

OUTDOOR

BergHOFF[®]



OUTDOOR

A relaxed barbecue with family and friends, it's the heartiest way to spend a warm summer evening. Or why not get cosy on a crisp winter's day and enjoy a perfectly grilled piece of meat in the company of a crackling fire?

BergHOFF Outdoor assembles everything you need for the best outdoor dining experience all year round. The ideal BBQ, the right tools and stylish accessories, together they set the scene for a perfect meal.

Just fire up the grill, gather everyone around the table and create memories together. Can you already smell that sweet barbecue aroma?

PRODUCT OVERVIEW

Ceramic outdoor oven and BBQ . pag 4

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A **backyard barbecue** is a great way to relax and reconnect with family and friends.

What's better than sharing a drink and catching up with the ones you love while you cook your food to perfection?

The smell of a smouldering barbecue, the sound of laughter all around and the taste of a juicy steak right off the grill, that's what we call the good life!

OUTDOOR







OUTDOOR

INGENIOUS COOKING. POWERFUL FLAVOURS.

BergHOFF's ceramic BBQ & oven is the perfect tool for slow-roasting, smoking and searing meat, poultry or fish. A juicy burger, crispy vegetables or even a delicious pizza, it's a piece of cake with this clever combination of an oven and a grill!

Cook your food to perfection under the barbecue's ceramic shell that ensures an even heat circulation. Thanks to the ventilation cap and the lid's thermometer you're in complete control of the heat and the air flow.

Whether you're an experienced griller or the occasional cook, BergHOFF's ceramic BBQ & oven is the perfect companion for all your outdoor cooking adventures!



CERAMIC BBQ AND OVEN LARGE

2415700

135,00 x 58,00 x 120,00 cm
(53 x 23 x 47")

Grey



CERAMIC BBQ AND OVEN LARGE

2415701

135,00 x 58,00 x 120,00 cm
(53 x 23 x 47")

Green

- 1x ceramic body 58,00 cm (23")
- 1x cooking grid 50,00 cm (20")
- 1x cast iron coal grate
- 1x cast iron top vent wheel
- 1x chassis with braked casters
- 2x bamboo side table



OUTDOOR

ENJOY YOUR CERAMIC BBQ & OVEN EVEN MORE THANKS TO THESE BBQ ACCESSORIES.



BAKING/PIZZA STONE SMALL

2415495

Ø 23,00 x 1,00 cm
(Ø 9 x 1/2")

BAKING/PIZZA STONE LARGE

2415494

Ø 36,00 x 1,20 cm
(Ø 14 x 1/2")

The pizza stone guarantees the crispiest pizzas as it absorbs moisture while cooking. It's also ideal for baking bread and other delicacies.



GRILL EXPANDER

2415497

39,50 x 33,00 x 11,00 cm
(15 1/2 x 13 x 4 1/4")

Extend your grill's cooking area with this stainless steel grill expander. It's perfect to prepare tender food such as fish or seafood and delicate vegetables.

