



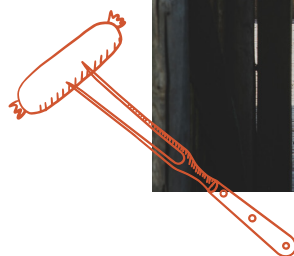
WHITE FIRE

A STATEMENT IN STEEL

Fire fascinates us. Since ancient times, it has been something magical and inspirational that brings us together. The dancing flames hypnotise and connect. Few things feel as cosy as sitting together around a flickering fire. Enjoying the intense warmth, sharing stories and preparing food together.

Light a fire and people will join to sit around it. White Fire brings that magic to your garden.

**TURN EVERY MOMENT INTO AN
EXPERIENCE.**



SATURDAYS

WHITE FIRE about p. 4



COOK LIKE
A PRO
products p. 6



ARE FOR ADVENTURE,

SUNDAYS



GRILLING
ISN'T A HOBBY,
IT'S A PASSION

accessories p. 22

ARE FOR



blaze p. 8

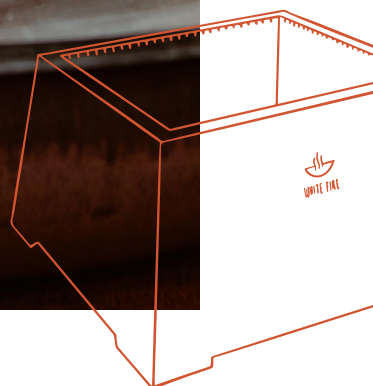
GOOD FOOD.



OUR MOUTH WATERING
BURGER & FISH

recipes p. 30






ABOUT WHITE FIRE

FOR THOSE WHO WANT THE BEST

White Fire develops and manufactures robust outdoor grills, planchas and accessories in Europe. Every part and detail is designed for maximum control, optimal heat distribution and long-lasting use. For example, the White Fire bowl is completely round so that ashes do not collect in one point and you can use the heat over the entire surface.

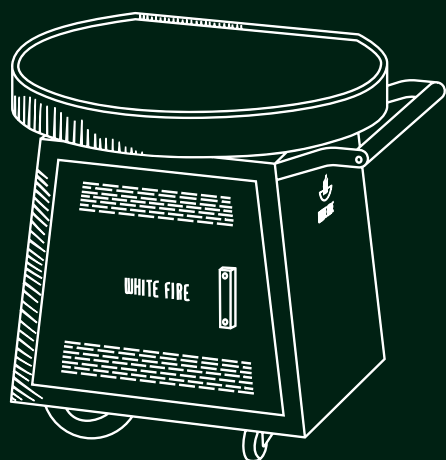
We work with extra thick steel, avoid visible welding seams and purposefully choose low-maintenance constructions. Each appliance is built with performance, reliability and durability in mind. White Fire is a compact but complete range for those who expect more from outdoor cooking. Professional, innovative and made to work hard for years - in the garden and in the catering industry.



White Fire products are made from laser-cut corten steel, which forms a protective patina, making it durable, weather-resistant and perfect for outdoor use. Prefer another colour? Our powder-coated models in black have a heatproof, elegant finish that's easy to clean and eco-friendly.

**OUR MISSION?
PROFESSIONALISING OUTDOOR
COOKING. WITH SMART, DURABLE
APPLIANCES FOR THOSE WHO
REALLY WANT TO ENJOY FIRE,
TASTE AND QUALITY.**

EVERYONE DESERVES AN OUTDOOR COOKING TOOL



BLAZE

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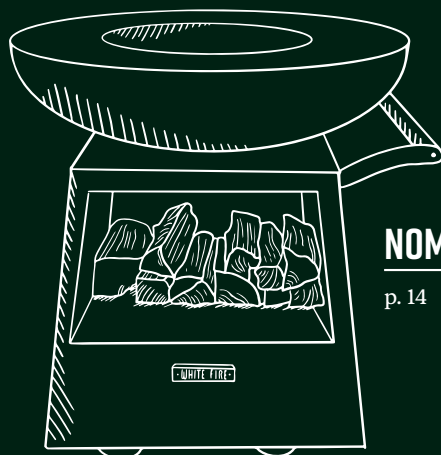


ORIGINAL

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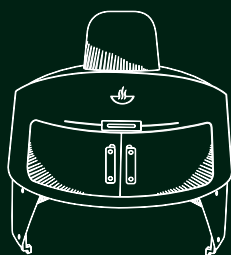
STOW

