



SHICHIRIN & KAMADO

BBQ, ACCESSORIES, PREMIUM CHARCOAL

YAKINIKU® KAMADO

ORIGINAL JAPANESE GRILL

Kamado's have a millennia-old tradition in Asia and are characterized by their special design and functionality. They are perfectly suited for all types of preparations from "low and slow" (+ 90 °C) to "roasting" (+ 400 °C) and bring the hob and oven from the kitchen to the garden. There are numerous methods of cooking possible, such as cooking at low temperature, yarn, direct & indirect grilling, roasting or baking, everything is possible and to the degree accurately regulated.

The YAKINIKU® Kamado's have a massive ceramic casing and have an adjustable air supply and at the bottom lies a coal basket for the fuel. By adjusting the ventilation slides you create the perfect air circulation (chimney effect) which allows you to achieve any desired temperature level.

YAKINIKU® means "grilled meat" in Japanese, which can be traced back to its primary purpose. But grilling on a Kamado means much more, of course. It's a one-cooking lifestyle that you enjoy all year round and with which you conjure up excellent grill dishes. Thanks to its high-quality ceramics, the YAKINIKU® Kamado is at temperature in no time and keeps the heat steady and stable for many hours. So it's up to you whether you grill a perfect steak, bake a crunchy pizza or cook a refined good piece of meat with a little smoke "low & slow".

Due to its special construction and high-quality ceramic walls, the Kamado is extremely energy efficient and economical in the use of charcoal. The Kamado is also perfect for winter use, as the glazed ceramics also protect against rain and snow and are therefore weather-resistant. With the practical woodchipper with the COMPACT, MEDIUM, LARGE en XLARGE you can refill at any time and add extra flavors during the preparation without interrupting the cooking process and opening the lid, because as the saying goes: "If You're Lookin' You Ain't Cooking".

TIPS FOR SUCCESSFULLY USING THE YAKINIKU® KAMADO:

1. Always use good restaurant quality charcoal. This allows the oxygen to circulate better.
2. Light two or three natural kindling cubes (no kerosene) and open the bottom ventilation slide altogether. Leave the lid open for 10 minutes and then close it.
3. Open the ventilation sliders at the bottom and on top all the way for 10 minutes, then the YAKINIKU® Kamado is ready for use. You can set the desired temperature by resetting the ventilation sliders. For yarn at low temperatures 90-120 °C: Open the lower vent only 2 or 3 inches and the upper only a little bit. Open the ventilation sliders a little further for medium temperatures. Especially in combination with the heat deflector stone (accessory) you get complete control over even heat.
4. Give your dishes a particularly smoky taste by using the woodchipper (accessory) and occasionally adding some Smokewood (accessory).
5. Do you want to bake bread or pizza? This is also possible without any problems. Open the lower ventilation slide even further. As a general rule, the more air flows through and the more charcoal is in the combustion chamber, the higher the cooking temperature.
6. You can monitor the temperature on the YAKINIKU® Kamado on the thermometer in the lid.
7. Has the grilling process ended? Close both ventilation slides completely. The fire is suffocated by the lack of oxygen and the YAKINIKU® Kamado goes out. The remaining coal can be used again the next day.



WHY A KAMADO FROM YAKINIKU®?

- The ceramics are made by a specially developed process and refined with quartz and cordierite and baked in a blast furnace at 1200 °C. As a result, the YAKINIKU® Kamado has high stability and the best heat storage. This makes all YAKINIKU® Kamado's robust cookers that can meet all requirements.
- The YAKINIKU® is resistant to all weather conditions and temperature changes.
- The YAKINIKU® Kamados can also be used in winter without any problems.
- All metal parts of the YAKINIKU® Kamados are made of stainless steel 304.
- This is the best steel when it comes to corrosion protection and heat resistance.
- The ventilation slide at the bottom and on top of the YAKINIKU® is also made of stainless steel stainless steel and will not rust.
- The ash compartment of the YAKINIKU® is extra large so you can store more ash. This is a big advantage over many competing models, especially for longer preparations.

The MEDIUM, LARGE, XLARGE and XXLARGE are equipped with durable glass fiber felt. This is of particularly high quality and ensures that the YAKINIKU® Kamado is completely sealed. The oxygen supply of the YAKINIKU® is divided into units of measurement. In this way, the air supply can always be optimally controlled. In addition, the ventilation slide is protected by a grille to prevent glowing charcoal from falling out. The YAKINIKU® woodchipper opening is ideal for adding more wood and extra flavor while grilling without having to open the lid. The closure is absolutely airtight and double insulated. Thanks to the bayonet system, the opening for the woodchipper is easy to operate without damaging the ceramic casing.



MINI
28 cm grill surface



COMPACT
33 cm grill surface



MEDIUM
41 cm grill surface



Combustion compartment with separate fire pot, axle catcher and various inserts and individual design options for different grilling methods in multiple zones.