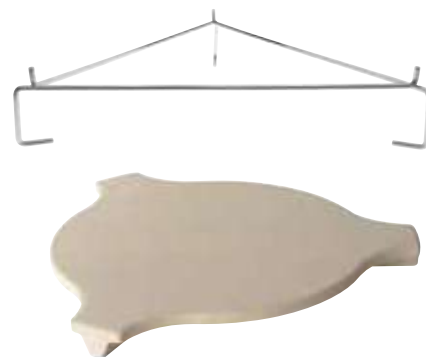


PLATE SETTER AND ELEVATOR RACK

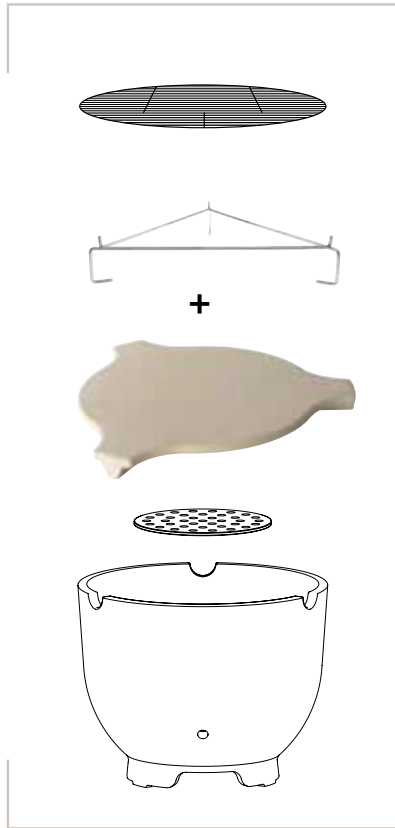
2415496

45,00 x 41,00 x 8,50 cm
(17 3/4 x 16 1/4 x 3 1/4")

The plate setter and its elevator rack allow you to cook with indirect heat. They turn your grill into an oven and enable indirect cooking and smoking.



ACCESSORIES CONFIGURATION GUIDE



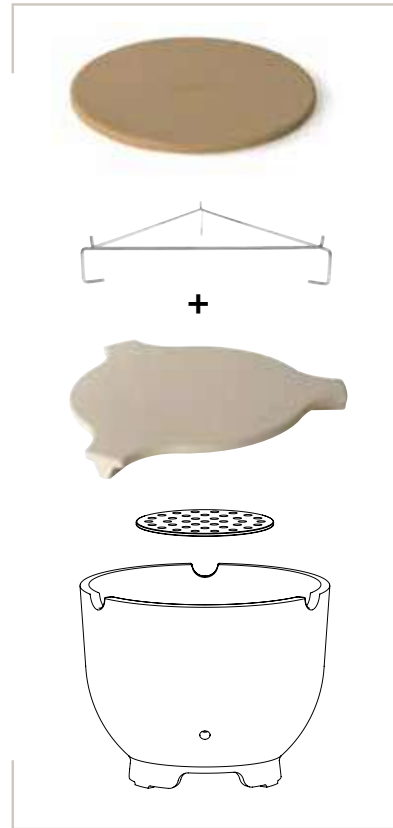
OVEN CONFIGURATION

The plate setter with elevator is designed to transform your ceramic grill into an outdoor convection oven. It facilitates indirect cooking by providing a heat-deflecting barrier between the food and the fire.

Use this configuration to heat foods that can be cooked in ceramic or metal containers like casseroles.

Accessories:

Plate setter with elevator rack: 2415496



BAKING CONFIGURATION

The pizza stone is designed to bake the crispiest pizzas because the stone absorbs moisture while cooking. Also perfect for baking bread and other delicacies.

Use this configuration to bake pizza, cookies or bread. You can choose between a large or small pizza stone.

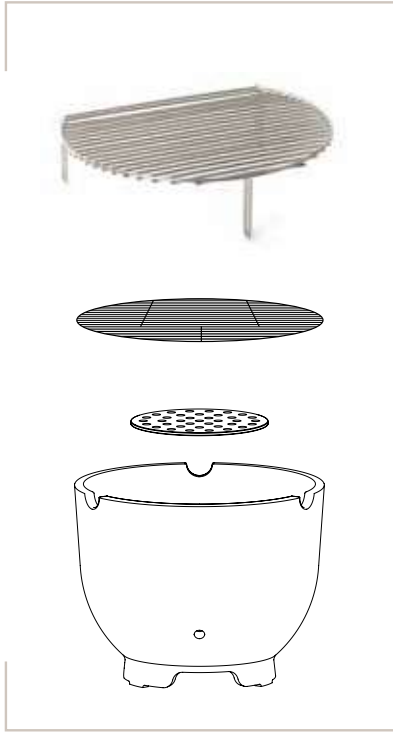
Accessories:

Plate setter with elevator rack: 2415496

Pizza stone large or small: 2415494 - 2415495

Important note:

A pizza cannot be baked directly on the plate setter because this will burn the bottom crust of the pizza. Always use the pizza stone in combination with the plate setter.



