



SHICHIRIN & KAMADO
BBQ, ACCESSORIES,
PREMIUM CHARCOAL

THE STORY OF YAKINIKU®

It all started in Japan's Edo period (1603-1867), the beginning of a great gastronomic era. The samurai and wealthy merchants feasted on an elaborate menu, so restaurants needed a large cooker.

This was the beginning of the Kamado. As a result, the Kamado played a key role in the development of Japanese gastronomy.

Kamado only became known in the Western world after World War II, after the US army noticed the barbecue appliances among the Japanese army.



かまど

1603 - 1868

Edo Period



YAKINIKU® was born out of passion for fire and grilling. It all started in 2014, we couldn't find the ideal Kamado in the market. From then on, slowly but surely, YAKINIKU® was born.

So the search for the true original Kamado took us to Japan. We decided to develop an appliance for the European market.

The YAKINIKU®, which means grilled meat in Japanese, is the best Kamado grill after the traditional Japanese model. The oval shape of the Kamado allows hot air to circulate.

Because you can carefully control the supply of oxygen yourself in a simple way, you are in charge of the temperature in your Kamado. So you grill meat at a high temperature and let it cook further at a low temperature.



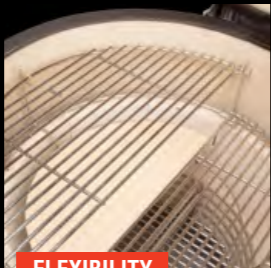
**STAINLESS STEEL
DAISY WHEEL**



FIBREGLASS FELT



PRE-ASSEMBLED HINGE



FLEXIBILITY



THERMOMETER



WOODCHIPPER

**FOR EVERY LIFESTYLE OR SPACE
THE PERFECT KAMADO MODEL**



LUXURY FINISHING

**EXTRA-THICK CORDIERITE CERAMIC
THE BEST HEAT-RESISTANT MATERIAL**

**STAINLESS STEEL
ALL-WEATHER RESISTANT**

**REMOVE ASH AND CHARCOAL EASILY WITH
THE ASHPAN AND COAL BASKET**

**WOODCHIPPER - ADDING SMOKING WOOD
WITHOUT LOSING HEAT**

**LIFETIME WARRANTY
YOU BUY A YAKINIKU® FOR LIFE**

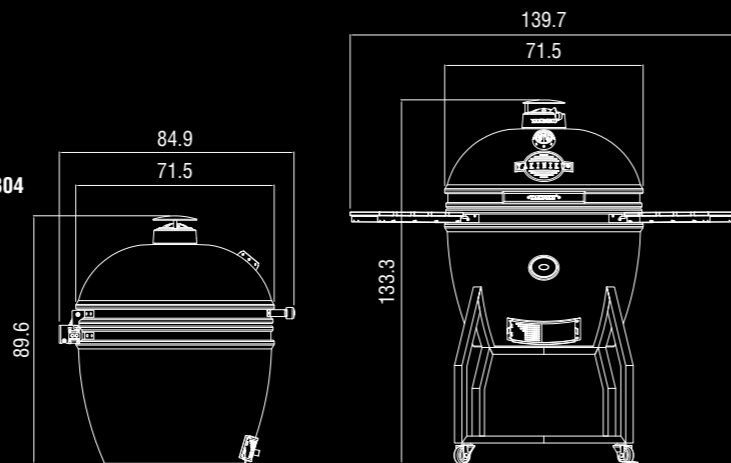
KAMADO XXLARGE

THE **BIGGEST** OF THEM ALL!
COMES INTO ITS OWN PERFECTLY IN A **RESTAURANT CATERING COMPANY**, OR IF YOU HAVE A LOT OF FRIENDS

- STAINLESS STEEL GRILL GRID (Ø61 CM)
- SUITABLE FOR >12 PERSONS
- INCL. CHARCOAL BASKET AND FIRE BOX WITH COAL GRID
- WITH WOODCHIPPER ENTRY, AIRTIGHT AND DOUBLE INSULATED
- OPTIMAL AIRPROOFING BY FIBERGLASS SEALING
- LUXURY VERSION IN EXTRA-THICK CORDIERITE CERAMIC
- EXTREMELY DURABLE FROM HIGH-QUALITY STAINLESS STEEL, TYPE 304

OPTIONAL ACCESSORIES:

pizza stone, heat deflector, raised grid, chicken sitter, ash cleaning tool, rib racks, meat claws, woodchipper, protective cover, vulcano, wok pan, tandoori set, vegetable pan, grill bowl, drip pan, cleaning kit.



COMPLETE:

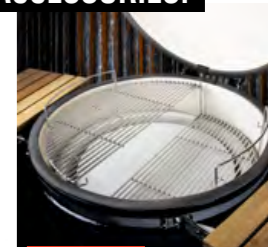
The XXLARGE comes complete with cover, pro set, base and side tables.

BARBECUE ACCESSORIES FROM THE OTHER MODELS FIT ON THIS XXLARGE KAMADO

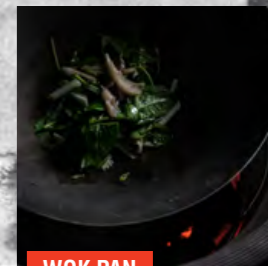


Art. 240000 **XXLARGE COMPLETE** incl. base and side tables, stainless steel grill grid, coal grid and fire box

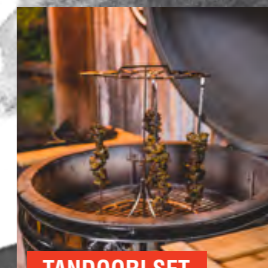
ACCESSORIES:



PRO SET



WOK PAN



TANDOORI SET

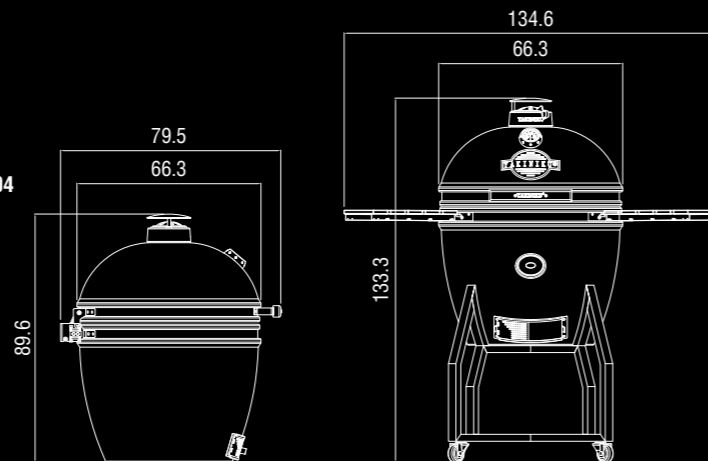
KAMADO XLARGE

FOR MASTERGRILLERS!
GRILL EASILY FOR A LARGE GROUP OF PEOPLE
OR GRILL **HUGE** CHUNKS OF FISH OR MEAT

- STAINLESS STEEL GRILL GRID (Ø56 CM)
- SUITABLE FOR 8 - 12 PERSONS
- INCL. CHARCOAL BASKET, MULTIPART FIRE BOX AND ASHPAN
- WITH WOODCHIPPER ENTRY, AIRTIGHT AND DOUBLE INSULATED
- OPTIMAL AIRPROOFING BY FIBERGLASS SEALING
- LUXURY VERSION IN EXTRA-THICK CORDIERITE CERAMIC
- EXTREMELY DURABLE FROM HIGH-QUALITY STAINLESS STEEL, TYPE 304

OPTIONAL ACCESSORIES:

pro set, stainless steel table nest, extra grill grid, pizza stone, heat deflector, raised grid, half-moon cast iron grid, chicken sitter, ash cleaning tool, multilevel lift, rib racks, meat claws, woodchipper, protective cover, baking mat, rotisserie, teppanyaki plate, vulcano, wok pan, tandoori set, vegetable pan, grill bowl, drip pan, cleaning kit.



OUR RECOMMENDATION PRO SET:

2X HALF-MOON HEAT DEFLECTOR

2X GRILL GRID

1X MULTILEVEL LIFT

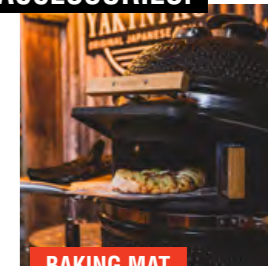
Art. 220000 XLARGE | WITH BASE incl. base and side tables, stainless steel grill grid, coal basket, ashpan and fire box

Art. 220001 XLARGE | WITHOUT BASE incl. stainless steel grill grid, coal basket, ashpan and fire box

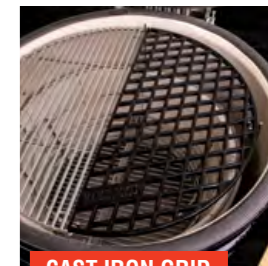
Art. 220018 XLARGE | WITH PRO SET AND BASE incl. base and side tables, stainless steel grill grid, coal basket, ashpan and fire box

Art. 220019 XLARGE | WITH PRO SET WITHOUT BASE incl. stainless steel grill grid, coal basket, ashpan and fire box

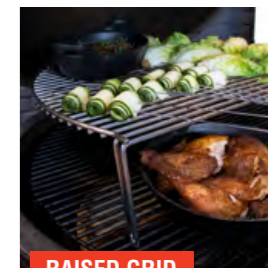
ACCESSORIES:



BAKING MAT



CAST IRON GRID



RAISED GRID

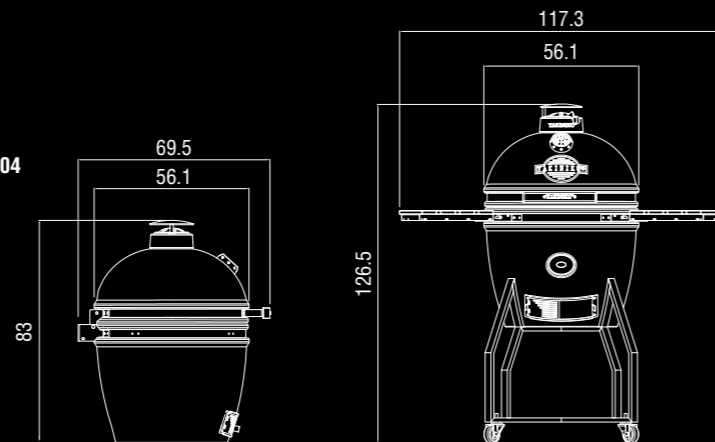
KAMADO LARGE

THE MOST POPULAR OF ALL!
A LARGE GRILL SURFACE FOR PREPARING
SEVERAL DISHES AT THE SAME TIME

- STAINLESS STEEL GRILL GRID (Ø49 CM)
- SUITABLE FOR 6 - 8 PERSONS
- INCL. CHARCOAL BASKET, MULTIPART FIRE BOX AND ASHPAN
- WITH WOODCHIPPER ENTRY, AIRTIGHT AND DOUBLE INSULATED
- OPTIMAL AIRPROOFING BY FIBERGLASS SEALING
- LUXURY VERSION IN EXTRA-THICK CORDIERITE CERAMIC
- EXTREMELY DURABLE FROM HIGH-QUALITY STAINLESS STEEL, TYPE 304

OPTIONAL ACCESSORIES:

pro set, stainless steel table nest, extra grill grid, pizza stone, heat deflector, raised grid, half-moon cast iron grid, cast iron grid, chicken sitter, ash cleaning tool, multilevel lift, rib racks, meat claws, woodchipper, protective cover, baking mat, rotisserie, teppanyaki plate, half-moon teppanyaki plate, vulcano, wok pan, tandoori set, vegetable pan, grill bowl, drip pan, accessory holder, cleaning kit.



OUR RECOMMENDATION PRO SET:

2X HALF-MOON HEAT DEFLECTOR

2X GRILL GRID

1X MULTILEVEL LIFT

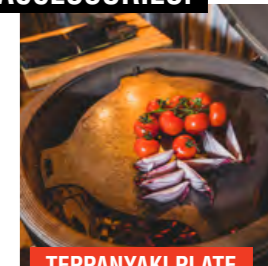
Art. 190000 LARGE | WITH BASE incl. base and side tables, stainless steel grill grid, coal basket, ashpan and fire box

Art. 190001 LARGE | WITHOUT BASE incl. stainless steel grill grid, coal basket, ashpan and fire box

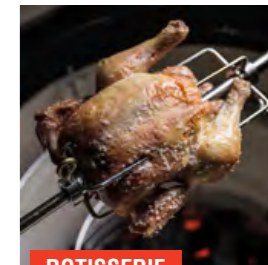
Art. 190018 LARGE | WITH PRO SET AND BASE incl. base and side tables, stainless steel grill grid, coal basket, ashpan and fire box

Art. 190019 LARGE | WITH PRO SET WITHOUT BASE incl. stainless steel grill grid, coal basket, ashpan and fire box