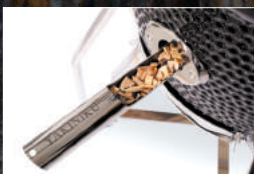
Absolutely heat resistant glassfibre seal ensures hermetic sealing of the grill.



The solid stainless steel spring joint keeps the solid lid open and easy to open and close.



Smoke discharge of stainless steel with rain protection and fine adjustment of the ventilation slide for precise setting of the temperatures in the Kamado.



Double insulated woodchipper opening for adding smokewood so that the lid of the burning Kamado should not open and the temperature remains stable.



With the thermometer in the lid of the Kamado you can always closely monitor the temperature. You can adjust the temperature by means of the ventilation sliders.



LARGE
49 cm grillpoverflakte



XLARGE
56 cm grill surface



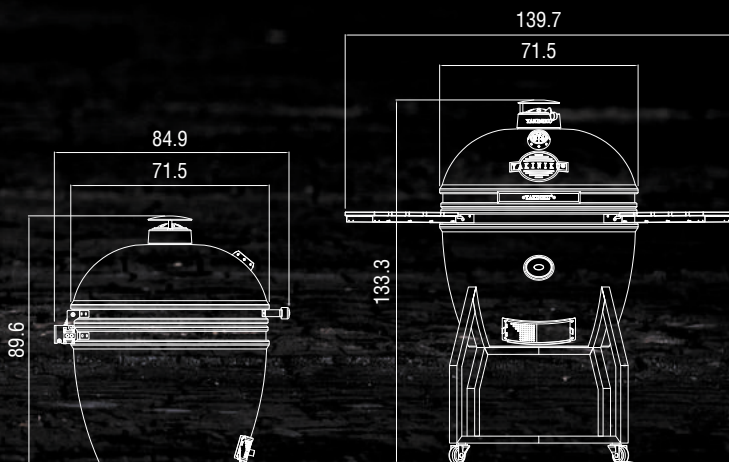
XXLARGE
61 cm grill surface

XXLARGE

THE YAKINIKU® INCLUDING WOODCHIPPER OPENING, STAINLESS STEEL GRID (61 CM), COAL GRID AND FIRE BOX.

- Each YAKINIKU® Kamado is made by hand in a specially developed process. The special ceramics are further refined with quartz and cordierite and baked at 1200 °C in the blast furnace.
- All stainless steel used in the YAKINIKU® is of quality stainless steel 304 which is dishwasher safe.
- The ventilation control on top of the YAKINIKU® is also made of stainless steel 304.
- The sealing of the YAKINIKU® is made of durable fiberglass.
- The oxygen supply is divided into units of measurement.
- The woodchipper is airtight and double insulated so you can refill smoke chips without burning your fingers. Thanks to the bayonet system, the opening for the woodchipper is easy to use without damaging the ceramic casing.

The XXLARGE is only available as 1 single item, which is complete with protective cover, pro set, base and side tables. Accessories such as a pizza stone, ash scraper, woodchipper and other barbecue accessories of our other models fit on this XXLARGE Kamado.





Art. 240000 **XXLARGE** | **WITH BASE** including the frame with wheels and side tables, stainless steel grid, coal grid and fire box

XLARGE

THE YAKINIKU® INCLUDING WOODCHIPPER OPENING, STAINLESS STEEL GRID (56 CM), COAL BASKET, ASHTRAY AND FIRE BOX.

- Each YAKINIKU® Kamado is made by hand in a specially developed process. The special ceramics are further refined with quartz and cordierite and baked at 1200 °C in the blast furnace.
- All stainless steel used in the YAKINIKU® is of quality stainless steel 304 which is dishwasher safe.
- The ventilation control on top of the YAKINIKU® is also made of stainless steel 304.
- The ash compartment of the YAKINIKU® is extra spacious so that more ash can be stored compared to the average Kamado.
- The sealing of the YAKINIKU® is made of durable fiberglass.
- The oxygen supply is divided into units of measurement.
- The woodchipper is airtight and double insulated so you can refill smoke chips without burning your fingers. Thanks to the bayonet system, the opening for the woodchipper is easy to use without damaging the ceramic casing.
- The fire box consists of several parts, with an ash catcher and a charcoal basket with coal distributor.

