

YAKI NIKU GRILL

Presentation YAKINIKU® Grill Europe





VISION AND MISSION

YAKINIKU® was born out of passion for fire and grilling combined with the beautiful and refined Japanese culture. The name YAKINIKU® originates from the Japanese language and means 'grilled meat'.

YAKINIKU® is a fast-growing player in today's market with the ability to discover and develop trends. We currently have more than a hundred active dealers in the Benelux. The passion for the barbecue culture naturally extends beyond this area and a lot is about to happen on an international level. Currently, YAKINIKU® is already active in more than 20 countries within the EU, North America and Africa, and is working closely with various importers.

TIME LINE

Introduction of the first
YAKINIKU® kamado



2014

First dealer in the
Netherlands



2014

First dealer in Europe



2015

The YAKINIKU® HQ is
established



2018

Introduction of the new
models



2019

Introduction of the
Shichirin



2020

Launch of the new
YAKINIKU® website



2021

YAKINIKU® established
2014

STRATEGY

Within the Benelux we still enter into new collaborations and closely work together with our current partners to reach our goals and optimize our relationships.

Internationally, the focus is on discovering trends and demands, which is anticipated by entering into new collaborations with new partners who want to grow together and reach the top. At the moment we are achieving an annual growth of 100% and the possibilities are endless.





THE MANCAVE

The gem of Yakiniku® and also our showroom. Over the years, this showroom has been transformed into a space that breathes real passion for grilling. The Mancave is also used to give various workshops for the kamados and Shichirins. In addition, the interior of this space consists of all kinds of items that have been collected or donated over the years. From a real pool table to an official match axe, everyone who steps into the Mancave is left to be amazed.

KAMADO

The YAKINIKU® Kamado has been developed after a traditional Japanese model. The oval shape of the kamado ensures optimal hot air circulation. The supply of oxygen can be closely controlled by two air vents. This combination ensures that you always reach the desired temperature. Therefore, you are always in control of your YAKINIKU®. You can easily sear a steak on the outside and then let it continue cooking at a lower temperature. The YAKINIKU® is made of 33 millimeter thick ceramic in combination with cordierite so that the heat is optimally retained and distributed. The advantage is that the charcoal consumption is 50 to 70 percent lower compared to an open barbecue where oxygen has free rein.

The kamado range of YAKINIKU® currently consists of 5 models. The XLARGE, LARGE, MEDIUM, COMPACT and the MINI. The diameter of these models range from 11 to 22 inches. There is a YAKINIKU® to suit every customer's needs. The two smallest models can easily be placed on the table and the COMPACT model is even equipped with a handy camping base. The larger models are standard equipped with a stainless steel base and bamboo side tables. These models can of course also be ordered without a base to create a beautiful outdoor kitchen.





BIGGER BETTER **BOLDER** THE YAKINIKU® XXLARGE

The newest member of the YAKINIKU® family is a lot bigger! YAKINIKU® has opted for an XXLARGE YAKINIKU® Kamado at the demand of the market. The XXLARGE has all the quality requirements that you are used to from YAKINIKU®. The XXLARGE is only available as 1 single item, which is complete with 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.

LARGE AND XLARGE NOW INCLUDING PRO-SET

YAKINIKU® has chosen to combine the LARGE and XLARGE model with a Pro-Set as standard. This means that the stainless steel grid is no longer supplied as standard with the kamado. Instead, these models come with 2 half moon grids, 2 half moon deflectors and a multilevel lift. This is why these models are now better priced than when the kamado and Pro-Set have to be purchased separately.



KAMADO ACCESSORIES

Everyone can become a true top chef with the YAKINIKU®! With our range of accessories the customer always gets the most out of his kamado. Common accessories are: the heat deflectors, pizza stone, raised grids and protective cover. In addition, there is of course the woodchipper for adding smoke wood without losing heat by opening the lid. There are also options to use a real Teppanyaki plate on which you can perfectly fry fish and meat, even a Japanese Okonomiyaki.