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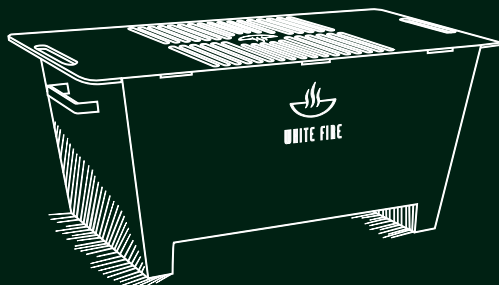
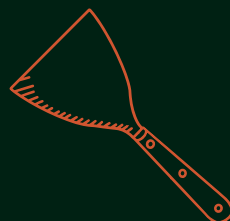
NOMAD

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FUSION

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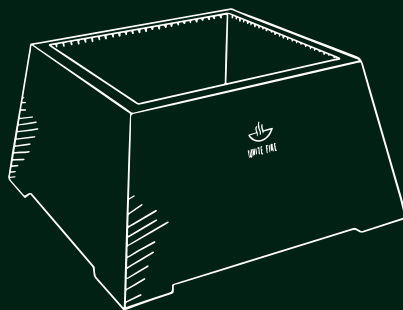
URBAN

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FIRE PIT

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BUILT FOR FIRE POWERED BY GAS



BLAZE

NEW!

Enjoy all the advantages of the original White Fire – the large plancha surface, the well thought-out design, the solid European construction – but with a fire that is immediately ready for use! Start it at the touch of a button. The heat builds up quickly and can be controlled precisely, without smoke or ash. The stainless steel plancha does not rust and is easy to maintain. Ideal for those looking for comfort without compromising on atmosphere, fire or taste. Like the wood-fired models, this appliance is built in thick steel, with an eye for durability and detail.

	Corten steel	3165146
	Black	3165137
	Green	3165147

EASY-TO-MAINTAIN PLANCHA

in stainless steel

GAS-FIRED FIRE

ready to use in an instant

3 VERSIONS:

corten steel,
black and green

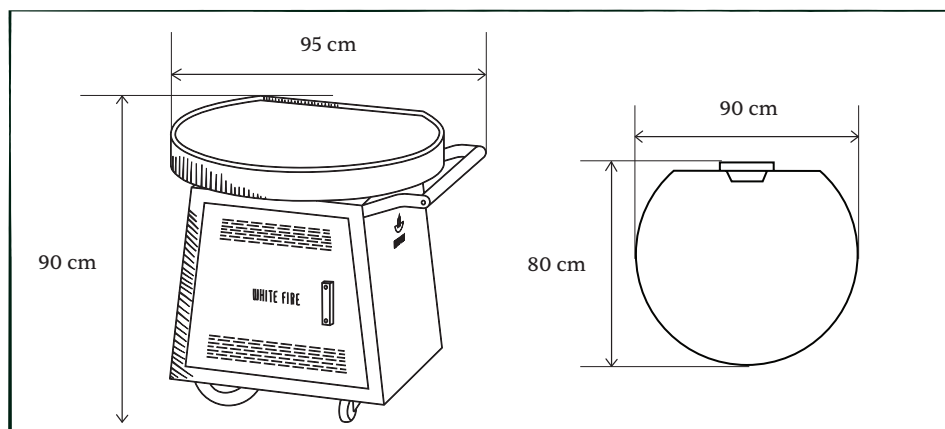
BUILT-IN DRAWER

to collect grease
and grill residues

PRECISE HEAT CONTROL

LIGHT AND MOBILE



built for mobility





ORIGINAL

Experience the thrill of authentic outdoor cooking with the White Fire outdoor kitchen – a versatile alternative to a traditional barbecue. Grill, fry, cook or smoke while guests enjoy the cosy fire. The spacious 100 cm plancha serves up to 16 people and slopes inward for safe oil control. The wide fire bowl creates multiple heat zones for searing, simmering or warming. Made of solid weathering steel, it's stable, durable and safe – even on wheels. Leave it outside with a lid: the weather only enhances its beautiful corten steel finish.

