



OUTDOOR KITCHEN GUIDE

INSPIRATION FOR REDEFINED OUTDOOR SPACES

2026



THE OUTDOOR KITCHEN: WHERE QUALITY OF LIFE TAKES SHAPE

Outdoor kitchens are no longer just a trend — they have become an integral part of modern garden design. Whether as a modular solution or a fully bespoke, custom-built kitchen, there are virtually no limits to creativity. The wide range of styles offers a high-quality, functional solution for every taste, requirement, and use case.

This outdoor kitchen guide provides a comprehensive overview of key considerations, along with a curated selection of manufacturers offering premium solutions — all brought together in this document.

At the center is the Flammkraft grill. You can choose between the Block D and the Block Ds, a version that is 15 cm slimmer. Both models are perfectly suited for integration as built-in grills within outdoor kitchens. Alternatively, they can be used as freestanding units and combined with outdoor kitchen modules such as Block M (work surface and storage), Block R (wok burner), Block L (sink), and Block B (cooling and bar module). Additional modules are already in development. This allows you to create a modular outdoor kitchen tailored to your needs or expand it step by step over time.

Seven exclusive colors offer a high degree of design flexibility and integrate seamlessly into a wide variety of environments. The result is a durable, thoughtfully designed, and highly adaptable outdoor kitchen built to last.





KEY CONSIDERATIONS WHEN PLANNING YOUR OUTDOOR KITCHEN

Location:

Choosing the right location is essential — especially if you are planning a permanently built solution. Short distances and an ergonomic layout of all elements are key to ensuring long-term enjoyment when cooking outdoors. Factors such as sun exposure, wind direction, and privacy should also be taken into account.

Ground conditions:

The surface plays an important role in determining the right location. A solid and stable foundation is required to ensure the overall stability of the kitchen. Any slope should also be considered: while built-in kitchens need to compensate for gradients across several meters, modular systems only need to adjust individual elements.

Roofing:

A cover provides protection from both rain and sun. Even weather-resistant materials benefit from not being constantly exposed to the elements. However, it is important to consider rising heat when grilling or cooking during the planning process.

Distance from flammable and heat-sensitive objects:

Maintaining sufficient distance from flammable materials (such as wooden fences, garden sheds, or insulated house walls) is crucial to minimize fire risk or other damage. Always refer to the specifications provided in the operating manuals of the integrated appliances.

Equipment:

The equipment is a key factor in planning an outdoor kitchen. Which functions and elements are essential? A versatile grill already covers the most important cooking methods. Additional elements such as planchas or wok burners can further expand your options. A sink or refrigerator enhances convenience, while sufficient storage and workspace are essential for preparation and organization.

Quality of components:

When investing in a high-quality outdoor kitchen, there should be no compromises when selecting built-in appliances. Durability and corrosion resistance are critical to ensuring long-term satisfaction.

Power, water, and energy supply:

Access to essential connections such as electricity and water must be considered early on. It is also important to decide whether the grill will be powered by propane gas or connected to a fixed natural gas supply.

Materials & aesthetics:

The choice of materials plays a crucial role in durability and weather resistance. Common options include:

- **Stainless steel:** highly durable, easy to clean, and corrosion-resistant
- **HPL (High Pressure Laminate):** extremely durable, available in a wide range of colors and finishes
- **Ceramic:** highly resistant, scratch-proof, heat-resistant, and easy to maintain
- **Sealed concrete:** robust and long-lasting when properly sealed, with a distinctive appearance
- **Aluminum:** depending on the alloy, offers excellent corrosion resistance, strength, and stability with relatively low weight
- **Wood:** creates a natural and warm look, but requires regular maintenance to withstand the elements
- **Natural stone:** unique appearance, exceptional durability, and individuality
- **Dekton:** extremely robust, available in many designs, highly resistant, and easy to clean — ideal for work surfaces

The choice of materials ultimately defines the character of your outdoor kitchen and reflects your personal style.

THE HEART OF EVERY OUTDOOR KITCHEN: THE GRILL

The grill is the central element of any outdoor kitchen. For a truly high-quality setup, there is no substitute for a durable and versatile grill. With the Block D and Block Ds models, Flammkraft offers premium gas grills that can be used either as freestanding units or built-in solutions. Their innovative and highly efficient infrared burner technology delivers impressive performance with maximum flexibility.

From gentle cooking at temperatures as low as **75 °C** to intense searing at up to **900 °C**, the grills cover the full temperature spectrum. Direct and indirect heat zones, combined with Flammkraft's proprietary OfenDock concept featuring an additional cooking level, open up a wide range of culinary possibilities. Paired with accessories such as a pizza and grill stone, rotisserie, Teppanyaki plate, plancha, or wok, the grill becomes a fully equipped cooking station capable of preparing complete menus.

Flammkraft grills also set standards in terms of quality. Solidly built and entirely made of stainless steel in Germany, they are designed for long-term, demanding use.

Additional convenience is provided by a well-thought-out cleaning concept: removable components and a front-accessible drainage system make maintenance particularly easy, ensuring the grill is quickly ready for use again.

For those who have not yet finalized their outdoor kitchen plans, the modular approach offers maximum flexibility. A Flammkraft grill can be expanded step by step with matching modules, allowing the outdoor kitchen to evolve over time.

If the decision is later made to invest in a fully custom-built kitchen, the upper section of the grill can be easily separated from the base unit and seamlessly integrated into the new setup.

The grills are powered by propane gas. Alternatively, the Block D is also available in a natural gas version.

[TO BLOCK D](#)[TO BLOCK Ds](#)[BUILT-IN GRILLS](#)



FLAMMKRAFT BLOCK SERIES: MASSIV. MODULAR. MADE IN GERMANY

In addition to the Block D and Block Ds grills, Flammkraft's modular concept offers the flexibility to expand your outdoor kitchen according to your individual needs.

All modules are available in seven exclusive colors and are built entirely from solid stainless steel.

Block R:

A powerful wok burner delivering up to 17 kW for authentic wok performance. Thanks to its sophisticated lift mechanism, the recessed burner can be used reliably even in windy conditions and is protected by a stainless steel cover when not in use. An additional simmer function allows for gentle cooking and keeping food warm.