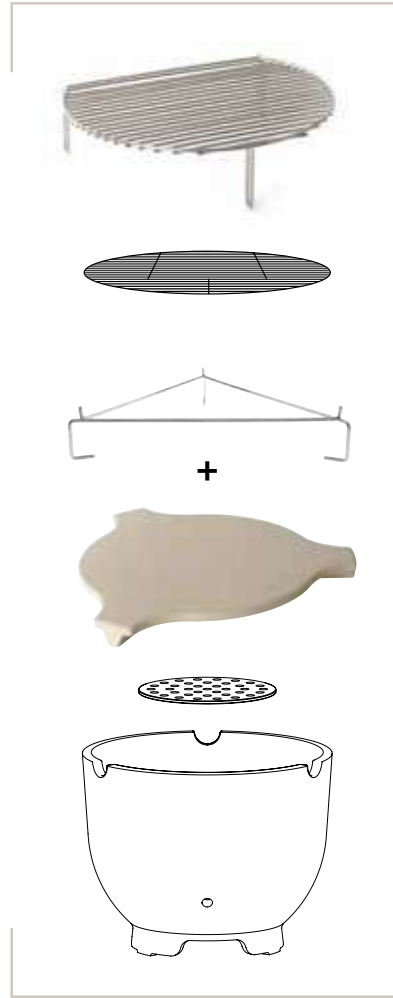
GRILLING CONFIGURATION

Expand the cooking area of your ceramic grill with this stainless steel grill expander to raise the food.

Use this configuration to prepare more tender food like fish or seafood and delicate vegetables. The grill expander elevates the food away from the heat source to prevent overcooking and reduce charring.

Accessories:

Grill expander: 2415497



ROASTING/SMOKING CONFIGURATION

This configuration works both for roasting chicken or turkey and for smoking ribs or other food.

Use a drip pan to capture the meat juice.

Accessories:

Plate setter with elevator rack: 2415496

Grill expander: 2415497

THIS SMALL OUTDOOR BBQ & OVEN CAN BE USED FOR ALL GRILLING TECHNIQUES. IT'S FAMOUS FOR ITS USABILITY AND JUST 57 CM TALL SO GREAT FOR A SMALLER GARDEN OR TERRACE OR TO TAKE WITH YOU ON A CAMPING HOLIDAY.



NEW

CERAMIC BBQ AND OVEN MEDIUM

2415706

Large cooking surface
Carrier included
Grid diameter: 33,6cm
Serving: 4 to 6 people
height: 50cm high
Weight: 35kg

Grey

CERAMIC BBQ AND OVEN SMALL

2415703

41,00 x 36,00 x 57,00 cm
(16 x 14 x 22 1/2")

1x ceramic body 33 cm (13")
1x cooking grid 27 cm (11")
1x cast iron coal grate
1x cast iron top vent wheel
1x carbon steel chassis

Grey

CERAMIC BBQ AND OVEN SMALL

2415704

41,00 x 36,00 x 57,00 cm
(16 x 14 x 22 1/2")

1x ceramic body 33 cm (13")
1x cooking grid 27 cm (11")
1x cast iron coal grate
1x cast iron top vent wheel
1x carbon steel chassis

Green



These PVC covers keep the ceramic barbecues in tiptop shape. They protect them from rain damage and scratches. Custom-made for the large and small version.

BBQ COVER SMALL

2415498

BBQ COVER LARGE

2415499





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OUTDOOR



OUTDOOR

GRILL WHEREVER
YOU WANT THANKS
TO BERGHOFF'S
TABLE BBQ:
IN YOUR GARDEN,
ON YOUR BALCONY,
AT THE PARK OR EVEN
ON THE BEACH!



reddot award 2016
winner



PART OF THE
"2016 GOOD DESIGN"
AWARDED TABLE BBQ
COLLECTION

DO GET CARRIED AWAY

Our table barbecue has been awarded with the Red Dot Design Award. Guests gather around the table to participate in a real social happening with this stylish grill as a centrepiece. Every guest can grill his food exactly the way he likes it while having a chat and enjoying the scene.

