

THE CHAR-BROIL MAGAZINE

by Char-Broil 

TRU-Infrared™ Technology

Patented heat technology for
up to 50% juicier grilled food

New highlights


Our SMART⚡E &
Performance POWER Edition

Come together

A perfect evening of grilling

Char-Broil 

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www.charbroil.co.uk



E⚡NNOVATION



SMART⚡E



SCAN AND STARE IN AMAZEMENT

An authentic BBQ experience at the touch of a button.

FIRE & FLAME

GET YOUR GRILL GAME ON, BABY

Is there anything better than barbecuing all day long? That's right: absolutely nothing! You can find out everything worth knowing about grilling and much more in our new magalogue! Our Char-Broil BBQ Brothers will take you on a culinary adventure with them: Make use of the pair's top BBQ skills and become a grilling pro in no time in accordance with the motto: "Let's barbecue". With the Char-Broil BBQ Guide as an useful app you can get grilling fast: You can find simple tips on the topic of setting up and cleaning your grill, including tasty grilling recipes... everything you need to make your Char-Bro heart beat that little bit faster! Are you looking for even more? You'll get more! The 2023 magalogue is a real gem for all Char-Bros. Discover the innovation of Char-Broil, the next generation electric grill. An authentic BBQ experience at the touch

of a button, our new SMART-E is on page 28! From smokers to grill covers, you will find everything there is to know about our versatile accessory range from page 54. Would you also like your grilling to have sustainability in mind? Then take a look at our tips, which can be found from page 18. You've got a perfect evening of grilling in mind but don't have the right recipe? Check out @JacksMeatsHacks from page 20 for the perfect inspiration. Want to know how to take steak to the next level with the right knowledge? No worries, from page 14 onwards we'll give you an overview of the most popular beef cuts and how to best prepare them. We'll make you a genuine meat connoisseur! Are you ready to acquire the ultimate BBQ skills? We hope you enjoy reading our magalogue and trying out these techniques on your own grill.



#THEHEATISON



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We'll show you how you and your grill can be sustainable!

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CHAR-BROIL TECHNOLOGY

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The social space for your garden



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PIMP YOUR GRILL

With our matching Char-Broil accessories, you always have the right tools for the job!



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Individual accessories for all your grilling needs



NEW

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Discover our new SMART-E



PROFESSIONAL PRO LINE 32

Your premium class professional gas grill

PROFESSIONAL CORE LINE 34

Only the best for professionals

PERFORMANCE PRO LINE 36

One for all

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All products at a glance

ABOUT US

A GRILLION years of innovation

Grilling has been our passion since 1948! Inspired by a small step for mankind, we made it our mission to bring about the BBQ revolution: With our innovative **TRU-Infrared™ Technology**, we have found a way to prevent uncontrolled flare-ups and to distribute the temperature particularly evenly across the grill grate. Today, our Char-Broil grills are designed and developed by a core team in the USA and enjoy worldwide support from professionals with a total of more than 425 years of industry experience. This means that we do not

only stand out thanks to our experience but also guarantee top quality by carrying out tests regularly: In our Char-Broil Engineering Test Lab, all of our products are rigorously put through their paces. Thanks to this extensive quality control process, we have been able to launch one of the most advanced grills on the market and now also offer even more environmentally friendly packaging! This allows us to eliminate up to 100% of the polystyrene we used and exclusively use FSC-certified cardboard. Cool, eh?

1948

The heat is on

The first cast iron Char-Broil charcoal grill was already a big success back in the 1940s.

2006

Hello TRU-Infrared™

Char-Broil is introducing the innovative **TRU-Infrared™ Technology** onto the market. Grilled food is 50% juicier with significantly reduced gas consumption compared to conventional gas grills.

2016

Char-Broil BBQ Guide App

Setting up a grill? No worries. The Char-Broil BBQ Guide App makes setting up your grill really easy with step-by-step instructions.

2023

The future of the electric BBQ

The new SMART-E electric grill will blow you away with its fully electric power, precise temperature control, AUTO-CLEAN mode and **TRU-Infrared™ Technology**. The next generation of barbecuing.

2021

Hot branding

The new **Professional PRO Line** stands out thanks to our hottest sear burner with temperatures of up to 900 °C, which creates perfectly cooked steak.



Guaranteed enjoyment while grilling

Thanks to our experience and testing, we can guarantee quality – your new stainless steel burners, for example, are guaranteed for up to ten years! We 100% believe in our products. If for any reason you are not satisfied, we will find the right solution for you. You can easily reach our customer service team via our website. All additional information on the subject of your warranty can be accessed at charbroil.co.uk.



Thorough quality assurance



1 FLIR TEMP TEST
The test with the thermal imaging camera shows how the heat spreads to the appliance and grate

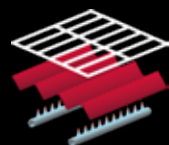
2 WIND TEST
Product testing involving a wind chamber with wind speeds of up to 40 mph

The Char-Broil Engineering Test Lab in the USA offers test support for all our outdoor cooking products – whether gas, electric or charcoal. The laboratory is equipped with state-of-the-art testing equipment: including a FLIR thermal imaging system, corrosion chambers, a QUV-accelerated UV tester and a wind chamber with a machine that generates gusts of over 37 mph.

In our Test Lab, specialists carry out all development, certification, safety and reliability tests before our products go into series production. Thanks to this extensive quality control process, we are able to produce some of the most advanced grills on the market. And special built-in parts are also guaranteed for up to ten years.

BARBECUED FOOD HAS NEVER BEEN THIS JUICY.

TRU-INFRARED™
TECHNOLOGY



CHAR-BROIL **PATENTED** HEAT TECHNOLOGY:
DISTRIBUTES EVENLY AND PROTECTS
FOOD FROM DRYING OUT.



EASY CLEANING.
THE EMITTER PLATE PROTECTS THE FIREBOX
FROM GREASE AND DIRT.



ECONOMICAL ENERGY CONSUMPTION
THE PERFECT SYNERGY BETWEEN HEAT SOURCE, EMITTER
PLATE AND GRATE MAKES TRU-INFRARED™ GRILLS SIGNIFICANTLY
MORE ECONOMICAL THAN OTHERS ON THE MARKET.



**COMBINATION OF ALL
ELEMENTS = TRU-INFRARED™
TECHNOLOGY**

Char-Broil's patented heat technology: TRU-Infrared™ Technology

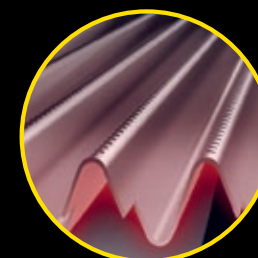
The core element of the patented TRU-Infrared™ Technology is the unique emitter plate. It distributes the heat evenly across the entire grill, ensuring that your grilled food is even juicier. The efficient technology also reduces energy consumption, and its special construction makes the emitter plate, grill and firebox really easy to clean. The emitter plate prevents uncontrolled flames that flare up and burn the food on the grill. As a result, your meat is evenly cooked and up to 50% juicier.

The technology in detail



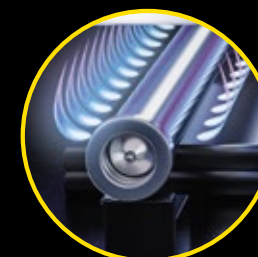
3. Grate

The patented design allows for the heat to be distributed across the entire grate, heats the grilled food evenly and ensures a 50% juicier result.



2. Emitter plate

The unique emitter plate absorbs heat from below, converts it into radiant heat and releases it evenly onto the grate. Fat and juices drip onto the emitter plate to keep the firebox clean. Meat juices evaporate on the emitter plate and are returned directly to the grilled food.



1. Heat source

Barbecue on! Simple convective heat now turns into patented TRU-Infrared™ heat.



Discover our
TRU-Infrared™ Technology.

ALL CHAR-BROIL GRILLS WITH TRU-INFRARED™ TECHNOLOGY AT A GLANCE

TASTY RECIPES FOR TRU-INFRARED™ GRILLS CAN BE FOUND AT CHARBROIL.CO.UK

PAGE 28

NEW

SMART-E



The SMART-E is the future of the electric BBQ, offering maximum heat up to 370 °C using fully electric E-POWER – no gas or coal. Thanks to its innovative TRU-Infrared™ Technology, barbecued food is juicier than ever. The unique emitter plate transfers the heat so that nothing dries out and the entire stainless steel grate remains uniformly hot. Its technology also makes it more economical in terms of its energy consumption.

PAGE 34

Professional CORE Line

Do you expect a lot from your grill and value space and convenience? Then the versatile Professional CORE is the perfect choice for you! With its elegant all-black look, this TRU-Infrared™ grill is a real eye-catcher.



Professional CORE B 2

Professional CORE B 3

Professional CORE B 4

PAGE 32

Professional PRO Line

Extra hot, extra convenient, extra versatile... The Professional PRO simply has it all. Featuring TRU-Infrared™ Technology to keep your food up to 50% juicier. Extra power is provided by the ceramic sear burner on the side, which can reach temperatures of up to 900°!



Professional PRO S 2

Professional PRO S 3

Professional PRO S 4



PAGE 36

Performance PRO Line

The Performance PRO is a compact mid-range grill that doesn't compromise on anything. As well as our TRU-Infrared™ Technology, highlights of the Performance PRO include an additional cast iron griddle and the innovative Chef's Delite System (available for PRO S 3 models and up) with stainless steel grill topper, which offer additional cooking options and ensure unlimited grilling enjoyment.



Performance PRO S 2

Performance PRO S 3

Performance PRO S 4

PAGE 42

All-Star

Our universal grill! Whether as a tabletop grill or for great BBQ sessions on the balcony, whether gas, coal or electric, our All-Star is not only flexible but also a great performer: And with our TRU-Infrared™ Technology, of course!



120 B-Gas

PAGE 46 + 48

Kettleman & Grill2Go

With our Kettleman, you can really heat up your wood charcoal while not having to miss out on our TRU-Infrared™ grill system! Our Grill2Go gives you juicier meat on the go!



Kettleman



Grill2Go

PAGE 38

Performance CORE Line

The Performance CORE is the perfect grill for beginners. Our innovative TRU-Infrared™ Technology distributes heat evenly, making your food up to 50% juicier and ensuring all your BBQ evenings are a great success! This product offers excellent basic features in a black design, which can easily be expanded to meet your needs with our MADE2MATCH system.



Performance CORE B 2



Performance CORE B 3



Performance CORE B 3 Cart



Performance CORE B 4



Performance POWER 3

PAGE 30

Ultimate outdoor kitchen

The ultimate outdoor kitchen! In addition to high-quality workmanship and ease of use, the Ultimate 3200 will be sure to win you over with optimum grilling results thanks to our patented TRU-Infrared™ Technology.

































Ultimate 3200

FIND YOUR GRILL!