Block B:

The bar and cooling module provides refreshments while enjoying the outdoors. The integrated outdoor refrigerator offers 63 liters of capacity. A vacuum-insulated ice bucket, included as standard, can be seamlessly integrated into the countertop and keeps ice cold for hours. Insulated stainless steel containers in the upper drawer provide quick access to ingredients and additional ice, while the lower cabinet offers bottle storage and further space.

Block L:

Featuring a fully insulated double sink, this module is almost indispensable as a water station and for quickly cleaning ingredients. Thanks to the insulation, the basins can also be used as an outdoor sous-vide station. Stainless steel covers allow the sinks to be concealed, creating additional workspace when needed.

Block M:

The ideal solution for preparation: a 100 × 53 cm work surface made from a 4 mm stainless steel plate, combined with spacious drawers for storing accessories and more. A true space-saving solution. The upper drawer is equipped with stainless steel containers, a paper towel holder, and space for the sliding cutting board — everything needed for efficient mise en place at the grill.



[EXPLORE BLOCK MODULES](#)



**CUSTOM-MADE AND HIGH-QUALITY – OUTDOOR KITCHENS
CRAFTED BY EXPERT HANDS**

Celebrating variety: The possibilities, styles, materials, and finishes available when planning an outdoor kitchen are virtually limitless. The following pages provide a comprehensive overview of premium and experienced outdoor kitchen manufacturers. From ready-made solutions to fully bespoke creations, there is the right partner for every taste and requirement.

One of the key advantages of working with experts is their experience. These professionals bring years of hands-on expertise and develop unique concepts tailored to individual needs.

Enjoy exploring the inspiration — and dreaming of your own outdoor kitchen.





UNCOMPROMISING QUALITY. TIMELESS DESIGN. AT HOME OUTDOORS.

For a perfect open-air cooking experience, choosing the right components is essential – but it is their interplay that transforms an outdoor kitchen into a true favourite place. At BBQtion, outdoor kitchens are created that combine quality, aesthetics, functionality and durability at the highest level.

The exclusive ceramic surfaces impress with their refined appearance in a variety of colours and textures. An optional continuous, exclusive grain pattern makes your kitchen truly one of a kind.

At the heart of every design is the centrepiece of the kitchen: the matching high-end gas grill from Flammkraft. Complementary, well-thought-out solutions ensure maximum comfort – from an outdoor refrigerator for chilled drinks and pull-out tables for convivial gatherings to practical storage for grill accessories.

An induction hob seamlessly integrated into the worktop underlines the purist design philosophy while creating an impressive visual effect.

On request, BBQtion also creates matching pergolas, canopies, garden furniture and storage solutions – perfectly coordinated and planned from a single source.

Personal consultation is always at the centre: the BBQtion team takes the time to understand your wishes, cooking habits and spatial conditions, and develops a bespoke concept from there.

A strong network of regional specialist suppliers makes it possible to realise your ideas quickly, flexibly and at the highest quality level.



MORE FROM BBQTION



BURN OUTDOOR KÜCHEN – CRAFTSMANSHIP AT ITS FINEST

Manufactured in Bissendorf, Germany, every BURN outdoor kitchen represents the perfect blend of craftsmanship and industrial precision. Before leaving the “industrial manufactory,” each product is thoroughly tested by a team of passionate grill enthusiasts to ensure it meets the highest standards of durability and performance.

BURN Outdoor Kitchen was founded in 2017 by Daniel Joachimmeyer and Thomas Pabst – two experts with decades of experience in high-end kitchen design and manufacturing. Today, the portfolio includes three distinct lines: BURN SOL, BURN LUX, and BURN BBQ. Each line is defined by its unique design and the use of premium materials. All BURN outdoor kitchens are 100% UV- and weather-resistant, fully customizable and expandable, and compatible with leading grill and appliance brands. A network of trained kitchen and grill specialists across Germany, Mallorca, and the United States ensures distribution, with every kitchen tailored as a bespoke solution to meet individual customer needs.

Today, BURN Outdoor Kitchen stands for premium and luxury products of the highest quality. Thanks to its unique modular system, even existing kitchens can be expanded or adapted during planning and implementation. Integrated refrigerators and dishwashers, cooking stations, and a wide range of grill systems complete the portfolio – including compatibility with the FLAMMKRAFT Block D and Block Ds grills. The result is a purist and modern aesthetic that combines a passion for grilling with exceptional design, durability, and functionality.

[MORE FROM BURN OUTDOOR KITCHEN](#)





CUBIC OUTDOOR LIVING – ARTISAN LUXURY IN EVERY DETAIL

The bespoke outdoor kitchens and furniture from CUBIC OUTDOOR LIVING combine unparalleled comfort with lasting quality. Every piece is meticulously handcrafted in Germany and distinguished by its unmistakable design and the finest materials. The unique CUBIC construction guarantees resistance to the most diverse weather conditions while offering dry storage and timeless style.

CUBIC's mission is to transform every garden into a place of relaxation and enjoyment through bespoke solutions. What began over 70 years ago with classic garden furniture has evolved into a comprehensive range of outdoor kitchens that leave nothing to be desired.

Today, CUBIC brings the heart of the home – the kitchen – outdoors. Cooking in the open air becomes a year-round experience, without compromising on comfort or functionality. With its purist design, shaped by nature-inspired materials such as wood, ceramics and natural tones, the kitchen manufacturer from the Bavarian Rhön gives each of its outdoor kitchens a unique, timeless character.

Tailor-made and individually adapted to the customer's wishes and the conditions on site, CUBIC's outdoor kitchens set new standards. Together with CUBIC Outdoor Living, we offer you a luxurious outdoor cooking experience that knows no limits.

[MORE FROM CUBIC OUTDOOR LIVING](#)





DEUTSCHMANN: STYLISH. WEATHERPROOF. ALL YEAR ROUND.

Completely sealed, weatherproof & ready for use 365 days a year: DEUTSCHMANN outdoor kitchens combine precision, bespoke planning and durable materials – for first-class outdoor enjoyment in every season. Your wishes are our benchmark: cooking island, grill station, sink, cooling drawers, wine cooler, waste separation, integrated appliances – everything is possible, everything can be individually tailored.

Cooking outdoors has never been so easy. The luxurious outdoor kitchens from Deutschmann are more than an extension of your living space – they redefine it. Usable all year round and designed to withstand any weather – without additional covers.

