




GRILLER

PRODUCT CATALOGUE 2025/2026

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At GRLLR, we believe that great food brings people together. That's why we're dedicated to helping people create unforgettable moments with dear ones. Our passion is not selling barbecues, it's about creating unforgettable memories outdoors, around fire and good food.

Inspired by the Dutch concept of "gezelligheid", we believe in fostering warmth, togetherness, and cosiness in every outdoor gathering.

- Team GRLLR

GRLLR PRIME GAS BARBECUES



QUALITY GRILLS YOU CAN RELY ON

GRLLR Prime is a series of gas barbecues crafted with quality materials ensuring optimal performance and an attractive design. The series consists of a 3-, a 4- and 5-burner gas barbecue, as well as a 4 burner build-in barbecue. GRLLR Prime comes with a 10-year (limited) warranty and is supported with a range of compatible BBQ accessories.

UNIQUE FEATURES OF PRIME:

- Insulated hood for optimal heat preservation
- High-power stainless steel split tube burners
- Stainless steel flame tamers/flavour bars
- GrillFlow system for better fat removal and reduced flare-ups
- Cast iron side burner rack
- Custom lighted knobs yellow off/red on
- Clear-view glass window in the hood for better observation of food
- Compatible with all GRLLR connect units



Learn more about
GRLLR Prime on
our website.



PRIME G3S

3 BURNER GAS BARBECUE

Crafted from premium materials, the GRLLR Prime G3S ensures optimal performance with its high-power stainless steel split tube burners and insulated hood for superior heat preservation.

The addition of a clear-view window in the hood allows you to monitor your food's progress effortlessly.

The GRLLR Prime G3S is compatible with all the GRLLR Connect modules. A GRLLR Connect Outdoor Kitchen set-up can be purchased at once, or in phases, making the Prime G3S a great starting point.

Grill dimensions: 58 × 42 cm
GR-24-G3S



PRIME G4S

4 BURNER GAS BARBECUE

Equipped with heavy-duty casters and adjustable feet, soft close doors, and custom-lighted knobs, the GRLLR Prime G4S offers excellent convenience and durability.

Prime G4S is the in-between gas BBQ size for those who value a larger cooking surface, while not needing the largest model of the series.

The GRLLR Prime G4S is compatible with all the GRLLR Connect modules. A GRLLR Connect Outdoor Kitchen set-up can be purchased at once, or in phases, making the Prime G4S a great starting point.

Grill dimensions: 72 × 42 cm
GR-24-G4S



GRLLR PRIME SERIES DETAILS



Side burner



Stainless steel split tube burners and flame tamers

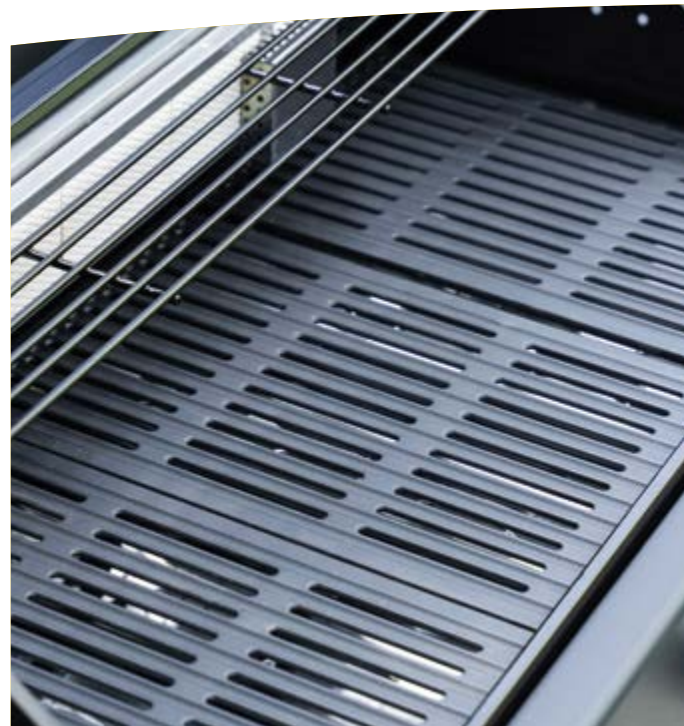


ALSO COMES AS A BUILD IN!

