

PRESS INFORMATION

ROCK.AIR

OUTDOOR KITCHEN & FIREPLACE

OUTDOOR COOKING WITH STYLE

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Spending time with friends and family is a great thing; Cooking and eating outdoor together it's even better! Ideally with an outdoor kitchen in the garden or on the terrace. Outdoor kitchens are now available in a wide variety of designs and prices. Classes from functional entry-level devices to luxury variants with full equipment.

Designer Martin Steininger has met the ravages of time with the outdoor model ROCK.AIR - in the reduced design language as well as the modular structure. Here the creative answers the important questions on the subject of „STYLISH COOKING OUTDOORS“.



WHICH GRILL IS SUITABLE FOR WHICH GARDEN?

„The charcoal grill is the permanent trend in the garden - the electric grill is the all-round talent and very well suited for the terrace and garden. If you have enough space in your garden, a large version is also an option, a smoker is popular with many barbecue experts. A smoker enables indirect grilling. It can also be used to smoke fish, meat or vegetables.

You can also bake bread in the ceramic grill. However, a ceramic model is very heavy and can reach a good 100 kilograms depending on the model. In terms of speed, the gas grill is the clear favourite and is becoming more and more popular despite the high acquisition costs, as the grill is heated up by the gas burner in just a few minutes, so that the grilling pleasure can start almost immediately. As well as the cleaning it's easier! What is suitable for which garden does not depend on the garden, but on the personal requirements for the barbecue experience. Factors such as mobility or cleaning up the components are essential.“

WHAT IS THE ABSOLUTE LUXURY IN GARDEN DESIGN?

„An outdoor kitchen! Cooking on an open fire, cooking close to nature has something original about it and social gatherings in the open air simply give you a good feeling!

But it doesn't have to be a complete outdoor kitchen - even with individual modules or fireplaces, such as with the STEININGER design kitchen model ROCK.AIR, you can cook with great comfort and save yourself the journey between the kitchen and the garden or terrace“.

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„LUXURY IS SPONTANEOUS WITH FRIENDS AND FAMILY TO COOK OUTDOORS, BARBECUE OR COOL DRINKS TO MIX ARE MOMENTS TO ENJOY NATURE. IT IS BEST WHEN EVERYTHING IS THERE AND NOTHING FROM INSIDE MUST BE TAKEN OUTSIDE. SO, COOKING BECOMES A COMMON EVENT AND NO ONE STANDS ALONE IN THE KITCHEN, TO PREPARE THE FOOD.“

CEO & chief designer Martin Steininger



THE BEST LOCATION FOR THE OUTDOOR KITCHEN?

„First find the right place and check the weather conditions. An open-air kitchen should be as sheltered as possible and not set up in a draft. Ideally, install the kitchen directly where life happens. In the garden or on the terrace, where family and grown-ups romp around. Of course, a roof also makes sense. The position of the sun also plays an important role, and it has to be adapted to your cooking habits. The outdoor kitchen should be good from all sides, accessible and usable.

The subfloor of a garden kitchen, should be a flat, solid surface with an insensitivity to dirt. Drops of fat or red wine stains cannot be avoided. However, these should not be able to penetrate the material. Stone slabs are a sturdy and durable – both for the floor and for the work surfaces. The surface is easier to keep clean thanks to the oil-repellent impregnation of the natural stone. Wood should be treated with it annually.“

WHAT ELSE SHOULD YOU CONSIDER?

„Power and water supply are Important, as well as frost-proof pipes - so you can cook outside even in winter.“

HOW TO SET UP THE OUTDOOR KITCHEN? WHAT IS THE BASIC EQUIPMENT FOR GRILLING AND COOKING OUTSIDE?

„The basic equipment of an outdoor kitchen includes a grill, a sink and a refrigerator. Particularly practical „A sink, for cleaning vegetables or crockery, for example to wash off. That's the advantage of the modular structure - you can upgrade further as needed.“

My TIP: *Outdoor side tables create storage space and additional space for serving. At the same time, they create a cozy atmosphere.*

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The individual cubes with different functions make the ROCK.AIR an all-rounder for outdoors.



Cosy warmth at the push of a button.



Practical: Side tables like the SHELF.

WHAT IS THE BEGINNERS' BUDGET FOR THE OUTDOOR KITCHEN/BARBECUE?

