

GRILLZIMMER

EXKLUSIVE OUTDOORKITCHEN



The brains

Michael, owner of Steelraum in Hallstadt, and Christian, a highly skilled engineer. A duo that complement each other perfectly.

Michael enjoyed a career in the car industry before founding Grillzimmer and Steelraum in 2016 creating a new retail concept centred on a barbecuing, espresso and outdoor lifestyle. From the beginning, Steelraum was also the showroom for Grillzimmer's high-quality outdoor kitchens.



Michael, Founder and CEO
of grill[z]immer



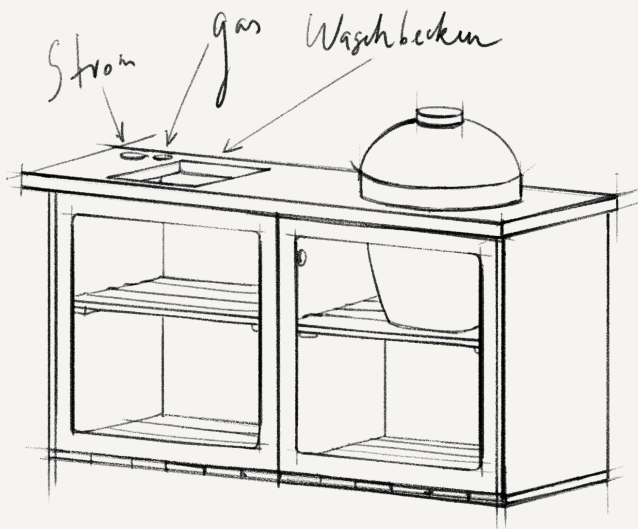
Christian, Founder, Engineer
and Constructor

Engineer Christian is both innovative and creative with an eye on trends and the changing needs of modern living. Perfectionism is the driving force for the two of them.

As a team they combine perfectly with Michael handling sales, marketing and dealer support as well as coming up with design ideas. However improbable these designs may be, Christian will always find a way to turn them in to a reality.

One such design is the Six-Egg-Shooter for Big Green Egg - an outdoor kitchen, shaped like the cylinder of a revolver, in which 6 Big Green Egg „Minis“ are installed.

Christian is responsible for technical implementation, ensuring that production runs smoothly, and the highest quality levels are maintained.



The idea

It was Michael's need for a robust, functional and modern outdoor kitchen, and the lack of any suitable ones on the market in 2015, that led him to create his own company along with Christian.

If you can't find what you want why not create it yourself! It soon grew in popularity and, in 2016, the company Grillzimmer UG was founded.

Since then, more and more customers have been able to enjoy the exclusive outdoor kitchens from Grillzimmer which are distributed through a network of excellent partners in Germany, Austria, the Czech Republic, Belgium, Luxembourg and Switzerland and delivered throughout Europe.



Why grillzimmer?

For those who prefer something a little more rustic, an open model with wooden floors or removable rhombus panelling is an option.

The outdoor kitchen is infinitely extendable and can also be completely free-standing thanks to the coated finish on the back of the units.

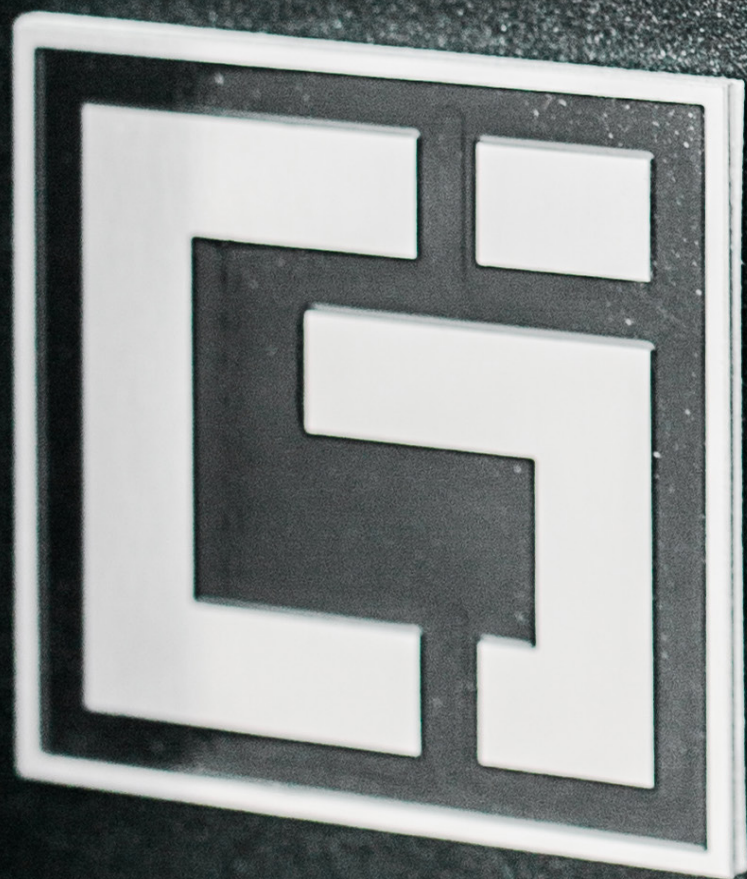
Even if you just decide to go for one carcass at first, the kitchen can be continuously extended and modified.

