



**SHICHIRIN & KAMADO**  
BBQ, ACCESSORIES, PREMIUM CHARCOAL

# YAKINIKU® KAMADO ORIGINAL JAPANESE GRILL

Kamado's have a millennia-old tradition in Asia and are characterized by their special design and functionality. They are perfectly suited for all types of preparations from "low and slow" (+ 90 °C) to "roasting" (+ 400 °C) and bring the hob and oven from the kitchen to the garden. There are numerous methods of cooking possible, such as cooking at low temperature, yarn, direct & indirect grilling, roasting or baking, everything is possible and to the degree accurately regulated.

The YAKINIKU® kamado's have a massive ceramic casing and have an adjustable air supply and at the bottom lies a coal basket for the fuel. By adjusting the ventilation slides you create the perfect air circulation (chimney effect) which allows you to achieve any desired temperature level.

YAKINIKU® means "grilled meat" in Japanese, which can be traced back to its primary purpose. But grilling on a kamado means much more, of course. It's a one-cooking lifestyle that you enjoy all year round and with which you conjure up excellent grill dishes. Thanks to its high-quality ceramics, the YAKINIKU® kamado is at temperature in no time and keeps the heat steady and stable for many hours. So it's up to you whether you grill a perfect steak, bake a crunchy pizza or cook a refined good piece of meat with a little smoke "low & slow".

Due to its special construction and high-quality ceramic walls, the kamado is extremely energy efficient and economical in the use of charcoal. The kamado is also perfect for winter use, as the glazed ceramics also protect against rain and snow and are therefore weather-resistant. With the practical woodchipper with the COMPACT, MEDIUM, LARGE en XLARGE you can refill at any time and add extra flavors during the preparation without interrupting the cooking process and opening the lid, because as the saying goes: "If You're Lookin'You Ain't Cooking".



## Tips for successfully using the YAKINIKU® kamado:

1. Always use good restaurant quality charcoal. This allows the oxygen to circulate better.
2. Light two or three natural kindling cubes (no kerosene) and open the bottom ventilation slide altogether. Leave the lid open for 10 minutes and then close it.
3. Open the ventilation sliders at the bottom and on top all the way for 10 minutes, then the YAKINIKU® kamado is ready for use. You can set the desired temperature by resetting the ventilation sliders. For yarn at low temperatures 90-120 degrees: Open the lower vent only 2 or 3 inches and the upper only a little bit. Open the ventilation sliders a little further for medium temperatures. Especially in combination with the heat deflector stone (accessory) you get complete control over even heat.
4. Give your dishes a particularly smoky taste by using the Woodchipper (accessory) and occasionally adding some Smokewood (accessory).
5. Do you want to bake bread or pizza? This is also possible without any problems. Open the lower ventilation slide even further. As a general rule, the more air flows through and the more charcoal is in the combustion chamber, the higher the cooking temperature.
6. You can monitor the temperature on the YAKINIKU® kamado on the thermometer in the lid.
7. Has the grilling process ended? Close both ventilation slides completely. The fire is suffocated by the lack of oxygen and the YAKINIKU® kamado goes out. The remaining coal can be used again the next day.

# WHY A KAMADO FROM YAKINIKU®?

- The ceramics are made by a specially developed process and refined with quartz and cordierite and baked in a blast furnace at 1200 degrees. As a result, the YAKINIKU® kamado has high stability and the best heat storage. This makes all YAKINIKU® kamado's robust cookers that can meet all requirements.
- The YAKINIKU® is resistant to all weather conditions and temperature changes.
- The YAKINIKU® kamados can also be used in winter without any problems.
- All metal parts of the YAKINIKU® kamados are made of stainless steel 304.
- This is the best steel when it comes to corrosion protection and heat resistance.
- The ventilation slide at the bottom and on top of the YAKINIKU® is also made of stainless steel stainless steel and will not rust.
- The axle compartment of the YAKINIKU® is extra large so you can store more axle. This is a big advantage over many competing models, especially for longer preparations.

The MEDIUM, LARGE and XLARGE are equipped with durable glass fiber felt. This is of particularly high quality and ensures that the YAKINIKU® kamado is completely sealed. The oxygen supply of the YAKINIKU® is divided into units of measurement. In this way, the air supply can always be optimally controlled. In addition, the ventilation slide is protected by a grille to prevent glowing charcoal from falling out. The YAKINIKU® Woodchipper opening is ideal for adding more wood and extra flavor while grilling without having to open the lid. The closure is absolutely airtight and double insulated. Thanks to the bayonet system, the opening for the woodchipper is easy to operate without damaging the ceramic casing.



Combustion compartment with separate fire pot, axle catcher and various inserts and individual design options for different grilling methods in multiple zones.



Absolutely heat resistant glass fibre seal ensures hermetic sealing of the grill.



The solid stainless steel spring joint keeps the solid lid open and easy to open and close.



Smoke discharge of stainless steel with rain protection and fine adjustment of the ventilation slide for precise setting of the temperatures in the kamado.



Double insulated woodchipper for adding smokewood so that the lid of the burning kamado should not open and the temperature remains stable.



With the thermometer in the lid of the kamado you can always closely monitor the temperature. You can adjust the temperature by means of the ventilation sliders.



**MINI**  
28 cm grill surface



**COMPACT**  
33 cm grill surface



**MEDIUM**  
41 cm grill surface



**LARGE**  
49 cm grill surface



**XLARGE**  
56 cm grill surface



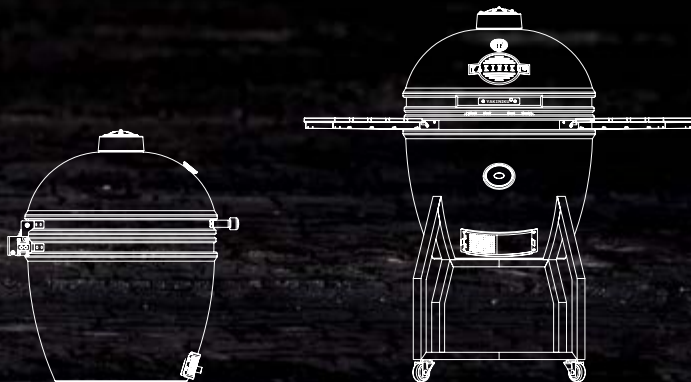
**XXLARGE**  
61 cm grill surface

# XXLARGE - 24 INCH

The YAKINIKU® including Woodchipper opening, grill (61 cm), Coal Basket and Fire Box.

- Each YAKINIKU® kamado is made by hand in a specially developed process. The special ceramics are further refined with quartz and cordierite and baked at 1200° in the blast furnace.
- All stainless steel used in the YAKINIKU® is of quality stainless steel 304 which is dishwasher safe.
- The ventilation control on top of the YAKINIKU® is also made of stainless steel 304.
- The ash compartment of the YAKINIKU® is extra spacious so that more ash can be stored compared to the average kamado.
- The sealing of the YAKINIKU® is made of durable fiberglass.
- The oxygen supply is divided into units of measurement.
- The woodchipper is airtight and double insulated so you can refill smoke chips without burning your fingers. Thanks to the bayonet system, the opening for the Woodchipper is easy to use without damaging the ceramic casing.
- The fire shell consists of several parts, with an ash catcher and a charcoal basket with coal distributor.

The XXLARGE is only available as 1 single item, which is complete with Protective Cover, Pro-Set, Base and Side Tables. Accessories such as a Pizza Stone, Ash Scraper, Woodchipper and other barbecue accessories of our other models fit on this XXLARGE kamado.



XXLARGE | WITH BASE including the frame with wheels and Side Tables, Stainless Steel Grid, Coal Basket, Ashtray and Fire Bowl.  
Article 240000 | **MSRP 2.399,- EUR**

# XLARGE - 22 INCH

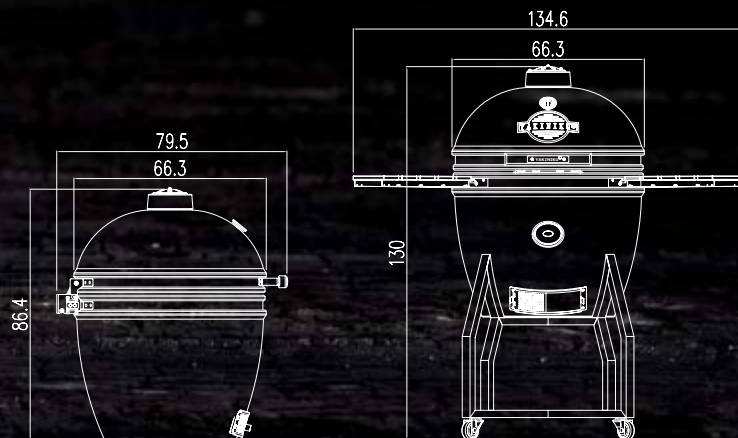
## The YAKINIKU® including Woodchipper opening, grill (56 cm), Coal Basket and Fire Box.

- Each YAKINIKU® kamado is made by hand in a specially developed process. The special ceramics are further refined with quartz and cordierite and baked at 1200° in the blast furnace.
- All stainless steel used in the YAKINIKU® is of quality stainless steel 304 which is dishwasher safe.
- The ventilation control on top of the YAKINIKU® is also made of stainless steel 304.
- The ash compartment of the YAKINIKU® is extra spacious so that more ash can be stored compared to the average kamado.
- The sealing of the YAKINIKU® is made of durable fiberglass.
- The oxygen supply is divided into units of measurement.
- The woodchipper is airtight and double insulated so you can refill smoke chips without burning your fingers. Thanks to the bayonet system, the opening for the Woodchipper is easy to use without damaging the ceramic casing.
- The fire shell consists of several parts, with an ash catcher and a charcoal basket with coal distributor.