OPTIONAL ACCESSORIES:

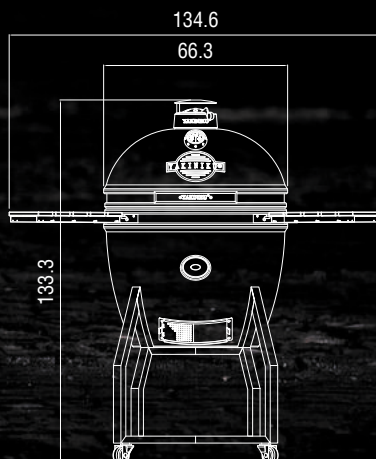
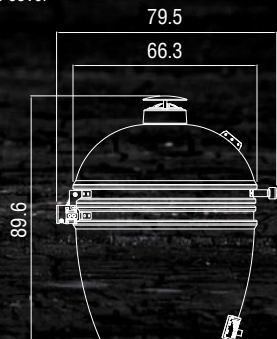
stainless steel table nest
extra grill grid
pizza stone
heat deflector
raised grid
chicken sitter
ash scraper
multilevel lift
rib racks
meat claws
woodchipper
protective cover

OUR RECOMMENDATION: PRO SET

2x half moon heat deflectors

2x half moon grill grid

1x multilevel lift





Art. 220001
XLARGE | WITHOUT BASE



Art. 220000 **XLARGE | WITH BASE** including the frame with wheels and side tables, stainless steel grid, coal basket, ashtray and fire box

LARGE

THE YAKINIKU® INCLUDING WOODCHIPPER OPENING, STAINLESS STEEL GRID (49 CM), COAL BASKET, ASHTRAY AND FIRE BOX.

- Each YAKINIKU® Kamado is made by hand in a specially developed process. The special ceramics are further refined with quartz and cordierite and baked at 1200 °C in the blast furnace.
- All stainless steel used in the YAKINIKU® is of quality stainless steel 304 which is dishwasher safe.
- The ventilation control on top of the YAKINIKU® is also made of stainless steel 304.
- The ash compartment of the YAKINIKU® is extra spacious so that more ash can be stored compared to the average Kamado.
- The sealing of the YAKINIKU® is made of durable fiberglass.
- The oxygen supply is divided into units of measurement.
- The woodchipper is airtight and double insulated so you can refill smoke chips without burning your fingers. Thanks to the bayonet system, the opening for the woodchipper is easy to use without damaging the ceramic casing.
- The fire box consists of several parts, with an ash catcher and a charcoal basket with coal distributor.

OPTIONAL ACCESSORIES:

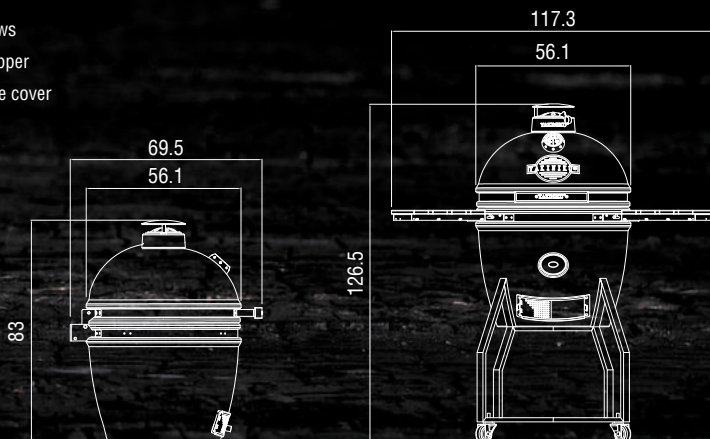
stainless steel table nest
extra grill grid
pizza stone
heat deflector
raised grid
chicken sitter
ash scraper
multilevel lift
rib racks
meat claws
woodchipper
protective cover

OUR RECOMMENDATION: PRO SET

2x half moon heat deflectors

2x half moon grill grid

1x multilevel lift





Art. 190001
LARGE | WITHOUT BASE



Art. 190000 **LARGE | WITH BASE** including the frame with wheels and side tables, stainless steel grill grid, coal basket, ashtray and fire box

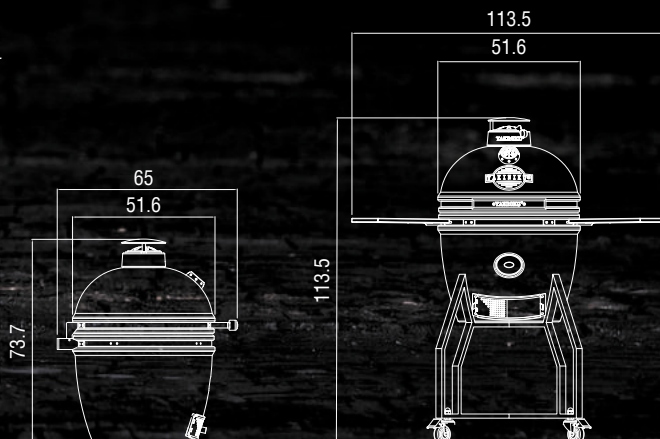
MEDIUM

THE YAKINIKU® INCLUDING WOODCHIPPER OPENING, STAINLESS STEEL GRID (41 CM), COAL BASKET AND FIRE BOX.

