

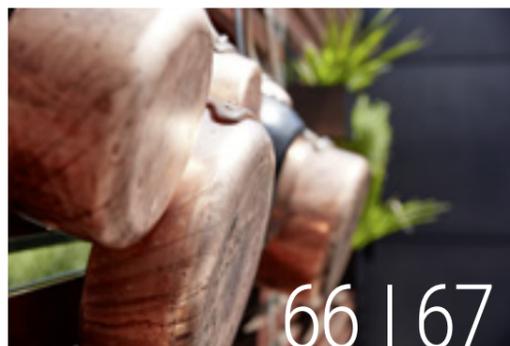
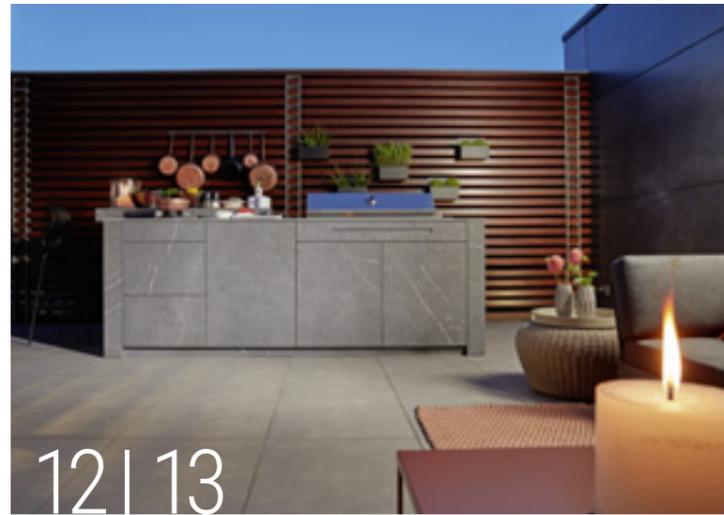


BBQ meets EMOTION
BBQ meets PERFECTION
BBQ meets FUNCTION

BBQ 
TION



Whet your appetite	
CELEBRATE LIFE OUTDOORS	4 - 7
Our burning passions	
ABOUT US	8
Create your menu	
STEP BY STEP TO YOUR VERY OWN DREAM KITCHEN	9
Choose the ingredients	
MODULAR DESIGN	10 - 11
A basis for long-term enjoyment	
FINISHES	12 - 39
Turn up the heat	
BARBECUE	40 - 55
Make some space, please!	
EQUIPMENT	56 - 65
For the perfect flavour	
COOKING UTENSILS	66 - 67
Delectable dishes	
RECIPES	68 - 75
FAQ	76
IMPRINT	77



WE LOVE LIFE

in the open air.

If it weren't for the German climate, we'd happily spend 365 days a year outside. We've therefore set up a second home a few hundred kilometres further south, in Spain. It's not just the impressive 2,800 hours of sunshine every year that keep drawing us back there, but, above all, the way the Spaniards celebrate life. They make the most of even the little everyday encounters with a delightful mix of serenity, vivacity and a large helping of hospitality. And they've got the right idea. What could be better than spending a summer's day in the open air with your family and friends – cooking, eating and simply enjoying some time together? Exactly: nothing whatsoever!

We want you to experience this precise feeling every single day. After all, you don't need a Mediterranean climate for the perfect barbecue experience. With the right equipment, steaks can taste great even in the cold depths of winter. And so, BBQtion was created. The story began a few decades ago with carcass furniture and functional tables for interiors. Soon after, premium garden furniture joined the party. Today, we are manufacturing furniture in the third generation and using all of our experience and resources to produce unique outdoor kitchens under the name BBQtion. To cook outdoors – without compromising on functionality, comfort or visual appeal: that is our mission. Let's celebrate life in the open air more than ever. We look forward to joining you on this journey.

Book + Drink Dicks



WHET YOUR APPETITE

Celebrate life outdoors

Cooking in the open air tickles all of our senses: we can breathe in the fresh air, feel the gentle breeze on our skin, see the beautiful plants around us, listen to the tweeting of bird song and smell the delightful aromas of the food on our barbecue, which tastes like it had been cooked by a Michelin-star chef. You'll be surprised: when the sun shines on your face, even peeling potatoes can feel wonderfully relaxing.

With a BBQtion kitchen, your garden or terrace will be transformed into a blissful oasis once more. All utensils are handily stored exactly where you need them, so there's no longer any need to trail back and forth for things. You're also able to constantly remain in the midst of the action and spend the entire time with your guests. They lick their fingers after enjoying delicious, perfectly barbecued food – which you've conjured up as if by magic thanks to sophisticated, high-end technology. No conversation has to be interrupted or anecdote missed just to grab a bottle of beer from the house. Shouts for additional drinks as someone heads inside are also a thing of the past. With a BBQtion kitchen, there's no more EITHER/OR, only BOTH.



THE OUTDOOR KITCHEN

ABOUT US

Our burning passions

With over 30 years of experience, we can proudly and justifiably say that we are experts in furniture building. Ever since day one, we've been firmly committed to the good old concept of "Made in Germany". Our products are manufactured at our head office in Langenberg in the district of Gütersloh, where a 2,000-square-metre facility houses our production and logistics departments as well as our showroom.

We like to keep distances short – not just when barbecuing and cooking. We therefore work almost exclusively with regional partners and suppliers. This not only saves time and money, but, above all, benefits the environment. And while we're on that topic: what many companies are currently discovering – resource-efficient management and waste avoidance – we've already been doing for decades. One example of this is that after assembling products for customers, we take the packaging away with us and re-use it.

WE BELIEVE THAT THERE ARE THREE GOOD REASONS WHY YOU SHOULD CHOOSE A BBQTION OUTDOOR KITCHEN:

1 EMOTION

It will spectacularly brighten up your life. Enjoy the sociability of cooking in the open air and add a touch of Mediterranean flair to your home.

2 PERFECTION

Whether in terms of the materials and design, the appliances or the equipment, quality is always our number one priority. After all, your BBQtion should enrich your life for years to come.

3 FUNCTION

The two key ingredients for an all-round successful outdoor cooking experience are simple handling and intelligent equipment. With a BBQtion, everything is always within easy reach. And thanks to high-quality premium appliances, you can conjure up dishes just like you do in your indoor kitchen – except better.

CREATE YOUR MENU

Step by step to your very own dream kitchen

Good planning is half the battle. It goes without saying that this particularly applies to kitchens, whether indoors or out, as they should ideally provide us with valuable services for several decades.

Planning a BBQtion kitchen is extremely easy and follows the motto: anything goes. Regardless of how much room you have, the BBQtion will perfectly adapt to your garden or terrace thanks to its flexible modular design. We'll take a closer look at our modules on page 10. This not only makes every kitchen unique but also offers potential for expansion at any time.

If, after a few years, you decide you'd like a fridge or more work space, it's no problem at all: simply add an extra module. We'll closely support you during any such modifications and help you find a solution to meet your own personal requirements. To get you started, we've summarised the individual planning steps.

1. PHOTOGRAPH YOUR GARDEN

We'll gladly help you decide where to position your kitchen. Simply send us some photos of your garden and terrace and we'll work with you to find the ideal location for your new little treasure.

