PLANCHA

ART. NO. 7799

- for KANSAS II PRO
- for MONROE PRO
- for COLORADO
- for CUBIQ PRO



NEW

PLANCHA L

ART. NO. 7889

- for KANSAS II PRO 4
- for MONROE PRO 3
- for COLORADO 3 + 6



NEW

PLANCHA XL

ART. NO. 7884

- for MONROE PRO 4
- for COLORADO 4 + 6



ROTISSERIE



ROTISSERIE PRO

ART. NO. 7908

- for UNIQ PRO
- for KANSAS II PRO
- for MONROE PRO
- for COLORADO 3 + 4
- for CHICAGO NEXT

770°

STAINLESS STEEL ROTISSERIE

- for COLORADO 3 + 4
- for COLORADO 6
- for CUBIQ PRO 2 + 3, eFLOW PRO, eFLAVOUR 2

ART. NO. 7903
ART. NO. 7909
ART. NO. 7905



PIZZA COVER



NEW

PIZZA COVER TURBO

ART. NO. 7881

- Made of stainless steel
- Equipped with a viewing window
- Large pizza stone included (40 x 30 cm)
- Suitable for Monroe Pro, Colorado with Backburner as well as for 3, 4 and 6 burners



PIZZA STONE
Ø 31,5 CM
ART. NO. 8791



PIZZA STONE
W 40 x D 30 x H 1,5 CM
ART. NO. 8775



PREMIUM PIZZA CUTTER
MADE OF STAINLESS STEEL
W 35,5 x D 11 x H 2,5 CM
ART. NO. 8771



PREMIUM PIZZA SHOVEL
MADE OF STAINLESS STEEL
W 20 x D 53 x H 3,5 CM
ART. NO. 8770

COMMERCIAL



COMMERCIAL

ART. NO. 5500623

- Stainless steel burner
- 4–14 kW infinitely variable output
- Practical storage table
- Brushed stainless steel housing with lockable door
- Large brushed stainless steel base for extra stability

H 230 x Ø 88 cm
 4–14 kW
 29 kg



ELEGANCE

ART. NO. 937622/23

- ECO PLUS stainless steel burner
- 3.5–8 kW infinitely variable output
- Slimline stainless steel slip case

H 218 x Ø 76 cm
 3.5–8 kW
 11.5 kg

30 % less CO₂-emissions*
 30 % lower costs*



FANCY

ART. NO. 544123

- ECO PLUS stainless steel burner
- 3.5–8 kW infinitely variable output
- Practical storage table
- Housing with magnetic polyester casing

H 218 x Ø 76 cm
 3.5–8 kW
 11 kg

30 % less CO₂-emissions*
 30 % lower costs*



PREMIUM WEATHER COVER
 FANCY / ELEGANCE
 ART. NO. 5683 / 5675



HEIGHT-ADJUSTABLE TABLE
 ELEGANCE
 ART. NO. 5062



PREMIUM WEATHER COVER
 COMMERCIAL
 ART. NO. 5678



PREMIUM WEATHER COVER
 POLO® 2.0 + POLO® BLACK 2.0
 ART. NO. 5676

* than conventional 12 kW standard burners
 * 66 % less CO₂ emissions and costs when using both burners

POLO® 2.0



POLO® 2.0

ART. NO. 546033

- Stainless steel burner
- 3–6 kW infinitely variable output
- ENDUR reflection system: infrared heat rays are radiated widely and highly efficiently
- Targeted heating without heat loss, exactly at seat height
- Optimally protected controls within the casing
- Stainless steel case