- Each YAKINIKU® Kamado is made by hand in a specially developed process. The special ceramics are further refined with quartz and cordierite and baked at 1200 °C in the blast furnace.
- All stainless steel used in the YAKINIKU® is of quality stainless steel 304 which is dishwasher safe.
- The ventilation control on top of the YAKINIKU® is also made of stainless steel 304.
- The ash compartment of the YAKINIKU® is extra spacious so that more ash can be stored compared to the average Kamado.
- The sealing of the YAKINIKU® is made of durable fiberglass.
- The oxygen supply is divided into units of measurement.
- The woodchipper is airtight and double insulated so you can refill smoke chips without burning your fingers. Thanks to the bayonet system, the opening for the woodchipper is easy to use without damaging the ceramic casing.

OPTIONAL ACCESSORIES:

stainless steel table nest
extra grill grid
pizza stone
heat deflector
raised grid
chicken sitter
ash scraper
multilevel lift
rib racks
meat claws
woodchipper
protective cover





Art. 160001
MEDIUM | WITHOUT BASE



Art. 160000 **MEDIUM | WITH BASE** including the frame with wheels and side tables, stainless steel grill grid, coal basket and fire box

COMPACT

THE YAKINIKU® INCLUDING WOODCHIPPER OPENING, STAINLESS STEEL GRID (31 CM), COAL GRID AND FIRE BOX.

- Each YAKINIKU® Kamado is made by hand in a specially developed process. The special ceramics are further refined with quartz and cordierite and baked at 1200 °C in the blast furnace.
- All stainless steel used in the YAKINIKU® is of quality stainless steel 304 which is dishwasher safe.
- The ventilation control on top of the YAKINIKU® is also made of stainless steel 304.
- The sealing of the YAKINIKU® is made of durable fiberglass.
- The oxygen supply is divided into units of measurement.
- The woodchipper is airtight and double insulated so you can refill smoke chips without burning your fingers. Thanks to the bayonet system, the opening for the woodchipper is easy to use without damaging the ceramic casing.
- The portable frame allows you to use this YAKINIKU® anywhere.

OPTIONAL ACCESSORIES:

stainless steel table nest

extra grill grid

pizza stone

heat deflector

raised grid

chicken sitter

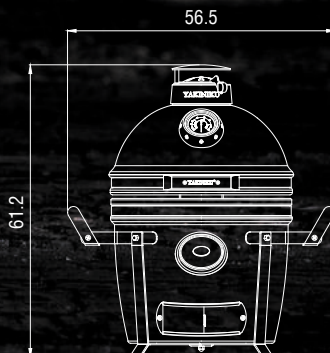
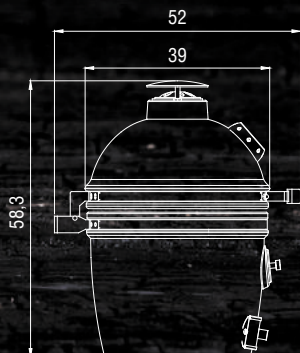
ash scraper

rib racks

meat claws

woodchipper

protective cover





Art. 130001 **COMPACT | WITH PORTABLE FRAME** including camping frame, stainless steel grill grid, coal grid and fire box

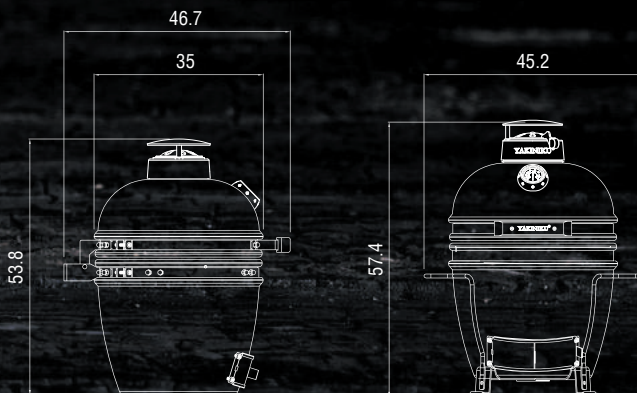
MINI

THE YAKINIKU® INCLUDING STAINLESS STEEL GRID (29 CM), COAL GRID AND FIRE BOX.

- Each YAKINIKU® Kamado is made by hand in a specially developed process. The special ceramics are further refined with quartz and cordierite and baked at 1200 °C in the blast furnace.
- All stainless steel used in the YAKINIKU® is of quality stainless steel 304 which is dishwasher safe.
- The ventilation control on top of the YAKINIKU® is also made of stainless steel 304.
- The sealing of the YAKINIKU® is made of durable fiberglass.
- The oxygen supply is divided into units of measurement.
- The portable frame allows you to use this YAKINIKU® anywhere.

OPTIONAL ACCESSORIES:

extra grill grid
pizza stone
heat deflector
raised grid
chicken sitter
ash scraper
rib racks
meat claws





Art. 110001 **MINI | WITH FRAME** including portable frame, stainless steel grill grid, coal grid and fire box

SHICHIRIN - UNIQUE TABLE GRILL BASED ON JAPANESE TRADITION

The special thing about grilling with the Shichirin is the cozy sitting around the fire. It's a bit similar to gourmet food, all the delicious food on the table is presented in small portions. In vain, you will seek out the grill master who is in charge. When using a Shichirin, friends and family take a seat around the grill and everyone prepares their own food to their own wishes.

A Shichirin is a compact and versatile table grill that you can easily take or move at any time. With this grill we can enjoy and create cosiness on and around the dining table.

Maybe you already knew the Shichirin grill from the history of the Japanese Edo period in 1603. During this period, these table grills became very popular and were used daily as a kitchen appliance. The use of this grill was initially reserved only for the Samurai, people of nobility and the richer citizens. Later this changed and the grill was used under all layers of society. The versatile table grill was widely used on festive occasions such as outdoor folk festivals, even in the cold season. A classic Japanese autumn dish, for example, is Pacific Jackfish. But the Shichirin is also used to this day in tea ceremonies, which are very popular in Japan.

Whether you use the Shichirin in combination with the grid, the Teppanyaki or the yakitori bars; The Shichirin is on it's very best with Binchotan charcoal.



SHICHIRIN GRILL ROUND



SHICHIRIN GRILL, ROUND (31 CM)

The Japanese table grill culture means bringing friends and family together for a special meal. A sultry summer evening, the dining table richly filled with fresh delicacies, perhaps with a good bottle of wine or a cool beer. Enjoy an evening program for young and old in a unique and relaxed setting. With the Shichirin you go on a culinary journey with your friends or family again and again.

Thanks to the high quality of the ceramics, the YAKINIKU® Shichirin is one of the best of the best.

The ceramics are refined with quartz and cordierite and fired at 1200 °C during a specially developed process. This makes it a real powerhouse with which the grill meets everyone's requirements. The grill is beautifully finished with bamboo and stainless steel details and easy to clean due to the glazed exterior.

In addition to being used as a Yakitori grill (skewers), a Teppanyaki plate can also be obtained as an accessory on the round grill, which comes standard with a grid.

OPTIONAL ACCESSORIES:

- black grill tweezers
- Teppanyaki plate
- Binchotan, charcoal and briquettes

SUITABLE FOR 4-6 PEOPLE



Art. 800700 SHICHIRIN ROUND including bamboo coaster, portable base and stainless steel grill grid



SHICHIRIN GRILL

RECTANGULAR



SHICHIRIN GRILL, RECTANGULAR (39X21 CM)

Do you want to cook a delicious piece of beef, lamb or pork on the grill at the perfect temperature? Or does the menu today contain fresh fish, lobster, shrimp, or other shellfish? Or have you planned a vegetarian dinner and want to serve crunchy vegetables? Yes, why not a bit of everything?

Grilling with Yakitori skewers is also very popular. For this, vegetables, pieces of chicken or fish are skewered on long, thin needles. With the help of the stainless steel Yakitori bars, you can then place it above the high heat (900-950 °C) in the Shichirin.

The glazed layer makes the grill particularly easy to clean after use. The grill is beautifully finished with bamboo and stainless steel details. We recommend using the Shichirin only outdoors with briquettes, charcoal or Binchotan.

Tweezers are used when grilling on the Shichirin. These have a centuries-old tradition. You choose one grill master at the table, he will work with the straight tweezers (only raw meat can be picked up with this). All other people at the table are given curved tweezers with which they can remove the grilled meat from the Shichirin. This is to prevent cross-contamination!

OPTIONAL ACCESSORIES:

- black grill tweezers, straight or curved
- Yakitori bars and needles made of stainless steel
- Binchotan, charcoal and briquettes

SUITABLE FOR 4-6 PEOPLE



Art. 800800 **SHICHIRIN RECTANGULAR** including bamboo coaster, portable base and stainless steel grill grid





ACCESSORIES KAMADO & SHICHIRIN

Especially the grilling in multiple zones and indirect heat for slow cooking are the special features of the YAKINIKU® Kamado. A wide range of accessories makes the Kamado completely tailorable to your wishes. The Shichirin is a nice table grill which can bring the world of the Yakitori and the Teppanyaki plate into your home.



KAMADO



PROTECTIVE COVER for Kamado grill

XLARGE Art. 22020
LARGE Art. 190200
MEDIUM Art. 160200
COMPACT Art. 130200
MINI Art. 110200



SET BASE AND SIDETABLES
 (Kamado not included)

XLARGE Art. 220004
LARGE Art. 190004
MEDIUM Art. 160004



TABLE NEST stainless steel,
 for a secure stand on furniture etc.