Thanks to its compact design, the table barbecue is the ideal choice for grilling in a small garden or on a balcony. The convenient carrying strap holds all the elements in place and allows you to take it with you to the beach, on a picnic, on a boat ...

Set it up in no time and start grilling instantly due to the adjustable airflow.

HERE ARE SOME FACTS

chromium-plated steel grid

easy to carry thanks to the shoulder strap

22 cm tall, 35 cm in diameter, 5 kg

all elements are removable, allowing easy cleaning



TABLE BBQ

2415600

Ø 35,00 x 22,00 cm

(Ø 13 3/4 x 8 3/4")



TABLE BBQ

2415601

Ø 35,00 x 22,00 cm

(Ø 13 3/4 x 8 3/4")

- 1x carbon steel body
- 1x fire basket
- 1x grill grate
- 1x charcoal grate
- 1x strap basket
- 1x heat shield
- 1x grill lifting tool
- 1x carrying strap
- 1x multifunctional cork pad
- 2x detachable handles





OUTDOOR

TABLE BBQ BLACK & WHITE



CONVENIENT CARRYING STRAP



MULTIPURPOSE TRIVET + LID



GRID LIFTING TOOL



ENAMELLED ASHTRAY



EASY AIRFLOW REGULATION



OUTDOOR



BergHOFF

SO MANY TOOLS
FOR GRILLING YOU'LL
WANT TO COOK
OUTSIDE EVERY DAY...

OUTDOOR

SKEWERS

Skewers are essential when you want to make kebabs. The handles stay cool and the blades are flat, which prevents the food from twisting when you flip the skewer. The metal conducts the heat through the centre, resulting in delicious, evenly grilled kebabs.

TONGS

The tongs are one of the most essential tools for outdoor grilling: the serrated edge ensures a secure grip to turn and flip all the food you're grilling while the long stay-cool handle keeps your hands safely away from the heat.

STEAK FORK AND KNIFE

Enjoy the tasty results of your grilling efforts with these 6 smaller forks and knives.

BASTING BRUSH

The small soft brush is perfect for basting and applying marinades.

SLOTTED TURNER

The slotted turner's wide blade lets you get under the food to lift more delicate items such as fish that would break if you use the tongs. The long handle allows you to handle your food without getting too close to the hot surface.

MEAT FORK AND KNIFE

Our outdoor range also includes a meat fork and knife which come in handy when you want to carve a roast or turn and cut vegetables on the grill. To turn your meat we recommend using the turner instead of the fork to prevent the juices from escaping.

WIRE BRUSH

A wire brush makes cleaning your grill afterwards much easier.

CORN COB HOLDER

Corn cobs on the grill? Thrust the holders into the ends of the cob and you can elegantly eat the hot and sticky kernels without actually having to touch them.

APRON

Is it an apron or a bag? The answer is... both! Use it as an apron while grilling to have all the tools at hand and conveniently store them in the bag when you're done.

CASE OR FOLDING BAG

Thanks to a case or a folding bag you'll never lose track of your tools again.



OUTDOOR

6-PC BARBECUE SET IN CASE

1108180

1x small brush	46,00 cm (18")
1x barbecue knife	41,00 cm (16 1/4")
1x meat fork	43,50 cm (17 1/4")
1x slotted turner	45,50 cm (18")
1x tongs	45,50 cm (18")
1x case	50,00 x 20,00 x 8,00 cm (19 3/4 x 7 3/4 x 3 1/4")



Material main part: X30Cr13 - finish: matt - handle: hollow, made of stainless steel - packed in an aluminium case

