

Culinary Modular System

Discover the ease of multiple cooking and grilling options with Campingaz® Culinary Modular Barbecue Accessories.

Simply **take out the inner ring of cast iron grid** and drop in one of the Culinary Modular Barbecue accessories. Why not serve up fresh pizza baked on a **pizza stone**? Or indulge in delicious grilled paella made in a Spanish non-stick **paella pan**. If exotic stir-fries make your mouth water then use the **carbon steel wok** with non-stick coating. Or grill your chicken to perfection on the **poultry roaster**. Perhaps you are just simply looking to upgrade your stamped steel grid to high quality cast iron to achieve steak perfection?

Even-Temp®

Temperatures of and above 250°C are recommended for perfect direct grilling and searing.

It is important to have such temperatures across most of the cooking surface - nothing is more annoying than having part of the food already well done while the rest is still uncooked.

Our 3 & 4 Series grills reach temperatures above 250°C on at least 90% of the cooking surface so the grill can be used more efficiently. The control knobs allow the barbecue chef to decide where he wants to have really hot areas and where he wants to have less heat.

InstaClean® System

Cleaning your Campingaz barbecue has never been easier than with the new patent pending Campingaz InstaClean®

Enjoy more time having fun with family and friends rather than spending hours cleaning your barbecue after an enjoyable grill party. The system allows you to **remove all dishwasher safe parts in less than 60 seconds**. They are sized to fit a standard dishwasher.

This brand new system is **featured on all Campingaz 3 and 4 Series barbecues**.

Stainless-Steel-Burner-System

Get ready for the new strong and durable stainless steel tube burners for long lasting and enjoyable BBQ sessions!

Enjoy great cooking performance with this smart burner system designed especially to perfectly grill all types of foods.

From direct grilling to prolong baking using indirect heat, the burner allows versatile usage:

- Even heat distribution across the cooking surface
- Powerful heat for direct grilling and searing
- Adjustable heat even to low temperatures ideal for indirect cooking
- Durable materials ensure a prolonged lifetime of burners

How does the Stainless-Steel-Burner System work?

- Specially designed burners create V-shaped flames that are directed towards the cooking grid and spread the heat evenly across the cooking surface
- The tube burners can be adjusted to create smaller flames that are perfect for keeping low heat for extensive indirect grilling
- The newly designed burner tent, with protected ventilation slots, supports the even distribution of the heat and prevents flare ups