## Optional Accessories:

- Stainless Steel Table Nest
- Extra Grill Grid
- Pizza Stone
- Heat Deflector
- Raised Grid
- Chicken Sitter
- Ash Scratcher
- Multilevel Lift
- Rib Racks
- Meat Claws
- Woodchipper
- Protective Cover

**Onze recommendation: Pro-Set**  
2x Half Moon Heat Deflectors  
2x Half Moon Grill Grid  
1x Multilevel Lift



XLARGE | WITHOUT BASE  
Article 220001 | **MSRP 1.569,- EUR**

XLARGE | WITH BASE including the frame with wheels and Side Tables, Stainless Steel Grid, Coal Basket, Ashtray and Fire Bowl.  
Article 220000 | **MSRP 1.900,- EUR**

# LARGE - 19 INCH

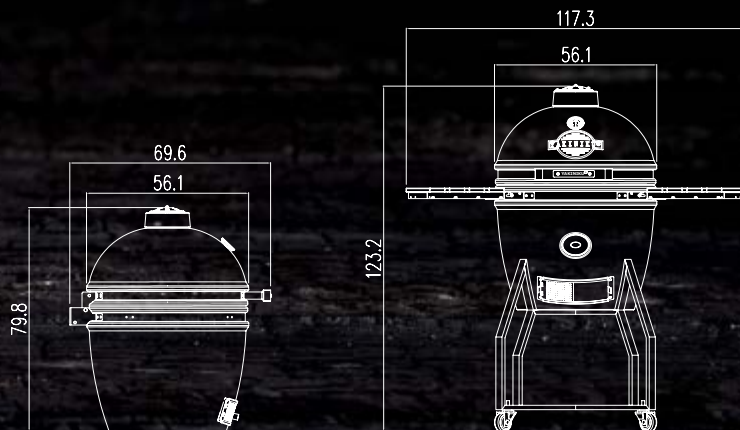
The YAKINIKU® including woodchipper opening, grill (49 cm), coal basket and fire box.

- Each YAKINIKU® kamado is made by hand in a specially developed process. The special ceramics are further refined with quartz and cordierite and baked at 1200° in the blast furnace.
- All stainless steel used in the YAKINIKU® is of quality stainless steel 304 which is dishwasher safe.
- The ventilation control on top of the YAKINIKU® is also made of stainless steel 304.
- The ash compartment of the YAKINIKU® is extra spacious so that more ash can be stored compared to the average kamado.
- The sealing of the YAKINIKU® is made of durable fiberglass.
- The oxygen supply is divided into units of measurement.
- The woodchipper is airtight and double insulated so you can refill smoke chips without burning your fingers. Thanks to the bayonet system, the opening for the woodchipper is easy to use without damaging the ceramic casing.

## Optional Accessories:

- Stainless Steel Table Nest
- Extra Grill Grid
- Pizza Stone
- Heat Deflector
- Raised Grid
- Chicken Sitter
- Ash Scratcher
- Multilevel Lift
- Rib Racks
- Meat Claws
- Woodchipper
- Protective Cover

**Onze recommendation: Pro-Set**  
2x Half Moon Heat Deflectors  
2x Half Moon Grill Grid  
1x Multilevel Lift



LARGE | WITHOUT BASE  
Article 190001 | **MSRP 1.035,- EUR**



LARGE | WITH BASE including the frame with wheels and side tables, stainless steel grill grid, coal basket, ashtray and fire bowl.  
Article 190000 | **MSRP 1.299,- EUR**

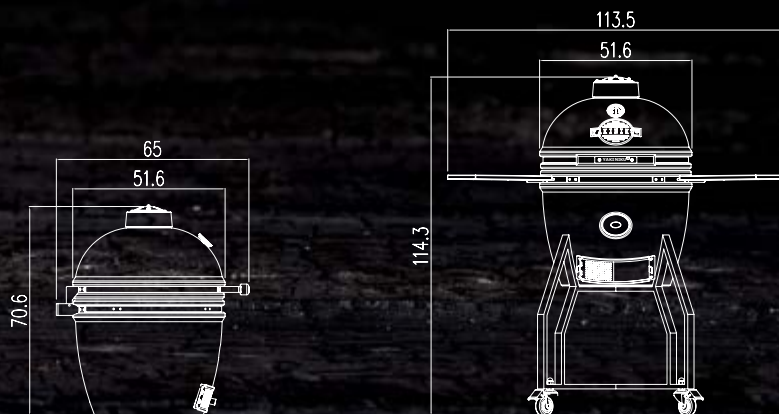
## MEDIUM - 16 INCH

The YAKINIKU® including woodchipper opening, grill (41 cm), coal basket and fire box.

- Each YAKINIKU® kamado is made by hand in a specially developed process. The special ceramics are further refined with quartz and cordierite and baked at 1200° in the blast furnace.
- All stainless steel used in the YAKINIKU® is of quality stainless steel 304 which is dishwasher safe.
- The ventilation control on top of the YAKINIKU® is also made of stainless steel 304.
- The ash compartment of the YAKINIKU® is extra spacious so that more ash can be stored compared to the average kamado.
- The sealing of the YAKINIKU® is made of durable fiberglass.
- The oxygen supply is divided into units of measurement.
- The woodchipper is airtight and double insulated so you can refill smoke chips without burning your fingers. Thanks to the bayonet system, the opening for the woodchipper is easy to use without damaging the ceramic casing.

### Optional Accessories:

- Stainless Steel Table Nest
- Extra Grill Grid
- Pizza Stone
- Heat Deflector
- Raised Grid
- Chicken Sitter
- Ash Scratcher
- Multilevel Lift
- Rib Racks
- Meat Claws
- Woodchipper
- Protective Cover



MEDIUM | WITHOUT BASE  
Article 160001 | MSRP 939,- EUR



MEDIUM | WITH BASE including the frame with wheels and side tables, stainless steel grill grid, coal basket, ashtray and fire bowl.  
Article 160000 | MSRP 1.179,- EUR

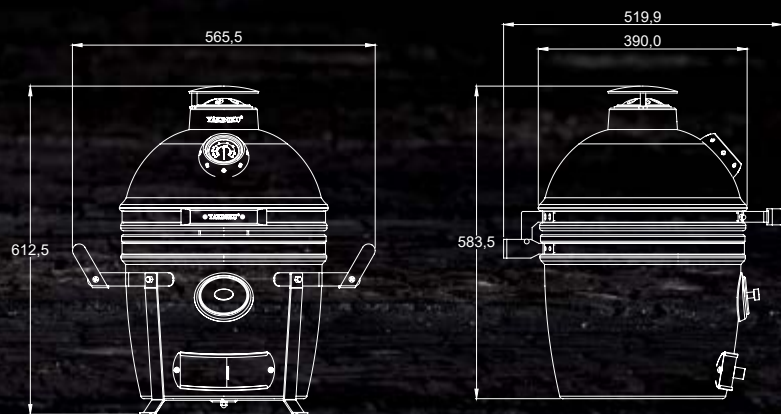
## COMPACT - 13 INCH

The YAKINIKU® including woodchipper opening, grill (31 cm), coal basket and fire box.

- Each YAKINIKU® kamado is made by hand in a specially developed process. The special ceramics are further refined with quartz and cordierite and baked at 1200° in the blast furnace.
- All stainless steel used in the YAKINIKU® is of quality stainless steel 304 which is dishwasher safe.
- The ventilation control on top of the YAKINIKU® is also made of stainless steel 304.
- The ash compartment of the YAKINIKU® is extra spacious so that more ash can be stored compared to the average kamado.
- The sealing of the YAKINIKU® is made of durable fiberglass.
- The oxygen supply is divided into units of measurement.
- The woodchipper is airtight and double insulated so you can refill smoke chips without burning your fingers. Thanks to the bayonet system, the opening for the woodchipper is easy to use without damaging the ceramic casing.
- The portable frame allows you to use this YAKINIKU® anywhere.

### Optional Accessories:

- Stainless Steel Table Nest
- Extra Grill Grid
- Pizza Stone
- Heat Deflector
- Raised Grid
- Chicken Sitter
- Ash Scratcher
- Rib Racks
- Meat Claws
- Woodchipper
- Protective Cover



COMPACT | WITH PORTABLE FRAME camping frame, stainless steel grill grid, coal basket and fire bowl.  
Article 130001 | MSRP 639,- EUR



## MINI - 11 INCH

The YAKINIKU® including grill (29 cm), coal basket and fire box.

- Each YAKINIKU® kamado is made by hand in a specially developed process. The special ceramics are further refined with quartz and cordierite and baked at 1200° in the blast furnace.
- All stainless steel used in the YAKINIKU® is of quality stainless steel 304 which is dishwasher safe.
- The ventilation control on top of the YAKINIKU® is also made of stainless steel 304.
- The sealing of the YAKINIKU® is made of durable fiberglass.
- The oxygen supply is divided into units of measurement.
- The portable frame allows you to use this YAKINIKU® anywhere.

