

KITCHENS
FOR OUTDOOR LIVING



BURNOUT **LUX**

READY FOR LUXURY
AND REFINED ENJOYMENT

Enjoy life under the open sky. Laugh, love, cook: the sky is the limit. So wonderfully clear - and at the same time, the very definition of luxury. Open up a world of extraordinary cooking experiences. Outdoors. With family. With friends. And with an outdoor kitchen from BURNOUT**LUX**. Exciting and yet elegant, with outstanding design and perfect craftsmanship, the BURNOUT**LUX** fulfills your own individual and special wishes. Ready for luxury and refined enjoyment, and with an eye for the smallest detail, it whets the appetite for moments that last forever.



What is life about?

Having a good time with family and friends.



**EXCELLENT
CRAFT & DESIGN**

– MADE IN GERMANY



Compatible

Burnout outdoor kitchens are easily compatible with a variety of grill and hotplate manufacturers. That's clear. Still, our top priorities are functionality, craftsmanship, and design. Which is why we are happy to recommend partners who meet our requirements – like Flammkraft, Napoleon, or Big Green Egg, for example.

Weatherproof

Burnout outdoor kitchens are built for the outdoors. Made of high-quality stainless steel, weather-resistant and UV-resistant materials, and hardware certified for outdoor use. So they last: At least ten years. Guaranteed.

Made in Germany

The craftsmanship of Burnout outdoor kitchens is unparalleled. And come pre-assembled from our own manufacturing plant in Germany. With precision in every cut. Perfection in every weld. Exactness in every seam. For more enjoyment and greater durability.

Modular

Burnout outdoor kitchens can be modified as your needs evolve. One way today. Another way tomorrow. That won't change: our outdoor kitchens are modular and therefore can always be adapted to new wishes. Even years from now, you will be able to expand it without any alterations in the colour scheme.

Sustainable

Burnout outdoor kitchens are extremely durable. And at the same time, they are fully recyclable at the end of their life. Because withstanding wind and weather does not mean being limited to using PVC. Quite the opposite: we only use PVC-free materials to build our kitchens.



CELEBRATE PERFECTION *WITH STYLE AND TASTE*

Grilled filet of loup de mer, smoked scallops, melt-in-your-mouth braised lamb, or simply a bistecca alla fiorentina – your options with a BURNOUT**LUX** outdoor kitchen are as wide as the culinary world can offer.

Because a BURNOUT**LUX** offers you every freedom imaginable, and is ready for culinary masterpieces. From the stylish charcoal grill, to the elegant gas grill with wok burner and 800°C zone, up to and including ceramic grills – the choice of top chefs – make your wishes come true. And place perfection on your table, according to your taste.



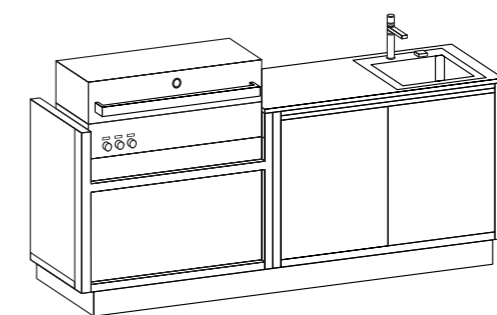
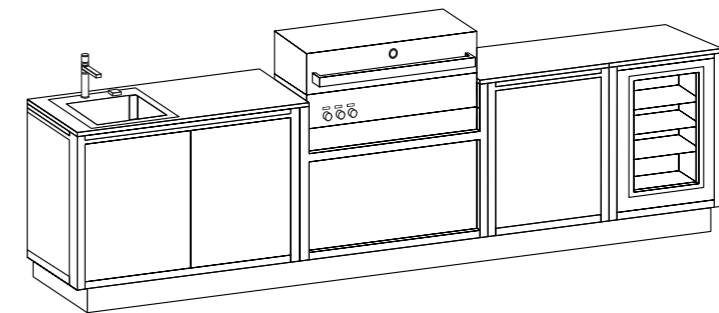
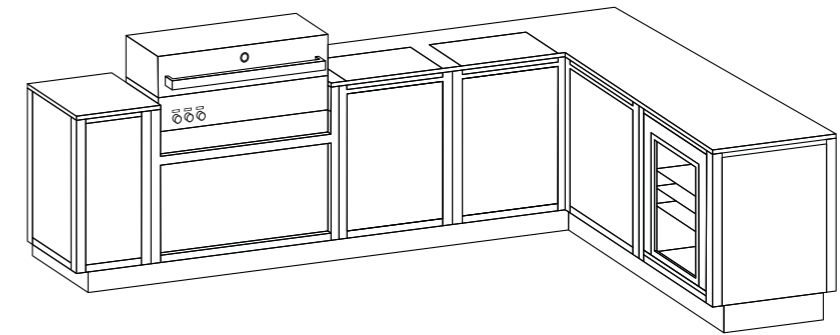
MULTIFACETED & INDIVIDUAL – AS LIFE ITSELF

