

The art of outdoor cooking



Preface

Dear reader,

I have worked with several dynamic start-ups in my 30 years as an entrepreneur, but never before have I seen a product catch people's imagination the way OFYR has done. Everywhere we introduce the OFYR concept it is received with incredible enthusiasm. With help from our excellent regional partners and distributors OFYR is already available in 60 countries around the world. Check out our newly upgraded website for a full list of international dealers.

What drives the interest in OFYR? We put it down to its unique simplicity, functionality and beautiful design, which together create a completely new way to cook and entertain outdoors. Quality of course also plays an important part, and I'm very proud to say that all our manufacturing is done in The Netherlands.

Having both the capacity to design and produce OFYR as well as extensive R&D in-house is a huge advantage. Not only does it help us to ensure our customers receive the very best possible goods, but also the short production lines mean that new additions to our rapidly expanding range can be brought to market quickly. This has allowed us to swiftly grow our collection, adding a line of outdoor furniture and accessories all featuring the same OFYR style and quality.

Our enhanced product range means our customers can enjoy not just great cooking, but a complete outdoor lifestyle concept. OFYR transforms ideas about cooking outdoors, making it a more social activity and replacing the ugly clutter of traditional barbecues with something far more user-friendly and pleasing to the eye. It also delivers unrivalled cooking performance, as shown by the number of professional chefs who have incorporated OFYR into their work.

Our products are so distinctive that they qualify for design registration in many important countries around the world which does protect us against people with less imagination.

Let me round off by thanking everyone – friends, customers, colleagues and partners – for the passion and loyalty you have shown for the OFYR project. Your continued support gives my team and I tremendous motivation to continue growing this very special company.

Kind regards,
Peter Tourné
CEO Creative Outdoor Products B.V.

The story of OFYR



OFYR is the creation of Hans Goossens, a Dutch entrepreneur and design aficionado with a passion for outdoor entertaining.

Facing retirement after a 30-year career in investment management and luxury goods retail, Hans was looking forward to long summer evenings spent cooking and dining outdoors with his friends. He wanted a high performance grill with clean, artistic lines that would complement his garden, and weatherproof so it could be left in place all year round – like a sculpture. Finding nothing on the market that met these criteria, Hans set out to design his ideal grill himself.

The result was OFYR, a unique cone design built from rugged Corten steel that over time develops a beautiful weathered patina. The design was an immediate hit, thanks not just to its stunning looks but also its versatile cooking performance and wide,

welcoming circle of warmth.

Now those long summer evenings in the garden could be extended into autumn and winter too!

OFYR is already on its way to becoming a design icon. It appeals to the deep human instinct to gather around a fire with friends and family to eat, and continues the tradition – practiced for millennia in

different cultures the world over – of cooking on a plate heated by fire.

And it's not only fans of great design who love OFYR. Professional chefs adore its versatility for event catering and cooking demonstrations. Restaurants and hotels use OFYR to transform outdoor spaces and offer customers a dining experience like no other.

OFYR was first launched in the Netherlands in 2015, and is now sold in 60 countries. Supported by a team of designers Hans has added a range of outdoor furniture, utensils and top quality accessories to the line, making OFYR not just a product but a complete outdoor lifestyle. He has also improved the original grill even further by making it modular, and therefore easier to transport and store.

Hans never got his retirement. Instead he got something far better – a job he's passionate for, a lifestyle he loves and a product that brings pleasure to others every day. He has more energy than ever before, and lives by the credo: "It's never too late in life to cook up a radical career change!"



"OFYR creates a wide circle of warmth that brings friends and family together."

- Hans Goossens -

The social aspect of OFYR

Gathering around a roaring fire to share warmth, food and friendship is one of the earliest instincts of humankind. Perhaps that's why OFYR is such an instant hit with families. Ingenious in its simplicity, it's an outdoor cooker that delivers far more than just great food. The unique circular design invites people to cook together, making every meal a memorable occasion. Whether you're grilling steaks, roasting vegetables or just toasting marshmallows, cooking on OFYR is simple, versatile and fun. And because OFYR radiates heat over a wide area, you can enjoy dining outdoors at any time of year. So why not fire up your outdoor lifestyle with OFYR? All the ingredients are there for the perfect family occasion with friends!

Redefining outdoor cooking



OFYR has expanded the possibilities of outdoor entertaining in so many ways it's hard to know where to begin. As a high performance cooking device it is second to none, and this alone helps to explain why it's proven so popular. OFYR also has an undeniable aesthetic appeal that sets it apart from anything else on the market. Last but not least, it is incredibly easy to own and use.

