

FEEL
THE
FLARE



 FLARE



MADE IN AUSTRIA

All of our FLARE models are regionally manufactured in Lower Austria. From welding and sanding all the way to refinement and assembly – everything is made in our own production hall, very well located between the state capital St. Pölten and the world-famous Wachau, not far from Vienna.

THE FLARE FEELING

Fire awakens our very own instincts for food, warmth, security and fascination. To grill something together above an open flame is probably one of the most pleasurable things to experience in life. Spending quality time together with our loved ones gathered around a crackling fireplace, are moments that are literally “burned” into our memory forever.



GRILL WITHOUT LIMITS

Do you want to grill, roast, flambé or slowly cook? Everything with either solid or liquid ingredients? Experience barbecue with all its varieties – whether if it's meat, fish, vegetables, bread or desserts. With our FLARE outdoor-kitchen there are no limits to your passionate imagination for recipes.



PLENTY OF ROOM

The battle for the best spot at the grill is over – there was never more space on a grill plate than now! With its 80 x 80 cm big square fire plate there's more than enough space to develop your culinary imagination to the fullest. Offering multiple different heat zones due to its shape, the FLARE grill is perfect for all different kinds of food. Roast your perfect Tomahawk steak right next to the fine cut fennel. And the very best: no crunchy vegetables falling through the grill grate and no juicy piece of meat sacrificed to the flames.

FLARE⁸⁰

ORIGINAL



TEMPERATURE-ZONES

No matter what kind of food you want to prepare on the FLARE, there's a spot for everything. Sear a big steak in the middle while your vegetables slowly cook on the edges without burning. Not a problem due to the different heat distribution on the plate. All thanks to its unique square shape and air distribution to the fireplace you can prepare any dish you like and never have to worry about the fire suffocating. Even with one of the many grill top-parts set up over the opening!



SIMPLE SET UP

Pedestal, fire bowl, ash-can, fire grate and grill plate. Nothing else is needed for the perfect outdoor kitchen. The best part about a simple setup is there's no complicated cleaning involved. Just push all the dirt from the plate to the middle and after the grill has cooled off remove the ash-can and empty it. That's how easy grill cleaning can and should be!

1m

FLIP IT!

With our modular plug-in system you can change the set up of your grill with a flick of the wrist. That way by flipping the pedestal you can quickly set the grill height to either 82 cm oder 100 cm. Or you can use our FLARE "lounge" pedestal for an comfortable sitting height of 57 cm. Everything is possible and all that with the use of a few simple components!



0,82m



FLARE₈₀ BLOCK

MOBILE & LOTS OF SPACE

High grade caster wheels make a quick and easy movement possible. With the modular concept it's possible to assemble the fire bowl, storage tray and front metal plate on both sides. This enables an individual assembly for your needs. Big storage trays on the inside provide enough space for firewood and grill accessories. Beneath the fire bowl a special ash-can drawer enables optimal airflow and easy cleaning.



1m

"The FLARE Block-series provides even more space to grill and pack away everything you'll need."

FLARE₈₀ SIDEBLOCK

PERFECT COMPANION

for your outdoor kitchen! Removable front metal sheet for individual orientation. Lots of extra storage space and working space on the big oak wood board.



FLARE₈₀ LOUNGE

TAKE A SEAT!

Not in the mood to always stand when you're having a barbecue? We know that feeling that's why we invented the Lounge grill for everybody who prefers to sit. Like all the other FLARE 80 models you just have to lift the fire bowl and grill plate and put it on top of the lounge cube pedestal. Take a seat and enjoy the most relaxing way to experience a barbecue since the invention of fire plate grills!

"Relaxing grill experience with the perfect seating height. There's no better way to enjoy an evening than to sit around a fire with the FLARE Lounge."



0,57m





FLARE⁸⁰ BLACK

BLACK OR RUST? THAT'S THE FLARE QUESTION

The FLARE Black series is characterized by its elegant and simple design. With the black paintwork it's especially easy to clean and also protected against corrosion and weather. Specialized produced stainless steel clips protect the contact between the fire bowl and the pedestal. That way the paintwork won't be damaged on the contact points.



PART OF THE GANG

Do you want to grill on a grate, sear a steak or cook in a wok? There's a perfect equipment for every situation.