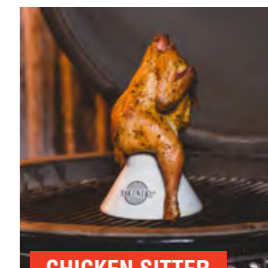
ACCESSORIES:



TEPPANYAKI PLATE



ROTISSERIE



CHICKEN SITTER

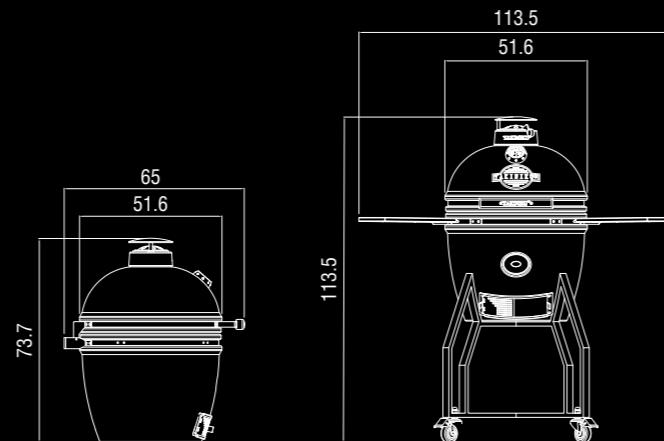
KAMADO MEDIUM

THE PERFECT KAMADO FOR EVERYONE!
MINIMUM SPACE AND MAXIMUM GRILLING PLEASURE

- STAINLESS STEEL GRILL GRID (Ø41 CM)
- SUITABLE FOR 5 PERSONS
- INCL. CHARCOAL BASKET, FIRE BOX AND ASHPAN
- WITH WOODCHIPPER ENTRY, AIRTIGHT AND DOUBLE INSULATED
- OPTIMAL AIRPROOFING BY FIBERGLASS SEALING
- LUXURY VERSION IN EXTRA-THICK CORDIERITE CERAMIC
- EXTREMELY DURABLE FROM HIGH-QUALITY STAINLESS STEEL, TYPE 304

OPTIONAL ACCESSORIES:

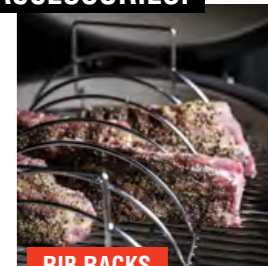
stainless steel table nest, extra grill grid, pizza stone, heat deflector, raised grid, cast iron grid, chicken sitter, ash cleaning tool, multilevel lift, rib racks, meat claws, woodchipper, protective cover, teppanyaki plate, vulcano, wok pan, tandoori set, vegetable pan, grill bowl, drip pan, accessory holder, cleaning kit.



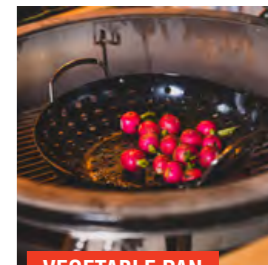
Art. 160000 MEDIUM | WITH BASE incl. base and side tables, stainless steel grill grid, coal basket and fire box

Art. 160001 MEDIUM | WITHOUT BASE incl. stainless steel grill grid, coal basket and fire box

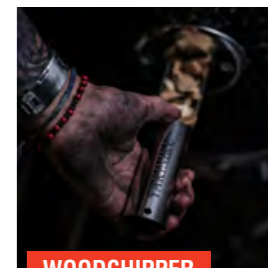
ACCESSORIES:



RIB RACKS



VEGETABLE PAN



WOODCHIPPER

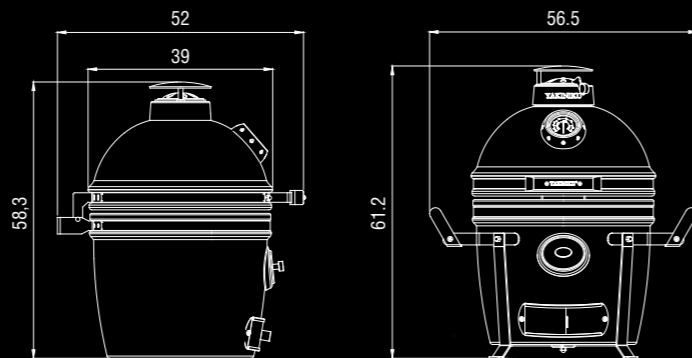
KAMADO COMPACT

IT'S ALL ABOUT **FLEXIBILITY!**
GRILLING IN AN INSTANT
WITH **THE FOLDABLE FRAME**

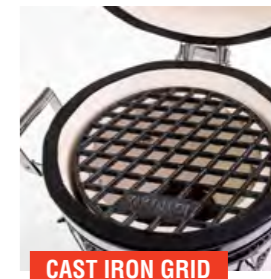
- STAINLESS STEEL GRILL GRID (Ø31 CM)
- SUITABLE FOR 4 PERSONS
- INCL. COAL GRID, FIRE BOX AND ASHPAN
- WITH WOODCHIPPER ENTRY, AIRTIGHT AND DOUBLE INSULATED
- CAN BE USED ANYWHERE THANKS TO THE PORTABLE BASE
- LUXURY VERSION IN EXTRA-THICK CORDIERITE CERAMIC
- EXTREMELY DURABLE FROM HIGH-QUALITY STAINLESS STEEL, TYPE 304

OPTIONAL ACCESSORIES:

stainless steel table nest, extra grill grid, pizza stone, heat deflector, raised grid, ash cleaning tool, meat claws, wood-chipper, protective cover, teppanyaki plate, cleaning kit.



