



# THE OUTDOORS FIRE KITCHEN



*„Having a barbecue is even more than quickly preparing a piece of meat. It's to lighting-up a fire , listening to the crackling, enjoying the moment and sometimes beeing patience.*

*It's about gathering around a fire, discover delicious flavors and honoring the fiery passion.“*

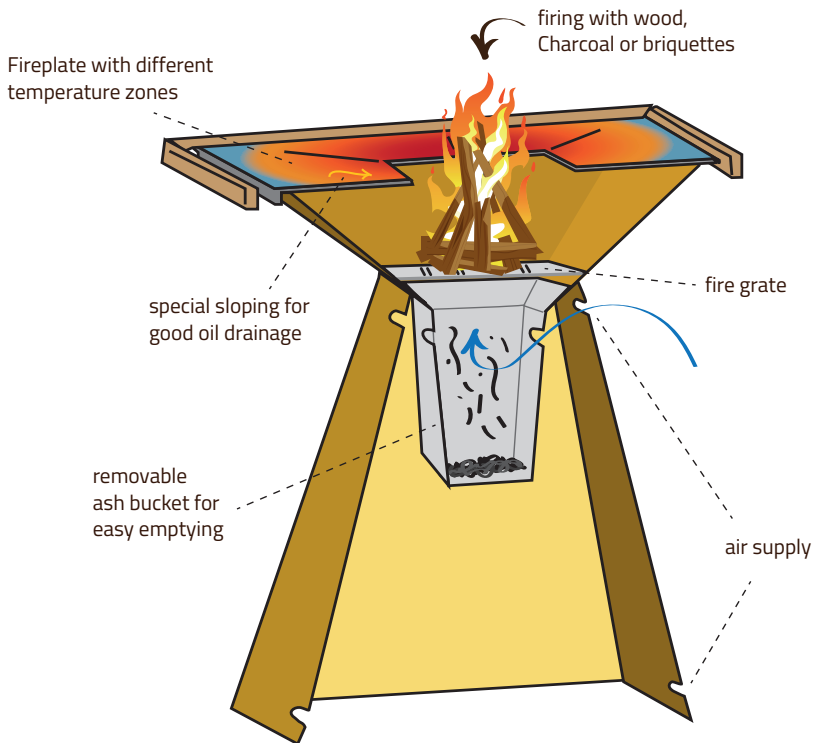


# FEEL THE FIRE

Fire awakes our very own instincts for food, warmness, security and fascination. To barbecue together on fire is probably one of the most pleasurable experiances for all of us.

Spending hours with loved ones around a crackling fire, are moments truly burning in to our memories.

# FLARE CONCEPT





# HIGH-QUALITY



The FLARE grill is mostly made of solid Corten steel. This special material builds a patina on the surface, which protects the steel against further corrosion. The fireplate, made of solid steel, ensures perfect temperature zones. After correct conditioning of the fireplate, it's also highly protected against corrosion.

The outdoor fire kitchen can be used at all weather conditions and offers best ambience in every season. The integrated ash bucket collects the fine burnt residues, can be emptied easily and ensures supply of combustion air.



# LIMITLESS BARBECUING

You want to barbecue, roast, flambé and sometimes cook slowly? And all that with solid and liquid food? You want to feel barbecue in all its facets?

Meat, fish, vegetables, bread and sweets! With the FLARE fire kitchen there are no limits on passionate recipes.

# SPACE & PLACE

No more fighting for the best places, because there is plenty of room to develop your own culinary skills. The 80 x 80 cm square shaped fire plate has an enormous amount of space and different temperature zones for all kinds of food to be grilled.

Just next to the fine chopped fennel, your tomahawk feels welcome too! And best of all: no crunchy vegetables fall through a grate and no juicy chops gets sacrificed to the flames.





# ADVENTURE ON 4 SIDES



My area, your area, ours – no one has to, but everybody can.

On FLARE fire kitchens, you and your hungry Friends, can prepare your meal at the same time on four sides.

That doesn't just sound like a shared all-round experience at the open fire. In fact it is.

So better take one more putty knife, because your times of doing lonely barbecue are over.





# CLEAN THING

Better enjoying your time at the crackling fire with delicious food and your friends than with cleaning.

Of course, also your FLARE likes it to be cleaned, but that is done so quickly and simply that you don't have to worry about it anymore. You can clean the fire plate in seconds with an oily cloth while the ash is collected in an very easy removeable bucket.

