



**KITCHENS**  
*FOR OUTDOOR LIVING*

BURNOUT **BBQ**

## THE FIRE OF LIFE

Friends. Fire. Good food and good conversation. These things have brought us together since time began. But it's even better now: because BURNOUT **BBQ** kitchens can help you create the perfect space for this – outdoors.

Technical perfection, high-quality craftsmanship, and plenty of options – combine the things you enjoy most to create the ultimate outdoor cooking experience. For family and friends. For a life of freedom. And moments that last for the rest of time.



What is life about?

Having a good time with family and friends.



**EXCELLENT  
CRAFT & DESIGN**  
- MADE IN GERMANY



**Compatible**

Burnout outdoor kitchens are easily compatible with a variety of grill and hotplate manufacturers. That's clear. Still, our top priorities are functionality, craftsmanship, and design. Which is why we are happy to recommend partners who meet our requirements – like Flammkraft, Napoleon, or Big Green Egg, for example.

**Weatherproof**

Burnout outdoor kitchens are built for the outdoors. Made of high-quality stainless steel, weather-resistant and UV-resistant materials, and hardware that has been certified for outdoor use. So they last: At least ten years. Guaranteed.

**Made in Germany**

The craftsmanship of Burnout outdoor kitchens is unparalleled. And come pre-assembled from our own manufacturing plant in Germany. With precision in every cut. Perfection in every weld. Exactness in every seam. For more enjoyment and greater durability.

**Modular**

Burnout outdoor kitchens can be modified as your needs evolve. One way today. Another way tomorrow. That won't change: our outdoor kitchens are modular and therefore can always be adapted to new wishes. Even years from now, you will be able to expand it without any alterations in the colour scheme.

**Sustainable**

Burnout outdoor kitchens are extremely durable. And at the same time, they are fully recyclable at the end of their life. Because withstanding wind and weather does not mean being limited to using PVC. Quite the opposite: we only use PVC-free materials to build our kitchens.



## A CLEAR SKY AND PURE ENJOYMENT EXPERIENCES TO SAVOUR

Steak, ribs, smoked pork, rotisserie meat, pizza, seafood, vegetarian items, exotic foods... the choice is yours. Regardless, one thing is certain: your options with **BURNOUTBBQ** outdoor kitchens are as diverse as your palate.

Because a **BURNOUTBBQ** outdoor kitchen offers you every freedom imaginable, and is ready for your own tastes and style. Whether it's a classic charcoal grill, a practical gas grill, or a ceramic grill. Or multifunctional kitchens with integrated hotplates, a wok burner, an 800°C zone, and more. Nothing is necessary – but everything is possible. Just let us know what kind of experiences you wish to savour.

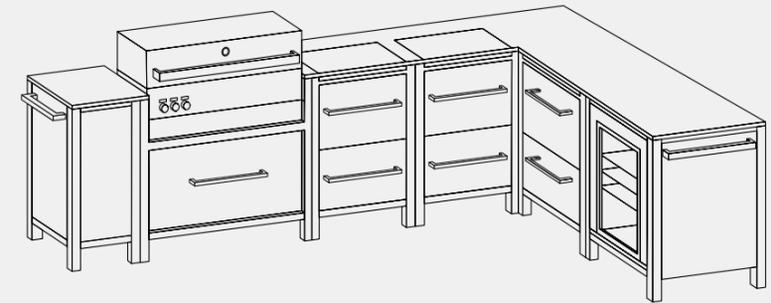


**MODULAR & FLEXIBLE**  
– AS LIFE SHOULD BE

Durable and flexible at the same time. And exactly the way you want it. No, really: it's entirely up to you. The modular design of your BURNOUT**BBQ** outdoor kitchen can manage it all. A Monolith grill in the centre, if you please. Or would you prefer an L-shape? Or built around a corner? A matching table? Or a long countertop instead?  
That's fine too.

Outdoors, there are hardly any limits to your wishes. But one thing is certain: with a BURNOUT**BBQ** outdoor kitchen, you can keep your options flexible. One way today, and another tomorrow.  
And the day after tomorrow?

Scan the QR code with your smartphone or tablet to go directly to our configurator. Here, you will be able to configure your very own BURNOUT**BBQ** outdoor kitchen – with no obligation to you. Of course, you can always use it as the starting point for a more in-depth consultation.





BLACKLINE • DARK OAK • FEET



STAINLESS STEEL • OAK • CASTORS



SILVERLINE • SMOKE • CASTORS

## FOR THE LOVE OF COLOUR AND FORM WE EAT WITH OUR EYES FIRST

Designing a BURNOUTBBQ outdoor kitchen is a bit like cooking itself: good, high-quality ingredients are essential. That's obvious. Combined and prepared in the best possible way, there are only three things that matter when it comes to the final product: Presentation. Presentation. Presentation. That is why we involve you and ask how to combine the colours of the frame with the finishes of your outdoor kitchen right from the start. For example, the stainless steel of a purist set against a natural oak grain. Or rich black with soft grey. Or... or... or... Precisely according to your taste. After all, you eat with your eyes first.