There are many reasons why you should choose an outdoor kitchen from Grillzimmer.

A Grillzimmer kitchen adapts to any environment. Thanks to its modern look, it fits in very well with the fashionable Bauhaus style and clearly structured gardens.

But it also blends in perfectly with other environments - whether that's a country house or even on old historical walls. Outdoor kitchens from Grillzimmer always look good.

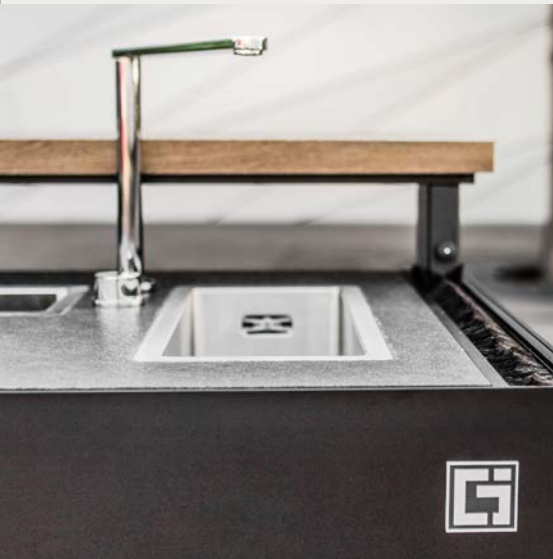




Quality from germany

From the outset the intention was to manufacture the kitchens hand-in-hand with local partners who were absolute specialists in their field. Only this way can we closely monitor the production process and be flexible. Production quality is essential and guaranteed.





Innovative

Our approach was not to be limited by existing manufacturing processes and traditional methods but to start from scratch to achieve our aims. Our outdoor kitchens are unique, combining quality and modernity.

The result is a standardised, modular outdoor kitchen system that we sell through specialist dealers in various countries.



Special coating

Our modern production process, perfectly conceived construction and special coating process enables the kitchen to be used outdoors permanently.

The CDP coating offers the highest protection from corrosion and ensures the kitchen is durable, scratch resistant and resistant also to salt and chlorine, making it ideal for sea and pool locations.

The CDP-coated surface offers the best conditions for powder coating, which we then use to give your outdoor kitchen a modern and individual look.





The outdoorkitchen

Our high-quality outdoor kitchens allow you to extend your living space to beyond your four walls!

Thanks to the unusual materials used, our outdoor kitchens can be exposed to any weather all year round.

Even being close to a pool or the sea is no problem for our kitchens.

Our outdoor kitchen modules are designed in line with the modular principle, so they can be freely combined with each other and extended at any time.

Simply put your kitchen together according to your tastes or get personal on-site advice from one of our partners.





Big Green Egg

The idea behind the Big Green Egg is thousands of years old. The original form of the Big Green Egg was already in use in Eastern Asia as a traditional wood-fired clay stove a good 3,000 years ago.

At the end of the last century, the so-called kamado was discovered by American soldiers, who took it home with them as a souvenir. It was there that Ed Fisher, founder of Big Green Egg, recognised the potential of this unique barbecue system and developed it in line with contemporary knowledge, more modern production methods and innovative materials. Even back then, he set new standards with this extraordinary outdoor cooking appliance: the Big Green Egg!



Diversity

Thanks to the special construction of the kamado grill, its ingenious air flow and the ceramic used to make it, the Big Green Egg can maintain any temperature in the range of 70 to 400 degrees Celsius over a long period of time. A low cooking range of 80 to 110 degrees Celsius can even be achieved for over 24 hours, providing numerous options to cook every dish to perfection. No matter whether you are barbecuing,

smoking, frying, baking or cooking with the Big Green Egg, there is no limit to your creativity. The many accessories - such as a rotisserie or the multistage Eggspander kit - will add further to the cooking experience.





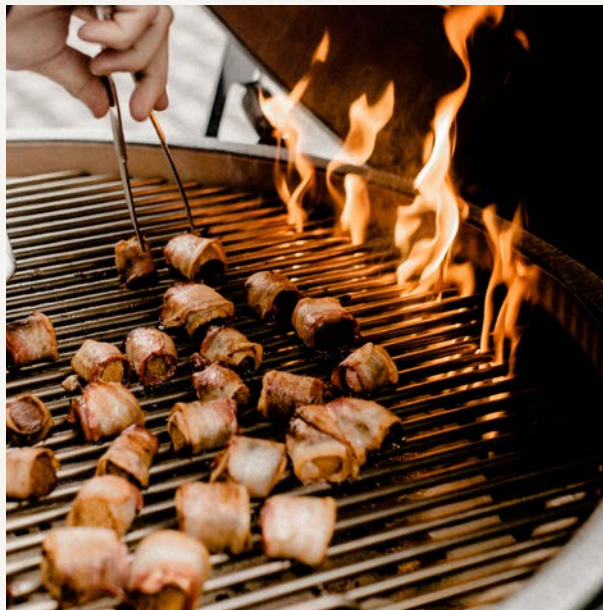


Best quality

The Big Green Egg has many advantages over other barbecue systems. The ceramic reflects the heat, creating an airflow that makes the ingredients and dishes even more succulent.

Perfect air circulation allows the ingredients to cook evenly at the desired temperature. The temperature can be precisely regulated and maintained.

Thanks to the heat-insulating ceramic, even external temperatures have no impact on the temperature in the "egg". Moreover, the technically advanced ceramic, also used by NASA, guarantees longevity, supported by a lifetime guarantee.





Built- in appliances

The options for built-in appliances currently available on the market are almost unlimited!

Depending on your preference, a charcoal or gas barbecue forms the centrepiece of nearly every outdoor kitchen. Gas and induction hobs are also rarely absent from a well-equipped outdoor kitchen.

However, plenty of working and storage surfaces, storage space and possibly a water connection or a cooling system will really round off your al-fresco cooking.

There's no need to run around carrying utensils and ingredients any more - allowing you greater enjoyment of your precious time with your family and friends.

Gas barbecue

The gas barbecue is the barbecue system that is most commonly used in outdoor kitchens due

to its good temperature control, easy handling and the way it heats up rapidly. The cooking possibilities are almost unlimited.

However, there are several regulations that must be observed when handling gas and you

must select your future gas barbecue with care.

We use only high-quality equipment from renowned manufacturers such as Broil King, Napoleon, Bull, BeefEater, Fulgur Milano, FireMagic, LYNX , Flammkraft and Wolf.





Hobs

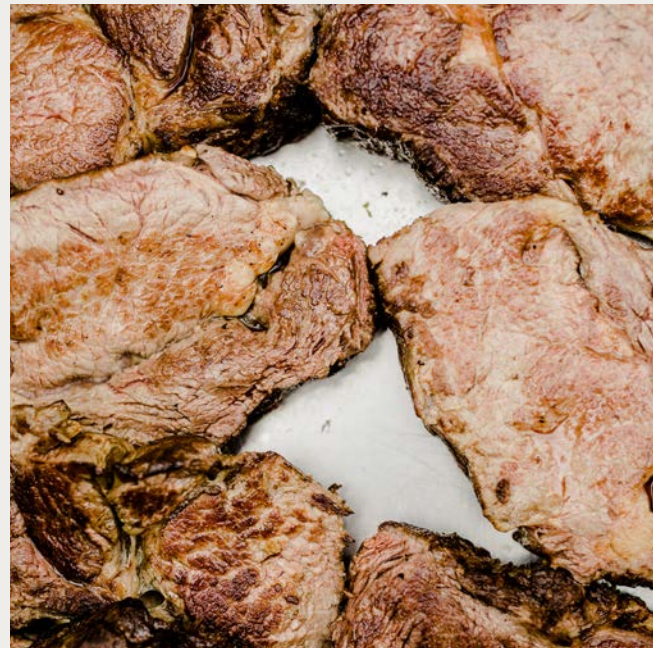
An outdoor kitchen doesn't just mean BBQs but also cooking „out of doors“! Whether you want to use pots, pans or even woks to cook with gas, induction fields or full-surface induction, we have the right solution for you.

Plancha/Teppanyaki

A gas plancha or an electric teppanyaki are also becoming increasingly popular. The advantage of these “hot” plates is their fast, high temperatures and easy and versatile use.

Meat, fish and vegetables can be cooked and flavoured with liquids such as wine, balsamic vinegar or passata.

They are easy to clean and simple to use - another reason to install them in your outdoor kitchen.



Cooling

Keep supplies cool and drinks cold at your next party with an ice basin or refrigerator.







Water

Water is almost always needed and used. A water connection in your outdoor kitchen is not only useful, but also gives you even more flexibility. Outdoor water and sanitation should be well planned and well thought to avoid later problems. We are happy to help you with advice and support.



Storage & Drawer

Two things are essential in every kitchen: storage space and a worktop. The open and closed modules give you enough space to store barbecue utensils and accessories, or even offer space for gas bottles.

This is why we offer open and closed carcasses. The closed version can be fitted with doors or drawers. The drawers are, of course, made from stainless steel. For protected areas, our range also includes wooden drawers.





Modular construction

Our modular design outdoor kitchen units enable you to speedily configure your perfect new outdoor kitchen yourself. You can choose the equipment you want and the matching outdoor kitchen modules according to your personal taste and on-site conditions.

You can even start with just one module, which you can later expand, convert, or even transport and adapt again should you move.

