The art of outdoo cooking

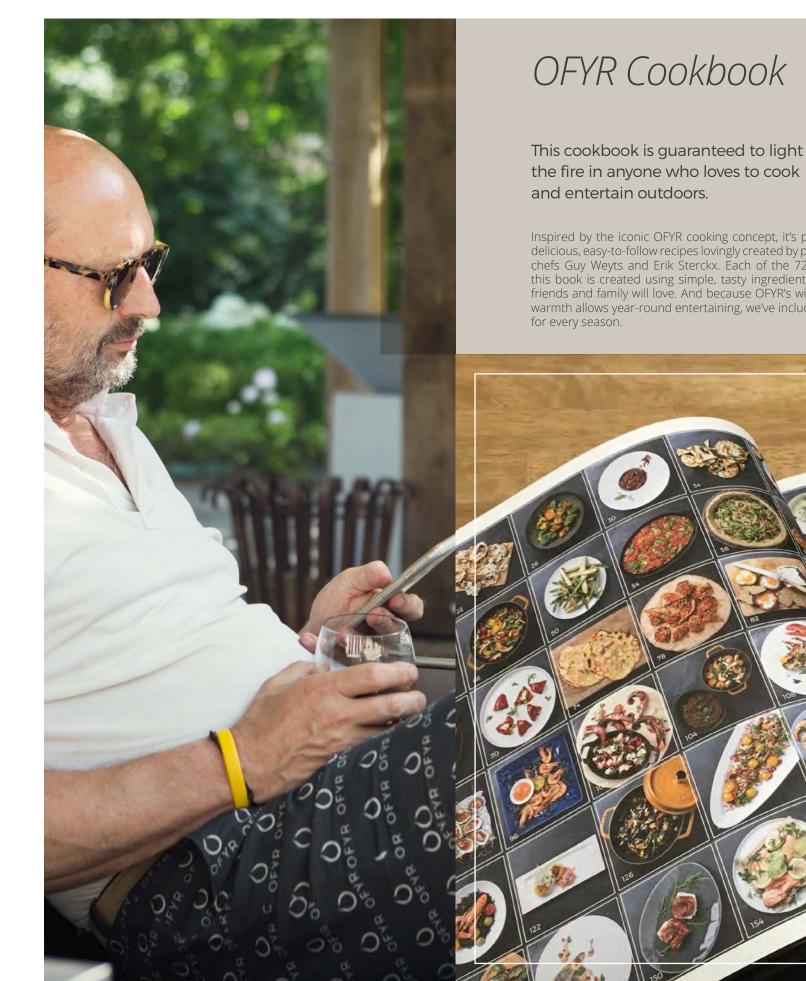


The story of OFYR

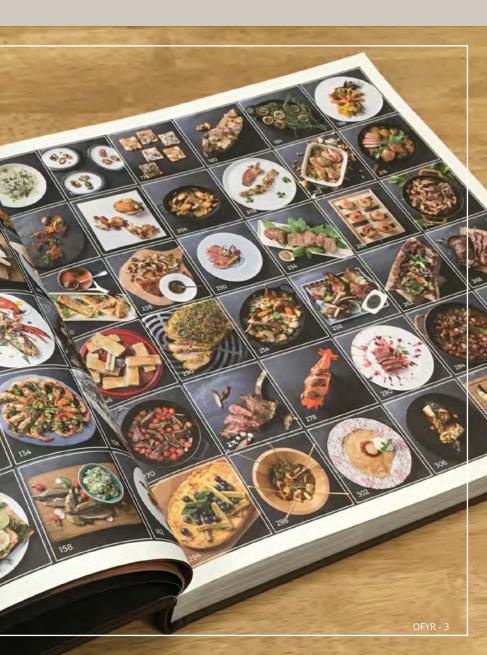
The OFYR is the creation of Hans Goossens, Dutch entrepreneur and design aficionado with a passion for outdoor entertaining.