The key to OFYR's multi-functional appeal lies in the simplicity and longevity of the materials used to make it. Corten steel is strong and durable, can be left outside in all weather and requires very little maintenance. As well as being easy on the eye, the distinctive cone shape creates its own air circulation, so that with the right dry wood you can have a roaring fire in minutes. OFYR heats up fast, quickly radiating heat over an area of several metres to create a cosy circle of warmth all year round.

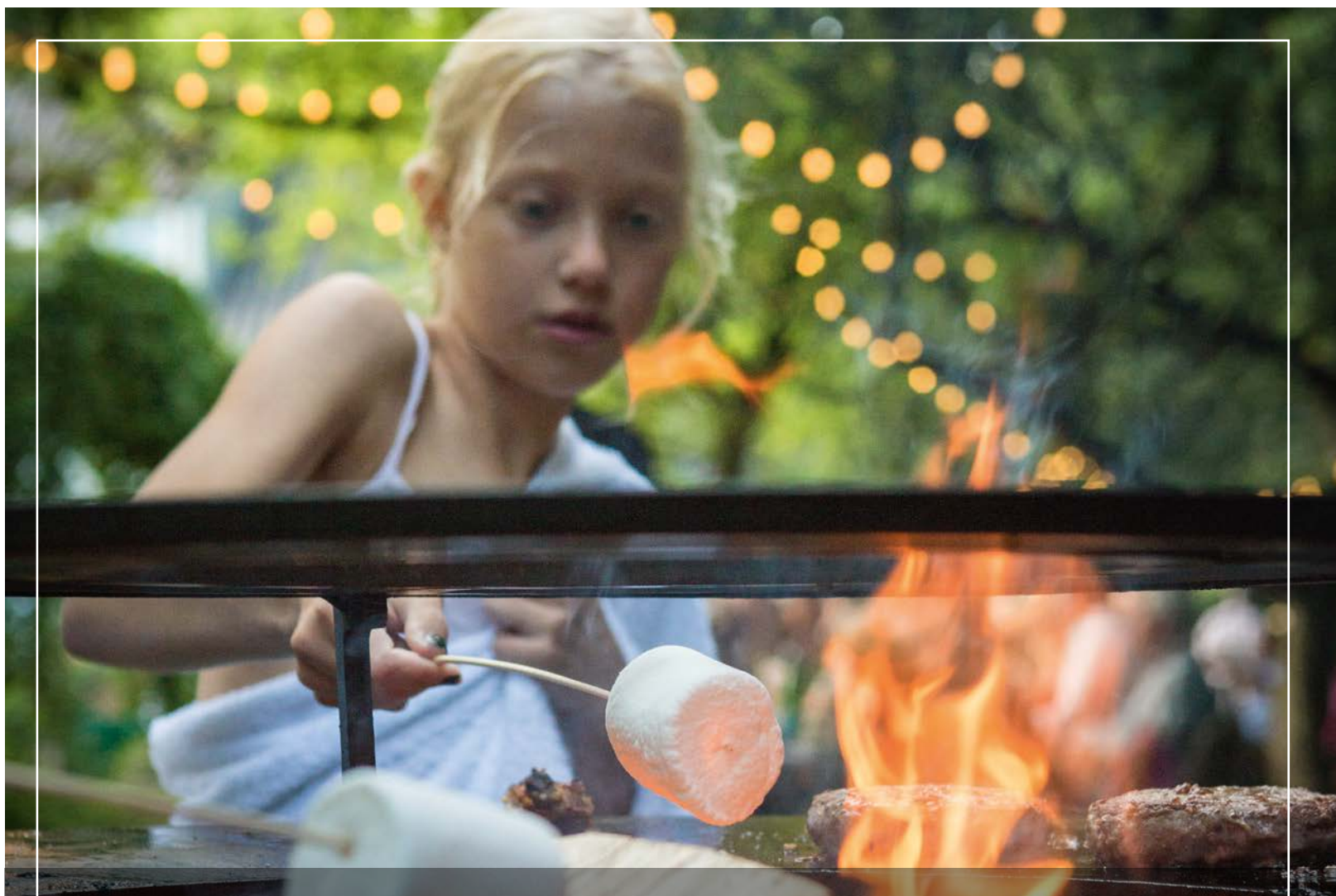
Once you start cooking on OFYR, what strikes you straight away is how incredibly easy it is to prepare delicious food. The circular plate has a natural

temperature gradient that allows precision cooking, whether food is placed directly on it or in a pan. A range of optional accessories extends OFYR's flexibility even further, from authentic flame-grilling to slow cedarwood cooking, Brazilian style barbecuing. With the use of liquid nitrogen, you can even transform OFYR into a dramatic 'ice machine' and use it to prepare delicious frozen desserts.