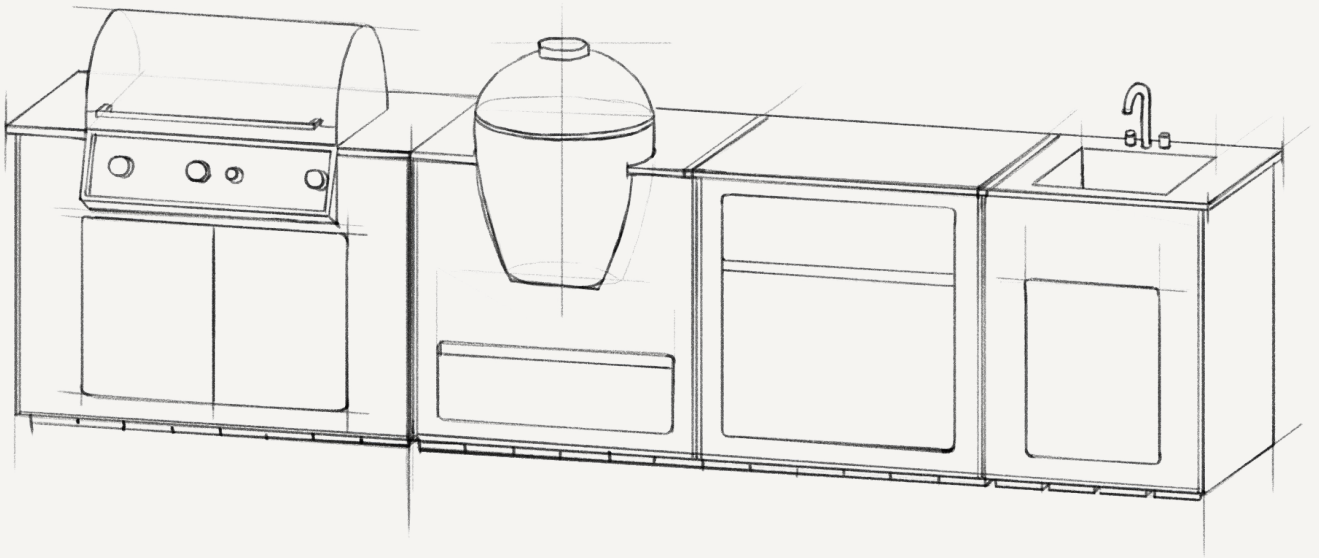


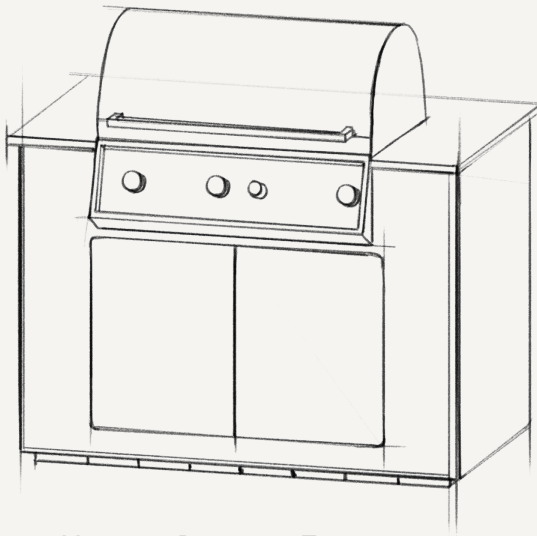
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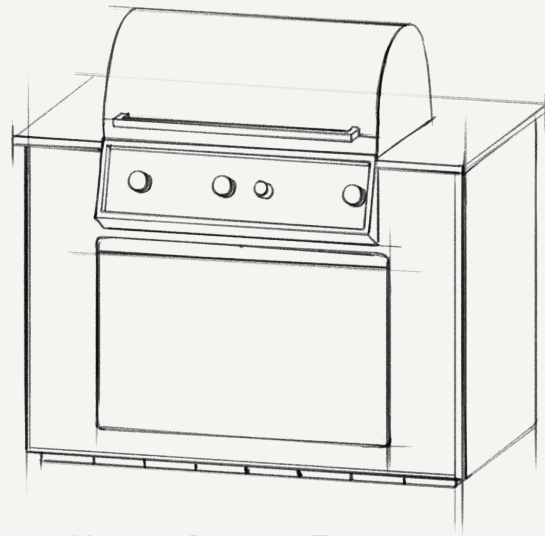
1. Gas barbecue modul

A gas barbecue often forms the centrepiece of an outdoor kitchen. We will integrate the appliance you want so that it fits perfectly.

Double access doors are fitted as standard in the gas barbecue module, but you also have the option of fitting drawers, too.



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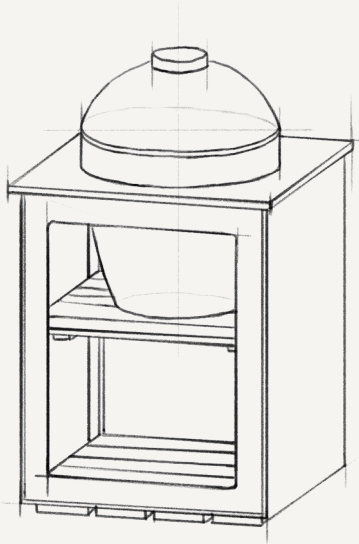


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2. Ceramic Modules

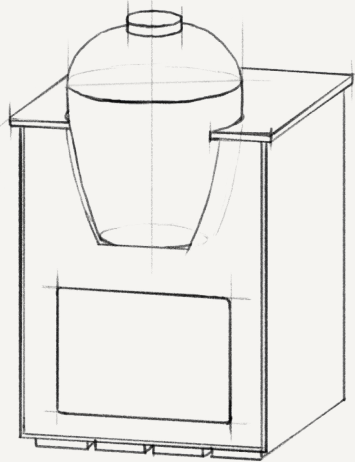
You can set the stage for your Big Green Egg in three different designs.