### Optional Accessories:

- Extra Grill Grid
- Pizza Stone
- Heat Deflector
- Raised Grid
- Chicken Sitter
- Ash Scratcher
- Rib Racks
- Meat Claws



MINI | WITH FRAME including portable frame, stainless steel grill grid, coal basket and fire bowl  
Article 110001 | MSRP 499,- EUR

## SHICHIRIN - UNIQUE TABLE GRILL BASED ON JAPANESE TRADITION

The special thing about grilling with the Shichirin is the cozy sitting around the fire. It's a bit similar to gourmet food, all the delicious food on the table is presented in small portions. In vain, you will seek out the grill master who is in charge. When using a Shichirin, friends and family take a seat around the grill and everyone prepares their own food to their own wishes.

**A Shichirin is a compact and versatile table grill that you can easily take or move at any time. With this grill we can enjoy and create cosiness on and around the dining table.**

Maybe you already knew the Shichirin grill from the history of the Japanese Edo period in 1603. During this period, these table grills became very popular and were used daily as a kitchen appliance. The use of this grill was initially reserved only for the Samurai, people of nobility and the richer citizens. Later this changed and the grill was used under all layers of society. The versatile table grill was widely used on festive occasions such as outdoor folk festivals, even in the cold season. A classic Japanese autumn dish, for example, is Pacific Jackfish. But the Shichirin is also used to this day in tea ceremonies, which are very popular in Japan.

Whether you use the Shichirin in combination with the grid, the Teppanyaki or the yakitori bars; The Shichirin is on it's very best with Binchotan charcoal.



# SHICHIRIN GRILL - ROUND



## Shichirin Grill, round (31 cm)

The Japanese table grill culture means bringing friends and family together for a special meal. A sultry summer evening, the dining table richly filled with fresh delicacies, perhaps with a good bottle of wine or a cool beer. Enjoy an evening program for young and old in a unique and relaxed setting. With the Shichirin you go on a culinary journey with your friends or family again and again.

**Thanks to the high quality of the ceramics, the YAKINIKU® Shichirin is one of the best of the best.**

The ceramics are refined with quartz and cordierite and fired at 1200 degrees during a specially developed process. This makes it a real powerhouse with which the grill meets everyone's requirements. The grill is beautifully finished with bamboo and stainless steel details and easy to clean due to the glazed exterior.

In addition to being used as a Yakitori grill (skewers), a Teppanyaki plate can also be obtained as an accessory on the round grill, which comes standard with a grid.

## Optional Accessories:

- Black grill tweezers
- Teppanyaki plate
- Binchotan, charcoal and briquettes

**Suitable for 4-6 people.**



Includes a bamboo coaster, portable base and stainless steel grill grid  
Article 800700 | MSRP 299,- EUR



# SHICHIRIN GRILL - RECTANGULAR

## Shichirin Grill, rectangular (39x21 cm)

Do you want to cook a delicious piece of beef, lamb or pork on the grill at the perfect temperature? Or does the menu today contain fresh fish, lobster, shrimp, or other shellfish? Or have you planned a vegetarian dinner and want to serve crunchy vegetables? Yes, why not a bit of everything?



Grilling with Yakitori skewers is also very popular. For this, vegetables, pieces of chicken or fish are skewered on long, thin needles. With the help of the stainless steel Yakitori bars, you can then place it above the high heat (900-950 degrees) in the Shichirin.

The glazed layer makes the grill particularly easy to clean after use. The grill is beautifully finished with bamboo and stainless steel details. We recommend using the Shichirin only outdoors with briquettes, charcoal or Binchotan.

Tweezers are used when grilling on the Shichirin. These have a centuries-old tradition. You choose one grill master at the table, he will work with the straight tweezers (only raw meat can be picked up with this). All other people at the table are given curved tweezers with which they can remove the grilled meat from the Shichirin. This is to prevent cross-contamination!

### Optional Accessories:

- Black grill tweezers, straight or curved
- Binchotan, charcoal and briquettes
- Yakitori bars and needles made of stainless steel

**Suitable for 4-6 people.**



Includes a bamboo coaster, portable base and stainless steel grill grid  
Article 800800 | MSRP 299,- EUR



## ACCESSORIES KAMADO & SHICHIRIN

Especially the grilling in multiple zones and indirect heat for slow cooking are the special features of the YAKINIKU® kamado. A wide range of accessories makes the kamado completely tailorable to your wishes. The Shichirin is a nice table grill which can bring the world of the Yakitori and the Teppanyaki plate into your home.



# KAMADO



**PROTECTIVE COVER** for kamado grill  
 22" | Art. 220200 | **MSRP 97,96 EUR**  
 19" | Art. 190200 | **MSRP 79,54 EUR**  
 16" | Art. 160200 | **MSRP 76,24 EUR**  
 13" | Art. 130200 | **MSRP 61,71 EUR**  
 11" | Art. 110200 | **MSRP 38,71 EUR**



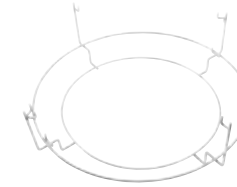
**SET BASE AND SIDE TABLES**  
 (kamado not included)  
 22" | Art. 220004 | **MSRP 469,31 EUR**  
 19" | Art. 190004 | **MSRP 298,20 EUR**  
 16" | Art. 160004 | **MSRP 298,20 EUR**



**TABLE NEST** stainless steel,  
 for a secure stand on furniture etc.  
 (suitable for XLARGE, LARGE en MEDIUM)  
 Art. 190011 | **MSRP 102,28 EUR**



**HALF MOON GRID**  
 combine with a Multilevel Lift  
 for extra grill height, 2 pcs  
 22" | Art. 220024 | **MSRP 162,34 EUR**  
 19" | Art. 190024 | **MSRP 98,32 EUR**



**MULTILEVEL LIFT**  
 stainless steel, extra grill height  
 22" | Art. 220023 | **MSRP 62,07 EUR**  
 19" | Art. 190023 | **MSRP 53,87 EUR**  
 16" | Art. 160021 | **MSRP 29,24 EUR**



\*only to be used with Multilevel Lift

**HALF MOON DEFLECTOR**  
 perfect voor indirect cooking, 2 pcs  
 22" | Art. 220031 | **MSRP 52,94 EUR**  
 19" | Art. 190031 | **MSRP 45,95 EUR**



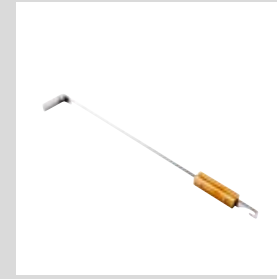
**HEAT DEFLECTOR**  
 perfect voor indirect cooking  
 16" | Art. 160030 | **MSRP 25,91 EUR**  
 13" | Art. 130030 | **MSRP 27,04 EUR**  
 11" | Art. 110030 | **MSRP 25,91 EUR**



**GRILL GRID**  
 stainless steel  
 22" | Art. 220025 | **MSRP 118,59 EUR**  
 19" | Art. 190025 | **MSRP 90,17 EUR**  
 16" | Art. 160025 | **MSRP 60,93 EUR**  
 13" | Art. 130025 | **MSRP 48,41 EUR**  
 11" | Art. 110025 | **MSRP 29,70 EUR**



**EXTRA VERHOOGD ROOSTER**  
 stainless steel, extra grill surface  
 22" | Art. 220020 | **MSRP 93,95 EUR**  
 19" | Art. 190020 | **MSRP 73,73 EUR**  
 16" | Art. 160020 | **MSRP 60,66 EUR**  
 13" | Art. 130020 | **MSRP 50,09 EUR**  
 11" | Art. 110020 | **MSRP 31,51 EUR**



**ASH CLEANING TOOL** fits XLARGE, LARGE  
 and MEDIUM, with bottle opener  
 Art. 221916 | **MSRP 20,68 EUR**



**NOTCH GRILL CLEANER** with bottle opener  
 Art. 500250 | **MSRP 22,31 EUR**



**PIZZA SHOVEL**  
 Art. 500521 | **MSRP 39,97 EUR**



\*product may differ from image

**TEPPANYAKI PLATE** stainless steel, used  
 for baking and Japanese Teppanyaki dishes  
 22" | Art. 220051 | **MSRP 116,17 EUR**  
 19" | Art. 190051 | **MSRP 139,44 EUR**  
 16" | Art. 160051 | **MSRP 49,95 EUR**  
 13" | Art. 130051 | **MSRP 39,95 EUR**

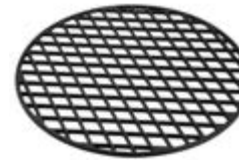


\*fits the XLARGE, LARGE and MEDIUM, only in  
 combination with Multilevellift and Heat Deflector

**PIZZA STONE** shock-resistant ceramic  
 stone for even heat distribution  
 22" | Art. 220040 | **MSRP 63,94 EUR**  
 19" | Art. 190040 | **MSRP 43,78 EUR**  
 16" | Art. 160040 | **MSRP 43,78 EUR**  
 13" | Art. 130040 | **MSRP 32,93 EUR**  
 11" | Art. 110040 | **MSRP 27,04 EUR**



**PRO-SET**  
 1 Multilevel Lift, 2 Half Moon Deflectors  
 2 Half Moon Grids  
 22" | Art. 220033 | **MSRP 274,20 EUR**  
 19" | Art. 190033 | **MSRP 169,19 EUR**