2. CLARIFY YOUR NEEDS

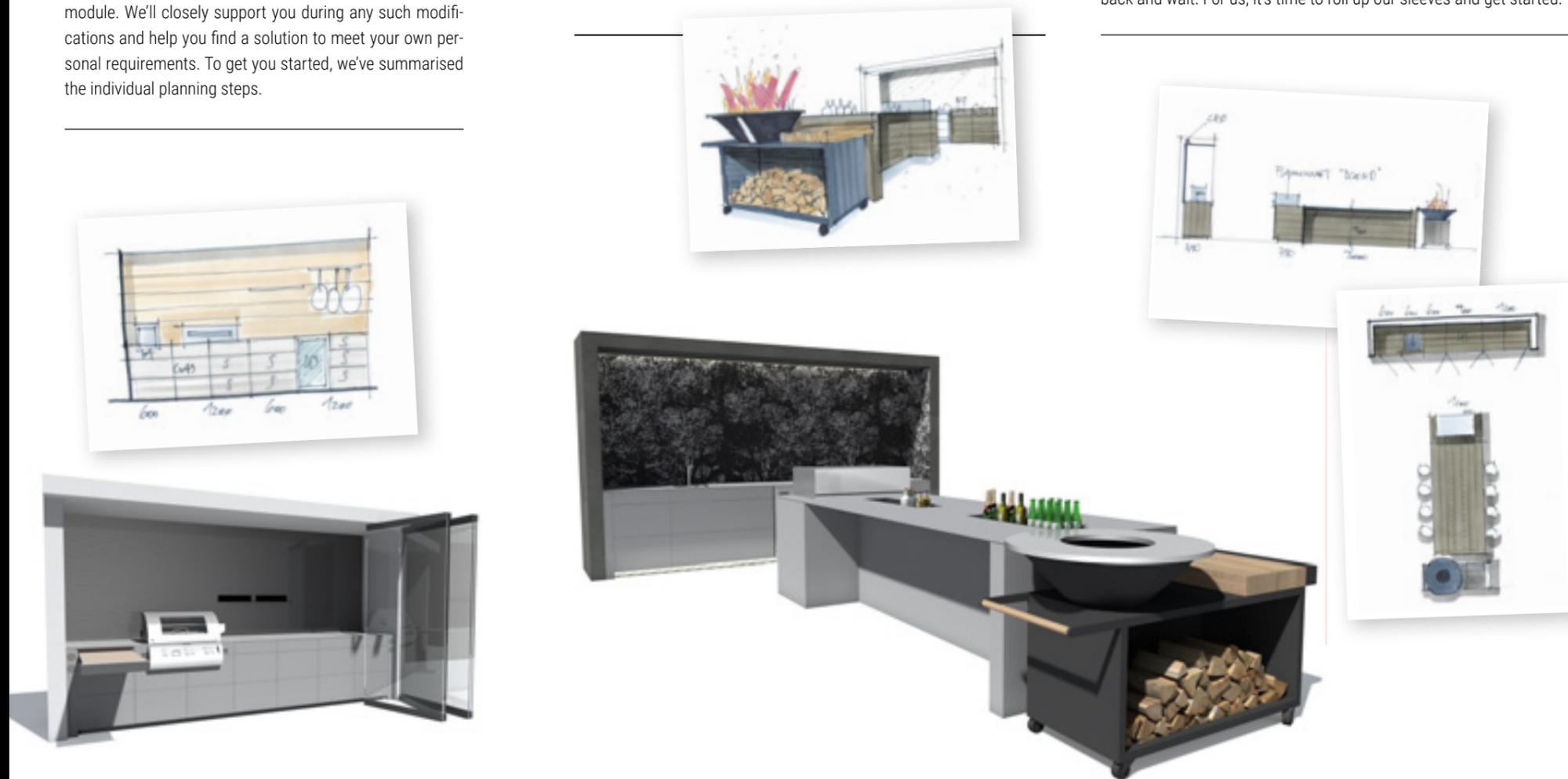
We'll tailor the kitchen to your precise needs. To do this, we'll carefully discuss your requirements and wishes with you in advance. How much space is available? Would you prefer a wall or island solution? Which barbecue should be installed? Do you need other elements like a hob, fridge, sink or dishwasher? We'll work with you to find the answers to all of these questions.

3. VISUALISE YOUR KITCHEN

If you choose a BBQtion kitchen, we'll create a 3D design based on our discussions. This will provide you with a clear picture of how the modules and appliances will be arranged and give you an initial feel for your new kitchen.

4. FINE-TUNE YOUR PLANS

If the design is exactly what you want, we can start building your kitchen right away. But perhaps there are certain details that you'd like to change – like adding a different barbecue or more drawers? We'll gladly discuss the options with you so you can find the optimum solution that 100 percent meets your needs. All you then need to do is sit back and wait. For us, it's time to roll up our sleeves and get started.



There's no such thing as too much choice. Choice sets you free! As every BBQtion is individually composed, you can design your dream outdoor kitchen to meet your precise wishes. This is made possible by our three 95 cm high modules in various widths (60, 90 and 120 cm) and depths (75 and 100 cm). The 75 cm deep version can be optionally fitted with a back panel that matches the fronts. The free-standing solution with a depth of 100 cm has the advantage that you can use your kitchen from both sides – so no-one gets in your way, even when preparing food with lots of people around.

Your outdoor kitchen has to be able to hold its own against its indoor 'sibling'. We therefore don't compromise when it comes to equipment (see page 24) or storage space either. All carcasses are made from premium HPL, robust panels made of heat-resistant resins (see pages 14 – 15). The space available in the outdoor kitchen is almost unlimited. All modules can be fitted with doors as well as standard and interior drawers. The worktop comes pre-integrated and is made from a continuous panel. If you need more space, simply add the table integrated into the drawer for an extra 90 cm. A further highlight: the sliding counter top made of oak, ceramic or HPL offers you maximum flexibility.

CHOOSE THE INGREDIENTS

Modular design



MAXIMUM STORAGE IN THE SMALLEST SPACE

This wall solution impresses with its practical compact design. Drawers in various sizes, a built-in cupboard and bin inserts offer plenty of space and keep everything where it belongs. Thanks to the integrated sink, even the washing up can be done in an instant.



CORNER SOLUTIONS

An L-shaped design can make the best use of the available space. This version of the kitchen with a matching wall panel and plant box looks particularly refined. The sliding oak counter offers an additional, flexible work space while chilled drinks can be instantly accessed from the fridge.





FINISHES

A basis for long-term enjoyment

The finishes on outdoor kitchens have to endure a fair bit more than those on indoor ones: they should ideally be in permanent use and cope with vegetables being chopped, pans being set down and occasional spills when mixing sauces and dressings. They also have to withstand all weather conditions, whether rain, wind or snow. For the kitchen to still look good after several years and last forever, the right materials are therefore essential – and that's exactly what we have to offer!

We're pleased to present our favourite finishes, which we've had excellent experiences with for years. Whichever material you choose, thanks to the straight-lined design, BBQtion kitchens fit perfectly into your terrace and garden. If you'd like to use other materials or décors, we're completely open to your ideas. Together, we'll find the right finish for your BBQtion.



HPL Greystone



HPL Concrete

HIGH PRESSURE LAMINATE (HPL)

HPL panels are made of heat-resistant resins, resulting in a particularly robust design that is both scratch and impact resistant. The ease of cleaning HPL also makes concerns about spatters of sauce or drops of red wine a thing of the past.

