

COOKING & HEATING



GLAM  XPERIENCE

Creating amazing experiences

THE OFYR

WELCOMING HUB

The OFYR is a functional artwork, designed to bring beauty, warmth, food and friendship to your outdoor space. More practical and styling than a typical barbeque. OFYR's simple, classic lines work in harmony with any settings, from country lawn to chic restaurant terrace. And when it's time to entertain alfresco, this elegant outdoor sculpture transforms into a warm, welcoming hub for cooking and socialising.

ALMOST NO MAINTENANCE

The OFYR can be left outdoors in all weather condition, is simple to clean and easy to move around because of its three part modular design. A huge advantage compared to other BBQ's and outdoor kitchens.

Food scraps and excess oil go straight into the fire – all you need to do is wipe the OFYR with a damp cloth and it's ready for the next occasion.

CATERING SOLUTION

The OFYR is the perfect outdoor solution for catering businesses, restaurants and hotels offering a brand new way to entertain. It brings warmth and atmosphere to terraces and courtyards all year long.



OUTDOOR OVEN

QUALITY OF OUTDOOR COOKING

Make cooking an all year round experience with The Outdoor Oven. With this amazing Oven, you can grill, cook, stove and even bake your own pizza or bread.

The top of the Outdoor Oven can be used as a stove. The special baking stone distributes the heat of the fire evenly so you can bake pizzas. You can grill and roast your meat, fish or vegetables by placing the grill rack above the fire.

FIRE SAFETY

For fire safety reasons you need to provide a fire extinguisher close to the heat source and clients need to put out the fire before they go to sleep. We also recommend to put a flat fireproof material underneath the stove since sparks might otherwise burn through the groundsheet.



OFYR STORAGE **BLACK**

OFYR Storage BLACK 100	\$4,195.00 incl. gst
Height	103cm
Base dept	50cm
Base weight	39kg
Cone diameter	97cm
Cone weight	25kg
Hotplate outside diameter	100cm
Hotplate weight	59kg



OFYR STORAGE

OFYR Storage 100	\$3,895.00 incl. gst
Height	103cm
Base dept	50cm
Base weight	39kg
Cone diameter	97cm
Cone weight	25kg
Hotplate outside diameter	100cm
Hotplate weight	59kg



OFYR CLASSIC

OFYR CLASSIC 100	\$3,615.00 incl. gst
Height	103cm
Base dept	50cm
Base weight	17kg
Cone diameter	97cm
Cone weight	25kg
Hotplate outside diameter	100cm
Hotplate weight	59kg

OFYR ACCESSORIES



OFYR SPATULA
\$70.00



LEATHER APRON
\$285.00



OFYR GLOVES
\$115.00



OFYR OILCAN
\$60.00



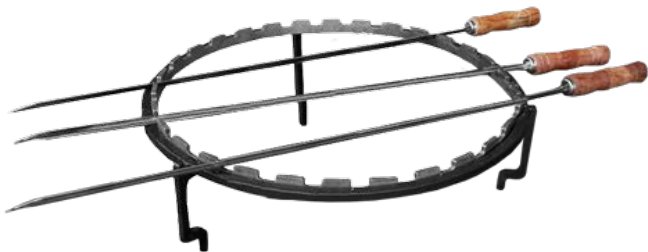
PIZZA OVEN
\$655.00



OFYR GRILL ROUND 100
\$425.00



OFYR COVER BLACK 100
\$415.00



HORIZONTAL SKEWER SET 100
\$535.00

* All prices subject to change without notice



FIRE GUARD RING

Fire guard ring

\$675.00 incl. gst

The nicely designed Fire Guard Ring 85 is an accessory that prevents OFYR's hot cooking plate from being touched accidentally. At the same time, the 12,5 cm wide teak wood ring can be used as a table for smaller dishes or cooking utensils. This handy tool will upgrade your cooking experience with more space for cooking and for everyone to gather around!



FOOD BUMPER

Food bumper

\$175.00 incl. gst

The cooking plates of the OFYR cooking units run slightly downward towards the center. When the cooking plates are heated, the center will drop a little further down. The result is that around food such as tomatoes but also very fatty food can roll or slide to the center of the cooking plate and fall into the fire. To avoid this, the OFYR Food Bumper has been developed. The raised steel rim stops the food but still offers the possibility to scrape the cooking plate clean with the spatula and push the scrape under the rim into the fire.



BRAZILIAN GRILL SET

Brazilian grill set

\$495.00 incl. gst

Convert your OFYR 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.



* All prices subject to change without notice

“LIFE IS ABOUT THE MOMENTS, DON'T WAIT FOR THEM, CREATE THEM!”

Team GlamXperience



CONTACT:

GLAMXPERIENCE

14A Sette Circuit
Pakenham VIC 3810
email: info@glamxperience.com.au
www.glamxperience.com.au
Tel: 0436 015 72

STAY CONNECTED:

