

heat°



THE MAGAZINE FOR...

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

#2

MELTS HEARTS

LET'S WOK



THE CRUSTER®

300°C

The latest technological highlights from Enders. Turns the art of barbecuing on its head.

FIRST TIME GAS GRILL

380°C

Tips and tricks for your first time using your new BBQ.

Enders®

STEVEN

GRILLS LIKE A

KING



TASTES

Enders®

HEAT WE GO AGAIN.



EDITORIAL

Welcome – it's flaming good to have you here! We're glad you've got ahold of the latest issue of HEAT. As always, don't burn your mitts! Wait a minute, you've never heard of HEAT before? Well, let's change that as soon as possible – there's a lot at stake. The name HEAT is anything but a coincidence. On 64 fiery magazine pages, the number of degrees increases the further you go, as you find out many exciting things about Enders and our products along the way. In this year's edition, we're un-grill-ievably fired up and ready to serve you a well-done selection of varied topics. You also have the following treats in store: an absolute world first that celebrates its premiere in HEAT magazine, tips and tricks for more sustainable barbecuing and a meeting with the most well-known pizza influencer. But simply leaf through at your leisure and see for yourself! With that in mind, HEAT we go again.

→ ENJOY!

380 °C

TIPS & TRICKS // SUSTAINABILITY

How initially setting up your gas barbecue turns into a Sunday stroll.



360 °C

Meet the family that makes your barbecue even hotter and much better.

ENDERS CREW



340 °C

You can find out why we had a bone to pick with Carlos here.

BACKBURNER



300 °C

The roof is on fire: the Cruster®. A world first from Enders.

CRUSTER®



280 °C

Sizzle, sizzle, it's Wiener Schnitzel.

SWITCH GRID™



260 °C

Still not a #sizzler? Get to know the guys and that might change!

TURBO ZONE™



240 °C

News from the hot technology forge.

GRILLGINEERING



540 °C -
790 °C

HOT ZONE

800 °C
COMPETITION

520 °C

Interview with Bullihop: how does van life work with the whole family?

BULLIHOP



500 °C

The Enders urban heroes. Learn everything about barbecuing in the city.

GOT SPACE?



480 °C

Gas vs. electric: BVB team chef Dennis Rother calls for the Battle of the BBQs.

EFLOW® VS. MONROE



460 °C

Allow us to introduce our new electric patio heaters.

PATIO HEATER



440 °C

Nice flames, good drinks. The perfect match: NOVA® meets Woodland.

NOVA® + DRINKS



420 °C

A visit to Balsters: What's the deal with Wagyu beef?

A VISIT TO A BREEDER



400 °C

baked, baked pizza. Teichner can do it and shows us how it's done.

PIZZA. BUT PROPERLY



°C CONTENT





GRILL GINEERING



INTERVIEW

A picture tells a thousand words. An Enders BBQ tells just one: Grillgineering. But what does that actually mean? It was obvious that this question would be asked. A lot of people have a burning desire to know the answer to it. And we wouldn't be Enders if we didn't satisfy your hunger – for knowledge in this case. Barbecue engineering. 14 letters with so much meaning. To be precise, everything that represents the Enders brand. Although 'represents' is the wrong word. Let's say 'ignites' the Enders brand instead. This includes our inventive spirit, our engineering skills and our motivation to continuously bring out new solutions that set new standards, offer innovative solutions and always make barbecuing that bit better.

HOT TECH- NOLOGY FORGE



At Enders, we see ourselves as the birthplace of first-class barbecues that, with their patented features and award-winning designs, make many other barbecues look, well, cold. Our eFLOW® PRO 2 TURBO is one of the Red Dot Design Awards 2022 winners. The jury's reasoning was impressive, and that's exactly why we've included it here: "This electric grill surprises with barbecue features that are similar to cooking on an open flame. Its design also conveys timeless elegance." That's nice to hear! We've also hidden another de-

velopment from our hot technology forge in our latest highlight: the UNIQ® PRO. Under the hood, to be precise. That's where the Cruster's fiery nature rages! A rear burner that can be adjusted for height and tilt, which can play both the role of a back-burner and that of a top heat barbecue – a world first. Or to put it another way, barbecue engineering.

Someone who's very involved in Grillgineering: Marcel Tondorf. As Head of Development at Enders, he is responsible for technology and design. We had three quick questions for him:

1. Can you tell us what the development process generally looks like for a grill?

It always starts with an idea. An innovation, something great, something special. First we try to make this idea a reality as a prototype in our factory. That's 100% manual labour. That's how we define the technical limits, which we then transfer to a new product that has the right design. You always have to go through a few rounds of this. But most of the time we are able to develop a product that is ready for series production – all because of the prototype.

2. Technology and design – how do the two work together?

It can be quite a tug-of-war at times. Our highly trained engineers and technicians try to implement everything the way the design department wants it to be. This usually works quite well. So far, we've always been able to find a solution that makes everyone happy.

3. What's your favourite feature of our barbecues?

That's a very, very good question. I love all our products – from the camping toilet to the gas barbecues. But if I had to pick a favourite, it would have to be our barbecue accessories. We turn BBQs into multifunctional tools. Whether it's pizza, rotisserie skewers or the Dutch Oven – the SWITCH GRID™ system we developed is a great, universal solution that can be freely expanded. I like this flexibility. I also like using it at home. Me and my family really enjoy barbecuing.



SizzleBrothers. This name has stood for fieriness and passion for barbecuing since 2015. And since then, it's become much more than that. Two sizzle brothers became four, 'make a logo' became live streams, podcasts, an online shop, two YouTube channels and a large community. Fascinated by barbecuing, good food and great humour that can never be forgotten. Heat caught up with the SizzleBrothers for a quick chat. Four questions, four guys – a coincidence? Probably not.

Julian, you have over 80,000 followers on Instagram. You affectionately call them the #sizzlers. Where do you get the inspiration from to keep on exciting your followers?

Honestly, this is sometimes the hardest part. At the end of the day, barbecuing is always the same: heat up meat and vegetables, eat, then you're done. That's why we're always trying something new, which starts with the video editing, continues with the type of content and ends with completely new topics. We recently uploaded videos about collecting mushrooms in the forest with a mushroom expert. Of course, when you experiment a lot, things can go wrong and result in our followers not finding the content that good. You can't avoid that. But on the whole, we are very happy and hope to continue to create exciting content in the future.

Corbinian, over to you: your circle of tasters has also expanded to include some familiar faces. How does a barbecue evening with Sido differ from one with Johann Lafer?

They're not really different at all. It doesn't matter who you're barbecuing for – the process is always the same. Still, our guests definitely have preferences that we bear in mind. So while we can make Sido happy with ribs and breasts, we might try something more experimental and wacky with Johann. We actually don't get the chance to show him anything 'new'. Johann really knows everything and isn't just a gifted cook,

but also a great barbecuer. The thing that's much more exciting is that almost everyone likes a barbecue and this has resulted in the funniest of connections.

Your turn, Alex: what ends up on the barbecue when you're cooking behind closed doors?

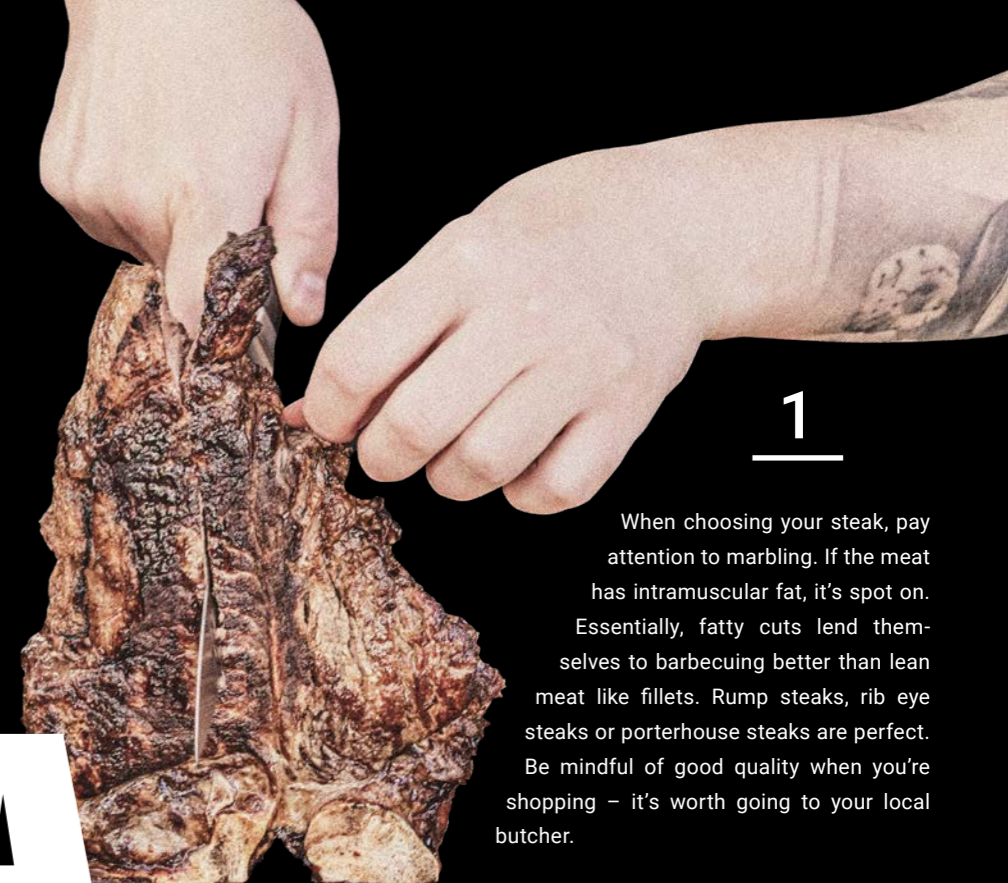
Barbecuing in private looks very different for each of us. Corbi only barbecues vegetarian dishes, Hannes mostly ends up with sausages and chicken breast on the BBQ. Julian might like to barbecue a classic neck steak. I'm more of a filet person – either pork or beef. None of us barbecue in a particularly unusual way when we're barbecuing in private.