Facing retirement after a 30-year career in investment management and luxury goods retail, Hans was looking forward to long summer evenings spent cooking and dining outdoors with his friends. He wanted a high performance grill with clean, artistic lines that would complement his garden, and weatherproof so it could be left in place all year round – like a sculpture. Finding nothing on the market that met these criteria, Hans set out to design his ideal grill himself. The result was the OFYR cooking unit, a unique cone design built from rugged Corten steel that over time develops a beautiful weathered patina. The design was an immediate hit, thanks not just to its stunning looks but also its versatile cooking performance and wide, welcoming circle of warmth. Now those long summer evenings in the garden could be extended into autumn and winter too! The shape of the OFYR cooking unit is already on its way to becoming a design icon. It appeals to the deep human instinct to gather around a fire with friends and family to eat, and continues the tradition – practiced for millennia in different cultures the world over – of cooking on a plate heated by fire. And it's not only fans of great design who love the OFYR concept. Professional chefs adore its versatility for event catering and cooking demonstrations. Restaurants and hotels use OFYR cooking units to transform outdoor spaces and offer customers a dining experience like no other. The OFYR concept was first launched in the Netherlands in 2015, and is now sold in over 70 countries. Supported by a team of designers Hans has added a range of outdoor furniture, utensils and top quality accessories to the line, making OFYR not just a product but a complete outdoor lifestyle. Hans never got his retirement. Instead he got something far better – a job he's passionate for, a lifestyle he loves and a product that brings pleasure to others every day. He has more energy than ever before, and lives by the credo:

"It's never too late in life to cook up a radical career change!"



Inspired by the iconic OFYR cooking concept, it's packed with Cooking outdoors with OFYR is social, simple and incredibly delicious, easy-to-follow recipes lovingly created by professional versatile. No other grill offers so many exciting culinary chefs Guy Weyts and Erik Sterckx. Each of the 72 recipes in possibilities in a practical, stylish design that will complement this book is created using simple, tasty ingredients that your any garden or terrace. The OFYR lifestyle is about bringing good friends and family will love. And because OFYR's wide circle of food and good company together in a way that's simple, stylish warmth allows year-round entertaining, we've included recipes and fun. With this cookbook, that's never been easier to do.



