

eBBQ 

SEVERIN

Friends for Life



THE NEW EPOCH
OF GRILLING.



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product
video

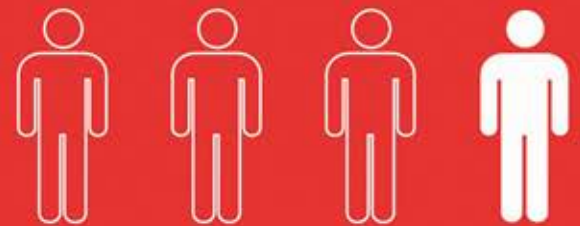


55% of the world's population is already living in cities:

We are citygrillers.



For 2050 experts predict this number to increase to approx. 70 %.



Every 4th person is an all-year griller.

eBBQ – This is how grilling goes today!

Easy.

No charcoal bags, no gas bottles – just switch on and start grilling within a few seconds.

Performance.

3,000 watts, 500 degrees, precise temperature control – the top eBBQ appliances outclass any gas grill.

Maximum flexibility.

XXL power cord, indoor & outdoor use – wherever there is a socket.

Revolution.

eBBQ means grilling without smoke and dirt. Without annoyed neighbours.

Environmentally friendly.

eBBQ means grilling without CO² emissions – assuming the use of green electricity.



GOT APPETITE TO BECOME AN AUTHORIZED eBBQ PARTNER?

Enjoy our benefits soon and become part of the eBBQ Revolution:



- Intensive on-site support by the SEVERIN sales force
- An attention-grabbing store design concept and defined assortment modules
- Free informative training material
- Extensive content
- Attractive space profitability
- Sales supportive communication activities



QUICK START

From 0 to 500 °C
in just 10 minutes.



500 °C BOOST ZONE

Perfect brandings and
double-heating technology
for maximum power.



OLED DISPLAY & THERMOMETER

Guaranteed success thanks
to digital OLED display
(80–500 °C) & integral core
thermometer (10–300 °C).**



XXL POWER CORD

2-M power cord for maxi-
mum flexibility. For indoor
and outdoor use.



ECO FRIENDLY

eBBQ stands for grilling
without CO2 emissions
(provided that eco-power is used).



CONVENIENCE

Plug in and grill.
No charcoal, no gas bottle
needed anymore.



SAFE TOUCH

SafeTouch housing elimina-
tes the danger of burns on
all surfaces.



EASY CLEAN

Most parts are dishwasher
safe. The stainless steel
grill rack is easy to clean
by a steel brush.



SENOA

EXCITES YOUR CUSTOMERS

The new **SENOA**-range with integrated BoostZone for perfect brandings is highly demanded. The ideal eBBQ for all who want to grill at up to 500 °C at any time - both indoor and outdoor. The new **SENOA** eBBQ convinces in every situation thanks to sophisticated design and high quality material: whether in the garden, in the kitchen or at the PoS.

**based on similar gas barbecues with max. two heating zones / two-burner respectively based on the heating up process with conventional chimneys



SEVO

THE eBBQ TECHNOLOGY OF THE FUTURE

Hotter than gas, faster than coal*: the new **SEVO** eBBQ will accelerate your sales. The premium model with grill temperatures up to 500°C does not only create perfect brandings. Thanks to the exact temperature control the guarantee of success is included. The high-quality design, smart SafeTouch function and an integrated timer function make every barbecue session as comfortable as never before, whether indoors or outdoors, summer or winter.

+ FEATURES



SLOW COOKING



OLED DISPLAY & 2 THERMOMETERS



TIMER



2-PART GRILL RACK



eBBQ
 HOTTER THAN GAS.
 FASTER THAN
 COAL.*
500°C
 WITHOUT
 COMPROMISE.



Also suitable for slow cooking and BBQ classics such as pulled pork or spare ribs thanks to the lid.



BoostZone: Full power thanks to the specially developed double heating technology.



With integrated timer & core thermometer.



Guaranteed success thanks to exact temperature settings in the digital OLED display.

THE eBBQ TECHNOLOGY OF THE FUTURE.

SEVO



AUTHORIZED
eBBQ Partner

NEW!



PG 8107

SEVO GTS

- **slow cooking**: also suitable for BBQ classics such as pulled pork or spare ribs thanks to the lid and precise temperature setting
- **no risk of burns on any surface** thanks to SafeTouch housing
- **fast grill start**: from 0 to 500 °C in just 10 minutes
- **guaranteed success thanks to exact temperature settings** in the digital OLED display with integrated timer & integral core thermometer with two temperature sensors
- **BoostZone** – 500 °C for perfect brandings. Full power due to double heating technology
- separate, extremely robust stand with two storage tables and one storage rack
- specially developed reflector tray ensures optimum heat distribution



500 °C – WITHOUT COMPROMISES.