We offer our HPL finishes in various décors. They come in multiple matt shades and create a very natural and refined look, especially when combined with wood. Our vintage oak surfaces are ideal for the



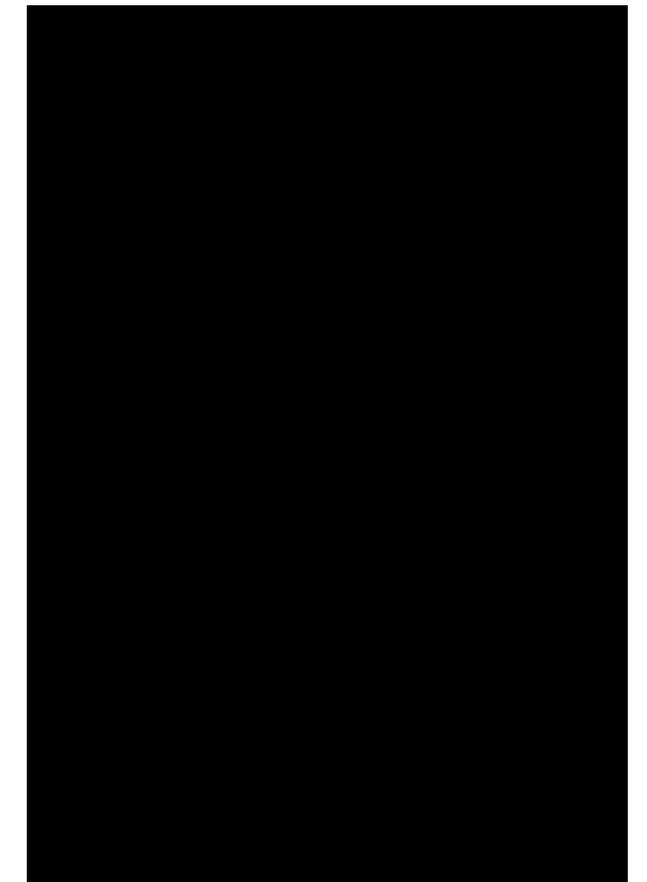
HPL Blackstone

HPL

Multilayered surface with high durability

pull-out table and sliding counter, for example. We strongly recommend that you protect the wooden finishes against the rain and weather by using a cover, which can also be ordered from us.

But it's not just the wood that will like the cover: if you haven't spent much time outdoors for a while, protecting your BBQtion will make it quickly ready for use again with little cleaning.



HPL Soft Black

Transform your kitchen into a unique work of art! Every ceramic front is made from a single slab. If you choose a structured front, the entire surface will feature an exclusive grain that makes your kitchen truly unique.

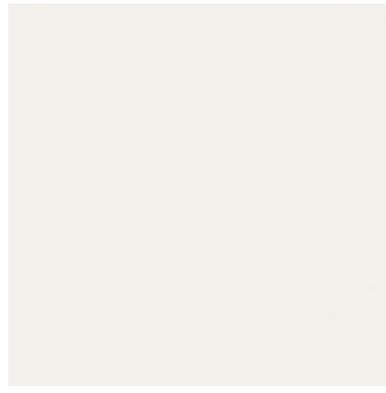
To optimally use the special properties of ceramic, experience with this valuable material is essential. We'll therefore support you closely during the planning, production and assembly phases. Their high level

of hardness makes our ceramic finishes abrasion, heat and scratch resistant. This means you can place hot pots and pans on them without concern and even cut up food without a chopping board.

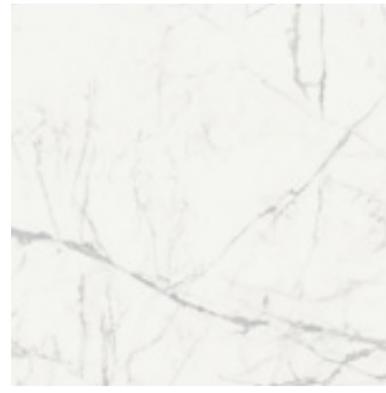
The closed surface prevents any absorption of liquid – so spilt drinks, sauces and the like won't damage the ceramic kitchen. A little washing-up liquid and water usually suffice for cleaning.

CERAMIC

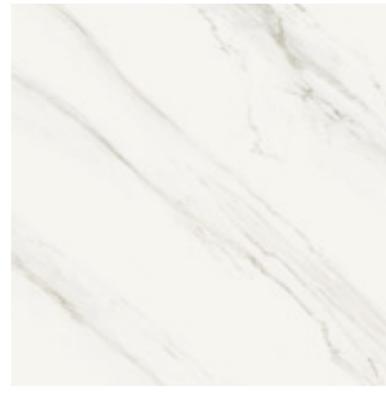
Extraordinary surface meets function



SILK Blanco



SYROS Super Blanco-Gris natural



TOUCHÉ Super Blanco-Gris natural



ANANDA Blanco

IND



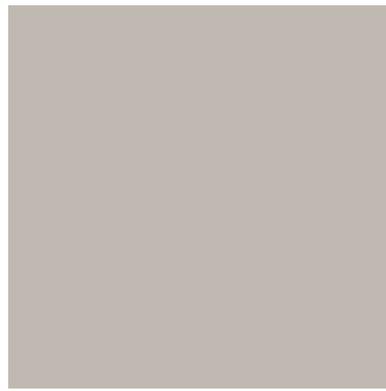
PETRA Crema

IND

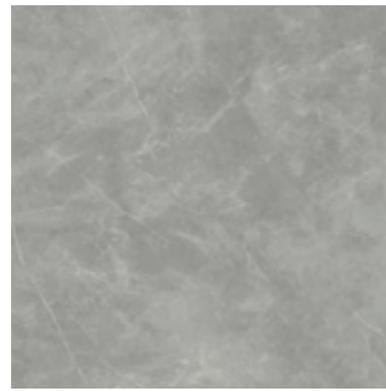


VINT Gris natural

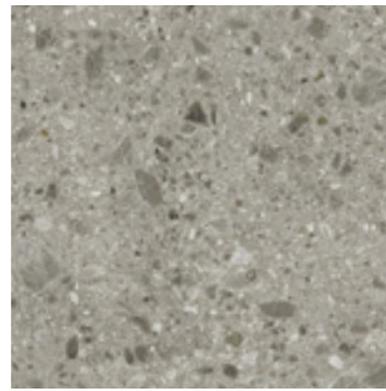
IND



SILK Camel natural



STORM Gris natural

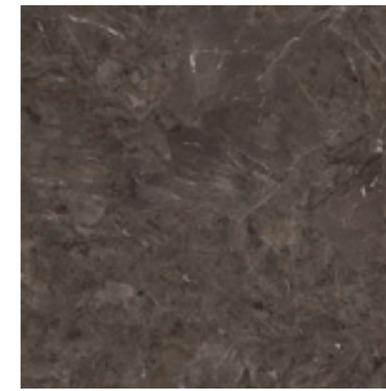


ISEO Gris



METEORA Gris

IND



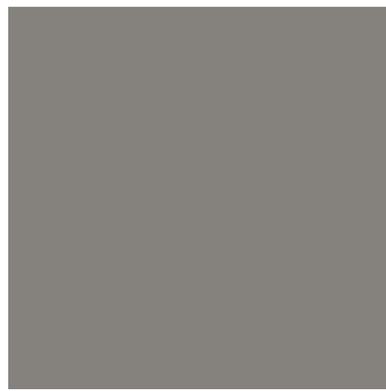
UMBRA Marrón

IND



MATERIA Taupe

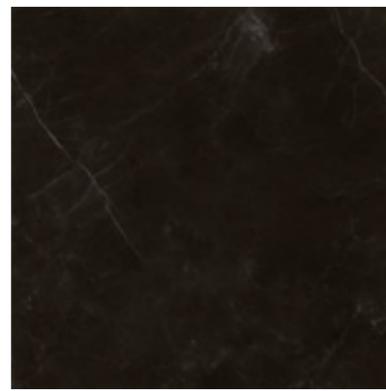
IND



SILK Gris natural



SILK Negro natural

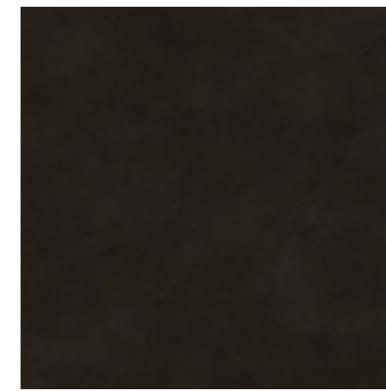


STORM Negro natural



MATERIA Antracita

IND



MATERIA Marrón natural

IND

Surfaces marked with **IND** are suitable for induction ceramics. The maximum panel size for these surfaces is 1,500 x 3,200 mm.