XLARGE, LARGE, MEDIUM Art. 190011



ALL ROUND BASE

XLARGE Art. 220071
LARGE Art. 190071



HEAT DEFLECTOR perfect voor indirect
 cooking

MEDIUM Art. 160030
COMPACT Art. 130030
MINI Art. 110030



GRILL GRID stainless steel

XLARGE Art. 220025
LARGE Art. 190025
MEDIUM Art. 160025
COMPACT Art. 130025
MINI Art. 110025



EXTRA RAISED GRID
 stainless steel, extra grill grill surface

XLARGE Art. 220020
LARGE Art. 190020
MEDIUM Art. 160020
COMPACT Art. 130020
MINI Art. 110020



*fits the XLARGE, LARGE and MEDIUM, only in
 combination with multilevellift and heat deflector

PIZZA STEEN shock-resistant ceramic
 stone for even heat distribution

XLARGE Art. 220040
LARGE Art. 190040
MEDIUM Art. 160040
COMPACT Art. 130040
MINI Art. 110040



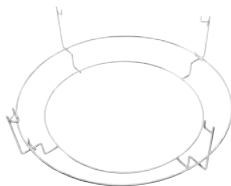
PRO SET 1 multilevel lift, 2 half moon
 heat deflectors, 2 half moon grids

XLARGE Art. 220033
LARGE Art. 190033



HALF MOON GRID combine with a multilevel lift for extra grill height, 2 pcs

XLARGE Art. 220024
LARGE Art. 190024



MULTILEVEL LIFT
stainless steel, extra grill height

XLARGE Art. 220023
LARGE Art. 190023
MEDIUM Art. 160021



*only for use with multilevel lift
*alleen te gebruiken met multilevel lift
HALF MOON HEAT DEFLECTOR
perfect voor indirect cooking, 2 pcs

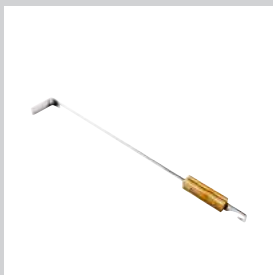
XLARGE Art. 220031
LARGE Art. 190031



* product may differ from picture

TEPPANYAKI PLATE stainless steel, used for baking and Japanese Teppanyaki dishes

XLARGE Art. 220051
LARGE Art. 190051
MEDIUM Art. 160051
COMPACT Art. 130051



ASH CLEANING TOOL with bottle opener

XLARGE, LARGE, MEDIUM Art. 221916
COMPACT, MINI Art. 115100



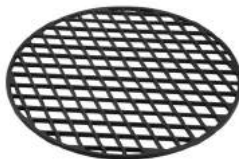
NOTCH GRILL CLEANER with bottle opener

Art. 500250



PIZZA SCOOP

Art. 500521



CAST IRON GRID full

LARGE Art. 190060
MEDIUM Art. 160060



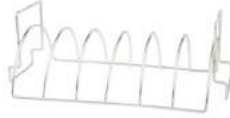
WOODCHIPPER easily add smoke wood without opening the lid, fits

XLARGE, LARGE, MEDIUM Art. 191500



RIB RACK 4 fits 4 ribs,
stainless steel, dishwasher safe

Art. 500501



RIB RACK 6 fits 6 ribs,
stainless steel, dishwasher safe

Art. 500502



CHICKEN SITTER fits chicken up to 1 kg,
stainless steel, foldable

Art. 500500



BAMBOO HAND FIRE FAN to fan the fire
or cool down on hot days

Art. 500526



FIBER GLASS FELT heat resistant

Art. 500101

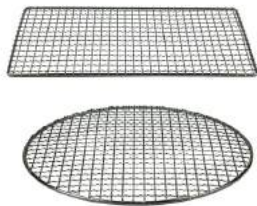


CLEANING SET
consists of:

stainless steel cleaner, 250 ml
Kamado cleaner, 500 ml
grill cleaner, 500 ml
microfibre cloth
XL stainless steel sponge
ash bucket with lid

Art. 400000

SHICHIRIN



SHICHIRIN GRID
stainless steel

RECTANGULAR 400x200mm Art. 800803
ROUND Ø300 mm Art. 800703



DISPOSABLE

SHICHIRIN GRID stainless steel,
disposable, 10 pcs

RECTANGULAR 400x200mm Art. 800806
ROUND Ø300 mm Art. 800706



HAND FIRE FAN to fan the fire or cool
down on hot days

Art. 500510



YAKITORI BARS stainless steel, support
for Yakitori, combine with Yakitori skewers