Last but not least: Hannes. What are your top 3 BBQ life hacks?

One of them has to be the ice cube trick for grilling burger patties: simply place an ice cube on the grill next to the patty, put your cheese on the meat and then put a cheese dome over it. After 30 seconds, the cheese will be perfectly melted. Then I really recommend using a thermometer when you're barbecuing steaks. Instead of feeling how done they are, it's much better to measure the core temperature using a needle thermometer. That's how you get perfect steaks

– whether you like them rare, medium or well done. And finally, use the warming rack if you need something quick. The warming rack is usually used to keep food warm but we actually use it when we're short on time. The hot air in the barbecue rises. So it's normally hotter at the top compared to the bottom.

VERY GOOD CINEMA



When choosing your steak, pay attention to marbling. If the meat has intramuscular fat, it's spot on. Essentially, fatty cuts lend themselves to barbecuing better than lean meat like fillets. Rump steaks, rib eye steaks or porterhouse steaks are perfect. Be mindful of good quality when you're shopping – it's worth going to your local butcher.

2

Preheat the TURBO ZONE™ of your 4-burner barbecue and leave the control on max. With a larger steak, it's also best to set the burner next to it to run at max.

3

Now you have some time to prep some side dishes – or enjoy a cold beer. After about 5 minutes of preheating, you can start barbecuing.

4

Sear the steak for around 30 seconds, turn it over and give the meat another 30 seconds of heat. Flip it again and rotate the piece 90 degrees to get the best grilling pattern. 30 seconds on both sides is enough here too.

5

Now place the steak in the indirect area – the area that doesn't have the burner on. Let it cook at a core temperature of 55°C (medium). Depending on the thickness of the meat and the temperature in the grill, this can take 5 to 30 minutes. Two burners are recommended for cooking – one on the left, one on the right, both on medium.

6

rare 47 – 52 °C
 medium rare 52 – 54 °C
 medium 55 – 58 °C
 medium well 58 – 60 °C
 well done from 61 °C



7

Let the finished steak rest for a moment and then carefully slice. Always make sure to cut against the grain. That's how you get it to be more tender. Now just add some more salt and pepper. Yum!

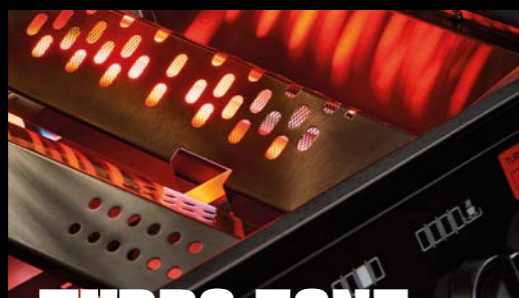
ONE, TWO, THREE, FOUR, FIVE, SIX, SEVEN: STEAK.

1

- Choice of meat
- Barbecue settings
- Preheating
- Turn and grill pattern

7

- Core temperature
- Degree of doneness
- Allow to rest



TURBO ZONE

SWITCH GRID

Turn your barbecue into a true all-purpose weapon – meatball-proof. Whether it's hearty braised dishes with the Dutch Oven, hot searing with the Sear Grate, hot baking sessions on the pizza stone, crispy meat enjoyment with the poultry holder, delicious side dishes in the pan or, more recently, breathtaking wok hei aromas in the wok – thanks to SWITCH GRID™, you can be prepared with – and especially for – every use. Quick and easy to replace, you can equip the enamelled cast-iron grill with a removable round element to suit your taste. A full selection of barbecue options at your fingertips.



Quantity
2 portions

Preparation
20 minutes

Barbecuing time
10 minutes



A CLASSIC: VIENNESE SCHNITZEL

1

Now the schnitzel-ing can begin! Although...let's build the breading line first. You need three plates for this: fill the first with wheat flour, the second with a roughly beaten egg and the third with breadcrumbs.

Remove the veal cutlet from the packaging, pat dry and flatten. Cover the meat with cling film and pound it with a meat mallet.

Place the SWITCH GRID™ pan over the TURBO ZONE™, add oil and heat to 180°C. While this is heating up, bread the schnitzel. Season with salt and pepper first, then toss in flour until completely coated.

Now coat the meat in the beaten egg, allow to drain briefly and then coat in breadcrumbs. Then fry the schnitzel in fat and baste hot fat over it from time to time using a spoon.

Blot the finished Wiener Schnitzel on kitchen paper and serve with a lemon wedge. Potato salad makes a pretty good side dish. Nice!

5

INGREDIENTS:

- 4 veal cutlets, e.g. VanDrie Group
- 2 eggs
- Wheat flour
- Breadcrumbs
- Lard
- Ankerkraut Steak und BBQ Salt Flakes
- Ankerkraut 9 Pepper Symphony
- 1 lemon

Recipe from BBQlicate:

BBQlicate is a barbecuing blog. The name is a combination of the words 'BBQ' and 'delicate', aka delicious barbecuing. As well as the blog, there are also Facebook and Instagram pages that regularly take you on a culinary journey around the world. Classic American BBQ and influences from Mexican cuisine play an important role. However, typical Dutch Oven stews are also on the menu.

THE ROOF IS ON FIRE



THE CRUSTER®

Conceived, designed and built to turn the concept of barbecue on its head. A world first that will henceforth be enthroned at the very top of the food preparation chain and leave everything else for dust. It's raining fire. And the principle behind this natural spectacle? Anything but half-baked. The Cruster® uses the proven technology of the backburner and reaches peak temperatures of up to 800°C through infrared radiant heat. What makes it unique, however, is its versatility. Disguised as a back burner, the Cruster® can be converted into a top heat grill within seconds. It can be almost freely adjusted in height and tilt, thus offering unlimited possibilities when it comes to preparing various dishes. Whether it's pizza, thicker pieces of meat, casseroles or crème brûlée – the Cruster® turns the art of barbecue on its head.

CRUSTER THREE-IN-ONE

A lot can be said about a world first like the Cruster®. But words should always be followed by actions. Especially when you loudly broadcast that it will turn (or tilt) the heads of BBQ fans by the dozen. With that in mind, tilting is golden. We put the Cruster® to the test, turned it, tilted it and prepared the little Cruster® Three-in-One with Olaf Baumeister – star chef, restaurant owner, enjoyment ambassador, cooking course instructor and TV chef.



HORIZONTAL

In this position, there is sometimes direct flame contact between the Cruster® and the food to be barbecued – as would be the case with a top heat grill. The extremely hot temperatures mean that an excellent crust can be produced in a very short space of time without drying out the food. So this configuration of the Cruster® is perfect for preparing crispy steaks, pork belly and – if you want to take it a little further – for general gratinating, roasting and caramelising. To demonstrate how powerful the Cruster® is, Olaf throws a steak on the grill and lets the Cruster® rise. 30 seconds on each side is enough to give the steak a perfect crust.



VERTICAL



TILTED



HORIZONTAL

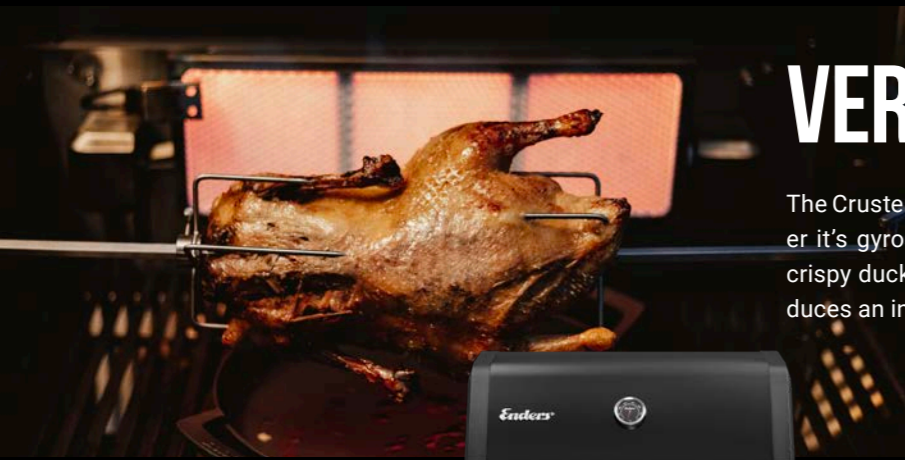
TILTED

Baking is also a walk in the park for the Cruster®. In the tilted position, it acts as the perfect source of top heat. If you combine the combustion power of the Cruster® with bottom heat and a pizza stone, it is possible to bake pizzas in less than two minutes, even with the cooking hood open. Olaf shows us how it's done: mix the dough, lay it out flat, put the toppings on it, pop it on the stone, tilt the crust over it, wait two minutes – and you have a margherita.



VERTICAL

The Cruster® in a vertical position is perfect for rotisserie: whether it's gyros, doner kebabs, grilled chicken or, in Olaf's case, a crispy duck with roasted vegetables – the Cruster® always produces an incredibly good crust.



UNIQ® PRO



Delicater™-Oven attachment for cooking several pieces of meat on low. Temperature adjustable between 80°C–180°C.

ONE NAME, UMPTEN FEATURES, EXTREME INSTEAD OF WELL-BEHAVED.

Uniqueness goes into series production with the UNIQ® PRO-Line. Three models that embody the 'top class' rating like no other BBQ. And the thing that's mainly responsible for this supremacy? The CRUSTER®. Only the UNIQ® PRO series can call it their own. Also on board for the first time: the dual side hob. A sturdy cooking grate made of robust cast iron, which enables preparation in both low and high temperature ranges and, in combination with the DELICATER™-Oven attachment, can also

be used to re-cook several pieces of meat. The slider grilling grate and time-tested features like the 800 degrees TURBO ZONE™, HEAT RANGE™, SWITCH GRID™ and SIMPLE CLEAN™ (which is dishwasher-optimised) round off the overall package and significantly contribute to not only redefining what it means for the UNIQ® PRO-Line to be unique, but even makes a series out of it.