IT'S GETTING HOT

The new baking & pizza oven is some hot stuff for every pizza enthusiast. Quickly set up on top of the FLARE smoke stack base you can easily expand your FLARE Grill. With a temperature up to 450°C your favourite pizza is finished within minutes. A hatch in back opening of the oven provides control over how much fire you want to enter the oven and regulate the (upper) heat inside. The thermometer on the side helps you keep the perfect temperature.

On the high quality, exchangeable pizza stone bottom you are able to prepare any food you like. The detachable door with a natural oak wood handle gives you the choice to either use your oven completely opened, half or shut closed. Giving you even more control over your preferred baking temperature.



BAKING & PIZZA OVEN

Made from high quality steel with a cordierite pizza stone and oak wood handle. The allrounder for baking, pizza or even used as a smoker.

GZ20024
Baking & pizza oven





WOK OR GRILL GRATE?

There are many possibilities to cook or grill directly above open fire. Which one is best is completely up to you!



GRILL GRATE

The grill grate inset is made of cast iron with a diameter of 35 cm and fits perfectly inside the grill top part. It provides a heightened place to grill directly above the fire or place your pans and pots.

GH20004

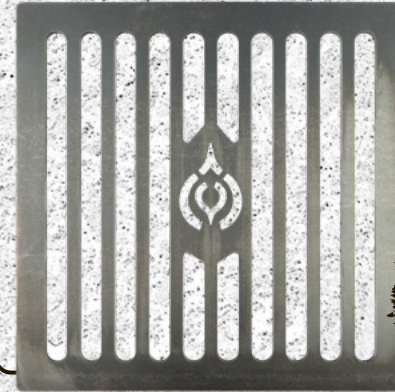
Grill grate Ø 35 cm "cast iron"

GRILL TOP PART

The ideal equipment to maximise your available space to cook. Place a wok directly above the fire in the opening or use the fitting grill grate to use the most heat to grill.

GZ20001

Grill top part Ø 35 cm "steel"



GRILL GRATE

For everyone who wants to grill as close to the fire as possible. The square grill grate is directly placed in the middle opening above the fire and forms an even surface with the fire plate.

GZ20011

Grill grate 29 x 29 "steel" 8 mm



WOK INSET

The square wok inset provides a space to cook with a wok directly above the fire. Offering the best possible heat effect.

GZ20012

Wok inset 29 x 29 "steel" 8 mm



INSERT PLATE

Used to extinguish the fire and cover the inside of the grill from dirt.

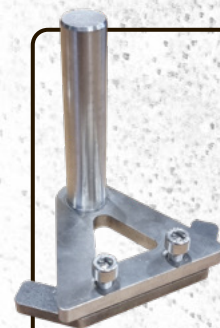
GZ20010

Insert plate 30 x 30 "steel" 8 mm



JUST HANG OUT

Another highlight is our quickly and easily assembled gallow made from 100% stainless steel. It's mounted on the inside of the grill plate with our clamp mandrel, is 360° revolving and is height adjustable with an inner chain. With it's robust structural shape made from stainless steel the gallow can hold up to 12 kg of weight. From a big hotpot to a flambéed steak, there's no limit to your ideas.



CLAMP MANDREL

The clamp mandrel is mounted on the fire plate with two screws fixing it into the middle opening of the grill. It is the base holding the gallow upright.

GZ20015
Clamp mandrel incl. screws
"stainless steel"



GALLOW

The 1 m high gallow is placed on top of the clamp mandrel and is 360° revolving. With it's inner placed chain the height can easily be adjusted.

GZ20016
Gallow 1000 mm
set incl. chain & hook
"stainless steel"



NO SMOKE IN YOUR FACE

With our FLARE smoke outlet all the smoke vanishes into thin air above your head and your unique grill experience can continue without acrid smoke in your face. Only a few simple touches are needed to insert the base and smoke pipe in the middle opening of the grill. With the added L-shaped grill plate you can completely close of the top and use the extended grill plate for cooking directly above the fire with higher temperatures.



L-SHAPED GRILL GRATE

No more smoke in your face but you still have the ability to grill directly above the fire. Everything's possible with the grill grate inset for the smoke outlet.

GZ20018
L-shaped grill grate
for smoke outlet

SMOKE OUTLET

The smoke outlet insert is directly placed in the middle opening of the grill and secured from tipping over by it's specially constructed hooks. On top of it the smoke pipe is placed and all the smoke from the fire will clear off above your head.

