

OUTBACK®



Heat regulation	It is possible to regulate the heat by opening and closing the hood and also through the quantity of charcoal used. There is limited O ² -flow. Satisfactory scorching properties.
Barbecue Quality	Barbecue is mainly made for direct cooking. Hood allows for many advantages like heat concentration and 2 warming surfaces (including the warming rack). Not equipped with a heat gauge; delicate grill; lots of storage areas.
Appearance	Aesthetically sound; womanly shaped barbecue; stylish.
Cleaning	In comparison to other barbecues, this one is more easily cleaned thanks to its porcelain enamelled surfaces. However the cleaning of the ash tray is a little awkward.
Transport	Due to the wheels being located at the front, transport is problematic and it even fell as I was manoeuvring it. The wheels should be better positioned on one side so that the barbecue can be pulled along with more ease.
Capacity	Ideal size for catering for 2 people. Food needs packing in a little more tightly when being used for more people. This barbecue is fine for cooking a few steaks and sausages.

Stability
Well manufactured; double check all screws are tight before using the barbecue. Due to the placement of the wheels, the centre of gravity is on the top, so it is possible for the barbecue to fall to the front.

Operation
Easy to use. The airflow system has been aesthetically solved, but does not close very tightly. Comfortable working height; indirect cooking is restricted as the charcoal tray and cooking surface is of limited capacity.



Andreas Rummel;
TV-Barbecue-Experte



charcoal

Grillfläche (500 x 358mm)

Porzellanemaillierte Grillhaube und -körper

Strapazierfähiger Grillrost aus Chrom

Verchromte Wärmeablage schafft mehr Platz fürs Grillen

Regulierbare Luftzufuhr – temperiert optimal!

Leicht zu reinigender Aschkasten

Hebegriffe für Grillgitter/ -rost

Haube und Grillkörper montiert ab Werk

Abnehmbare Nylonverkleidung