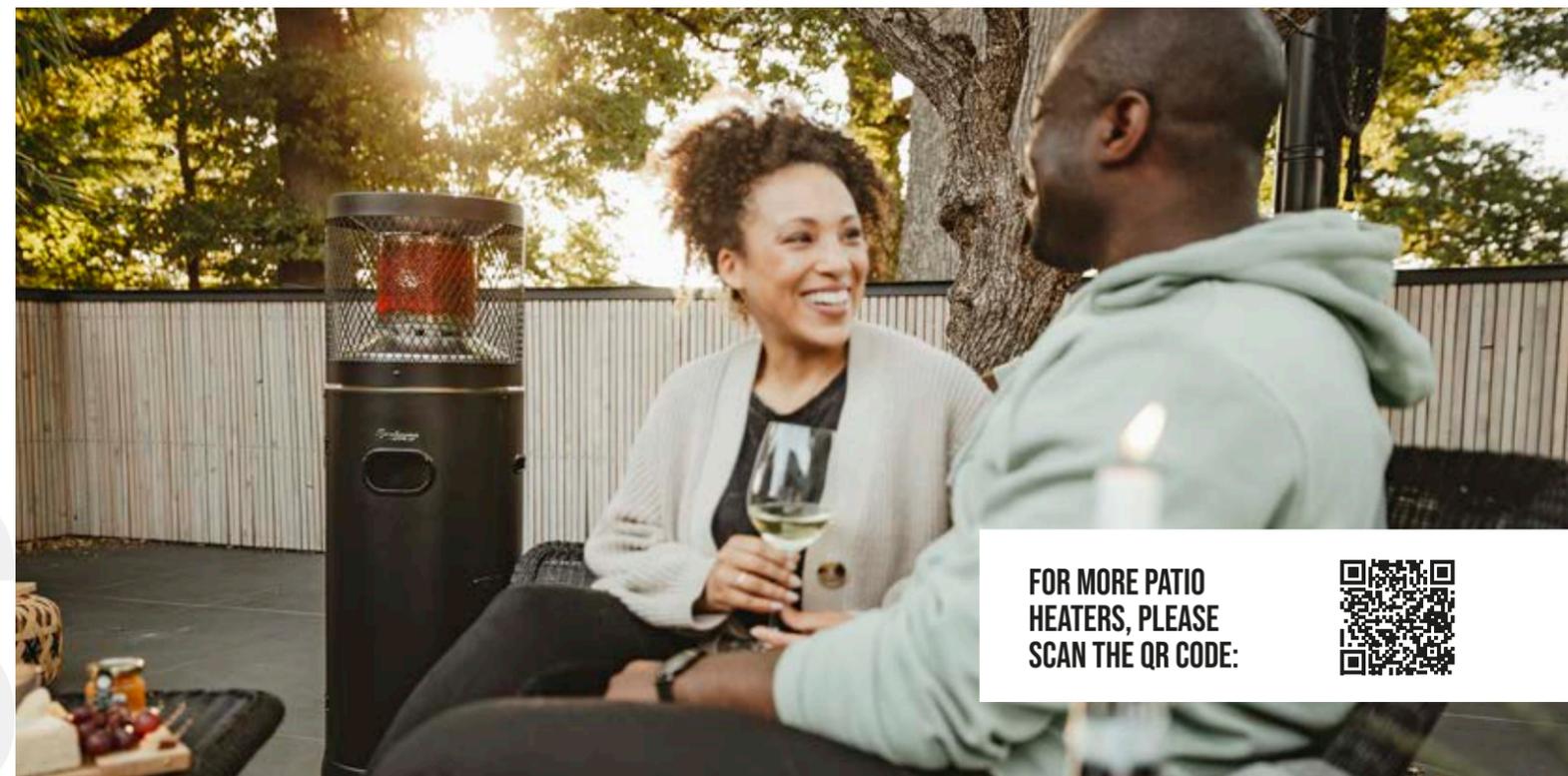
H 115 x Ø 42 cm
 3–6 kW
 12.5 kg

POLO® BLACK 2.0

ART. NO. 546233

- Stainless steel burner
- 3–6 kW infinitely variable output
- ENDUR reflection system: infrared heat rays are radiated widely and highly efficiently
- Targeted heating without heat loss, exactly at seat height
- Optimally protected controls within the casing
- matt powder coated case

H 115 x Ø 42 cm
 3–6 kW
 12.5 kg



FOR MORE PATIO HEATERS, PLEASE SCAN THE QR CODE:



COMPETITION

NEW HEAT, NEW HAPPINESS.



In keeping with tradition, we've gone all out with the "Hottest Magazine Alive" and have prepared a mega competition for you. As always: Attention, the price is hot, so don't burn your fingers. To cut a long story short: You know how it goes. And if not, you can find the rules of the game here again:

1. Take an Enders sticker
2. Stick it to something
3. Take a photo of your artwork
4. Upload it to Instagram
5. Add the hashtag #EndersHeat24 underneath
6. Follow our account @endersgermany

That wasn't too hard now, was it? And just between you and me, don't tell the others: the more creative and witty your picture idea is, the greater your chances of winning the main prize.

Good luck!

WIN:
UNIQ[®]
PRO 3
CRUISTER[®]



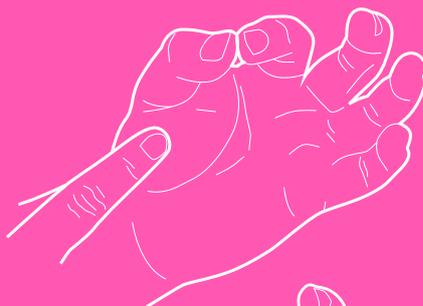
ALL GOOD THINGS COME TO ENDERS



Please remember that your Instagram profile must be set to "public". The competition will take place from 01.01.24 to 31.08.24. You must be at least 18 years old to take part. By participating in this competition, you agree to release your data in accordance with the new GDPR standards for dispatch in the event of winning. If the conditions of participation are not met, a new draw will take place. The prize cannot be exchanged. No cash payment.

DEXTEROUS: YOUR PERFECT STEAK

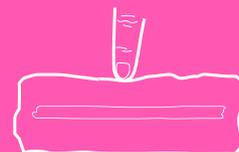
RARE



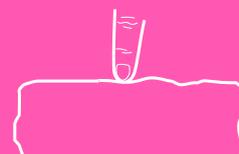
MEDIUM RARE



DONE



WELL DONE



Subject to changes, errors and colour deviations. Information about our General Terms & Conditions can be found on our website www.enders-germany.com

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Visit us at www.enders-germany.com for plenty more offers and inspiration.

Enders®