The maximum panel size for standard surfaces is 1,600 x 3,200 mm

CERAMIC

Extraordinary surface meets function



Platinum white natural



Palladium grey natural



Urban Argento natural



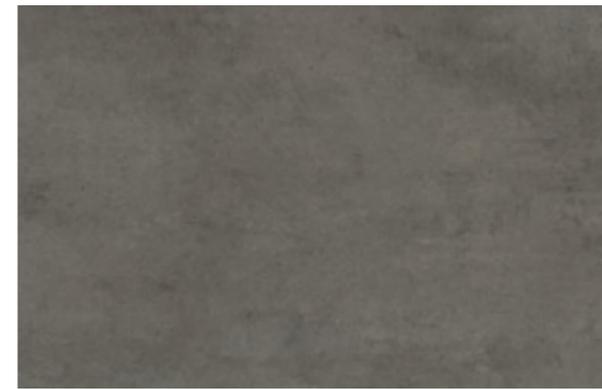
Sand Earth natural



Rovere Buckskin natural (light oak)



Rovere Baio natural (dark oak)



Brown Earth natural



Pietra Grey natural



Black Diamond natural



Dark Marquina polished

INVISIBLE COOKING

Ceramics makes it possible





In a unique process, the highest quality minerals are fired and shaped for the kitchen design. The process results in even higher heat resistance of the material. Due to its quick cooling and ease of cleaning, the surface can be used not only as a cooking area, but also as a work surface.





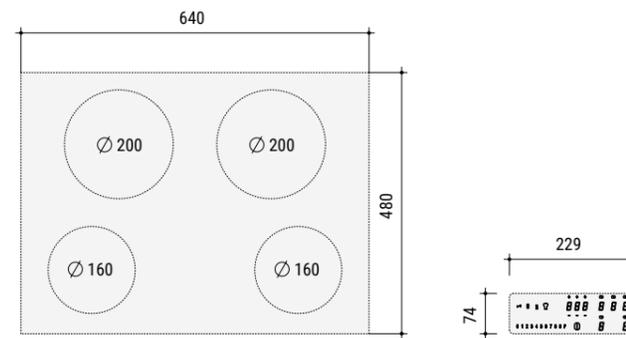
With the revolutionary BBQtion-INDUCTION, we offer the option of cooking or preparing food directly on the worktop with an integrated, built-under induction system.



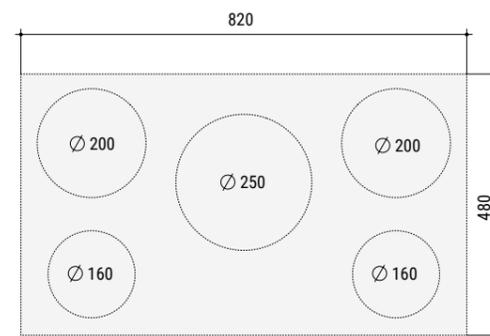
BBQtion INDUCTION



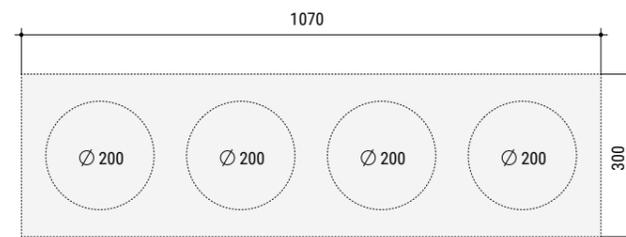
Different hobs for invisible induction



640 x 480 mm, max. Power 5,8 kw



820 x 480 mm, max. Power 7,2 kw



1070 x 300 mm, max. Power 6,4 kw

Food of all kinds can be prepared with pleasure on the induction fields of the BBQtion-INDUCTION, which can be of different sizes as required. In addition to the already well-known technical characteristics of ceramics (resistance to stains, scratches, impacts, etc.), high heat resistance and total aesthetic continuity are added.

The markings on the ceramic surface identify the individual cooking zones, and sensors detect whether induction cookware is on the surface or not. The induction technology works through the ceramic, effectively heating pots and pans placed there, while the control panel can be optionally located in the worktop or the front panel.

And the nice thing is, the ceramic surface cools down quickly after cooking, the induction is protected under the work surface, which is also easy to clean and in no time the kitchen is back in aesthetic spotlight.

Advantages of invisible induction:

- Large working area with additional space
- Puristic, tidy appearance
- Easy-care, waterproof, durable surface in various designs
- High safety factor due to immediate cooling of the cooking area
- Short heating-up time
- Low energy consumption



Arrangement of cooking and control panel in the worktop



in the worktop and front panel



in the worktop and folded front panel, folding min. 145 mm, see picture





The retractable water tap is lifted for rinsing and then lowered again to cover the sink.



As we manufacture the cover on a rebate no work surface is lost with the sink, when covered it is flush with the worktop.



With our island solution, several people can eat on the back side and there is still more storage space for dishes and cutlery.



We also think of the details, whether cutlery inserts, knife block, spice storage or plate boxes in oak matching the kitchen, so that everything is in order.







PERFECTION IN CERAMIC

Uniquely beautiful, yet robust



MAXIMUM CONVENIENCE THANKS TO CUSTOMISATION

As if from a single mould, the surfaces, barbecue and table form a harmonious unit and blend perfectly into the surroundings. This unique BBQtion radiates minimalist elegance while at the same time offering all the functional refinements that turn a barbecue evening into an unforgettable experience. A special highlight is the large ceramic table with a warm, wooden look, which directly adjoins the kitchen unit. This is the ideal way to enjoy your role as host or hostess in the close company of your loved ones. Plates, glasses, cutlery, etc. can be neatly stored and kept ready to hand in the custom-made, mobile drawer unit with interior drawers, which is located under the table.

When it comes to convenience and storage space, this outdoor kitchen is by no means inferior to its indoor counterpart. As well as an integrated gas hob, the fridge and freezer drawer offer space for all your favourite delicacies – whether served on a plate or in a glass. The practical extending table creates additional work space instantly, while drawers and wooden cutlery inserts provide an extra-large storage area. As you can see: everything we do is focused on your individual wishes. Talk to us openly about your ideas – there is almost nothing we can't do.





BARBECUE

Turn up the heat!



Let's face it, the perfect food can only ever be as good as the barbecue you make it on. This brings us to the heart of your outdoor kitchen: the barbecue. And as tastes differ in this regard too, you can once again give your imagination free reign. Do you burn for coal or prefer to hit the gas? Or perhaps a combination of both? We can install any built-in barbecue in your kitchen – for your own personal barbecue experiences.



FULGOR
MILANO

FULGOR MILANO Professional Outdoor Barbecue with high lid for roasting

BBQtion – Turn up the heat!



Beef Eater

BEEFEATER Proline Sideburner



SOPHISTICATED TO THE LAST DETAIL

Every centimetre an elegant kitchen hotspot



HOW CLEVER ROOM DESIGN SETS THE SCENE FOR YOUR BBQTION

Any space, no matter how small at first glance, can be transformed into a feel-good haven with a little creativity and a beautiful kitchen. The result speaks for itself: with unusual outdoor wallpaper and a custom-made wood shelf made from HPL, this BBQtion blends perfectly into its surroundings and merges into the overall outdoor area. From planning to installation, we develop the BBQtion together entirely according to your preferences and ensure that the barbecue and kitchen fit perfectly with your wishes and space.