OFYR's circular shape echoes a traditional fire pit, making it easy for friends and family to gather around and making outdoor cooking a more social event than a conventional barbecue. It's also a healthier option: cooking on a plate

means no vapour caused by burned grease, and because food can cook in its own juices it requires less oil. OFYR continues to make life easy even when the meal is over. Cleaning it is a simple matter of scraping food scraps and oil straight into the fire and rubbing the plate with a damp cloth. Once the ash has cooled it can be removed with a dustpan and brush, and with the minimum of fuss OFYR is ready to be used again.

Whether used as a standalone device or in conjunction with other outdoor cooking devices, OFYR is a product that has instant appeal to casual outdoor cooks and professional chefs alike.



Outdoor cooking becomes a lifestyle

Before OFYR was launched a nice looking outdoor cooking device was a contradiction in terms. By perfectly combining form and function in a single groundbreaking package, OFYR provides lovers of good design with an alternative to the unendless range of classic

barbecues and planchas on the market. The purity of OFYR's design means that even when not in use it will complement your outdoor space, just like a beautiful modern sculpture. Once lit, the sculpture transforms into a stunning fire bowl, radiating warmth and creating a focal

point around which friends and family can gather. Add the fact that OFYR is also a cooking device endorsed by professional chefs, and the possibility of a whole new outdoor lifestyle presents itself.



Completing this lifestyle is a collection of high quality OFYR outdoor units and accessories. The Butcher Block and OFYR Island add work space, while a range of specially designed benches, wood storage units, planters and cooking utensils allow you to configure a modular outdoor kitchen that fits your needs. All the pieces work together seamlessly to create a warm, comfortable and stylish outdoor space ideal for entertaining friends and family.

We listen to our customers and work continually to develop our range based on the feedback we receive, so expect more great things from OFYR in the near future!





Modern production facilities and top notch design and R&D

Equipped with the latest machinery and technology, the OFYR production site with around 60 people involved can master many different techniques of steel processing. From initial design sketches to the finished item everything is possible. Having access to an advanced

manufacturing facility in the south of the Netherlands means OFYR can always stay at the forefront of outdoor lifestyle design. All the research and development, prototyping and testing of new products that is so critical to our 'quality first' business philosophy can all be done

in house. Another advantage of having design and manufacturing under one roof is that it results in a very cohesive product range. All OFYR devices and accessories are designed to function together seamlessly, while expressing the same unique style, performance and durability.



Choose the right fire wood

To get the most enjoyment from your OFYR it's important to use the right sort of fire wood. First and foremost, the wood must be dry. Damp wood will be difficult to light and results in a lot of smoke. A slow-burning hardwood such as beech is best. Beechwood burns to a charcoal which is ideal for cooking, unlike

ashwood which burns to a fine ash. Avoid using overly large logs, or air will not be able to circulate properly in the cone. Also avoid using tropical hardwoods as these can cause OFYR to get too hot, which could damage the cooking plate. When lighting we recommend stacking the wood in a small 'log cabin' shape as shown

in the pictures. This allows oxygen to circulate easily. To help reduce smoke, position the wood with any bark facing towards the outside. The optional OFYR Buffadoo blowing pipe makes lighting easy and is also very good for keeping smoke down.



Corten steel

All OFYR cooking units are made to stand outside in all weather conditions. The base and cone of our units are made of weathering steel, also called Corten steel, and will already show signs of corrosion when they arrive. The corrosion process may not yet have fully completed, meaning that the unit's colour will change over time as the corrosion

process progresses. The natural layer of corrosion protects against rust perforation. Please note that some corrosive water may run down the base and cone during the first few months and stain the surface the unit is standing on. Weathering refers to the chemical composition of these steels, allowing them to exhibit increased resistance to atmospheric

corrosion compared to other steels. This is because the steel forms a protective layer on its surface under the influence of the weather.