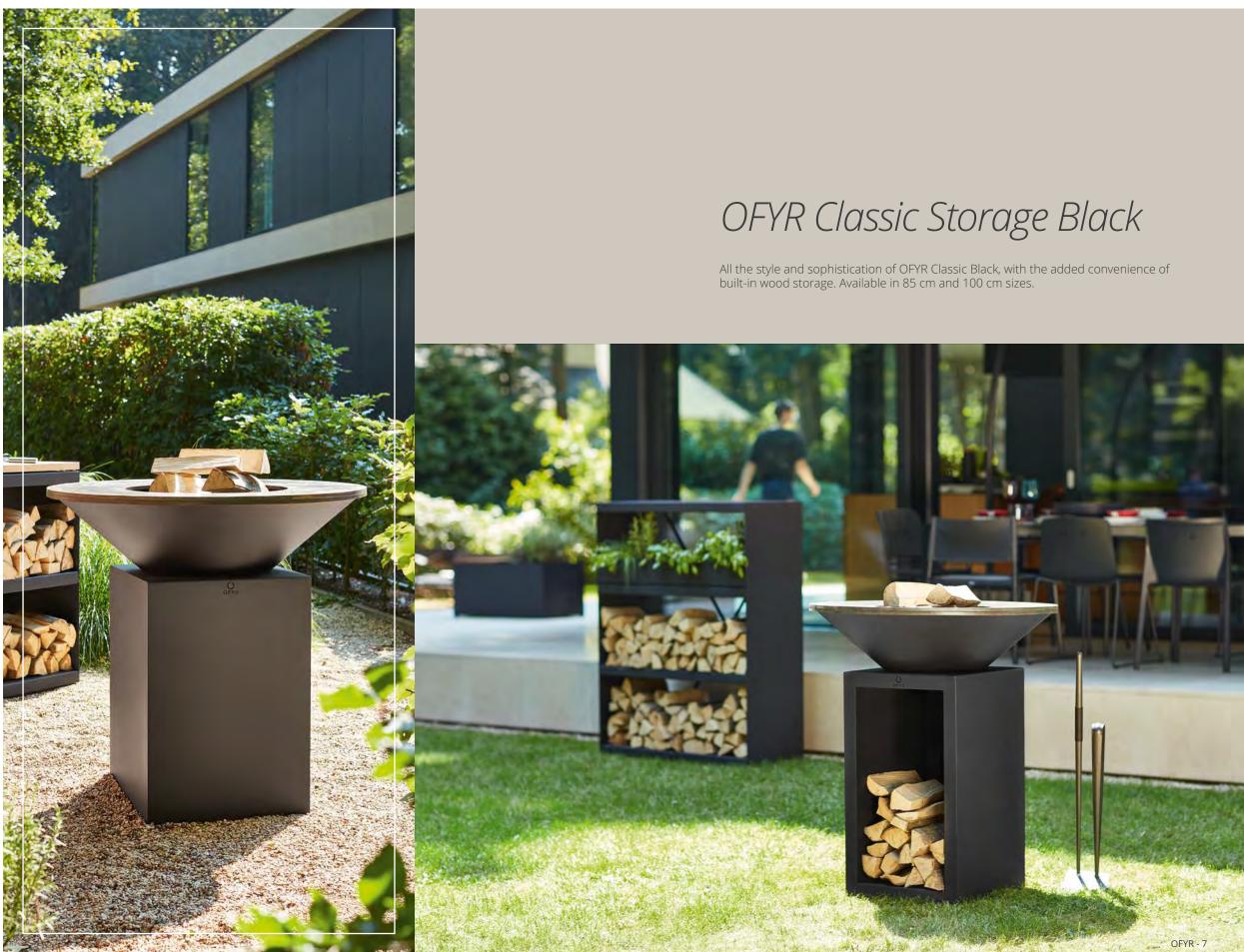


The purest expression of OFYR. Designed to fit in with any surroundings, OFYR Classic is a beautiful Corten steel object even when not in use. Light it up, and it turns every outdoor event into a special occasion. Available in 85 cm and 100 cm sizes.





Smart and sophisticated, OFYR Classic Black makes a bold statement in any outdoor setting. Light it up, and it turns every outdoor event into a special occasion. Constructed from rugged steel with a Black coating. Available in 85 cm and 100 cm sizes.



OFYR Classic Concrete

Bold and sophisticated, the OFYR Classic Concrete creates a vivid statement in any outdoor setting. Distinguished by its black concrete base and cone with heat-resistant matt finish, it can be left outdoors in all weather conditions. Available in 85 cm and 100 cm sizes.





OFYR Island

This all-in-one unit combines unbeatable style and functionality in a compact design. It includes an OFYR cooking unit with wood storage, solid chopping board and a handy tool tray for utensils and condiments. Available in 85 cm and 100 cm sizes in both Corten steel and Black coated steel. The chopping board is available in rubberwood and two colours of ceramics. After use, you should store the rubberwood board indoors whereas the ceramic boards can always stay outside.



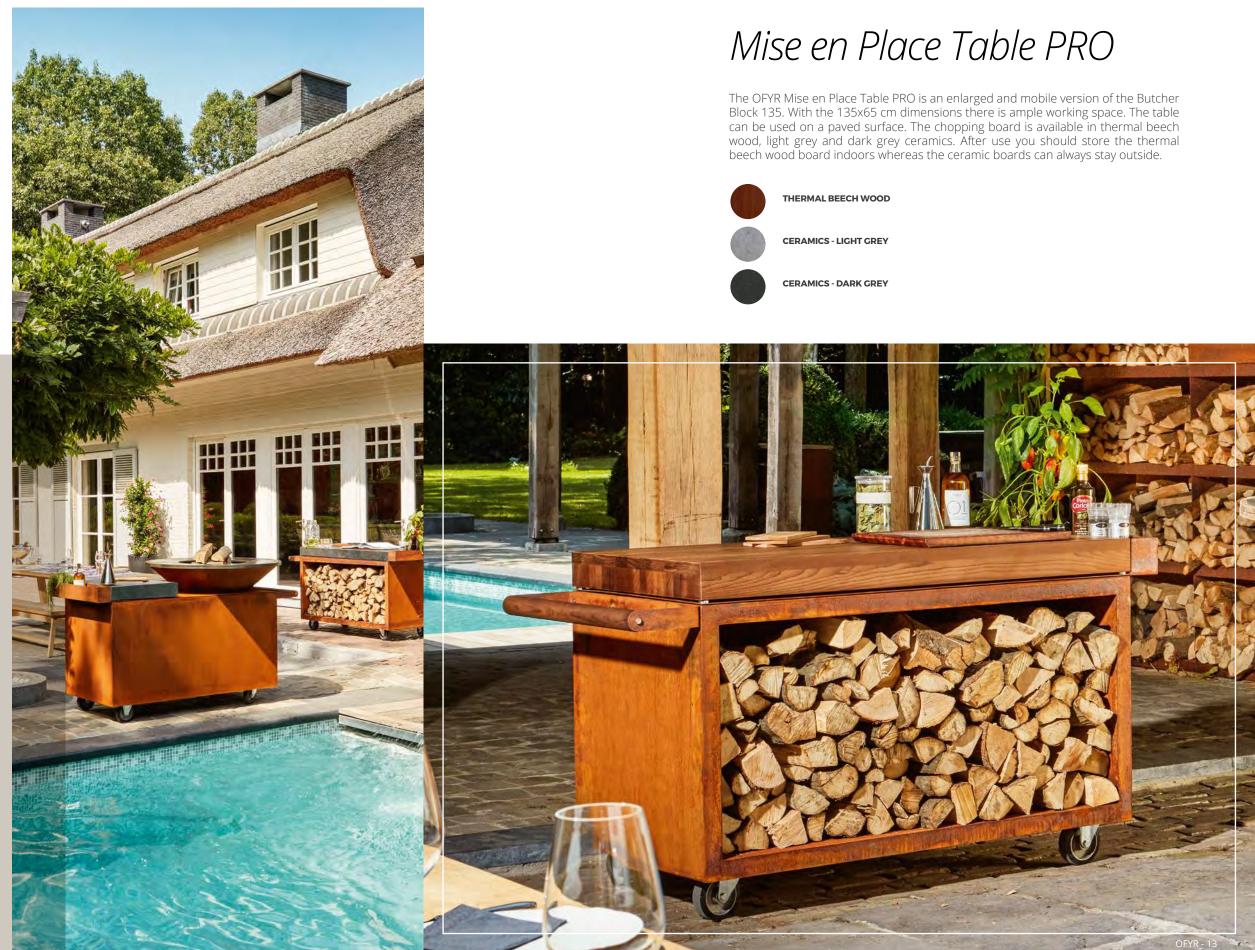




OFYR Island PRO

The OFYR Island PRO is the mobile version of the OFYR Island 100-100 in Corten steel with a deeper base. The Island can be used on a paved surface. It includes a solid chopping board for food pre-paration, handy accessories tray and option for under-counter wood storage. The chopping board is available in thermal beech wood, light grey and dark grey ceramics. After use you should store the thermal beech wood board indoors whereas the ceramic boards can always stay outside.