33-PC BARBECUE SET IN CASE

1108325

1x salt cellar	6,00 cm (2 1/4")	1x slotted turner	46,00 cm (18")
1x pepper pot	6,00 cm (2 1/4")	1x small brush	47,50 cm (18 3/4")
6x corn cob holder	7,00 cm (2 3/4")	1x meat fork	47,50 cm (18 3/4")
6x steak fork	21,50 cm (8 1/2")	1x tongs	47,50 cm (18 3/4")
6x steak knife	24,00 cm (9 1/2")	6x skewers	46,00 cm (18")
1x barbecue knife	41,50 cm (16 1/4")	1x case	51,50 x 32,50 x 8,00 cm (20 1/4 x 12 3/4 x 3 1/4")
1x grill scraper	45,00 cm (17 3/4")		



Material main part: X30Cr13 - finish: matt - handle: hollow, made of stainless steel - perfect for hobby and professional cooking - packed in an elegant case





OUTDOOR

6-PC BARBECUE SET IN FOLDING BAG

1108187

1x small brush	46,00 cm (18")
1x barbecue knife	41,00 cm (16 1/4")
1x meat fork	43,50 cm (17 1/4")
1x slotted turner	45,50 cm (18")
1x tongs	45,50 cm (18")
1x folding bag	50,00 x 11,00 cm (19 3/4 x 4 1/4")

Material main part: X20Cr13 - finish: matt - handle: hollow, made of stainless steel



