



Vulcanus® COR-TEN



The body of Vulcanus® grills is made of special high-quality COR-TEN steel with a weathered look in ruby colour. Due to its capacity to withstand wet and salty environments, COR-TEN was originally used for shipbuilding. Do not worry about leaving your grill outside in the rain, freezing cold, or snow. It is natural, environmentally-friendly, and will always look like new.

Forging metal is more than a trade: it's my body, heart and soul

"My name is Ondřej Kovář. My surname means 'smith' – so perhaps I was always destined to work with metal. I'm passionate about properly forging metal and my favourite hobby is cooking, which for me is both relaxation and a challenge."

This explains why Ondřej manufactured with his own hands the Vulcanus® – an outdoor flame grill made of special lifetime maintenance-free COR-TEN steel. The grill is resistant to every weather and can be used all year round.

Ondřej put everything into its manufacture – his knowledge, experience, feelings, vision and memories, because he wanted the Vulcanus® to give you pleasure too and become your companion when sitting outdoors with friends and family.



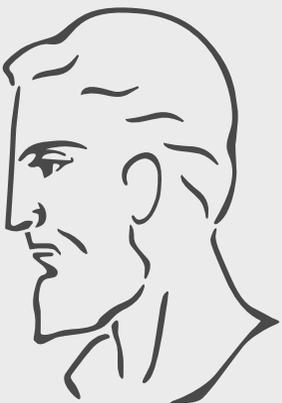
Mythology

Vulcanus® - COR-TEN
We named our grills after the Roman god of fire and patron of all blacksmiths – Vulcan. In mythology, his workshops were located inside active volcanoes.

Vulcan was a blacksmith and talented artist who worked for the gods of Olympus.

Vulcan's muse was his wife Venus, whom the Romans worshipped as the goddess of beauty. Inspired by her, Vulcan instilled beauty, passion, and sensuality into his products.

Our open flame grill symbolizes the god of fire in several ways: the fire itself, as a source of heat and a cosy atmosphere. Good old blacksmithing and high quality, functionality, long life, and beauty of the grill. And lastly, Ondřej Kovář, who is a gifted blacksmith and at the same time an excellent cook.



Tips

Will fat from the food drip from the grill?

The Vulcanus® has a special inbuilt system for draining away grease and juices from the food. There is no need to worry about fat dripping onto tiles, or that your grill will be covered in grease and begin to look unsightly after its first use.

What is the capacity of the grill? How many people can eat at one time?

You can cook food on the Vulcanus® grill for up to 50 people in one hour. The different heat zones enable you to simultaneously prepare steaks, fresh vegetables, fish, eggs and cheeses. Your food will be juicy, crunchy, healthily prepared, and will retain most of its original vitamin content.

How difficult is it to maintain the grill? Do I need any special cleaning agents?

The Vulcanus® is manufactured from COR-TEN steel, which is maintenance-free throughout its lifetime. This means you needn't worry in the slightest about looking after your grill. Just clean the grill surface with a damp cloth and wipe down with oil.

What wood can I burn in the Vulcanus?

You can use practically any type of hardwood, provided it has a residual moisture level of less than 20%. Wood should therefore be sufficiently dried out. Green wood releases smoke and tar when burnt, thereby making the grill smokier and reducing its thermal performance. We recommend using technically dried logs cut into 33 cm lengths, which you can buy from any DIY or garden superstore. Charcoal can also be used.

There are also circular grills on the market. What's the difference between those and the square Vulcanus?

Compared to a circular grill, the patented square shape offers a grilling surface that is up to 1/3 larger (comparing the diameter of a circle and side of a square). It also offers two heat zones, whereas a circular grill only has one. Only the Vulcanus® is fitted with a slow heat-release lining within the fire chamber. Vulcanus® has a certificate for the upper grill attesting to its suitability for contact with food.

The technology of the grill

Patented design with EU food certification.

The body of the grill is made of COR-TEN steel with a weathered look and is equipped with an accumulation core. The special shape and the weight of the core guarantee excellent circulation of hot air, thermal stability, reduced use of wood and good functioning in winter. The fat drainage system ensures a fragrant and healthy meal at all times. The ashtray makes for easy maintenance of the grill and the variety of standard equipment multiply your cooking options.