Cooking plate

It is important that you regularly treat the cooking plate with oil, both its surface and its rim. The cooking plate is made of black carbon steel and will corrode if oil is not baked into it. Once the oil has properly been baked in, only minor corrosion will develop. When the cooking plate is not used for longer periods we recommend treating it with oil every 7-10 days to prevent corrosion. Any corrosion that does develop can be removed using

steel wool. In the event of excessive corrosion, we recommend polishing its surface with a wire brush attached to a drill. It is best to heat the cooking plate beforehand, because that will loosen up the layer of corrosion. Once the cooking plate has been thoroughly polished, you will be able to wipe away the polishing residue with a cloth. Once you treat the cooking plate with oil, it will be good as new again.



Fall & winter

OFYR's cone shaped fire bowl radiates heat over a radius of up to two metres, making it possible to cook and entertain outdoors even in the colder months. Perfect for cooking a warming winter stew whilst enjoying a glass of mulled wine, OFYR brings warmth and light to your outdoor space all year round.



OFYR Recipe book

Over the last two years we have enjoyed exploring and experimenting with outdoor cooking and now we want to share our favourite recipes and cooking tips with you! In collaboration with OFYR chefs Guy Weyts and Erik Sterckx, we have created over 70 recipes including a selection of easy to prepare dishes that everyone will enjoy, as well as some showstoppers designed to impress even the fussiest of eaters! Master the OFYR cooking techniques, take inspiration from our chefs' recipes and create delicious dishes with your friends and family.

These recipes should not be seen in isolation but should be combined with other dishes. For that reason the quantity per person is not mentioned.



Eggs sunny side-up

INGREDIENTS

- 1 Large courgette
- 1 Red bell pepper
- 1 Yellow bell pepper
- 9 Eggs

PREPARATION

Cut the vegetables into thick slices, removing the seeds from the bell peppers and the soft portion from the courgette. Bake the vegetables on both sides with a little oil, seasoning with salt and pepper.

Break the eggs into individual egg rings on a medium heat on the cooking plate until the eggs are cooked.

Serve the eggs and baked vegetable slices with a slice of fresh bread for a delicious brunch.



Gambas with spicy dip

INGREDIENTS

- 12 Small gambas
- 5 Tablespoons ketchup
- 1.5 Tablespoons horseradish
- 1 Tablespoon Worcestershire sauce
- 1 Teaspoon tabasco sauce
- Juice and grated zest of 1/2 lime

PREPARATION

For the dip, mix the ketchup, horseradish, Worcestershire sauce, tabasco and lime juice and zest together in a bowl.

Cut the gambas open at the back and remove the vein. Sprinkle them thoroughly with salt and bake until crispy. Set them aside to rest on a cedar board and serve with the spicy dip.



Chicory with coffee



INGREDIENTS

- 4 Chicory bulbs
- 1 Cup of strong, black coffee
- 50g Butter
- 1 Tablespoon of sugar
- 1 Generous pinch of salt

PREPARATION

Cut the chicory in half and bake them for ten minutes on the cooking plate. Before removing from the cooking plate, sprinkle with the sugar and salt on each side. To finish, pour the coffee over the chicory halves. Delicious served with goose liver, pork or mashed potatoes.



Mini hamburgers



INGREDIENTS

- 1/2kg Minced beef and pork
- 250g Sobrasada (Spanish soft chorizo)
- 1 Egg
- 1 Egg yolk
- 2 Tablespoons breadcrumbs
- 2 Small shredded shallots
- 1/4 Red cabbage finely sliced
- 50ml Red wine vinegar
- 2 Avocados
- 3 Tablespoons of sushi vinegar
- Honey



PREPARATION

Sprinkle the finely sliced red cabbage with a little salt and then leave for a minimum of three hours. Then rinse with cold water and drain. Add the red wine vinegar and leave to marinate (for best results, prepare the cabbage the day before).

Mix the meat with the sobrasada, the eggs and the breadcrumbs and season with salt and pepper. Now shape small hamburgers that are slightly larger than the diameter of the burger buns (to allow the meat to shrink during cooking).

Peel the avocados and cut them into small chunks, sprinkle with the sushi vinegar to avoid discolouration.

Bake the hamburgers on a medium heat on the cooking plate, finishing with a little honey on each burger before serving. Toast the burger buns.

Build your burgers, adding the sliced cabbage, shredded shallots and avocado as a garnish. A true taste bomb combining the acidity of red cabbage with the mellow avocado, spicy warmth of chorizo and a honey-sweet finish.