OFYR Butcher Blocks

Available in two practical styles the OFYR Butcher Block 45, 90 or 135 is an ideal companion to OFYR Classic models by having a solid chopping board for food preparation, handy accessories tray and options for under-counter wood storage. The Butcher Block 90 is available in two different base materials; Corten steel and Black coated steel, the Butcher Block 45 and 135 only in Corten steel. The chopping board is available in rubberwood and two colours of ceramics. After use, the rubberwood board should be stored indoors while the ceramic boards can always stay outside always stay outside.







OFYR Wood Storages

These rugged steel units transform a stack of wood into an attractive feature wall. A hinged top shelf keeps tools and other items neatly hidden away, and with three sizes available it's easy to find a solution for your space. Available in 216 cm by 100 cm, 200 cm and 300 cm sizes and available in two different base materials; Corten steel and Black coated steel.

WOOD STORAGE INSERTS

WOOD STORAGE INSERTS Designed to fit neatly into the OFYR Wood Storage unit, this insert is ideal for growing cooking herbs and adds a splash of green to the wood pile. Made from steel with drilled drainage holes, it has a narrow 22,5 cm depth so logs can be stored behind. Available in two different materials: Corten steel and Black coated steel.



BLACK COATED STEEL







Wood Storage Dressoir

This compact version of the Wood Storage with on top a rubber wood board can also be used for food preparation. The rubber wood board should be stored indoors after use. Available in two different base materials; Corten steel and Black coated steel.





Wood Storage Cabinet

The Wood Storage Cabinet is with a height of 130 cm a less space consuming version of the regular Wood Storage but still offers ample storage space. It can also be used as separation wall. Available in two different base materials; Corten steel and Black coated steel.



CORTEN STEEL

BLACK COATED STEEL

Herb Garden Bench

Bring the garden closer to your cooking with this dual-function planter and bench. The integrated thermal beach wooden plank makes a comfortable seat and can be moved to either side of the planter. Perfect for sitting and watching the flowers grow! Available in two different base materials; Corten steel and Black coated steel.



BLACK COATED STEEL





Manufactured from Black coated steel and equipped with a mahogany knob, OFYR Cover 85 (Ø85 cm) and Cover 100 (Ø100 cm) fit over the cone and plate to cover your OFYR when not in use. OFYR

Snuffers

Manufactured from Black coated steel and equipped with a mahogany knob, please use our Snuffer Black 85 (Ø50 cm) and Snuffer Black 100 (Ø60 cm) to safely extinguish your OFYR after use. The Snuffers are equipped with 6 bulges to prevent them from shifting when extinguishing the fire.





This sturdy two-piece grill is ideal for cooking larger cuts of meat on the OFYR cooking unit. Place the grill and stand directly over the flames for a chargrilled taste. OFYR's cooking plate remains unobstructed so you can cook other dishes at the same time, and with the stand in place even adding more wood to the fire is easy. Available for the 85 cm and 100 cm models.



Brazilian Grill Set

Convert the OFYR 100-100 models into a Brazilian style barbecue with this set of three skewers in a circular steel stand. The skewers have wooden handles for easy handling, and allow slow cooking of meat directly over the fire.





Horizontal Skewer Set

Barbecue fans will love this set of three steel skewers on a specially designed stand. Placed over an OFYR cooking unit's fire, the heightened stand with notched ring is just the right height for meat and vegetables to cook to perfection. Available for OFYR 100-100 models.

Buffadoo sets

The Buffadoo set comprises a beautifully made blowpipe and sturdy steel tongs/poker with a matching stand. The blowpipe features a leather grip and silicon mouth-piece, and is used to direct oxygen into the OFYR to increase flames and minimise smoke after igniting. The tongs/poker make it easy to add more wood once the fire is burning well. Available in brown and black coated steel with brown and black leather grips.