Every centimetre bears witness to the highest craftsmanship quality, uncompromising functionality and an aesthetic standard that endures – even after years of use.

Whether by the pool, on the roof terrace or as the centrepiece of the garden: Deutschmann create outdoor kitchens for people who love living outdoors – with style and attention to detail. Thanks to precise sealing in the front area, the interior remains permanently protected – even in snow, rain or summer heat. No moisture penetration. No problems with insects.

With a history spanning over one hundred years, the Deutschmann joinery from the southern Styria region of Austria is the epitome of a traditional enterprise, run as a modern master workshop in its fourth generation. With passion, dedication, heart and great respect for natural materials. Together with their 16-strong team, Sepp and Klaudia Deutschmann realise the discerning wishes and living dreams of their customers. Every piece of furniture is crafted to the highest joinery quality – 100% Made in Austria.

[MORE FROM DEUTSCHMANN](#)





EBM
Betonmanufaktur

EBM – CONCRETE OUTDOOR KITCHENS CRAFTED BY MASTER CRAFTSMEN

High up in the north of Germany, EBM Betonmanufaktur manufactures customised outdoor kitchens made of concrete. In Büchen, Schleswig-Holstein, minimalist design meets master craftsmanship, turning your vision of your own outdoor kitchen into reality.

100% customised. Would you like your kitchen to be 5 cm wider? Or 10 cm longer? The planners at EBM can make anything possible. No matter what you have in mind for your outdoor kitchen, EBM will make it happen.

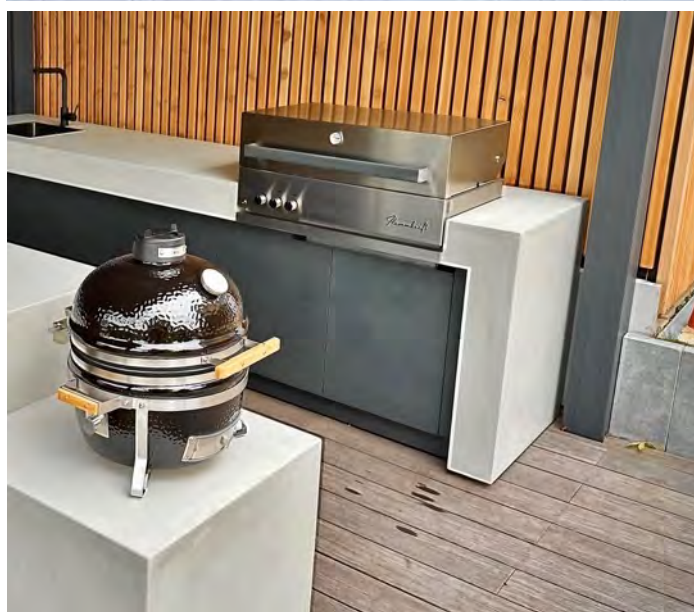
100% local. At home in the north. These unique concrete pieces are 100% handcrafted and 'Made in Schleswig-Holstein'.

100% weatherproof. Suitable for all weather conditions. Thanks to the 2K coating, the surfaces are weather-resistant and easy to clean. A precisely tailored cover is included with all outdoor kitchens.

100% expandable. Would you like to adapt your entire garden ambience to your new outdoor kitchen? That's no problem either! EBM also offers matching tables, benches, chairs and stools.

100% functional. Look forward to lots of practical details. How about electrically extendable knife or plate holders in your kitchen? Or impress your guests with a matching table? Or simply enjoy a little extra luxury? With EBM, anything is possible!

[MORE FROM EBM](#)





FREILUFT
MANUFAKTUR

FREILUFT – THE STAGE FOR YOUR FLAMMKRAFT

Flammkraft stands for a grilling culture that combines precision and passion. FREILUFT creates the stage where this can truly come to life.

For more than 10 years, the FREILUFT manufactory has been crafting outdoor kitchens that go beyond furniture. They feel like the natural centerpiece of life outdoors – calm in form, powerful in materials, and made for years of shared moments.

At the core of every FREILUFT kitchen is the exclusive PureAlu corpus system – built from 8 mm marine-grade aluminum, powder-coated to offshore standards, and complemented by natural stone and boat-lacquered oak. Each piece is designed to last for decades outdoors and comes with a corpus warranty of up to 30 years.

Together, the grill and the FREILUFT kitchen create a cohesive overall aesthetic – one that doesn't demand attention, yet has a strong presence. At the same time, the integration into a FREILUFT kitchen allows the Flammkraft grill to fully perform at its best – precisely embedded, optimally ventilated, and thoughtfully engineered. The high-grade stainless steel of the grill integrates seamlessly into FREILUFT's robust aluminum structure.

Whether gas, charcoal, plancha, or pizza oven: every appliance fits into the PureAlu system, keeping the focus where it belongs – on the experience. On fire, on food, and on that unique atmosphere that only emerges when people come together. The result is an outdoor space that is not only functional, but emotional – a place where Flammkraft and FREILUFT together create moments that feel both exceptional and completely natural.

[MORE FROM FREILUFT](#)





grillMODUL
Die mobile Outdoorküche

OUTDOOR KITCHENS IN WOOD – FOR PEOPLE WHO FEEL DESIGN

grillMODUL crafts outdoor kitchens in wood as architectural design objects for people with a sense for design, material and personality. Every kitchen is handcrafted in a manufactory in Bavaria – calm, precise and with the highest standards in design and execution.

The design philosophy follows an uncompromising approach: reduction, clarity and timeless aesthetics instead of short-lived trends or technical staging. Every kitchen is a consciously designed one-of-a-kind piece – self-contained, enduring and focused on the essentials.

Wood plays a central role – not as a surface, but as a material with character. Weather-resistant timbers such as larch, robinia and cumaru – the same species used in architecture for façades – are crafted in a way that you don't just see them, but feel them.

As a deliberate contrast to the living wood, worktops made of solid natural stone are used. Their calm, enduring presence underlines the architectural ambition of the kitchen.

Characteristic of grillMODUL is the horizontally arranged rhombus structure, which gives every outdoor kitchen an unmistakable identity.

A key part of the grillMODUL philosophy is personal closeness to the customer. Dani and Leo, the two founders and managing directors, personally accompany every kitchen – from the first idea to completion. On request, customers can experience the creation process live through photos and videos from the workshop.