330°C

320°C

MANY CHICKENS TO PLUCK



Carlos Couto made a name for himself as a restaurateur. So it's quite fitting that his franchise chain also bears the name 'Carlos'. Born in Dortmund, he serves his guests Portuguese dishes he has created himself. The best-selling dish on the menu: piri piri chicken. Carlos has a

lot of dishes to choose from now. Still, he took some time out to talk to us about work, Portuguese cuisine and the good old barbecue.

Carlos, did you always want to be a restaurateur?

Before I started working in hospitality, I actually worked in construction, just like my father. He has always been my biggest role model, which is why I initially chose the same career. But after ten years on a construction site, I said to myself I wanted to be my own boss.

But you could have also started your own construction company. Why hospitality?

When I went to Portugal for the first time with my wife and in-laws – Lisbon, to be precise – we went to a chicken place after a day at the beach. As my family is originally from the north of Portugal, I didn't really know much about piri piri chicken. When we were eating, my father-in-law said that it would be a good idea for Germany, because it didn't have piri piri chicken. That was a good 23 years ago now. And that's how I got into hospitality.

Before the pandemic, there were three Carlos branches. Now there are five. How come?

When the pandemic started, my children kept telling me that we had such a great concept and that we should expand it. That's how we turned Carlos into a kind of franchise, to give other people the opportunity to realise their self-employment dreams. Today we have a total of 5 branches with the old locations in Dortmund, Schwerte, Lünen and the new ones in Bielefeld and Münster. But just to be clear, the pandemic was of course a tough time for us too. The government support really helped us out a lot. But we didn't stick our heads in the sand, we just got on with it and made the best of it. And the combination of those things worked really well.

PIRI PIRI



BACKBURNER

You forgot to mention that Carlos is also a really good restaurant with great food. What other things go into stand-out hospitality?

What we've seen in recent years – especially among the younger generation – is that people want an experience. It's no longer enough to just go out to eat. People want experiences, to be entertained. And our big ships, which we have at three out of our five locations, are always a highlight for guests. We are also bringing a bit of Portugal to Germany. The ships were certainly also a big driver in terms of popularity. It takes time for word of good food to get out. People talk about the ships from the get go.

Speaking of Portugal, people in Germany might not necessarily be familiar with Portuguese cuisine. How would you describe your roots in terms of food?

We're close to our neighbours and friends, the Spaniards. They really focus on tapas. We do too. Small portions with gambas, paprika sausages and other Portuguese specialties. But we also really like to eat fish in Portugal. Cod is very popular, especially around Christmas time. Even though Portugal is a very small country, its cuisine is extremely diverse. And even if the Portuguese have little money in their pockets, they rarely scrimp on food. Dinner is often discussed at lunchtime.

And then there's the piri piri chicken. What's the secret behind your best-seller?

Of course, the most important aspects are the quality of the chicken and how you cook it. I once asked people in Portugal how they managed to achieve such great flavours. And the answer was always the same – everyone has their own recipe and their own way of preparing it. That

means you first have to try, test and mix a lot of different spices together to create your very own flavour. It took me weeks of testing before I arrived at my piri piri recipe. The thing that's really important when it comes to our chicken is that we marinate it for three days. Often, only the skin absorbs the taste of the marinade. But this process means we season the meat too.

The chicken is perfectly seasoned before it's barbecued. Which is usually on a charcoal barbecue, but it works well on our gas barbecue too, right?

I always barbecue my piri piri chicken on an Enders gas barbecue at home. And when I say always, I mean at least once a week. It works so well. We also sometimes work with gas in our restaurants because you can't have charcoal grills in kitchens in some parts of Germany. You really can't tell the difference when it comes to taste. Whether it's a charcoal barbecue or an Enders barbecue – both always taste great.

BACKBURNER INSIDE

350°C

Monroe Pro 3 SIK Turbo	UNIQ® Pro 3 IK Kitchen Cruster®
Monroe Pro 4 SIK Turbo	UNIQ® Pro 3 IKO Kitchen Cruster®
Monroe Pro 3 SIK Turbo Shadow	Kansas II Pro 4 SIK Profi Turbo
Monroe Pro 4 SIK Turbo Shadow	Kansas II Pro 3 SIK Turbo
Monroe Black Pro 4 IK Turbo	Colorado 3 I Turbo
UNIQ® Pro 3 I Cruster®	Colorado 4 I Turbo
UNIQ® Pro 3 IK Cruster®	Colorado 6 IK Turbo II

340°C

THE ENDERS CREW



Say 'grilled cheese!' You've probably always wondered who's behind the Enders brand. As you can easily see, there are quite a lot of different people. Completely different in terms of strengths and skills, but united around a common goal: to create the best possible BBQ experiences and outdoor lifestyle products. Anything other way would be boring.



MEET THE HEAT

LET'S GO ON A BARBECUING TRIP.

We'll pack our suitcases, transport boxes and our Sprinter and take with us gas and electric barbecues with pioneering features, tonnes of sophisticated BBQ accessories, a fire-place with an award-winning design, the latest generation of patio heaters and durable camping equipment for adventurers. See you there!

ENDERS EVENTS 2023

21/04/2023–22/04/2023
VEGAN BBQ CHAMPIONSHIP
BAD WINDSHEIM

28/07/2023–30/07/2023
GOURMET FESTIVAL IN COLOGNE

25/07/2023–27/07/2023
GOURMET FESTIVAL IN DÜSSELDORF

GERMAN GRILL &
BBQ CHAMPIONSHIP
AFTERMOVIE



SPOGA
AFTERMOVIE

360°C

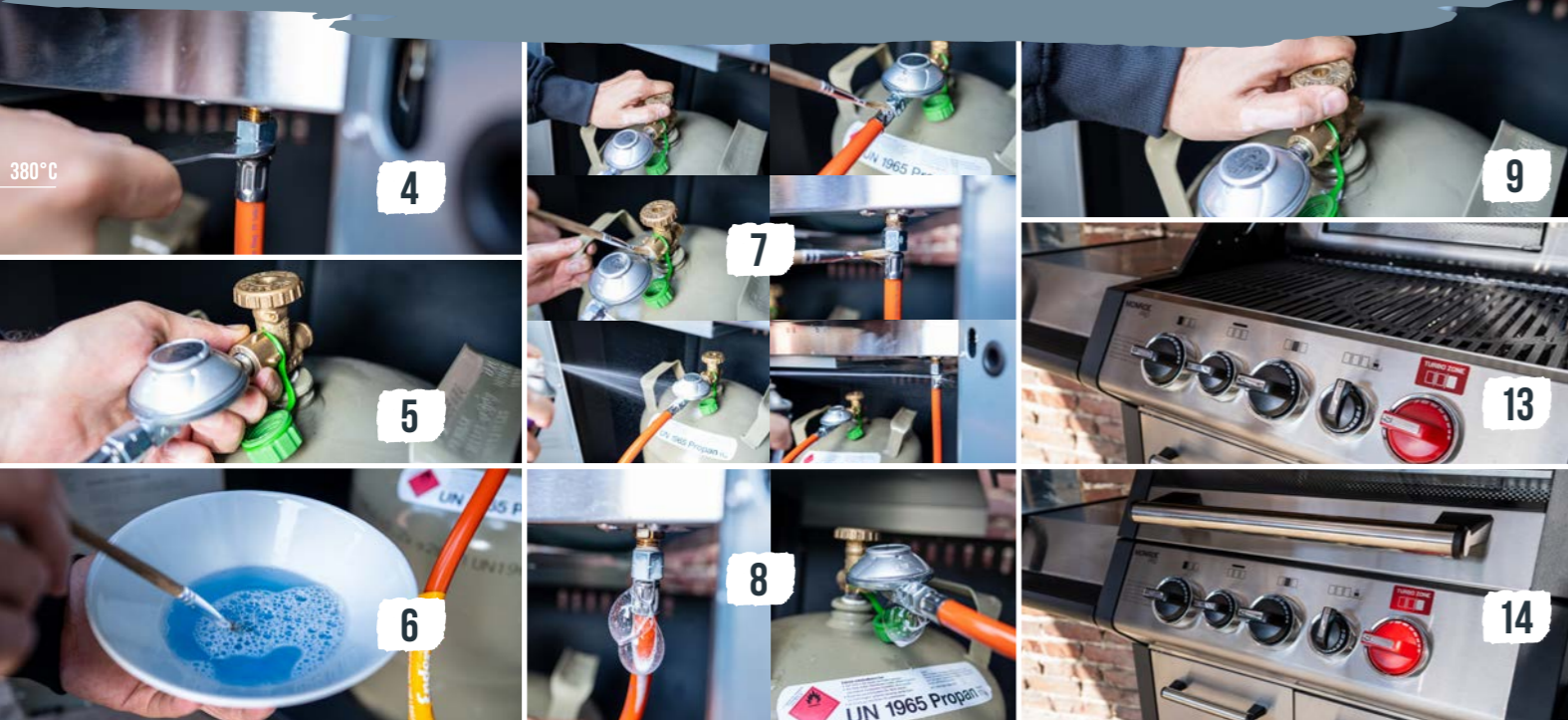
370°C

INITIAL SETUP

Some people might feel uneasy about handling gas bottles. They might also be anxious about connecting something incorrectly. We want to help with this. If you follow our simple tips and tricks, you can get things sizzling quickly and, most importantly, safely.