The GRLLR G4 Build-in is ideal for those looking for a BBQ option that fits their outdoor kitchen plans. This 4-burner powerhouse can be seamlessly integrated into an outdoor kitchen set-up, for professional-grade results and unmatched grilling versatility.

GR-24-G4-BI





GRILLFLOW GRILL GRIDS

The innovative GrillFlow grill grids and plates effectively channel fats and oils away from your food to ensure that flare-ups are reduced, while also making the cleaning process significantly easier, by collecting fats into a disposal cup. *Learn more about how GrillFlow makes your barbecue experience easier on page 30*



PRIME G5S

5 BURNER GAS BARBECUE

GRLLR Prime G5S is ideal for those who do not want to compromise and want to have all the space and comfort. Boasting 5 powerful burners, a side burner, and a back burner, this gas barbecue is designed to satisfy the BBQ needs of any chef.

The GRLLR Prime G5S is compatible with all the GRLLR Connect modules. A GRLLR Connect Outdoor Kitchen set-up can be purchased at once, or in phases, making the Prime G5S a great starting point.

The back burner is ideal for roasting meats to succulent perfection and is especially great in combination with the GRLLR Rotisserie. With its large cabinet, the GRLLR Prime G5S offers ample storage space.

Grill dimensions: 88 × 42 cm
GR-24-G5S



GRLLR PRIME SERIES DETAILS



Rotisserie-compatible



Heavy-duty wheels with adjustable height



See trough hood, insulated for optimal heat retention

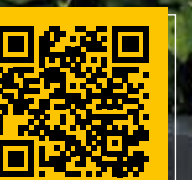
GRLLR CONNECT OUTDOOR KITCHEN

THE IDEAL OUTDOOR KITCHEN

GRLLR Connect is a modular outdoor kitchen concept that allows users to customize their outdoor cooking space based on their needs, wishes, space and budget. GRLLR Connect offers a range of modular units that can be mixed and matched to create the perfect tailored outdoor kitchen. The series consists of the following units that can be combined as the users desire - Sink Unit, Stove unit, Cooling Unit, Corner Unit, Kamado Unit, Expansion Unit, Storage Unit, and Kamado Low Kabinet Unit. All units are compatible with each other, as well as with all the Prime Gas BBQs.

VERSATILITY AND COMFORT

GRLLR Connect offers the freedom to construct a functional and stylish outdoor cooking space that seamlessly integrates with the outdoor living area, providing the ultimate convenience and flexibility for any culinary adventure. There is no minimum or maximum amount of units that can be combined. One may choose a Prime Gas BBQ combined with a Cooling Unit, while others may prefer combinations of 3-4 units, or even a full kitchen set-up with more complex unit combinations.



Learn more about
GRLLR Connect on
our website.

THE GRLLR CONNECT STOVE UNIT



The GRLLR Connect Stove Unit includes a 2-burner gas hob for precise heat control and soft-close doors for a smooth experience. Its heavy-duty casters ensure easy repositioning and integration into any Connect kitchen layout.

Made with durable materials, such as cast iron, cast aluminium and stainless steel, this unit is a valuable asset for outdoor cooking set-ups.

GR-24-CON-STU



PLANCHA FOR STOVE

The GRLLR Plancha is designed to be seamlessly used on the GRLLR Stove Unit and is fully integrated with the GrillFlow System, ensuring a cleaner experience for its user. Built from durable stainless steel, it is an ideal addition to the GRLLR Connect Kitchen.

GR-24-CON-STO-PL



THE GRLLR CONNECT SINK UNIT

The GRLLR Connect Sink Unit features a premium 304 stainless steel countertop, soft-close drawers, and heavy-duty casters. Complete with a 304 stainless steel tap and including a drainage set, this sink unit offers everything needed for efficient outdoor cooking and food preparation. The sink comes with a hot and cold water connection system.

GR-24-CON-SIU



SIDE PLATE FOR ALL UNITS

The Side Plate is designed to add a finishing touch to the GRLLR Connect Kitchen, when the sides of the units are visible. It is not a must, but it is an accessory that makes the kitchen look more aesthetically pleasing.

GR-24-CON-SCP



THE GRLLR CONNECT COOLING UNIT

The GRLLR Connect Cooling Unit fits a 60L fridge (sold separately) and includes a cabinet with soft-close doors, a durable stainless steel countertop and heavy-duty casters for easy integration.