Close-fitting seams, technical brilliance, and durability are all intrinsic elements of a BURNOUT**LUX** outdoor kitchen. And every tailor-made solution reveals the degree of craftsmanship and perfection that is evident.

Whether it is a Monolith grill that anchors the entire kitchen, or a long, beautiful countertop, or the clever use of space around a corner, or a well-proportioned L – our focus is always on a perfectly conceived solution for the most exacting wishes in the most demanding climates.

This is where design, materials, and craftsmanship dovetail perfectly.

Scan the QR code with your smartphone or tablet and start configuring your BURNOUT**LUX** outdoor dream kitchen for free, without any obligation. We would also be happy to use your configuration as the basis for a detailed consultation.





SHADOW



DAWN

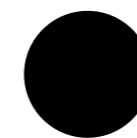


PURE

GOOD TASTE AT FIRST SIGHT NATURALLY UNIQUE COLOURS

Elegant. Sophisticated. Exclusive. With the right color scheme, you can be sure that your outdoor kitchen will perfectly match your life. Inspired by nature, our nuanced shades and tones bring out accents, highlight the surrounding landscape, and blend together to perfectly harmonise with the environment you specify: calcite rocks and summer clouds are offset by the lightness of cabinetry finished in Pure. Dust brings the pristine beauty of remote beaches of the South Seas to your home. And Dawn and Shadow convey a sophisticated restraint.

Body colours



SHADOW



DAWN



DUST



PURE

Stone slab colours Dekton®



BLACK



DARK GREY



GREY



LIGHT GREY



SAND GREY



TRAVERTINE

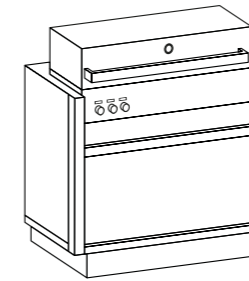


Pleasure is at its best when you can share it.

THE FREEDOM TO REMAIN FREE BE FLEXIBLE WITH YOUR STYLE

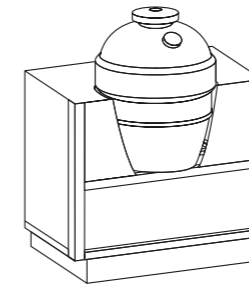
Question: Do you know today what you will want tomorrow? Typical answer: Well, why are you asking? So why should you have to commit, of all things, to an outdoor kitchen? Maybe you just want to create a nice little niche in the corner at first. Get used to cooking outdoors. When you're in the mood. Host a couple of memorable events. No problem. Growth needs time, ideas need time. Time that a **BURNOUTLUX** outdoor kitchen will gladly give you.

Be free with all of it: Start, for example, with a grill or a stove, and bring your kitchen outdoors a step or two at a time. Refrigerator, sink, storage space... all conveniently within arm's reach and in the fresh air. Pure enjoyment.