	Corten steel	3165113
	Black	3165122

ROUND FIRE BOWL

for adjustable heat zones

SPACIOUS PLANCHA

cook for up to 16 people

MULTIFUNCTIONAL COOKING

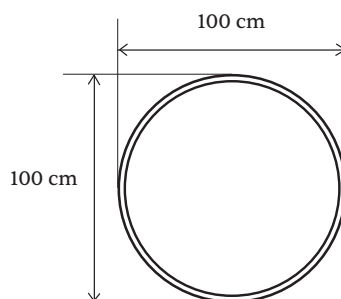
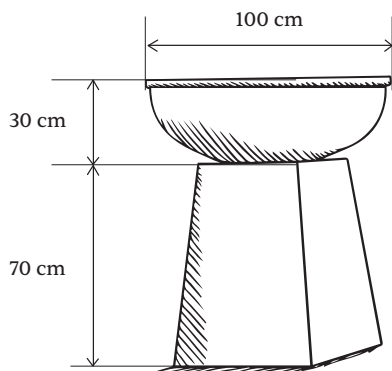
grilling, cooking & smoking

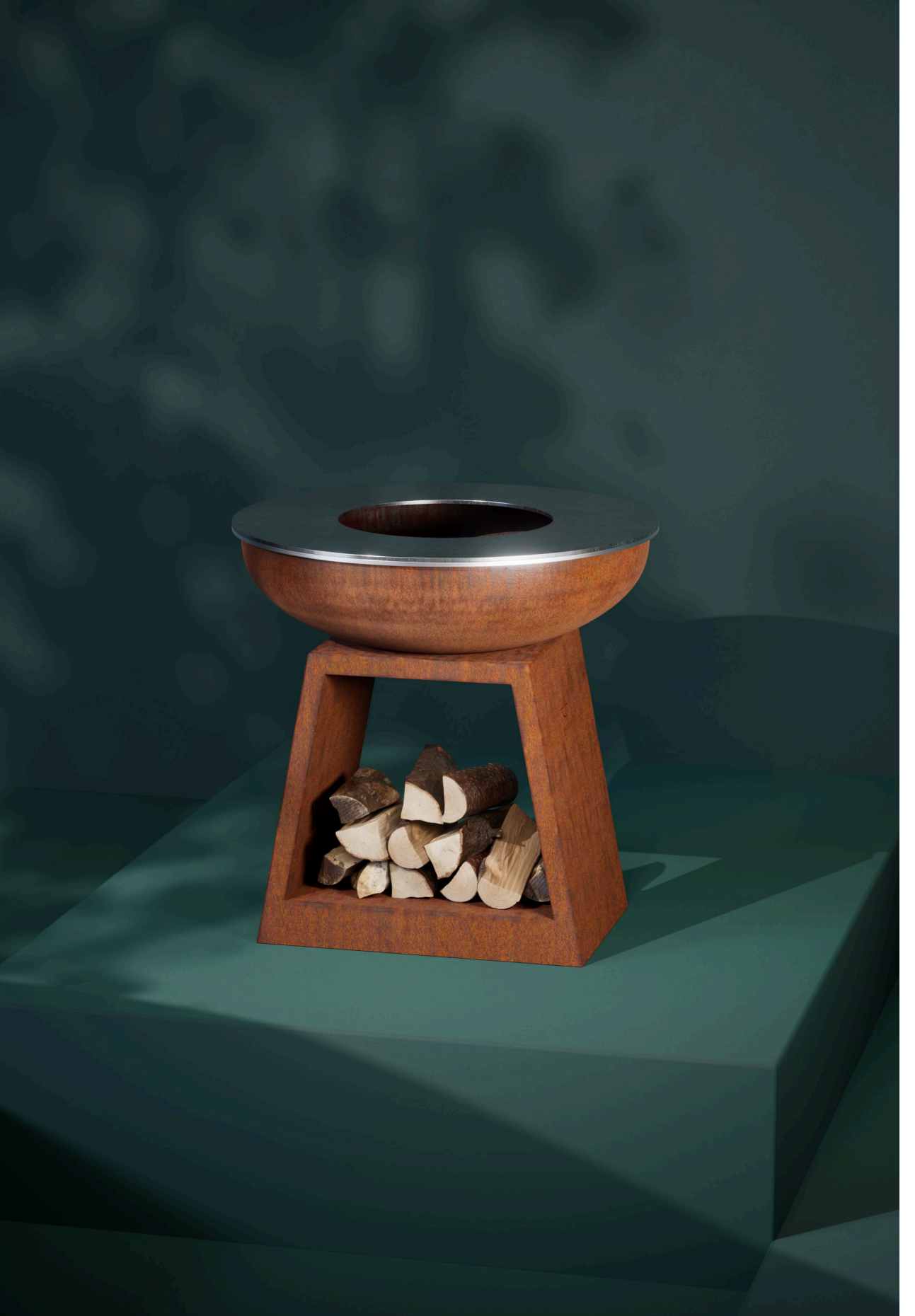
SAFE DESIGN

stable and secure

MADE OF CORTEN STEEL

thick material





STOW

Robust outdoor kitchen with an integrated storage compartment, where you keep dry wood on hand. Effortlessly prepare dishes for large groups directly on the generous plancha surface. The wide, flat fire bowl makes it easy to work with different heat zones. Searing, simmering and keeping warm can be done simultaneously. The griddle tilts slightly inwards, allowing oil to drain safely. Made from 3 mm thick Corten steel, with a stable base and the signature White Fire finish.