1. Assemble the barbecue as per the operating instructions.
2. Choose a level and stable surface and position the BBQ on it.
3. Connect the gas bottle properly and place it in the appliance in the base cabinet.
4. Connect the gas hose – to do this, turn the hose line union nut to the left on the gas barbecue and tighten it using a suitable tool.
5. Tighten the union nut between the pressure regulator and the gas bottle by turning anti-clockwise – no need for tools.
6. Before using the barbecue, check the gas bottle for leaks – either with a leak detection spray or with a brush and soapy solution (50/50 water and washing-up liquid).
7. Open the gas bottle and wet all connection points with the spray or soapy water.
8. If bubbles form, the connection point is leaking.
9. Turn off the gas bottle again.
10. Tighten the leaking connection points again and apply a second coat of leak detection spray or soap solution before turning on the gas bottle again.
11. If there are no bubbles, the connection points are tight.
12. Allow the barbecue to burn out before putting the first food items on it to be barbecued.
13. Open the cooker hood and turn on all burners inside the cooker hood, setting them to max.
14. Now close the hood.
15. Allow the barbecue to burn out for 10 – 15 minutes and then place the food items on it.

Extra tip: after the first time, wait two to three more times before cleaning the rust with a brush. This will actually allow the rust to form a natural patina. Have fun!



GO EASY ON IT

A SPOT SHELTERED FROM THE WIND.

Wind is one of the BBQ's natural enemies, as it drives away existing heat. It is therefore worthwhile selecting a spot for your barbecue that is protected from the wind. This saves energy, the desired temperature is reached more quickly, and the grilling time is extended. Good to know: Almost all Enders grills feature integrated wind protection.

HOT, HOTTER... AND THAT'S ENOUGH.

Even if it seems pretty tempting: You don't always have to run a grill at full heat. The required temperature will depend on what is to be cooked on the BBQ. In the case of vegetables, grilled cheese, chicken breast, or sausages, 150 - 200°C is more than enough for a perfect grilling result. Steaks like it to be a little hotter: Here you need it to be as hot as 400°C. With the stepless controllers on Enders BBQs, you can adjust the temperature with incredible accuracy.

OPEN LID? NOT GOOD AT ALL.

If you look, you don't cook. Ever heard this said before? It's actually true - this saying is more than just hot air. For in order to keep the hot air inside the BBQ at a consistently high temperature, it is advised that you open the cooking lid as little as possible. However, if you want to keep tabs on your meat, vegetables etc. during preparation, there is a solution: An Enders viewing window, which features in many grills.

IT WORKS JUST AS WELL WITH A LITTLE LESS GAS.

Everyone grills differently. In the big wide BBQ world, there are very different types of grill: Some like it low & slow, some mainly use the side cooker, while others sear the food really hot. But there's one thing everyone agrees on: the less gas you use, the better - for the environment and your wallet. So that you don't run out of gas within a few days, here are a few tricks to use your gas supply more efficiently - cook properly, but still save.



380°C

390°C

Don't hesitate, get pizza on your plate.

On his Instagram profile, @teichners_pizza_palace, the Diavolo is in the detail: With more than 100,000 followers, Sven is one of the most well-known pizza influencers in the German-speaking world. What else can you say? For Sven, it's all coming full circle. For the Heat interview, the 29-year-old sets flour, yeast, and his smartphone to one side, and explains what makes a really good pizza, how this can also be achieved on a barbecue, and reveals on which side of the never-ending pineapple debate he stands.

Sven, where does your passion for making pizza come from?

For years I was into weight training. The gym was my second home. However, during the pandemic the fitness studios had to close, and I needed something else to keep me busy. I had always really loved baking pizza, but never as intensively as I do now. I am certain that the ambition I learned through training has been transferred over to baking pizza. The desire to perfect it, to test different dough processes, to improve and to share this passion with the people around me and via social media, has now become my priority. And it makes me happy.

Well if that's the case, then it will definitely be easy for you to tell us what it is that makes a really good pizza?

Of course! A long dough proving time of at least 24 hours, with very little yeast, is essential for a good pizza dough.



This makes it particularly aromatic, airy, and wholesome. High quality ingredients such as fruity and sweet San Marzano tomatoes, Fior di Latte mozzarella, and a good olive oil then make the pizza perfect.

You have already mentioned

Fior di Latte. Other people, on the other hand, swear by buffalo mozzarella. So which is the right choice?

I stick by my previous answer: I am a big fan of Fior di Latte. This is a firm mozzarella, that doesn't turn watery. A fresh flavour, with a soft centre, and

perfect melting properties. Don't get me wrong: Buffalo mozzarella also tastes really good and is suitable for making pizza. However, because buffalo mozzarella comes floating in brine, it is recommended that you cut it into strips the day before baking, dab it dry with kitchen roll, and leave it to drain overnight in the Fridge, in a sieve. Otherwise the pizza will go soggy when baking. That being said, the choice of cheese always comes down to personal preference.

Regarding flavour: It is well known that flavours vary, and that trends can even change every now and then. At the moment we hear increasingly frequently about Neapolitan pizza, whereas in years gone by Rome-style pizza was more widespread in Germany. People are also talking about the Pinsa pizza more and more. Where does this trend come from, and what are the main differences?



Neapolitan pizza dough

What you need for 3 pizzas (30-33 cm):

500g Type 00 wheat flour
0.325 l cold water
15g fine sea salt
1.5g fresh yeast

Getting started: Thursday 6 p.m.

Add the cold water to a bowl, and dissolve the fresh yeast in it. Now add one third of the flour and mix well, until the flour binds up the water. You then repeat this procedure with the other two thirds.

Now tip the dough onto the work surface, add the fine sea salt, and knead

crispy, as the water content is lower and olive oil is added to the dough. The Pinsa, on the other hand, is a slightly different pizza. It consists of up to four different flours, requires a long dough proving time of up to 72 hours, and has a high water content.

Which requirements should an oven or grill fulfil in order to produce a perfect pizza? And what exactly is required when baking?

High temperatures are essential when baking pizza. Pizza stones like yours are ideal for storing heat, and then pass this on directly to the pizza base. Top heat also plays an important role. For this you have the backburner,



which generates additional heat. This is needed to bake the toppings and the crust. A long pre-heating time of 20 to 30 minutes on the top setting is generally recommended in order to achieve a good result.

Let's finish off with the Do's and Don'ts: Which ingredients are an absolute No-Go for you on a pizza?

When it comes to pineapple on a pizza, you can count me out!



for approx. 20 minutes until it becomes malleable.

for around 20 minutes, and add the sea salt to it.

Then pull the dough outwards and fold it in on itself, turn it, and roll it into a beautiful ball. Now cover the dough with a bowl and leave it to rest for 15 minutes. It is now time to test the elasticity of the dough. Stretch it out about this far. If it doesn't tear, but you can see through it, then it's perfect. Now take a container, ideally with a lid, and set the pizza dough inside it, and place it in

the fridge until Friday at 6 p.m.

Continuation: Friday 6 p.m.

Portion the dough into three pieces, each weighing 280 grams.

Now pull the dough out and fold it in on itself – this is how to work air into the dough. You now take the piece of dough, form your hands into a claw shape, and pull the dough towards your body. Make sure that you always remain in contact with the work surface. This way you can stretch your pizza dough balls, and the

piece of dough will not spread during proving.

Place the three pieces of dough into a special pizza ball box, or into a baking tray and cover them over. Otherwise a crust will form. The pieces of dough must now go into the fridge for 20 hours, before being allowed to return to room temperature for 4 hours.

You can now start adding your toppings. What you put on it is entirely up to you. Except for pineapple - just don't do it.

If you have difficulties, you can find the recipe in video form via Sven's Instagram channel:

@teichners_pizza_palace

WE GRILL,

Now its time for a culinary treat. Welcome to Selm, and welcome to the farm of Patrick Balster. The 47-year-old is a third-generation cattle breeder. On his ranch, you can actually smell the tradition. However, what sets his work apart from that of his father and grandfather, is the Wagyu beef. If this means nothing to you – we'll now let the cat (or in this case the cow) out of the bag: Wagyu cattle are among the finest and most expensive animals in the world of cattle breeding. A filet can easily cost as much as 300 euros. This is the first thing

that will hit you – the price. But the meat really is incredible. Originally, Wagyu cattle were used as working animals in Japan – until their meat was discovered as a delicacy, that is. Japan!?! That rings a bell. Many are familiar with the term Kobe beef. Just to explain things: Wagyu is the name of the breed of cattle, while Kobe is the region from which the cattle originates. Therefore, Kobe beef should only be used to refer to animals that were born, reared, and slaughtered within the region. It is a protected term, similar to Champagne or Parma ham.

Now that you've herd, sorry, heard all about the difference between Wagyu and Kobe, lets get back to Patrick Balster's farm. Life for the animals here is particularly sweet. In the winter they can stay inside and make themselves cosy on the straw, whereas in the summer they are kept exclusively outdoors, in large pastures. For the Balster family, the well-being of their charges is always top priority. This is ap-



the Wagyu fat. It's properties really are exceptional. It has a very high content of Omega 3, Omega 6, and unsaturated fatty acids. This makes it particularly low in cholesterol and rich in nutrients. It is therefore not only unbelievably delicious, but also incredibly healthy.

When it comes to preparation, Patrick Balster's taste is rather classic – fry off briefly, and then pop it into the oven. In addition, Wagyu is also fantastic when prepared on the grill. Tastings will soon be offered on the farm. So those who like to enjoy an exceptional, top quality piece of meat, should definitely pay a visit to Patrick Balster's farm shop. We have already done so. For as they say at the farm: We grill, we grill Wagyu!

parent in their pens, their feed, and the holistic approach to the processing of the meat. Here the entire animal is used. Naturally there's the filet, but there's also the bones and offal, which are likewise out to use. But now to the question of all questions: What is it that actually makes the Wagyu meat so special? It is

pared on the grill. Tastings will soon be offered on the farm. So those who like to enjoy an exceptional, top quality piece of meat, should definitely pay a visit to Patrick Balster's farm shop. We have already done so. For as they say at the farm: We grill, we grill Wagyu!



WE GRILL WAGYU!



10% DISCOUNT*
*On your first purchase in our farm shop, or your first order by email or telephone.



DISCOUNT VOUCHER*

Balster's Premium Wagyu
Buxfort 8a, 59379 Selm
www.wagyu-nrw.de





The most beautiful light for the most beautiful times.