OUR GAS GRILLS COMPARED TO

TRU-INFRARED[®]
TECHNOLOGY

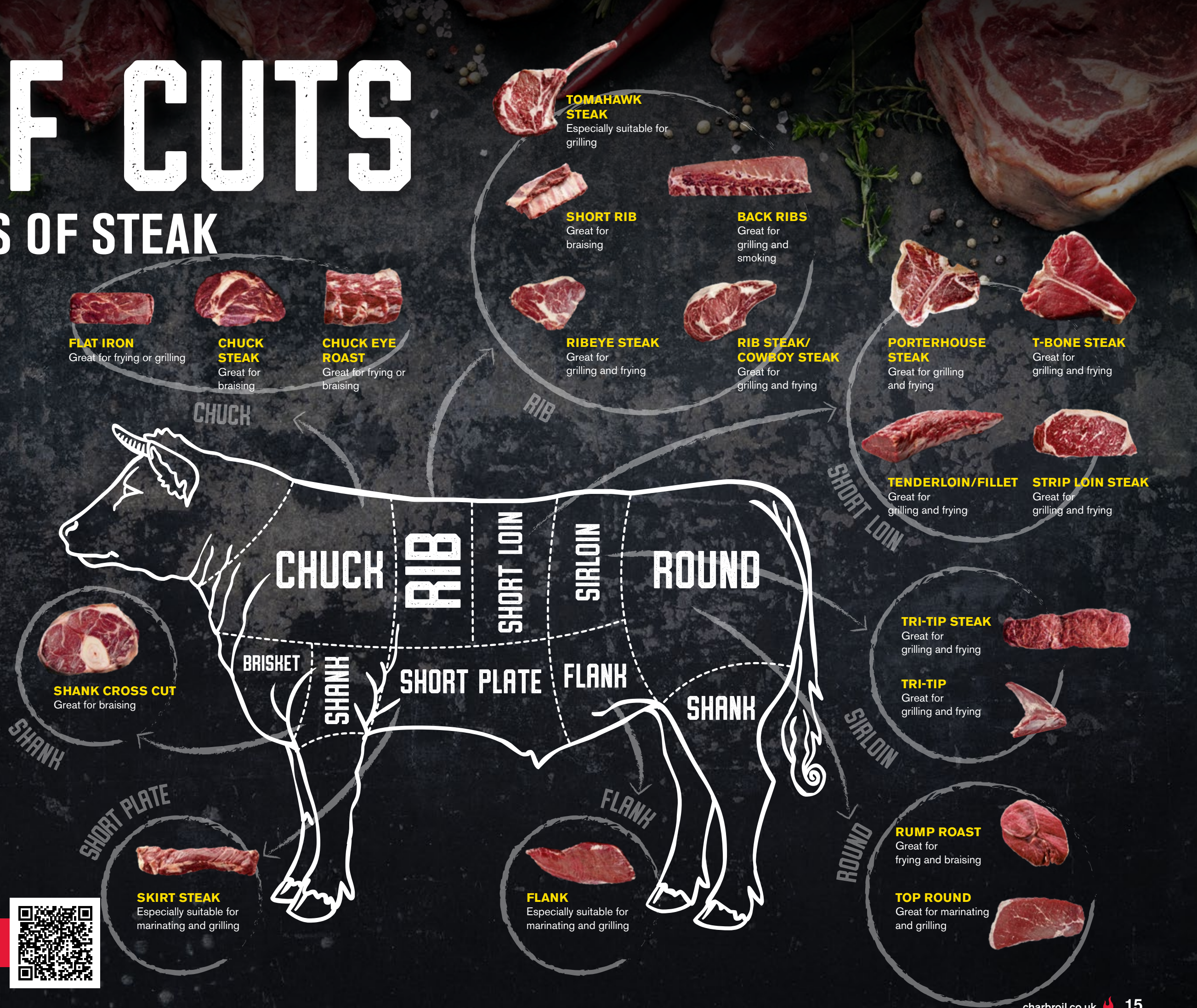
	PROFESSIONAL PRO LINE			PROFESSIONAL CORE LINE			SMART-E	PERFORMANCE POWER	PERFORMANCE PRO LINE			PERFORMANCE CORE LINE			
															
	S 2	S 3	S 4	B 2	B 3	B 4	SMART-E	POWER 3	S 2	S 3	S 4	B 2	B 3	B 3 Cart	B 4
	Your premium professional gas grill with 900 °C ceramic sear burner and special features that will take your barbecuing to the next level			Your premium gas grill, which offers plenty of space and convenience to help turn you into a pro BBQ chef			Your premium class electric grill with AUTO CLEAN mode		Your versatile, compact, mid-range gas grill for a limitless BBQ experience			Your entry-level, mid-range, compact gas grill for a consistently successful BBQ experience			
Rating	 PLUS	 PLUS	 PLUS												
Grill surface	47.8 x 44.5 cm	61.5 x 44.5 cm	77.2 x 44.5 cm	47.8 x 44.5 cm	61.5 x 44.5 cm	77.2 x 44.5 cm	57 x 39 cm	54.3 x 43.5 cm	45 x 43.5 cm	54.3 x 43.5 cm	63 x 43.5 cm	45 x 43.5 cm	54.3 x 43.5 cm	54.3 x 43.5 cm	63 x 43.5 cm
TRU-Infrared™	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Number of burners	2	3	4	2	3	4		3	2	3	4	2	3	3	4
Grates	Porcelain-enamelled cast iron grates	Porcelain-enamelled cast iron grates	Porcelain-enamelled cast iron grates	Porcelain-enamelled cast iron grates	Porcelain-enamelled cast iron grates	Porcelain-enamelled cast iron grates	Stainless steel grate system	Porcelain-enamelled cast iron grates	Porcelain-enamelled cast iron grates & extra griddle	Porcelain-enamelled cast iron grates & extra griddle	Porcelain-enamelled cast iron grates & extra griddle	Porcelain-enamelled cast iron grates	Porcelain-enamelled cast iron grates	Porcelain-enamelled cast iron grates	Porcelain-enamelled cast iron grates
Warming rack	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
SureFire® ignition	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓	✓	✓	✓
Sear burner	✓	✓	✓					✓							
Side burner					✓	✓					✓	✓			
Lid	Extra high stainless steel lid with lid temperature gauge	Extra high stainless steel lid with lid temperature gauge	Extra high stainless steel lid with lid temperature gauge	Extra high steel lid with lid temperature gauge	Extra high steel lid with lid temperature gauge	Extra high steel lid with lid temperature gauge	Steel lid	High coated steel lid with lid temperature gauge	High stainless steel lid with lid temperature gauge	High stainless steel lid with lid temperature gauge	High stainless steel lid with lid temperature gauge	High coated steel lid with lid temperature gauge	High coated steel lid with lid temperature gauge	High coated steel lid with lid temperature gauge	High coated steel lid with lid temperature gauge
Side shelf	Foldable to the left	Foldable to the left		Foldable to the left and right			Foldable to the left and right		Foldable to the left and right			Foldable to the left and right			
Control knobs	Ergonomically shaped along with automatic LED light	Ergonomically shaped along with automatic LED light	Ergonomically shaped along with automatic LED light	Ergonomically shaped along with automatic LED light	Ergonomically shaped along with automatic LED light	Ergonomically shaped along with automatic LED light	Digital display with control knob for precise temperature regulation	Ergonomically shaped	Ergonomically shaped with LED light	Ergonomically shaped with LED light	Ergonomically shaped with LED light	Ergonomically shaped	Ergonomically shaped	Ergonomically shaped	Ergonomically shaped
MADE2MATCH	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
GEAR TRAX®	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Bottle opener	✓	✓	✓	✓	✓	✓				✓	✓	✓			

BEEF CUTS

ALL KINDS OF STEAK

In recipe collections from the USA you often see a really wide range of terms for cuts of meat. You may already have heard of some of them but even an authentic Char-Bro won't have heard of some of the other terms.

That's because beef butchery is totally different in the USA and the UK, which means that some cuts just don't exist here. We have therefore put together a beef cuts glossary that will help you at your next real American barbecue to make sure you cook your steak the right way.



You can find delicious beef recipes online at charbroil.co.uk



THE MOST POPULAR BEEF CUTS



An authentic Char-Bro knows their stuff when it comes to steak. American cuts are very different to our European cuts. To make sure you understand which cut your steak is and which part of the cow it comes from, we will show you a selection of the most popular American cuts here:



T-BONE STEAK

Weight: approx. 500 to 800 g

The T-bone steak is a real classic. It comes from the upper short loin and is characterised by its T-shaped bone, which separates the short loin from the fillet. When grilling, the core temperature of the meat should not exceed 53 °C.



TOMAHAWK STEAK

Weight: approx. 1000 g up to 1400 g

The Tomahawk Steak includes the cut of the ribeye steak, supplemented by a large rib bone. The thickness of the steak depends on the thickness of this bone. The meat is well marbled and has an intense flavour. With a shortened rib bone, this steak is also called the "cowboy steak".



RIBEYE

Weight: approx. 200 to 500 g and up to 4 cm thick

The ribeye steak is cut from the prime rib section of a cow. The cut got its name from the inner muscle strand of the longissimus dorsi – the "Eye of Round". This muscle meat is encased by fatty tissue making it look like an eye. Other terminology: Austria – Rostbraten/Hohe Rippe; France – Entrecôte.



PORTERHOUSE STEAK

Weight: approx. 900 g

The comparably large Porterhouse Steak comes from the rear section of the short loin. It is not to be confused with the T-Bone Steak. Whilst it does have a T-bone, it has a significantly larger proportion of fillet. A real Porterhouse should be 4-8 cm thick and weigh at least one pound



FLANK STEAK

Weight: approx. 700 to 1000 g

The Flank Steak, with a maximum thickness of just 3 cm, comes from the cow's lower abdomen. Due to the relatively low fat content, it should be grilled at a high temperature for just a few minutes on both sides. After being allowed to rest, it should be cut into thin slices so it doesn't become tough.



STRIP STEAK/RUMP STEAK

Weight: approx. 200 to 400 g

Strip steaks are the individual steaks cut from the upper short loin, the area between the prime rib and the rump. The fine marbling and the wide, continuous strip of fat along the outside are key characteristics of a strip steak. Other designations: Germany – Rumpsteak; Great Britain – Striploin/Short Loin.



TENDERLOIN/FILLET

Weight: approx. 150 to 250 g

The muscle from which the tenderloin is cut comes from the inner loin area of the cow, which is used less frequently. The meat is particularly lean and marbled. During preparation, a core temperature of 53 °C should not be exceeded. Other designations: USA – Fillet Steak; Austria – Lungenbraten.

SUSTAINABLE GRILLING

Few topics are as red-hot as sustainability right now. This is an issue that definitely hasn't flown under the radar here at Char-Broil, and that's why we want to show you how sustainable a real Char-Bro can grill!

GAS, CHARCOAL OR ELECTRIC?

The topic of sustainability is gaining more and more importance these days. There are now sustainable alternatives in almost all areas of life to help everyone make a contribution to preserving our environment. But what about when it comes to grilling? We now have a new, even more sustainable alternative: The new SMART-E electric grill. Compared to a conventional gas grill, this electric grill uses over 40% less energy. For those of you who are mindful of being green – with the SMART-E, you will be at the forefront when it comes to sustainable grilling.

SUSTAINABLE SIZZLING – WHAT SHOULD YOU BE PUTTING ON THE GRILL?

You can also be mindful of sustainability when it comes to the grilled food itself. But what is the best way to go about this? If possible, pay attention to the regional origin of meat and fish, this as well will help reduce harmful CO₂ emissions. If you like having vegetables on the grill, you should pay attention to seasonality and preferably buy locally. Grilled vegetables not only taste particularly good, their production process emits around 98% less CO₂ than that of regular beef.



WHICH VEGETABLES ARE SUITABLE FOR THE GRILL?

Vitamin-rich, vegetarian and affordable – fresh vegetables on the grill have long been a like-for-like alternative to meat! Grilled vegetables also add a dash of colour as a healthy and tasty accompaniment. Almost any vegetable can be grilled. It is possible to combine several varieties and give even more diversity to your dishes using our GRILL+® skewers.

Vegetables can be marinated and slow-cooked, but also fried in hot oil. Cut the vegetables you want to grill into even strips or pieces. This also enables you to grill different varieties for roughly the same amount of time. Vegetables with a high water-content such as courgettes or tomatoes can easily be overcooked. So it is better to grill these for a shorter period at higher temperatures. You can prepare many types of vegetable directly on the cooking grate itself. But if they do give off too much liquid, it is better to use a grill pan or a griddle. It is best to grill vegetables that take a similar amount of time to cook together. The more

liquid in the vegetable, the higher the temperature it can withstand! Potatoes are best suited to being cooked for longer, and at low temperatures. When preparing juicy tomatoes however, you can turn the grill right up.