NEW

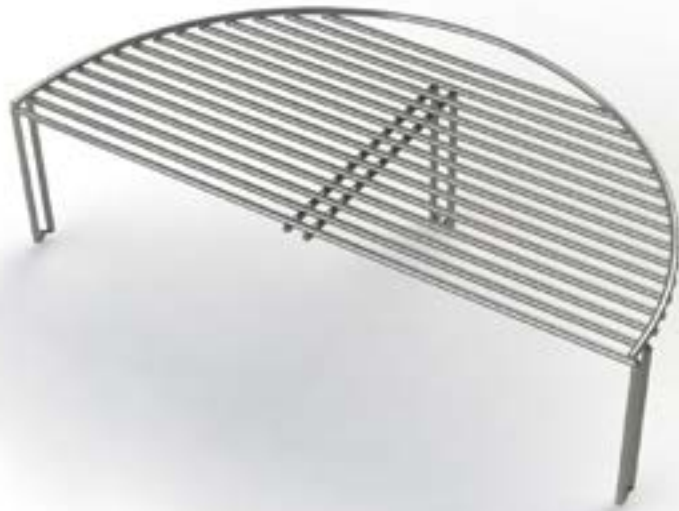


CAST IRON GRIDS

YAKINIKU® already had a number of cast iron grids in its range. We are going to expand this range. Only a round cast iron grid is available for the COMPACT and MEDIUM kamado. For the LARGE kamado there is now a round and half cast iron grid. The XLARGE will only have a half cast iron grid available.

The new grids are equipped with the YAKINIKU® brand and have the typical diamond shape for a faster and more beautiful impression on the grilled products.

NEW



EXTRA RAISED GRID FOR THE PRO-SET

The YAKINIKU® Pro-Set is provided with an extra grid, with which you can grill on 3 different layers in the kamado. This accessory will be available for the LARGE and XLARGE kamado.

THREE LEVEL COOKING SYSTEM

For a unique extension of the Pro-Set, there is now a Three Level Cooking System. This extra raised grid can be placed on the half moon grid of Pro-Set. This makes it possible to grill on three levels in the kamado, both directly and indirectly. By placing the Three Level Cooking System on the standard grill grid, the grill surface can be increased by up to 33%. This ensures that various dishes can be prepared at the same time and in different ways. With the Three Level Cooking System you can best show your grill master quality and keep a close eye on the food.

DRIP PANS

MEDIUM AND LARGE KAMADO

The MEDIUM and LARGE kamado can be fitted with drip pans, both disposable and reusable versions. The LARGE half moon drip pans can also be used on the XLARGE and XXLARGE kamado on the heat deflector.

NEW



CAST IRON DUTCH OVAL

YAKINIKU® has developed a new line of cast iron pots. We have developed a concept in which the pots can also be brought to the table. The pots are oval so that several pots can be used in one kamado. The line consists of 7 pots, 3 sizes from narrow, medium to large. These are available in 2 heights with lid. The medium pan is also available with a grill bottom. The lids are designed in such a way that they can be used as a Dutch Oven where charcoal is placed on the lid which provides a unique cooking experience. In addition, we have a unique system for circulating the moisture during stewing. The lid can be hung on the pot when serving or when the meal is presented.

The pots come with separate bamboo handles in order not to burn your hands. The handles can be used to take the pot out of the kamado and put it on the bamboo coaster. The bamboo coaster serves as a base that also contains a magnet. This will make the coaster 'stick' to the pot so that it can be moved from the kamado to the dining table in one smooth movement.

BAMBOO STEAM BASKET

The medium cooking pot has a steamer as an option. This allows you to prepare the most delicious dim sums and other steam dishes. The steam basket comes with handy attributes that help you make and fill dumplings, gyoza or wontons.

NEW



NEW



PIZZAMOUTH LARGE AND XLARGE

PIZZA MOUTH

YAKINIKU® has developed a pizza mouth/rotisserie holder for the LARGE and XLARGE kamado. The pizza mouth is placed between the lid of the kamado. The hatch in the pizza mouth enables you to easily get the pizza in and out of the kamado while the lid remains closed. This preserves the quality of the pizza. The pizza mouth is also the holder for the rotisserie.

ROTISSERIE FOR THE PIZZA MOUTH

The YAKINIKU® rotisserie can be used on the LARGE and XLARGE kamado in combination with the pizza mouth. The rotisserie works with a 220 volt connection.

BASKET FOR THE ROTISSERIE

The YAKINIKU® rotisserie can be expanded with a basket for grilling nuts, chips, vegetables and more.