Saltimbocca

INGREDIENTS

- 400g Iberico Pork Presa
- 1 Big handful of fresh sage
- 8 Slices of Iberico ham
- 1 Small glass of rosé wine
- 1 Handful of cherry tomatoes



PREPARATION

Cut the Iberico Pork Presa into thin slices (about 3mm) and season with salt and pepper. Lay the Iberico ham and sage leaves on each slice, roll and secure with a cocktail stick. Bake them until crispy on the cooking plate. Meanwhile, chop up the cherry tomatoes and add to a saucepan with the rosé wine and the baked Saltimbocca and simmer for a further five minutes. "Saltimbocca is thought to have been invented in Brescia, where the name loosely translates as 'jump in the mouth' – so you can be confident that it will taste great and the people you cook it for won't be able to eat it fast enough."



Spareribs

INGREDIENTS

- 2 Thick spare ribs
- 4 Tablespoons ketchup
- 3 Tablespoons dark brown sugar
- 1/2 Litre apple juice
- 100ml Soy sauce
- 3 Crushed garlic cloves
- 1.5 Chilli peppers
- 1 Tablespoon of dried lavender
- 15 Sage leaves
- 2 Onions cut into rings
- 1 Sliced lime



PREPARATION

Mix all the ingredients together, place in a large cast iron saucepan, cover and simmer on the cooking plate or grill for an hour.

Remove the meat from the pan and bake until crispy on the cooking plate, finishing with a knob of butter.

Celeriac crisps

INGREDIENTS

- 1 Celeriac
- Olive oil
- Sea salt flakes
- Pepper

PREPARATION

Wash the celeriac carefully, finely slice (ideally with a mandolin) and lay the slices on kitchen paper.

Sprinkle a little olive oil on the cooking plate and bake the slices of celeriac for about five minutes until they are crunchy, being careful to turn them regularly so that the lateral heat can do its work.

Place the slices on a cedar board and sprinkle them with the sea salt flakes for a delicious, healthy and low-fat snack.



Duck spring rolls

INGREDIENTS

- 24 Slices of smoked duck breast
- 1 Small carrot
- 1/3 Courgette
- 1 Hand of soy sauce
- 1/2 Leek
- 1 Red onion
- 6 Sheets of brik pastry
- 12 Mint leaves
- 150ml White wine vinegar
- 1 Tablespoon of sugar
- 1 Tablespoon of honey
- 1 Egg yolk

PREPARATION

Julienne the carrot, courgette, leek, mint and onion (the finer the cut, the finer the dish!) and add the soy sauce. Mix the vinegar with the sugar and honey and boil for 10 minutes until the mixture has thickened.

Lay the brik sheets flat. Mix the egg yolk with a spoonful of water and some salt and brush along the edges of the pastry sheets. Place the julienne vegetables in the middle of the pastry sheets with the sliced duck breast. Roll them up neatly by folding the sides over the filling and then rolling them up.

Bake the spring rolls for ten minutes until golden and crispy. Invite your guests to take the spring rolls from the OFYR cooking plate themselves and enjoy with the sweet honey dipping sauce.





OFYR CLASSIC

The purest expression of OFYR. Designed to fit in with any surroundings, OFYR Classic is a beautiful Corten steel object even when not in use. Light it up, and it turns every outdoor event into a special occasion. The OFYR Classic is now also available in black colour constructed with a heat-resistant matt finish. Available in 85cm and 100cm sizes.



TIPS & TRICKS

Both the Butcher Blocks and Islands feature a 2nd top plate. This makes it possible to position the tool tray in different places.





OFYR CLASSIC BLACK

Smart and sophisticated, OFYR Classic Black makes a bold statement in any outdoor setting. Light it up, and it turns every outdoor event into a special occasion. Constructed from rugged steel with a heat-resistant matt finish. Available in 85cm and 100cm sizes.



GOOD IN COMBINATION WITH



SNUFFER
BLACK
85

SNUFFER
BLACK
100

COVER
BLACK
85

COVER
BLACK
100



TIPS & TRICKS

With our snuffer 50 & 60 you can directly extinguish the fire after your cooking session. Additionally we offer our covers 85 & 100 to protect your cooking plate.



OFYR CLASSIC CONCRETE

Bold and sophisticated, the OFYR Concrete creates a vivid statement in any outdoor setting. Distinguished by its black concrete base and cone with heat-resistant matt finish, it can be left outdoors in all weather conditions.



OFYR CLASSIC
CONCRETE 85-100



OFYR CLASSIC
CONCRETE 100-100





OFYR XL

All OFYR cookers are built to a professional specification, but this super-sized model is specially suited to catering for larger groups. With a diameter of 150cm there is space for two chefs to work simultaneously and serve up to 150 people. For even more versatility an optional XL grill and other OFYR accessories are available.





