

bogason

ceramic

Outdoor kitchens

handmade in Germany



bogason ceramic

Your statement of the day...



bogason ceramic Outdoor kitchen combining a cooking area and a kitchen unit with seating

... and at night!



bogason ceramic Outdoor kitchen in two-tone ceramic

Herzlich Willkommen bei bogason ceramic

Experience perfection outdoors with bogason ceramic kitchens

A warm welcome to bogason, your trusted partner for professional, high-quality outdoor kitchens! Ever since we were founded, our passion has been to offer cooking and barbecuing enthusiasts an unrivalled outdoor experience – characterised by quality, innovation and first-class design.

Our commitment: the highest quality in every detail

At bogason, we believe in the fusion of form and function. Each of our products is crafted with the utmost precision and care, ensuring that they are not only aesthetically pleasing but also meet the highest performance standards. Our products are the result of years of experience, designed to guarantee you the best possible grilling results.

Quality that impresses

Our kitchens are crafted from premium materials that ensure durability and resistance to the elements. From fine ceramics and waterproof cabinetry to stainless steel, we prioritise quality you can rely on for every culinary adventure.

Customer satisfaction at the heart of everything we do

Our commitment to customer satisfaction is reflected not only in our products, but also in our service. The bogason team and its partners are on hand to provide expert advice and support right from the very first consultation.



bogason ceramic outdoor kitchen featuring bogason appliances: Quasar barbecue, wok burner, teppanyaki, concealed induction hob under the worktop, stainless steel fridge, sink, and waste sorting system under the sink

Timeless, elegant, and crafted to perfection!

Everything here feels as though it were crafted from a single mould. A clear design language runs through the entire kitchen. All surfaces are a delight to the touch. Every appliance is integrated in such a way that it fits perfectly into the overall aesthetic. The result is a kitchen that will delight you for many years to come.



bogason kitchen unit in the Ananda ceramic finish



Clean lines for true design enthusiasts

No compromises! This kitchen features a completely handle-free design, with push-to-open technology on all doors. The drawers, fridge and waste sorting units are located inside the kitchen, ensuring the front always has a clean, uncluttered look. The continuous joint adds that special touch to the design, creating a clear distinction between the upper functional area and the storage space below.



bogason ceramic - Surfaces and materials

Whether in a single colour or in a multi-coloured combination, all bogason ceramic surfaces complement one another perfectly and reveal their full beauty when combined. Water-resistant cabinetry and stainless steel complete these unique kitchens.

Discover our ceramic collections

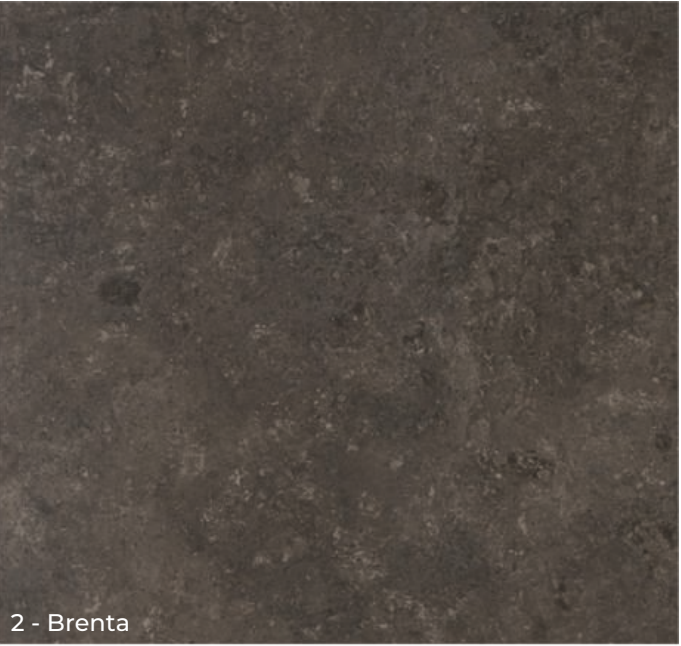
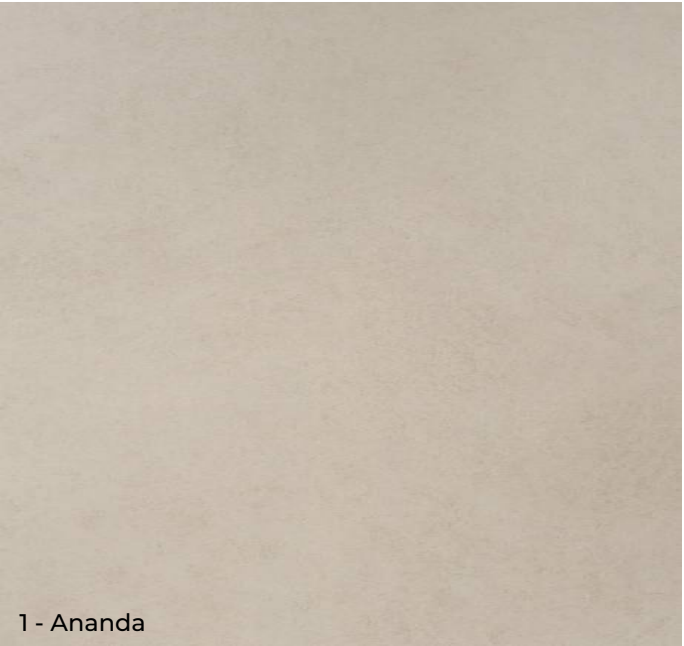
Timeless and unique, with seamless visual continuity and distinctive textures. Available in a range of finishes, allowing you to give free rein to your creativity.
(Further designs are available)