GAS GRILL

- Various, high-quality & reputable manufacturers
- Gas supply or optionally with natural gas
- Stainless steel grills
- The right grill for every application
- Various grill surfaces available, depending on the customer's requirements

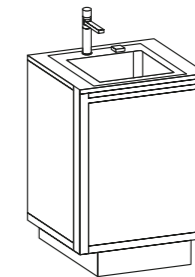


CERAMIC GRILL

- Different manufacturers like Big Green Egg, Monolith
- Different sizes depending on your needs and wishes
- Operation with charcoal
- Suitable for classic grilling and BBQ (ribs, pulled pork, and more)
- Visual highlight

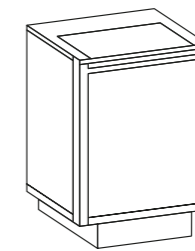
SINK

- Depending on the countertop colour, different sinks (stainless steel, stoneware)
- Sinks and taps are purchased from reputable manufacturers
- Connection via the normal water pipe or via a drinking water hose possible



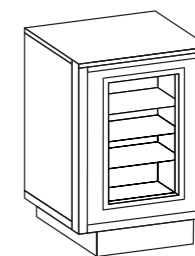
COOKTOP

- Operation via gas or electric
- Depending on requirements and customer wishes as teppanyaki, wok, hob with gas, induction hob
- Perfect complement to the grill



REFRIGERATORS

- Different sizes available
- 230V power connection
- Refrigerators with glass doors
- Refrigerator as refrigerator drawer



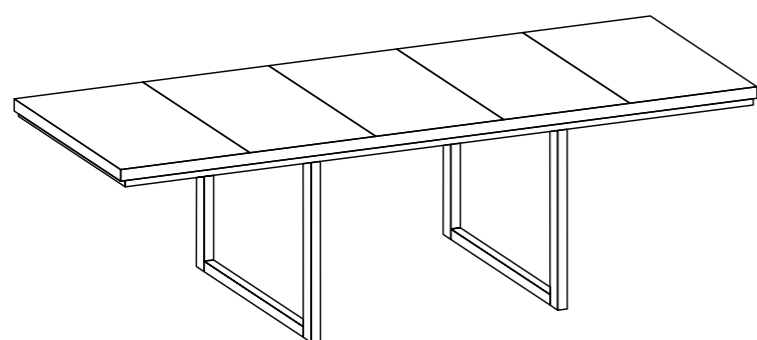


SPACE FOR FRIENDS

HOSPITALITY PAR EXCELLENCE

Enjoying the good things in life, laughing together, celebrating, living. Even the most beautiful outdoor kitchen can become twice as beautiful with the right people around it. And because we know how important perfection is when entertaining guests, we have designed tables and chairs that perfectly complement our BURNOUT**LUX** outdoor kitchen.

With equally sophisticated design, impeccable craftsmanship, and unsurpassed durability. With stone tabletops and stainless-steel construction for a life outdoors.



Tables and seats

- Four frame colours: Shadow, Dawn, Dust, Pure
- Dining tables in three different sizes
- Table leaves in three designs, with stone tabletops
- Stools, with or without backrests, plus seat cushions





A BURNOUTLUX outdoor kitchen has one major goal: to meet your exacting needs. That is the reason it combines award-winning design with outstanding craftsmanship. This clever design extends to the smallest detail. For luxury and durability alike. Every seam, every hinge, every screw, no matter how tiny – everything is thought out and crafted with your enjoyment in mind. Design, production, quality, and durability – Made in Germany from head to toe and awarded the 2022 Red Dot Award.

DESIGN & DETAILS



REFRIGERATOR

Perfect outdoor refrigerators are rare. Because staying cool in all weathers and high temperatures is a technical feat.



LIGHTS & OUTLETS

Cleverly placed luminaires and outlets exactly where you need them ensure that serving and food preparation areas are well-lit and attractive. After all, we eat with our eyes first.