**FULL CAST IRON GRID**  
 stainless steel  
 19" | Art. 190060 | **MSRP 55,56 EUR**  
 16" | Art. 160060 | **MSRP 49,90 EUR**  
 13" | Art. 130061 | **MSRP 39,98 EUR**



**WOODCHIPPER** easily add smoke wood  
 without opening the lid, fits XLARGE,  
 LARGE, MEDIUM and COMPACT  
 Art. 191500 | **MSRP 59,65 EUR**



**FIBER GLASS FELT** heat resistant  
 Art. 500101 | **MSRP 60,66 EUR**

# SHICHIRIN



**RIB RACK 4** fits 4 ribs,  
stainless steel, dishwasher safe  
Art. 500501 | **MSRP 24,24 EUR**



**RIB RACK 4** fits 6 ribs,  
stainless steel, dishwasher safe  
Art. 500502 | **MSRP 27,94 EUR**



**CHICKEN SITTER** fits chicken up to 1 kg,  
stainless steel, foldable  
Art. 500500 | **MSRP 11,84 EUR**



**SHICHIRIN GRID**  
stainless steel, rectangular, 400x200 mm  
Art. 800803 | **MSRP 20,69 EUR**



**SHICHIRIN GRID** stainless steel,  
disposable, rectangular, 400x200 mm, 10 pcs  
Art. 800806 | **MSRP 8,65 EUR**



**HAND FIRE FAN**  
to fan the fire or cool down on hot days  
Art. 500510 | **MSRP 4,55 EUR**

DISPOSABLE

**SHICHIRIN GRID**  
stainless steel, round, Ø300 mm  
Art. 800703 | **MSRP 19,90 EUR**

**SHICHIRIN GRID** stainless steel, disposable,  
round, Ø300 mm, 10 pcs  
Art. 800706 | **MSRP 8,32 EUR**



**BAMBOO HAND FIRE FAN**  
to fan the fire or cool down on hot days  
Art. 500526 | **MSRP 23,82 EUR**



**YAKITORI BARS**  
stainless steel, support system for Yakitori,  
can be combined with Yakitori skewers  
Art. 800801 | **MSRP 59,98 EUR**



**TWEEZERS**  
use for Yakitori, straight  
to put raw meat on the grill  
Art. 500504 | **MSRP 13,07 EUR**



**TWEEZERS**  
use for Yakitori, bended  
to put raw meat on the grill  
Art. 500505 | **MSRP 12,41 EUR**



**CLEANING SET**  
consists of:  
Stainless Steel Cleaner, 250 ml  
Kamado Cleaner, 500 ml  
Grill Cleaner, 500 ml  
Microfibre Cloth  
XL Stainless Steel Sponge  
Ash Bucket with lid  
Art. 400000 | **MSRP 59,73 EUR**



**MEAT NEEDLES**  
1,0 mm, in Tube, 20 st  
Art. 500506 | **MSRP 9,98 EUR**  
1,5 mm, in Tube, 20 st  
Art. 500507 | **MSRP 11,98 EUR**  
2,5 mm, in Tube, 20 st  
Art. 500508 | **MSRP 12,98 EUR**



**SHICHIRIN TEPPANYAKI**  
stainless steel, used for baking and  
Japanese Teppanyaki dishes  
Art. 800707 | **MSRP 54,47 EUR**



**SHICHIRIN ASH BRUSH**  
use to clean the Shichirin  
Art. 500523 | **MSRP 5,69 EUR**

## BBQ ACCESSORIES



**SAUCE MOP**  
to spread the sauce evenly over the meat  
Art. 500513 | **MSRP 7,72 EUR**



**AXE**  
Art. 500516 | **MSRP 50,87 EUR**



**GRILL CLEANING BRUSH**  
Art. 500518 | **MSRP 12,07 EUR**

## MERCHANDISE



**PLACEMAT** artificial leather, 4 pcs  
Art. 500515 | **MSRP 24,75 EUR**



**BBQ SCHORT** artificial leather  
Art. 500514 | **MSRP 99,80 EUR**



**KEYCHAIN** artificial leather  
Art. 600606 | **MSRP 13,66 EUR**



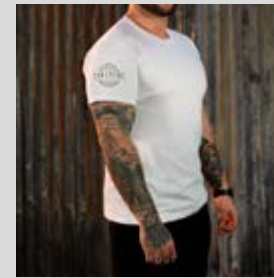
**MEAT CLAWS**  
for preparing pulled pork, pulled chicken  
and more, galvanized steel and bamboo  
Art. 500503 | **MSRP 23,68 EUR**



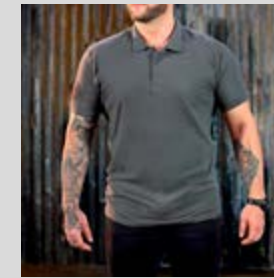
**MEAT CLAWS 2.0**  
for preparing pulled pork, pulled chicken  
and more  
Art. 500517 | **MSRP 7,07 EUR**



**CUTTING BOARD**  
Art. 500519 | **MSRP 50,96 EUR**



**TSHIRT PREMIUM** white  
Art. 600601S | **MSRP 14,98 EUR**  
Art. 600601M | **MSRP 14,98 EUR**  
Art. 600601L | **MSRP 14,98 EUR**  
Art. 600601XL | **MSRP 14,98 EUR**



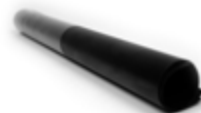
**GENTLEMAN POLO**  
Premium Light Graphite  
Art. 600602S | **MSRP 19,95 EUR**  
Art. 600602M | **MSRP 19,95 EUR**  
Art. 600602L | **MSRP 19,95 EUR**  
Art. 600602XL | **MSRP 19,95 EUR**



**HOODED SWEATER**  
with zipper, Light Graphite  
Art. 600603S | **MSRP 29,97 EUR**  
Art. 600603M | **MSRP 29,97 EUR**  
Art. 600603L | **MSRP 29,97 EUR**  
Art. 600603XL | **MSRP 29,97 EUR**



**BBQ GLOVES**  
kevlar, heat resistant, one size  
Art. 500600 | **MSRP 22,28 EUR**



**BAKING MATS**  
Art. 500520 | **MSRP 8,20 EUR**



**JAPANESE SZECHUAN PEPPER**  
Art. 100501 | **MSRP 9,90 EUR**

**JAPANESE SMOKED SALT**  
Art. 100502 | **MSRP 9,90 EUR**



**CLASSIC SOFT SHELL JACKET**  
black, man / woman  
Art. 600604S | **MSRP 79,97 EUR**  
Art. 600604M | **MSRP 79,97 EUR**  
Art. 600604L | **MSRP 79,97 EUR**  
Art. 600604XL | **MSRP 79,97 EUR**  
Art. 600605S | **MSRP 79,97 EUR**  
Art. 600605M | **MSRP 79,97 EUR**  
Art. 600605L | **MSRP 79,97 EUR**  
Art. 600605XL | **MSRP 79,97 EUR**



**YAKINIKU CAP** one size  
Art. 500511 | **MSRP 22,77 EUR**



**COOK BOOK SHICHIRIN**  
Japanese grill - The Magic of YAKINIKU®  
NL | Art. 500524 | **MSRP 24,98 EUR**



# NEW PRODUCTS



**CAST IRON GRID**  
met Meatmarker

16" | Art. 160061 | **MSRP 49,90 EUR**  
13" | Art. 130061 | **MSRP 39,98 EUR**



**1/2 CAST IRON GRID**  
met Meatmarker

22" | Art. 220061 | **MSRP 59,98 EUR**  
19" | Art. 190061 | **MSRP 39,97 EUR**



**YAKINIKU**

incl. Onderstel en Zijtafels en Pro-Set  
22" | Art. 220019 | **MSRP 2.070,- EUR**  
19" | Art. 190019 | **MSRP 1.399,- EUR**



**VEGETABLE PAN**

Art. 750040 | **MSRP 19,99 EUR**



**TANDOOR RACK**

incl. 6 Foodhooks and 6 Skewers  
Art. 500532 | **MSRP 29,50 EUR**



**PIZZA MOND**

22" | Art. 220500 | **MSRP 249,93 EUR**  
19" | Art. 190500 | **MSRP 209,94 EUR**



**TEPPANYAKI PLATE**  
stainless steel

22" | Art. 220051 | **MSRP 116,17 EUR**  
19" | Art. 190051 | **MSRP 139,44 EUR**