VULCANO AND WOK PAN

VULCANO

The Vulcano comes in 2 sizes: a small Vulcano for the COMPACT and MEDIUM kamado and a large Vulcano for the LARGE, XLARGE and XXLARGE kamado. With this accessory you can create an intense heat, both directly and indirectly. The Vulcano is perfectly suitable as a base for a wok pan and which creates an intense heat under the wok. This accessory can also be used to create indirect heat on the sides of the grill to perfectly cook chicken legs. The Vulcano is placed on the coal grid, then filled with charcoal. When the charcoal is ignited the Vulcano will make the fire burn many times more intense due to its shape.

WOK PAN

The wok pan can be used on the Vulcano, bringing Asian cuisine even closer to home. With the wok pan it is possible to stir-fry vegetables, fried rice or other dishes. The wok pan is heated quickly due to the concentrated heat of the Vulcano. The wok pan comes in two sizes: a small wok pan which is suitable for the COMPACT and MEDIUM kamado and the larger wok pan for the LARGE, XLARGE and XXLARGE kamado.

NEW



NEW

TANDOOR RACK

The Tandoori Holder comes with 6 skewers and 6 hooks, so you can prepare many dishes in the kamado. The Tandoori Holder is adjustable in height and can be used in the MEDIUM, LARGE, XLARGE and XXLARGE kamado. The Holder is completely made of stainless steel and dishwasher safe.



NEW



HIMALAYAN SALT STONE

Himalayan salt is the purest mineral salt available on earth, completely organic and unrefined. It contains a natural source of over 84 minerals and is healthy for the body. The Salt Stone is supplied with and without YAKINIKU® holder. It fits a MEDIUM, LARGE, XLARGE and XXLARGE kamado. The Stone can be heated up to 250 degrees, after which fish and meat can be perfectly fried on it. The Stone adds a delicious small layer of salt to your dishes.

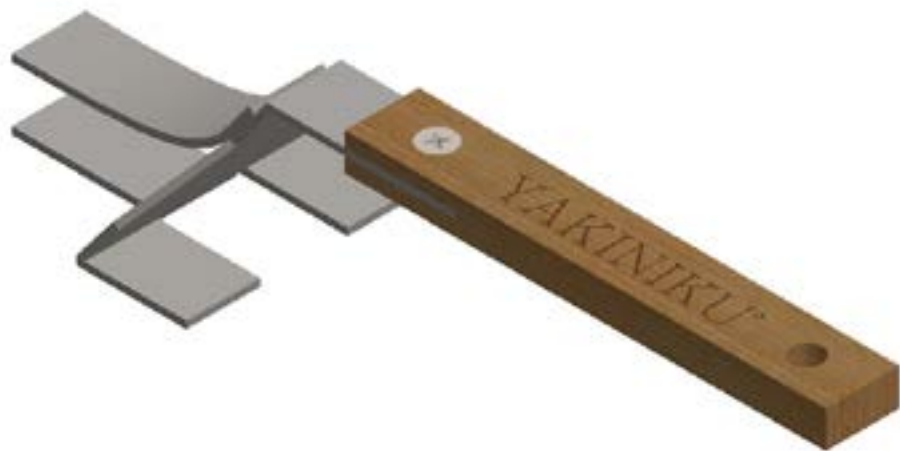
NEW



BLOWPIPE

Old fashioned lighting your kamado without gas or electricity. The Blowpipe from YAKINIKU® brings the outcome and convenience. By blowing into the pipe you create an acceleration effect that fuels the fire. Put the Blowpipe in the firebox, blow on the end and the fire will grow. This Blowpipe is equipped with a beer opener that also serves as a hook to hang the pipe when you are not using it. The end is equipped with a handy tool to put the coals just right.

NEW



KAMADO TOOL

Changing your grill grid for a Teppanyaki plate, taking out your pizza stone or refilling your kamado is a lot easier with this tool. Suitable for all sizes kamado.

CHICKEN SITTER 2.0

YAKINIKU® continues to improve itself, as does the Chicken Sitter. The new Chicken Sitter 2.0 ensures that in addition to placing the traditional can of beer in the chicken, it is also possible to grill the chicken with wine. The Chicken Sitter 2.0 has a closed bottom, so that the beer or wine can be poured into the Chicken Sitter. This provides an extra culinary addition to grilling the chicken.

NEW



THERMOMETERS

To give you even more control over the grilling process, YAKINIKU® has introduced a grill thermometer into its range. With these thermometers, the core temperature of the meat on the grill can be monitored from outside the kamado. This means that your dish is almost always perfectly cooked.