Time marches on. This means that it is all the more important to savour every single second. Ideally with people who are close to your heart, sharing good drinks, by a fireplace as the backdrop for your time together – the most beautiful light for the most beautiful times.

NOVA® LED M
ART. NO. 5600/5604/5602

NOVA® LED L
ART. NO. 5601/5605/5606



Available in various colours!



-  ECO burner for an extremely long burn time (up to 152 hrs*)
-  Mirror reflector and flame form a harmonious unit
-  Optimally protected Controls inside the housing
-  Fireproof glass cylinder protects the flame from the wind
-  Convenient change of location thanks to a compact design
-  Ignition and anti-tip protection for optimum safety

* when using an 11 kg gas bottle (Version L)

Take it easy, with function and design.

With NOVA® we have recreated the fire, from the heart of the flame to the flickering edges, and have created an eye-catching feature for your terrace that will see every gathering through to the late hours of the evening. The slim housing of the NOVA® comes in Black, Brown, Grey and Taupe tones, complete with colour coordinating glass cylinders and reflectors. Both drinks and snacks can be safely placed on the optional 360-degree platform. The fire is accompanied by a round, red LED light, while an indirect light shimmers around the base of the column in a high-quality finish. The modern, contemporary yet timeless design language, which also takes a compact construction into account, adds the finishing touch to the NOVA®. Time and time again, time which often passes so quickly seems to slow down a little.

Cheers

Beautiful fire, good drink Surprise your guests at your next garden party with a Woodland gin.

WOODLAND NAVY STRENGTH GIN GIMLET

GIN
5 cl Woodland Dry Gin

TONIC
topped up with Schweppes Dry or Mistelhain Ambition Tonic Water or Fever Tree Indian Tonic

GARNISH
a thin slice of green apple, a sprig of mint



440°C

450°C

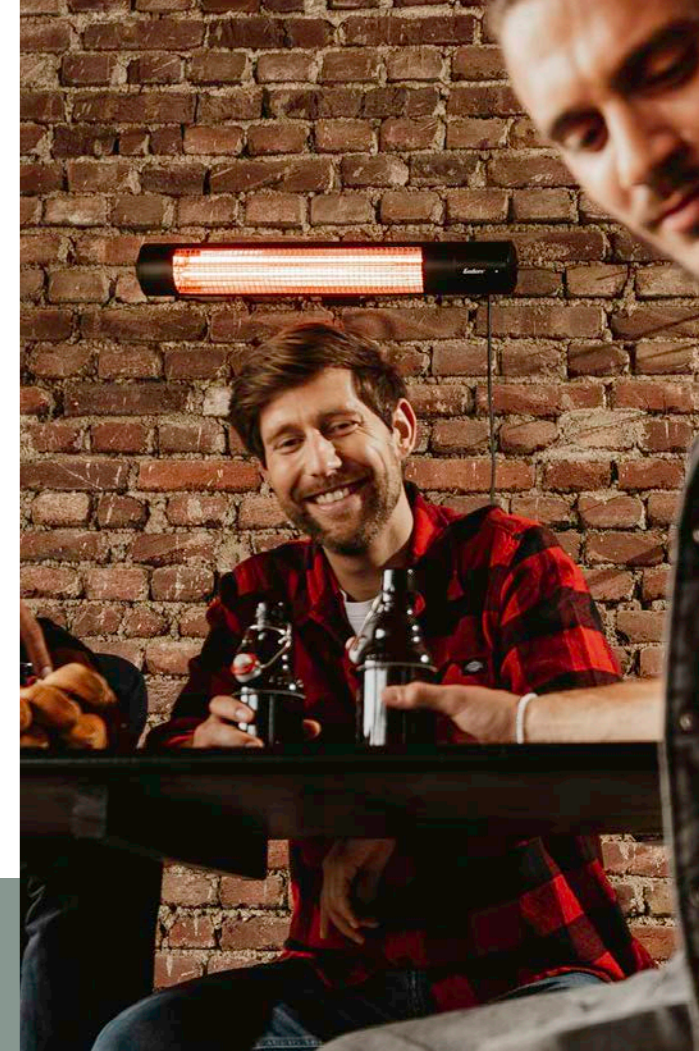
Get Warm-E

With the latest generation of our electric patio heater, time in the open air will always be open-ended. Simply plug in, and stop shivering without even having to wait.

LOOM
ART. NO. 49266



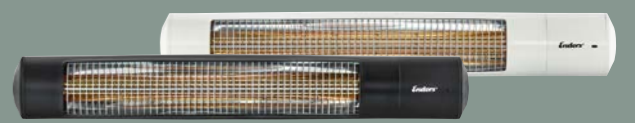
Plug & Heat. Heat from the socket - super fast: Like our gas-powered variants, our electric heaters are also our electric heaters with pinpoint comfort.



ORON
ART. NO. 49076



MOOW
ART. NO. 49246



OXEO BLACK
ART. NO. 49276

OXEO WHITE
ART. NO. 49286

470°C

Loom, Moow, Oron, Oxexo. Fantastic names that truly redefine the status quo under a starlit sky: the electric patio heaters from Enders. A perfectly coordinated family of models in terms of their design and range of functions, consisting of freestanding, suspended and wall-mounted heaters, that complement each other ideally, but also deliver outstanding performance independently of one another. When incorporated into a modern design setting, the electric patio heaters stand out above all due to their variability. Be it intensity, angle of inclination, height or alignment: The four heaters can be individually configured and thus always guarantee the best possible heat radiation. Thanks to Plug & Heat and wind-resistant infrared technology, this is achieved almost instantly. Simply heavenly.

BATTLE OF THE BBQS

GAS VS. ELECTRIC

Hungry on the pitch, satisfied in the dressing room: For around eight years, Dennis Rother has been ensuring that the players of Borussia Dortmund are also in the top division when it comes to their diet. And always putting in an appearance: Grills from the Enders brand. On the left the MONROE PRO 3 SIK TURBO, on the right the eFlow® PRO 2 TURBO. As is standard in competitive sport, there is now of course a crucial question to be answered: Which of the two grills is actually better? Gas vs. Electric – BVB kitchen director Dennis Rother puts them to the test in the Battle of the BBQs. Time for kick-off.



MONROE PRO



EFLOW® PRO

Performance

	MONROE PRO	:	EFLOW® PRO
SEARING WITH THE TURBO ZONE™	1	:	1
DIRECT BARBECUING	1	:	1
INDIRECT BARBECUING	1	:	1
COOKING (WITH THE SWITCH GRID PAN)	1	:	1
BAKING (WITH THE SWITCH GRID PIZZA STONE)	1	:	1
BARBECUE ROTISSERIE	1	:	1

Other criteria

	MONROE PRO	:	EFLOW® PRO
COMPLETE DESIGN, THAT WILL FIT INTO ANY GARDEN	1	:	1
MAXIMUM BARBECUE SURFACE SIZE + NUMBER OF BURNERS	1	:	0
NO NEED TO CARRY A GAS BOTTLE - PLUG & GRILL	0	:	1
OTHER FUNCTIONS POSSIBLE THANKS TO THE SIDE COOKER AND BACKBURNER	1	:	0
MORE STORAGE SPACE IN THE CABINET	0	:	1

MONROE PRO



EFLOW® PRO



MONROE PRO



EFLOW® PRO



9:9

FINAL SCORE

480°C

490°C

Make way, here comes your space-saving solution.

City Grilling. Sounds great – and it really is. For it has been a long time since a patch of grass has been an essential requirement for a proper BBQ. There are numerous urban locations, for instance on a balcony or roof terrace, where barbecued food can be prepared to equal, if not greater success. However, when it comes to a “Grill in the City”, there are a few details that must be considered: Not every grill is suitable for use in the city. Saving space is essential. But if you keep this and the following tips in the back of your mind, your urban BBQ is fairly certain to be a genuine highlight.



Urban barbecuing — here you go:

Not many city dwellers have a garden behind their house in which they can host wild BBQ parties. But this doesn't mean they have to miss out on the BBQ experience – at least not if they stick to a few rules:

WOW



Your rental contract will stipulate whether and in what context barbecuing is actually permitted within your four walls. Even if you don't want to hear it: Your neighbours also have some say – or at least they should do. For if your landlord does allow barbecuing on the balcony or terrace, the smell could annoy the neighbours – as difficult as it is to believe. To ensure that your BBQ fun does not spoil your neighbourly relations, follow these rules:

- Discuss with your neighbours as to whether and when it is OK to fire up the grill.
- Let people know if you're planning a wild BBQ party – for instance with a notice in the corridor
- Ideally invite the neighbours as well, or drop them in some delicious grilled food

BBQ in town: Know the sports.

If barbecuing on your own balcony or terrace is not possible or is not permitted, you are sure to find a few alternative locations in your area. Many cities offer dedicated barbecue areas in parks or by the riverside. This offers advantages:

Advantages:

- Smell will not annoy the neighbours
- The chance to get to know other BBQ enthusiasts
- Much more space to experiment with barbecued food
- Your gathering can run on into the night without worrying about volume

Enders Urban Heroes

NO SMOKING.

With the AURORA® charcoal grill, you can barbecue without any smoke whatsoever, thanks to the integrated E-FAN BBQ ventilation technology. It's not smoke and mirrors!



- | | | | |
|---|---|--|---|
| <p>1. Larger free-standing appliances with folding side panels</p> <ul style="list-style-type: none"> → Monroe ProX 3 → Chicago 3 → Chicago 3 R Turbo → Colorado 3 I Turbo | <p>2. Smaller free-standing appliances</p> <ul style="list-style-type: none"> → Cubiq® Pro 3 R Turbo → Urban Pro Trolley → San Diego Next 2 | <p>3. Electric grills</p> <ul style="list-style-type: none"> → eFlow® Pro → eCrave® | <p>4. Mobile appliances & table-top grills</p> <ul style="list-style-type: none"> → Urban → Urban Pro → Aurora® |
|---|---|--|---|



You can find all models from page 660 °C

Don't bite off more van...