HOW DO I BARBECUE USING AN ELECTRIC GRILL?

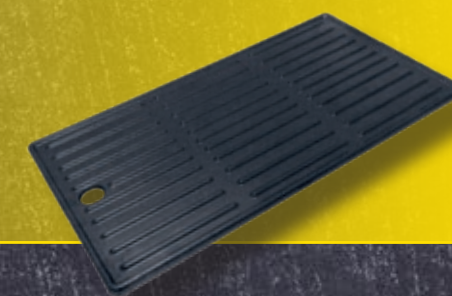
Can you only achieve the real grill sensation using fire, charcoal and smoke? We don't think so! The food being grilled doesn't care whether you are using gas, coal, or electric power – you won't taste any difference.

The SMART-E, the Char-Broil Innovation for 2023, guarantees maximum heat of up to 370 °C, without any coal or gas. Simply plug it in and you are good to go! You can also precisely set and maintain very low temperatures from 90°C upwards thanks to the SMART PRECISION technology – e.g. for preparing fish or vegetables. You can also cook your grillables indirectly – and even more carefully – using the warming rack. Our tip: Grill your steaks hot at 350°C and then leave them on the warming rack in order to reach the desired cooking level.



HOT TIP

Aluminium foil is also a major culprit when it comes to environmental pollution. It is therefore best to avoid aluminium trays and vegetables and cheese wrapped in aluminium foil. Instead, you can simply place grilled potatoes directly on the cooking grate or use one of the matching Char-Broil griddles. These are also great for fried eggs or pancakes!





YOUR PERFECT EVENING OF GRILLING

What could be better than spending a balmy summer evening around the barbecue with friends and family? That's right: nothing!

UK BBQ TRADITIONS

Brits like a good amount of variety when it comes to putting on a BBQ. Sometimes in the States when you get invited to a BBQ the host will only cook one type of meat. In the UK we like to put on a spread of all different meats and sides. Typical 'sides' will include: baked potatoes, potato salad or chips, and coleslaw and BBQ corn on the cob with butter and salt are also winning choices. But again, more sophisticated sides are not unusual – and you may well see an Ottolenghi tomato salad or a grilled courgette

and lemon vinaigrette salad on the British BBQ table. Another tradition is that once the Brits are decided on having a BBQ, it doesn't matter what the weather does! They are used to BBQing in the rain! Another big tradition is that you never turn up to a BBQ empty handed. You will always be well received if you turn up with some beers or a bottle of wine, especially if it pairs well with the food. Beefsteak Club wines are created to match perfectly with BBQ food – a Malbec with steak, a chilled rosé with chicken or fish being the obvious ones – and British BBQ parties are seeing much



more wine than beer as the preferred choice of drink, particularly for pairing with the more sophisticated BBQ dishes.

TYPICAL BBQ DISHES

British BBQ-ers are also spatchcocking chickens and smoking whole briskets to impress their guests. Burgers may well be elevated by making smash patties, and adding bacon as a show stopper. And you will also see dishes like Butterflied leg of lamb on the British BBQ (a recipe tip here: marinate the lamb in olive oil, garlic, rosemary, thyme, salt & pepper and a little bit of white wine vinegar to help soften the meat. Delicious!)

DRINKS

Barbecue drinks are no longer limited to cool beers. Nowadays, this classic barbecue staple is often replaced with wine. Cucumber and mint, or a homemade lemonade made from water and fresh or frozen fruit, also serve as fine refreshment for those periods in between your grilled meals.

BBQ Sirloin Steak with Chimichurri Sauce @JacksMeatsHacks

INGREDIENTS

- 4 sirloin steaks
- Olive oil
- Black Pepper
- Seasalt

FOR THE CHIMICHURRI

- Half a red onion
- 1 red chilli
- 1 clove garlic
- 1.5 tablespoons fresh chopped parsley
- 1 tbsp fresh chopped coriander
- Half a tbsp fresh oregano
- 1 tbsp red wine vinegar
- 1 tbsp Olive Oil
- 2 tsp anchovy paste or two whole anchovies
- Black pepper

METHOD

- 1 Make the chimichurri by whizzing up all the ingredients together in a blender. Put in a bowl and cover
- 2 Bring the steaks to room temperature and rub them all over with olive oil, seasalt and black pepper
- 3 Put the steaks onto a hot grill, cover with the lid and cook for around 3-5 mins on each side. Check with a meat thermometer for the desired result: 3 to 5 minutes will give you medium-rare (an internal

temperature of 135 degrees F), 5 to 7 minutes for medium (140 degrees F) or 8 to 10 minutes for medium-well (150 degrees F)
 4 Allow the steaks to rest for 10 minutes, slice and serve with the chimichurri on top
 5 Best served with chips!

BBQ Chef's Tip:
 For best results always use red wine vinegar, not white, for your chimichurri



British BBQ has moved on from the days of precooking chicken in the oven and burning sausages over flames. Of course some traditional dishes will always be 'typical' to a British BBQ cook-up – sausages, burgers, chops, chicken thighs are a must for many households.

British BBQ is flourishing and it is now common to see home cooks take on more challenging dishes. For example it's now not unusual to see British BBQ-ers reverse-searing Tomahawk steaks, grilling a whole ribeye (maybe marinated in soy, mustard and honey to make a caramelised crust), searing sirloin steaks and serving with chimichurri.

BECOME A #CHARBRO!

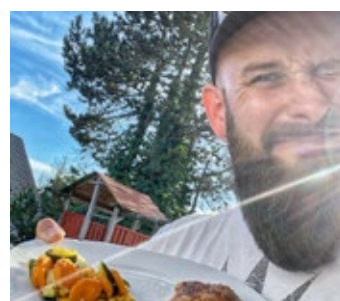
The Char-Bro community is growing day by day. For us, grilling is a way of life – we love great food and shared experiences. Become a part of it by sharing your own #Charbro moment with us. Take a photo of your very own grill-tastic moment then upload it to your social media page with the hashtag #Charbro and tag @charbroil_uk. And the best part: With a little luck, you'll be a real #Charbro in our magalogue with your picture and your account name featured. You'll also have the chance to win a Grill2Go grill with a matching carry-all case.



@einefraulertgrillen



@butchertimo

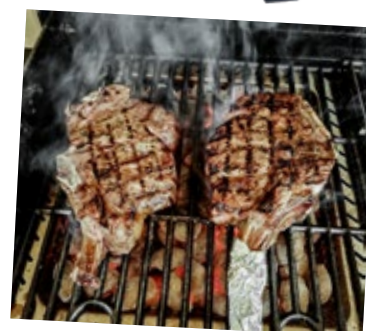


@daVadderGrillt

YOUR
CHANCE TO WIN:
GRILL2GO
PLUS CARRY-ALL
CASE



WE LOOK
FORWARD
TO SEEING YOUR
CREATIVE
PICS!



@wacholdermann



@defive



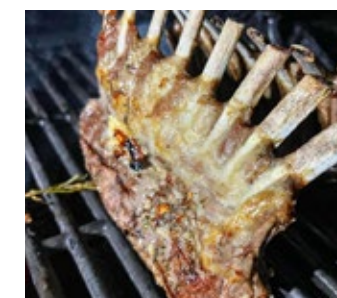
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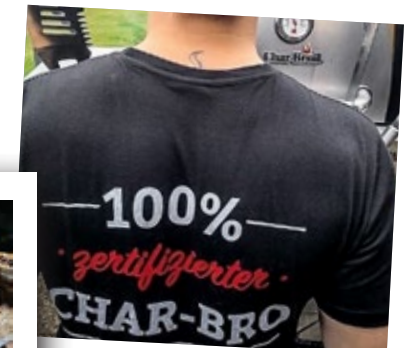
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@kev_prow45



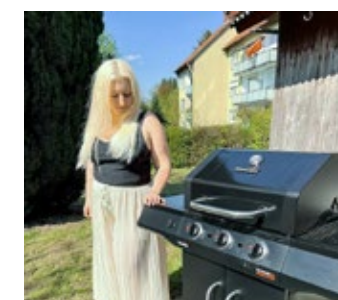
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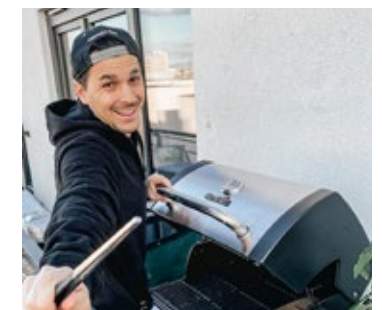
@philippenoschmitz



@zicoramic



@mara_dardes



@mabue95



@rallekj
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@madsbo_highonlife

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UK



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Char-Broil
UK

GAS OR CHARCOAL? HYBRID!

ONE GRILL – ALL POSSIBILITIES

For those who can't decide between a gas grill and a charcoal grill, Char-Broil has the ultimate solution: **hybrid grills.**

The convenience of a gas grill when you need to work quickly paired with the right flavour of wood charcoal is now provided in even more Char-Broil grills.

HYBRID POWER TECHNOLOGY

This is because now you can not only transform our Gas2Coal hybrid grills into a charcoal grill in 60 seconds but you can also heat your Professional PRO and CORE with real fire using the **MADE2MATCH charcoal tray.**

All the options in just one grill!



CHARCOAL TRAY

GAS BURNERS

WITH CHAR-BROIL'S PATENTED HYBRID SOLUTION, THERE IS FINALLY A SOLUTION THAT DOES NOT HAVE TO SACRIFICE SMOKY FLAVOURS OR THE SPEED THAT COMES WITH USING GAS.



FROM
GAS GRILL
TO CHARCOAL GRILL
IN 60 SECONDS

What is a hybrid grill and how do I use it?

Should I get a gas grill or a coal grill?

Opinions are divided on this. The good thing: You don't have to decide at all because, with a hybrid grill, you combine both options and can decide at any time how you want to cook your food.

Gas2Coal 2.0 210 (2-burner), 330 (3-burner):

Remove the grate and set it aside. Take the charcoal tray out of the drawer and place it in the grill. Spread the charcoal evenly and replace the grate. The coal is simply ignited using the gas burners, without the need for a grill lighter. The patented coal tray guarantees even heat without any flare-ups.

Gas2Coal 2.0 440 (4-burner):

This model even features two charcoal trays so that you can either just grill with charcoal or with charcoal and gas at the same time.

Professional PRO & CORE:

With the MADE2MATCH charcoal tray, you can transform our high-class gas grills into hybrid grills in less than 30 seconds. Simply insert the tray and the gas grill becomes a charcoal grill.

The advantage of this:

One grill, two systems – whether you want to grill with gas or charcoal. They heat up the coal more quickly and can also be easily and safely converted in a few simple steps.



HOT TIP Fire made easy!

Use the gas burner on your hybrid grill to light the charcoal. The charcoal will be burning evenly in just a few minutes.

GAS2COAL 2.0

Our Gas2Coal 2.0 grills can be transformed into a charcoal grill in 60 seconds. With the Gas2Coal 2.0 440 you can even grill with gas and coal at the same time!



MADE2MATCH

Thanks to the MADE2MATCH charcoal tray, you can now also convert your Professional PRO & CORE gas grill into a hybrid!



LET'S BARBECUE!