YAKINIKU® carries 2 types: a dome thermometer and a thermometer that can be placed next to the barbecue. Both with bluetooth and wifi.

NEW



NEW



VEGETABLE PAN

The ideal pan for preparing small vegetables on the kamado.
Fits a MEDIUM to an XLARGE kamado.

NEW



FLAMBADOU

The flambadou is a spectacular way to give more flavor to your dishes. Hot coals, dripping fat that catches fire with a hiss... it's an experience in itself!

The cone of the flambadou can be heated until it's red hot by placing it directly in the fire or in the hot coals. When the cone is piping hot, fat can be put into the cone, after which it catches fire, melts and drips out of the bottom opening. This burning fat can then be sprinkled on the meat, fish or other dish to make it extra flavorful. The flambadou comes with a handy holder to let it cool down after use.

NEW



PROTECTION

GLOVES - KEVLAR AND LEATHER

The YAKINIKU® leather gloves are lined with kevlar, making them super heat resistant and they also look great!

KAMADO FLOORMAT

The YAKINIKU® Floormat is specially designed to keep your patio free from grease splashes and other annoying spots. The Floormat has a logo tag on which the mat can be hung. This mat can be used with all kamados.

NEW

KAMADO COOKBOOK

Besides the Shichirin cookbook, we also have a YAKINIKU® Kamado cookbook.

Same style, different dishes.





SHICHIRIN

“Beefing up the people”, the motto of the Japanese. Bringing people together with food and simply grilling on a traditional Japanese grill. A beautiful summer evening with family and friends together. Fill the table with good food and grill. A wonderful evening program where your guests can enjoy a summer gourmet.

The Shichirin is made of ceramic with quartz and cordierite, baked at a high temperature. This makes this Shichirin a real powerhouse. The grill is easy to clean due to the glazed exterior. The grill can only be used outdoors with briquettes, self-igniting briquettes or charcoal. The Japanese use binchotan charcoal, the black gold of Japan, which allows extremely high temperatures to be reached. A real Yakitori grill achieves a temperature of 900+ degrees.

In addition to being used as a Yakitori grill (with skewers and bars), the round grill, which comes standard with a grid, also offers a Teppanyaki plate as an accessory. In short, the entire Japanese kitchen in 1 device (also called Konro or Hibachi). The Shichirin is used in professional kitchens as well as in the garden.

SHICHIRIN ACCESSORIES

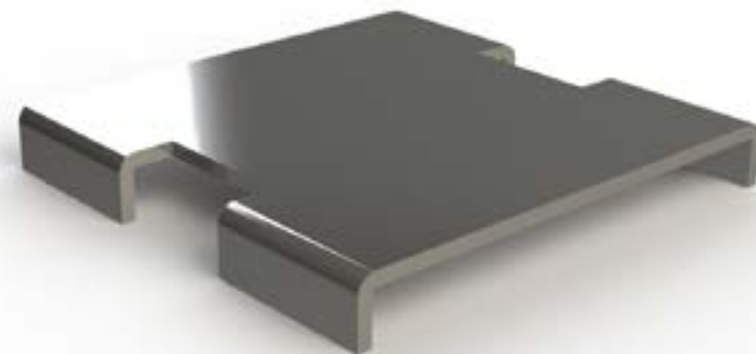


NEW

YAKINIKU® already had a stainless steel Teppanyaki plate for the round Shichirin last year. Now we also have a Teppanyaki plate for the rectangular Shichirin, which will cover half of the grill.

TEPPANYAKI PLATE

RECTANGULAR SHICHIRIN



ELECTRIFICATION ROUND AND RECTANGULAR SHICHIRIN

YAKINIKU® has included an electrical accessory in its range. YAKINIKU® has a different accessory for both the rectangular and the round Shichirin. This accessory is designed in such a way that an existing Shichirin can be easily converted. The included lava stones give the impression that you are really grilling! This is the solution for a balcony or indoor use.

NEW



NEW



BINCHOPAN

Firing up the Shichirin with binchotan is fantastic! Lighting it can be a bit tricky. The binchopan has been developed for just this purpose. A pan that ensures easy ignition of the binchotan, both with firelighters and with a gas stove. After your grilling session you can easily extinguish the binchotan charcoal in the pan.