Modul 1: This module offers an open design, perfect for those wanting to give their outdoor kitchen a “rustic” feel. In this module, the grill is fitted from above.



H: 925 x B: 700 x T: 700mm

Modul 2: This module is a closed one, helping to create a “clean” look. The kamado stands out a bit and delights the viewer’s eye with its unique shape. The standard stainless steel drawer offers a closed storage space for lots of utensils.



H: 925 x B: 700 x T: 700mm

Modul 3: With this module, we manage to make the „egg“ appear to float. We make use of the perfect design and set “the egg” off to good effect. The standard stainless steel drawer offers a closed storage space for lots of utensils.

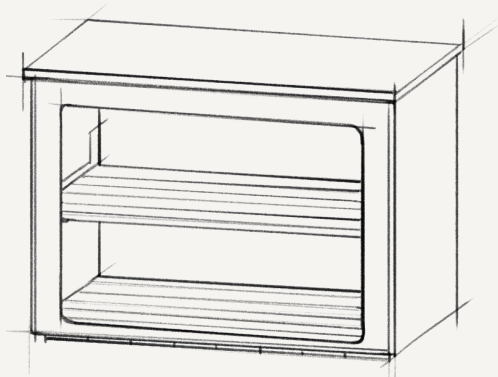


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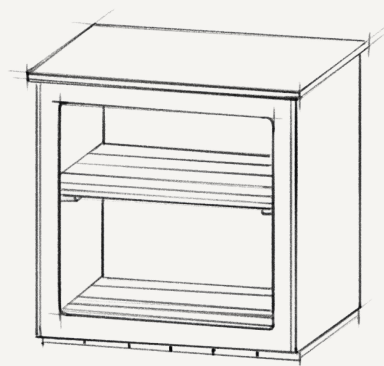
3. Storage & workspace

The worktop offers enough space for working and plating up.

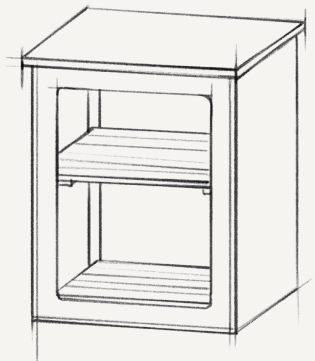
On request, we can also install fitted plancha, hobs, teppanyaki or washbasins.



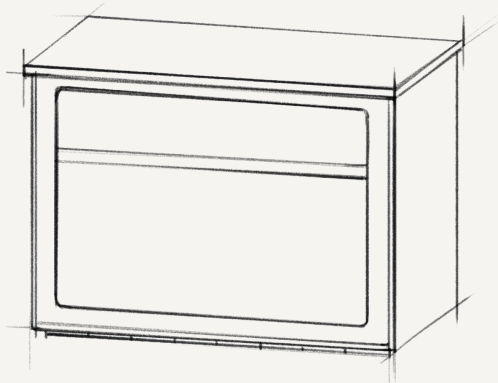
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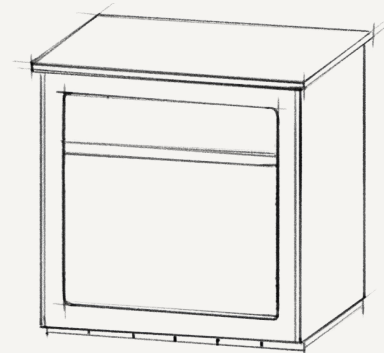
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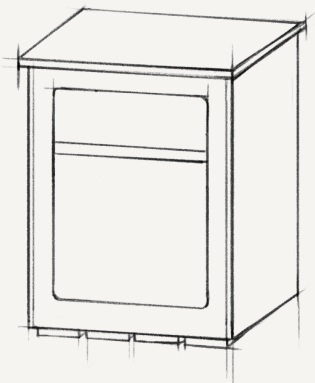
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H: 925 x B: 1250 x T: 700mm



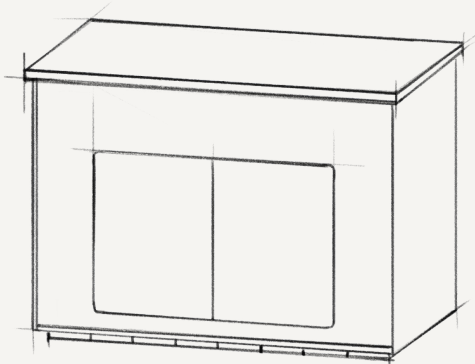
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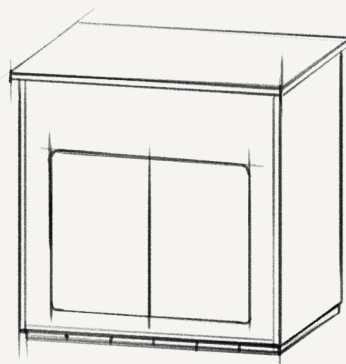
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The closed version comes with 2 drawers as standard; the optional 3rd drawer is hidden behind the large drawer. All drawers are available in stainless steel as standard and, for an extra charge, also in oak wood, sealed with boat varnish. The closed modules offer you plenty of possibilities to store barbecue utensils and accessories.