Our grills at a glance

SMART-E

Page 28

ULTIMATE OUTDOOR KITCHEN

Page 30

PROFESSIONAL PRO LINE

Page 32

PROFESSIONAL CORE LINE

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PERFORMANCE PRO LINE

Page 36

PERFORMANCE CORE LINE

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CONVECTIVE LINE

Page 40

ALL-STAR

Page 42

GAS2COAL 2.0

Page 44

GRILL SPECIALS

Page 46

SMOKE & EMBERS

Page 48





100% E-Power

NEW

SMART-E

An authentic BBQ experience at the touch of a button. The new SMART-E

TRU-INFRARED™ TECHNOLOGY

The patented heat of Char-Broil distributes evenly for up to 50% juicier food on the grill

E-POWER TECHNOLOGY

Maximum heat up to 370 °C without coal or gas

SMART PRECISION TECHNOLOGY

Use the dial to adjust the SMART-E temperature more precisely than ever before: to an exact degree between 90°C and 370°C

DISPLAY

Large display for digital temperature control

AUTO CLEAN

Less work time, more free time. Perfect cleaning with minimal effort

CASTERS

Optimum mobility with four adjustable casters. Locking brakes keep your Char-Broil securely fixed in place

STORAGE

Generous cabinet with interior shelf.

GRATES & EMITTER PLATES

Large cooking surface with stainless steel grates directly above the emitter openings for perfect grill marks

MADE2MATCH

Configure and expand the grill individually with accessories



SMART-E £ 799.00 (RRP)

for 4-6 people | Grill surface: 57 x 39 cm

- **Digital control panel** for precise temperature control (90-370 °C)
- **Multi-colored light ring** for displaying status
- **Folding side shelf** for an additional shelf surface and space-saving storage
- **Practical storage cabinet** with interior shelf
- **Lockable castors** for ease of movement

Well equipped

Our new SMART-E is well prepared for your next electric BBQ:



Connector

Equipped with a 3 m extra-long cable, your electric grill is flexible, too.



Foldable side shelves

Want enough shelf space but also space-saving storage? Then the SMART-E and its foldable side shelves are the right choice for you.



Warming rack

Your grilled food has different cooking times? No problem! The SMART-E boasts a stainless steel warming rack.



GRIDDLE

With the porcelain-enamelled steel griddle that is available separately, you can also grill small items on the SMART-E, meaning shrimp, vegetables or even fried eggs are no problem at all!



You can find more recipes for the SMART-E online.

SMART-E FEATURES AT A GLANCE

Our new Smart-E has many useful features. We will explain the most important modes to you here:



POWER ON/OFF

The grill is activated by simply pressing the power button – so no enduring long prep times.



SET THE TEMPERATURE

The temperature can be precisely selected in 5 °C increments by pressing and then turning the control knob. While the grill is heating up, the light ring will turn red and pulsate until the desired temperature is reached. The temperature display will alternate between the current and the desired temperature while the SMART-E is heating up. The controlled reduction of the temperature is represented by the colour blue.



AUTO CLEAN

The AUTO CLEAN mode allows for quick and easy cleaning. Pyrolysis will begin when you press the AUTO CLEAN symbol on the display. Once the cleaning process is complete, the grill will turn off automatically.



Perfect additions to your outdoor area

ULTIMATE OUTDOOR KITCHEN

QUALITY TYPE 304

High-quality Type 304 stainless steel body with maximum rust and corrosion protection ensures great stability and a long service life



FLEXIBILITY

The Modular Outdoor Kitchen makes it easy to relocate your home's social hub to the outside. Integrated casters on the modules make it easy to position the entire kitchen as desired



DESIGN

Smart design ensures a high degree of user-friendliness

PERFECT CONNECTION

Combine the Ultimate 3200 and Entertainment easily with the corner module

MANUFACTURING

High-quality workmanship that withstands heavy-duty use

Ultimate 3200 £ 1,699.99 (RRP)

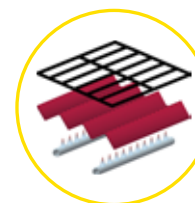
for 4-6 people | Grill surface: 61 x 43.5 cm

- **Three** first-class **upward-facing stainless steel burners**
- Grates made of **porcelain-enamelled cast iron**
- **Closed firebox** made from one piece and high-quality stainless steel
- Halogen **interior lid lights**
- **Control knobs** made of zinc die casting with **red LED light**



TRU-INFRARED[®] TECHNOLOGY

The patented heat of Char-Broil distributes evenly for up to 50% juicier food on the grill



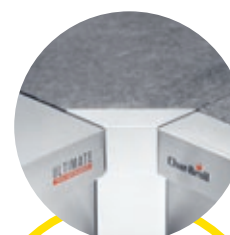
Entertainment £ 1,699.99 (RRP)

- **Worktop** in grey granite
- Fully functional **sink with tap**
- Extensive features: integrated **chopping board**, removable **ice box** and pull-out **waste bin**
- Recessed **double socket** to connect small kitchen appliances



WORKTOP

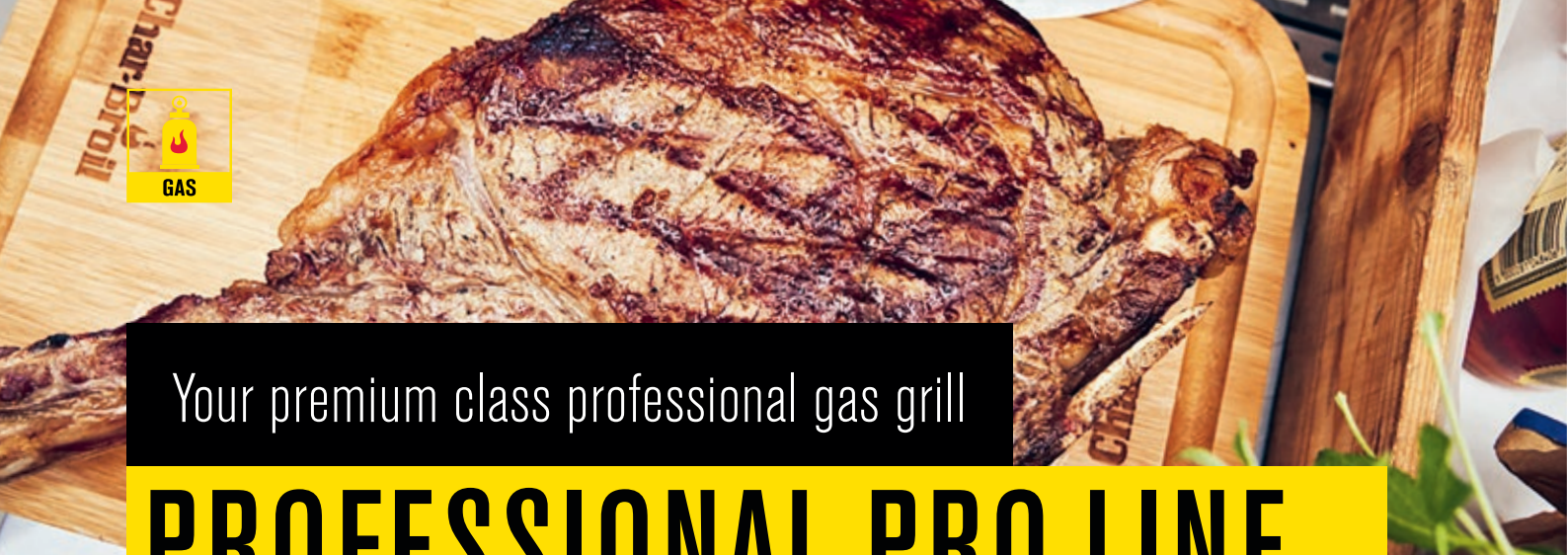
In grey granite



Corner module £ 749.99 (RRP)

- **Connects the Ultimate 3200 and Entertainment** to form a corner kitchen
- **Worktop** in grey granite
- Creates additional **workspace**
- **Storage room** inside the element
- Storage space accessible through two **steel doors** on the back panel





Your premium class professional gas grill

PROFESSIONAL PRO LINE

With ceramic sear burner and special features that will take your barbecuing to the next level

TRU-INFRARED™ TECHNOLOGY
The patented heat of Char-Broil distributes evenly for up to 50% juicier food on the grill

EMITTER PLATES
Made of durable stainless steel

STAINLESS STEEL LID
Robust and extra-high steel with lid temperature gauge

CERAMIC SEAR BURNER
This burner reaches temperatures of up to 900 °C

GRATES
Made of porcelain-enamelled cast iron

BURNER
Upward-facing high-performance burners made of maximum heat-resistant stainless steel

MADE2MATCH
Individually expandable thanks to a separate accessory system

FIREBOX
One-piece

CONTROL KNOBS WITH LED LIGHT
Ergonomically shaped and chrome-plated ABS control knobs with red LED light

HOLDER
Larger holder, including for 11 kg gas bottle

SEAR BURNER 900°

UP TO 10 YEARS WARRANTY



Professional PRO S 2 £ 679.99 (RRP)	Professional PRO S 3 £ 899.99 (RRP)	Professional PRO S 4 £ 999.99 (RRP)
for 2–4 people Grill surface: 47.8 x 44.5 cm	for 4–6 people Grill surface: 61.5 x 44.5 cm	for >6 people Grill surface: 77.2 x 44.5 cm
<ul style="list-style-type: none">• Two fuel-efficient high-performance burners made of stainless steel for maximum heat• Electronic SureFire® ignition allows the burners to ignite at the touch of a button – no need for an open flame• Folding side shelves (left) for an additional shelf surface and space-saving storage• Integrated bottle opener• Removable warming rack helps to keep grilled food warm for longer• Large door made of stainless steel• Four steering rollers (two with locking mechanisms)	<ul style="list-style-type: none">• Three fuel-efficient high-performance burners made of stainless steel for maximum heat• Electronic SureFire® ignition allows the burners to ignite at the touch of a button – no need for an open flame• Folding side shelves (left) for an additional shelf surface and space-saving storage• Integrated bottle opener• Removable warming rack helps to keep grilled food warm for longer• Large doors made of stainless steel• Four steering rollers (two with locking mechanisms)	<ul style="list-style-type: none">• Four fuel-efficient high-performance burners made of stainless steel for maximum heat• Electronic SureFire® ignition allows the burners to ignite at the touch of a button – no need for an open flame• Integrated bottle opener• Removable warming rack helps to keep grilled food warm for longer• Large doors made of stainless steel• Four steering rollers (two with locking mechanisms)



HYBRID POWER TECHNOLOGY

With the MADE2MATCH charcoal tray, you can easily transform your Professional PRO into a hybrid grill. To do so, simply remove the grates and emitter plates, insert the charcoal tray with cold coals, put the grates back on and ignite the burner.



Only the best for professionals

PROFESSIONAL CORE LINE

Your premium gas grill, which offers plenty of space and convenience, so you can become a pro BBQ chef

TRU-INFRARED[™] TECHNOLOGY

The patented heat of Char-Broil distributes evenly for up to 50% juicier food on the grill

GRATES & EMITTER PLATES

Made of porcelain-enamelled cast iron and durable stainless steel

BURNERS

Upward-facing high-performance burners made of maximum heat-resistant stainless steel

MADE2MATCH

Individually expandable thanks to a separate accessory system



HOLDER

Larger holder, including for 11 kg gas bottle



STEEL LID

Robust and extrahigh steel lid with lid temperature gauge

FIREBOX

One-piece

CONTROL KNOBS WITH LED LIGHT

Ergonomic ABS control knobs with chrome caps and red LED light



MINIMAL SETUP REQUIRED

Preassembled components reduce setup times



Professional CORE B 2 £ 599.99 (RRP)

for 2–4 people | Grill surface: 47.8 x 44.5 cm

- **Two** fuel-efficient **high-performance burners** made of stainless steel for maximum heat
- **Electronic SureFire[®] ignition** allows the burner to be ignited at the touch of a button – without the need for an open flame
- Foldable **side shelves**
- Large door **made of coated steel**
- **Integrated bottle opener**
- Four **steering rollers** (two with locking mechanisms)



Professional CORE £ 799.99 (RRP)

for 4–6 people | Grill surface: 61.5 x 44.5 cm

- **Three** fuel-efficient **high-performance burners** made of stainless steel for maximum heat
- **Electronic SureFire[®] ignition** allows the burner to be ignited at the touch of a button – without the need for an open flame
- **Side burner** and appropriate **side shelf**
- **Integrated bottle opener**
- Large doors made of **coated steel**
- Four **steering rollers** (two with locking mechanisms)



Professional CORE B 4 £ 879.99 (RRP)

for > 6 people | Grill surface: 77.2 x 44.5 cm

- **Four** fuel-efficient **high-performance burners** made of stainless steel for maximum heat
- **Electronic SureFire[®] ignition** allows the burner to be ignited at the touch of a button – without the need for an open flame
- **Side burner** and appropriate **side shelf**
- **Integrated bottle opener**
- Large doors made of **coated steel**
- Four **steering rollers** (two with locking mechanisms)



HYBRID POWER TECHNOLOGY

With the MADE2MATCH Charcoal Tray (P. 57), you can transform the Professional CORE into a hybrid grill.

SMOKERS

With the tailor-made MADE2MATCH Smoker Box for the Professional PRO and CORE, you can give your grilled food that special something.

There are also 3 types of Char-Broil smoking chips in different flavours.

More on this on page 66/67





One for all

PERFORMANCE PRO LINE

Your versatile, compact, mid-range gas grill for a limitless BBQ experience

TRU-INFRARED™ TECHNOLOGY

The patented heat of Char-Broil distributes evenly for up to 50% juicier food on the grill

LID TEMPERATURE GAUGE

To monitor the heating process and to control the internal grilling temperature



STAINLESS STEEL LID

Robust stainless steel lid with end caps



GRIDDLE & CHEF'S DELITE SYSTEM

Extra griddle made from cast iron and grill topper made from 100% stainless steel



GRATES & EMITTER PLATES

Porcelain-enamelled Cast iron grates and stainless steel emitter plates



BURNERS

Made of maximum heat-resistant stainless steel in a closed firebox



ELECTRONIC SUREFIRE® IGNITION

Allows the burners to ignite at the touch of a button – no need for an open flame



CONTROL KNOBS

Black ABS control knobs with chrome caps and red LED light



MADE2MATCH

Individually expandable thanks to a separate accessory system



Performance PRO S 2 £ 499.99 (RRP)

for 2–4 people | Grill surface: 45 x 43.5 cm

- **Two** fuel-efficient **high-performance burners** made of stainless steel for maximum heat
- **Folding side shelf** for an additional shelf surface and space-saving storage
- **Integrated bottle opener**
- **Large door** made of stainless steel with ergonomically shaped vertical handles
- Four **steering rollers** (two with locking mechanisms)
- Holder for **5 kg gas bottle**



Performance PRO S 3 £ 639.99 (RRP)

for 4–6 people | Grill surface: 54.3 x 43.5 cm

- **Three** fuel-efficient **high-performance burners** made of stainless steel for maximum heat
- **Side burner** and practical side shelf
- **Integrated bottle opener**
- **Large doors** made of stainless steel with ergonomically shaped vertical handles
- Four **steering rollers** (two with locking mechanisms)
- Holder for **5 kg gas bottle**



Performance PRO S 4 £ 799.99 (RRP)

for > 6 people | Grill surface: 63 x 43.5 cm

- **Four** fuel-efficient **high-performance burners** made of stainless steel for maximum heat
- **Side burner** and practical side shelf
- **Integrated bottle opener**
- **Large doors** made of stainless steel with ergonomically shaped vertical handles
- Four **steering rollers** (two with locking mechanisms)
- Holder for **5 kg gas bottle**



GRIDDLE & CHEF'S DELITE SYSTEM

An extra cast iron griddle and a grill topper made of 100% stainless steel (from model S 3) are included with our Performance PRO! Now there's nothing standing in the way of you cooking fried eggs and shrimps on the grill!



Your perfect introduction to BBQ life

PERFORMANCE CORE LINE

Your entry-level, mid-range, compact gas grill for a consistently successful BBQ experience

TRU-INFRARED[®] TECHNOLOGY

The patented heat of Char-Broil distributes evenly for up to 50% juicier food on the grill

LID TEMPERATURE GAUGE

To monitor the heating process and to control the internal grilling temperature

STEEL LID
Robust steel lid with end caps

WARMING RACK
Removable grate to keep food warm

GRATES & EMITTER PLATES
Porcelain-enamelled cast iron grates and stainless steel emitter plates

BURNERS
Stainless steel burners in a closed firebox

ELECTRONIC SUREFIRE[®] IGNITION
Allows the burners to ignite at the touch of a button – no need for an open flame

DESIGN
New design with high-quality steel design and reduced assembly effort

MADE2MATCH
Individually expandable thanks to a separate accessory system



Performance CORE B 2 £ 399.99 (RRP)

for 2–4 people | Grill surface: 45 x 43.5 cm

- **Two upward-facing**, fuel-efficient **high-performance burners** made of stainless steel for maximum heat
- Foldable **side shelves**
- **Large door** made of coated steel with ergonomically shaped vertical handle
- Four **steering rollers** (two with locking mechanisms)
- Holder for **5 kg gas bottle**



Performance CORE B 3 £ 479.99 (RRP)

for 4–6 people | Grill surface: 54.3 x 43.5 cm

- **Three** upward-facing, fuel-efficient **high-performance burners** made of stainless steel for maximum heat
- Useful **side shelves** for an additional shelf surface
- **Large doors** made of coated steel with ergonomically shaped vertical handles
- Four **steering rollers** (two with locking mechanisms)
- Holder for **5 kg gas bottle**



Performance CORE B 4 £ 629.99 (RRP)

for > 6 people | Grill surface: 63 x 43.5 cm

- **Four** upward-facing, fuel-efficient **high-performance burners** made of stainless steel for maximum heat
- Useful **side shelves** for an additional shelf surface
- **Large doors** made of coated steel with ergonomically shaped vertical handles
- Four **steering rollers** (two with locking mechanisms)
- Holder for **5 kg gas bottle**



Performance CORE B 3 Cart £ 529.99 (RRP)

for 4–6 people | Grill surface: 54.3 x 43.5 cm

- **Three** upward-facing, fuel-efficient **high-performance burners** made of stainless steel for maximum heat
- Useful **side shelves** for an additional shelf surface
- **Two heavy-duty wheels** provide stability and easy mobility



Performance POWER 3 £ 529.99 (RRP)

for 4–6 people | Grill surface: 54.3 x 43.5 cm

- **Three** upward-facing, fuel-efficient **high-performance burners** made of stainless steel for maximum heat
- **Ceramic Sear-Burner:** This burner reaches temperatures of up to 900 °C!
- Useful **side shelves** for an additional shelf surface
- Four **steering rollers** (two with locking mechanisms)
- **Stylish Look** in matt black steel



The classic gas grill

CONVECTIVE LINE

LID TEMPERATURE GAUGE

To monitor the heating process and to control the internal grilling temperature

BURNERS
High-quality burners made of stainless steel

GRATES
Made of porcelain enamelled cast iron

PROTECTIVE PANELS
Made of maximum heat-resistant stainless steel

WARMING RACK
Removable grate to toast bread or use as an indirect cooking zone

REMOVABLE DRIP TRAY
For easier cleaning

ELECTRO IGNITION
Generates a spark using push-button technology, which ignites the burner



Convective 210 B £ 339.99 (RRP)

- for 2–4 people | Grill surface: 41.5 x 47 cm
- **Two** powerful **stainless steel burners**
- Wide temperature range and **precise control** of the cooking process
- Useful **side shelves**
- **Two heavy-duty wheels** provide stability and easy mobility



Convective 310 B £ 399.99 (RRP)

- for 4–6 people | Grill surface: 58 x 47 cm
- **Three** powerful **stainless steel burners**
- Wide temperature range and **precise control** of the cooking process
- Useful **side shelves**
- **Two heavy-duty wheels** provide stability and easy mobility



Convective 410 B £ 449.99 (RRP)

- for > 6 people | Grill surface: 65 x 47 cm
- **Four** powerful **stainless steel burners**
- Wide temperature range and **precise control** of the cooking process
- Useful **side shelves**
- **Two heavy-duty wheels** provide stability and easy mobility



Convective 440 S £ 529.99 (RRP)

- for > 6 people | Grill surface: 65 x 47 cm
- **Four** powerful **stainless steel burners**
- **Side burner**
- **Large doors** made of stainless steel
- **Four** steering rollers (two with locking mechanisms) to provide mobility



Convective 640 B £ 679.99 (RRP)

- for > 6 people | Grill surface: 89 x 47 cm
- **Five** upward-facing, powerful **stainless steel burners**
- **Sear Zone** high temperatures are reached in no time at all and a searing effect is achieved without burning or drying out the food
- **Side burner**
- **Large doors** made of coated steel



SEAR ZONE

For a searing effect without burning the food



Versatile and powerful: our universal grill

ALL-STAR

EMITTER PLATE

Made of durable stainless steel

TRU-INFRARED™ TECHNOLOGY

The patented heat of Char-Broil distributes evenly for up to 50% juicier food on the grill

GRATE

Made of porcelain enamelled cast iron

ROBUST LID

Extra high, made of die-cast aluminium

MOBILE GRILL

Removable grill and separate base frame for maximum mobility

SIDE SHELVES

Folding side shelves including practical hook bar (compatible with Gear Trax® accessory device, sold separately)

ILLUMINATED CONTROL KNOB

For easy temperature regulation

FOUR WHEELS

For great mobility, two with parking brake



All-Star 120 B-Gas £ 489.99 (RRP)

for 2-4 people | Grill surface: 45 cm diameter

- Fuel-efficient **high-performance burners** made of stainless steel
- **Electronic SureFire® ignition**
- **Mounting system** for innovative All-Star accessories

VERSATILE AND MOBILE

The All-Star is versatile and can be extended to suit your own style and needs. Thanks to the removable frame, the All-Star also doubles as a table-top grill.



ALL-STAR COOLING BASKET

Designed for the All-Star shelf, the All-Star cooling basket keeps your drinks cool, even while grilling. Also ideal to take with you on the go!



More on page 61



The one grill that can do both

GAS2COAL 2.0 LINE

HYBRID POWER TECHNOLOGY

From gas to coal in
under 60 seconds



LID TEMPERATURE GAUGE

To monitor the heating
process and to control the
internal grilling temperature



WARMING RACK

Removable grate
to keep the food warm



BURNERS & PROTECTIVE PANELS

Made of maximum
heat-resistant
stainless steel



GRATES

Made of porcelain
enamel cast iron



ELECTRO IGNITION

Generates a spark using
push-button technology,
which ignites the burner



PATENTED CHARCOAL PAN

Made of stainless steel



Gas2Coal 2.0 210 £ 429.99 (RRP)

for 2–4 people | Grill surface: 44.1 x 43.5 cm

- **Two** powerful **stainless steel burners** with protective panels for maximum heat
- **A patented charcoal pan** made of stainless steel
- **Access flap** to gas bottle
- **Cooking grate lifter** with holder on grill
- **Integrated bottle opener**
- **Two** heavy-duty wheels provide stability and easy mobility



Gas2Coal 2.0 330 £ 549.99 (RRP)

for 4–6 people | Grill surface: 64.2 x 43.5 cm

- **Three** powerful **stainless steel burners** with protective panels for maximum heat
- **A patented charcoal pan** made of stainless steel
- **Side burner**
- **Access flap** to gas bottle
- **Cooking grate lifter** with holder on grill
- **Integrated bottle opener**
- **Two** heavy-duty wheels provide stability and easy mobility



Gas2Coal 2.0 440 £ 699.99 (RRP)

for > 6 people | Grill surface: 85 x 43.5 cm

- **Four** powerful **stainless steel burners** with protective panels for maximum heat
- **Two patented charcoal pans** made of stainless steel
- **Side burner**
- **Cooking grate lifter** with holder on grill
- **Integrated bottle opener**
- **Four** stable **cast iron grates**



GAS AND CHARCOAL



With the Gas2Coal 2.0 440 you can now even grill with gas and coal at the same time. Do you just want to grill with charcoal? No worries because this grill has two charcoal containers.