OFYR CLASSIC STORAGE

All the style and simplicity of OFYR, with the added convenience of built-in wood storage. Available in 85cm and 100cm sizes, OFYR Classic Storage looks fantastic alone or combined with other OFYR units such as the Butcher Block.



OFYR CLASSIC
STORAGE 85-100



OFYR CLASSIC
STORAGE 100-100

GOOD IN COMBINATION WITH



BUTCHER BLOCK
45-45-88



BUTCHER BLOCK
STORAGE 45-45-88



BUTCHER BLOCK
STORAGE 45-90-88



WOOD STORAGE
DRESSOIR



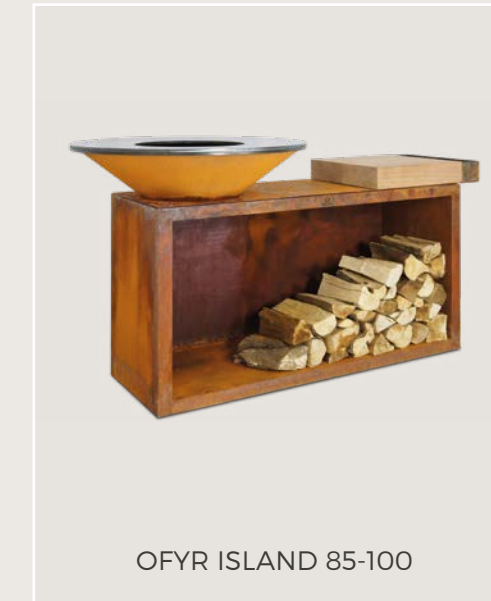
TIPS & TRICKS

Keep dry wood close to hand and create a stylish seating area with the multi-functional OFYR Butcher Blocks and OFYR DRESSOIR. Made from all-weather corten steel with solid wood tops, these modular units can be used individually or stacked to create a side table for food preparation.

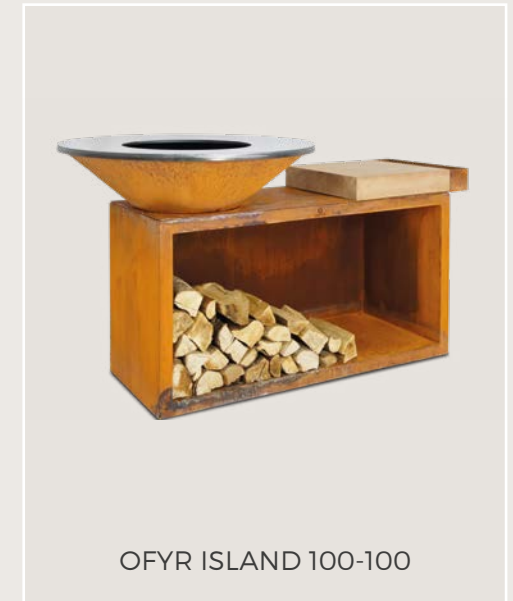


OFYR ISLAND

This all-in-one unit combines unbeatable style and functionality in a compact design. Constructed from durable corten steel, it includes an 85cm or 100cm OFYR with wood storage, solid wood chopping board and a handy accessories tray for utensils and condiments.



OFYR ISLAND 85-100



OFYR ISLAND 100-100



TIPS & TRICKS

Our cedar wood boards bring a new dimension to your outdoor cooking experience. Soak them in water for half an hour and place them on the cooking plate under meat or fish to slow down the cooking process and add a sweet, smoky flavour to your meal.





BUTCHER BLOCK

Available in two practical styles, OFYR Butcher Block includes a solid wood chopping board for food preparation, handy accessories tray and options for under-counter wood storage. Made from rugged all-weather corten steel, it makes an ideal companion to OFYR Classic models. Due to the enormous succes of our Butcher Blocks, we decided to bring out an extended version of this model in XL format to enlarge your working space to 135cm. Also the OFYR Wood Storage DRESSOIR can very well serve as Butcher Block.



BUTCHER BLOCK
45-45-88



BUTCHER BLOCK
STORAGE 45-45-88



BUTCHER BLOCK
STORAGE 45-90-88



BUTCHER BLOCK
STORAGE XL 45-135-88



WOOD STORAGE
DRESSOIR





WOOD STORAGE BENCH

Keep dry wood close to hand and create a stylish seating area with this multi-purpose bench system. Made from all-weather Corten steel with a solid wood top comes in two sizes.