Art. 800801



STRAIGHT TWEEZERS use for Yakitori,
straight, to put raw meat on the grill

Art. 500504



BENDED TWEEZERS use for Yakitori,
bended, to put raw meat on the grill

Art. 500505



BBQ SKEWERS in tube, 20 st

1,0 mm Art. 500506
1,5 mm Art. 500507
2,5 mm Art. 500508



SHICHIRIN TEPPANYAKI stainless steel,
for baking and Japanese Teppanyaki dishes

ROUND Art. 800707



SHICHIRIN ASH BRUSH use to clean
the Shichirin

Art. 500523

BBQ ACCESSORIES



SAUCE MOP om de saus gelijkmatig te verdelen over het vlees

Art. 500513



AXE

Art. 500516



GRILL CLEANING BRUSH

Art. 500518



MEAT CLAWS galvanized steel and bamboo, for preparing pulled pork and more

Art. 500503



MEAT CLAWS 2.0 for preparing pulled pork, pulled chicken and more

Art. 500517



CUTTING BOARD

Art. 500519



LEATHER GLOVES heat resistant, one size

Art. 500600



BAKING MATS

Art. 500520



JAPANESE SZECHUAN PEPPER

Art. 100501

JAPANESE SMOKED SALT

Art. 100502

BOOKS



COOK BOOK SHICHIRIN

Japanese grill - The Magic of YAKINIKU®

NL Art. 500524
DE Art. 500525



COOK BOOK KAMADO

Japanese grill - The Magic of YAKINIKU®

NL Art. 500552
DE Art. 500553

MERCHANDISE



TSHIRT PREMIUM white

S Art. 600601S
M Art. 600601M
L Art. 600601L
XL Art. 600601XL



GENTLEMAN POLO
Premium Light Graphite

S Art. 600602S
M Art. 600602M
L Art. 600602L
XL Art. 600602XL



HOODED SWEATER
with zipper, Light Graphite

S Art. 600603S
M Art. 600603M
L Art. 600603L
XL Art. 600603XL



CLASSIC SOFT SHELL JACKET
black, man

S Art. 600604S
M Art. 600604M
L Art. 600604L
XL Art. 600604XL



CLASSIC SOFT SHELL JACKET
black, women

S Art. 600605S
M Art. 600605M,
L Art. 600605L
XL Art. 600605XL



YAKINIKU CAP one size

Art. 500511



KEYCHAIN artificial leather

Art. 600606



PLACEMAT artificial leather, 4 pcs

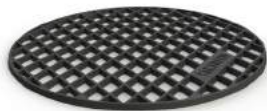
Art. 500515



HALTER APRON artificial leather

Art. 500514

NEW PRODUCTS



CAST IRON GRID
with meatmarker

MEDIUM Art. 160061
COMPACT Art. 130061



HALF CAST IRON GRID
with meatmarker

XLARGE Art. 220061
LARGE Art. 190061



YAKINIKU® incl. base, side tables and pro set

XLARGE Art. 220019
LARGE Art. 190019



TEPPANYAKI PLATE stainless steel

XLARGE Art. 220051
LARGE Art. 190051



HIMALAYAN SALTSTONE

with holder Art. 500527
without holder Art. 500528



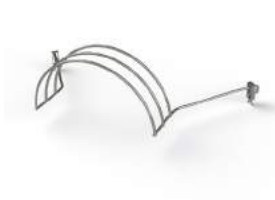
HALF EXTRA RAISED GRID
for pro set

XLARGE Art. 220028
LARGE Art. 190028



FLAMBADOU

Art. 500543



ACCESSORIE HOLDER

XLARGE Art. 220035
LARGE, MEDIUM Art. 191635



BBQ SPATULA, 2 pcs

Art. 500557



VEGETABLE PAN

Art. 750040



TANDOORI SET incl. 6 Foodhooks and 6 Skewers

Art. 500532



PIZZA MOUTH

XLARGE Art. 220500
LARGE Art. 190500



ROTISSERIE SPIT incl. motor

Art. 500536



ROTISSERIE BASKET

Art. 500533



BENTOBX

Art. 500537



BOTTLE

Art. 500539



LUXURY LEATHER GLOVES

Art. 500554



SHICHIRIN ELECTRIC ACCESSORY
round

Art. 800740



SHICHIRIN ELECTRIC ACCESSORY
rectangular

Art. 800840



FLOORMAT KAMADO
110x70cm

Art. 500540



TABLE PROTECTOR SHICHIRIN
70x50cm

Art. 500541



SIEVE

Art. 500542



BAMBOO STEAMER

Art. 750043



WOKPAN

L Ø40cm Art. 750041
S Ø30cm Art. 750042



VULCANO

XLARGE, LARGE Art. 500544
MEDIUM Art. 500522



DRIPPAN half moon

XLARGE, LARGE Art. 500545



DRIPPAN round, medium

MEDIUM Art. 500546



HALF MOON BAKING MATS for half moon drippan, 6 st

XLARGE, LARGE Art. 500547



ROUND BAKING MATS for round drippan, 4 st

MEDIUM Art. 500548



GRID LIFTER

Art. 500555



BLOWPIPE

Art. 500550



SHICHIRIN TEPPANYAKI rectangular

Art. 800807



GRID GRABBER for Shichirin Teppanyaki

Art. 800901



DUTCH OVAL high, cast iron

L Art. 750015
M Art. 750016
S Art. 750017



DUTCH OVAL low, cast iron

L Art. 750025
M Art. 750026
S Art. 750027



DUTCH OVAL GRILL low, cast iron

Art. 750028



CAST IRON GRID SHICHIRIN
with meatmarker

Art. 800761



BINCHOPAN cast iron

Art. 800750



CHICKEN SITTER 2.0

Art. 500549



NAPKINS 100 st

Art. 500551

OUTDOOR KITCHEN

The YAKINIKU® outdoor kitchen can be tailored to your needs. The different frame sizes allow you to adjust the size of the outdoor kitchen to your garden or terrace. Choose a matching top and decide whether you want a worktop or space for a sink and tap.