Out of respect for the material, a tree is planted in Bavaria for every kitchen.

grillMODUL is for people who value uncompromising design and expect the same rigour outdoors as they do in their interior.



[MORE FROM GRILLMODUL](#)



GRILLZIMMER
OUTDOOR KITCHEN ENGINEERS



GRILLZIMMER – YOUR EXCLUSIVE OUTDOOR KITCHEN

What could the perfect grill room look like? With quality craftsmanship from Germany, steel as the material of choice and the highest standards of grilling comfort, there are more than enough parallels for a collaboration.

The shared goal of Grillzimmer and Flammkraft is lifelong enjoyment in your own outdoor kitchen, making the creative and functional synergy with Flammkraft's gas grills and modules a truly fruitful partnership. With Grillzimmer, you can create a large outdoor kitchen or a smaller garden kitchen tailored to your vision.

Whether placed against a house wall, freestanding, covered or under the open sky is a matter of taste, your personal vision and the existing conditions. The units are variable and are available as drawer, refrigerator and various grill modules. You determine the final configuration. In addition, smaller open or closed modules as well as corner modules are available to perfectly tailor the complete ensemble to your needs.

The specially coated products are weather- and corrosion-resistant and are made of 5 mm thick steel. The coating is available in three standard colours; custom colour requests are also possible on enquiry. For the worktops of your new outdoor kitchen, you can choose between classic granite or ceramic.

[MORE FROM GRILLZIMMER](#)



HAMMERMEISTER®
OUTDOOR

HAMMERMEISTER® | RAUMOBJEKT - YOUR PERSONAL BOX SEAT IN THE SUN

Make the dream of a cheerful life in the south come true with an outdoor kitchen. Purist design, innovative technology and uncompromising quality: the H1 is Hammermeister's answer to modern outdoor cooking. Developed and manufactured by Hammermeister® – a German premium manufacturer with over 30 years of experience.

Crafted from weatherproof compact laminate and designed in monolithic construction, the H1 embodies the highest material quality and absolute durability – even under the most extreme conditions. At the heart of the H1 is the integrated Flammkraft grill. Another technical highlight is the invisibly integrated induction technology by Invisacook – cooking directly on the worktop without visible hob elements. The overall concept is complemented by the motorised, height-adjustable one-piece hood with integrated LED lighting.

Craftsmanship from design to installation

Thomas and Andreas Hammermeister share with their team a deep understanding of good design and high-quality craftsmanship. Projects are discussed as a team and evolve into holistic spatial planning with an interior-design sensibility. Customer conversations are sketched by hand and later executed with millimetre precision on the company's own machinery.

The comprehensive service portfolio of Hammermeister® covers everything from regional house building to a finca on Mallorca. The team of architects, engineers and master joiners coordinates all trades through to turnkey handover – from the outdoor kitchen to the complete living concept.



MORE FROM HAMMERMEISTER



HARTMANN 5.0 – OUTDOOR LIVING REDEFINED

At Hartmann 5.0, outdoor kitchens are created that go far beyond mere cooking stations. They are an expression of lifestyle, quality and true craftsmanship. Individually planned, superbly crafted and uncompromisingly thought through.

Every project begins with a personal conversation and the ambition not simply to build a kitchen, but to create a place. For pleasure, for togetherness, for lasting moments.

Whether a classic outdoor kitchen or the fully equipped Cube with roof, side walls, electricity, water, TV connection, lighting and much more. The outdoor kitchen manufactory from the Ruhr region offers solutions that blend seamlessly into architecture and nature, elevating outdoor living to a new level.

Your space – the Cube series by Hartmann 5.0 – is the logical next step. A complete outdoor solution that brings everything with it while still adapting entirely to individual wishes.

With attention to detail, a strong network of experts and a genuine passion for what endures, the result is more than just a kitchen. It becomes a space that brings people together.

[MORE FROM HARTMANN 5.0](#)



KITCHENCUBE
SHOP

ALLES RUND UMS OUTDOORLIVING

KITCHENCUBE.SHOP – MODULAR OUTDOOR KITCHENS IN HIGH-QUALITY ALUMINIUM

Individual, modular and tailored to your wishes: whether terrace, balcony or garden – the modern outdoor kitchens from Kitchencube blend seamlessly into any environment. The outdoor kitchen becomes the centrepiece of your favourite space under the open sky.

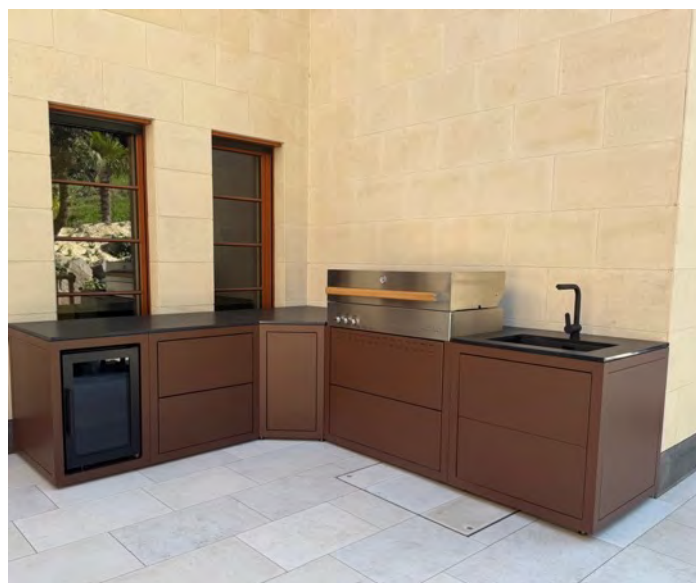
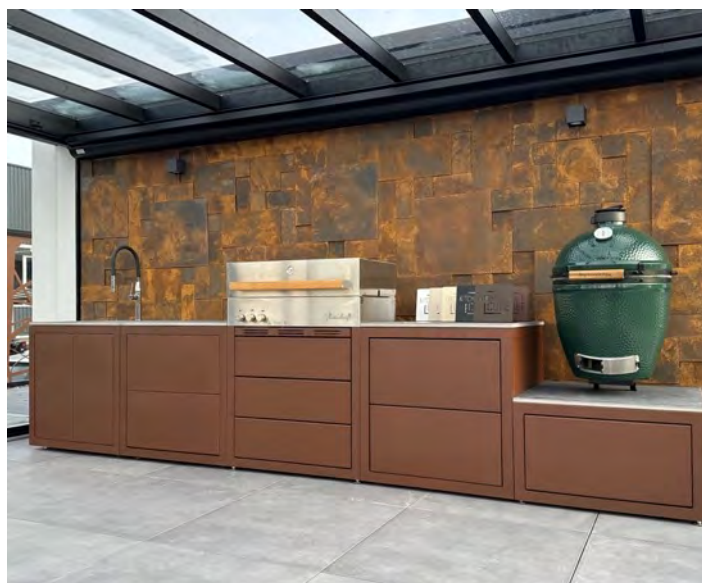
A place to enjoy cosy barbecue evenings with family or friends. Thanks to the modular system and the generous storage space created by spacious drawer or wing-door elements, everything is right at hand. With integrated push-to-open technology, no disruptive handles or recesses are needed – drawers can be opened even with full hands.