Gloves & Leather apron

GLOVES

These heavy-duty suede gloves will come in handy for any aspiring grill chef. Heat resistant to 500°C, they offer excellent protection when moving the OFYR cooking unit or handling hot utensils. For safety reasons it is still important to wait until the OFYR cooking unit has fully cooled down before moving it. The OFYR Leather apron, crafted from high quality leather with riveted logo detail and adjustable strap, is a stylish apron that offers great heat protection and looks even better with age.



LEATHER APRON

Spatula PRO

Featuring a thermoplastic handle for optimal grip and a stainless-steel blade that allows you to turn food easily with its sharp edge, the OFYR Spatula PRO is an essential outdoor cooking utensil.

Tongs

Crafted from stainless steel with a matt black finish, the ergonomic design of these OFYR cooking tongs makes them a pleasure to use. The convenient rounded design means you can lay them on a work surface or hang them up when not in use.





Fork & Knife Set

Carve up your favourite piece of meat, fish or vegetables with OFYR Fork & Knife Set. Featuring a thermoplastic handle for optimal grip and a stainless steel blade.



Accessories

KNIFE BLOCK

This solid wood knife block fits into the tool trays of OFYR Butcher Block and Island units, but looks equally good in the kitchen or on the dining table. Also perfect for storing the OFYR spatula, the block features hidden magnets to keep utensils in place.

OIL CAN

Beautifully designed stainless steel oil can ideal to add oil on the cooking plate.

WOODBAG

The woodbag is made from natural jute with a plastic inner liner, is a sturdy tote bag, a handy way to store and carry logs.

CEDAR WOOD PLANKS

OFYR cedar wood planks not only add a delicious smoky flavour to your meal, they also slow down the cooking process by around 50%. The planks can also be used to keep cooked food warm on the hot plate prior to serving.









The OFYR Dolly is a simple way to add mobility to your OFYR Classic 100-100 and Classic Storage 100-100. Once wheeled into place, the Dolly's stabilising feet can be used to safely secure your OFYR cooking unit ready for cooking.



Product information

MADE IN HOLLAND

Most OFYR products are entirely manufactured in The Netherlands.

DUTCH DESIGN

Most OFYR products have entirely been designed in The Netherlands. Dutch design is known for its minimalist, experimental and innovative features.

PLATE

It is important that you regularly treat the cooking plate with oil, both its surface and its rim. The cooking plate is made of steel and will corrode if oil is not baked into it. Once the oil has properly been baked in, only minor corrosion will develop. When the cooking plate is not used for longer periods we recommend treating it with oil every 7-10 days to prevent corrosion. Any corrosion that does develop can be removed using steel wool. In the event of excessive corrosion, we recommend polishing its surface with a wire brush attached to a drill. It is best to heat the cooking plate beforehand, because that will loosen up the layer of corrosion. Once the cooking plate has been thoroughly polished, you will be able to wipe away the polishing residue with a cloth.

CONE

The round shape of the cone guarantees proper and constant well isolated air circulation inside the cone, without use of any additional tools.





CORTEN STEEL

All OFYR cooking units are made to stand outside in all weather conditions. The base and cone of our units, with the exception of the Black and Concrete models, are made of weathering steel, also called Corten steel and will already show signs of corrosion when they arrive. The corrosion process may not yet have fully completed, meaning that the unit's colour will change over time as the corrosion process progresses. The natural layer of corrosion protects against rust perforation. Please note that some corrosive water may run down the base and cone during the first few months and stain the surface the unit is standing on. Weathering refers to the chemical composition of these steels, allowing them to exhibit increased resistance to atmospheric corrosion compared to other steels.



BLACK COATED STEEL

For all Black products a first class coating process is applied making the products all weather proof under normal conditions. For repairing small scratches a paint kit comes with the OFYR Black products.



CONCRETE

The OFYR Classic Concrete products have a base of cast concrete and a cone of Black coated steel. The concrete is all weather proof under normal conditions and might need some polishing once the surface loses its shiny appearance. A polishing kit comes with the OFYR Classic Concrete.