9-PC BARBECUE SET IN APRON

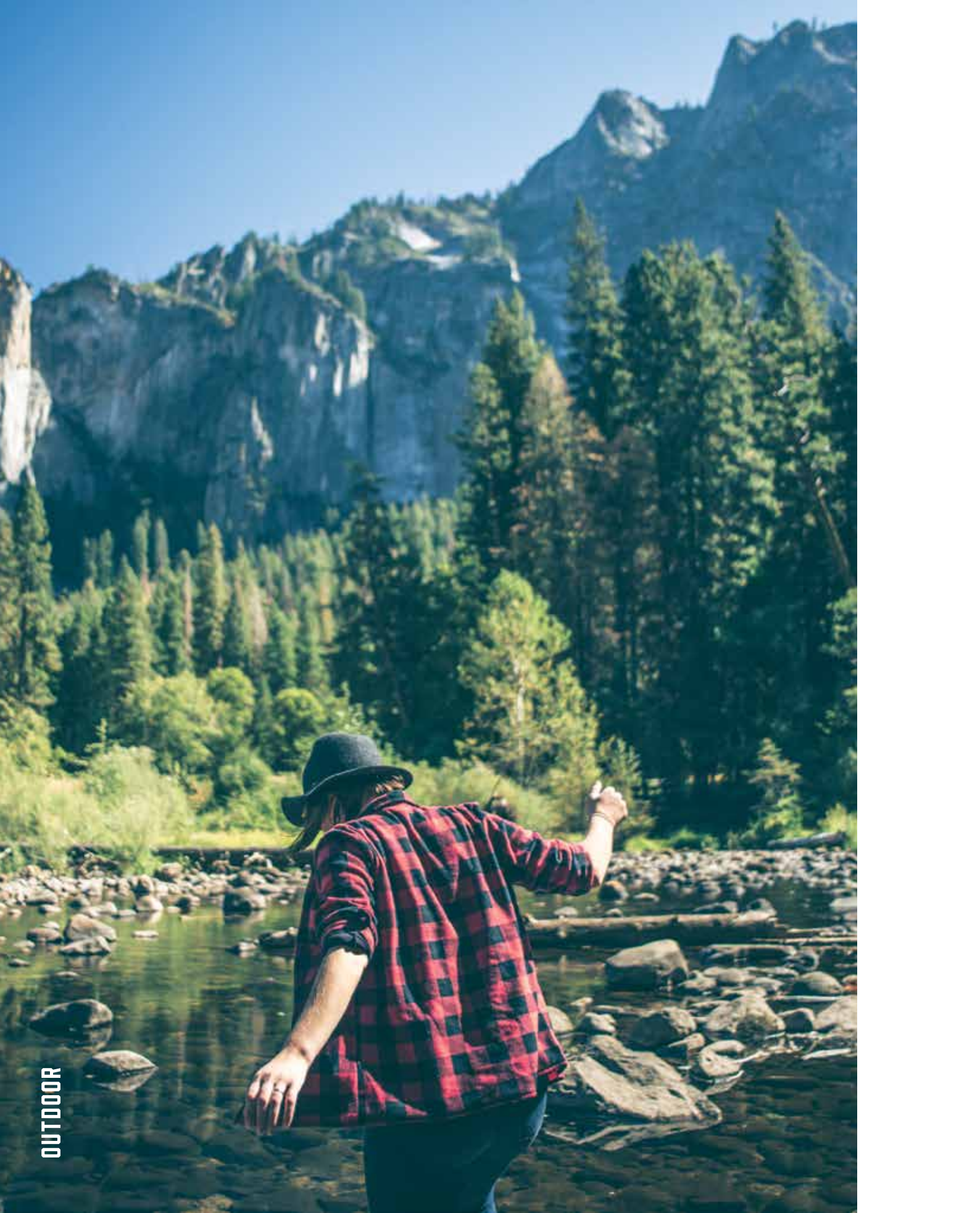
1100189

1x salt cellar	6,00 cm (2 1/4")
1x pepper pot	6,00 cm (2 1/4")
1x steak fork	24,00 cm (9 1/2")
1x steak knife	25,00 cm (9 3/4")
1x slotted turner	43,00 cm (16 3/4")
1x meat fork	44,00 cm (17 1/4")
1x tongs	44,00 cm (17 1/4")
1x glove	
1x apron	

Material main part: X20Cr13 - finish: matt - handle: hollow, made of stainless steel - apron: 100% cotton - oven mitt: right handed



Roestfrei Edeldstahl



OUTDOOR

3-PC OUTDOOR UTILITY SET

1303007

Outdoor knife	31,50 cm (12 1/2")
Axe	30,50 cm (12")
Thermal flask	29,00 cm (11 1/2")



With the BergHOFF 3-piece outdoor utility set you have everything you need for a good hunting or camping trip. The set consists of a practical outdoor knife, a multifunctional axe and a handy thermal flask.



THERMAL FLASK 1L

1100250

29,00 cm (11 1/2")

The thermal flask is great for taking your favourite drink with you wherever you go. It features double-walled vacuum insulation to keep your drinks hot or cold for longer and has a durable stainless steel interior. The lid doubles as an insulated drinking cup and the twist-and-pour stopper allows you to pour without removing it.





**6-PC BBQ SET
IN FOLDING BAG**
1106091



3-PC BBQ SET
1103000

OUTDOOR

NEW

Flipping burgers, carving a rack of lamb or grabbing a couple of sausages from the grill once they're done, it's a piece of cake with these convenient BBQ tools. Each item combines a high-quality stainless steel head or blade with a crack-resistant wooden handle that gives the tools a warm and authentic character.

For optimal versatility, the tools are available individually, but also come in a 3-pc set with the tongs, spatula and wire brush as well as a complete 6-pc set in a convenient folding bag that guarantees easy storing and transportation.

**TONGS****1108002**

41,50 x 4,50 cm
[16 1/2 x 1 3/4"]

**SPATULA****1108003**

43,50 x 9,00 cm
[17 x 3 1/2"]

**KNIFE****1108006**

37,50 x 4,00 cm
[14 3/4 x 1 2/4"]

**BRUSH****1108004**

42,00 x 4,00 cm
[16 1/2 x 1 2/4"]

**CARVING FORK****1108005**

43,50 x 2,50 cm
[17 x 1"]

**WIRE BRUSH****1108007**

44,50 x 4,00 cm
[17 1/2 x 1 2/4"]

Material: stainless steel, wood, polyester folding bag



BBQ TIPS & TRICKS

1. Use the right fuel: lump wood charcoal gives the best, natural flavour. If you want to add wood chips for smoking, we recommend oak for fish and pork and cherry or apple wood to add a sweetness to most meats.
2. Grease the grill with vegetable oil before you start grilling. This prevents your food from sticking to the grill.
3. Wait until the coals are grey and glowing to start grilling.
4. Sear your meat or fish in the centre of the grill and then move it towards the side to cook over more indirect heat.
5. Slice your vegetables thin, grill them straight away without any oil or seasoning and add flavour with olive oil and a bit of vinegar once they're cooked.
6. Want to save time on the clean-up? Clean your grill when it's still hot. If you wait until it's cold, the food residue is harder to remove.