Nicola and Tomek travel the world with their kids. Always with you: Their converted VW Grand California and their Instagram followers. On their @bullihop account, they document their adventures, offer pitch tips, and answer questions on the topic of van life. Heat met up with them for an interview during a stop-off in their home town –

Hey you two! It's cool that we've managed to catch up with you. You're always "on the go". And this naturally has us asking ourselves, what is so special about van life?

The freedom to simply head off whenever the notion takes use. And even if it's just for one night. Sometimes we have a destination in mind, sometimes we just see where the road takes us. Today the sea, tomorrow the mountains. A detour into the city now and then. And then back to the water again. If the weather is nice, we stay longer. If we don't like it, we move on. Generally chasing the sun. Every location is new, and there are always other things to discover. We, the kids, and our dog Bulli just love it.

A dream held by many people, that you are living. What would you advise someone who would like to experience that authentic Van Life feeling?

Simply hire a van or another camping vehicle, and off you go. You will discover fairly quickly whether this form of travel is for you. You generally spend the entire day outside. So if you really feel the cold or if the rain puts you in a bad mood, you would be best staying clear of the north. Another thing to remember is that not all pitches are created equal.

From small, secluded, and set within a peaceful natural environment, to the five-star campsite that is bursting with entertainment - there is something for everyone. Therefore, it is worth carefully considering what it is you are looking for.

And then, all of a sudden, there will probably want nothing else but more of the van life. But in this case you have to get your own camper. What should you consider when making a purchase, and did you convert your van yourself, or did you get someone in?

You should carefully consider what is important to you when travelling. Would I prefer more space, comfort, or storage, perhaps because I tend to stay in one place for longer, or is it more important that I can be flexible with my vehicle, with occasional trips into the city and other everyday use? Our Grand California was already converted when we bought it. However, we did change a few things – we raised the chassis, bought him some new tyres, and installed a self-sufficiency package and leather seats. We still have a few other ideas as well.

Key word - idea: You travel as a family of four, and even take your dog with you. Can you think of any camping spots that have something for each member of the family?



We prefer smaller, cosier pitches, or just like to head off on our own. We find the pitches via the Park4night app or via Google Maps. In Holland we generally end up a "Mini Campsites". These are small, cosy campsites or farmyards with plenty of space, play areas, and go-karts for the kids. In

You van

Sweden or Norway we like to spend the night somewhere out in the countryside.

Small, cosy, mini – this immediately raises the question: How do five of you manage to travel, eat, sleep, and live in such a confined space?

The magic word is minimalism. Initially we took far too much with us, and

it quickly ended in chaos. With every trip we then took less with us, as we noticed that we didn't actually need most of the stuff, and because it just felt better when we travelled light. In any case, we spend most of our time outside. And then in the evenings or when it rains, there is nothing cosier than our time in the van.

Only pack the essentials. Then tell me: Which equipment has proven to be essential on your tours?

Our Enders outdoor box has become an essential item. It remains outside, in front of the van, whatever the weather. We store everything from shoes to jackets and blankets in it, and also

use it as a table or a seat. A pair of sliders are also worth their weight in gold when camping. And our ponchos, which always keep us warm. We have recently started bringing a fire box with us as well, which we would now no longer be without.

It goes without saying that we also have a burning interest in the topics of food and barbecuing. What makes it onto your BBQ?

We like to keep it simple. Simple recipes such as spinach gnocchi, chilli con carne, vegetable curry with rice, or freshly caught fish from our Norwegian neighbours. Barbecuing is always a hit, whatever we cook.

You're probably keen to set off again. But there is still one thing we are interested to know: What are your plans for the coming year, and what three routes would you like to travel in your van?

We actually had Iceland on the itinerary for 2023. However, we have now found out that our dog is not allowed to travel with us on the ferry and he would have to travel by plane and then quarantine for three weeks once we got there. We will of course spare him the hassle. Therefore it will probably be a road trip through Sweden, to Finland, taking in Estonia, Lithuania, and Poland, and then back home. Alternatively we might make a tour of English, Ireland, and Scotland, or pass through Spain and visit Portugal.

chew



All camping grills you will find on page 730 °C

HOT ZONE



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

UNIQ® PRO 3 SERIES

P. 680°C



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

KANSAS II PRO SERIES

P. 700°C

540°C



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

MONROE PRO SERIES

P. 720°C



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

MONROE PRO SHADOW SERIES

P. 740°C



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

COLORADO SERIES

P. 760°C

AURORA® SERIES & CUBIQ® PRO SERIES

P. 780°C



AURORA® available colors
● ● ●

AURORA® Mirror available colors
● ● ●



CUBIQ® PRO 3 R TURBO

CHICAGO SERIES

P. 800°C



CHICAGO 3 CHICAGO 3 R TURBO CHICAGO 4 K

BROOKLYN NEXT SERIES & SAN DIEGO SERIES

P. 820°C



BROOKLYN NEXT 3 SAN DIEGO 2 SAN DIEGO 3 SAN DIEGO 4

550°C

URBAN SERIES & EXPLORER NEXT SERIES

P. 840°C



URBAN URBAN PRO URBAN TROLLEY URBAN PRO TROLLEY EXPLORER NEXT EXPLORER NEXT PRO

EFLOW® PRO & ECRAVE® SERIES

P. 860°C



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

ACCESSORIES

P. 880°C



GRILL MAGS® SPICE HOLDER



PREMIUM PIZZA SHOVEL



DUTCH OVEN

PATIO HEATER

P. 900°C



POLO® 2.0 BLACK

UNIQ® PRO 3 SERIES



NEW

CRUSTER TURBO ZONE HEAT RANGE BRENNERSYSTEM SWITCH GRID SIMPLE CLEAN 30 MBAR

3 I CRUSTER® ART. NO. 860733

- CRUSTER®
 - 800 °C TURBO ZONE™
 - 3 stainless steel burners
 - SWITCH GRID™
- W 150.5 x D 66.5 x H 120.6 cm
 W 70 x D 48 cm
 19.7 kW
 64 kg



NEW

CRUSTER TURBO ZONE HEAT RANGE BRENNERSYSTEM SWITCH GRID SIMPLE CLEAN 30 MBAR

3 IK CRUSTER® ART. NO. 860933

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



NEW

CRUSTER TURBO ZONE HEAT RANGE BRENNERSYSTEM SWITCH GRID SIMPLE CLEAN 30 MBAR

3 IK KITCHEN CRUSTER® ART. NO. 860833

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



NEW

CRUSTER TURBO ZONE HEAT RANGE BRENNERSYSTEM SWITCH GRID SIMPLE CLEAN 30 MBAR

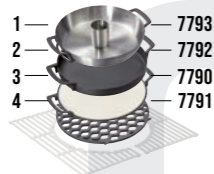
3 IKO KITCHEN CRUSTER® ART. NO. 860633

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



NEW

SWITCH GRID
WOK
ART. NO. 7797



NEW

SWITCH GRID
DUTCH OVEN
ART. NO. 7795

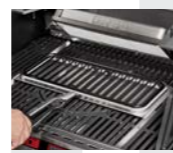


STAINLESS STEEL
ROTISSERIE PRO
UNIQ PRO 3
ART. NO. 7908



DELICATER™-OVEN
ART. NO. 8603

NEW



SLIDER GRILL GRATE
ART. NO. 8683

NEW



PREMIUM
WEATHER COVER
UNIQ PRO 3
ART. NO. 5696

560°C

570°C

ACCESSORIES

KANSAS II PRO SERIES



TURBO ZONE HEAT RANGE BRENNERSYSTEM SWITCH GRID SIMPLE CLEAN 30 MBAR

3 SIK TURBO

ART. NO. 871333

- 800°C TURBO ZONE™
 - 3 stainless steel burners
 - Infrared backburner
 - Side cooker
 - SWITCH GRID™
- W 142 x D 64 x H 118 cm
 W 60 x D 45 cm
 18.6 kW
 55 kg



TURBO ZONE HEAT RANGE BRENNERSYSTEM SWITCH GRID SIMPLE CLEAN 30 MBAR

4 SIK PROFI TURBO

ART. NO. 871433

- 800°C TURBO ZONE™
 - 4 stainless steel burners
 - Infrared backburner
 - Side cooker
 - SWITCH GRID™
 - Washbasin
- W 153 x D 64 x H 118 cm
 W 70 x D 45 cm
 22.3 kW
 80 kg



580°C

590°C



NEW

SWITCH GRID
WOK
ART. NO. 7797



SWITCH GRID
DUTCH OVEN
ART. NO. 7795

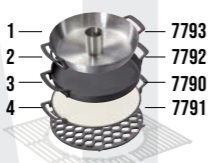


REVERSIBLE CAST IRON
GRILL PAN 1/3
KANSAS II PRO 3
ART. NO. 7880



NEW

PLANCHA
CAST IRON PLATE
ART. NO. 7780



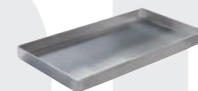
SWITCH GRID
ADDITIONAL INSERTS



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



STAINLESS STEEL
ROTISSERIE
KANSAS II PRO 3 + PRO 4
ART. NO. 7901 / 7976



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



NEW

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



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

MONROE PRO SERIES

600°C



30 MBAR

X 3 S TURBO

ART. NO. 837433

- 800°C TURBO ZONE™
 - 3 stainless steel burners
 - Stainless steel grate
 - 2 folding shelves at the side
 - viewing window
- W 136 x D 57 x H 118.5 cm
 W 62 x D 43 cm
 11.2 kW
 48 kg



30 MBAR

BLACK 3 K TURBO

ART. NO. 837133

- 800°C TURBO ZONE™
 - 3 stainless steel burners
 - Side cooker
 - SWITCH GRID™
 - Enamelled lid
- W 143.5 x D 57 x H 118.5 cm
 W 62 x D 43 cm
 14.1 kW
 49.5 kg