### Frame colours



STAINLESS STEEL



SILVERLINE



BLACKLINE

### Body colours



OAK



DARK OAK



SMOKE

### Stone slab colours Dekton®



BLACK



DARK GREY



GREY



LIGHT GREY



SAND GREY



TRAVERTINE



Pleasure is at its best when you can share it.

## MODULARITY IS KING

Not ready for a huge commitment? Maybe dip your toe in, take a first step. Get used to cooking outdoors. Then take another step, and add on to your BURNOUTBBQ outdoor kitchen when you feel that the time is right – for the right occasion, for when the guest list gets longer, or when the family gets bigger. Feel free to start with just a grill or a stove, for example, and bring your entire kitchen outdoors a step or two at a time. Refrigerator, sink, storage space... all conveniently close by and in the fresh air. Pure enjoyment.



### **GAS GRILL**

- Various, high-quality & reputable manufacturers
- Gas supply or optionally with natural gas
- Stainless steel grills
- The right grill for every application
- Various grill surfaces available, depending on the customer's requirements



### **CERAMIC GRILL**

- Different manufacturers like Big Green Egg, Monolith
- Different sizes depending on your needs and wishes
- Operation with charcoal
- Suitable for classic grilling and BBQ (ribs, pulled pork, and more)
- Visual highlight

### **SINK**

- Depending on the countertop colour, different sinks (stainless steel, stoneware)
- Sinks and taps are purchased from reputable manufacturers
- Connection via the normal water pipe or via a drinking water hose possible



### **COOKTOP**

- Operation via gas or electric
- Depending on requirements and customer wishes as teppanyaki, wok, hob with gas, induction hob
- Perfect complement to the grill



### **REFRIGERATORS**

- Different sizes available
- 230V power connection
- Refrigerators with glass doors



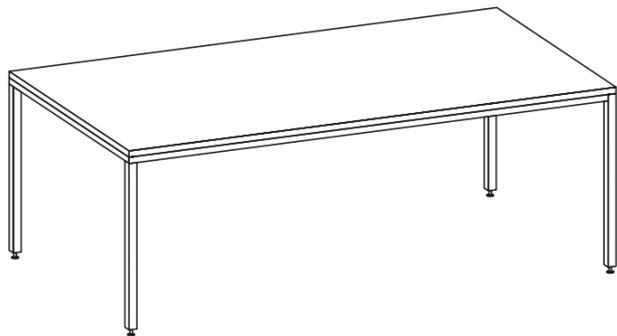


## SOMETHING FOR YOUR GUESTS

### THE RIGHT FURNITURE

Slicing, sizzling, grilling, smoking, roasting... delicious! Now, the only thing your guests need is a nice place to sit down. What about a giving them a front-row seat? We have tables and chairs to match your outdoor kitchen:  
And just as long-lasting, weatherproof, and stylish.

Constructed of natural-looking materials such as our faux stone polymers for tabletops, our furniture pieces blend in harmoniously with any outdoor space. And the stainless-steel frame construction is perfectly finished. Not just to reflect your taste and style, but also to withstand the summer sun and the winter snow.



#### Tables and seats

- Three frame colours, three configurable designs.
- Dining tables or bar tables with polymer tabletops
- Additional table leaves in three designs, also with polymer tabletops
- Stools, with or without backrest, plus seat cushions





Design, production, quality, and durability – all made in Germany. And that is why we can promise you right here and now: Your BURNOUTBBQ outdoor kitchen has been meticulously designed, down to the smallest detail. It combines outstanding design with perfect craftsmanship. After all, every seam, every hinge, every tiny screw is crucial when it comes to taste and reliability.

## DESIGN & DETAILS

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### LIGHTS & PLUGS

This is what life tastes like: sunsets, evening twilight, starry skies. And always keeping everything in view, thanks to light and power exactly where and when you need it.



### STORAGE SPACE

Everything within arm's reach. And well organised: kitchen utensils remain well protected even in wind and weather, but are always ready for use.



### REFRIGERATOR

Cool! And a tour de force of modern technology: an outdoor refrigerator that can stand the summer heat as well as the winter cold. Perfect.





## DESIGN & DESIRE

Life consists of many small moments. BURNOUT**BBQ** is designed to create beautiful moments – so you can enjoy life in its most beautiful facets. Good meals, a cool beer, and great talks with good friends. BURNOUT**BBQ** makes life a little more worth living.