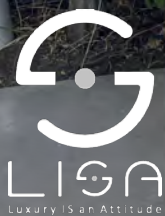
Refined and high-quality: elegant granite or ceramic as the worktop. A premium Flammkraft Block integrated. Mobile on castors or with adjustable feet. The customer decides! Individually tailored to wishes and requirements – there are no limits to your imagination.

"Try on" with AR: thanks to the interactive configurator, you can select your desired individual cubes at your leisure in advance. You can also discover the special features of each cube in detail. Using modern AR technology, you can "try on" your dream kitchen as a 3D model directly on your own terrace with your smartphone. Place the AR kitchen at your desired location and let the anticipation grow.

The outdoor kitchens from Kitchencube are weatherproof thanks to the high-quality coated aluminium. If you want to complete your outdoor area with a matching roof structure, the experts at Kitchencube are also available as partners for the complete outdoor-living concept. For more quality time at home.

MORE FROM KITCHENCUBE





LISA – DOLCE VITA FOR YOUR HOME

The company designs and manufactures each kitchen individually to customer specifications in its own workshop. High-quality stainless steel combines elegance with durability – shaped by the region where the products are created: nestled between the Abruzzo mountains and the Adriatic coast.

Over 20 years of experience in stainless steel processing go into every project. This expertise, originally developed through collaborations with renowned interior brands in the interior sector, is now reflected in thoughtful design, high functionality, and meticulous attention to detail.

A strong focus is placed on variety and customization: different stainless steel finishes, worktops, and surfaces allow for tailored solutions to meet nearly any requirement. Since 2020, production has also been powered by renewable energy.

The result is outdoor kitchens that combine modern design with Italian character – creating a premium stage for the integration of Flammkraft built-in grills.

[MORE FROM LISA OUTDOORKITCHEN](#)



MM OUTDOORKÜCHEN – LUXURY THAT FEELS AT HOME OUTDOORS

An MM outdoor kitchen transforms your terrace and garden into a place where enjoyment, design, and social living come together.

Perfectly tailored to your wishes and the architecture of your home, we plan and craft your individual outdoor kitchen.

Premium, weather-resistant materials, well-thought-out features, and uncompromising quality ensure that outdoor cooking becomes a true experience – stylish, comfortable, and usable all year round.

This creates more than just an outdoor kitchen: a new favorite place that impresses guests and turns every moment outside into something special.

[MORE FROM MM OUTDOORKÜCHEN](#)





OCQ
OUTDOORKITCHEN. DAS ORIGINAL



OCQ – OUTDOOR CRAFTSMANSHIP QUALITY

OCQ is a German manufacturer of premium outdoor kitchens that has been shaping the German-speaking market as a pioneer since 2011.

OCQ does not see itself as a manufacturer of standard solutions, but as a partner in the creative process – the work begins with the idea, the design, the vision behind it.

OCQ develops extraordinary outdoor kitchens with an architectural mindset: precisely proportioned, material-rich and designed to either integrate harmoniously into the overall concept or deliberately set a statement as a design counterpoint. What matters is not short-term impact, but lasting presence – every development decision is aimed at long-term function.

The planning follows three equally important dimensions: Geometry (form, dimensions, proportion in space), Material & Surface (including aluminium, natural stone, ceramic, HPL, optionally wood – matched to architecture and surroundings) and Function (equipment, built-in appliances, clever storage).

The configurator translates these parameters into a 1:1 model: it visualises the design and technical equipment, generates views and quotation bases, and delivers 2D/3D data for collaboration with architecture, interior design and landscape planning.

The constructive foundation is the All Weather Pro Concept (AWP) – a system with controlled ventilation that channels moisture away and permanently protects the kitchen from heat and severe weather. Multiple design awards (including the ICONIC Award and German Design Award) underline the design and systematic ambition.

[MORE FROM OCQ](#)



OKMA – OUTDOOR LIVING RETHOUGHT

OKMA stands for exclusive outdoor kitchens that uniquely combine design, functionality and durability. The company specialises in developing high-quality outdoor kitchens that go far beyond mere grilling stations – they are fully-fledged living spaces in the open air.

With a clear focus on quality, individuality and modern design, OKMA offers solutions for discerning customers who want to transform their garden or terrace into a stylish outdoor living world. OKMA understands outdoor kitchens as an extension of the living space. The kitchen outdoors becomes the centrepiece for family, friends and special moments of pleasure. Architectural clarity is combined with practical everyday usability.