**HIMALAYAN SALTSTONE**  
with holder

Art. 500527 | **MSRP 35,98 EUR**



**BINCHOPAN**

Art. 800750 | **MSRP 99,98 EUR**



**ROTISSERIE SPIT** incl. motor

Art. 500536 | **MSRP 99,99 EUR**



**ROTISSERIE BASKET**

Art. 500533 | **MSRP 49,98 EUR**



**BENTOBOX**

Art. 500537 | **MSRP 13,98 EUR**

**HIMALAYAN ZOUTSTEEN**  
without holder  
Art. 500528 | **MSRP 19,99 EUR**



**SHICHIRIN CAST IRON GRID**  
met Meatmarker

Art. 800761 | **MSRP 37,24 EUR**



**DOME THERMOMETER**

Art. 500529 | **MSRP 84,97 EUR**



**SIDE TABLE THERMOMETER**

Art. 500530 | **MSRP 84,97 EUR**



**BIDON**

Art. 500539 | **MSRP 20,00 EUR**



**LEATHER GLOVES**

Art. 500554 | **MSRP 39,50 EUR**



**SHICHIRIN ELECTRIC ACCESSORY**  
round

Art. 800740 | **MSRP 99,97 EUR**



**SHICHIRIN ELECTRIC ACCESSORY**  
rectangular  
Art. 800840 | **MSRP 99,97 EUR**



**FLOORMAT KAMADO** 110x70cm  
Art. 500540 | **MSRP 99,00 EUR**



**FLOORMAT SHICHIRIN** 70x50cm  
for rectangular Shichirin  
Art. 500541 | **MSRP 49,99 EUR**



DISPOSABLE

**DRIP PAN HALF MOON** fits XLARGE and  
LARGE, disposable, 6 pcs  
22"/19" | Art. 500547 | **MSRP 17,82 EUR**



DISPOSABLE

**DRIP PAN 16"** disposable  
4 pcs  
16" | Art. 500548 | **MSRP 17,82 EUR**



**CHICKEN SITTER 2.0**  
Art. 500549 | **MSRP 19,96 EUR**



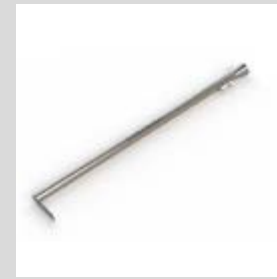
**STAINLESS STEEL SIEVE**  
Art. 500542 | **MSRP 19,96 EUR**



**BAMBOO STEAMER**  
Art. 750043 | **MSRP 49,99 EUR**



**WOKPAN**  
L Ø40cm, S Ø30cm  
L | Art. 750041 | **MSRP 26,99 EUR**  
S | Art. 750042 | **MSRP 22,95 EUR**



**BLOWPIPE**  
Art. 500550 | **MSRP 39,99 EUR**



**SHICHIRIN TEPPANYAKI** rectangular  
Art. 800807 | **MSRP 64,94 EUR**



**GRID GRABBER**  
for Shichirin Teppanyaki  
Art. 800901 | **MSRP 29,99 EUR**



**VULCANO**  
22"/19" | Art. 500544 | **MSRP 59,97 EUR**  
16" | Art. 500522 | **MSRP 54,98 EUR**



**DRIP PAN HALF MOON**  
fits XLARGE and LARGE  
22"/19" | Art. 500545 | **MSRP 20,17 EUR**



**DRIP PAN 16"** fits MEDIUM  
16" | Art. 500546 | **MSRP 24,14 EUR**



**DUTCH OVAL** high, cast iron  
L | Art. 750015 | **MSRP 175,- EUR**  
M | Art. 750016 | **MSRP 170,- EUR**  
S | Art. 750017 | **MSRP 165,- EUR**



**DUTCH OVAL** low, cast iron  
L | Art. 750025 | **MSRP 165,- EUR**  
M | Art. 750026 | **MSRP 155,- EUR**  
S | Art. 750027 | **MSRP 150,- EUR**



**DUTCH OVAL GRILL** low, cast iron  
Art. 750028 | **MSRP 145,- EUR**

# OUTDOOR KITCHEN



**NAPKINS** 100 pcs  
Art. 500551 | **MSRP 18,30 EUR**



**COOK BOOK KAMADO**  
Japanese grill - The Magic of YAKINIKU®  
NL | Art. 500552 | **MSRP 27,45 EUR**  
DE | Art. 500553 | **MSRP 27,45 EUR**



## OUTDOORKITCHEN ALUMINIUM FRAME 120x80

**OUTDOORKITCHEN VOLKERN** 120x80 Full  
**OUTDOORKITCHEN VOLKERN** 120x80 with hole for MEDIUM kamado  
**OUTDOORKITCHEN VOLKERN** 120x80 with hole for LARGE kamado  
**OUTDOORKITCHEN VOLKERN** 120x80 with hole for XLARGE kamado  
**OUTDOORKITCHEN VOLKERN** 120x80 with hole for sink and crane

Art. 900001 | **MSRP 1.095,95 EUR**

Art. 900010 | **MSRP 455,40 EUR**  
Art. 900011M | **MSRP 592,02 EUR**  
Art. 900011L | **MSRP 592,02 EUR**  
Art. 900011XL | **MSRP 592,02 EUR**  
Art. 900012 | **MSRP 592,02 EUR**

## OUTDOORKITCHEN ALUMINIUM FRAME 80x80

**OUTDOORKITCHEN VOLKERN** 80x80 Full  
**OUTDOORKITCHEN VOLKERN** 80x80 with hole for MEDIUM kamado  
**OUTDOORKITCHEN VOLKERN** 80x80 with hole for LARGE kamado  
**OUTDOORKITCHEN VOLKERN** 80x80 with hole for XLARGE kamado  
**OUTDOORKITCHEN VOLKERN** 80x80 with hole for sink and crane

Art. 900002 | **MSRP 999,95 EUR**

Art. 900013 | **MSRP 364,32 EUR**  
Art. 900014M | **MSRP 500,94 EUR**  
Art. 900014L | **MSRP 500,94 EUR**  
Art. 900014XL | **MSRP 500,94 EUR**  
Art. 900015 | **MSRP 500,94 EUR**

**SET CASTOR WHEELS** 4 pcs  
**SET TO WHEELBARROW** Big wheels + Bars

Art. 900003 | **MSRP 159,39 EUR**  
Art. 900004 | **MSRP 341,55 EUR**

## BINCHOTAN - THE BLACK GOLD

Traditionally, Binchotan is used in a Shichirin grill or Japanese kamado grill. This special charcoal (also called white charcoal) is a unique charcoal product that originated in Japan. Binchotan is one of the best natural fuels in the world. This special Premium charcoal reaches a temperature of up to 1000 - 1200 °C and has an average carbon percentage of 95 - 98%. It is still made by hand from woods such as Lychee, Maitiew, Konia or Eucalyptus. This process takes more than 9 days and the result is a Premium charcoal with a ceramic-like structure. Once ignited, it burns extremely long and develops little odor and ash.

You achieve optimal results due to the extremely high cooking temperature that the charcoal can reach while the food remains wonderfully juicy on the inside. A small amount of Binchotan is enough to keep the Shichirin going for hours.

Binchotan is as hard as iron and does not crumble. The internal structure resembles a maze of connected pores with a surface area of 250 m<sup>2</sup> per gram each. In Japanese cuisine, Binchotan enhances the aroma and taste of the food.