The Cooling Unit is an ideal combination of space for a fridge, storage space and additional counter top for food preparation.

GR-24-CON-COU



THE GRLLR CONNECT STORAGE UNIT

The GRLLR Connect Storage Unit features a premium 304 stainless steel countertop, 2 soft-close drawers, and heavy-duty casters. Great for storing anything needed in an outdoor kitchen.

GR-24-CON-ST



THE GRLLR FRIDGE

This GRLLR Connect Fridge is designed to be integrated within the GRLLR Connect Cooling Unit. It boasts a R600 refrigerator which can cool down elements to 2°C with a maximum working temperature of 35°. The door is built to withstand UV light.

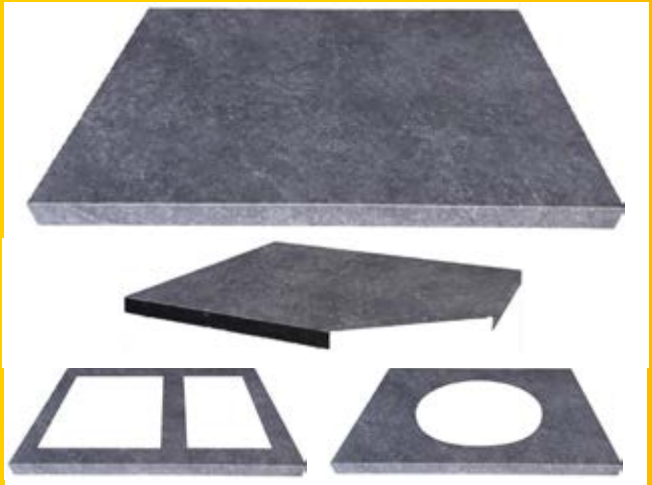
GR-24-CON-FRU



STONELOOK TABLE TOPS

An alternative table top for all our connect units.

For Cooler, Storage, Low Storage and Expansion unit: GR-25-CON-TT-ST
 For Kamado Unit: GR-25-CON-KAU-TT.ST
 For Corner Unit: GR-25-CON-COR-TT-ST
 For Sink Unit: GR-25-CON-SIU.TT-ST



THE GRLLR CONNECT KAMADO LOW CABINET UNIT

The GRLLR Connect Kamado Low Cabinet is (in combination with the GRLLR ceramic feet for ember built in) made to house big kamados. It features a premium 304 stainless steel countertop, a soft-close drawer, and heavy-duty casters. Suitable for the Ember Classic 22-Inch and Ember Pro Kamados.

Unit: GR-24-CON-KLC
Ceramic Feet:
GR-25-EMB-CF



THE GRLLR CONNECT EXPANSION UNIT

The GRLLR Expansion Unit offers extensive versatility and design flexibility when paired with other Connect Units. It is equipped with a durable 304 stainless steel countertop for enhanced longevity and easy cleaning.

This unit is ideal as a means to expand the cooking space and storage space.

GR-24-CON-KAU



THE KAMADO UNIT SET

The Kamado Unit Set is ideal for integrating the GRLLR Ember Classic 18-Inch Build-In, in the Expansion Unit. It includes a wooden worktop that replaces the standard stainless steel top and a facia which can be added as a finishing touch for creating a cohesive look, which gives better access to the chip feeder of the Ember Kamado.

Small Facia: GR-24-CON-KAU-SF
Wooden Worktop: GR-24-CON-KAU-WW



EXPANSION UNIT DOORS

A set of doors that close up the Expansion Unit.

GR-24-CON-KAU-DS



THE GRLLR CONNECT CORNER UNIT

The GRLLR Corner Unit can be integrated with other units and is equipped with a stainless steel counter. It is designed to create an L-shaped outdoor kitchen configuration and maximise the use of corner spaces. This unit offers the perfect solution for integrating the GRLLR Ember Kamado with a wooden worktop or a standard stainless steel worktop.

GR-24-CON-COR



BUY YOUR BARBECUE, CREATE YOUR KITCHEN

The GRLLR Connect units are compatible with all Prime Gas BBQs. A GRLLR Connect Outdoor Kitchen set-up can be purchased at once, or in phases, which makes these product lines versatile and accommodating for diverse outdoor cooking needs and capacity.