More on
page 24



Smoke & heat? Or mobile fun?

GRILL SPECIALS

LID TEMPERATURE GAUGE

To monitor the heating process and to control the internal grilling temperature

TRU-INFRARED[™] TECHNOLOGY

The patented heat of Char-Broil distributes evenly for up to 50% juicier food on the grill

ROBUST FIREBOX

Cast aluminium firebox and lid with stainless steel closures

READY FOR USE

Ready for direct use with gas cartridge with screw valve (type EN417) up to 500 g

GRATE & EMITTER PLATE

One-piece, made from stainless steel

BURNERS

Fuel-efficient, high-performance burner

PROTECTION

Safe piezo ignition on the right leg

TRANSPORT

Large handles for easy transport

Grill2Go X200 £ 229.99 (RRP)

For 1–2 people | Grill surface: 44 x 28 cm

HIGH-TECH

Compact and digital: The high-tech smoker oven for convenient smoking or cooking

EVERYTHING IN VIEW

Smart smoking by monitoring the cooking chamber or core temperature

FLAVOUR

Real wood flavour when using wood chips or pellets (sold separately) in the smoker box

WELL-SEALED

Large, stainless steel lock with smoke seal

SMOKE CHAMBER

Patented smoker box: Smoking for up to eight hours

Digital Smokers £ 499.99 (RRP)

Grill surface: 4 grates, each 38 x 31 cm

LID TEMPERATURE GAUGE

For easy temperature monitoring

CHIMNEY

A chimney that regulates heat and smoke distribution and ensures good control thanks to several air vents

STARIGHTFORWARD ACCESS

Large access door allows you to add wood with ease

ENAMELLED GRATE

FIREBOX

“Offset” firebox for stoking the fire

PROTECTED

Cool-Touch handles to keep your hands safe

MORE SPACE

Generous storage space

Oklahoma Joe's £ 629.99 (PVC)

Grill surface: 88 x 44 cm



Barbecue taste as real as it needs to be

SMOKE & EMBERS

TRU-INFRARED™ TECHNOLOGY

The patented heat of Char-Broil distributes evenly for up to 50% juicier food on the grill



LID TEMPERATURE GAUGE

To monitor the heating process and to control the internal grilling temperature



TEMPERATURE CONTROL

Particularly large 360° air intake for easier temperature control



CLOSURE

A front closure secures the grill during transport



LARGE WHEELS

For easy mobility around the house, garden or balcony



GRATE

Enamelled cooking grate, easy to clean



ASH COLLECTOR

Easily accessible ash collector for convenient cleaning



Kettleman £ 259.99 (RRP)

Grill surface: 52 cm diameter

CHARCOAL TRAY
Patented charcoal tray for reduced flare-ups and reduced charcoal consumption



SIDE SHELVES

Large side shelves shelves for extra space



FIREBOX

Firebox with external crank for individual height settings



WHEELS

Two heavy-duty wheels ensure stability and mobility



Performance Charcoal 2600 £ 299.99 (PVC)

Grill surface : 53,5 x 48 cm | for 4-6 people



AIR VENTS

Big side air vents for optimum air circulation control



EASY ACCESS

Easy access door for easy cleaning warming rack



CHARCOAL TRAY

Patented charcoal tray for reduced flare-ups and reduced charcoal consumption



SIDE SHELVES

Large side shelves shelves for extra space



FIREBOX

Firebox with external crank for individual height settings



WHEELS

Two heavy-duty wheels ensure stability and mobility



Performance Charcoal 3500 £ 399.99 (PVC)

Grill surface: 72,5 x 48 cm | for > 6 people



AIR VENTS

Big side air vents for optimum air circulation control



EASY ACCESS

Easy access door for easy cleaning warming rack



CASTER LOCKING WHEELS

Two additional wheels to fix the grills stand

MEAT, VEGETABLES AND EGGS

RECIPES FOR YOUR NEXT BARBECUE SESSION WITH E-POWER SMART-E

"THE ITALIAN VEGGIE-TOAST" – WITH VEGETABLE SALSA FROM THE GRILL

INGREDIENTS

- 4 slices of wheat sourdough bread (finger-thick)
- 2 courgettes
- 2 aubergines
- 2 Oxheart tomatoes
- 2 yellow peppers
- 1 red onion
- 1 bulb of smoked garlic
- A little cold-pressed olive oil
- Sea salt
- Freshly ground black pepper

FOR THE TOPPING

- Marjoram or oregano
- Greek basil (small-leaved)
- Herb fennel or dill
- 200g Parmigiano Reggiano (in one piece)

PREPARATION

1 Preheat the grill to approx. 300-350 °C. Then halve the courgettes, onion, peppers, aubergine and Oxheart tomatoes and place on the hot grill to sear them all over. Be brave – they're supposed to look charred by the end! Halve the smoked garlic bulb completely and place the cut surfaces on the grillage. You don't have to char them, but you can do.

2 Once the vegetables are nicely charred on the outside, they'll be cooked and soft on the inside too. Now you can scrape out the pulp and pull it off the charred skin. (The blackened skin can be thrown away.) The best way to do this is using a tablespoon or the back of a knife. Also deseed the peppers.

3 Remove the grilled garlic from the grill and simply push the cloves out of the bulb.

4 Cut the bread and grill until crisp on both sides at approx. 280 °C.

5 While you are waiting for the bread to crisp, roughly chop the

vegetables and some smoked garlic, mix well, then season with salt and pepper.

6 Now take the crusty bread off the grill and arrange the vegetable salsa on top of it.

7 Now for the topping: Add a few flakes of salt on top to taste, grate fresh Parmigiano Reggiano over it, add a dash of olive oil, fresh herbs and... Buon Appetito!



COOKING TEMPERATURES FOR VEGETABLES:

- 50-120 °C Potatoes
- 120-200 °C Broccoli, cauliflower, pumpkin
- 200-350 °C Water-rich vegetables such as tomatoes or courgettes

"BEST STEAK & EGGS IN THE WORLD" – WITH FRIED EGGS FROM THE GRIDDLE

PREPARATION

1 First, preheat the grill to approx. 270 °C. "Pod" the broad beans, i.e. remove the shell, as this will not soften during cooking.

2 Wash the potatoes and cut them into 1x1 cm cubes with the skin on. Then generously season with the grill rub.

3 For the salsa, first chop a tomato, peppers, onions and garlic, add some lime zest and lime juice and season with salt and pepper.

4 Lightly salt the steaks and then place them on the grillage, which by now should be preheated to 270 °C. The steaks should be grilled for about 4-6 minutes on each side. Halve a tomato and lightly grill it.

5 Meanwhile, place the diced potatoes on the griddle along with a little olive oil.

6 Once the diced potatoes start to cook, place the broad beans on the griddle as well. Add a little olive oil, pepper and salt.

7 Hey! Are you finished? Then turn the steaks!

8 Just before the steaks are done (after about 4-6 minutes per side), remove the beans and diced potatoes from the griddle.

9 Then break the eggs onto the griddle and season with a little rub. Tip: Be careful not to throw any spice on the egg yolk - it will spoil their signature taste.

10 Now for the steaks – take them off the grill. Then leave them to rest for 3 minutes. While you wait, mix the broad beans with the tomato salsa and season to taste.

11 Carve the steak and serve with the grilled tomato, diced potatoes and bean and tomato salsa. The fried eggs serve to top everything off. Now all that's left is a splash of olive oil and some freshly ground black pepper...

And there you go – a meal fit for a king! Enjoy!

INGREDIENTS

- 2 rib-eye steaks (each 3 cm dick or in one piece)
- 2 large potatoes (starchy)
- 2 organic eggs
- 800 g of broad beans (frozen or canned/jarred)
- 3 colourful peppers (large chilli peppers)
- Sea salt
- Freshly ground black pepper
- A little cold-pressed olive oil

GRILL RUB:

- 3 EL tbsp. flaky sea salt
- 1 tbsp. brown sugar
- 1 tbsp. garlic powder
- 1 tbsp. cayenne pepper
- 1 tbsp. aniseed
- 1 tbsp. coriander seed

FOR THE SALSA:

- 2 Oxheart tomatoes
- 2 red onions
- 3 limes
- A little garlic



CHAR-BROIL BBQ GUIDE

The app for all Char-Bros. Quite simply practical, quite simply delicious! In keeping with this motto, we have also prepared a BBQ Guide! Here you will find everything the Char-Bro heart desires, giving you the A to Z of setup and preparation tips! With your mobile Grill Guide, you have all the information you need right at your fingertips, regardless of whether you're using a tablet or a smartphone!

ABSOLUTELY AWESOME!



In our app, you will find interactive assembly instructions for your grill!
Download now for free!

+ recipes

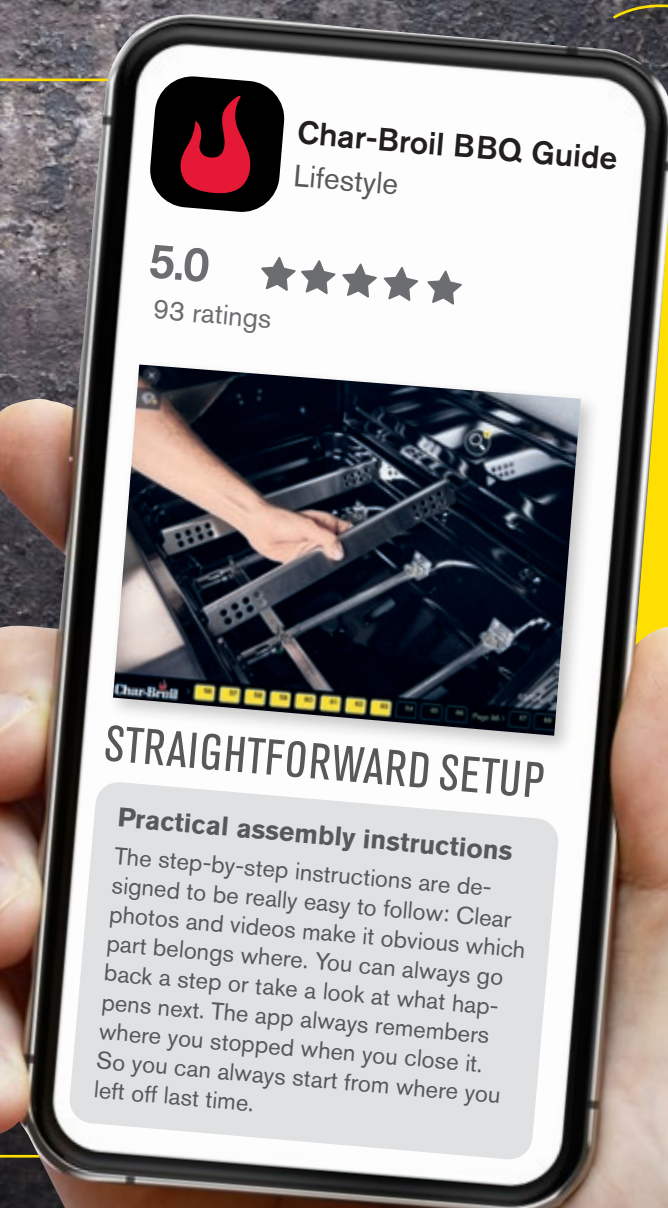
Delicious inspiration: Simple, step-by-step instructions for delicious BBQ recipes can also be found in our BBQ Guide. Try something new or why not turn your grill into a smoker. With our matching accessories, every recipe is sure to be a success!

+ cleaning tips

Tiresome grill cleaning? In the app, you will find simple cleaning videos that show you the best way to get your wonderful grill looking shiny once more – because grilling never stops, right?! Hot or cold? You will find the right tools for hot and cold cleaning here!