MORE INFO



**BRIQUETTES QUICK KOKO** round,  
4 pcs  
Art. 100207 | **MSRP 10,94 EUR**



**HEXAGON SAWDUST  
BRIQUETTES** 10 kg  
Art. 100206 | **MSRP 28,31 EUR**



**COCONUT CILINDER  
BRIQUETTES**, 10 kg  
Art. 100213 | **MSRP 26,97 EUR**



**COCONUT BRIQUETTES** 3 kg  
Art. 100211 | **MSRP 7,99 EUR**



**BINCHOTAN Maitiew**, 5 kg  
Art. 100204 | **MSRP 82,93 EUR**



**BINCHOTAN Konia**, 7 kg  
Art. 100203 | **MSRP 81,45 EUR**



**BINCHOTAN Eucalyptus**, 5 kg  
Art. 100202 | **MSRP 64,14 EUR**



**BINCHOTAN Lychee**, 5 kg  
Art. 100205 | **MSRP 56,13 EUR**



**CHARCOAL Marabú**  
5 kg | Art. 100201 | **MSRP 11,60 EUR**  
10 kg | Art. 100200 | **MSRP 23,62 EUR**



**CHARCOAL Acacia**  
5 kg | Art. 100101 | **MSRP 8,95 EUR**  
10 kg | Art. 100102 | **MSRP 17,90 EUR**



**FIRE LIGHTER**  
Art. 100209 | **MSRP 1,98 EUR**



**WATER PURIFICATION**  
Art. 100250 | **MSRP 9,90 EUR**



**SMOKING BOARD**  
Art. 100319 | **MSRP 10,53 EUR**



**WOOD WRAPS Alder**  
Art. 100325 | **MSRP 21,61 EUR**



**SMOKER BOX**  
Art. 100323 | **MSRP 12,38 EUR**



**GLOVES**  
Art. 100322 | **MSRP 17,60 EUR**



**MEAT SKEWERS**  
Art. 100321 | **MSRP 14,28 EUR**



**MARABÚ STORAGE VESSEL**  
Art. 500531 | **MSRP 39,50 EUR**



**CHUNK Maple**, 500 g  
Art. 100312 | **MSRP 12,79 EUR**



**CHUNK Oak**, 500 g  
Art. 100315 | **MSRP 12,79 EUR**



**CHUNK Pear**, 500 g  
Art. 100311 | **MSRP 12,79 EUR**



**SMOKE WOOD Maple**, 500 g  
Art. 100308 | **MSRP 5,49 EUR**



**SMOKE WOOD Oak**, 500 g  
Art. 100301 | **MSRP 5,49 EUR**



**SMOKE WOOD Pear**, 500 g  
Art. 100310 | **MSRP 5,49 EUR**



**CHUNK Acacia**, 500 g  
Art. 100314 | **MSRP 12,79 EUR**



**CHUNK Alder**, 500 g  
Art. 100313 | **MSRP 12,79 EUR**



**CHUNK Apple**, 500 g  
Art. 100318 | **MSRP 12,79 EUR**



**SMOKE WOOD Acacia**, 500 g  
Art. 100307 | **MSRP 5,49 EUR**



**SMOKE WOOD Alder**, 500 g  
Art. 100305 | **MSRP 5,49 EUR**



**SMOKE WOOD Apple**, 500 g  
Art. 100306 | **MSRP 5,49 EUR**



**CHUNK Apricot**, 500 g  
Art. 100324 | **MSRP 12,79 EUR**



**CHUNK Cherry**, 500 g  
Art. 100316 | **MSRP 12,79 EUR**



**CHUNK Hickory**, 500 g  
Art. 100317 | **MSRP 12,79 EUR**



**SMOKE WOOD Apricot**, 500 g  
Art. 100309 | **MSRP 5,49 EUR**



**SMOKE WOOD Cherry**, 500 g  
Art. 100304 | **MSRP 5,49 EUR**



**SMOKE WOOD Hickory**, 500 g  
Art. 100303 | **MSRP 5,49 EUR**



# PRICE LIST

|     | Article Number         | Description  | MSRP<br>excl. VAT |
|-----|------------------------|--|-------------------|
|     | <b>24" XXLARGE BBQ</b> |  |                   |
| NEW | 240000                 | XXLARGE 24" YAKINIKU incl. Base, Side Tables, Pro-Set and Protective Cover * | € 1.983,39        |
|     | <b>22" XLARGE BBQ</b>  |  |                   |
|     | 220000                 | XLARGE 22" YAKINIKU incl. Base and Side Tables                               | € 1.570,25        |
|     | 220001                 | XLARGE 22" YAKINIKU Ceramic Grill  | € 1.296,69        |
|     | 220002                 | 22" YAKINIKU Side Tables   | € 71,39           |
|     | 220003                 | 22" YAKINIKU Stainless Steel Carriage  | € 316,47          |
|     | 220004                 | 22" YAKINIKU Stainless Steel Carriage and Side Tables                        | € 387,86          |
| NEW | 220019                 | XLARGE 22" YAKINIKU Set incl. Base, Side Tables and Pro-set *                | € 1.710,74        |
|     | 220020                 | 22" YAKINIKU Extra Raised Grill Grid   | € 77,64           |
|     | 220023                 | 22" YAKINIKU Multilevel Lift   | € 51,30           |
|     | 220024                 | 22" YAKINIKU Half Moon Grid (2 pcs)  | € 134,17          |
|     | 220025                 | 22" YAKINIKU Grill Grid  | € 98,01           |
|     | 220028                 | 22" YAKINIKU 1/2 Extra Raised Grid   | € 73,55           |
|     | 220031                 | 22" YAKINIKU Half Moon Deflector (2 pcs)                                     | € 43,75           |
|     | 220033                 | 22" YAKINIKU Pro-Set *   | € 226,61          |
| NEW | 220035                 | 22" YAKINIKU Accessory Holder Carriage                                       | € 45,37           |
|     | 220040                 | 22" YAKINIKU Ceramic Pizza Stone ***   | € 52,84           |
| NEW | 220051                 | 22" Yakiniku Teppanyaki Plate Stainless Steel                                | € 96,01           |
| NEW | 220061                 | 22" YAKINIKU 1/2 Checkered Grid, Cast Iron Meatmarker                        | € 49,57           |
|     | 220071                 | 22" YAKINIKU All Round Base / Carriage                                       | € 901,62          |
|     | 220200                 | 22" YAKINIKU Protective Cover, Black   | € 80,96           |
| NEW | 220500                 | 22" YAKINIKU Pizza Mouth   | € 206,55          |
|     | <b>19" LARGE BBQ</b>   |  |                   |
|     | 190000                 | LARGE 19" YAKINIKU incl. Base and Side Tables                                | € 1.073,55        |
|     | 190001                 | LARGE 19" YAKINIKU Ceramic Grill   | € 855,37          |
|     | 190002                 | 19" YAKINIKU Side Tables   | € 50,73           |
|     | 190003                 | 19" YAKINIKU Stainless Steel Carriage  | € 195,71          |
|     | 190004                 | 19" YAKINIKU Stainless Steel Carriage and Side Tables                        | € 246,45          |
|     | 190011                 | 16"/19"/22" YAKINIKU Table Nest Stainless Steel                              | € 84,53           |
| NEW | 190019                 | LARGE 19" YAKINIKU incl. Base, Side Tables and Pro-Set *                     | € 1.156,20        |
|     | 190020                 | 19" YAKINIKU Extra Raised Grid   | € 60,93           |
|     | 190023                 | 19" YAKINIKU Multilevel Lift   | € 44,52           |
|     | 190024                 | 19" YAKINIKU Half Moon Grid (2 pcs)  | € 81,26           |
|     | 190025                 | 19" YAKINIKU Grill Grid  | € 74,52           |
|     | 190028                 | 19" YAKINIKU 1/2 Extra Raised Grid   | € 57,84           |
|     | 190031                 | 19" YAKINIKU Half Moon Deflector (2 pcs)                                     | € 37,98           |
|     | 190033                 | 19" YAKINIKU Pro-Set *   | € 162,14          |
| NEW | 191635                 | 19" 16" YAKINIKU Accessory Holder Carriage                                   | € 41,24           |
|     | 190040                 | 19" YAKINIKU Ceramic Pizza Stone ***   | € 36,18           |
| NEW | 190051                 | 19" YAKINIKU Teppanyaki Plate Stainless Steel                                | € 115,24          |
|     | 190060                 | 19" YAKINIKU Full Checkered Grid, Cast Iron                                  | € 45,92           |
| NEW | 190061                 | 19" YAKINIKU 1/2 Checkered Grid, Cast Iron Meatmarker                        | € 33,03           |
|     | 190071                 | 19" YAKINIKU All Round Base / Carriage                                       | € 901,62          |
|     | 190200                 | 19" YAKINIKU Protective Cover, Black   | € 65,73           |
| NEW | 190500                 | 19" YAKINIKU Pizza Mouth   | € 173,50          |

|     | Article Number        | Description   | MSRP<br>Excl. VAT |
|-----|-----------------------|---|-------------------|
|     | <b>16" MEDIUM BBQ</b> |   |                   |
|     | 160000                | MEDIUM 16" YAKINIKU incl. Base and Side Tables        | € 974,38          |
|     | 160001                | MEDIUM 16" YAKINIKU Ceramic Grill                     | € 776,03          |
|     | 160002                | 16" YAKINIKU Side Tables                              | € 50,73           |
|     | 160003                | 16" YAKINIKU Stainless Steel Carriage                 | € 195,71          |
|     | 160004                | 16" YAKINIKU Stainless Steel Carriage and Side Tables | € 246,44          |
|     | 160020                | 16" YAKINIKU Extra Raised Grid                        | € 50,13           |
|     | 160021                | 16" YAKINIKU Grill Elevator                           | € 24,16           |
|     | 160025                | 16" YAKINIKU Grill Grid                               | € 50,36           |
|     | 160030                | 16" YAKINIKU Heat Deflector **                        | € 21,42           |
|     | 160040                | 16" YAKINIKU Pizza Stone ***                          | € 36,18           |
|     | 160051                | 16" YAKINIKU Teppanyaki Plate Stainless Steel         | € 80,62           |
|     | 160060                | 16" YAKINIKU Checkered Grid, Cast Iron Full           | € 41,24           |
| NEW | 160061                | 16" YAKINIKU Checkered Grid, Cast Iron Meatmarker     | € 41,24           |
|     | 160200                | 16" YAKINIKU Protective Cover, Black                  | € 63,01           |

|     | Article Number         | Description   | MSRP<br>Excl. VAT |
|-----|------------------------|---|-------------------|
|     | <b>13" COMPACT BBQ</b> |   |                   |
|     | 130001                 | COMPACT 13" YAKINIKU Ceramic Grill incl. Camping Base | € 528,10          |
|     | 130020                 | 13" YAKINIKU Extra Raised Grid                        | € 41,40           |
|     | 130025                 | 13" YAKINIKU Grill Grid                               | € 40,01           |
|     | 130030                 | 13" YAKINIKU Heat Deflector                           | € 22,35           |
|     | 130040                 | 13" YAKINIKU Pizza Stone                              | € 27,21           |
|     | 130051                 | 13" YAKINIKU Teppanyaki Plate Stainless Steel         | € 61,38           |
| NEW | 130061                 | 13" YAKINIKU Checkered Grid, Cast Iron                | € 33,04           |
|     | 130200                 | 13" YAKINIKU Protective Cover, Black                  | € 51,00           |

|  | Article Number      | Description                          | MSRP<br>Excl. VAT |
|--|---------------------|--------------------------------------|-------------------|
|  | <b>11" MINI BBQ</b> |                                      |                   |
|  | 110001              | MINI 11" YAKINIKU Ceramic Grill      | € 412,40          |
|  | 110020              | 11" YAKINIKU Extra Raised Grid       | € 26,04           |
|  | 110025              | 11" YAKINIKU Grill Grid              | € 24,55           |
|  | 110030              | 11" YAKINIKU Heat Deflector          | € 21,42           |
|  | 110040              | 11" YAKINIKU Pizza Stone             | € 22,35           |
|  | 110200              | 11" YAKINIKU Protective Cover, Black | € 31,99           |

\* Pro-Set consists of 2 pcs Half Moon Grid, 2 pcs Half Moon Deflector, 1 Multilevel Lift