GZ20009
Smoke outlet "base" incl. smoke pipe 1 m





MORE SPACE

Practical extensions can be mounted on the FLARE wooden handles. This way your FLARE grill can quickly be turned into a fully equipped outdoor kitchen. Arrange your individual fire kitchen with our hook on pan, beer holder, bar elements or other useful accessories.



MULTIBOARD

Quickly mounted on the wood handles to maximize your work and storage space! The provided screws can easily connect multiple multiboards together and secure them in place.

GZ20019

Multiboard 200 x 400
incl. dual slider for GN 1/6 pan

MULTIBOARD CORNER CONNECTOR

If you need even more space around the grill you can connect the multiboard extension around the corners.



GZ20020

Multiboard corner connector "stainless steel"



BAR CORNER

A versatile clip-on accessory allrounder for your grill. Perfect to lean on, serve food, put down drinks and much more. Robust and easy to mount.



GZ20004

Bar corner "oak"



HOOK ON PAN

Storing a few spices and utensils quickly while you're at the grill is no problem. Easily accessible and very handy if you want to carry everything directly from the kitchen to the grill.



GZ20013

Hook on pan "stainless steel"

IN THE FAST LANE

There are some practical expansions for the pedestal too. Our clamping rack with optional castors for extra mobility make your FLARE Grill even more mobile. Moving it around wherever and whenever you want.



CLAMPING RACK

Quickly mounted to the FLARE 80 pedestal the clamping rack can be used on the grill in either the standard 1 m height position or flipped with 80 cm height. The perfect accessory to level your grill.

GZ20022

Clamping rack f. FLARE 80 original
incl. leveling feet

CASTOR SET

Accessory castor set for the clamping rack. Mounted on the bottom these little wheels provide you with great mobility for your FLARE 80 "original" without changing the height.



GZ20023

Castor set Ø 80 mm f. clamping rack

FIRE POKER

Ideal to rake a fire and open or lift all the insert plates for your FLARE grill.

GZ20008
Fire poker "oak"

GRILL SPATULA

Cut food, move it around or clean off your grill plate. The spatula is versatile and shouldn't be missing on any of your grill adventures.

GH20001
Grill spatula 100 mm
"stainless steel"



WOK

Hand-forged round bottom wok made of 2 mm carbon-steel with a wood handle.

GH20007
Wok Ø 41 cm
hand-forged



FORGED KNIFE

Hand-forged knife made of carbon-steel.

GH20008
Hand-forged knife



BBQ GLOVES

The classical method to protect your hands from the fire's heat. Robust leather on the outside and isolating cotton on the inside.

GH20003
BBQ gloves "leather"



STAINLESS STEEL GRILL COVER

Robust and multi functional this cover is perfect for protecting your grill. The middle part can also be used to connect two FLARE 80 models together.

GZ20025
Grill cover 80 "stainless steel"



CLOCHE

Should you need some upper heat to cook, the stainless steel cloche is definitely a must have for you. Available in two different sizes.

GZ20006
Cloche Ø 28 "stainless steel"
GZ20007
Cloche Ø 20 "stainless steel"



PVC GRILL COVER

Leave your FLARE grill outside all seasons. To protect from dirt just use this cover.

GZ20005
Grill cover 80 "pvc"



SAFETY CLAMPS

Securely connect your fire bowl with the pedestal.

GZ20021
FLARE 80 safety clamps



FLOOR PAN

Especially useful for delicate floors to prevent any rust stains.

GZ20014
Floor pan "stainless steel"





TIPS & TRICKS

CLEANING

To clean your fire plate you just need a grill spatula, some natural vegetable oil (we recommend linseed oil) and a clean cloth. Use the spatula to scrape off any dirt from the plate to the middle opening. Then use the cloth with some oil to wipe the plate clean while it's still warm. That way your fire plate will be protected and can withstand many more grill adventures by your side.

FLAMBÉ

The FLARE fire plate is suitable to flambé many kinds of ingredients. Be careful to never pour alcohol directly into the flames from a bottle! To flambé use any kind of spirit with more than 40% alcohol content. We recommend a schnaps or similar with a special kind of flavour to give your grilled food that certain special something.

CLEAN AFFAIR

Savour your time at the crackling fireplace with good food, friends and family without having to worry about cleaning. Your FLARE grill is cleaned in no time and without hassle.

Use your grill spatula to remove any rough dirt, then take a piece of cloth with some oil to clean the plate. All the waste can easily be collected in the removable ash-can and quickly be disposed. Now your FLARE is clean, protected and ready for the next time.

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