Cooking possibilities



Two heat zones
Thanks to the heat zones, you can grill various types of food simultaneously. A steel cooktop for cooking meat, fish, vegetables, dough, cheese and eggs. It can also be used for cooking in a pot or pan.



Cooking grid (accessory)
The central cooking grid has two positions for grilling in direct flame or over hot embers. The cooking grid can be inserted without the extension directly into its square opening.

Extension with cooking grid (accessory)
You can use the extension to raise the cooking grid to a higher position. All kinds of pots and pans fit easily on its surface – making it ideal for cooking soups and sauces.



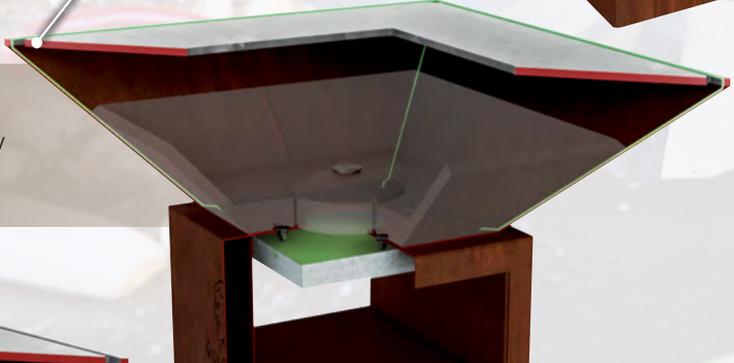
Circular pot adapter (accessory)
The extension is also fitted with a circular holder for a cast-iron pot or wok. Excellent for cooking Asian food, paella or goulash.



Grill all year round
With 38 kg of slow heat-release ceramics, our grill offers you unbeatable thermal stability.



Healthy and smoke-free
The grill has a unique system for draining away grease. This makes healthy grilling a reality – without the presence of carcinogens.



Keep your hands clean
Sweep ash easily into the prepared receptacle.



1.860,00€ + IVA
VULCANUS®
Grill Pro910 Camp

Get a family hearth for grilling and peaceful relaxation. The classical model on a lowered base is perfect for this. It can also be used as a fire pit in parks and public areas.

Parameters:
Grilling surface: 910 x 910 mm
Base: 480 x 480 mm
Height: 560 mm
Weight: 151 kg

The set includes stainless steel ashtray and accumulation core weighing 38 kg.



1.860,00€ + IVA
VULCANUS®
Grill Pro910 Chef

Enjoy grilling like the professionals – standing up. The Vulcanus® Pro910 Chef (grilling surface 910 x 910 mm) comes with a base that gives you enough space to store wood, kitchenware and food.

Parameters:
Grilling surface: 910 x 910 mm
Base: 480 x 480 mm
Height: 990 mm
Weight: 169 kg

The set includes stainless steel ashtray and accumulation core weighing 38 kg.



2.465,00€ + IVA
VULCANUS®
Grill Pro910 Masterchef

Grill standing like a top chef and cut up your food directly on the wooden chopping board which forms part of the base. The Vulcanus® Pro910 Masterchef (grilling surface 910 x 910 mm) with its high upright and extended base gives you more space to store your ingredients, kitchenware and wood.

Parameters:
Grilling surface: 910 x 910 mm
Base: 480 x 1175 mm
Height: 990 mm
Chopping board: 470 x 470 x 45 mm
Weight: 195 kg

The set includes 2 butcher's chopping boards made of beech, stainless steel ashtray and accumulation core weighing 38 kg.



1.690,00€ + IVA
VULCANUS®
Grill Pro730 Camp

Get your own family fireplace and gather around it to relax and grill. The classic Vulcanus® Pro730 model (grilling surface 730 x 730 mm), sitting on a low base, is ideal for such occasions. It's also perfect to take to the park and other public areas, such as public camping grounds.

Parameters:
Grilling surface: 730 x 730 mm
Base: 480 x 480 mm
Height: 480 mm
Weight: 116 kg

The set includes a stainless steel ashtray and accumulation core weighing 38 kg.



1.690,00€ + IVA
VULCANUS®
Grill Pro730 Chef

Enjoy grilling like the professionals – standing up. The Vulcanus® Pro730 Chef (grilling surface 730 x 730 mm) comes with a base that gives you enough space to store wood, kitchenware and food.