\*\* Can only be used in combination with Multilevellift

\*\*\* Can only be used in combination with Multilevellift and Heat Deflector

|     | Article Number         | Description  | MSRP<br>Excl. VAT |
|-----|------------------------|--|-------------------|
|     | <b>SHICHIRIN ROUND</b> |  |                   |
|     | 800700                 | YAKINIKU Shichirin Ceramic Grill Round                 | € 247,11          |
|     | 800703                 | YAKINIKU Shichirin Stainless Steel Grid M Round        | € 16,45           |
|     | 800704                 | YAKINIKU Shichirin Disposable Grid M Round (100 pcs)   | € 58,65           |
|     | 800705                 | YAKINIKU Shichirin Disposable Grid M Round (10x10 pcs) | € 68,73           |
|     | 800706                 | YAKINIKU Shichirin Disposable Grid M Round (10 pcs)    | € 6,87            |
|     | 800707                 | YAKINIKU Shichirin Teppanyaki Plate Stainless Steel    | € 45,01           |
| NEW | 800740                 | YAKINIKU Shichirin Electric Round Accessory            | € 82,62           |
| NEW | 800761                 | YAKINIKU Shichirin Checkered Grid, Cast Iron           | € 30,78           |



| Article Number               | Description   | MSRP<br>excl. VAT |
|------------------------------|---|-------------------|
| <b>SHICHIRIN RECTANGULAR</b> |   |                   |
| 800800                       | YAKINIKU Shichirin Round Ceramic Grill                      | € 247,11          |
| 800801                       | YAKINIKU Shichirin Yakatori Stainless Steel bars            | € 49,57           |
| 800803                       | YAKINIKU Shichirin Stainless Steel Grid M Rectangle         | € 17,10           |
| 800804                       | YAKINIKU Shichirin disposable Grid M Rectangle (100 pcs)    | € 61,40           |
| 800805                       | YAKINIKU Shichirin disposable Grid M Rectangle (10 x10 pcs) | € 71,48           |
| 800806                       | YAKINIKU Shichirin disposable Grid M Rectangle (10 pcs)     | € 7,15            |
| <b>NEW</b> 800807            | YAKINIKU Shichirin Teppanyaki Rectangle                     | € 53,67           |
| <b>NEW</b> 800840            | YAKINIKU Shichirin Electric Rectangle Accessory             | € 82,62           |

## ACCESSORIES

|                   |  |         |
|-------------------|--|---------|
| 100501            | YAKINIKU Japanese Szechuan Pepper              | € 9,09  |
| 100502            | YAKINIKU Japanese Smoked Salt                  | € 9,05  |
| 115100            | 11"/13" YAKINIKU Ash Cleaning Tool Bamboo      | € 15,13 |
| 191500            | YAKINIKU Woodchipper                           | € 49,30 |
| 221916            | 22" 19" 16" YAKINIKU Ash Cleaning Tool         | € 17,09 |
| 400000            | YAKINIKU Cleaning Set ****                     | € 49,36 |
| 400010            | YAKINIKU Grill Cleaner                         | € 8,92  |
| 400020            | YAKINIKU Kamado Cleaner                        | € 6,85  |
| 400030            | YAKINIKU Stainless Steel Cleaner               | € 9,94  |
| 400110            | YAKINIKU XL Stainless Steel Sponge             | € 2,67  |
| 400120            | YAKINIKU Microfiber Cloth                      | € 3,69  |
| 400130            | YAKINIKU Ash Bucket                            | € 20,74 |
| 500100            | YAKINIKU Felt                                  | € 18,65 |
| 500101            | YAKINIKU Fiber Glass Felt                      | € 50,13 |
| 500210            | YAKINIKU Grill Lifter                          | € 13,70 |
| 500250            | YAKINIKU Notch Grill Cleaner                   | € 18,44 |
| 500500            | YAKINIKU Chickensitter                         | € 9,79  |
| 500501            | YAKINIKU Rib Rack 4                            | € 20,03 |
| 500502            | YAKINIKU Rib Rack 6                            | € 23,09 |
| 500503            | YAKINIKU Meat Claws                            | € 19,57 |
| 500504            | YAKINIKU Tweezer Straight, Black               | € 10,80 |
| 500505            | YAKINIKU Tweezer Bended, Black                 | € 10,26 |
| 500506            | YAKINIKU Meat needles 1.0mm (20 pcs in Tube)   | € 8,24  |
| 500507            | YAKINIKU Meat needles 1.5mm (20 pcs in Tube)   | € 9,90  |
| 500508            | YAKINIKU Meat needles 2.5mm (20 pcs in Tube)   | € 10,74 |
| 500510            | YAKINIKU Hand Fire Fan                         | € 3,76  |
| 500511            | YAKINIKU Cap Urbanwear "Beefing Up the People" | € 18,82 |
| 500513            | YAKINIKU Sauce Mop                             | € 6,38  |
| 500514            | YAKINIKU Apron                                 | € 82,48 |
| 500515            | YAKINIKU Table Placemat (4 pcs)                | € 20,45 |
| 500516            | YAKINIKU Axe                                   | € 42,04 |
| 500517            | YAKINIKU Meat Claws 2.0                        | € 5,84  |
| 500518            | YAKINIKU Grill Cleaning Brush                  | € 9,97  |
| 500519            | YAKINIKU Cutting Board                         | € 42,12 |
| 500520            | YAKINIKU Baking Mats, Black Teflon             | € 6,77  |
| 500521            | YAKINIKU Pizza Shovel                          | € 33,03 |
| <b>NEW</b> 500522 | YAKINIKU Vulcano 16"                           | € 45,44 |
| 500523            | YAKINIKU Shichirin Ash Brush                   | € 4,70  |

| Article Number      | Description  | MSRP<br>Excl. VAT |
|---------------------|--|-------------------|
| 500526              | YAKINIKU Bamboo Hand Fire Fan  | € 19,68           |
| <b>NEW</b> 500527   | YAKINIKU Himalayan Salt Stone with Holder                            | € 29,73           |
| <b>NEW</b> 500528   | YAKINIKU Himalayan Salt Stone  | € 16,52           |
| <b>NEW</b> 500529   | YAKINIKU Dome Thermometer  | € 70,22           |
| <b>NEW</b> 500530   | YAKINIKU Side Table Thermometer                                      | € 70,23           |
| <b>NEW</b> 500531   | BBQ Flavour Storage Vessel Marabú 80 liter                           | € 32,65           |
| <b>NEW</b> 500532   | YAKINIKU Tandoor Rack incl. 6 Foodhooks and 6 Skewers                | € 24,38           |
| <b>NEW</b> 500533   | YAKINIKU Basket for Rotisserie                                       | € 41,31           |
| <b>NEW</b> 500536   | YAKINIKU Rotisserie Spit incl. Motor                                 | € 82,63           |
| <b>NEW</b> 500537   | YAKINIKU Bentobox  | € 11,55           |
| <b>NEW</b> 500539   | YAKINIKU Bidon   | € 16,53           |
| <b>NEW</b> 500540   | YAKINIKU Floormat Kamado 110x70cm                                    | € 81,82           |
| <b>NEW</b> 500541   | YAKINIKU Floormat Shichirin Rectangle 70x50cm                        | € 41,31           |
| <b>NEW</b> 500542   | YAKINIKU Stainless Steel Sieve                                       | € 16,49           |
| <b>NEW</b> 500543   | YAKINIKU Flambadou   | € 41,31           |
| <b>NEW</b> 500544   | YAKINIKU Vulcano 19" 22"   | € 49,57           |
| <b>NEW</b> 500545   | YAKINIKU Drippan 19" 22" Half Moon                                   | € 16,67           |
| <b>NEW</b> 500546   | YAKINIKU Drippan 16"   | € 19,95           |
| <b>NEW</b> 500547   | YAKINIKU Drippan 19" 22" Half Moon Disposable (6 pcs)                | € 14,73           |
| <b>NEW</b> 500548   | YAKINIKU Drippan 16" Disposabel (4 pcs)                              | € 14,73           |
| <b>NEW</b> 500549   | YAKINIKU Chicken Sitter 2.0  | € 16,49           |
| <b>NEW</b> 500550   | YAKINIKU Blowpipe  | € 33,05           |
| <b>NEW</b> 500551   | YAKINIKU Napkins (100 pcs)   | € 15,12           |
| <b>NEW</b> 500552   | YAKINIKU Japanese Grill - The Magic of Yakiniku Kamado Book          | € 25,18           |
| <b>NEW</b> 500553   | YAKINIKU Japanese Grill - The Magic of Yakiniku Kamado Book DE       | € 25,18           |
| <b>NEW</b> 500554   | YAKINIKU Leather Gloves  | € 32,65           |
| 500600              | YAKINIKU Gloves  | € 18,41           |
| <b>NEW</b> 750015   | YAKINIKU Cast Iron High Dutch Oval Large                             | € 144,63          |
| <b>NEW</b> 750016   | YAKINIKU Cast Iron High Dutch Oval Medium                            | € 140,50          |
| <b>NEW</b> 750017   | YAKINIKU Cast Iron High Dutch Oval Small                             | € 136,36          |
| <b>NEW</b> 750025   | YAKINIKU Cast Iron Low Dutch Oval Large                              | € 136,36          |
| <b>NEW</b> 750026   | YAKINIKU Cast Iron Low Dutch Oval Medium                             | € 128,10          |
| <b>NEW</b> 750027   | YAKINIKU Cast Iron Low Dutch Oval Small                              | € 123,97          |
| <b>NEW</b> 750028   | YAKINIKU Cast Iron Low Dutch Ovalgrill                               | € 119,83          |
| <b>NEW</b> 750040   | YAKINIKU Vegetable Pan   | € 16,52           |
| <b>NEW</b> 750041   | YAKINIKU Wokpan Large 40cm   | € 22,30           |
| <b>NEW</b> 750042   | YAKINIKU Wokpan Small 30cm   | € 18,97           |
| <b>NEW</b> 750043   | YAKINIKU Bamboo Steamer  | € 23,95           |
| <b>NEW</b> 800750   | YAKINIKU Binchopan   | € 82,63           |
| <b>NEW</b> 800901   | YAKINIKU Shichirin Teppanyaki Grid Grabber                           | € 24,78           |
| <b>NEW</b> 900001   | YAKIKINU Outdoorokitchen Aluminium Frame 120x80                      | € 905,74          |
| <b>NEW</b> 900002   | YAKIKINU Outdoorokitchen Aluminium Frame 80x80                       | € 826,40          |
| <b>NEW</b> 900003   | YAKIKINU Outdoorokitchen Set Castor wheels (4 pcs)                   | € 131,73          |
| <b>NEW</b> 900004   | YAKIKINU Outdoorokitchen Set to Wheelbarrow (Big Wheels and Bars)    | € 282,27          |
| <b>NEW</b> 900010   | YAKIKINU Outdoorokitchen Volkern 120x80 Full                         | € 376,36          |
| <b>NEW</b> 900011M  | YAKIKINU Outdoorokitchen Volkern 120x80 with hole for MEDIUM kamado  | € 489,27          |
| <b>NEW</b> 900011L  | YAKIKINU Outdoorokitchen Volkern 120x80 with hole for LARGE kamado   | € 489,27          |
| <b>NEW</b> 900011XL | YAKIKINU Outdoorokitchen Volkern 120x80 with hole for XLARGE kamado  | € 489,27          |
| <b>NEW</b> 900012   | YAKIKINU Outdoorokitchen Volkern 120x80 with hole for sink and crane | € 489,27          |