GRLLR EMBER KAMADOS



LET THE EMBERS SIZZLE

Introducing the GRLLR Ember Kamado series, featuring the GRLLR Ember Pro (23-inch) and the GRLLR Ember Classic line, consisting of 22-inch, 18-inch and 16-inch kamados. GRLLR kamados are precision-crafted with premium materials and thought-through features for exceptional grilling experiences. The Ember series is truly an eye-catcher for your clients.

UNIQUE FEATURES OF EMBER KAMADOS:

- Registered GRLLR Design
- Handmade ceramic body, 2 times baked at 1200 degrees
- Ceramic firebox and premium ring
- Heavy-duty spring system and lid-locking system
- Custom stand or trolley (depending on the chosen model)
- Unique GRLLR thermometer
- Complementary accessories available



Learn more about the GRLLR Ember Kamados on our website.



EMBER CLASSIC 16 INCH

Designed for convenience, the GRLLR Ember Classic 16-inch is available with a custom stand OR trolley. The smallest of the Ember series is compact but delivers quality and precision just as its larger counterparts. Ember Classic 16-inch boasts a grit lifter with stainless steel 304 grit and two air vents, one stainless steel vent on the bottom and one cast aluminium air vent in the lid.



INSIDE THE 16 INCH

- Ceramic Firebox Base
- Cast Iron Ash Filter
- Stainless Steel Cooking Grid
- Full-moon Ceramic Heat Deflector Stone
- Stainless Steel Cooking Grid Extender

Grill surface in diameter: 34 cm
With trolley: GR-24-EMB-16-CB
With stand: GR-24-EMB-16-CB-BI



EMBER CLASSIC 18 INCH

The GRLLR Ember Classic 18-inch is the ideal combination of space effectiveness and comfort, with a cooking surface sufficient to feed +7 people. Two air vents and a chip feeder ensure smooth operation of the grill and impeccable temperature control. The kamado comes with a trolley, a chip feeder and ash rake.

The Ember Classic 18 Inch kamado also comes in a build-in version.



INSIDE THE 18 INCH

- Ceramic Bottom Firebox
- Ceramic Top Firebox Ring
- Cast Iron Ash Filter
- Stainless Steel Grill Holder
- 2 x Half-moon Ceramic Heat Deflector Stones
- Stainless Steel Pot Holder
- Stainless Steel Cooking Grid

Grill surface in diameter: 40 cm
GR-24-EMB-18-CB
Build in: GR-24-EMB-18-CB-BI



EMBER CLASSIC 22 INCH

The GRLLR Ember Classic 22-inch is suitable for groups of +9 people. The kamado comes with a trolley, a chip feeder and an ash rake. The divided firebox and the 2 half-moon ceramic deflector stones offer significant cooking versatility, as separate cooking zones can be created within the same grill and the deflector stones can be used simultaneously, or only on half of the grill. *The Ember Classic 22 also comes in a build-in version.*

INSIDE THE 22 INCH

- Divided Firebox
- Cast Iron Ash Filter
- Stainless Steel Grill Holder
- 2 x Half-moon Ceramic Heat Deflector Stones
- Stainless Steel Pot Holder
- 2x Half-moon Stainless Steel Cooking Grids

Grill surface in diameter: 46,5 cm
GR-24-EMB-22-CB
Build in: GR-24-EMB-22-CB-BI





PRECISION POWER PERFECTION

The GRLLR Ember Pro is for those who want the ultimate kamado experience. With spacious powder-coated side shelves and a diameter of 23 inches, it can comfortably accommodate the grilling needs of +10 people. The Ember Pro comes with a heavy-duty custom trolley, a chip feeder and an ash rake. The divided firebox and the 2 half-moon ceramic deflector stones offer significant cooking versatility, as separate cooking zones can be created within the same grill and the deflector stones can be used simultaneously, or only on half of the grill.