+ assembly instructions

Have you just got your amazing new grill and do you want to get started right away? But wait, you've forgotten about one little thing: setting up your new toy. But don't worry, our Char-Broil BBQ Guide now makes setting up your grill even faster. The large number of pre-assembled parts are helpful, as are the step-by-step instructions with photos and videos which make it even easier to get started with grilling right away. Download the app now and get your grill set up in the blink of an eye!



DOWNLOAD FOR
FREE NOW!



Laden im
App Store

JETZT BEI
Google Play

EVERYTHING YOU NEED

The perfect accessories for easy grilling

MADE2MATCH

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The perfect fit & uniquely individual

MADE2MATCH ACCESSORY SYSTEM

The MADE2MATCH accessories have been developed to allow you to upgrade and customise your grill as you like. MADE2MATCH offers **practical and innovative accessories** for intelligent storage and options that enable a range of additional

functions. With MADE2MATCH, you can really equip your grill **individually** and expand it according to your wishes and needs. Exclusively for the Professional PRO & CORE, Performance PRO & CORE Line and Gas2Coal 2.0 Line.



£ 59.99 (RRP)

MADE2MATCH Inside shelf

Article no.: 140073

- Interior shelf for additional storage space in the grill
- For Professional PRO 3-4 burners



£ 56.99 (RRP)

MADE2MATCH Storage box

Article no.: 140072

- A box with removable inner wall for accessories such as griddles & pizza stone
- Easy attachment to the outer side of the grill



£ 53.99 (RRP)

MADE2MATCH Multifunctional shelf

Article no.: 140074

- Grill shelf for additional storage space
- With chopping board, kitchen roll holder and bin liner integrated
- Without a cutting board it serves as a holder for the MADE2MATCH cooling basket



£ 49.99 (RRP)

Gas2Coal Interior shelf

Article no.: 140079

- Interior shelf for additional storage space in the grill
- For the Gas2Coal 2.0 440



£ 31.99 (RRP)

MADE2MATCH Smoker box

Article no.: 140071

- With integrated pins to fix the smoker box in place
- Lateral smoking vents for optimum smoking results
- Suitable for Professional PRO & CORE



£ 59.99 (RRP)

MADE2MATCH Charcoal tray

Article no.: 140070

- Charcoal tray with an innovative air flow system for even heat distribution
- Faster and easier conversion
- Suitable for Professional PRO & CORE



Unlimited possibilities

GRILL+[®] ACCESSORY SYSTEM

Whether smoking, baking or steam cooking: the GRILL+[®] accessory system will be sure to support you in all “grilling situations”. The GRILL+[®] accessory series is made from **durable stainless steel** and, to make it easy to clean, it is **dishwasher safe**. So you can enjoy your GRILL+[®] accessories for a very long

time. With the grill tray as a basis, you can enjoy an **endless array of possible combinations**. All GRILL+[®] accessories can be combined with the grill tray. So you can expand your personal GRILL+[®] accessories system on a step-by-step basis.

MIX & MATCH

Perfectly combinable: The individual elements of the GRILL+[®] accessory system can be perfectly integrated into the roasting tray.



Accessories



GRILL+[®] topper

Whether steaming, roasting or gently grilling the food directly on the grate. The GRILL+[®] Topper helps you grill and also protects the environment. Who needs aluminium trays when you can serve stunning food straight from the grill with our practical grill topper.



GRILL+[®] baskets

The GRILL+[®] baskets can be used in many different ways when grilling. Whether in combination with the roasting tray or directly on the grate. There are no limits to your imagination.



£ 61.99 (RRP)

GRILL+[®] roasting dish and cutting board

Article no.: 140014

- Basis for the combination of additional GRILL+[®] articles
- Bamboo chopping board



£ 24.99 (RRP)

GRILL+[®] topper

Article no.: 140015

- Small slits that prevent food from falling through



£ 25.99 (RRP)

GRILL+[®] baskets

Article no.: 140016

- 2-pack of baskets
- Ideal for small grilled food



£ 13.99 (RRP)

GRILL+[®] skewers

Article no.: 140019

- 4-pack of skewers
- Integrated scraper for easy removal of the food from the skewers



£ 12.99 (RRP)

GRILL+[®] Beer-can chicken rack

Article no.: 140018

- Add more flavour to your roast chicken with a cup



£ 23.99 (RRP)

GRILL+[®] multi rack

Article no.: 140020

- Removable legs for versatile use: for meat, fish and chicken wings



£ 23.99 (RRP)

GRILL+[®] rib and roast rack

Article no.: 140017

- Simply place the ribs in the holder
- Perfect for cooking a roast when upside down

For maximum support during grilling

GEAR TRAX® ACCESSORY SYSTEM

Char-Broil gas grill stations have pre-drilled holes for the GEAR TRAX® accessory system. Design your cooking area according to your individual wishes with holders and knobs for hanging up your grilling tools – giving you **maximum efficiency and convenience**. By using accessories such as the GEAR TRAX® combo kit, you can ensure that your side shelf is always tidy.



GEAR TRAX® ATTACHMENT

Using the small holes in the side shelf, you can attach your new tool with ease



£ 31.99 (RRP)

GEAR TRAX® combo kit

- Article no.: 140026
- Four hooks + spice basket and fixing materials



£ 12.99 (RRP)

GEAR TRAX® tool hooks

- Article no.: 140025
- 4-pack
 - With these hooks, you will always have grill cutlery to hand



£ 31.99 (RRP)

GEAR TRAX® tool container

- Article no.: 140077
- Ideal for used grilling utensils during grilling
 - Can be filled with water for easy pre-cleaning



£ 29.99 (RRP)

GEAR TRAX® bottle holder & opener

- Article no.: 140078
- Made of durable stainless steel for 0.33 - 0.5 litre bottles



£ 49.99 (RRP)

All-Star shelf

- Article no.: 140390
- Grill shelf for additional storage space
 - With chopping board, kitchen roll holder and bin liner integrated
 - Without a cutting board it serves as a holder for the All-Star cooling basket



£ 41.99 (RRP)

All-Star cooling basket

- Article no.: 140391
- Fits perfectly in the All-Star shelf
 - Keeps fresh food nice and chilled



£ 59.99 (RRP)

All-Star charcoal tray

- Article no.: 140392
- In less than 30 seconds, the gas grill is transformed into a charcoal grill

The All-Star accessories truly live up to their name

ALL-STAR ACCESSORIES



ALL-STAR ACCESSORIES



Fridge always to hand

In the cool box, your drinks stay nice and cold even during the barbecue – perfect for a hot summer evening!



Become a grill master

GRILL SKEWERS ETC.



Comfort Grip
2-Piece grill toolset

Article no.: 140543



Comfort Grip
Spatula

Article no.: 140597



3-piece beginners set

Article no.: 140768
▪ Starter set with locking
tongs, spatula and Cool-
Clean brush



Universal rotisserie UK

Article no.: 140102
▪ Fits on most
2-4 burner grills



Aluminium tray XL

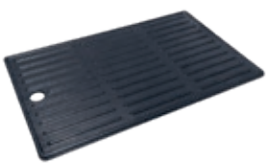
Article no.: 140557





Perfect for small grilled food

GRIDDLES

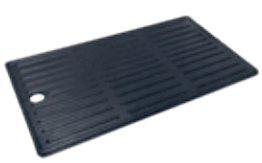


£ 49.99 (RRP)

Griddle for 4-burner grills

Article no.: 140007

- Dimensions: 43 x 26 cm
- Fits on:
All Professional Line 4-burners

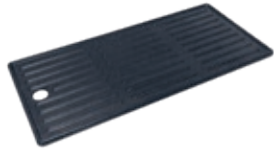


£ 51.99 (RRP)

Griddle for 3-burner grills

Article no.: 140008

- Dimensions: 43 x 21 cm
- Fits on:
Ultimate 3200
Professional Line 3-burner
Gas2Coal Lines



£ 51.99 (RRP)

Griddle for 2-burner grills

Article no.: 140012

- Dimensions: 43 x 24 cm
- Fits on:
Professional Line 2-burner
Professional DoubleHeader



£ 50.99 (RRP)

SMART-E Griddle

Article no.: 140119

- Dimensions: 38.8 x 16.6 cm
- Made of porcelain-enamelled steel with raised sides



£ 49.99 (RRP)

Cast iron griddle

Article no.: 140515

- Dimensions: 37 x 25 x 13 cm
- Fits on:
All side burners and sear burners

Practical plates

A grill and its grate are normally as thick as thieves. But most grates are not suitable for small grilled food. That is why we have the **Char-Broil griddles** that fit all our models. You can use this griddle to make cooking prawns, vegetables, bacon or even fried eggs really easily. To make sure that **typical grill look** is maintained, our cast iron griddles are ribbed on one side and smooth on the other.



If the grill is full at some point: It is also really easy to prepare prawns etc. on the side burner thanks to the cast iron plate.

Get more out of your grilled food

SMOKERS



£ 8.99 (RRP)

Hickory smoking chips

Article no.: 140553

- Strong, sweet “bacon” aroma



£ 8.99 (RRP)

Mesquite smoking chips

Article no.: 140554

- Reaches high temperatures and develops a tart aroma



£ 8.99 (RRP)

Apple smoking chips

Article no.: 140555

- Mild, sweet and fruity aroma



£ 19.99 (RRP)

Smoker box made from cast iron

Article no.: 140551

- The lid prevents the wood from burning



£ 24.99 (RRP)

Smoker box made from stainless steel

Article no.: 140552

- Provides the perfect smoke effect



£ 31.99 (RRP)

MADE2MATCH smoker box

Article no.: 140071

- With integrated pins to fix the smoker box in place
- Lateral smoking vents for optimum smoking results



HOT TIP



Mesquite

Reaches high temperatures when burned and develops a tart aroma. It is particularly suitable for red meat, cheese and a long smoking process.



Apple

Our apple wood has a very mild, sweet and fruity aroma that is ideal for poultry, beef, pork, game birds and some seafood.



Hickory

Savour that bacon flavour: Hickory wood has a strong, sweetish “bacon” aroma that goes well with beef, pork and game.

Step by step to smoking success

Smoking is much easier than you think! You can **smoke basically anything** – if it tastes good, it's allowed! Everyone knows salmon tastes great smoked – but so does other grilled food, too. With smoking you can give grilled food that extra something with a proper smoky flavour. Here's how to do it:



Add Char-Broil **smoking chips of your choice** to your smoker box.



Next, place the **smoker box to the side on the grill plate** and ignite all the burners. Then close the lid.



Check whether enough smoke has been created after around **15-20 minutes**. Shut the lid again if necessary.



When enough smoke has been produced, simply place the **grilled food directly next to it** on the grill grate and close the lid.



The heat of the burner cooks **your food perfectly** and the smoke gives it an **intense flavour!**



The Char-Broil smoking chips are the perfect size to create smoke quickly, which makes smoking food really easy.

Practical

LITTLE TOOLS



£ 67.99 (RRP)

**Stand for
Digital Smoker**

Article no.: 140764

- Raises the Digital Smoker by 40 cm to ensure easier access



£ 24.99 (RRP)

Digital thermometer

Article no.: 140537

- With digital display
- Space-saving thanks to the folding mechanism



£ 38.99 (RRP)

Adapter kit UK

Article no.: 140532

- UK adapter for using a large gas bottle with the Grill2Go

Always well-protected

GLOVES & APRON



£ 24.99 (RRP)

**Leather
grilling gloves**

Article no.: 140110

- Protect hands and wrists against up to max. 100° C



£ 36.99 (RRP)

**High-performance
grill gloves**

Article no.: 140111

- Temperature-resistant up to max. 350 °C
- Non-slip for maximum safety
- Material: Aramid blend



£ 17.99 (RRP)

Grilling apron

Article no.: 140517

- With adjustable neck strap and back straps



Good clean finish

CLEANING



£ 19.99 (RRP)

Cool-Clean premium grill brush

Article no.: 140533

- Strong nylon brushes with Cool-Clean technology
- Ideal for cleaning the grates
- With replaceable brushes



£ 17.99 (RRP)

Cool-Clean 360° grill brush

Article no.: 140001

- 360° brush that also perfectly cleans the inside of the grill
- Soft bristles with Cool-Clean technology

HOT OR COLD?