NEW!



PG 8106

SEVO GT

- **slow cooking:** also suitable for BBQ classics such as pulled pork or spare ribs thanks to the lid and precise temperature setting
- **no risk of burns on any surface** thanks to SafeTouch housing
- **fast grill start:** from 0 to 500 °C in just 10 minutes
- **guaranteed success thanks to exact temperature settings** in the digital OLED display with integrated timer & integral core thermometer with two temperature sensors
- **BoostZone** – 500 °C for perfect brandings. Full power due to double heating technology
- specially developed reflector tray ensures optimum heat distribution

WITH INTEGRATED BOOST ZONE.

SEVO



AUTHORIZED
eBBQ Partner

NEW!



PG 8104 / 8105

SEVO G / GS

- no risk of burns on any surface thanks to SafeTouch housing
- fast grill start: from 0 to 500 °C in just 10 minutes
- guaranteed success thanks to exact temperature settings in the digital OLED display with integrated timer & integral core thermometer with two temperature sensors
- **BoostZone** – 500 °C for perfect brandings. Full power due to double heating technology
- separate, extremely robust stand with two storage tables and one storage rack (PG 8105)
- specially developed reflector tray ensures optimum heat distribution

**Hot and delicious
for true gourmets
and city grillers.**



**FROM 0 TO 500 °C
IN JUST 10 MINUTES.**

SENOA



AUTHORIZED
eBBQ Partner

NEW!

PG 8114 / 8118

SENOA DigitalBOOST / DigitalBOOST S

- no risk of burns on any surface thanks to SafeTouch housing
- fast grill start: from 0 to 500 °C in just 10 minutes
- guaranteed success thanks to exact temperature settings in the digital OLED display & integral core thermometer
- BoostZone – 500 °C for perfect brandings. Full power due to double heating technology
- specially developed reflector tray ensures optimum heat distribution
- stable stand with storage rack (PG 8118)



NEW!

PG 8113 / 8117

SENOA BOOST / BOOST S

- no risk of burns on any surface thanks to SafeTouch housing
- fast grill start: from 0 to 500 °C in just 10 minutes
- BoostZone – 500 °C for perfect brandings. Full power due to double heating technology
- specially developed reflector tray ensures optimum heat distribution
- stable stand with storage rack (PG 8117)



**FROM 0 TO 320 °C
IN JUST 10 MINUTES.**

SENOA

NEW!

PG 8112 / 8116

SENOA STYLE / STYLE S

- no risk of burns on any surface thanks to SafeTouch housing
- fast grill start: from 0 to 320 °C in just 10 minutes
- specially developed reflector tray ensures optimum heat distribution
- stable stand with storage rack (PG 8116)



NEW!

PG 8109 / 8115

SENOA HOME / HOME S

- no risk of burns on any surface thanks to SafeTouch housing
- fast grill start: from 0 to 300 °C in just 10 minutes
- specially developed reflector tray ensures optimum heat distribution
- stable stand with storage rack (PG 8115)



THE CONVENIENT BARBECUE GRILL FOR SPONTANEOUS BARBECUE PARTIES.

PG 8541

Table-top grill with hood

- hood with integrated thermometer for grilling sausages, steaks, vegetables - everything is possible
- grill plate with ceramic coating: durable, scratch-resistant and easy to clean
- high capacity thanks to large grill surface with a 41 cm-diameter (approx. 1,320 cm²)
- 2.8 m-long power cord for increased flexibility
- also suitable for use as a table-top barbecue grill
- smooth and grooved grill surface for meat, vegetables and the perfect brandings



PG 8551 / 8549

Table-top/table grill "Citygrill Edition"



- German quality product: made in Germany
- stainless steel grill for perfect grilling and easy cleaning, even in the dishwasher
- with generous windbreak for optimum outdoor grilling
- stable stand with storage rack (PG 8551)
- low smoke and odour generation thanks to water-filled grill tray
- including cable winding support for easy storage
- XL comfort power cord (approx. 2 m)



10 YEARS
RUST-FREE

MADE IN
GERMANY
SINCE 1892


steel enamel

AIR MAIL
PAR AVION



You've got mail!

Join our mailing list and
receive one-off offers
each month.

Email info@bluestone.ie
to sign up!