BENTOBX AND WATER BOTTLE

NEW

To further complete the concept with the Shichirin grill, YAKINIKU® has developed a lunch box and insulated water bottle. If you go to the beach or the forest with your Shichirin, take your prepared meal and cold wine with you. This way you can really enjoy the grill moment.

The Bentobox is also ideal for preparing the meal before your guests sit down at the table. Prepare your dishes in the boxes in the morning and serve your wonderful creations to your guests directly from the boxes.

The Bentobox is equipped with a cutlery set and cutting board.



NEW

VEGETABLE FIRE SIEVE

Star chefs have preceded us: flame touch vegetables give your dishes a completely different dimension, peas, asparagus, you name it. Everything can be cooked in this Fire Sieve. Ideal in combination with a Shichirin on a binchotan fire.



NEW



SHICHIRIN FLOORMAT

The YAKINIKU® Floormat is specially designed to keep your table free from grease splashes and other annoying spots. The Floormat has a logo tag on which the mat can be hung. This mat can be used with both the round and rectangular Shichirin.

NEW



SHICHIRIN TOOL

Changing your grill grid for a Teppanyaki plate or refilling your Shichirin is a lot easier with this tool. Suitable for both the round and rectangular Shichirin.

NEW



YAKINIKU® NAPKINS

To set your table completely in YAKINIKU® style, YAKINIKU® also has napkins with the logo available in addition to its placemats. Beautiful heavy quality 10x10cm napkins are packed per 100.

OUTDOOR KITCHEN

NEW

To complete the experience of outdoor cooking, YAKINIKU® comes with its own modular outdoor kitchen. Not only can you choose the size of the frame, but also the kitchen top and any accessories. With the kitchen worktop it is optional whether space should be kept free for your own kamado that can be placed in the outdoor kitchen. This gives you the freedom to design your outdoor kitchen yourself, so that you are not stuck with a standard design. This ensures that every YAKINIKU® outdoor kitchen has its personal touch and that your outdoor kitchen is completely unique.



NEW

CHARCOAL STORAGE SYSTEM

Where do you keep your charcoal? Exactly, in a storage system! BBQ Flavor has designed a barrel for storing your 10 kg bags of charcoal. Ideal for keeping your charcoal dry under the roof in the summer and for storing your charcoal in the winter.





From smoking cold at 30 degrees to baking pizzas at 300 degrees, the possibilities are endless. In combination with various accessories you are able to grill directly over the fire as well as indirectly to create a barbecue oven. The units of measure on the air vents allow you to set the correct temperature. In addition, you can add smoking wood or other flavorings to your dish at any time. Many star chefs have embraced the YAKINIKU® and put it on the map. The precision in combination with the flexibility is what makes the YAKINIKU® a real all-rounder.

THE CULINARY ALL-ROUNDER

A chef in a white uniform is working with a large black ceramic kamado grill on an outdoor patio. The grill is a large, dome-shaped ceramic vessel with a textured surface and a metal lid. The chef is leaning over the grill, adjusting something on the side. The background shows a modern outdoor kitchen with a sink and a window. The text 'COLLABORATION' is in white and 'STAR CHEFS' is in red, both in a bold, sans-serif font.

COLLABORATION STAR CHEFS

YAKINIKU finds its origins in the collaboration with various star chefs and restaurants. These chefs were very enthusiastic about using our kamado and setting the different temperatures. The refined technique and the retention of this heat was also experienced as very precise.

Various chefs including Sergio Herman, Edwin Vinke, Tim Boury and Ron Blaauw still use our products on a daily basis.



THE BEST OF THE BEST

YAKINIKU® is made of the best materials. It was important to develop a durable product without parts rusting or breaking off. All steel parts are made of stainless steel 304. The ceramics are made of the best materials such as cordite and quartz. In addition, the YAKINIKU® is baked at 1600 degrees. Because the ceramics meet the highest quality requirements, a lifetime warranty is given.

The YAKINIKU® consists of 2 main components, ceramic and steel. Much attention has been paid to developing a high-quality product. The shiny stainless steel provides a beautiful appearance, a jewel for the eye and the garden. In addition, the use of type 304 stainless steel prevents the daisy wheel from rusting or the frame from peeling. A beautiful product that can decorate the garden for years to come and ensure perfect barbecue moments.



THANKS

WWW.YAKINIKUGRILL.COM

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