30 MBAR

3 SIK TURBO

ART. NO. 837633

- 800°C TURBO ZONE™
 - 3 stainless steel burners
 - Infrared backburner
 - Side cooker
 - SWITCH GRID™
 - viewing window
- W 143.5 x D 58 x H 118.5 cm
 W 62 x D 43 cm
 17.6 kW
 50 kg



30 MBAR

4 SIK TURBO

ART. NO. 837833

- 800°C TURBO ZONE™
 - 4 stainless steel burners
 - Infrared backburner
 - Side cooker
 - SWITCH GRID™
 - viewing window
- W 153.5 x D 58 x H 118.5 cm
 W 74 x D 43 cm
 21.1 kW
 55 kg

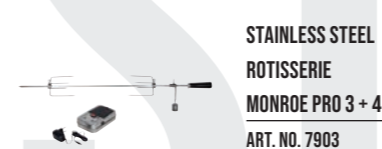
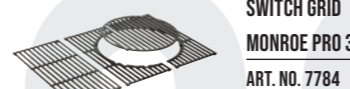


30 MBAR

BLACK 4 IK TURBO

ART. NO. 837033

- 800°C TURBO ZONE™
 - 4 stainless steel burners
 - Infrared backburner
 - Side cooker
 - SWITCH GRID™
 - Enamelled lid
- W 153.5 x D 58 x H 118.5 cm
 W 74 x D 43 cm
 21.1 kW
 54 kg



MONROE PRO SHADOW

620°C



NEW

TURBO ZONE

HEAT RANGE BRENNERSYSTEM

SWITCH GRID

SIMPLE CLEAN

30 MBAR

3 SIK TURBO SHADOW

ART. NO. 838133

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



W 143.5 x D 58 x H 118.5 cm



W 62 x D 43 cm



17.6 kW



52 kg



NEW

TURBO ZONE

HEAT RANGE BRENNERSYSTEM

SWITCH GRID

SIMPLE CLEAN

30 MBAR

4 SIK TURBO SHADOW

ART. NO. 838533

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



W 153.5 x D 58 x H 118.5 cm



W 74 x D 43 cm



21.1 kW



57 kg

630°C



NEW SWITCH GRID WOK
ART. NO. 7797

SWITCH GRID DUTCH OVEN
ART. NO. 7795

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

NEW SWITCH GRID MONROE PRO 3
ART. NO. 7784

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

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

NEW PLANCHA CAST IRON PLATE
ART. NO. 7780

SWITCH GRID ADDITIONAL INSERTS

SWITCH GRID REVERSIBLE CAST IRON GRILL PAN 1/2
MONROE PRO 4
ART. NO. 7893

STAINLESS STEEL ROTISSERIE
MONROE PRO 3 + 4
ART. NO. 7903

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

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

COLORADO SERIES



TURBO ZONE HEAT RANGE BRENNERSYSTEM SWITCH GRID 30 MBAR

3 I TURBO ART. NO. 8520633

- 800°C TURBO ZONE™
 - 3 stainless steel burners
 - Infrared backburner
 - SWITCH GRID™
 - 2 folding shelves at the side
- W 135 x D 58 x H 118 cm
W 62 x D 43 cm
14.7 kW
45 kg



TURBO ZONE HEAT RANGE BRENNERSYSTEM SWITCH GRID 30 MBAR

4 I TURBO ART. NO. 8521633

- 800°C TURBO ZONE™
 - 4 stainless steel burners
 - Infrared backburner
 - SWITCH GRID™
 - 2 folding shelves at the side
- W 145 x D 58 x H 118 cm
W 74 x D 43 cm
18.2 kW
50 kg



TURBO ZONE HEAT RANGE BRENNERSYSTEM SWITCH GRID 30 MBAR

6 IK TURBO II ART. NO. 852333

- Double 800°C TURBO ZONE™
 - 6 stainless steel burners
 - Infrared backburner
 - Side burner
 - SWITCH GRID™
 - 1 folding shelf at the side
- W 167 x D 58 x H 118 cm
W 94 x D 43 cm
27.05 kW
61 kg



NEW SWITCH GRID WOK ART. NO. 7797

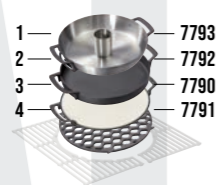


SWITCH GRID DUTCH OVEN ART. NO. 7795



SWITCH GRID REVERSIBLE CAST IRON GRILL PAN 1/3 COLORADO 3 ART. NO. 7882

NEW PLANCHA CAST IRON PLATE ART. NO. 7780



SWITCH GRID ADDITIONAL INSERTS



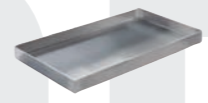
SWITCH GRID REVERSIBLE CAST IRON GRILL PAN 1/2 | 1/3 COLORADO 4 / COLORADO 6 ART. NO. 7893



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



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



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



MODULAR TROLLEY COLORADO SERIES ART. NO. 88186



PREMIUM WEATHER COVER COLORADO 3 / COLORADO 4 ART. NO. 5693 ART. NO. 5696



PREMIUM WEATHER COVER COLORADO 6 ART. NO. 5697

CUBIQ® PRO SERIES



30 MBAR

3 R TURBO

ART. NO. 842333

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

	W 122 x D 58.5 x H 115 cm
	W 54.5 x D 42 cm
	10.7 kW
	42 kg

660°C



AURORA® SERIES



GREY/MINT/TAUPE

AURORA®

ART. NO. 1364/1360/1363

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

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



COPPER/BLACK/MAT SILVER

AURORA® MIRROR

ART. NO. 1368/1365/1380

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

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

670°C



NEW



SWITCH GRID
WOK
ART. NO. 7797



SWITCH GRID
DUTCH OVEN
ART. NO. 7795

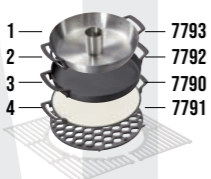


STAINLESS STEEL
ROTISSERIE
CUBIQ PRO 3
ART. NO. 7905

NEW



PLANCHA
CAST IRON PLATE
ART. NO. 7780



SWITCH GRID
ADDITIONAL INSERTS



PREMIUM
WEATHER COVER
CUBIQ PRO 3 R
ART. NO. 5700



BEECH CHARCOAL 1 KG
ART. NO. 1383



IGNITION PASTE 200 ML
ART. NO. 1386



BAG
ART. NO. 1389



CAST IRON GRATE
ART. NO. 1388

CHICAGO SERIES

680°C



CHICAGO 3

ART. NO. 8937633

30 MBAR

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

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



CHICAGO 3 R TURBO

ART. NO. 8937733

30 MBAR

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

		W 124 x D 51 x H 108 cm
		W 60 x D 42 cm
		10.5 kW
		32.5 kg



CHICAGO 4 K

ART. NO. 8129630

30 MBAR

- 4 stainless steel burners
- Side cooker
- Stainless steel grate
- Stainless steel warming grate
- 1 folding shelf at the side

	W 134.5 x D 51 x H 108 cm
	W 71 x D 42 cm
	16 kW
	30 kg

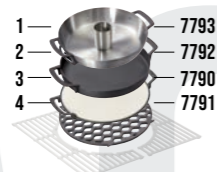


690°C

NEW



SWITCH GRID
WOK
ART. NO. 7797



SWITCH GRID
DUTCH OVEN
ART. NO. 7795

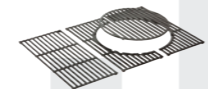
SWITCH GRID
ADDITIONAL INSERTS



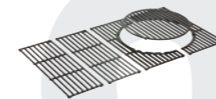
REVERSIBLE CAST IRON
GRILL PAN 1/2
CHICAGO 4
ART. NO. 7894



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



SWITCH GRID
CHICAGO 3 R
ART. NO. 7756



SWITCH GRID
CHICAGO 4
ART. NO. 7794



STAINLESS STEEL
ROTISSERIE
CHICAGO 3 + 4
ART. NO. 7904



NEW

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



PREMIUM
WEATHER COVER
CHICAGO 3
ART. NO. 5700



PREMIUM
WEATHER COVER
CHICAGO 4 K
ART. NO. 5695

BROOKLYN NEXT & SAN DIEGO

700°C



BROOKLYN NEXT 3

ART. NO. 8646630

30 MBAR

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

	W 113 x D 54 x H 106.5 cm
	W 50.5 x D 33 cm
	7.05 kW
	20 kg



SAN DIEGO 2

ART. NO. 8114633

30 MBAR

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

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



SAN DIEGO 3

ART. NO. 8116633

30 MBAR

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

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



SAN DIEGO 4

ART. NO. 812630

30 MBAR

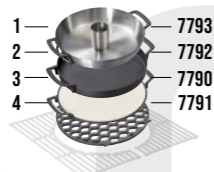
- 4 stainless steel burners
- Stainless steel grate
- Stainless steel warming grate
- Space for 5 kg gas bottle

	W 112 x D 52 x H 97 cm
	W 61.5 x D 33 cm
	9 kW
	22 kg

NEW

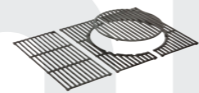


SWITCH GRID
WOK
ART. NO. 7797



SWITCH GRID
DUTCH OVEN
ART. NO. 7795

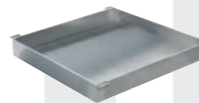
SWITCH GRID
ADDITIONAL INSERTS



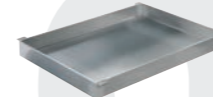
SWITCH GRID
BROOKLYN NEXT 3
SAN DIEGO 3
ART. NO. 7809