FRAMES

Art. 900001 **OUTDOOR KITCHEN FRAME** 120x70

Art. 900002 **OUTDOOR KITCHEN FRAME** 80x70

Art. 900005 **OUTDOOR KITCHEN FRAME** 80x80

BLAD

Art. 900010 **OUTDOOR KITCHEN TOP 120X70** Sintered stone top

Art. 900011 **OUTDOOR KITCHEN TOP 120X70** Sintered stone top with hole for sink and tap

Art. 900012 **OUTDOOR KITCHEN TOP 120X70** Sintered stone top with hole for the LARGE Kamado

Art. 900013 **OUTDOOR KITCHEN TOP 80X70** Sintered stone top

Art. 900014 **OUTDOOR KITCHEN TOP 80X70** Sintered stone top with hole for sink and tap

Art. 900015 **OUTDOOR KITCHEN TOP 80X70** Sintered stone top with hole for the LARGE Kamado



The outdoor kitchen as pictured consists of the following parts:
900001 Frame 120x70cm; 900010 Sintered top for frame 120x70cm;
900002 Frame 80x70cm; 900013 Sintered top for frame 80x70cm;
900005 Frame 80x80cm; 190011 Table nest; 190001 YAKINIKU® LARGE Kamado;





MORE INFO

BINCHOTAN - THE BLACK GOLD

Traditionally, Binchotan is used in a Shichirin grill or Japanese Kamado grill. This special charcoal (also called white charcoal) is a unique charcoal product that originated in Japan. Binchotan is one of the best natural fuels in the world. This special Premium charcoal reaches a temperature of up to 1000 - 1200 °C and has an average carbon percentage of 95 - 98%. It is still made by hand from woods such as Lychee, Maitiew, Konia or Eucalyptus. This process takes more than 9 days and the result is a Premium charcoal with a ceramic-like structure. Once ignited, it burns extremely long and develops little odor and ash.

You achieve optimal results due to the extremely high cooking temperature that the charcoal can reach while the food remains wonderfully juicy on the inside. A small amount of Binchotan is enough to keep the Shichirin going for hours.

Binchotan is as hard as iron and does not crumble. The internal structure resembles a maze of connected pores with a surface area of 250 m² per gram each. In Japanese cuisine, Binchotan enhances the aroma and taste of the food.





BRIQUETTES QUICK KOKO
round, 4 pcs

Art. 100207



**HEXAGON SAWDUST
BRIQUETTES** 10 kg

Art. 100206



**COCONUT CILINDER
BRIQUETTES** 10 kg

Art. 100213



COCONUT BRIQUETTES 3 kg

Art. 100211



BINCHOTAN White maitiew, 5 kg

Art. 100204



BINCHOTAN White konia, 7 kg

Art. 100203



BINCHOTAN White eucalyptus, 5 kg

Art. 100202



BINCHOTAN White lychee, 5 kg

Art. 100205



CHARCOAL Marabú

5 kg Art. 100201
10 kg Art. 100200



CHARCOAL Acacia

5 kg Art. 100101
10 kg Art. 100102



FIRE LIGHTERS

Art. 100209



WOODWOOL

Art. 100326



WATER PURIFICATION

Art. 100250



SMOKING BOARD

Art. 100319



WOOD WRAPS Alder

Art. 100325



SMOKER BOX

Art. 100323



GLOVES

Art. 100322



MEAT SKEWERS

Art. 100321



CHARCOAL STORAGE BOX

Art. 500531



CHUNKS Maple

Art. 100312



CHUNKS Oak

Art. 100315



CHUNKS Pear

Art. 100311



CHUNKS Acacia

Art. 100314



CHUNKS Alder

Art. 100313



CHUNKS Apple

Art. 100318



CHUNKS Apricot

Art. 100324



CHUNKS Cherry

Art. 100316



CHUNKS Hickory

Art. 100317



CHUNKS Beech

Art. 100327



SMOKE WOOD Maple, chips, 500gr

Art. 100308



SMOKE WOOD Oak, chips, 500gr

Art. 100301



SMOKE WOOD Pear, chips, 500gr

Art. 100310



SMOKE WOOD Acacia, chips, 500gr

Art. 100307



SMOKE WOOD Alder, chips, 500gr

Art. 100305



SMOKE WOOD Apple, chips, 500gr

Art. 100306



SMOKE WOOD Apricot, chips,
500gr

Art. 100309



SMOKE WOOD Cherry, chips,
500gr

Art. 100304



SMOKE WOOD Hickory, chips,
500gr

Art. 100303



SMOKE WOOD Beech, chips,
500gr

Art. 100302







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Partner

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