Stow corton steel

3165142

LARGE PLANCHA

for groups of up to 16 people

PRACTICAL WOOD STORAGE

compartment under the fire

STABLE AND SAFE

low-maintenance design



MULTIPLE TEMPERATURE ZONES

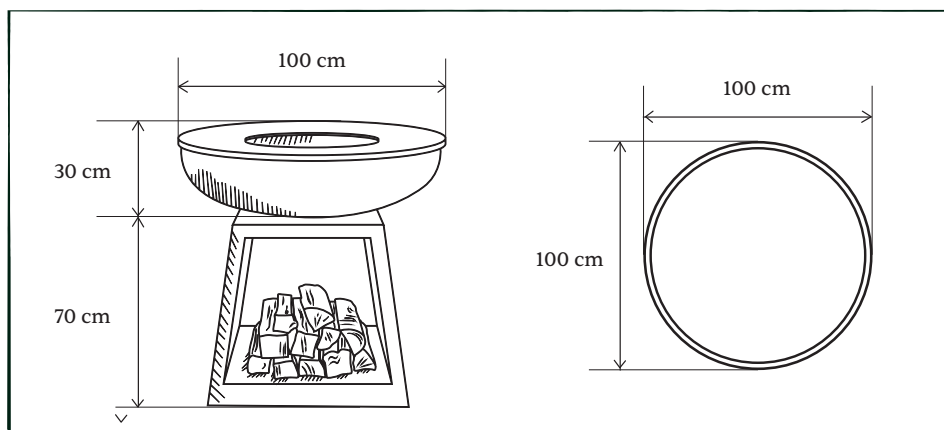
on one plate

INWARD-SLOPING GRIDDLE

designed for safe and controlled cooking

WEATHERPROOF CORTEN STEEL



thick





NOMAD

Thanks to its robust base on wheels, you can easily take the fire wherever it is needed - on the terrace, in the garden or on location. Ideal for caterers and outdoor cooks. The large wheels effortlessly handle grass and stone, while the swivel castors ensure precise positioning. The fixed 1-metre plancha is neatly integrated into the tub rim - sleek in shape and safe when moving. Compatible with the entire White Fire range: from grill rack to fusion oven. At the bottom of the cart there is space for wood, a closed drawer for tools and spices, as well as a handle at working height with hooks for extra convenience.

 Corten steel	3165127
 Black	3165128



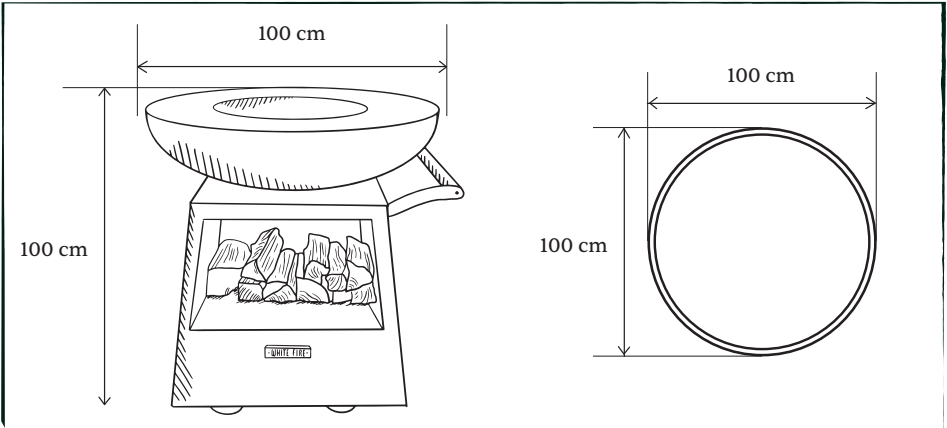
COMPATIBLE
with all White Fire accessories

INTEGRATED PLANCHA
with safe fixed edge

HANDY STORAGE
space underneath for wood

LARGE WHEELS
easy to move on grass, stone or terrace

HANDLE AND DRAWER
for tongs, spices or gloves





FUSION

Turn your White Fire into a fully equipped outdoor kitchen and enjoy unmatched versatility and control.