Parameters:
Grilling surface: 730 x 730 mm
Base: 480 x 480 mm
Height: 910 mm
Weight: 134 kg

The set includes a stainless steel ashtray and accumulation core weighing 38 kg.



2.190,00€ + IVA
VULCANUS®
Grill Pro730 Masterchef

Grill standing like a top chef and cut up your food directly on the wooden chopping board which forms part of the base. The Vulcanus® Pro730 Masterchef (grilling surface 730 x 730 mm) with a high upright and extended base gives you more space to store your ingredients, kitchenware and wood fuel.

Parameters:
Grilling surface: 730 x 730 mm
Base: 480 x 1175 mm
Height: 910 mm
Chopping board: 470 x 470 x 45 mm
Weight: 160 kg

The set includes 2 butcher's chopping boards made of beech. Stainless steel ashtray and accumulation core weighing 38 kg.

Find the perfect grill to match your expectations. Vulcanus® grills are made using uniform technology and differ only in the height of the base. Are you looking for a low hearth for outdoor grilling with your family, or for a professional grill with a solid wooden board for preparing and serving your meals? Choose what you like better. The square shape of the plate offers a grilling area that is up to 1/3 larger than in classical round grills. The plate itself is divided into two heat zones to allow for grilling and heating up cheese or vegetables at the same time.

Vulcanus® grills come in a luxury patented design with EU food certification. The body of the grill is made of COR-TEN steel with a weathered look and is equipped with an accumulation core. The special shape and the weight of the core guarantee excellent circulation of hot air, thermal stability, reduced use of wood and good functioning in winter. The fat drainage system ensures a fragrant and healthy meal at all times. The ashtray makes for easy maintenance of the grill and the variety of standard equipment multiply your cooking options.



765,00€ + IVA
**VULCANUS®
Butcher**

A top-quality result demands professional equipment. You can cut up your food on the wooden chopping board and prepare your ingredients in comfort. In the base you'll find space for wood and a shelf on which to store food as well as cook- and tableware. An essential item wherever good food is served.

Parameters:
Chopping board: 470 x 470 x 45 mm
Base: 480 x 480 mm
Height: 820 mm
Weight: 48 kg

The set includes 2 butcher's chopping boards made of beech.



1.415,00€ + IVA
**VULCANUS®
Masterbutcher**

Are you used to organizing big celebrations? Do you work a grill with a colleague? The tall and elongated base of the Masterbutcher is designed with you in mind. It has a built-in wooden chopping board on which you can prepare any kind of tasty morsel in comfort. There's also plenty of space.

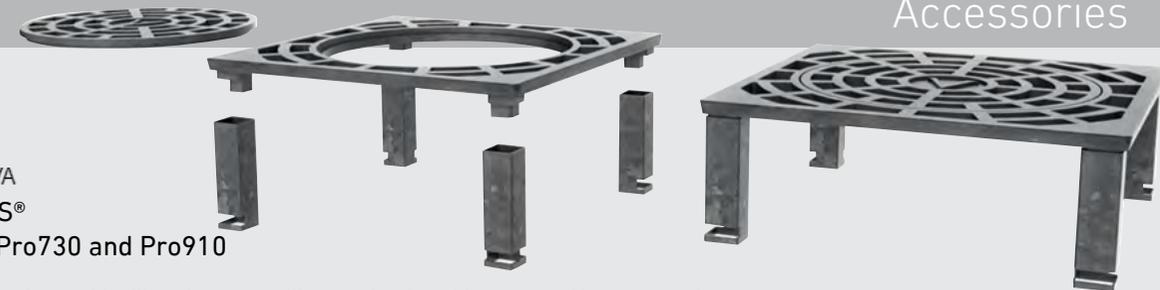
Parameters:
Chopping board: 470 x 470 x 45 mm
Base: 480 x 1175 mm
Height: 820 mm
Weight: 86 kg

The set includes 4 butcher's chopping boards made of beech.



30,00€ + IVA
**VULCANUS®
Oilcan 0,5l**

Grill in style. The stainless steel Vulcanus® Oilcan is handmade in Portugal. This stylish and practical grill accessory makes grilling food so much easier.