ICE COOLER

Champagne, open wine, and water need a cool solution so that they are easy to reach and easy to drink, even when things get hot. Et voilà!



reddot winner 2022



WHAT WE GOT? A RED DOT

The Red Dot Design Award is one of the largest design competitions in the world, and the Red Dot Label has become one of the world's most coveted acknowledgements of quality in the design industry. So the fact that BURNOUT**LUX** received an award from Red Dot in 2022 makes us a little proud. We really have nothing to add to the jury's statement:

"Functional design language and a homogenous colour scheme turn the premium BURNOUT**LUX** outdoor kitchen into a real eye-catcher."



reddot winner 2022

Time is valuable when you make it valuable.







FULL SERVICE
LIMITED LIFETIME WARRANTY

With BURNOUT**LUX**, you are not only choosing a perfect outdoor kitchen, but also a perfect service. Starting with perfect consulting and planning, through the right measurements on site, to on-time delivery and assembly.

We take care of every detail.

And the best is yet to come: Our outdoor kitchens have a Limited Lifetime Warranty. Ten years guaranteed for the colour fastness of the tops and the smooth functioning of the fittings. We stand behind the quality of our products and want to ensure that you enjoy them for years to come.



STRONGER TOGETHER

” *We are good friends, both technically enthusiastic, love beautiful design, and we like to eat. What else connects us is decades of experience in kitchen construction. We thought: Reason enough to do something together.*

Frankly, there are plenty of good kitchens out there! But the surprising thing was there was really no outdoor kitchen that could withstand all weathers, not rust, offer all the components that are also available in an indoor kitchen, fit to the millimetre and stay that way, look great, function great, and remain just as beautiful at minus 20 or plus 40 degrees as on the first day. Challenge accepted! After four years of searching for the best materials, 1,000 design drafts, testing hundreds of different components and devices, the time had come: BURNOUT**LUX** was born and continues to develop!

We produce in Germany. Because we are at home here. And because we want to see and know exactly what is used for our outdoor kitchens. Stainless steel that is high-quality and resistant. Kitchen materials that are easy to clean and withstand all weathers. Pull-out systems that we developed with one of the leading manufacturers specifically for outdoor use.

Our BURNOUT kitchens are partly machine-made, partly hand-made. Where the highest industrial precision is required, we use the most modern machines in furniture construction. When it comes to sensitive work with the welding equipment, specialists lend a hand themselves. In the end, it's the combination of industry and craftsmanship that makes it. It creates a kitchen that reflects the passion we put into developing it. A kitchen that makes you realise it is the sum of many years of experience.

Daniel Joachimmeyer and Thomas Pabst



CRAFTSMANSHIP AT ITS BEST – AND MOST EFFICIENT

We take things personally – and we like it that way. Because each of our outdoor kitchens is unique, and tailored to your individual needs. And to make sure that we are able to put our hands in the fire for each of our outdoor kitchens, we manufacture them with all the attention to detail and quality found in Good Old Germany.

To be precise, in Bissendorf at our "Manustrie" – as we like to call it. It is a combination of the German words *Manufaktur* (handcrafted production) and *Industrie* (robot-supported industrial production). This allows us the best of both worlds, for every step of the production process. Because this is the only way to combine our passion for fire and flame and give it the freedom it needs: meticulous, industrial precision combined with the finest craftsmanship by our highly trained, attentive specialists.





EXPERIENCE FROM INDOORS - TAKEN OUTDOORS

You don't build perfect outdoor kitchens at the drop of a hat. For one thing, you first need sufficient experience in classic kitchen construction – so that everything is in the right place, so that drawers slide smoothly, so that power flows where it is needed, and so that cool drinks are waiting where thirsty people are. So it is a good thing that we have been adding to our own experience in custom kitchen construction for almost two decades. In light of that, this is a good place to thank all those who have given us the know-how we have today. And because there is usually more weather outside than inside, an outdoor kitchen is only as good as its materials and their ability to withstand the harsh elements. In our own research department, we are constantly working on materials that can handle this challenge and ensure that Burnout outdoor kitchens withstand a lifetime of outdoor wear and tear.



BURNOUT**LUX**

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