WOOD STORAGE
HOCKER



WOOD STORAGE
BENCH

HERB GARDEN BENCH

Bring the garden closer to your cooking with this dual-function planter and bench. The integrated wooden plank makes a comfortable seat and can be moved to either side of the planter. Perfect for sitting and watching the flowers grow!



HERB GARDEN
BENCH

WOOD STORAGE INSERT

Designed to fit neatly into the OFYR Wood Storage unit, this planter is ideal for growing cooking herbs and adds a splash of green to the wood pile. Made from steel with drilled drainage holes, it has a narrow 22cm depth so logs can be stored behind.



WOOD STORAGE

These rugged steel units transform a stack of wood into an attractive feature wall. A hinged top shelf keeps tools and other items neatly hidden away, and with three sizes available it's easy to find a solution for your space. Available in 216cm by 100cm, 200cm and 300cm sizes.



WOOD STORAGE 100



WOOD STORAGE 200



WOOD STORAGE 300



WOOD STORAGE INSERT



OFYR GRILL

This sturdy two-piece grill is ideal for cooking larger cuts of meat on OFYR. Place the grill and stand directly over the flames for a chargrilled taste. OFYR's cooking plate remains unobstructed so you can cook other dishes at the same time, and with the stand in place adding more wood to the fire is easy. Also available in a larger size for OFYR XL models.



OFYR GRILL 85

OFYR GRILL 100



NEW DESIGN

BRAZILIAN GRILL

Convert your OFYR classic 100-100 and OFYR XL 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.



HORIZONTAL SKEWERS

Barbecue fans will love this set of three steel skewers on a specially designed stand. Placed over an OFYR fire, the notched stand is just the right height for meat and vegetables to cook to perfection. Available for OFYR 100-100 and OFYR XL models.





Keep food hot even on chilly evenings with this small but perfectly formed table stove. Made from heat-retaining steel, the stove is available in 30cm and 40cm diameter sizes. It is heated using charcoal from an OFYR.





TIPS & TRICKS

With our SNUFFER 50 & 60 you can directly extinguish the fire after your cooking session. Additionally we offer our covers 85 & 100 to protect your cooking plate.

OFYR COVER

To safely extinguish your OFYR after use and cover up hot coals please use SNUFFER 50 and SNUFFER 60. OFYR COVER 85 and COVER 100 fit over the fire bowl and hotplate to cover up your OFYR when not in use.



SNUFFER BLACK 85



SNUFFER BLACK 100



COVER BLACK 85



COVER BLACK 100

BUFFADOO

The Buffadoo set comprises a beautifully made blowpipe and sturdy steel tongs/poker with a matching stand. The blowpipe features a leather grip and silicon mouthpiece, and is used to direct oxygen into the OFYR to increase flames and minimise smoke after igniting. The tongs/poker make it easy to add more wood once the fire is burning well.





CEDAR WOOD

OFYR cedar wood boards not only add a delicious smoky flavour to your meal, they also slow down the cooking process by around 50%. That means more moisture is retained in the food, making it extra tender and juicy. The boards can also be used to keep cooked food warming on the hot plate prior to serving.





OFYR ACCESSORIES

All the essentials you need for cooking with OFYR; a stainless steel oilcan, a spatula and three cedar wood grill planks. At last, the Wood bag, made from natural jute with a plastic inner liner, is a sturdy tote bag, a handy way to store and carry logs.



WOOD BAG



CEDAR WOOD PLANKS

TIPS & TRICKS

Two of our natural jute wood bags store the exact amount of wood needed for one OFYR cooking session*. These sturdy tote bags make it easy to carry logs to your OFYR and are a handy alternative to traditional log stores.

*Based on burning oven-dried beech wood for approximately 4 hours.



OIL CAN

GLOVES

These heavy-duty suede gloves will come in handy for any aspiring grill chef. Heat resistant to 500° C, they offer excellent protection when moving OFYR or handling hot utensils. For safety reasons it is still important to wait until OFYR has fully cooled before moving it.



LEATHER APRON

The OFYR Leather apron, crafted from high quality leather with riveted logo detail and adjustable strap, is a stylish apron that offers great heat protection and looks even better with age.

TONGS

Crafted from stainless steel with a matt black finish, the ergonomic design of these OFYR cooking tongs makes them a pleasure to use. The convenient rounded design means you can lay them on a work surface or hang them up when not in use.