As well as its exclusive exterior, this outdoor kitchen also has a lot going for it on the inside: details such as the retractable sink with cover skilfully combine minimalist design with everyday practicality. Sockets free you from unnecessary cables that get in the way when barbecuing. The spacious fridge keeps plenty of refreshments handy so that you can pamper your guests effortlessly. The storage space under the barbecue gives you enough room for items such as cooking utensils or gas bottles, so that you can enjoy your personal barbecue experience free from clutter.





BARBECUE AHOY!

What do a Fulgor Milano and a ship have in common? They are both indestructible and run at top power at the turn of a knob. The secret recipe: Fulgor Milano makes its barbecues from 316 marine grade stainless steel, which is particularly corrosion resistant and therefore also used in ship-building.

Like ships on the high seas, a Fulgor Milano can also withstand the elements and is instantly good to go when the captain and crew are ready: four burners effectively heat the food on the large grill and bring the gas barbecue to operating temperature within the shortest time. Thanks to the unique, high roasting lid made of double-walled stainless steel with a temperature gauge, the heat is retained better than ever. This enables you to cook meals to the precisely desired temperature and then keep them warm. But the Fulgor Milano not only results in delicious food; its linear design is also a feast for the eyes and goes perfectly with your BBQtion kitchen. Cleaning the decks after barbecuing is particularly easy, so your Fulgor Milano is quickly ready for further use.

FULGOR MILANO



Stainless Steel Gas Hob with 4 in-line burners including 1 Wok burner (4.0 kW)





LUXURIOUS ALPINE CHARM

Rustic outdoor kitchen in a class of its own



TURN YOUR GARDEN INTO A MOUNTAIN PASTURE

After a long hike in the snow, how about a delicious après-ski feast – freshly prepared in the open air in bright sunshine? This beautiful outdoor kitchen, crafted from smooth HPL, will make your dream become reality. Amidst the rustic flair, the ultra-modern BBQtion provides a stylish contrast and makes a particularly impressive statement.

Like a sledge, the kitchen unit stands on runners. This makes it both an eye-catcher and an all-rounder that is easy to clean. The same applies to the panels behind the barbecue, the worktop and the counter made from black, brushed ceramic: they not only provide protection but also create a cosy, down-to earth ambience.

In the smallest of spaces, the equipment ticks all the boxes with everything a dedicated barbecue enthusiast could possibly wish for. The Fulgor Milano barbecue fits perfectly into the kitchen and, measuring a space-saving 80 cm, offers maximum barbecue convenience. In addition, the Big Green Egg as a standalone allows you maximum versatility for food preparation. Whether you're cooking, baking, steaming or smoking: with its unique heating system, the charcoal barbecue turns any dish into a delicious, peak performance almost effortlessly. The fridge keeps all ingredients fresh for a long time and ready to hand. And the additional fixed counter on the wall expands the work space without appearing bulky. With this BBQtion, you can enjoy a visual, practical and tasteful enhancement to your outdoor space.

BARBECUING ON THE GRILL RACK OR THE TEPPANYAKI

Cook various dishes directly on the surface of the barbecue. Four gas burners with evenly distributed openings optimally guide the heat to the Teppanyaki and grill rack to achieve perfect results at maximum power.



LID

Do you want to barbecue indirectly? Then opt for the double-walled roasting lid made of 316 marine grade stainless steel. This is a unique feature with regard to gas barbecues and retains more heat under the lid. Thanks to the temperature gauge, you can remain in full control. If you want to barbecue directly, the flat lid is the ideal choice. This covers the grill racks and Teppanyaki after use.



FULGOR MILANO

FAST CARE AND CLEANING

The surfaces are made of 316 marine grade stainless steel and have a special structure. This is practical in several respects. Firstly, the material is very hygienic as no bacteria adhere to it.

Secondly, the taste and quality of the dishes are not affected. Thirdly, the material is extremely easy to look after and corrosion resistant. There is also the added bonus that the grill racks and Teppanyaki are divided in two. They can therefore be removed and effortlessly cleaned.

The position of the grill racks and Teppanyaki enables liquid to run off into a drip tray via a special drain, keeping grease away from the gas burners.

DETAILS THAT MAKE THE DIFFERENCE

BATTERY-POWERED IGNITION

The ignition of the gas burners is controlled by an integrated battery.

ROBUST KNOBS

The sturdy, polished stainless steel knobs let you operate the barbecue simply and precisely.

DIFFERENT PLANNING WIDTHS

Depending on requirements and space, grills are available in widths of 60, 80 and 100 cm.



Grill Rack and Teppanyaki – stainless steel



Grill Rack and Teppanyaki – black matt



THINKING OUTSIDE THE BOX

The dimensions of the terrace are fixed – no problem, together we will find the best outdoor kitchen for your needs. The practical counter in ceramics not only serves as an additional work surface but also as a place for delicious finger food that is conjured up from the oven with the steamer function or on the gas induction hob.

Fresh fruit, crunchy vegetables, the best meat, fragrant herbs and exclusive ingredients merge into an enjoyable composition under the open sky. With the built-in Flammkraft Grill Block D, all expectations of a powerful and stylish outdoor kitchen area are fulfilled.





Flammkraft

PERFORMANCE AND SUSTAINABILITY

The timeless design, the durability and a sustainable production philosophy - made in Germany ensure that you can enjoy a Flammkraft grill for a long time. Extremely efficient infrared burners are used inside to grill the food on the stainless-steel cast grates. These gas-powered ceramic elements provide full performance within a very short time. They can be adjusted perfectly and cover a temperature range from 100 to 900 degrees.

Since grilling was invented, cleaning the associated device has been an unwelcome topic. Closed surfaces, a solid material and removable parts help here. Meat juices and fat do not drip into the burners, but flow through drain plates into a large, six-litre stainless steel tray. After the grill has done its job, the tray, drain pans and splash guards are easy to remove for cleaning.

FULL FLEXIBILITY THROUGH VARIABLE ACCESSORIES

The Flammkraft grills are particularly versatile due to their construction. The Block C and the Block D are equipped with an integrated roasting zone, which, in addition to searing the grilled food, also allows the use of pans, the matching Teppanyaki plate or the Flammkraft wok.

The main grill surface is dimensioned for large groups. All models can be equipped with a pizza stone or an electrically driven rotisserie (230V). The two main burners heat the skewer from the side at the ideal angle. What drips down goes into the drip tray and can be used for sauces. Made entirely of stainless steel, the powerful rotisserie offers space for up to 10 kg of grilled food.



Battery holder and Gas connection

Retractable fat tray

FLAMMKRAFT Grill Block C, 850 x 500 x 365 mm (W x D x H)



Battery holder and Gas connection

400 mm retractable fat management

FLAMMKRAFT Grill Block D, 1000 x 500 x 365 mm (W x D x H)



**LANDING IN YOUR KITCHEN FROM OUTER SPACE:
OUTDOOR COOKING WITH A DIFFERENCE**

Haven't you always wanted something in your garden that was developed by NASA? Then we're happy to oblige: the Big Green Egg will make you a culinary astronaut. The charcoal barbecue is made of high-quality ceramic that was originally developed for space shuttles. This offers the major benefit that the exclusive material creates a unique heating system that brings out previously unknown flavours and enables you to not only grill food, but also boil, bake, steam and smoke it. The ceramic can also absorb and release moisture so that food is cooked gently and remains

FROM 0 TO 300 IN 15 MINUTES

succulent. The Big Green Egg is fired by charcoal. There is no need for an annoying chimney starter and it takes just 15 minutes to reach 300°C. The temperature can be intuitively controlled between 70°C and 400°C using inlet and exhaust air. This optimally prepares you for unexpected visitors and enables you to treat them to particularly tasty dishes in just a few simple steps.