Waterproof and coated cabinet materials for long-lasting outdoor use

The cabinetry in bogason ceramic kitchens is made from waterproof, HPL-coated panels. Thanks to their surface coating, they are simple and easy to clean, even on the inside, creating a harmonious overall look.

Stainless steel components

We manufacture our metal functional components from stainless steel. The visible parts in the cabinets are also given a colour-coordinated powder coating.



bogason ceramic - Built-in appliances

Design your kitchen exactly as you wish. The bogason ceramic outdoor kitchen offers a wide range of grilling and cooking options to suit every need.

bogason Grill Quasar ceramic

With the bogason Quasar gas barbecue, you can experience the thrill of the finest outdoor barbecuing. Crafted from high-quality stainless steel, it is not only a technological masterpiece but also the key to unforgettable barbecuing moments. The innovative inner workings of the Quasar gas barbecue offer powerful technology and open up whole new dimensions in barbecuing, cooking and enjoyment. Features include a spring-loaded, double-walled lid with a lacquered oak handle, four 8 mm thick stainless steel grills, a capillary thermometer for accurate temperature measurement, three ceramic burners and an integrated bottle drawer with a sorting system for your barbecue accessories.

The bogason wok burner for Asian culinary delights

Wok cooking in its purest form! With our 14kW high-performance wok burner, made in Germany, you can experience that classic wok aroma, which can only be achieved through extremely high temperatures in a short space of time. The robust jet burner technology is completely concealed within the module, whilst the control system blends seamlessly with our Quasar Ceramic barbecue. The lower cabinet of this module has space for an 11kg gas cylinder. If you don't need your wok burner, the pan ring can be easily removed and a sturdy cover seals the open hole in the worktop.

Concealed induction – cook directly on the worktop

A completely concealed induction hob is located directly beneath the ceramic worktop and is operated via a hidden control panel. This means you don't lose any worktop space and still have a fully-fledged cooking facility at your disposal.

The teppanyaki griddle with some very special features

This innovative teppanyaki hob, designed to complement your kitchen, offers a wide range of cooking options. It is designed to curve upwards when heated, preventing liquids from running off the surface. Fully integrated into the bogason ceramic design, it perfectly complements your kitchen.

Washing up and waste separation

The sink area in your bogason ceramic kitchen is the perfect addition to a tidy kitchen. The designer stainless steel tap can also be combined with integrated hot water solutions if required. A concealed waste sorting system completes this area and ensures your kitchen always looks tidy.

built-in stainless steel fridge – discreetly positioned

With the concealed stainless steel fridge from the Nautic range, you can keep all your barbecue and cooking ingredients cool at all times. The standard 64-litre capacity is available with an integrated freezer compartment on request. The door is securely locked with a snap-lock mechanism.