ACCESSORIES:



Art. 130001 COMPACT | WITH PORTABLE BASE incl. portable camping base, stainless steel grill grid, coal grid and fire box

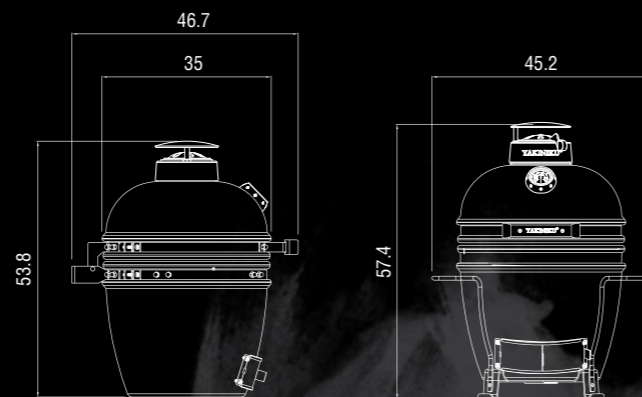
KAMADO MINI

TAKE ME **EVERYWHERE!**
EASY TO TRANSPORT **THANKS TO ITS SIZE**

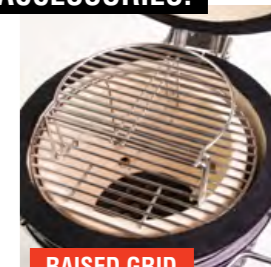
- STAINLESS STEEL GRILL GRID (Ø28 CM)
- SUITABLE FOR 2 PERSONS
- INCL. COAL GRID AND FIRE BOX
- CAN BE USED ANYWHERE THANKS TO THE PORTABLE BASE
- LUXURY VERSION IN EXTRA-THICK CORDIERITE CERAMIC
- EXTREMELY DURABLE FROM HIGH-QUALITY STAINLESS STEEL, TYPE 304

OPTIONAL ACCESSORIES:

extra grill grid, pizza stone, heat deflector, raised grid, ash cleaning tool, meat claws, protective cover, cleaning kit.



ACCESSORIES:



Art. 110001 MINI | WITH BASE incl. portable base, stainless steel grill grid, coal grid and fire box

SCAN!
FOR MORE
GRILLING TIPS



LIGHT IT UP!

Start by filling your YAKINIKU® Kamado with charcoal.

Use a burner or scatter firelighters between the coals. Avoid using liquid or solid, chemical fire accelerators. Heat the charcoal until a flame appears, this takes about 5 minutes. Close your YAKINIKU® Kamado and open the daisy wheel and ventilation slide to the maximum.

When the thermometer indicates the desired temperature (usually between 150 and 200 °C), you need to reduce the ventilation by turning the daisy wheel and ventilation slide to the right position. The larger the opening, the higher the temperature. This is also when you will place your grill rack and other accessories.



DID YOU KNOW THAT A KAMADO

USES 70% LESS CHARCOAL

THAN A NORMAL BARBECUE?

LESS CO₂ IS RELEASED AS A RESULT

Using two air sliders, you can set the temperature of your YAKINIKU® Kamado and it is possible to achieve temperatures of 350 °C. Think 30 °C when cold smoking up to 300 °C when preparing pizzas.

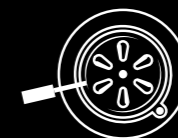
DAISY WHEEL

With the daisy wheel on top of your Kamado, you can control the fine setting of the temperature. Want to raise the temperature slightly? Then open the daisy wheel further. Do you want to lower the temperature? Then make sure you close the daisy wheel (further).

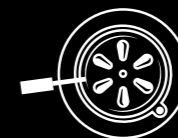
VENTILATION SLIDE

The ventilation slider at the bottom of your Kamado has small holes. You use these for the coarse setting of your temperature. With this, you bring the Kamado to 100, 150, 200 or 300 °C, for example.

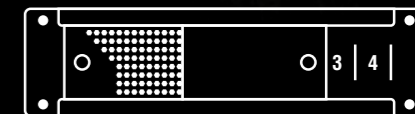
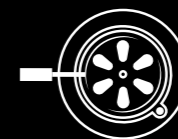
50 - 150 °C



150 - 200 °C



200 - 250 °C



250 - 350 °C



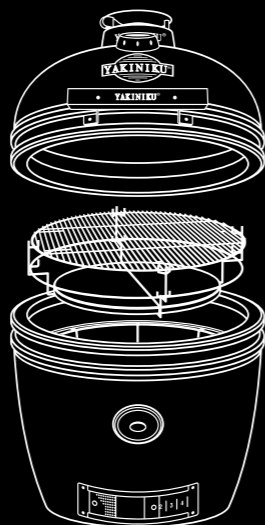
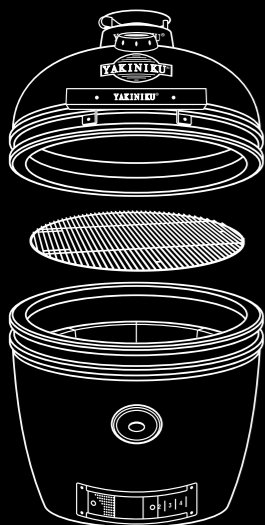
COOKING TECHNIQUES

DISCOVER THE POSSIBILITIES OF YOUR YAKINIKU® KAMADO WITH THE VARIOUS COOKING TECHNIQUES.

DIRECT HEAT

When cooking with direct heat, it is important to make your Kamado really hot and sear your ingredient briefly and heavily. Fully open the ventilation slider at the bottom of your YAKINIKU® Kamado and leave the daisy wheel closed, with the vents fully open.

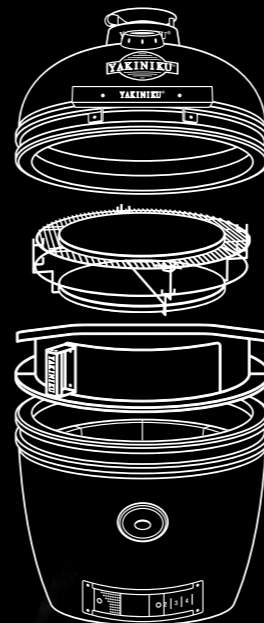
Always make sure you add enough charcoal to start, this way you can easily generate heat. Your grill grid also needs to sit in the Kamado for quite some time to get up to temperature. Do not use a raised grid, it is important that your ingredient is as close to the charcoal as possible.



INDIRECT HEAT

When cooking with indirect heat, place a half or full heat deflector between your grill and your burning coals. The heat deflector will ensure that you do not get direct radiant heat from the coals on your ingredient. The shield will also prevent oil or fat from flaming.

When cooking indirectly, you use your Kamado more as an oven than as a grill. You can work indirectly at both high (e.g. pizza) and low temperatures (e.g. pulled pork).

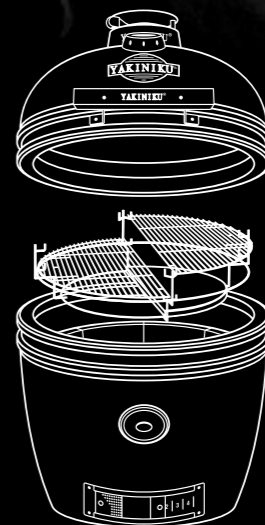


BREAD & PIZZA

Bread and pizza are baked at a high temperature. To get the temperature high, use a large amount of coals in your YAKINIKU® Kamado. Start baking only when the coals are fully burning.