The innovative Fusion Oven is a practical add-on designed for planchas with a Ø 50 cm opening. Bake the perfect pizza, crusty artisan bread and much more.

Combine open-fire grilling with the flexibility of an oven for the ultimate outdoor cooking experience.



Fusion

9800331

MULTIFUNCTIONAL

grill and oven in one for endless cooking possibilities

SMOKE REDUCTION

built-in chimney effect minimizes smoke

PRECISE TEMPERATURE CONTROL

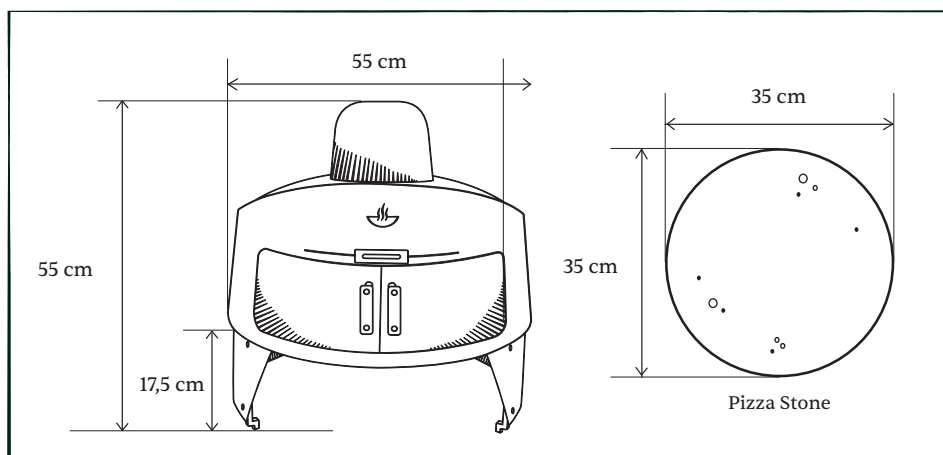
heats up to 400°C

PREMIUM QUALITY

made in the EU with high-grade materials

FLEXIBLE USE

works seamlessly with the plancha





URBAN

The White Fire Urban combines sleek design with thoughtful functionality. This rectangular fire bowl is designed for urban outdoor spaces where every inch counts - without sacrificing firepower or cooking surface. The central grill strips let the fire play directly under your preparations, while the plancha along both sides is ideal for vegetables, fish or delicate dishes. Thanks to its elongated shape, you'll work intuitively with different heat zones, keeping an overview of every part of your menu. The Urban is a robust cooker in a compact form, for outdoor cooks who love precision and clean lines.



Corten steel

plancha
base

3165143

3165144

UNIQUE COMBINATION

of plancha and grill for versatile cooking

CREATE HEAT ZONES

on the elongated plate

EFFICIENT COMBUSTION

through bottom air supply

COMPACT & DURABLE

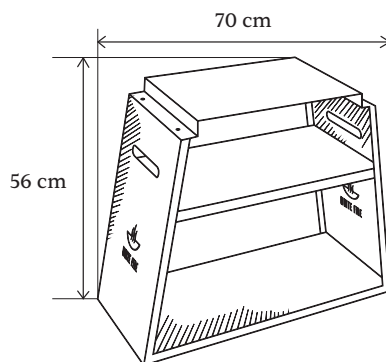
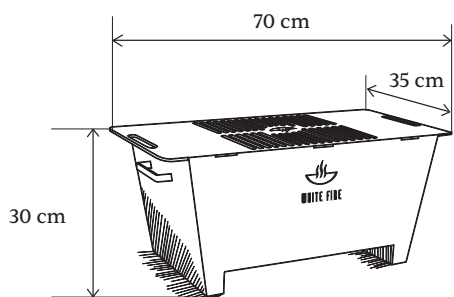
easily transportable & made of durable corten steel

ADDITIONAL STORAGE SPACE

ideal for wood or grilling equipment.

PERFECT HEIGHT



correct working height for comfortable grilling.





FIRE PIT

Love fire but not smoke? Avoid stinging eyes and clothes that smell of a campfire thanks to the White Fire brasero's efficient double combustion system. Minuscule particles that normally become smoke are burned up by the preheated oxygen blown in at the top. This makes the fire burn brightly and helps everyone around it stay comfortable. Designed and produced in Belgium from thick, laser-cut weathering corten steel. The black version is finished with a heatproof black powder coating for a superior smooth look. Easy to use, safe and smokeless for fun times in the garden.