SWITCH GRID
SAN DIEGO 2
ART. NO. 7808



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



STAINLESS STEEL GRILL PAN
BROOKLYN NEXT 3
SAN DIEGO 3 + 4
ART. NO. 7888



STAINLESS STEEL
ROTISSERIE
BROOKLYN NEXT 3
ART. NO. 7911



PREMIUM
WEATHER COVER
BROOKLYN NEXT 3
ART. NO. 5691



PREMIUM
WEATHER COVER
SAN DIEGO 2 + 3 / 4
ART. NO. 5690 / 5689



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



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

710°C

URBAN SERIES

720°C



URBAN

ART. NO. 209533

30 MBAR

- 2 stainless steel burners
 - Cast enamel grate
 - Chrome plated pan grates
 - Powder-coated steel lid
- | | |
|--|-----------------------|
| | W 94 x D 42 x H 34 cm |
| | W 48 x D 32 cm |
| | 4.4 kW |
| | 13 kg |



URBAN PRO

ART. NO. 206033

30 MBAR

- 2 stainless steel burners
 - Cast enamel grate
 - Chrome plated pot grates
 - Powder-coated cast aluminium lid
- | | |
|--|-----------------------|
| | W 94 x D 42 x H 38 cm |
| | W 48 x D 32 cm |
| | 4.4 kW |
| | 13 kg |



URBAN TROLLEY

ART. NO. 208133

30 MBAR

- 2 stainless steel burners
 - Cast enamel grate
 - Chrome plated pot grates
 - Powder-coated steel lid
 - Robust trolley
- | | |
|--|-------------------------|
| | W 94 x D 55 x H 95.5 cm |
| | W 48 x D 32 cm |
| | 4.4 kW |
| | 18.5 kg |



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



STAINLESS STEEL GRILL PAN
ART. NO. 2076



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



PIZZA STONE INCL. HOLDER
ART. NO. 8602



TROLLEY URBAN + URBAN PRO
ART. NO. 2065



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

EXPLORER NEXT SERIES



URBAN PRO TROLLEY

ART. NO. 208033

30 MBAR

- 2 stainless steel burners
 - Cast enamel grate
 - Chrome plated pot grates
 - Powder-coated cast aluminium lid
 - Robust trolley
- | | |
|--|-------------------------|
| | W 94 x D 55 x H 99.5 cm |
| | W 48 x D 32 cm |
| | 4.4 kW |
| | 18.5 kg |

730°C



EXPLORER NEXT

ART. NO. 210333

30 MBAR

- 2 stainless steel burners
 - Stainless steel grate
 - Chrome plated pot grates
 - Powder-coated steel lid
- | | |
|--|-----------------------|
| | W 59 x D 47 x H 76 cm |
| | W 48 x D 32 cm |
| | 4.4 kW |
| | 10 kg |



EXPLORER NEXT PRO

ART. NO. 210233

30 MBAR

- 2 stainless steel burners
 - Stainless steel grate
 - Chrome plated pot grates
 - Lid made of powder-coated cast aluminium
 - Stable storage tray
- | | |
|--|-----------------------|
| | W 59 x D 47 x H 80 cm |
| | W 48 x D 32 cm |
| | 4.4 kW |
| | 11 kg |



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



THREADED CARTRIDGE 450 G
ART. NO. 6322



BAG EXPLORER NEXT + NEXT PRO
ART. NO. 2101



PREMIUM WEATHER COVER EXPLORER NEXT + NEXT PRO
ART. NO. 5681



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



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

ELECTRIC BARBECUES

EFLOW[®] PRO



2 TURBO

ART. NO. 9710

- 800 °C TURBO ZONE™
- SWITCH GRID™
- 2 heating zones for powerful direct and indirect grilling/baking
- 2 folding shelves at the side
- Stainless steel warming grate

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

740°C



NEU



2 TURBO SHADOW

ART. NO. 9712

- 800 °C TURBO ZONE™
- SWITCH GRID™
- 2 heating zones for powerful direct and indirect grilling/baking
- 2 folding shelves at the side
- Stainless steel warming grate

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



NEU



ECRAVE[®] 2

ART. NO. 97116

- 2 separately adjustable heating elements (2.600 W) for powerful direct and indirect grilling/baking
- Cast enamel grate
- Stainless steel warming grate
- 2 folding shelves at the side

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



750°C



SWITCH GRID
DUTCH OVEN
ART. NO. 7795



STAINLESS STEEL
ROTISSERIE
EFLOW PRO
ART. NO. 7905



PREMIUM
WEATHER COVER
ECRAVE
ART. NO. 5690



SWITCH GRID
ADDITIONAL INSERTS



PREMIUM
WEATHER COVER
EFLOW PRO
ART. NO. 5691

ACCESSORIES



GRILL MAGS®



Magnetic mounts for barbecue accessories

When the temperature rises around the barbecue, one thing is always important: keeping everything to hand. And nothing is better for that than our GRILL MAGS®. Honestly, this ingenious and simple solution delivers on what it promises – in the truest sense of those words. With these exclusive and practical holders, everything is nice and tidy and easy to reach. Thanks to strong, silicone-coated magnets, the MAGS can be attached quickly to the grill without damaging the material.

SWITCH GRID™



The insert for all uses

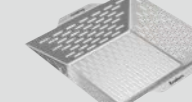
Turn your grill into an all-purpose weapon – bulletproof. Whether you want hearty stews from the **Dutch oven**, sharp roasting with **Sear Gate**, hot baking sessions on the **pizza stone**, delicious crispy meat with the **poultry holder**, quick and healthy cooking from the **wok** or mouth-watering side dishes from the **pan** – with the **SWITCH GRID™**, you are ready for anything. Quick and easy to convert, you can adapt the cast enameled grate with its removable circular element precisely to your taste. A full magazine of grilling options.



UNIVERSAL ACCESSORIES

Little helpers for your barbecue party

With the right accessories, nothing can go wrong with your barbecue event. The right tools keep everything on an even keel and range from gloves to shashlik skewers. They allow you to give free rein to your creativity and cook a wide range of barbecue dishes.

 PREMIUM BARBECUE TONGS MADE OF STAINLESS STEEL ART. NO. 8787	 PIZZA STONE W 40 X D 30 X H 1,5 CM ART. NO. 8775	 STAINLESS STEEL BBQ BASKET L W 34,5 X D 30 X H 6 CM ART. NO. 8822
 BBQ SPATULA WITH SHORT HANDLE ART. NO. 8784	 PIZZA CUTTER MADE OF STAINLESS STEEL W 35,5 X D 11 X H 2,5 CM ART. NO. 8771	 PREMIUM MEAT THERMOMETER ART. NO. 8601
 PREMIUM BARBECUE CUTLERY ART. NO. 8786	 PREMIUM PIZZA SHOVEL MADE OF STAINLESS STEEL W 20 X D 53 X H 3,5 CM ART. NO. 8770	
 MELTING DOME MADE OF STAINLESS STEEL Ø 16 X H 10 CM ART. NO. 8783		

**EVEN MORE ACCESSORIES AT
ENDERS-GERMANY.COM**

SOLID



30 MBAR

SOLID

ART. NO. 580023

- Stainless steel burner
- 4 - 14 kW infinitely variable output
- Practical storage table
- Ultra-stable with robust cast aluminium body parts and base
- Brushed stainless steel casing with lockable door

H 230 x Ø 88 cm
4 - 14 kW
21.5 kg

780°C

ELEGANCE



30 MBAR

ELEGANCE

ART. NO. 937622/937623

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

H 218 x Ø 76 cm
3.5 - 8 kW
11.5 kg

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

FANCY



30 MBAR

FANCY

ART. NO. 544123

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

H 218 x Ø 76 cm
3.5 - 8 kW
11 kg

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

COMMERCIAL



30 MBAR

COMMERCIAL

ART. NO. 5500623

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

H 230 x Ø 88 cm
4 - 14 kW
29 kg

790°C

POLO® 2.0



30 MBAR

POLO® 2.0

ART. NO. 546033

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

H 115 x Ø 42 cm
3 - 6 kW
12.5 kg



30 MBAR

NEW

POLO® BLACK 2.0

ART. NO. 546233

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

H 115 x Ø 42 cm
3 - 6 kW
12.5 kg



PREMIUM WEATHER COVER
SOLID / FANCY
ART. NO. 5683



PREMIUM WEATHER COVER
ELEGANCE
ART. NO. 5675



HEIGHT-ADJUSTABLE TABLE
ELEGANCE
ART. NO. 5062



PREMIUM WEATHER COVER
COMMERCIAL
ART. NO. 5678



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

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

ACCESSORIES

COMPETITION

STICK, CAPTURE, REAP THE REWARDS!



Although it is often just something people say for show, in this contest the saying really rings true: Strike while the iron is hot. Don't burn your fingers and, more importantly, don't let the prize slip off your pot holder! Don't hang about - get sticking, snapping, and cashing in Here's how it works:

1. Take an Enders sticker
2. Stick it onto something
3. Take a photo of your work of art
4. Upload the work of art to Instagram
5. Pop the hashtag #EndersHeat23 underneath
6. Follow our account @endersgermany

That's all there is to it. A little tip: The more creative and amusing your picture idea is, the greater your chance of snapping up this fantastic barbecue experience.



CAMILLO TOMANEK FROM DON CARUSO BBQ IS ONE OF THE BEST BARBECUERS IN GERMANY. THE FORMER BARBECUE WORLD CHAMPION HAS NOW BECOME A BBQ BLOGGER, AND IS ONE OF THE MOST WELL-KNOWN FACES WITHIN THE SCENE.

PRIZE: STEAK TASTING WITH A BBQ INFLUENCER CAMILLO



- INCL. ENDERS MONROE 4 SIK TURBO
- INCL. MEAT FROM GOURMETFLEISCH
(BARBECUE EVENING FOR MAX. 6 PEOPLE)

ALL GOOD THINGS COME TO ENDERS



Please bear in mind that your Instagram profile will have to be made public. The competition will run from 01.02.2023 until 31.07.2023 You must be at least 18 years old to take part. By participating in this competition, you declare that you are willing to provide your data, in accordance with the new GDPR standard, in order that your prize can be shipped to you should you win, and that you grant your consent to being filmed at the event. If the participation conditions are not fulfilled, another draw will take place. The prize cannot be exchanged. No cash alternative is offered.



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

STILL WANT MORE?

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

Enders®