INSIDE THE EMBER PRO

- Ash Collection Insert
- Divided Firebox
- Cast Iron Ash Filter
- Charcoal Basket
- Stainless Steel Grill Holder
- 1 x Ceramic Heat Deflector Stone
- 2 x Half-moon Ceramic Heat Deflectors Stones
- Stainless Steel Pot Holder
- 2x Half-moon Stainless Steel Cooking Grids

Grill surface in diameter: 48 cm
GR-24-EMB-PRO-CB





DOMEST KETTLE

The GRLLR Dome Kettle is crafted with high-quality enamel steel, ensuring durability and exceptional performance. The Dome Kettle offers ample cooking space of 54 cm and cast-iron grill grids that guarantee even heat distribution, while the innovative GrillFlow System promotes better drainage of fats.

Unique features of Dome Kettle:

- Cast iron GrillFlow grill grids and plates
- Heavy enamel body and connected lid
- Ash and grease collection system
- Custom hinge with sideways opening
- Precision air vent for temperature control
- Custom-made GRLLR thermometer

Grill surface in diameter: 54 cm
GR-24-DKB



DOMEST CART PRO

The GRLLR Dome Cart Pro includes the features of the Dome Kettle, with an addition of a convenient trolley and side table. The stainless steel side table can be folded or opened, depending on the needs and space of the chef. Its sturdy construction and smooth-rolling wheels make it easy to manoeuvre.

Unique features of Dome Cart Pro:

- Cast iron GrillFlow grill grids and plates
- Heavy enamel body and lid
- Ash and grease collection system
- Custom hinge with sideways opening
- Precision air vent for temperature control
- Custom-made GRLLR thermometer
- Tool hangers
- Stainless steel foldable side shelf

Grill surface in diameter: 54 cm
GR-24-DKB-TXT

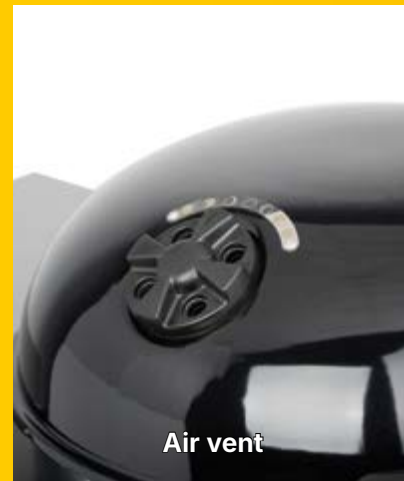
GRLLR DOME SERIES DETAILS



Cast iron grill grids



Fat cup / Ash collection



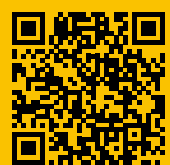
Air vent



Learn more about the Domes on our website.



OSAKA SHICHIRIN



Learn more about the Shichirins on our website.



TOKYO SHICHIRIN

MEET THE SHICHIRINS

- Package includes the grill, a GRLLR bamboo tray and grill lifter
- Round or rectangular
- Red, white or black

The tradition of table grilling finds its origin in Japan where for centuries these grills have been used for get-togethers. GRLLR got inspired by this tradition as it matches with our value for "gezelligheid"! These GRLLR table BBQs feature sturdy ceramic construction, efficient heat retention, and ventilation for ideal airflow and temperature control.

OSAKA SHICHIRIN

Black GR-22-01
Red GR-22-03
White GR-22-04



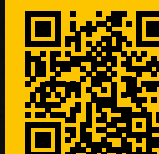
TOKYO SHICHIRIN

Black GR-22-16
Red GR-22-17
White GR-22-18

GrillFlow

FAT FLOW SYSTEM

The innovative GrillFlow system effectively channels fats and oils away from your food to ensure that flare-ups are reduced, while also making the cleaning process significantly easier, by collecting fats into a disposal cup.



Learn more about GrillFlow on our website.



THE GRILLFLOW SYSTEM IN PRIME GAS GRILLS

The GRLLR Prime Gas series has been developed using the GrillFlow system, keeping the griller's experience, needs and safety as a top priority in our design process.

By channelling fats and oils away from the food and into a convenient fat cup below the grill surface, the GrillFlow system ensures that your food cooks evenly while also reducing the chance of dangerous sudden flare-ups.

Less residue fats and oils remain on the grill, so the GrillFlow system has the added benefit of simplifying the cleaning process and maintenance of your precious BBQ.



DOMES KETTLES

The GRLLR Dome Series has been crafted utilizing the innovative GrillFlow system, with a focus on prioritizing the griller's experience, requirements, and safety.