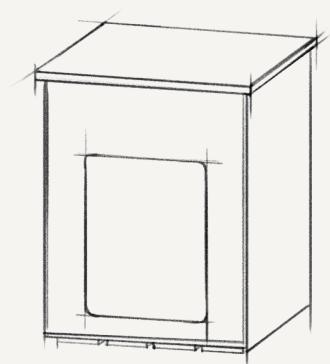
For the closed module you can choose drawers or doors.



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H: 925 x B: 900 x T: 700mm



H: 925 x B: 700 x T: 700mm

4. Fridge modul

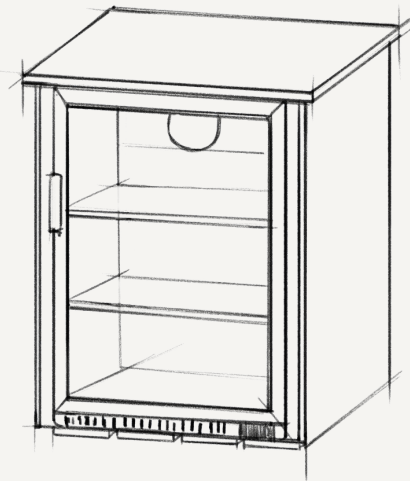
The integration of a refrigerator in your outdoor kitchen ensures your ingredients remain fresh and your drinks cool.

Built-in appliance with a glass or stainless-steel door

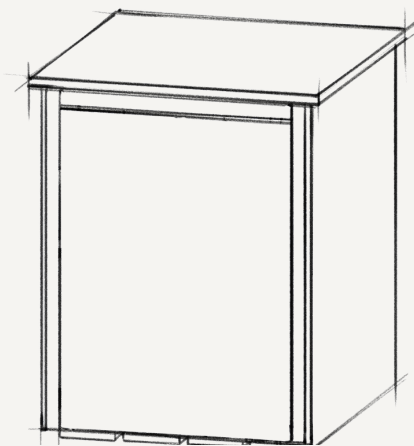
We can install refrigerators with either glass or stainless-steel doors.

Built-in appliance with steel panel

Here we offer a fully integrated pull-out refrigerator, which fits perfectly into the design of the kitchen thanks to the coated steel panel.



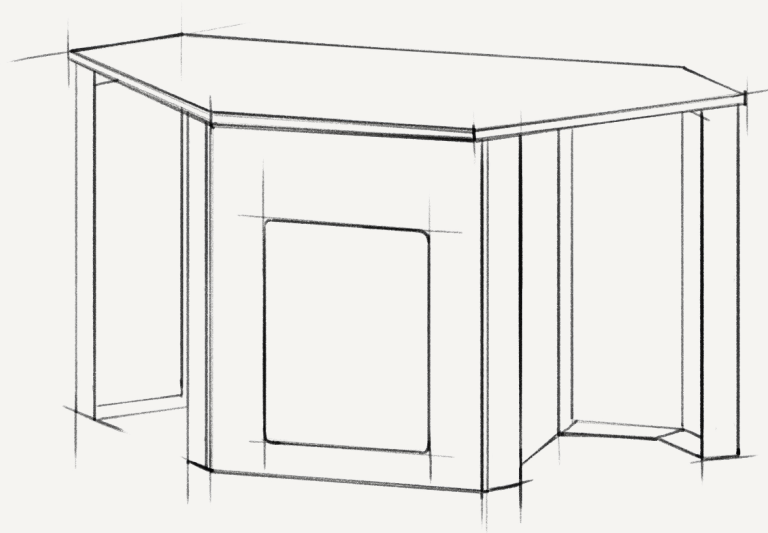
H: 925 x B: 700 x T: 700mm



H: 925 x B: 700 x T: 700mm

5. Corner solution

Any module can be inserted into our corner connection, making full use of the corner.



Size variabel

6. Colours & materials

The Grillzimmer modules are all made of solid steel, either specially coated or made of CorTen® steel.

With our specially coated kitchens, we offer 3 colours to choose from: anthracite, black and white. Other colours are available for an extra charge and on request.