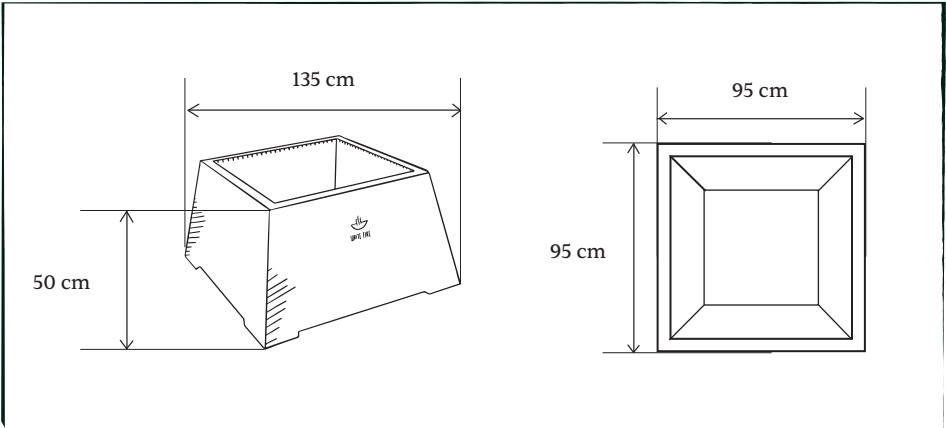
 Corten steel	3165118
 Black	3165123

DUAL COMBUSTION SYSTEM
avoids smoke

EASY WOOD STACKING
quick and simple
lighting

BELGIAN DESIGN
in thick laser-cut
corten steel

QUICK CLEANING
thanks to removable
ash pan





ACCESSORIES


ACCESSORIZE YOUR WHITE FIRE

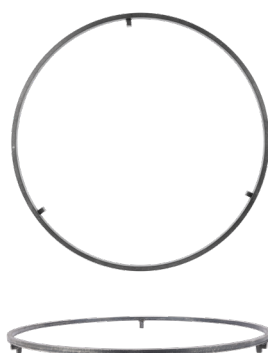




LID

A White Fire barbecue that stays outside is best covered with a lid that keeps it well sealed. Made from the same weathering steel, this sturdy lid fits perfectly. The slight curve means rainwater will run off the barbecue, keeping the inside dry. And the large handle makes it easy to lift. Weatherproof and beautiful!

	Ø 100 cm	3165135
	Ø 100 cm	3165136



FOOD BUMPER

The White Fire food bumper prevents delicious food like cherry tomatoes, meatballs or sausages from rolling into the fire. The food bumper keeps them safely on the plancha. The three small feet mean that the ring is just high enough to allow you to push unwanted remains and scrapings into the fire. It can also be used with the White Fire barbecue grill.

Bumper Ø 52 cm	3165130
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RING

Elevate your grilling experience with the Plancha Ring, designed to fit around the White Fire Barbecue frame (available as accessory), with or without the grill insert. This 10mm thick accessory is made from the same durable material as our standard plancha, offering easy care and 30% more cooking space. Ideal for delicate dishes that need lower temperature or for keeping food warm, the Plancha Ring provides a versatile expansion of your grilling surface, ensuring every meal is cooked to perfection.

Ring Ø 69,5 cm	3165133
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FRAME AND GRILL INSERT

Upgrade your White Fire with our frame and grill accessory.

The detachable design of the Barbecue Frame offers culinary flexibility, allowing for various inserts to enhance your grilling experience. The frame's 140mm opening simplifies adding wood logs, while its sturdy build serves as a support for skewers and large pans. Compatible with all White Fire models, this robust frame makes a multifunctional addition to your outdoor kitchen.

In combination with the compatible grill insert you enhance your outdoor kitchen even more, adding an additional cooking surface on top of the plancha that allows grilling your food with direct heat and smoke. The grill insert provides extra space to cook with skillets, pans, tea kettles, etc. The frame system works in combination with the food bumper, preventing food from rolling into the fire.

Grill insert Ø 46,5 cm	3165132
Grillframe Ø 49 cm	3165131



SOFT COVER

This cover is a reliable protection for years of carefree outdoor cooking. Made of strong, durable material, this cover provides waterproof protection against the elements. No more stress when you leave the White Fire outside during a heavy rain shower.