Place your multilevel lift, heat deflector, standard grid and a pizza stone well in advance. Without a heat deflector, the pizza stone will get so hot that the bottom of your pizza or bread will burn immediately.

If necessary, use a baking mat to easily get your pizza or bread in or out of the Kamado. This way, your Kamado will not lose heat when opened.



PRO SET

The pro set is a multilevel system that allows you to flexibly arrange your Kamado. So you can easily grill at the same time with direct and indirect zones. You split your YAKINIKU® Kamado in two, as it were.

Besides the possibility of working on the left and right sides of your Kamado with or without a heat deflector, you can place your half-moon grids at different heights in the multilevel lift. This allows you to determine the distance between the coals and your grid on both sides and always achieve the perfect cooking per ingredient.



SCAN!
CHECK OUT
OUR RECIPES



THE HISTORY OF THE SHICHIRIN

We see the Shichirin popping up in houses as early as the beginning of Japan's Edo period, around 1603. During this period, they paid with the currency Rin in Japan. Cooking with the table grill was cheap, as you only needed 7 Rin of charcoal to cook a meal on it. 7 Rin is also pronounced Shichi Rin.

The use of this grill was initially reserved for the samoerai, people of nobility and the wealthier citizens. Later, this changed and the grill was used among all sections of society. The versatile table grill was widely used on festive occasions such as outdoor folk festivals, even in the cold season. To this day, the Shichirin is also used at tea ceremonies, which are very popular in Japan.



七輪

Shichirin used to be made from river clay. YAKINIKU® made the composition more complex. The Shichirin should be a real powerhouse for the kitchen. The composition of ceramic, quartz and corderite is baked at very high temperatures, making the Shichirin virtually indestructible, allowing the grill to reach temperatures of up to 1,000 °C.

The glazed coating makes it hygienic and easy to maintain. The Japanese bamboo handles and stainless steel frame are a continuation of the YAKINIKU® quality.

The special thing about grilling with the Shichirin is the cosy sitting together around the fire. Similar to *gourmetting*, the delicious food is presented on the table in small portions. When using a Shichirin, friends and family take a seat around the grill and everyone prepares their own food to their liking.

Whether you use the Shichirin in combination with the grill, teppanyaki or yakitori bars; the Shichirin comes out best with binchotan charcoal.

SHICHIRIN. BY YAKINIKU®



RECTANGULAR

2-6 PERSONS



ROUND

2-6 PERSONS



SIT AROUND THE SHICHIRIN AND ENJOY

A SUMMER GOURMET WITH FAMILY AND FRIENDS

MAKE SMALL SOPHISTICATED DISHES WITH PRECISION

INDESTRUCTIBLE! THE CERAMIC,

QUARTZ AND CORDIERITE COMPOSITION IS GLAZED

AT VERY HIGH TEMPERATURES

THE GLAZED EXTERIOR MAKES IT HYGIENIC

AND EASY TO MAINTAIN

THE JAPANESE BAMBOO HANDLES AND STAINLESS STEEL

ARE OF HIGH QUALITY

GET STARTED WITHIN 5 MINUTES

WITH QUICK-COCO BRIQUETTES

SHICHIRIN GRILL RECTANGULAR

A **TRADITIONAL JAPANESE** TABLE GRILL
BRING PEOPLE TOGETHER, FILL THE TABLE
WITH **GOOD FOOD** AND GRILL AWAY

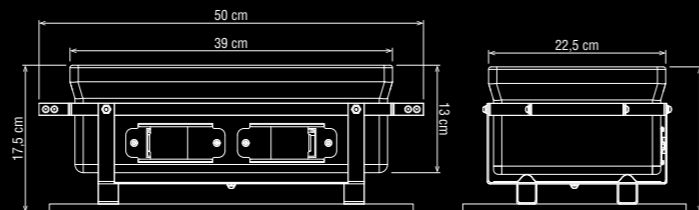
- STAINLESS STEEL GRILL GRID (35 X 17,5 CM)
- SUITABLE FOR 2 - 6 PERSONS
- LUXURY VERSION IN EXTRA-THICK CORDIERITE CERAMIC
- EXTREMELY DURABLE FROM HIGH-QUALITY STAINLESS STEEL, TYPE 304
- PERFECT FOR YAKITORI

COMPLETE:

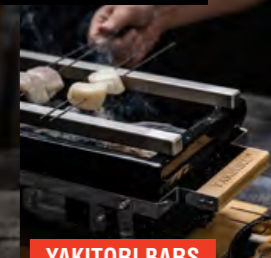
the rectangular Shichirin comes complete with bamboo trivet, portable base and stainless steel grill grid.

OPTIONAL ACCESSORIES:

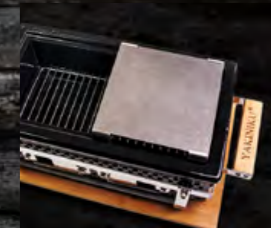
yakitori bars, disposable grids, ultra-thin BBQ skewers, tweezers curved or straight, teppanyaki plate, binchopan.



ACCESSORIES:



YAKITORI BARS



TEPPANYAKI PLATE



BINCHOPAN

Art. 800800 SHICHIRIN RECTANGULAR incl. bamboo trivet, portable base and stainless steel grill grid.

SHICHIRIN GRILL ROUND

GRILLING ON A SHICHIRIN IS NOT JUST BARBECUING
IT IS MORE REFINED, ELEGANT AND SMALLER

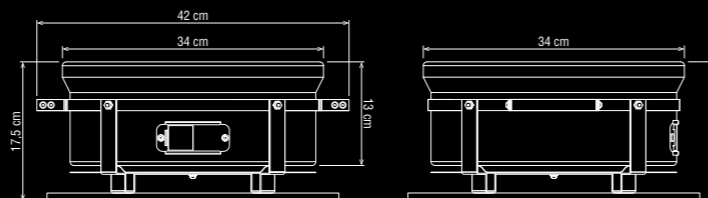
- STAINLESS STEEL GRILL GRID (Ø30 CM)
- SUITABLE FOR 2 - 6 PERSONS
- LUXURY VERSION IN EXTRA-THICK CORDIERITE CERAMIC
- EXTREMELY DURABLE FROM HIGH-QUALITY STAINLESS STEEL, TYPE 304
- PERFECT FOR YAKITORI AND TEPPANYAKI

COMPLETE:

the round Shichirin comes complete with bamboo trivet, portable base and stainless steel grill grid.