anthracite

black

white



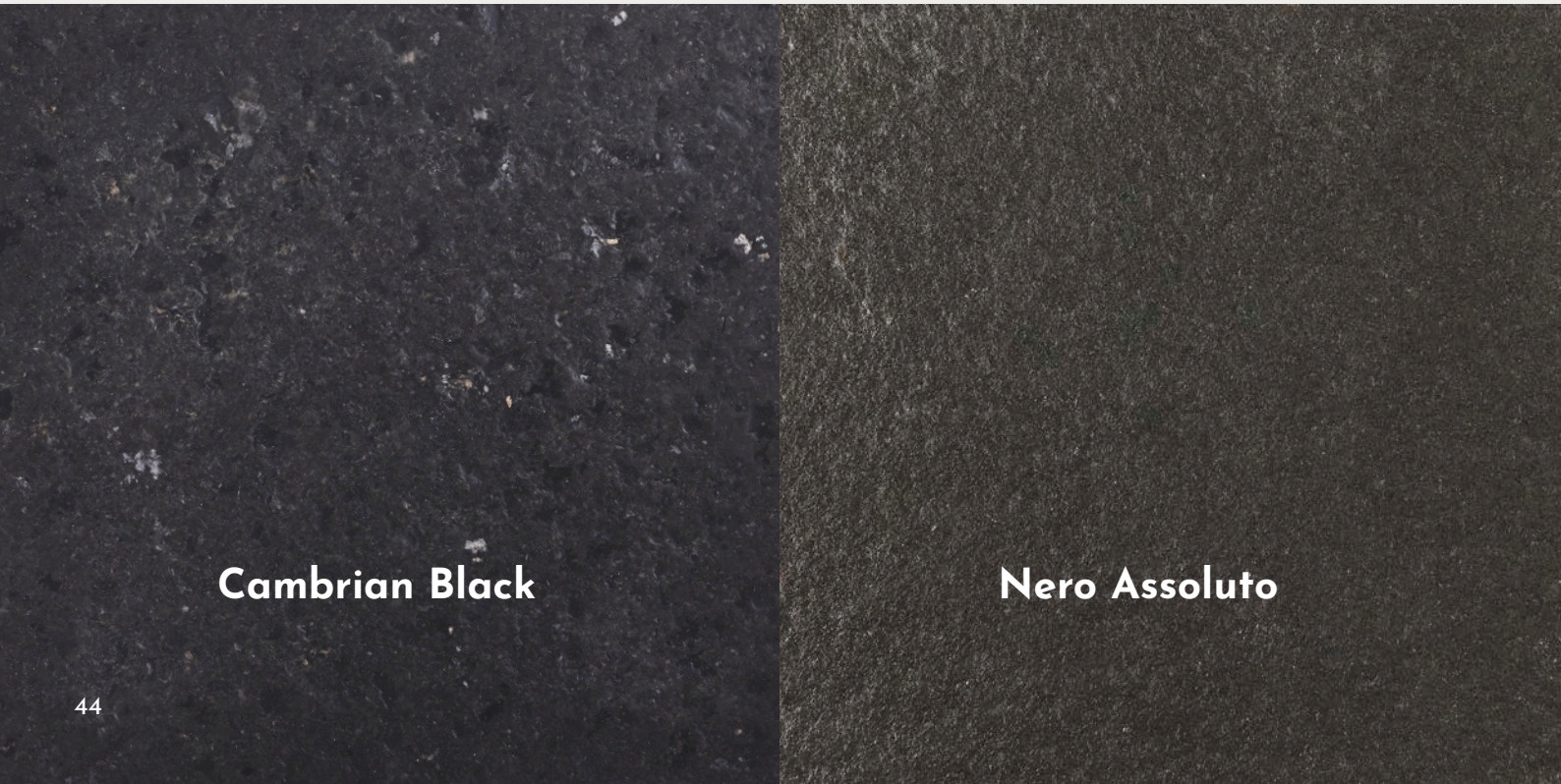
CorTen®

7. Natural stone worktops

The combination of steel and high-quality granite gives our kitchens an exclusive look. Each natural stone panel is manufactured in close cooperation with our local stonemason.

Thanks to their excellent characteristics and modern look, we have chosen Nero Assoluto Flamed & Brushed and Cambrian Black Leather Finish.

Other natural stone slabs can be fitted on request and for an extra charge.



Cambrian Black

Nero Assoluto



8. Ceramic worktops


Ceramic is made of natural raw materials. The use of state-of-the-art production methods results in an extremely robust material that's perfect for outdoor use. The waterproof surface is easy to clean, food safe and gives your kitchen an individual look. We have a collection for you to choose from.