RUBBERWOOD

Rubberwood is considered to be one of the most ecological types of wood. Rubbertrees are only cut down after the complete end of the cycle of latex production.



THERMAL BEECH WOOD

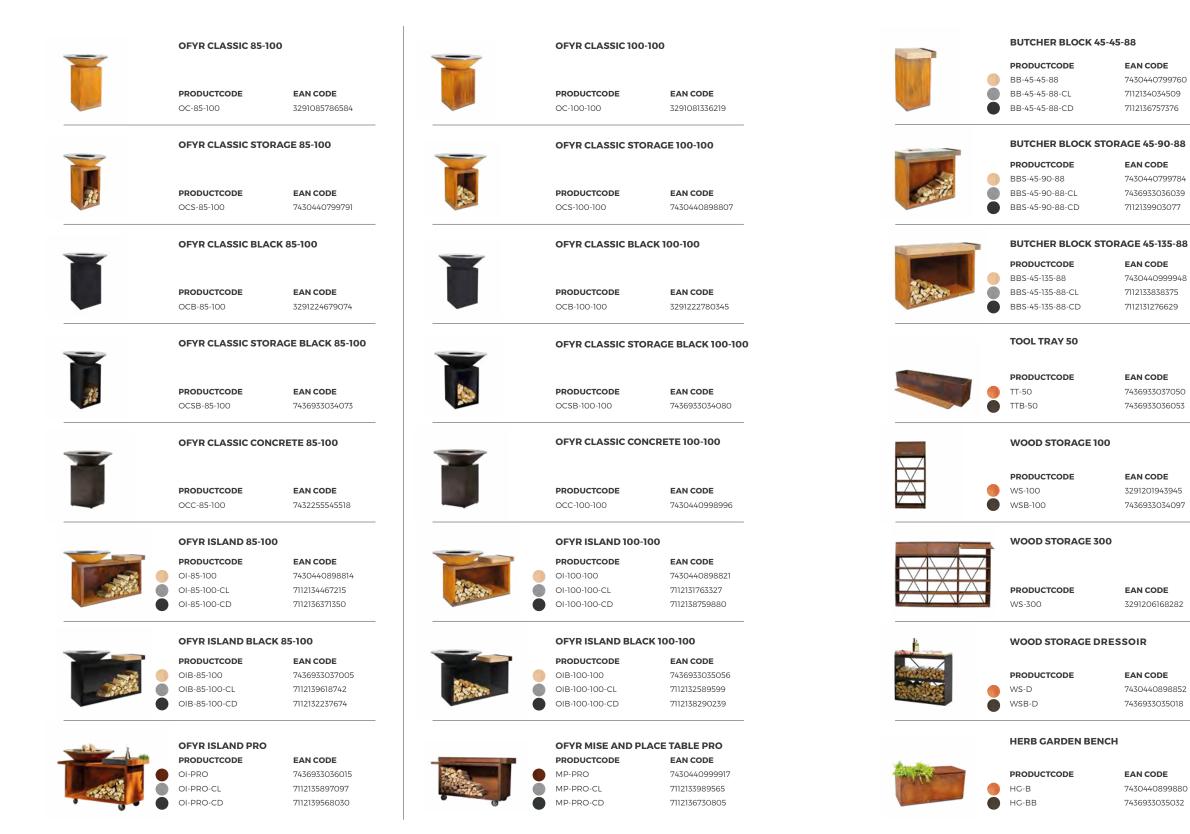
Thermally modified wood, is wood that has been modified by a controlled process of wood being heated (> 180 °C) in absence of oxygen inducing some chemical changes to the chemical structures of cell wall components in the wood in order to increase its durability.



CERAMICS

Ceramics are industrially manufactured, baked products. A print in the top layer is added to the main component clay, which then is baked on an extremely high temperature. Distinctive element of ceramics are its very practical characteristics: hygienic and resistant to stains, scratches and heat.