OPTIONAL ACCESSORIES:

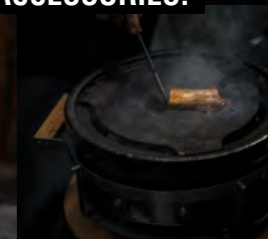
teppanyaki plate, disposable grids, ultra-thin BBQ skewers, tweezers curved or straight, binchopan.



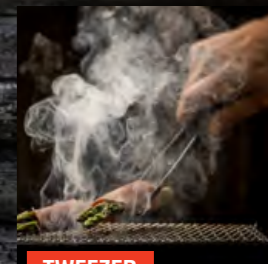
YAKINIKU® GRILLS CAN BE FOUND
IN MANY RESTAURANTS AROUND THE WORLD
CHEFS OF ALL LEVELS
OUR GRILLS IN THEIR PURSUIT OF PERFECTION

Art. 800700 SHICHIRIN ROUND incl. bamboo trivet, portable base and stainless steel grill grid

ACCESSORIES:



TEPPANYAKI PLATE



TWEEZER



BBQ SKEWERS

GEGRILDE AVOCADO MAKREEL

Ingrediënten:

3 avocado's
1 makreel, gefileerd
100 gr verse mayonaise
1 limoen
neutrale olie

Benodigheden:

Kamado
2 halve maan roosters
1 half hittedeksel
multilevel lift
1 ijeren kom met ijs
wood chips

Kamado set up:

multilevel

Wrijf het snijvlak in met neutrale olie en kruid met zout. Rooster de avocado's op de snijkant op het laagste rooster tot ze beginnen te kleuren. Zodra de snijkant gegrild is, leg je de avocado's op het hoge rooster boven het hittedeksel.

Leg de gesneden makreel op het ijs en zet de kom op het hoogste rooster. Voeg nu een schep droge wood chips toe. In tegenstelling tot de bereiding van de hele gerookte makreel (pag. 45) willen we hier de rauwe textuur bewaren, vandaar het ijs. Met de rook gaan we enkel een accent leggen, ook de avocado zal de Haal na 1 minuut de makreel en de avocado uit de Kamado.

Spuut wat van de avocado-crème in de holte van de geroosterde avocado en beleg met de gerookte makreel.

Bring de Kamado met een middelgrote hoeveelheid houtskool op 180 °C en plaats de multilevel lift met 1 halve maan rooster op de laagste stand en 1 halve maan rooster op de hoogste stand met daaronder een half hittedeksel.

Schil 1 van de avocado's en snijd het vruchtvlees in stukken. Meng met de mayonaise, kruid met zout en vers limoensap en mix met een staafmixer tot een gladde crème en doe in een spuitzak. Snijd met een scherp mes de makreelfilet in plakjes van ongeveer een halve cm dik en leg ze trapsgewijs op elkaar per portie.

Snijdt de andere 2 avocado's doormidden en verwijder de pit, maar laat de schil zitten. Maak met een mes enkele inkepingen in het vruchtvlees.



THE MAGIC OF YAKINIKU®

While enjoying a Japanese drink in our YAKINIKU® Mancave, we have compiled two comprehensive Japanese cookbooks with delicious barbecue recipes; one Shichirin cookbook and one Kamado cookbook.

All BBQ recipes were created after extensive research into possible cooking techniques and a unique collaboration with chefs Thomas van de Weyer and Bart Huybstraights. Thanks to the culinary influences of these chefs, the YAKINIKU® Japanese grill books will turn you into a true Japanese grill master. The Magic of YAKINIKU®.



**JAPANESE GRILL
THE MAGIC OF YAKINIKU®
KAMADO**
Art. 500552 DUTCH
Art. 500553 GERMAN
Art. 500563 ENGLISH



**JAPANESE GRILL
THE MAGIC OF YAKINIKU®
SHICHIRIN**
Art. 500524 DUTCH
Art. 500525 GERMAN
Art. 500564 ENGLISH



YAKINIKU® LUXURY OUTDOOR KITCHENS

Once you have chosen a Kamado that suits you best, it naturally deserves a prominent place in your garden or canopy. You can choose to place your Kamado on a mobile base, but a (mobile) outdoor kitchen is of course the better option! With an outdoor kitchen from YAKINIKU®, your Kamado comes into its own and your garden immediately radiates a cosy atmosphere.

Our outdoor kitchens are made of high-quality materials and give your Kamado a beautiful and present place in your garden. In addition, an outdoor kitchen gives you enough space to prepare several dishes at once and, of course, you can store all your accessories easily and dry.



SCAN!
DOWNLOAD THE
BROCHURE HERE

COMBINE AND CREATE THE PERFECT OUTDOOR KITCHEN

THE STEEL IS GALVANISED
AND POWDER COATED

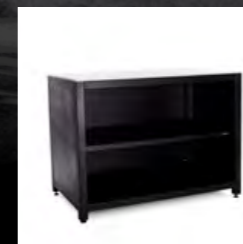
THE TOP IS MADE OF SINTERED STONE

THE MODELS ARE MODULAR AND CAN BE COMBINED

THE OPTION OF PERSONALISING
THE KITCHENS FOR LARGE ORDERS



LUXURY OUTDOOR
KITCHEN FRAME
120 X 70CM WITH 19" HOLE
Art. 900017



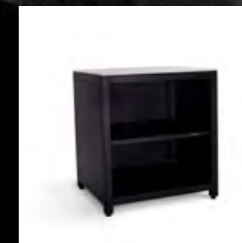
LUXURY OUTDOOR
KITCHEN FRAME
120 X 70CM
Art. 900016



KAMADO BUCK 80 X 80CM
Art. 900020



LUXURY OUTDOOR
KITCHEN FRAME
80 X 70CM WITH 19" HOLE
Art. 900018



LUXURY OUTDOOR
KITCHEN FRAME
80 X 70CM
Art. 900019



OUTDOOR KITCHEN
WHEELS
Art. 900003

KAMADO ACCESSORIES

Especially multi-zone grilling and indirect heat for slow cooking are the special features of the YAKINIKU®. A wide range of accessories makes the Kamado completely customisable to your needs.