160,00€ + IVA
**VULCANUS®
Multigrad Pro730 and Pro910**

This solid cast-iron grid will make your grill an optimal cooking center. You can use it to prepare many tasty dishes – for example, to grill meat directly on the fire, giving you effective sear marks. If you remove the round center grate, you can replace it with a saucepan and cook goulash. Placing a pizza stone in the middle opening in combination with our ceramic oven will allow you to prepare pizza, cake, poultry, or the best hamburger buns in town.



Grill big – grill in style. To achieve the right effect you'll need a top-quality little helper – a stylish, practical and robust chopping board on which to prepare all the ingredients for your gourmet experience. When grilling you can leave your cooked meat on the board to rest before being served, so that the juices can be reabsorbed. The Vulcanus® chopping board is handmade in the Czech Republic from first class beech.

45,00€ + IVA
**VULCANUS®
Massive Board**

Tip

Vulcanus® grills can be used all-year round. Eggs for breakfast, steak for lunch, and a juicy stew for dinner with family or friends. Grill meat, vegetables, cheese, sausages, and eggs. Thanks to the separate thermal zones you can fry a steak and prepare fresh vegetables at the same time.



160,00€ + IVA
**VULCANUS®
Cover**

Vulcanus® grills can be easily protected with a tight-fitting cover for comfortable use. The cover keeps your grilling surface clean and ready for grilling at any time without the need to remove fallen leaves and rainwater. No need to worry about leaving your hot grill when the party is over. Simply put the cover on and everything will be safe. The cover comes in two sizes (Pro910 and Pro730) and also in two types of anti-corrosion finish – aluminium and stainless steel.



65,00€ + IVA
**VULCANUS®
Lock**

Protects your Vulcanus® product against vandalism and theft. Installing the striking anchor is very simple. Place your Vulcanus® grill above the prepared anchor point and lock it. Once unlocked, you can reposition your Grill or Butcher as required. The surface at the original site remains flat.

God of flames

Vulcanus® grills come in a luxury patented design with EU food certification. The body of the grill is made of COR-TEN steel with a weathered look and is equipped with an accumulation core. The special shape and the weight of the core guarantee excellent circulation of hot air, thermal stability, reduced use of wood and good functioning in winter. The fat drainage system ensures a fragrant and healthy meal at all times. The ashtray makes for easy maintenance of the grill and the variety of standard equipment multiply your cooking options.

Be a part of the Vulcanus® family - forms of collaboration

We are ready to prepare a bespoke offer for professionals. We are flexible and will offer the ideal conditions for your business - both for resale and rentals of Vulcanus® grills.



Hotels and restaurants

Vulcanus® offers a full service – from discounted grill prices to collaboration in shooting commercials and videos with your star chef.

Food festivals, markets, food competitions

Are you organizing a bigger event? Do you wish to use several professional grills without having to buy them? You can use the opportunity of renting a Vulcanus® grill.



Architects

Are you designing a garden, municipal park, or a public camping ground? Contact us. We will be happy to offer long-term collaboration.



Design and specialized stores

Do you run a specialized store or sell grills and cooking equipment? Are you a business specializing in supplying catering operations? Do not hesitate to contact us – we can offer excellent conditions and support to retailers.

Breweries

Are you looking for equipment to support your marketing activities and sales support? We have several attractive offers for you. Our one-of-a-kind grill design solutions or laser branding will be just the beginning of our future collaboration...



Accumulation material

Enjoy year-round grilling with the Vulcanus. It offers excellent thermal stability and reduced fuel consumption compared to other grills. This is ensured by the precisely shaped accumulation ceramic plates weighing 38 kg inside the firebox.

Certificates

The grilling plate of Vulcanus® grills holds EU certification for contact with food. Preparation of meals is 100 % safe and there is no risk of hazardous substances being released during grilling.

Made in Europe

We import the COR-TEN from Italy. Italian manufacturers and designers are highly experienced in using this material and making the most of its quality and resistance parameters. The ceramic core is produced bespoke for us by a German manufacturer. The grills are produced in the Czech Republic, most of the work is done by hand.

www.vulcanus-design.com

Vulcanus® grill

A design element for your garden, a source of heat and cosy atmosphere. We use only top-quality materials in the manufacture of our Vulcanus® grills. The result is a maintenance-free grill that can withstand all outdoor conditions. Make food for up to 50 people in just one hour. Enjoy a juicy steak, crunchy vegetables, or a flavourful pot stew.



maiaenergia
grupo

Importador e distribuidor em Portugal.