Our Cool-Clean brushes are only suitable for cleaning the **grate when cold**. When looking to clean a **hot grate**, our Hot-Clean brushes are an option as a changeable head!



£ 13.99 (RRP)

Grate cleaner

Article no.: 140040

- Removes grease and burnt-on food from the grate
- Biodegradable



£ 13.99 (RRP)

Grill cleaner

Article no.: 140039

- Removes grease and deposits of coal dust
- Suitable for stainless steel, enamel and aluminium surfaces



£ 13.99 (RRP)

Flash rust remover

Article no.: 140115

- Removes flash rust and prevents new flash rust from forming
- Spray on, wipe off with a damp sponge – done!



£ 14.99 (RRP)

Hot-Clean replacement head for the premium grill brush

Article no.: 140041

- Replacement head made of cedar wood for premium brushes and the Hot & Cool Clean brush
- Achieve a perfectly clean finish, even on hot grates



£ 7.99 (RRP)

Replacement head for Cool-Clean premium grill brush

Article no.: 140534

- Easy replacement of the head



HOT TIP

Good clean finish:

Our **innovative premium brushes** consist of strong, red nylon brushes. Even after 15,000 applications (laboratory test) they still clean without breaking or falling off. Conventional wire brushes often come loose from the brush; they are difficult to see and harmful to health if they get into the grilled food.



Bring on the shine ...

Everyone loves a good barbecue. But when it comes to cleaning, finding a volunteer is rarely easy. With the **cleaning accessories from Char-Broil** the grate is clean and ready for use again in just a few minutes. We'll show you the **ideal way to clean** here in just a few steps – cleaning will almost be fun.



Finished with your grilling session – now what? Your cold grate can now be cleaned carefully with the **Cool-Clean brush**.



The **Char-Broil grate cleaner** should be sprayed on generously and over a large area.



Allow the grate cleaner to work for **10 minutes**.



Use a damp cloth to remove the cleaner and any remaining bits from the grate – **done!**



Always well-protected

GRILL COVERS

THE RIGHT PROTECTION FOR EVERY GRILL

OUR PREMIUM COVERS

- Extremely strong and durable thanks to the spun-dyed premium polyester material
- Customised design offering the best possible protection

MORE INFORMATION



You can find everything you need to know about the measurements and material here or at charbroil.co.uk:





£ 86.99 (RRP)

Premium grill cover for 2-burner grills

Article no.: 140003



£ 111.99 (RRP)

Premium grill cover for 3-burner grills

Article no.: 140004



£ 123.99 (RRP)

Premium grill cover for 4-burner grills

Article no.: 140005



£ 49.99 (RRP)

Grill cover for 2-burner grills

Article no.: 140384

- Coated in rain-repellent PVC



£ 61.99 (RRP)

Grill cover for 3-4 burner grills

Article no.: 140766

- Coated in rain-repellent PVC



£ 72.99 (RRP)

Extra-large grill cover

Article no.: 140385

- Coated in rain-repellent PVC



£ 50.99 (RRP)

Ultimate Entertainment grill cover

Article no.: 140382



£ 49.99 (RRP)

Ultimate 3200 grill cover

Article no.: 140383



£ 41.99 (RRP)

All-Star grill cover

Article no.: 140388



£ 31.99 (RRP)

Digital Smoker grill cover

Article no.: 140763



£ 30.99 (RRP)

Kettleman grill cover

Article no.: 140759



£ 50.99 (RRP)

Oklahoma Joe grill cover

Article no.: 140505



£ 84.99 (RRP)

Grill2Go X200 Carry all case

Article no.: 140692



HOT TIP

The Grill2Go X200 carry all case has practical pockets for accessories in addition to the ergonomically designed handles.



NEW

£ 67.99 (RRP)

SMART-E grill cover

Article no.: 140118

Our new SMART-E grill cover is particularly tear-resistant thanks to the fact it is made using polyester fabric. Snap fasteners and Velcro straps ensure an optimal fit – regardless of whether the side shelves are folded in or out. The polyethylene coating offers particularly high protection against humidity and moisture.

Product name	EAN	MODEL	COLOUR	SIZE OF PRIMARY GRATE IN CM	SIZE IN CM ASSEMBLED H X W X D	WEIGHT IN KG	NUM- BER OF BURN- ERS	PERFOR- MANCE OF MAIN BURNER (KW)	PERFOR- MANCE OF SIDE BURNER (KW)	PAGE REFERENCE
Gas										
Ultimate 3200	4260547594165	140 906	Stainless Steel	61 x 43,5	120 x 100,3 x 67,3	96	3	6,6		P. 30 / 31
Ultimate Entertainment	4260547593731	140 905	Stainless Steel		123,5 x 127 x 63,5	92				P. 30 / 31
Ultimate corner module	4260657723660	140 930	Black		90 x 97 x 55	44				P. 30 / 31
Professional PRO S 2	4260547594370	140 919	Stainless Steel	47,8 x 44,5	124,7 x 120 x 54	47	2	6,15	3,52	P. 32 / 33
Professional PRO S 3	4260547594387	140 920	Stainless Steel	61,5 x 44,5	120,9 x 134 x 54	56	3	7,03	3,52	P. 32 / 33
Professional PRO S 4	4260547594394	140 921	Stainless Steel	77,2 x 44,5	120,9 x 145,5 x 54	67	4	9,38	3,52	P. 32 / 33
Professional CORE B 2	4260547594325	140 914	Black	47,8 x 44,5	124,7 x 120 x 54	44	2	6,15		P. 34 / 35
Professional CORE B 3	4260547594332	140 915	Black	61,5 x 44,5	120,9 x 134 x 54	54	3	7,48	3,8	P. 34 / 35
Professional CORE B 4	4260547594349	140 916	Black	77,2 x 44,5	120,9 x 145,5 x 54	67	4	9,38	3,8	P. 34 / 35
Performance PRO S 2	4260657724667	140 966	Stainless Steel	45 x 43,5	115,3 x 113 x 57,3	37	2	6,16	3,22	P. 36 / 37
Performance PRO S 3	4260657724674	140 951	Stainless Steel	54,3 x 43,5	115,3 x 119,3 x 57,3	43	3	7,91	3,22	P. 36 / 37
Performance PRO S 4	4260657724681	140 967	Stainless Steel	63 x 43,5	115,3 x 127 x 57,3	47	4	8,68	3,22	P. 36 / 37
Performance CORE B 2	4260657724582	140 942	Black	45 x 43,5	115,3 x 113 x 57,3	34	2	6,16		P. 38 / 39
Performance CORE B 3	4260657724605	140 944	Black	54,3 x 43,5	115,3 x 119,3 x 57,3	37	3	7,91		P. 38 / 39
Performance CORE B 3 Cart	4260657724599	140 943	Black	54,3 x 43,5	115,3 x 119,3 x 63,5	32	3	7,91		P. 38 / 39
Performance CORE B 4	4260657724612	140 945	Black	63 x 43,5	115,3 x 128 x 57,3	42	4	8,68		P. 38 / 39
Performance POWER EDITION 3	4260657729846	140 988	Black	54,3 x 43,5	115,3 x 119,3 x 57,3	47	3	9,23	3,52	P. 38 / 39
Convective 210 B	5709193840213	140 840	Black	41,5 x 47	114,3 x 111 x 66,3	28,5	2	7		P. 40 / 41
Convective 310 B	5709193840312	140 849	Black	58 x 47	114,3 x 128 x 66,3	34,5	3	10,5		P. 40 / 41
Convective 410 B	5709193840244	140 843	Black	65 x 47	114,3 x 134 x 66,3	37	4	10,5		P. 40 / 41
Convective 440 S	5709193840251	140 846	Stainless Steel	65 x 47	114,3 x 134 x 62,2	42	4	10,5	3	P. 40 / 41
Convective 640 B	4260547593373	140 847	Black	89 x 47	115 x 158,6 x 63,8	50	6	²⁰ (15,3+4,7)	3	P. 40 / 41
Grill2Go X200	5709193402008	140 691	Grey cast aluminium	44 x 28	34,5 x 60,2 x 40	9	1.	2,7		P. 46
All-Star 120 B-Gas	4260547593298	140 881	Black	Diameter 45	110,1 x 101,3 x 64,6	29	1	3,8		P. 42 / 43

Product name	EAN	MODEL	COLOUR	SIZE OF PRIMARY GRATE IN CM	SIZE IN CM ASSEMBLED H X W X D	WEIGHT IN KG	NUM- BER OF BURN- ERS	PERFOR- MANCE OF MAIN BURNER (KW)	PERFOR- MANCE OF SIDE BURNER (KW)	PAGE REFERENCE
Gas/charcoal										
Gas2Coal 2.0 210	4260547594424	140 924	Black	44,1 x 43,5	116,8 x 114 x 62,9	37	2	8,2		P. 44 / 45
Gas2Coal 2.0 330	4260547594431	140 925	Black	64,2 x 43,5	116,8 x 134 x 62,9	46	3	10,1	3,5	P. 44 / 45
Gas2Coal 2.0 440	4260547594448	140 926	Black	85 x 43,5	116,8 x 155 x 62,9	64	4	15,2	3,5	P. 44 / 45

Charcoal

Kettleman	5709193090199	140 756	Black	Diamètre 52	99 x 66 x 66	18				P. 48
Oklahoma Joe's Smoker Grill	5709193020455	140 755	Black	88 x 44	134,6 x 144,8 x 85,1	84				P. 47
Performance Charcoal 2600	5709193094449	140 724	Black	53,5 x 48	108 x 121,2 x 71,6	30				P. 49
Performance Charcoal 3500	5709193090052	140 725	Black	72,5 x 48	114,8 x 146,3 x 71,6	42				P. 49

Electric

SMART-E	4260657724971	140 959	Black	57 x 39	114,2 x 121 x 54,5	39	3			S. 28 / 29
Digital Smoker 2.0	4260547594196	140 908	Stainless Steel	38 x 31 (4x)	82,55 x 46 x 41,9	26,5	1	0,8		S. 47



SMART-E

- 5 years for the electrical unit
- 2 years for the grill grates and emitter plates
- 2 years for all other components

ULTIMATE 3200

- 10 years for the stainless steel burners
- 5 years for the cast iron grates & emitter plates
- 2 years for all other components

PROFESSIONAL PRO LINE

- 10 years for the stainless steel burners
- 3 years for the cast iron grates & emitter plates
- 2 years for all other components

PROFESSIONAL CORE LINE

- 10 years on the stainless steel burners
- 3 years on the cast iron grates & emitter plates
- 2 years on all other components

PERFORMANCE POWER LINE

- 10 years for the stainless steel burners
- 3 years for the cast iron grates & emitter plates
- 2 years for all other components

PERFORMANCE PRO LINE

- 5 years for the stainless steel burners
- 2 years for all other components

PERFORMANCE CORE LINE

- 5 years for the stainless steel burners
- 2 years for all other components

ALL-STAR GAS

- 10 years for the stainless steel burners
- 3 years for the cast iron grate & emitter plate
- 2 years for all other components

ALL-STAR ELECTRIC

- 5 years for the heating element
- 3 years for the cast iron grate & emitter plate
- 2 years for all other components

GAS2COAL 2.0 LINE

- 5 years for the stainless steel burners
- 2 years for all other components