CHICK'N O CAN

INGREDIENTS:

1 whole free-range chicken (1,5 kg)
1 can of beer (1/2 litre)
1 tsp fennel seeds

1 tsp cumin seeds
1 tsp smoked paprika
1 tsp brown sugar

1 tsp mild chilli powder
sea salt and black pepper
3 tbsp olive oil

PREPARATION:

Take your chicken out of the fridge so it can get to room temperature while you make the marinade.

Grind the fennel and cumin seeds in a pestle and mortar and mix this with the paprika, brown sugar, chilli powder, and a pinch of sea salt and black pepper. Stir in 3 tablespoons of oil and then drizzle the marinade over the chicken, inside and out. Let the chicken rest for at least 1 hour.

Preheat your barbecue to 200°C.

Open the beer can and pour a bit of beer in a glass so you've got a good half left in the can. Lower the chicken's cavity on to the top of the can.

Move a small amount of coals to the sides of the barbecue rather than directly underneath the chicken. This way the heat radiates around the chicken and cooks it from all angles rather than grills it.

Carefully sit the chicken on the bars of the barbecue. Cook for 70 to 90 minutes or until the meat pulls away from the bone and the juices run clear.

Once done, carefully remove the can and let the chicken rest for about 5 minutes before serving it with your favourite side dishes.



GRILLED RACK OF LAMB MARINATED IN HONEY, GARLIC AND BASIL

INGREDIENTS:

4 racks of lamb	4 tbsp of garlic butter	1 tbsp olive oil
4 big jacket potatoes	10 basil leaves	Pepper & salt
1 garlic bulb	1 tbsp honey	

PREPARATION:

First make the marinade. Cut the basil in strips, chop or press the garlic and mix this with a good shot of honey and olive oil. Add pepper and salt and stir.

French cut the rack of lamb.

Coat the meat with the marinade and place it in a thick plastic bag. Make sure you squeeze out as much air as you can before you seal the bag. Let the rack of lamb rest for at least 2 hours.

Once the rack of lamb has marinated, place it on the barbecue and sear it on both sides in the centre of the grill. Then move it to the side and let it cook for 6 to 8 minutes.

Only when the meat is done, season it with pepper and salt so it doesn't get tough or dry out.

Grilled rack of lamb is great with jacket potatoes. Boil the potatoes for about 10 minutes, then drain and cool them.

Place each potato in the centre of a tin foil square. Top the potatoes with a tablespoon of garlic butter. Wrap the foil and make sure to seal all the edges.

Place the packages on a hot BBQ and cook for 20 to 30 minutes.



BLUEBERRY AND CHOCOLATE MUFFINS

INGREDIENTS:

250 gr all-purpose flour	4 eggs
250 gr white sugar	100 gr dark chocolate chips
250 gr butter	250 gr blueberries

PREPARATION:

Adjust the temperature of the kamado to about 180 ° C.

Combine the butter and the sugar in a mixing bowl. Mix until you get a homogeneous batter.

Beat in the eggs one at a time.

Sift the flour above the batter and gradually mix it in.

Mix for about 5 min. until you get a light and fluffy batter.

Add the chocolate chips and stir.

Add the blueberries and stir gently so the berries won't burst.

Grease the muffin tin and spoon the batter into the tin. Put it in the kamado for 20 to 30 minutes, depending on the size of the muffins. The muffins are done if you can insert a toothpick in the centre of a muffin and the toothpick comes out clean.



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