Time is valuable when you make it valuable.





**FULL SERVICE**  
*LIMITED LIFETIME WARRANTY*

With BURNOUT **BBQ**, you are not only choosing a perfect outdoor kitchen, but also a perfect service. Starting with perfect consulting and planning, through the right measurements on site, to on-time delivery and assembly.

**We take care of every detail.**

And the best is yet to come: Our outdoor kitchens have a Limited Lifetime Warranty. Ten years guaranteed for the colour fastness of the tops and the smooth functioning of the fittings. We stand behind the quality of our products and want to ensure that you enjoy them for years to come.



**BULL**  
Outdoor Products



## STRONGER TOGETHER

” *We are good friends, both technically enthusiastic, love beautiful design, and we like to eat. What else connects us is decades of experience in kitchen construction. We thought: Reason enough to do something together.*

Frankly, there are plenty of good kitchens out there! But the surprising thing was there was really no outdoor kitchen that could withstand all weathers, not rust, offer all the components that are also available in an indoor kitchen, fit to the millimetre and stay that way, look great, function great, and remain just as beautiful at minus 20 or plus 40 degrees as on the first day. Challenge accepted! After four years of searching for the best materials, 1,000 design drafts, testing hundreds of different components and devices, the time had come: BURNOUT**BBQ** was born and continues to develop!

We produce in Germany. Because we are at home here. And because we want to see and know exactly what is used for our outdoor kitchens. Stainless steel that is high-quality and resistant. Kitchen materials that are easy to clean and withstand all weathers. Pull-out systems that we developed with one of the leading manufacturers specifically for outdoor use.

Our BURNOUT kitchens are partly machine-made, partly hand-made. Where the highest industrial precision is required, we use the most modern machines in furniture construction. When it comes to sensitive work with the welding equipment, specialists lend a hand themselves. In the end, it's the combination of industry and craftsmanship that makes it. It creates a kitchen that reflects the passion we put into developing it. A kitchen that makes you realise it is the sum of many years of experience.

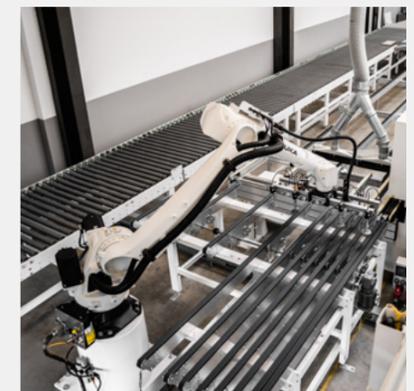
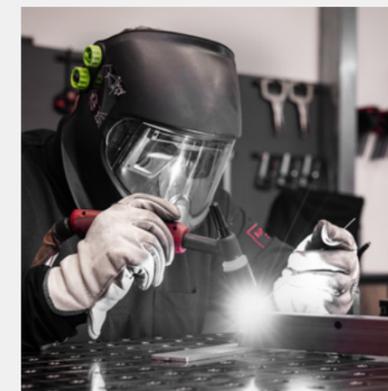
*Daniel Joachimmeyer and Thomas Pabst*



## CRAFTSMANSHIP AT ITS BEST - AND MOST EFFICIENT

We take things personally – and we like it that way. Because each of our outdoor kitchens is unique, and tailored to your individual needs. And to make sure that we are able to put our hands in the fire for each of our outdoor kitchens, we manufacture them with all the attention to detail and quality found in Good Old Germany.

To be precise, in Bissendorf at our "*Manustrie*" – as we like to call it. It is a combination of the German words *Manufaktur* (handcrafted production) and *Industrie* (robot-supported industrial production). This allows us the best of both worlds, for every step of the production process. Because this is the only way to combine our passion for fire and flame and give it the freedom it needs: meticulous, industrial precision combined with the finest craftsmanship by our highly trained, attentive specialists.





## EXPERIENCE FROM INDOORS - TAKEN OUTDOORS

You don't build perfect outdoor kitchens at the drop of a hat. For one thing, you first need sufficient experience in classic kitchen construction – so that everything is in the right place, so that drawers slide smoothly, so that power flows where it is needed, and so that cool drinks are waiting where thirsty people are. So it is a good thing that we have been adding to our own experience in custom kitchen construction for almost two decades. In light of that, this is a good place to thank all those who have given us the know-how we have today. And because there is usually more weather outside than inside, an outdoor kitchen is only as good as its materials and their ability to withstand the harsh elements. In our own research department, we are constantly working on materials that can handle this challenge and ensure that Burnout outdoor kitchens withstand a lifetime of outdoor wear and tear.



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Gewerbepark 9-11  
49143 Bissendorf  
Germany

[www.burnout.kitchen](http://www.burnout.kitchen)