SET BASE AND SIDE TABLES
Art. 220004 XLARGE
Art. 190004 LARGE
Art. 160004 MEDIUM



PROTECTIVE COVER
Art. 220200 XLARGE
Art. 190200 LARGE
Art. 160200 MEDIUM
Art. 130200 COMPACT
Art. 110200 MINI



ALL ROUND BASE
Art. 220071 XLARGE
Art. 190071 LARGE



TRANSPORTER
Art. 190072



WOODCHIPPER
Art. 191500



TABLE NEST stainless steel
Art. 190011



ASH CLEANING TOOL
Art. 221916 XXLARGE
XLARGE
LARGE
MEDIUM
COMPACT
MINI
Art. 115100



BLOWPIPE
Art. 500550



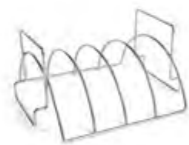
WOK PAN
Art. 750041 LARGE Ø40 cm
Art. 750042 MEDIUM Ø30 cm



VULCANO
Art. 500544 XXLARGE
XLARGE
LARGE
MEDIUM
COMPACT
Art. 500522



ACCESSORY HOLDER
 Art. 220035 XLARGE
 Art. 191635 LARGE
 MEDIUM



RIB RACK 4 stainless steel
 Art. 500501



RIB RACK 6 stainless steel
 Art. 500502



CHICKEN SITTER
 Art. 500549



KAMADO FLOORMAT
 Art. 500540 110 X 70 CM



BAMBOO STEAMER
 Art. 750043



MEAT CLAWS
 Art. 500503



MEAT CLAWS 2.0
 Art. 500517



GRILL BOWL
 Art. 500559



TANDOORI SET
 6 foodhooks en 6 skewers
 Art. 500532



VEGETABLE PAN
 Art. 750040



FLAMBADOU
 Art. 500543



HIMALAYA SALTSTONE
 Art. 500527 WITH HOLDER
 Art. 500528 WITHOUT HOLDER



BAKING MAT 2 pc
 Art. 500520



CLEANING KIT
 Art. 400000

250 ML STAINLESS STEEL
 CLEANER, 500 ML KAMADO
 CLEANER, 500 ML GRILL
 CLEANER, MICROFIBER CLOTH
 XL STEEL SPONGE, BUCKET FOR
 CHARCOAL RESIDUE



FIBREGLASS FELT
 Art. 500101 XXLARGE
 XLARGE
 LARGE
 MEDIUM



FELT
 Art. 500100 COMPACT
 MINI

KAMADO MAINTENANCE

YAKINIKU® PIZZA SLIDE

Do you also love baking pizza and can't go fast enough? With the baking mat, you maintain the heat in your Kamado. This will keep your Kamado the perfect pizza oven. Use this baking mat in combination with the multilevel lift, the pizza stone and a heat deflector for that perfect crispy base.

The baking mat is made entirely of high-quality type 304 stainless steel. The strong powder coating gives the mouth a luxurious look and prevents scratches. These materials make the pizza oven extremely heat-resistant and resistant to all weather conditions.



PIZZA SLIDE
Art. 220500 XLARGE
Art. 190500 LARGE



PIZZA SCOOP
Art. 500521



PIZZA STONE
Art. 220040 XLARGE*
Art. 190040 LARGE*
Art. 160040 MEDIUM*
Art. 130040 COMPACT**
Art. 110040 MINI**



ROTISSERIE*** spit incl. motor
Art. 500536



ROTISSERIE BASKET****
Art. 500533



ROUND DRIP PAN
Art. 500546 MEDIUM



ROUND BAKING MAT 4 pc
Art. 500548 MEDIUM

*in combination with multilevel lift/grill lift and heat deflector

**in combination with heat deflector

***can only be used in combination with the pizza slide

****can only be used in combination with the pizza slide and rotisserie spit



MULTILEVEL LIFT stainless steel
Art. 220023 XLARGE
Art. 190023 LARGE



HALF-MOON GRID 2 pc
Art. 220024 XLARGE*
Art. 190024 LARGE*



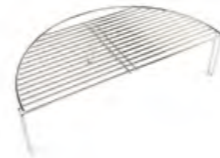
HALF-MOON HEAT DEFLECTOR 2 pc
Art. 220031 XLARGE*
Art. 190031 LARGE*



PRO SET***
Art. 220033 XLARGE
Art. 190033 LARGE



HEAT DEFLECTOR
Art. 160030 MEDIUM*
Art. 130030 COMPACT
Art. 110030 MINI



HALF EXTRA RAISED GRID
 stainless steel
Art. 220028 XLARGE
Art. 190028 LARGE



HALF-MOON BAKING MAT
 6 pc
Art. 500547 XXLARGE
 XLARGE
 LARGE



HALF-MOON DRIP PAN
Art. 500545 XXLARGE
 XLARGE
 LARGE



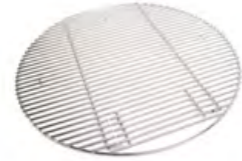
GRATE CLEANING TOOL
Art. 500250



GRID GRIPPER
Art. 500555



GRILL LIFT stainless steel
Art. 160021 MEDIUM



GRILL GRID stainless steel
Art. 220025 XLARGE
Art. 190025 LARGE
Art. 160025 MEDIUM
Art. 130025 COMPACT
Art. 110025 MINI



EXTRA RAISED GRID stainless steel
Art. 220020 XLARGE
Art. 190020 LARGE
Art. 160020 MEDIUM
Art. 130020 COMPACT
Art. 110020 MINI



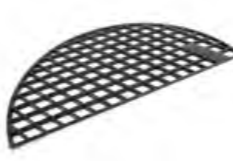
TEPPANYAKI PLATE**
 stainless steel
Art. 190051 LARGE*
Art. 160051 MEDIUM*
Art. 130051 COMPACT*



HALF-MOON TEPPANYAKI PLATE stainless steel
Art. 220051 XLARGE*
Art. 190052 LARGE*



CAST IRON GRID
Art. 190062 LARGE
Art. 160061 MEDIUM
Art. 130061 COMPACT



HALF-MOON CAST IRON GRID
Art. 220061 XLARGE*
Art. 190061 LARGE*



CAST IRON SEASONING KIT
Art. 951000



BBQ CLEANING BRUSH
Art. 500518

*can only be used with multilevel lift/grill lift

**product may differ from image

***consists of 1 multilevel lift, 2 heat deflectors, 2 half-moon grids

GRIDS AND ACCESSORIES

SHICHIRIN ACCESSORIES

Grilling on a Shichirin is not just barbecue, it is more refined, elegant and smaller. When using a Shichirin, friends and family sit around the grill and everyone prepares their own food to their liking. To make this great experience even more unique, we at YAKINIKU® have put together a complete range of Shichirin accessories.