The cover fits perfectly on your White Fire (or another plancha with 100cm diameter) and is equipped with a convenient drawstring at the bottom, allowing you to securely close it just below the plancha. This keeps it safe and dry, ready for the next culinary adventure in the garden.

Soft cover Ø 102 cm	3165102
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FIRE TOOL

Introducing the Fire Tool, the perfect companion for your White Fire Barbecue. Designed to perfectly fit the shape of the fire bowl, this tool lets you manage wood logs and hot coals with precision. The extended handle with a comfortable wooden grip ensures your hands stay safely away from the heat. Durable and designed for control, the Fire Tool is the essential accessory for any grilling aficionado.

Fire tool 71,5 cm	3165134
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SET OF 4 WHEELS

With the optional set of four wheels, the White Fire barbecue will roll smoothly over hard, flat surfaces. That makes it easy to roll it from the garden to the garage, move it to a sunny spot or find the perfect set-up on your patio. This sturdy set of wheels is easy to attach to the bottom of the barbecue by screwing them to the mounting points. The set consists of two normal wheels and two castors for stable transport.

Set of 4	3165114
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SET OF 4 WHEELS

With the optional set of four wheels, the White Fire brasero will roll smoothly to the perfect spot. Find your ideal spot on the patio or move it inside for the winter. This sturdy set of wheels is easy to attach to the bottom of the brasero by screwing them to the mounting points. The set consists of 4 castors for easy transportation. It will roll best on hard, flat surfaces.

Set of 4	3165120
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GRILL SET

The grill set includes an essential spatula and burger flipper, both crafted from thick stainless steel for extra sturdiness and heat resistance. Its oak handle and triple-riveted design ensures an excellent and safe grip.

The wide spatula with a generous surface and sloping top ensures effortless flipping, scooping, mixing, slicing and serving of food. In addition, you also use it as an effective tool for scraping and thoroughly cleaning the plate.

The burger flipper features a beveled edge, ideal for scooping, moving and flipping burgers and other grilled foods. The blade offers maximum control during cooking. You also use it to slice food on the plancha or serving board. The ergonomically shaped handle with raised edge keeps your hand safely away from the fire or hot plate.

Spatula	3165124
Burger flipper	3165125
Set of spatula and burger flipper	3165126



LEATHER GLOVES

With a heat resistance of up to 250 °C, the White Fire leather gloves are indispensable for hot grilling. They offer excellent protection when handling pans, as well as when adding logs to the burning fire.

The gloves are made of sturdy thick cow leather that provides excellent protection. Due to their extra length, they protect not only the hands, but also the entire forearm. The beautiful rust brown leather gives you a tough and authentic look. The leather gets even more character with use. In direct contact with fire, the gloves can get hot inside. Best kept in a dry environment.

One size	3165039
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OIL DISPENSER

Oil is essential when you cook on your White Fire barbecue. So this stainless steel oil can is an indispensable tool when grilling. The wide base provides stability, and the top has a functional design. The leakproof spout with an airhole ensures you use the right amount of oil, and the funnel-shaped top makes the dispenser easy to fill.

500 ml

9601159



CUTTING BOARD

The White Fire cutting board is made of oiled, FSC approved European oak. Two concealed handles at the bottom and a juice groove all the way around the board allow you to cut and serve without spilling. It has rubber feet so it stands stably on your table or worktop.

45 x 35 cm

627013



CEDAR SMOKING BOARDS

The White Fire smoking boards made of Canadian cedarwood are a versatile addition for the ambitious chef. When placed on the grill or plancha, the wood starts to smoulder and the smoke will infuse your food with a delicious flavour. Used on the plancha, they form an additional buffer against the high heat. They keep the food nice and hot until it is served and add a subtle flavour.

30 x 15 cm – set of 2

7057011

15 x 11 cm – set of 2

3345320



LEATHER APRON

This sturdy and long leather apron protects you up to your knees from heat, splatters and stains and also gives you an instant rugged look. Spacious pockets at the front offer plenty of storage space for all your indispensable grilling tools. The ergonomic crossover fastening at the back makes the apron perfectly adjustable and avoids uncomfortable straps in the neck. The natural leather becomes more supple and gains character with use, as long as you take good care of it and store it in a dry environment.

One size

3165066



PREMIUM LEATHER APRON

The White Fire leather apron made of high-quality, supple, Italian leather is a stylish way to protect yourself from stains and heat. The soft leather curves nicely around your body. The brass rivets complete the fashionable look of this apron which is hand-made in Belgium.