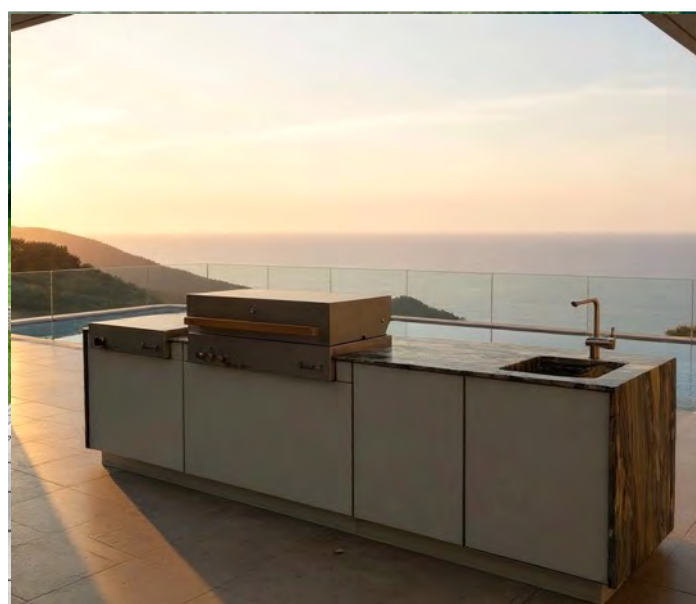
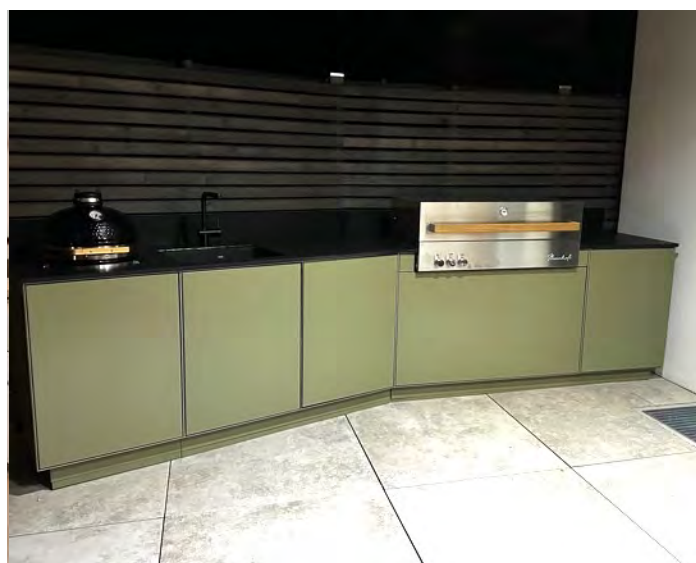
Characteristic of OKMA kitchens are a clear, modern line design, high-quality material combinations (100% stainless steel), well-thought-out storage solutions, functional work areas and the integration of modern grilling and kitchen technology.

Each kitchen is designed to blend seamlessly into the existing garden or terrace environment. With over 1,600 RAL colors available, the outdoor kitchen can be precisely tailored to match the architecture, façade, or personal design preferences. Whether minimalist black, elegant anthracite, or bold color accents – every kitchen is individually crafted. The result is not a standard solution, but a truly unique piece.

Quality is OKMA's top priority. The materials used are specifically developed for outdoor use and are characterized by exceptional resistance to weather and environmental conditions.

The modular structure allows for both compact solutions for smaller terraces and expansive outdoor cooking spaces with kitchen islands and bar counters.

[MORE FROM OKMA](#)





OPENAIR KITCHEN – A TRUE STATEMENT

The outdoor kitchen professionals at combine their sophisticated, minimalist design with intelligent technology. Purist fittings, minimal gap dimensions and pull-outs with one-touch automation that require no handles: the openair kitchen delights the eye with clean lines and surfaces.

This aesthetic ambition also convinced the jury of the German Design Award 2022, which honoured openair kitchen with a "Special Mention" award.

At openair kitchen, exceptional materials are the standard: all outdoor kitchens feature worktops and side panels made of Dekton at a thickness of 12 mm, precision-cut with mitred edges. The ultra-compact high-tech composite material impresses with its robustness – and simultaneously with its elegant appearance. UV-resistant and scratch-proof, stain- and heat-resistant, abrasion-proof and resistant to thermal shock – the list of impressive Dekton advantages seems endless. openair kitchen uses this innovative material in a wide range of colours and marble effects.

Drawers, fronts and large parts of the kitchen body are made of 8 mm solid aluminium, coated with highly weather-resistant powder coating in any desired shade from the RAL spectrum.

The openair kitchen offers the full functionality of a kitchen – outdoors, at the highest level. Cooking, grilling, washing, cooling: all modules can be combined with each other, and the perfectly fitted appliances come from Flammkraft and other premium manufacturers.

Whether freestanding row, L-shape or kitchen island, whether vegetable shower or draught system: all variants and modules can be found in the convenient online configurator. Tip: there you can also visually place your dream outdoor kitchen into a photo of your outdoor area.

[MORE FROM OPENAIR](#)



DIE OUTDOORKÜCHE – A DREAM COME TRUE

DIE OutdoorKüche is the result of a vision that has evolved over time — shaped by experience and a deep understanding of outdoor living. A vision that has received such recognition and appreciation that it is now shared with others. With people who seek something special, who value their outdoor spaces and want to actively enjoy them.

People who appreciate quality and durability.

The philosophy behind DIE OutdoorKüche is defined by fine craftsmanship and fully bespoke design. Each kitchen is handcrafted to measure — without modules or fixed grids — reflecting decades of experience in landscaping and garden design. Local materials are processed in a Bavarian manufactory, ensuring short delivery times and availability across Europe.

This individuality is also expressed in the design and choice of materials: a rustic industrial aesthetic meets antique oak, solid granite, and robust steel to create a truly distinctive appearance. Every kitchen is a one-of-a-kind piece, built from extremely durable materials that withstand the elements and are easy to maintain. This creates the perfect environment for integrating Flammkraft built-in grills.

From personal, exclusive planning and full design freedom to installation, DIE OutdoorKüche offers a tailored, all-in-one solution. The result is not only an investment in quality of life, but also in the long-term value of your property.

MORE FROM DIE OUTDOORKÜCHE





OUT4KITCHEN – PRECISION IN EVERY JOINT

OUT4KITCHEN is a brand of mayr + mayr GmbH, based in Wolfratshausen. With a tradition spanning over three generations, the company draws on decades of expertise and competence in kitchen construction. This experience flows into the manufacturing of premium outdoor kitchens – for the highest standards in quality and design.

The outdoor kitchens are made from high-pressure laminated compact panels (HPL). This material, proven in façade construction, makes the kitchens robust, weatherproof and long-lasting. Thanks to their resistance to moisture, UV radiation and temperature fluctuations, the kitchens retain their beauty and functionality even after many years.