Who has the most stamina?

The unique ceramics, closed system and controlled airflow enable the charcoal in the Big Green Egg to burn more effectively and therefore for much longer than with conventional barbecues. This enables you to cook at 250°C – 300°C for 5 – 7 hours without having to replenish the charcoal. Alternatively, simply suffocate the charcoal after barbecuing and use it again the next time.



EQUIPMENT

Make some space, please!



EVERYONE WANTS THE FREEDOM TO BREATHE.

And where better to get this than in the open air? Your BBQtion will make it easy for you to move your cooking routines outside. Taking up just a few square metres, everything is perfectly thought-out and in its right place. Whether storage space, refrigeration options or additional work space: we'll find you the perfect solution for all details.

COUNTER AND PULL-OUT TABLE

To serve up a tasty meal on the garden table, you first need plenty of space to prepare it. There's nothing more annoying than having to clear things away while you're cooking.

Our sliding counter made of oak, ceramic or HPL gives you extra work space that you can use flexibly. If you're the type of person who likes spreading out while in the kitchen, our pull-out is the perfect solution: integrated into the drawer, this table can hold stacks of plates, bowls and pans. And if you need to sit down for a short break and don't weigh over 90 kg, the pull-out table even offers you somewhere to make yourself comfortable.



Additional useful tools like plugs and ventilation for the grill and the gas bottle on the back of the BBQtion outdoor kitchen as well as additional storage space enrich the open air BBQ experience.





STORAGE SPACE AND FRIDGE

Let's be honest, you can't have a fun barbecue without perfectly chilled drinks. Forget the days when you used to have to dash into the house to grab another bottle of beer. With the right fridge, you can give your full focus to your guests and socialising. Now, the only temperature you need to pay attention to is that of your steaks.

Thanks to the use of marine stainless steel, our fridges are corrosion resistant and therefore ideal for year-round outdoor use. Sufficient volume means you can remain as cool as the drinks themselves when visitors drop in unexpectedly.

It's not just food that can be perfectly stored: you can decide where to position drawers and doors as well as what lies behind them. With cutlery, drawer and bin inserts as well as bottle, plate and spice racks, your BBQtion will become a revelation in space – fully tailored to your needs.

And if the atmosphere ever gets as heated as the barbecue, we'd suggest you head into the house to slam a door; all BBQtion drawers and doors automatically close gently thanks to the soft-close technology. So the technical features work also like clockwork, sockets, as desired, and ventilation for the barbecue and gas bottle are subtly integrated into the front and back of your BBQtion.



A DREAM IN WHITE

Subtle elegance meets clever details



THE IDEAL OUTDOOR KITCHEN FOR MODERN INDIVIDUALISTS

This unique gem impresses with both its linear design and its beautiful finishes. The kitchen, made from all-white ceramic, fits perfectly into a contemporary garden design and is a must-have for purists who love to cook.

The understated, bright fronts provide minimalist elegance and radiate dominance and calm in equal measure. At the same time, the material is extremely robust and easy to clean, so you don't need to worry about stains or scratches. The highlight of the kitchen is the Fulgor Milano barbecue made from stainless steel, which blends perfectly into the elegant overall look.

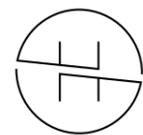
While the BBQtion kitchen looks pleasantly subtle from the outside, there are many fine features awaiting you when it comes to equipment. For example, interior drawers with handle cut-outs inside the large-capacity drawers ensure maximum convenience and ease of use. The high-quality wooden cutlery insert not only looks first-class, but also offers plenty of space for forks, knives, etc. And to ensure that waste ends up exactly where it belongs, there are various bin inserts under the sink – enabling cleanliness and order to be restored in next to no time, while taking the environment into account.



SINK AND HEATSAIL

You can best enjoy barbecuing and entertaining guests if you don't have to think about what comes after. With the right sink, your BBQtion can quickly gleam once more after use.

Thanks to the retractable tap, the sink can be covered. This optimally protects it while also providing additional work space. The cover plate has a unique stainless steel surface that conceals both fine scratches and fingerprints on the metal. The entire sink is made from stainless steel with precision workmanship, thereby offering added cleanliness, impressive flexibility and outstanding design – all in one clean sweep.



HEATSAIL

EXTEND YOUR GREAT MOMENTS

Is the sun shining brightly but the thermometer still showing temperatures that would make you shiver? Then we've a hot tip on how you can use your BBQtion anyway. Get yourself a Heatsail.

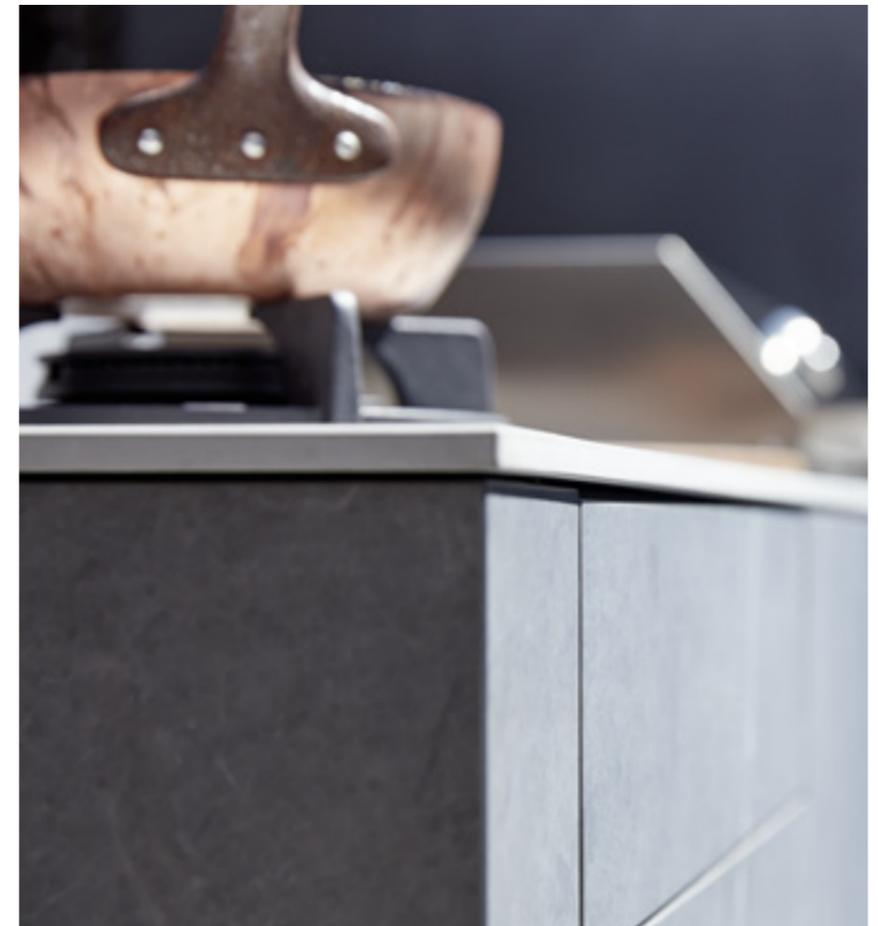
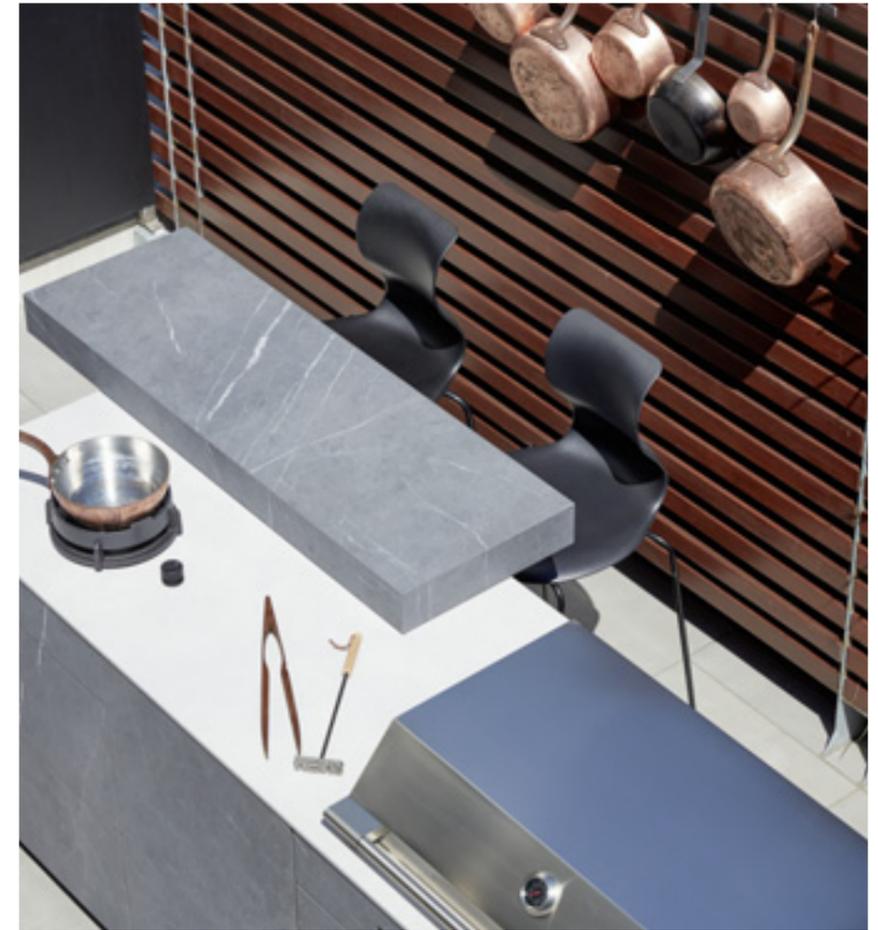
What looks like a high-quality designer lamp can do much more and innovatively combines lighting with heating. This enables you to spend time outdoors even when it's cold or dark. The special infrared technology turns every evening into a warm summer's night. A dimmable light and two optionally integrated Bluetooth speakers also help create the perfect visual and musical ambience. As an added bonus, the Heatsail is 100% electrical so doesn't generate any CO2 emissions. Aluminium and stainless steel make the Heatsail corrosion resistant and weatherproof – for 365 days of fun outdoors.