We've considered ease of use as well! For example, there's a brass hook on the left to hang your tongs; on the right, there's a strap to hang a towel from. Both the tie around your back and the one around your neck are adjustable for a perfect fit.

One size

2270601

**TAKE YOUR
OUTDOOR
EXPERIENCE TO
THE NEXT LEVEL.**

WWW.WHITEFIRE.BE

TIPS & TRICKS



GRILLING

Grease the plancha with oil before lighting the barbecue, making sure that the plate is always oiled during and after baking. This way, the plancha will always remain “nourished”.

Choose sunflower, peanut or rice oil, these are more resistant to very high temperatures than olive oil, for example.

The best fuel to use are solid logs with a long burning time, such as beech or ash. With these types of wood you need less wood and you will get more heat and less smoke.

MAINTENANCE

Make sure your plancha is always coated with some oil.

To clean the plancha, all you need is a spatula. No need for a sanding sponge or other cleaning products!

The appliance itself is made of corten steel, which is perfectly resistant to weather and wind. Therefore, without the plancha, it can be left outside all year round.



FISH ON THE

PULLED SALMON SANDWICH



BARBECUE

- 1 Soak the smoking boards for 1 hour in water.
- 2 Crush the juniper berries and mix them with the salt and the sugar in a litre of water. Place the salmon fillets in the mixture and marinate in the fridge for one hour. Rinse the salmon fillets with cold water and gently pat them dry.
- 3 Finely chop the green herbs.
- 4 Arrange the salmon fillets on the smoking boards and top with half of the dill and the zest of 1 lemon. Place the smoking boards with the salmon on the White Fire plancha for 20 to 30 minutes until the salmon is nicely warm smoked.
- 5 Cut the rolls in half, rub with olive oil and grill lightly.
- 6 Cut the lemons in half and grill them with the flesh on the plate. Cut the mango into cubes and grill them a golden brown.
- 7 Mix the yoghurt and the mayonnaise with the remaining green herbs and season with pepper and salt.
- 8 Pull the warm smoked salmon. Top the roll with the herb mayonnaise, lettuce, salmon, mango, and finish with the cress and a few pieces of spring onion. Sprinkle with the roasted lemon and serve.

INGREDIENTS (4P)

- 2 White Fire cedar smoking boards
 - 300 grams salmon fillet with skin
 - 70 grams of sea salt
- 20 grams of sugar
- 8 juniper berries
- 2 lemons
- 75 grams full yoghurt
- 75 grams of mayonnaise
- 40 grams of dill
- 20 grams of chives
- 20 grams of basil
- 20 grams of cress or shoots
- 1 solid mango
- 100 grams of mixed lettuce
- 1 stalk of spring onion
- 2 multigrain rolls





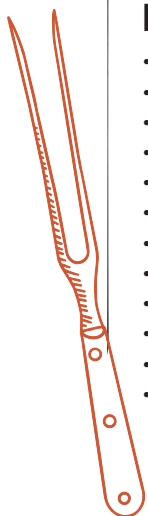
MEAT ON THE BARBECUE

SMASHED BEEF BURGER

- 1** Mix the mayonnaise, ketchup, Tabasco and Worcestershire sauce.
- 2** Finely chop the iceberg lettuce and mix into the sauce. Slice the gherkins.
- 3** Cut the buns in half, brush them with olive oil and grill them crispy on the plancha, set aside.
- 4** Season the minced meat with salt and pepper salt and roll into 8 equal-sized balls. Place the balls on the plancha and flatten them with the spatula to the size of the buns. While frying, brush them with mustard.
- 5** Fry the onion and bacon until crispy.
- 6** Place the slices of cheese on the burgers until they start to melt, and top with the fried onion.
- 7** Build up the burger with iceberg lettuce, 2 burgers with cheese and onion, gherkins, bacon and cress.

INGREDIENTS (4P)

- 1 large red onion
- 2 large gherkins
- 4 hamburger buns
- 600 grams of minced beef
- 8 slices of bacon
- 2 tablespoons mustard
- 4 slices cheddar cheese
- 1/4th head of iceberg lettuce
- 3 tbsp full-fat mayonnaise
- 1 tsp Tabasco
- 1 tsp Worcestershire sauce
- 1 tsp Pineau de Charentes (or whisky)
- Olive oil
- 20 g cress







make memories

**EAT
WELL
TRAVEL
OFTEN**

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**MAKE
MOMENTS
THAT
MATTER**



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