OUT4KITCHEN combines modern design with high functionality. A particularly well-conceived joint pattern creates a clean, linear aesthetic that perfectly complements our built-in appliances. The outdoor kitchens offer the aesthetics of premium fitted kitchens, optimised for outdoor use – from grill station to island kitchen, perfectly integrated into any outdoor setting.

With the 3D configurator on the website, outdoor kitchens can be flexibly planned. Grills, drawers and cooling modules can be individually combined to turn a personalised dream into reality.

Production takes place in the company's own manufactory in Wolfratshausen, with artisan precision and state-of-the-art technology. The result: quality and durability Made in Germany.

[MORE FROM OUT4KITCHEN](#)





PARE KITCHEN – OUTDOOR KITCHENS WITH SYSTEM

Pare-Kitchen stands for well-conceived outdoor kitchen solutions that combine functionality, durability and modern design. With extensive experience in metalworking and bespoke project implementation, the kitchens are planned, manufactured and personally installed on site – in Luxembourg, Germany and Mallorca.

Production uses exclusively aluminium, powder-coated to the customer's specifications, making it particularly weatherproof and easy to maintain. For work surfaces, only Dekton surfaces by Cosentino are used, distinguished by their extreme resistance to heat, scratches and weather exposure. In addition to permanently installed systems, premium mobile outdoor kitchens are also part of the PaRe range. Flammkraft appliances fit perfectly with this philosophy and are therefore optimally integrated into the kitchens.

A special highlight is the specially developed corner solution for terrace roofing: in combination with modern louvre roofs, a harmoniously integrated, covered outdoor kitchen is created that perfectly combines design and function. The concept is complemented by the exclusive, purpose-developed PaRe special shelf – ideal for chilling drinks, growing herbs or using GN containers. All elements are perfectly coordinated, ensuring maximum comfort when grilling and cooking.

PaRe kitchens are distributed in Germany through an exclusively selected dealer network. Flagship stores in Chemnitz (Rollo-Voigt), Luxembourg (Pare-Kitchen) and Prüm (Hall of BBQ) present the Pare-Kitchen solutions exclusively and offer comprehensive on-site consultation.

Planning, production and installation are all from a single source – for a durable, tailor-made outdoor kitchen designed around your personal vision.

[MORE FROM PARE](#)





Poliform

POLIFORM – ITALIAN DESIGN & FUNCTIONALITY AT THE HIGHEST LEVEL

Poliform is one of the defining brands in the international premium design segment. The Italian manufactory stands for timeless aesthetics, the highest material quality and architecturally clear design – and is a firmly established name, particularly in the field of modern living and interior concepts.

With the first outdoor kitchen by Poliform, developed in collaboration with CAP., the brand consistently transfers this standard to the outdoor space: a modular kitchen solution mounted on longitudinal beams, creating an almost floating appearance. The design is linear and pared-back, available as a wall-mounted or freestanding variant. Made from aluminium, Inalco MDi and steel, it is ideal for outdoor use.

The kitchen is explicitly designed for the integration of a Flammkraft Block D and additionally features a sink and cutting board.

A power connection is not required, as all functions are operated via gas or battery.

MORE FROM POLIFORM





UNIKAAD – INDIVIDUAL OUTDOOR KITCHENS MADE IN GERMANY

The outdoor area becomes a place where personal design, culinary enjoyment and shared moments come together.

UNIKAAD offers everything from a single source – from uniquely designed outdoor kitchens with grill, sink, refrigerator and fireplace to matching storage benches. Every piece of furniture is individually crafted, offering maximum design freedom – tailored to architecture, outdoor space and personal cooking habits.

In addition to the Flammkraft grill, further key components such as a sink, refrigerator, bar counter or wood-burning stove can be aesthetically integrated, as every outdoor kitchen is individually planned and manufactured. The primary material for the outdoor furniture is high-pressure laminate (HPL), complemented by other premium materials such as ceramic or natural stone. This allows different surfaces, colours and textures to be individually combined, creating unique design solutions – perfectly matched to the respective outdoor area.

The OSKAAR series offers several cleverly designed grill cabinets for the Flammkraft module that fit seamlessly into the overall concept. Thanks to the high, well-thought-out level of detail, all Flammkraft accessories find their dedicated storage place, creating order and maximum clarity.

The Saxon furniture manufactory has been crafting premium kitchens for over 30 years. The outdoor kitchen sector is a particularly exclusive field, requiring extensive craftsmanship know-how and expert consultation. From the initial idea to the final realisation, planning is carried out by a dedicated contact person who accompanies every outdoor kitchen individually, thoughtfully and with comprehensive expertise.

A UNIKAAD outdoor kitchen is more than a functional piece of furniture. It is a long-term planned place for gathering, enjoyment and shared experiences – individually crafted, personally accompanied and made for many years outdoors.



[MORE FROM UNIKAAD](#)



VLAZE – TIMELESS OUTDOOR CRAFT

VLAZE redefines outdoor living with craftsmanship, innovation, and sustainability at its core.

A VLAZE kitchen is the ultimate centrepiece for alfresco entertaining—breathtaking porcelain-enamelled cabinetry. Designed for cooking, serving and gathering it transforms any outdoor space into a social hub.