COOKING UTENSILS

For the perfect flavour



de Buyer 
DEPUIS 1830

PROFESSIONAL COOKWARE FROM FRANCE

If you want to cook like a pro, you first need the right equipment. Opt for de Buyer cookware and feel like a French chef, as the best restaurateurs in the world use the premium cooking utensils from the Vosges.

Expertise in using the highest quality materials enables the company to produce practical, robust and reliable cookware that meets the requirements of even top haute cuisine chefs.

COPPER: A PREMIUM MATERIAL

The use of copper is key to achieving the special de Buyer quality: the red metal conducts heat particularly well and enables pots and pans to quickly and evenly transfer this to dishes. This makes copper ideal when reducing liquids as well as for sensitive cooking processes.

The cooking utensils consist of two layers that are milled together: 90% copper and 10% stainless steel. Hand-polished using tried-and-tested methods, the gleaming copper adds a gentle and soothing warmth to your garden table – the right pinch of visual spice for a long evening outdoors.



A photograph of an outdoor kitchen area. In the background, several copper and black pans hang on a wooden slat wall. Below them is a dark grey countertop with a built-in grill. A wooden-handled knife rests on a small black stand on the counter. In the foreground, a table is set with a white plate, a pink bowl, and two glasses of water. The scene is brightly lit, suggesting a sunny day.

DELECTABLE DISHES IN THE OPEN AIR



RIB-EYE-STEAK

with fried potatoes, bacon and onions



SERVES 4

- 2 rib-eye steaks à 400 g
- 2 white onions
- 1 red onion
- 2 garlic cloves
- 400 g lardons
- 500 g waxy potatoes
- 8 sprigs of thyme

PREPARATION

Prepare the barbecue for direct, high heat (230 – 290°C). Meanwhile, peel the onions and garlic for the fried potatoes. Cut the onions into half rings and finely dice the garlic cloves. Wash and halve the potatoes, then cut the halves into thin slices (approx. 5 millimetres).

METHOD

Place the lardons in a grill pan and fry for a few minutes. Add the sliced potato and fry for another 10 minutes. Stir occasionally and close the gas barbecue's lid after each step.

Add the half onion rings, garlic and sprigs of thyme to the pan and stir. Place the rib-eye steaks on the grill rack next to the pan. Close the barbecue's lid and leave the steaks to grill for about 2 minutes. Rotate the steaks 90 degrees and grill for another 2 minutes.

In the meantime, continue to turn the potatoes well. Turn the steaks over and grill for another 2 minutes, then give them a quarter turn and grill for a further 2 minutes. The steaks should have a core temperature of approximately 51 to 53°C (medium rare), which you can easily check with a digital thermometer.

Remove the rib-eye steaks from the barbecue, cover with aluminium foil and leave to rest for 5 minutes. The potatoes can continue to fry in the meantime.

Slice up the steaks and remove the pan with the fried potatoes from the barbecue. Season the rib-eye steaks and fried potatoes with sea salt and pepper.

TIP • crispy grilled vegetables make a great side for rib-eye steaks with fried potatoes!



TACOS

with pico de gallo

SERVES 4

TACOS

- 1 white onion
- 2 tbsp olive oil
- 300 g beef steak, membrane removed
- 6 mini tortilla wraps
- Guacamole
- 100 g grated cheese (of your choice)

RUB

- ½ sprig of rosemary
- 1 tbsp paprika
- 1 tbsp onion powder
- 1 tbsp garlic powder
- ½ tbsp ground caraway
- 1 tsp ground coriander
- 1 tsp black pepper
- 1 tsp salt

PICO DE GALLO

- 2 tomatoes or 10 cocktail tomatoes
- ½ jalapeño pepper
- ½ red onion
- 2 garlic cloves
- 2 sprigs of coriander
- 1 lime

PREPARATION

Ignite the charcoal in the Big Green Egg and preheat it to 230 to 250°C with the cast iron rack and the cast iron plancha griddle above it (grooved side up). Meanwhile, make the rub by stripping off and finely chopping the rosemary needles, then mixing them with the rest of the rub ingredients.

To prepare the pico de gallo, cut the tomatoes or cherry tomatoes into small, half-centimetre cubes. Remove the stem and seeds from the jalapeño pepper and finely cut up the pulp. Peel and finely cut up the onion and garlic. Pluck the coriander leaves and chop finely. Halve and squeeze the lime. Mix together all the ingredients for the pico de gallo and season with salt and pepper.

For the tacos, peel and slice the white onion. Brush with a little olive oil on both sides. Cut the beef (against the grain) into very thin slices. Sprinkle a little rub onto the meat and drizzle with the remaining olive oil. You will probably have some rub left over – simply store it for next time.

METHOD

Place the slices of onion on the plancha griddle and close the Big Green Egg's lid. Grill the onion for approx. 5 minutes before turning it over and grilling it for another 5 minutes until soft and caramelised. Remove the onion slices from the Egg and roughly chop.