# FIRE FOR EVERYONE

*„FLARE unifies the most beautiful aspects of fire in one unique concept.“*

Even big grill champions can be a little smaller. That's why, the FLARE 80 is designed in a way, that you can change the working height from 82 cm to 100 cm with simple movements.

Either way, the base is always stable and finally it has to be comfortable for you.

 **FLARE**80  
ORIGINAL





# FLIP IT!

The unique modular plug-in system allows in a few simple steps different variants.

For example, by simple flipping of the conical base, a comfortable working height of 82 cm or 100 cm can be reached.

Simple inserting of the fire plate into the CUBE base (FLARE „Lounge“) results in a comfortable seat height of 57 cm. And all that with (almost) the same components!



*„Our Flare Block series offers  
even more space to cook  
and a lot of storage space.“*

# MOBILE & LOTS OF SPACE



 **FLARE**<sub>80</sub>  
BLOCK

The FLARE80 GrillBlock and the FLARE SideBlock are equipped with High-quality castors enabling quick and easy repositioning. Through the modular concept the grill insert and wooden board can be mounted mirror twisted. Also the visible front panel can be mounted on both sides at the front, which allows an mirrored configuration.

In addition, wood and barbecue accessories can be stored inside the Block. Just below the fire bowl there is a practical ash drawer which collects the fine residuals and ensures the necessary supply of combustion air.



# TOOLS & PARTS



- 1) Smoke stack 2) Grill grate 3) Grill grate L-Shape 4) Insert plate 5) BBQ gloves  
6) Hook on pan 7) Clip on bar corner 8) Scraper 9) Hook on beer holder



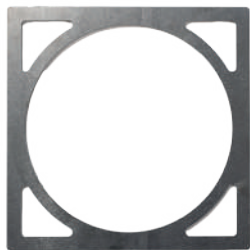


10) Gallow 11) Clamp manrel 12) Base tube 13) Grill grate „cast iron“  
 14) Grillring 15) Cloche Ø 20 cm and 28 cm 16) Fire poker 17) FLARE80 cover  
 18) Knife - handcrafted forged 19) insert wok-ring 20) Wok - handcrafted forged

# ON FIRE

You want to grill, steak or wok on fire?

Simply place the appropriate accessories in the fire opening and get started.



insert wok-ring



Grill grate



Grill grate „cast iron“

*„Flare Grill is the culinary center and relaxed oasis to start the day and end the evening.  
And that in every season!“*



# MORE SPACE

Very useful extensions can also be clipped on FLARE wooden handles.

This is how your FLARE becomes the perfect equipped fire kitchen.

Design your individual fire place with our hanging bowls, beer coolers or bar elements.



# NO SMOKE



... with the FLARE smoke stack the smoke vanishes into thin air and the unique barbecue experience with the outdoor kitchen continues without annoying smoke.

With a few simple steps the expansion is simply inserted into the fire opening.

Using the L-shaped insert plate the fire opening can be closed complete. Through the direct fire impact, very high temperatures are reached in that area quickly.





Another highlight is the Gallow which can be mounted quickly by simple sliding on a clamped mounting mandrel and rotated 360°.

Through the inner guided chain height can be adjusted easily.

Due to the stable design, completely made of stainless steel, the gallow can be loaded with up to 12 kg.

From the stew to the flam-béed steak the possibilities are limitless.

# SIMPLY HANG AROUND

# THE FIRE KITCHEN ON THE GO

The FLAREino is a perfect table and mobile camping grill and can be fired with Charcoal or wood.

The hot fireplate is ideal for grilling and cooking. Temperatures of up to 350°C can be reached already 15 minutes after firing.



 **FLARE**ino









# ROBUST

The 5 mm thick steel plate, carried from a stable steel base, turns the FLAREino into an extremely stable companion for home use as well as challenging outdoor activities.



# COMPACT

With a fireplate of 40x40 cm and a total height of just 15 cm the FLAREino is stowable almost everywhere.

At just 15 kg, the FLAREino is also a mobile fire kitchen and loves camping holidays.



# ALL- ROUNDER

Grilling & cooking, starting with ham and eggs for breakfast to the soup and campfire at table.

The FLAREino is an real multi talent!



FLARE Grill OG

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