|     | Article Number | Description  | MSRP<br>excl. VAT |
|-----|----------------|--|-------------------|
| NEW | 900013         | YAKIKINU Outdoorkitchen Volkern 80x80 Full                         | € 301,09          |
| NEW | 900014M        | YAKIKINU Outdoorkitchen Volkern 80x80 with hole for MEDIUM kamado  | € 414,00          |
| NEW | 900014L        | YAKIKINU Outdoorkitchen Volkern 80x80 with hole for LARGE kamado   | € 414,00          |
| NEW | 900014XL       | YAKIKINU Outdoorkitchen Volkern 80x80 with hole for XLARGE kamado  | € 414,00          |
|     | 900015         | YAKIKINU Outdoorkitchen Volkern 80x80 with hole for sink and crane | € 414,00          |

\*\*\*\* Cleaning Set consists of Grill Cleaner, Kamado Cleaner, Stainless Steel Cleaner, Stainless Steel Sponge, Microfiber Cloth and Ash Bucket.

## MERCHANDISE

|  |          |   |         |
|--|----------|---|---------|
|  | 500524   | YAKINIKU Japanese Grill, The Magic of Yakiniku Shichirin Book | € 22,92 |
|  | 600601L  | YAKINIKU T-shirt Premium White L                              | € 12,38 |
|  | 600601M  | YAKINIKU T-shirt Premium White M                              | € 12,38 |
|  | 600601S  | YAKINIKU T-shirt Premium White S                              | € 12,38 |
|  | 600601XL | YAKINIKU T-shirt Premium White XL                             | € 12,38 |
|  | 600602L  | YAKINIKU Gentleman Polo Premium Light Graphite L              | € 16,48 |
|  | 600602M  | YAKINIKU Gentleman Polo Premium Light Graphite M              | € 16,48 |
|  | 600602S  | YAKINIKU Gentleman Polo Premium Light Graphite S              | € 16,48 |
|  | 600602XL | YAKINIKU Gentleman Polo Premium Light Graphite XL             | € 16,48 |
|  | 600603L  | YAKINIKU Hooded Sweater zipper Light Graphite L               | € 24,76 |
|  | 600603M  | YAKINIKU Hooded Sweater zipper Light Graphite M               | € 24,76 |
|  | 600603S  | YAKINIKU Hooded Sweater zipper Light Graphite S               | € 24,76 |
|  | 600603XL | YAKINIKU Hooded Sweater zipper Light Graphite XL              | € 24,76 |
|  | 600604L  | YAKINIKU Classic Soft Shell Jacket Black L                    | € 66,09 |
|  | 600604M  | YAKINIKU Classic Soft Shell Jacket Black M                    | € 66,09 |
|  | 600604S  | YAKINIKU Classic Soft Shell Jacket Black S                    | € 66,09 |
|  | 600604XL | YAKINIKU Classic Soft Shell Jacket Black XL                   | € 66,09 |
|  | 600605L  | YAKINIKU Ladies Soft Shell Jacket Black L                     | € 66,09 |
|  | 600605M  | YAKINIKU Ladies Soft Shell Jacket Black M                     | € 66,09 |
|  | 600605S  | YAKINIKU Ladies Soft Shell Jacket Black S                     | € 66,09 |
|  | 600605XL | YAKINIKU Ladies Soft Shell Jacket Black XL                    | € 66,09 |
|  | 600606   | YAKINIKU Keychain   | € 11,29 |

## CHARCOAL, SMOKE WOOD & CHUNKS

|  |        |   |         |
|--|--------|---|---------|
|  | 100101 | BBQ Flavour Charcoal Acacia 5kg               | € 7,40  |
|  | 100102 | BBQ Flavour Charcoal Acacia 10kg              | € 14,79 |
|  | 100200 | BBQ Flavour Charcoal Marabú 10kg              | € 19,52 |
|  | 100201 | BBQ Flavour Charcoal Marabú 5kg               | € 9,59  |
|  | 100202 | BBQ Flavour Binchotan Eucalyptus 5kg          | € 53,01 |
|  | 100203 | BBQ Flavour Binchotan Konia 7kg               | € 67,31 |
|  | 100204 | BBQ Flavour Binchotan White Maitiew 5kg       | € 68,54 |
|  | 100205 | BBQ Flavour Binchotan White Lychee 5kg        | € 46,39 |
|  | 100206 | BBQ Flavour Sawdust Briquettes Hexagon 10kg   | € 23,40 |
|  | 100207 | BBQ Flavour Briquettes Quick Koko (4 pcs/box) | € 9,04  |
|  | 100209 | BBQ Flavour Fire Lighter (1x12 pcs/box)       | € 1,64  |
|  | 100211 | BBQ Flavour Briquettes Coconut 3kg            | € 6,61  |
|  | 100213 | BBQ Flavour Briquettes Coconut Cylinder 10kg  | € 22,29 |
|  | 100250 | BBQ Flavour Waterzuivering Binchotan          | € 8,18  |
|  | 100301 | BBQ Flavour Smoke Wood Oak 500g               | € 4,53  |

|  | Article Number | Description                              | MSRP<br>Excl. VAT |
|--|----------------|--|-------------------|
|  | 100302         | BBQ Flavour Smoke Wood Beech 500g        | € 4,53            |
|  | 100303         | BBQ Flavour Smoke Wood Hickory 500g      | € 4,53            |
|  | 100304         | BBQ Flavour Smoke Wood Cherry 500g       | € 4,53            |
|  | 100305         | BBQ Flavour Smoke Wood Alder 500g        | € 4,53            |
|  | 100306         | BBQ Flavour Smoke Wood Apple 500g        | € 4,53            |
|  | 100307         | BBQ Flavour Smoke Wood Acacia 500g       | € 4,53            |
|  | 100308         | BBQ Flavour Smoke Wood Maple 500g        | € 4,53            |
|  | 100309         | BBQ Flavour Smoke Wood Apricot 500g      | € 4,53            |
|  | 100310         | BBQ Flavour Smoke Wood Pear 500g         | € 4,53            |
|  | 100311         | BBQ Flavour Chunk Pear 500g              | € 10,57           |
|  | 100312         | BBQ Flavour Chunk Maple 500g             | € 10,57           |
|  | 100313         | BBQ Flavour Chunk Alder 500g             | € 10,57           |
|  | 100314         | BBQ Flavour Chunk Acacia 500g            | € 10,57           |
|  | 100315         | BBQ Flavour Chunk Oak 500g               | € 10,57           |
|  | 100316         | BBQ Flavour Chunk Cherry 500g            | € 10,57           |
|  | 100317         | BBQ Flavour Chunk Hickory 500g           | € 10,57           |
|  | 100318         | BBQ Flavour Chunk Apple 500g             | € 10,57           |
|  | 100319         | BBQ Flavour Beech Smoking Board          | € 8,71            |
|  | 100321         | BBQ Flavour Skewers                      | € 11,80           |
|  | 100322         | BBQ Flavour BBQ Gloves                   | € 14,54           |
|  | 100323         | BBQ Flavour Smoker Box                   | € 10,23           |
|  | 100324         | BBQ Flavour Chunch Apricot               | € 10,57           |
|  | 100325         | BBQ Flavour Wood Wraps Alder             | € 17,86           |
|  | 100326         | BBQ Flavour Wood Wool Natural Fire Light | € 4,41            |



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Partner

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