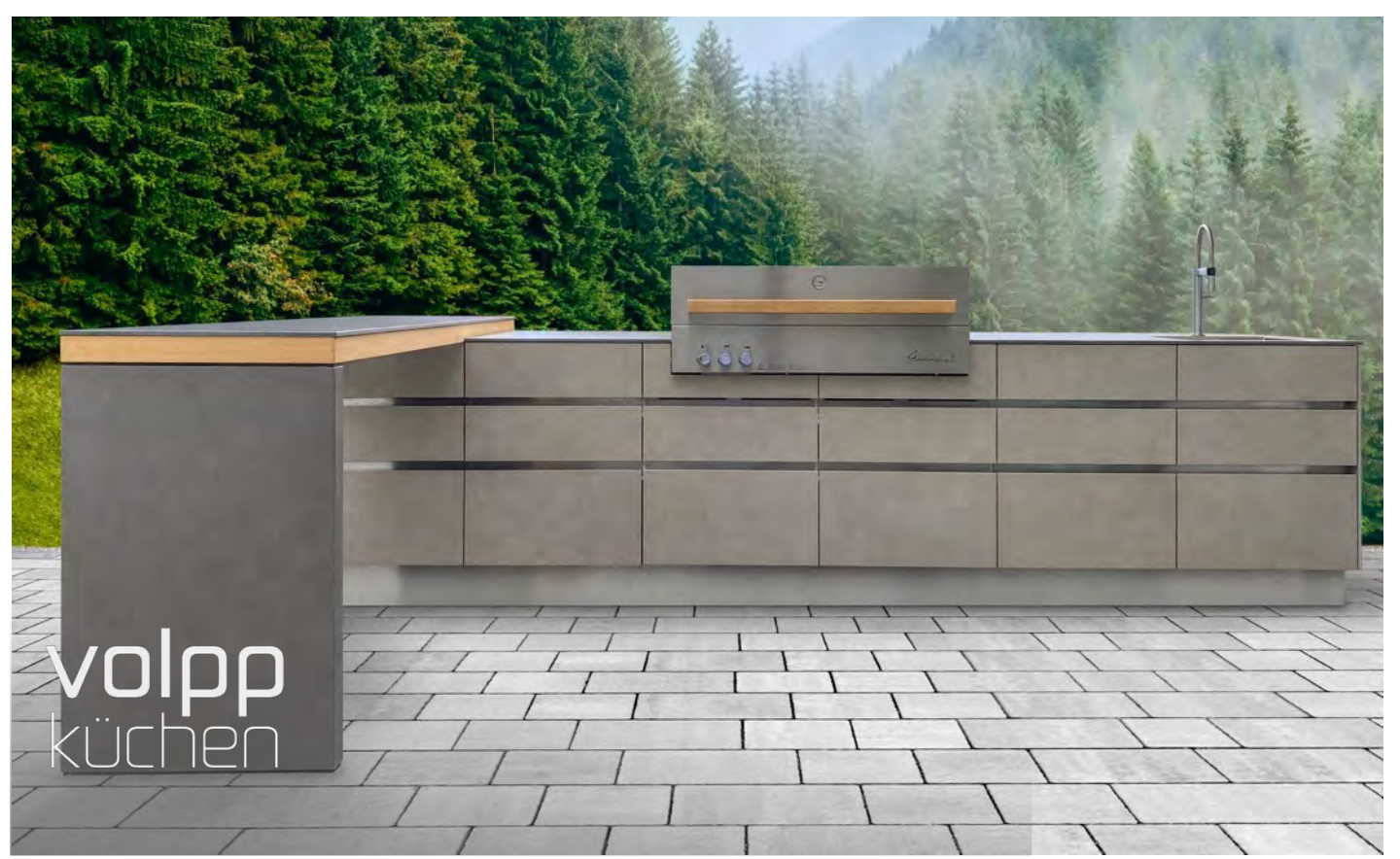
Craftsmanship & Materiality: Handcrafted in England, this kitchen blends durability with elegance. Its 304-grade stainless steel frame is encased in vibrant porcelain enamel, a liquid-like finish created by fusing powdered glass with organic oxides at over 800°C. This heat, weather, and stain-resistant surface is UV-safe, hygienic, and will never fade, even under direct sunlight.

Design & Functionality: With over 50 years of engineering expertise, this modular kitchen maximises space with integrated storage, concealed trash bins, and slide-out utensil trays. The seamless, handle-less design features 40, 60 and 120 cm units that connect effortlessly to house the Flammkraft Block D grill, fridges and corner modules completing the setup. A perfect blend of beauty and practicality.

Sustainability: Designed for longevity, this kitchen is free from plastic, crafted with 100% recyclable materials, and built on a right-to-repair ethos. More than just a purchase, it's an investment—an heirloom-quality piece designed to be passed down for generations.

MORE FROM VLAZE





volpp
küchen

VOLPP KÜCHEN – COOKING AS AN EXPERIENCE

Since 2008, Volpp Küchen has been designing and building custom outdoor kitchens with a passion. The all-weather outdoor kitchens are the perfect setting for socialising, cooking and barbecuing outdoors. The kitchens are designed to offer almost the same comfort and functionality as an indoor kitchen.

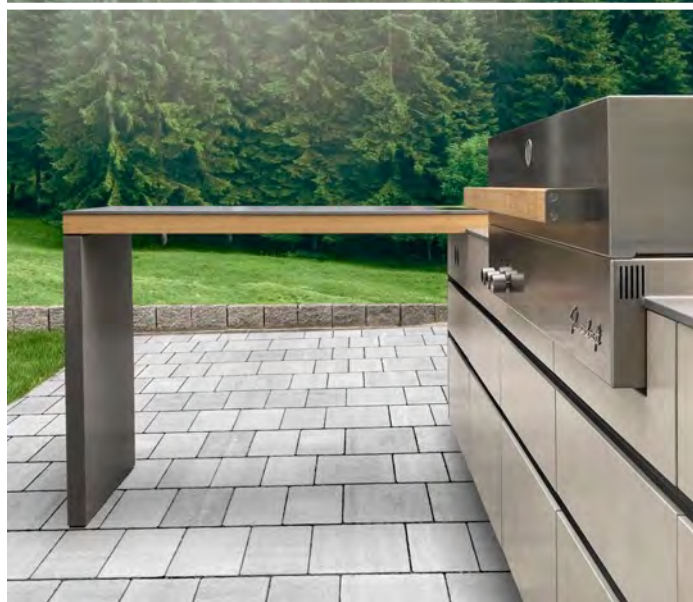
The family-run company, which has been in existence for 70 years, attaches great importance to high quality. This is reflected in the flexibility of the cabinet dimensions and the choice of materials for the outdoor kitchens. Ceramic, Corian, Dekton, concrete, aluminium, stainless steel, Corten or natural stone are available as front panels or worktops. This flexibility makes it possible to combine indoor and outdoor kitchens both visually and culinarily.

A special feature is the pull-out and drawer system, which functions in the same way as an indoor kitchen. It is completely weatherproof and impresses with its attractive design. Utensils can be stored optimally and protected from moisture.

Flammkraft built-in grills fit perfectly into the kitchen environment of Volpp kitchens, offering a great combination of design and function. Elements such as a refrigerator, sink, wok, teppanyaki and hob offer flexibility and versatility that goes far beyond conventional grilling.

A place to enjoy precious moments with family and friends and experience unforgettable times.

MORE FROM VOLPP





**PRECISION.
ALWAYS.**