557 Basalt

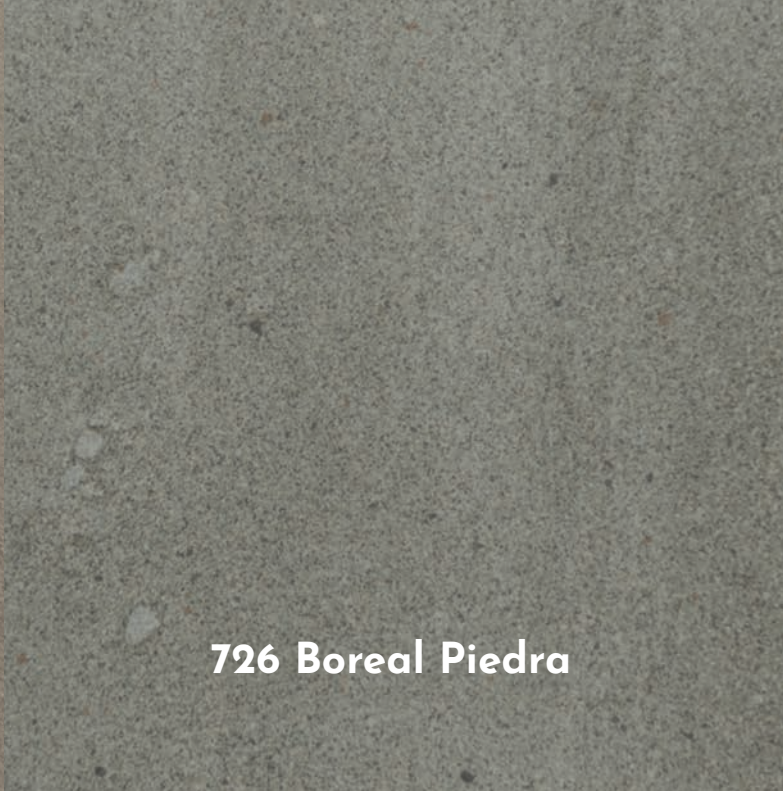
657 Black

702 Syros Blanco


719 Stone Noir




721 Pietra di Savoia



726 Boreal Piedra



727 Storm Gris



728 Vint Gris

Our Projects

"By realising challenging projects, we constantly redefine our standards and, in doing so, develop numerous innovations, which then find their way into our kitchens."

Michael Hofmann





The floating kitchen

Here, our aim was to show that a solid kitchen made of heavy steel can indeed appear light and elegant.

The modules are made entirely of specially coated steel. Thanks to the integrated drawers, they are a floating work surface

and storage space at the same time.

The kitchen can be attached to a load-bearing wall using brackets or stand freely in the garden using a special construction.

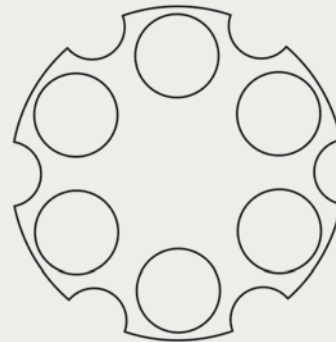
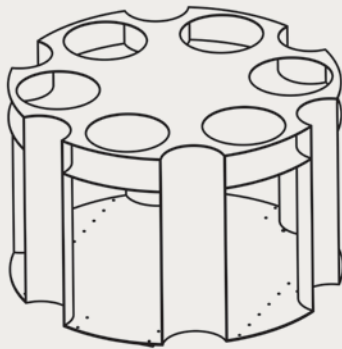
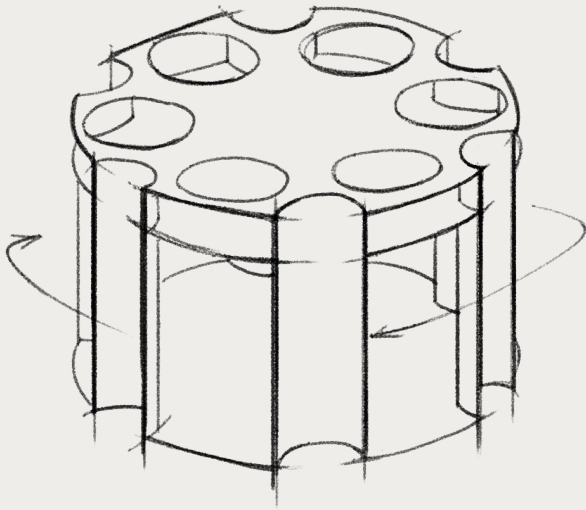


SIX-EGG-SHOOTER

The idea for the SIX-EGG-SHOOTER was developed together with Big Green Egg. Our task was to find a way to integrate several Big Green Egg MINIs so several people could all cook at the same time.

We very quickly came up with a round alternative. In one of the first drafts, we noticed that it almost resembled a revolver cylinder.

So we refined this look further, worked on the details and then made the “revolver cylinder” rotatable as well. The result was the “SIX-EGG-SHOOTER”.



Allgemeinbezugsangaben nach DIN ISO 2768 - mH		Oberflächenangaben nach DIN EN ISO 1302		Maßstab: 1:10		Gewicht:		A2	
Gez: 08.05.2020		Gez: 08.05.2020		Verstärkt		Rz		Standard	
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Oberfläche		designed by Michael Rothmann & Christian Böger		10.020-99		10.020-99		8	
<small>Source: 10.020-99 Documents/Kocher/Module geschraubt/Rev001</small>									



The Floating Egg

To make a statement with our outdoor kitchens and highlight the design of the Big Green Eggs, we developed a special module with a holder that makes the Big Green Egg appear to float.

To further enhance the kitchen design, we designed the worktop to be push-fit, concealing an integrated washbasin with a retractable tap.

The new “white microstructure” colour scheme is also included in our new colour range.

The module was called the “Floating Egg” by the many visitors and numerous posts on Facebook and Instagram.

The Egghead-Kitchen

Food and drink are intertwined as demonstrated in our unique integration of a bar into the kitchen and an extension of the Big Green Egg with a cooking station.

The kitchen is kept clean and compact with a design that enables the worktop to be folded upwards in the form of a bar.

The cooking system is hidden under the movable worktop and there is an integrated sink on the other side.



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GRILLZIMMER

EXKLUSIVE AUßENKÜCHEN