SPATULA PRO

Featuring a thermoplastic handle for optimal grip and a stainless-steel blade that allows you to turn food easily with its sharp edge, the OFYR spatula is an essential outdoor cooking utensil. Dishwasher safe, it can also be used for cleaning the cooking plate.





Germany

The Netherlands

Russia

Slovenia

New Zealand

Lebanon

Croatia

USA

Japan

Austria

Belgium

Italy

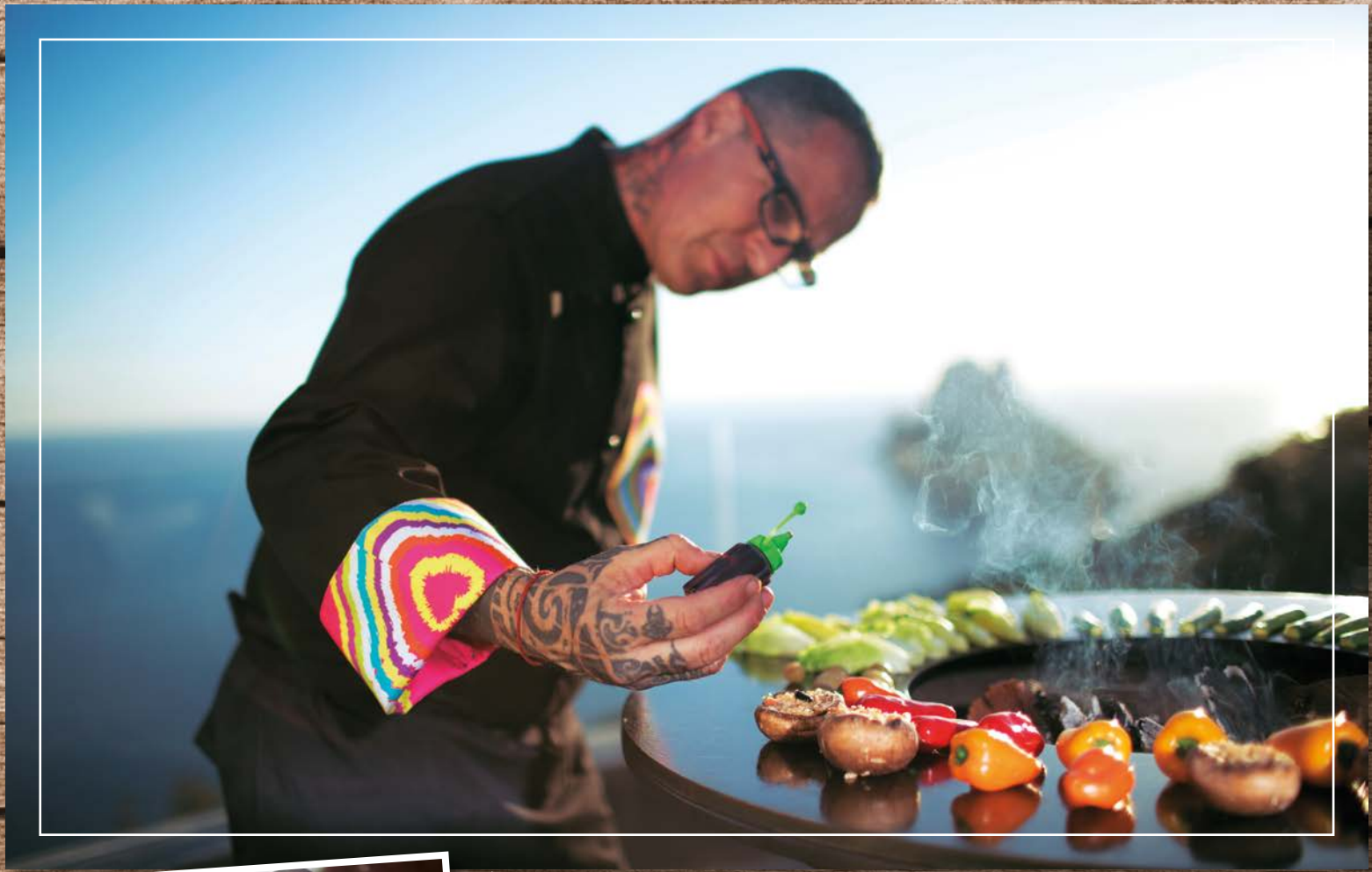
Czech Republic

Romania

Lebanon

France

Spain



The art of outdoor cooking





The design of OFYR has EU registration under
002580431-0001, 002580431-0002, 002873489-0001 and 003122373-0001

WWW.OFYR.COM