YAKITORI BARS stainless steel
Art. 800801



TWEEZER straight
Art. 500504



TWEEZER curved
Art. 500505



CAST IRON GRID
Art. 800761



BINCHOPAN cast iron
Art. 800750



GRILL GRID stainless steel,
rectangular
Art. 800803



GRILL GRID stainless steel,
round
Art. 800703

DISPOSABLE



GRILL GRID stainless steel,
rectangular, disposable
Art. 800706 10 PC
Art. 800704 100 PC

DISPOSABLE



GRILL GRID stainless steel,
round, disposable
Art. 800706 10 PC
Art. 800704 100 PC



TEPPANYAKI PLATE stainless
steel, round
Art. 800707



TEPPANYAKI PLATE stainless steel, rectangular
Art. 800807



GRID GRIPPER
Art. 800901



ASH BRUSH
Art. 500523



SAUCE MOP
Art. 500513



AXE
Art. 500516



BBQ SPATULA 2 pc
Art. 500557



SIEVE
Art. 500542



CUTTING BOARD wood
Art. 500519



BBQ SKEWERS 20 pc
Art. 500506 Ø1,0 MM
Art. 500507 Ø1,5 MM
Art. 500508 Ø2,5 MM



TABLE PROTECTOR
Art. 500541 70 X 50 CM



JAPANESE SZECHUAN PEPPER
Art. 100501

JAPANESE SMOKED SALT
Art. 100502



BINCHOTAN PURIFIER
Art. 951003

OTHER ACCESSORIES



T-SHIRT PREMIUM white, logo on sleeve and back
Art. 600601XL XLARGE
Art. 600601L LARGE
Art. 600601M MEDIUM
Art. 600601S SMALL



GENTLEMAN POLO PREMIUM light graphite, logo on sleeve and back
Art. 600602XL XLARGE
Art. 600602L LARGE
Art. 600602M MEDIUM
Art. 600602S SMALL



HOODED SWEATER with zipper, light graphite, logo on sleeve and back
Art. 600603XL XLARGE
Art. 600603L LARGE
Art. 600603M MEDIUM
Art. 600603S SMALL



APRON faux leather
Art. 500514



LUXURY LEATHER GLOVES heat resistant, kevlar, one size
Art. 500554



LEATHER GLOVES heat resistant, one size
Art. 500600



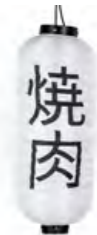
KEYCHAIN faux leather
Art. 600606



PLACEMAT leather, 4 pc
Art. 500560



NAPKINS 100 pc
Art. 500551



JAPANESE LANTERN
Art. 600607



CLASSIC SOFT SHELL JACKET black, men, logo on sleeve and back
Art. 600604XL XLARGE
Art. 600604L LARGE
Art. 600604M MEDIUM
Art. 600604S SMALL



CLASSIC SOFT SHELL JACKET black, woman, logo on sleeve and back
Art. 600605XL XLARGE
Art. 600605L LARGE
Art. 600605M MEDIUM
Art. 600605S SMALL



YAKINIKU® CAP one size
Art. 500511



BENTOBOX
Art. 500537



BOTTLE
Art. 500539



HAND FIRE FAN bamboo
Art. 500526



HAND FIRE FAN
Art. 500510



BADGE
Art. 600608



BARREL 200 liter
Art. 600500

YAKINIKU®
MERCHANDISE

BINCHOTAN. **JAPAN'S BLACK GOLD**

BINCHOTAN IS AN IMPORTANT PART
OF DAILY LIFE **IN JAPAN**

JAPANESE USE IT **TO PURIFY WATER,**
ADD IT WHEN COOKING RICE,
IN THE SHOWER OR ON PLANTS



WITH BINCHOTAN YOU CAN REACH **EXTREMELY HIGH**
TEMPERATURES, UP TO 1000 °C

BINCHOTAN HAS AN EXTREMELY LONG BURNING TIME, 4 TO
6 HOURS. IT BURNS AT A CONSTANT TEMPERATURE
PERFECT FOR USE IN THE YAKINIKU® SHICHIRIN



[MORE INFO](#)



BBQ FLAVOUR
CHARCOAL & SMOKE WOOD



BINCHOTAN WHITE MAITIEW
5 kg
Art. 100204



BINCHOTAN WHITE KONIA
7 kg
Art. 100203



BINCHOTAN WHITE EUCALYPTUS 5 kg
Art. 100202



BINCHOTAN WHITE LYCHEE
5 kg
Art. 100205



CHARCOAL ACACIA
Art. 100101 5 kg
Art. 100102 10 kg



WOOD WOOL
Art. 100326



FIRE LIGHTERS
Art. 100209



BBQ TONGS
Art. 500558



SMOKING BOARDS
Art. 100319



BRIQUETTES QUICK-KOKO
round, 4 pc
Art. 100207



HEXAGON SAWDUST BRIQUETTES 10 kg
Art. 100206



COCONUT CILINDER BRIQUETTES 10 kg
Art. 100213



COCONUT BRIQUETTES 3 kg
Art. 100211



CHARCOAL MARABU
Art. 100201 5 kg
Art. 100200 10 kg



WOOD WRAPS ALDER
Art. 100325



SMOKER BOX
Art. 100323



GLOVES
Art. 100322



SKEWERS
Art. 100321



CHARCOAL STORAGE BOX
Art. 500531



CHUNKS MAPLE
Art. 100312



CHUNKS OAK
Art. 100315



CHUNKS ACACIA
Art. 100314



CHUNKS PEAR
Art. 100311



CHUNKS ALDER
Art. 100313



SMOKE WOOD MAPLE
chips, 500 gr
Art. 100308



SMOKE WOOD OAK
chips, 500 gr
Art. 100301



SMOKE WOOD ACACIA
chips, 500 gr
Art. 100307



SMOKE WOOD PEAR
chips, 500 gr
Art. 100310



SMOKE WOOD ALDER
chips, 500 gr
Art. 100305



CHUNKS APPLE
Art. 100318



CHUNKS APRICOT
Art. 100324



CHUNKS CHERRY
Art. 100316



CHUNKS HICKORY
Art. 100317



CHUNKS BEECH
Art. 100327



SMOKE WOOD APPLE
chips, 500 gr
Art. 100306



SMOKE WOOD APRICOT
chips, 500 gr
Art. 100309



SMOKE WOOD CHERRY
chips, 500 gr
Art. 100304



SMOKE WOOD HICKORY
chips, 500 gr
Art. 100303



SMOKE WOOD BEECH
chips, 500 gr
Art. 100302



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Partner

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