The grill grids and grill plates of the Dome Series are strategically designed to have a slight inclination towards the centre of the barbecue, which directs the flow of fat towards a collecting cup, located below the grill.








CONNECT STOVE PLANCHA

The Stove Unit itself, when used with regular pans and tools does not apply the GrillFlow system, as this would not be necessary for a regular stove.








However, the Stove Unit is equipped with this innovative system when paired with the GRLLR Plancha, which ensures the flow of fats and oils into the fat cup located beneath the surface of the stove and accessible through the cabinet.







PRIME GAS BARBECUE ACCESSORIES

 <p>Prime Cover G3S: GR-24-G3S-C G4S: GR-24-G4S-C G5S: GR-24-G3S-C G4-BI: GR-24-G4BI-C</p>	 <p>Prime Grill Plate G3S/G5S: GR-24-G3S-G5S-GP G4S/4-BI: GR-24-G4S-GP</p>	 <p>Prime Rotisserie For all Primes: GR-24-ROT</p>
 <p>Hose and Regulator Available for multiple countries.</p>	 <p>Natural Gas Conversion Kit For all Primes: GR-24-ROT</p>	











EMBER KAMADO ACCESSORIES

 <p>Ember Cover 16-Inch: GR-24-EMB-16-C 18-Inch: GR-24-EMB-18-C 22-Inch: GR-24-EMB-22-C Pro: GR-24-EMB-22-C</p>	 <p>Ember Grill Grid 16-Inch: GR-24-EMB-16-GG 18-Inch: GR-24-EMB-18-GG Pro: GR-24-EMB-PR-GP</p>	 <p>Ember half moon Grill Grid 22-Inch: GR-24-EMB-21-GG Pro: GR-24-EMB-21-GG</p>
 <p>Ember half moon Grill Plate 22-Inch: GR-24-EMB-21-GP Pro: GR-24-EMB-21-GP</p>	 <p>Ember Pizza Stone 16-Inch: GR-24-EMB-16-PS 18-Inch: GR-24-EMB-18-PS 22-Inch: GR-24-EMB-22-PS Pro: GR-24-EMB-22-PS</p>	 <p>Grid extender for Ember 18-Inch: GR-24-EMB-18-GE 22-Inch: GR-24-EMB-22-GE</p>
 <p>Ember scower ring including 6 screws 22-Inch: GR-24-EMB-18-SC PRO: GR-24-EMB-22-SC</p>	<p>Ember Gasket Set 16 / 18-Inch: GR-25-EMB-G16.18 22-Inch / PRO: GR-25-EMB-G22.PRO</p>	

CONNECT OUTDOOR KITCHEN ACCESSORIES

 <p>Side Plate For All Units GR-24-CON-SCP</p>	 <p>Kamado Unit Set Small Facia: GR-24-CON-KAU-SF Wooden Worktop: GR-24-CON-KAU-WW</p>	 <p>Plancha For Stove GR-24-CON-STO-PL</p>
 <p>Ceramic feet for Ember build-in GR-25-EMB-CF</p>		

OTHER ACCESSORIES AND GRLLR TOOLS

 <p>Dome Cover Dome Kettle: GR-24-DKB-C Dome Cart Pro: GR-24-DKB-TST-C</p>	 <p>Korean BBQ Unit For Tokyo Shichirin GR-22-15</p>	 <p>GRLLR 3 Pieces Toolset GR-24-3PC-TS</p>
 <p>GRLLR Spatula GR-24-SSP</p>	 <p>GRLLR Pit Fork GR-24-SPF</p>	 <p>GRLLR Tong GR-24-STO</p>
 <p>GRLLR Knife Set With Optional Extras GR-22-50</p>	 <p>GRLLR Thermometer Thermometer with two Probes: GR-24-BT-05</p>	 <p>GRLLR Probes Two stand-alone Probes: GR-24-BT-06</p>
 <p>Tweezers Set of 2: GR-24-07</p>		

SHOWCASING GRLLR

GRLLR INFOPOINT
For Prime, Connect and Ember Series - 700 × 2000 mm



GRLLR WALL BANNERS
3000×2000 mm



A5 USP CARDS
For Prime, Connect and Ember Series



OR CREATE YOUR OWN

Request our custom POS
and see the possibilities





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