Product overview



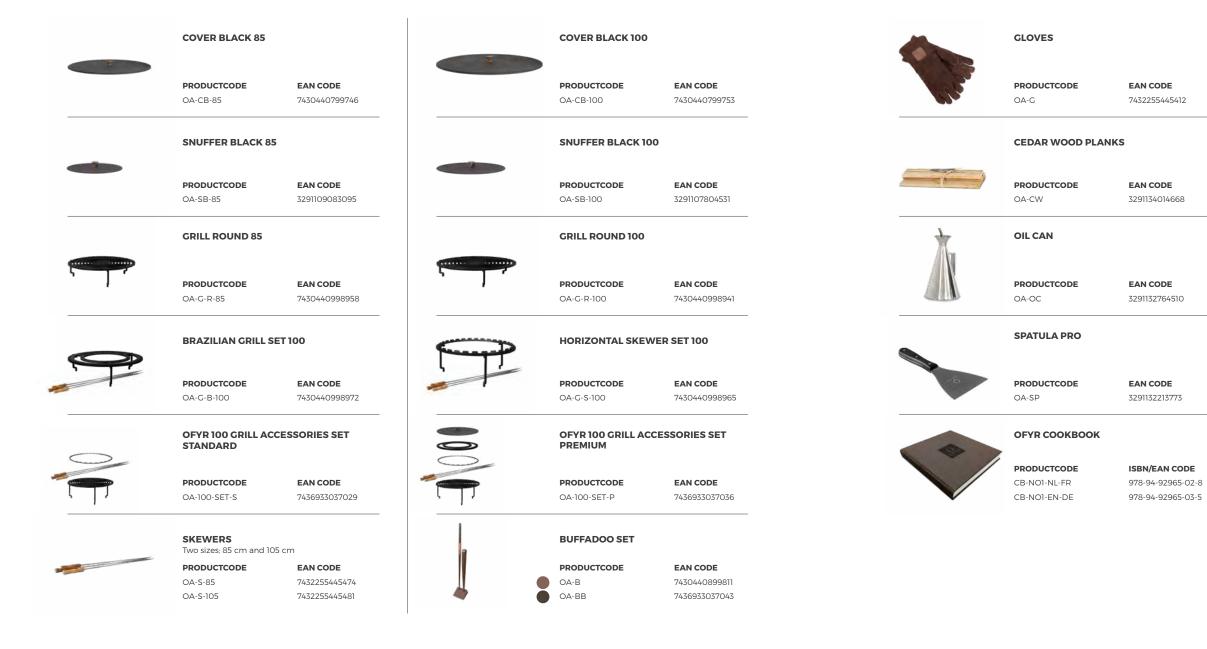
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	BUTCHER BLOCK S	TORAGE BLACK 45-90-8
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	BBSB-45-90-88	7436933035049
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	TOOL TRAY 45	
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	TTB-45	7436933036046
	TOOL TRAY BLACK	90
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	WOOD STORAGE CABINET	
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CONTRACTOR OF CONTRACTOR	WS-C	7112137217497
	WSB-C	7436933035001
	DOLLY	
	PRODUCTCODE	EAN CODE
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OA-DB

OFYR - 41

7112131466587

Accessories overview





LEATHER APRON

PRODUCTCODE OA-LA

EAN CODE 3291216446349



WOODBAG

PRODUCTCODE OA-WB

EAN CODE 3291138796898



FORK & KNIFE SET

PRODUCTCODE OA-KF-SET

EAN CODE 7112134034509

TONGS



PRODUCTCODE OA-T

EAN CODE 7430440999955



KNIFE BLOCK

PRODUCTCODE OA-KB

EAN CODE 7430440998910



The design of the OFYR cooking units has EU registration under no 002580431-0001/2 and no 003122373-0001. A US Design patent is registered under no US D798099S.

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