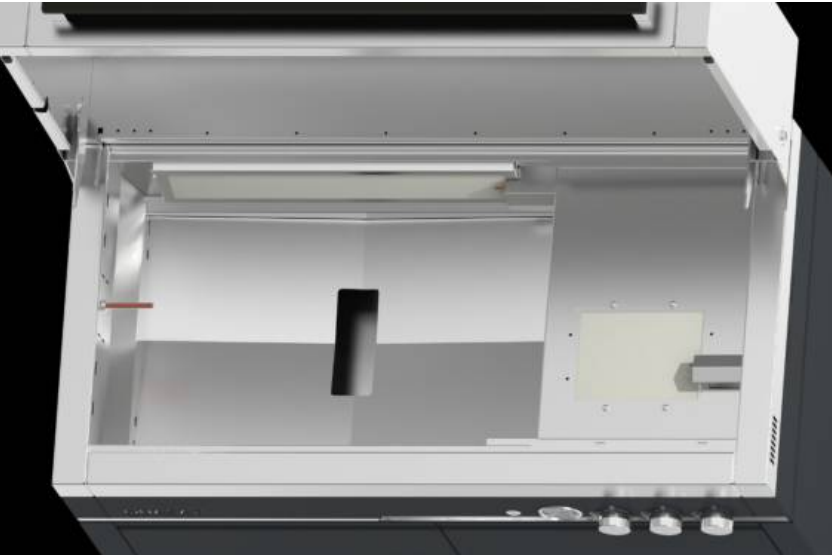
bogason Quasar Grill - excellent grilling performance, easy to clean

Unique features that ensure your Quasar is always easy and convenient to use. The innovative interior grill design allows for quick and efficient cleaning in no time at all.



Impressive versatility

This versatility is sure to impress your guests! Anyone who can offer a grill rack, a rotisserie and a teppanyaki plate all at once – and thus prepare a wide variety of dishes in a single go – has undoubtedly chosen a Bogason Quasar.



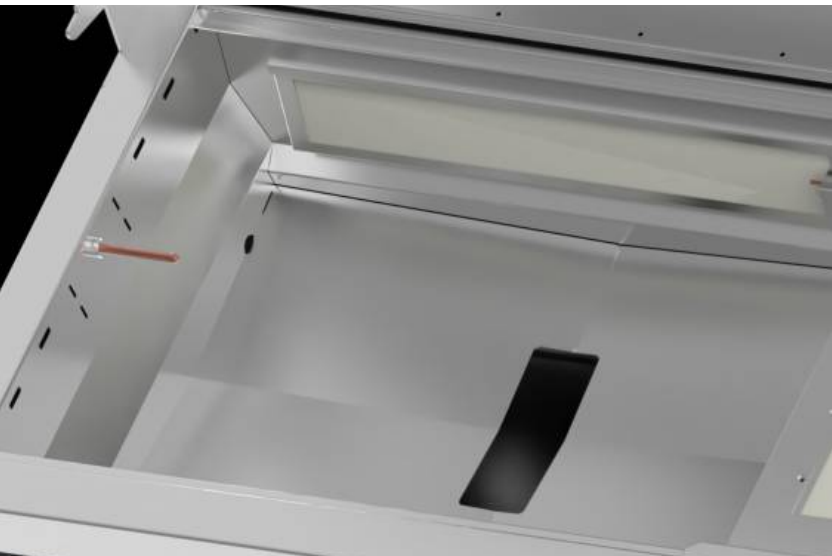
Smooth inner surfaces

Cleaning the Quasar is absolutely hassle-free. All surfaces are smooth, so any residue can be easily removed with a scraper. If you want to go the extra mile, you can also use standard oven cleaner and a washing-up brush.



‘Sizzle’ – the 800°C hot spring!

Welcome to the world of "Sizzle", where barbecuing takes on a whole new dimension. Our 800°C "Sizzle Area" is the ultimate place for cooking steaks and anything else that requires a brief burst of intense heat. But that's not all – even vegetables become a culinary delight here. Depending on your preference, you can cook them at a low temperature in a pan on the grill or on our optional teppanyaki plate. There are no limits to your culinary imagination.



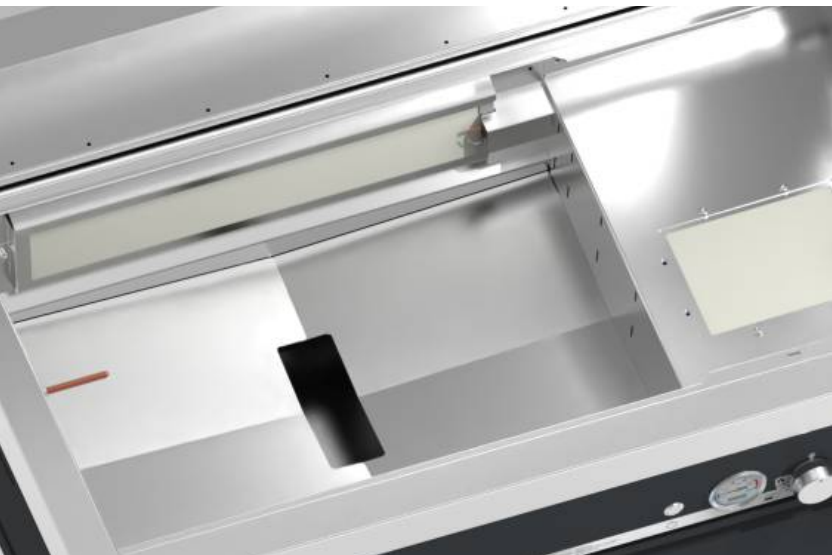
No joints, no hidden corners

Grill juices, fats and liquids can simply drip down and collect in the tray beneath the drip pans. You can easily remove small bits of caked-on residue with a spatula. The main burners are shielded in such a way that nothing needs to be dismantled to clean hidden corners. It couldn't be simpler.



Solid, yet easy to move

The Quasar's imposing lid weighs in at a hefty 17 kilograms. That's why we've made sure you can open it effortlessly and safely with just one hand, even in a rush. Thanks to its precise bearings and spring-assisted mechanism, it always operates smoothly and comfortably. (Utility model protected)



Removable floor panels

If you'd still like to wash the grease-catching trays in your dishwasher, you can simply lift them out from the top. These trays are no bigger than a pizza plate and will fit in any dishwasher.



Guarantee - Quality - bogason ceramic

We develop and manufacture our products exclusively in Germany - handmade in Germany.

All furniture is carefully crafted from high-quality materials. Provided it is used correctly, we offer a 10-year guarantee on the functionality of the kitchen. We offer a 5-year guarantee on the bogason Quasar and the bogason wok burner; electrical appliances are covered by the respective manufacturer's warranty.

Our partners – the experts in our cooking and grilling capabilities



Restaurant Essperiment

Björn Bitzer, a native of Aachen, began his career with an apprenticeship as a chef in Langewehe and subsequently worked at the Hotel Villa Sophienhöhe in Kerpen. He then took to the water: whilst working on various river cruise ships, his experiences with an international clientele and crew provided him with many insights that have influenced his cooking. This was followed by further roles on land, including at the gourmet restaurant 'Graf Leopold' in Daun. Since 2012, he has been incorporating all his diverse experiences and adventures into his 'Essperiment'. With him, you have the opportunity to share in this – ensuring your stay becomes a unique moment of indulgence.

Gasthaus Spieker

Opposites attract and come together to create pure sensory delight. Mediterranean lightness and Westphalian down-to-earthness, interpreted in a modern and regional style, form the basis for the surprising creations from Franz Spieker's kitchen. After years of training and travelling in Chicago and Mallorca, the passionate chef returned to his Westphalian homeland to delight his guests time and time again. Yet even here, he looks beyond the local horizon with curiosity, always on the lookout for inspiration and exciting taste experiences.



Your personalised concern – Contact bogason

Would you like to find out more about the bogason ceramic kitchen, or would you like a personalised quote? If so, please use our contact form.
We'll be happy to get in touch with you and provide you with detailed advice!



Contact form



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