Grill the slices of beef for about 30 to 45 seconds on each side, closing the barbecue's lid again each time. Take the meat off the Egg and remove the plancha griddle. Place three of the six tortillas on the grill rack and cook for 30 to 60 seconds until they start to puff up slightly. Take care to keep the barbecue's lid closed while doing this. Remove the tortillas from the Big Green Egg and fold by hand to create taco shells. This should ideally be done immediately as the tortillas are likely to break once they've cooled.

Add a spoonful of guacamole into the taco shells then top with half the onions and beef. Finally, add two tablespoons of pico de gallo and serve the tacos. Prepare the remaining tacos in the same way.



PRAWNS

spicy fried



BLOODY MARY

with smoked tomatoes

SERVES 4

- 20 prawns
- 2 tomatoes
- 1 shallot
- 1 garlic clove
- 1 sprig of parsley
- 1 lemon
- 50 ml olive oil
- ¼ tsp smoked paprika (sweet)
- 1 tbsp sambal brandal
- 50 ml sherry

METHOD

Heat half of the olive oil in a cast iron pan, then add the shallot, garlic and prawns. Close the Egg's lid and fry the prawns for approx. 5 minutes until almost done, stirring occasionally. Mix the cubed tomatoes, smoked paprika and sambal into the prawns and season with lemon juice to taste. Fry for one minute and deglaze with the sherry.

Remove the prawns and place in four bowls or one larger bowl. Season with salt and pepper to taste, drizzle with the remaining olive oil and serve with parsley and lemon wedges.

SERVES 4

- 50 ml vodka
- 6 large tomatoes
- Juice of ¼ lemon
- 4 drops of Worcestershire sauce
- 4 drops of Tabasco
- 4 pitted green olives
- 4 ice cubes
- Smoked salt to taste

FROM THE GRILL TO A GLASS

A true barbecue isn't just about what's on people's plates. You also need to suitably fill their glasses. Astonish your guests by using your barbecue to make cocktails too! By following our Bloody Mary recipe, your Big Green Egg will give the classic drink a little extra something.

Ignite the charcoal in the Big Green Egg and heat it to 120°C. Next, bring a pan of water to the boil and fill a bowl with ice water. Use a knife to cut a cross into the bottom of the tomatoes. Blanch a tomato by plunging it into the boiling water for about 15 seconds then cooling it in the ice water. Repeat with the rest of the tomatoes and remove the skins. Place the tomatoes on the perforated half-moon grid.

Sprinkle about a handful of apple wood chips on the glowing charcoal and place the ConveEGGtor and grill rack into position. Put the perforated half-moon grid with the tomatoes onto the grill rack and close the Big Green Egg's lid. The temperature will now drop to about 80°C. Smoke the tomatoes at this temperature for about 10 minutes, then remove from the Egg and leave to cool. Puree the tomatoes in a blender and strain the juice through a sieve. Store the juice in the fridge. Tip: when the charcoal is already glowing, you can also use your Big Green Egg to prepare a few little hors d'oeuvres, such as fried prawns.

METHOD

Pour the vodka, lemon juice and smoked tomato juice into a measuring jug. Add the Worcestershire sauce, Tabasco and freshly ground pepper to taste. Finally, skewer each of the olives onto a cocktail stick. Add an ice cube to each glass. Stir the tomato juice mixture and pour into the glasses. Sprinkle with coarse sea salt to taste. Garnish each glass with a skewered olive.

FAQ

Where is the best place for my kitchen?

Should it be on the terrace itself or is it better in a separate cooking corner with seating? Simply send us a photo of your garden and we'll gladly help you choose the perfect spot.

How big should the kitchen be?

We offer you three different solutions:

A wall solution, accessible from one side (depth: 73.5 cm)

A solution accessible from one side with back panel covering (depth: 75 cm)

An island solution accessible from both sides (depth: 100 cm)

The width of each solution is based on the grid dimensions 60, 90 and 120 cm.

For example, a width of 120 cm is needed for the built-in barbecue.

Which installations do I need?

This depends on various factors:

GAS BOTTLE OR NATURAL GAS – for a gas barbecue

(appropriate pipes are required for natural gas)

ELECTRICITY – for a light or rotating spit (we offer integrated, weatherproof sockets)

WATER – for a sink (an underground water connection is ideal)

Which materials are available?

With HPL (high pressure laminate), you opt for a robust material that is particularly easy to clean and look after. The surfaces are also light resistant, odour neutral and insensitive to alcohol, organic solvents and water. Our product range includes a variety of different colours and structures.

CERAMIC is formed in combination with water, dried at room temperature and then cured in a firing process. Once installed in the kitchen, ceramic is indestructible: neither pans with temperatures of up to 300°C nor cutting processes with sharp knives can damage ceramic worktops. Choose between monochrome finishes or textured fronts over the entire surface.

Which barbecue should be installed?

The barbecue is the heart of any BBQtion outdoor kitchen. We can integrate any built-in barbecue from brands such as Fulgor Milano, Flammkraft, Fire Magic and Napoleon. Simply contact us – we'll help you find the ideal solution.

We can additionally install side burners, Teppanyakis, wok burners or induction hobs in your BBQtion. We'll also happily advise you on the use of a kamado barbecue from Big Green Egg or a cooking unit from OFYR.

Doors or drawers?

We offer both – tailored to your wishes. The door elements for the gas bottle cupboard come with ventilation openings, as do the trims below the barbecue. You can also choose from various drawers with interior drawers.

Do I need a sink?

A handmade stainless steel sink with a tap landing and retractable fitting is an attractive and practical detail on any BBQtion outdoor kitchen. If necessary, we're also happy to equip you with a flow heater for hot water.

How does an outdoor fridge work?

Our BBQtion fridges are stainless steel compressor fridges that can withstand even major temperature fluctuations and remain in your kitchen all year round. They are available with both doors and drawers.

Are there any other accessories?

We have a whole range of practical accessories such as bins, cutlery inserts, plate racks and bottle holders.



Publisher and copyright:
Village Garden © 2023, No. 1.2
All rights reserved.

Village Garden
Owner Dirk Rüter
Gustav-Weeke-Str. 33
33442 Herzebrock-Clarholz, Germany
Tel. +49 (0)5248 8102-0
info@village-garden.de
www.village-garden.de

Design: Brill Design GmbH

Text: Vanessa Lange and Marc Heuer

Image sources:

Big Green Egg
De Buyer
Flammkraft
Fulgor Milano
Fundermax
Firmenarchiv Village Garden
Thomas Wiuf Schwartz
Vogelsänger Studio
Zobel Fotografie, Rietberg

We would like to thank our system providers and partners for their support in the form of inspiration, texts and photos for this magazine.

If you liked the magazine or have any criticisms or suggestions, please send us your feedback by post or e-mail.



VILLAGE GARDEN

Village Garden

Inh. Dirk Rüter

Gustav-Weeke-Str. 33
33442 Herzebrock-Clarholz

info@village-garden.de
www.village-garden.de



www.facebook.com/Bbqtion



www.instagram.com/bbqtion_outdoor/

Showroom

Village Garden

Liesborner Str. 81
33449 Langenberg-Benteler

Tel. +49 (0)5248 8102-0
www.bbqtion.de

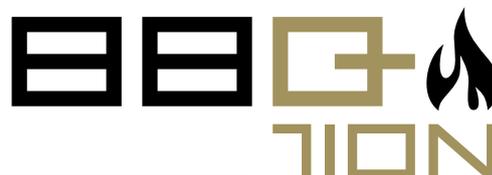


Showroom Switzerland

Lettenstr. 6
6343 Rotkreuz
Tel. +41 41 784 20 00

Showroom Spain Ibiza

Carrer Coll de s'Oratge
07830 St. Josep De sa Talaia



designed by VILLAGE Garden