„As with any conventional kitchen planning, the final price of an outdoor kitchen depends on the individual equipment, size, and condition. High-quality outdoor grills cost about 1,000 to 2,000 euros. Individual outdoor modules start at around 2,000 to 5,000 euros. Many popular outdoor kitchens, however, are around 8,000 to 15,000 euros - including equipment.“

AND THE LUXURY VERSION?

„There are no upper limits. The outdoor kitchen is also something like a new symbol status for garden or terrace owners - you can easily invest a lot of money here. You're welcome to show that. Equipment, materials, accessories, and functionality ultimately determine finally the price“.

THE STEININGER MODEL ROCK.AIR IS DEFINITELY ONE OF THE LUXURY MODELS IN THE INDUSTRY?

„Yes, this is where puristic design meets high-tech functions. The individual kitchen cubes can be individually combined with each other and fulfil different functions: gas grill or lava grill, coil, dishwasher, fridge and freezer, element with ice cube maker, storage space and fireplace. The ROCK AIR is something like an architectural statement for the garden or terrace.“

WHICH MATERIALS ARE SUITABLE FOR THE OPEN-AIR KITCHEN?

„In principle, the materials should be robust and weather resistant. Not only do they have to be able to withstand heat, frost and water, but they also have to be UV-resistant.

The ROCK.AIR from STEININGER, for example, is made of powder-coated steel.

The easy-care material defies all kinds of unpredictable weather. The high-tech materials even withstand temperatures well below freezing.“

My TIP: *„Stainless steel is recommended for kitchen appliances, sinks and fittings: the material is very durable and resistant. In regular intervals, however, you should treat with care oil.“*

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THE LUXURY CLASS IS NOT JUST DEFINED BY DESIGN AND MATERIALITY - ABOVE ALL FUNCTIONS. THE ROCK.AIR ALSO STANDS OUT HERE.

„In addition to the practical modular design, the covers of the individual blocks can be used, slide backwards, creating a counter at the classic bar height at the back of the kitchen. The cover elements can be moved backwards horizontally using the patented mechanism. So, you have a comfortable work surface in front of you with a height of approx. 90 cm and behind it a height of 110 cm bar counter. The ROCK.AIR is also available as a 2nd variant with foldable cover elements depending on your requirements and location.

There is ambience at the push of a button: 2 fire pits ignite their effect either with gas fire or fuel gel - conveniently controllable via radio remote control. Even with the range of accessories, let off steam and invest so much money.“



Timeless design: The FOLD vase collection is not subject to any trend.

THERE ARE VERSATILE TRENDS IN GARDEN. WHAT TREND DO YOU SEE?

„There are permanent trends like having your own pool or such as the vegetable garden with raised bed. 2023 is the ornamental garden, it is trendy as its own wellness oasis, the outdoor office and outdoor living room with sofa landscape. Useful accessories play an important role here. Side tables, trays and decorative outdoor vases. We provide all of that also in our current accessories collection.“

My TIP: „The decorative FOLD vase for entry into the luxury world of STEININGER“

WHAT'S THE TREND FOR THE COMING SUMMER IN TERMS OF ENJOYMENT IN THE GARDEN?

“Barbecuing fish is definitely a trend this summer, too. Another great one is vegetarian grilling. Steak and sausages can therefore make room - also to express yourself culinary with pizza, burgers and ice cream.”

GRILLED ICE CREAM – IS THAT WORKABLE?

„This is actually possible and tastes delicious. Sweets like grilled peaches and fruit skewers change or addition to the savoury classics.“

THE TREND IN OUTDOOR KITCHENS IS SIGNIFICANTLY TOWARDS ELEGANT TONES?

„Yes, the trend towards dark kitchens is still visible in the outdoor area. The materials used are powder-coated aluminium, a mix of stainless steel and teak.“

„„THE GOAL OF GOOD DESIGN AND ARCHITECTURE SHOULD BE TO CREATE GOOD PLACES THAT SERVE THE USERS AND YES – BEAUTIFY THEIR LIFE TOO. THIS IS THE STANDARD IN EVERYTHING WE DO.“

CEO & chief designer Martin Steininger

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ABOUT STEININGER

STEININGER stands for purist, exquisite architecture, interiors and kitchens design. Mastermind Martin Steinger heads the headquarter in St. Martin (Upper Austria), with further locations in Linz, Vienna, Hamburg and London. At STEININGERS BESPOKE designs and architectural settings are in demand internationally: they inspire with striking, clear lines, timelessness and sophisticated details.

Martin Steinger is an esthete and a minimalist. Exceptional design is a decisive added value for him, as things has to work. He subordinates all designs to this creed. It defines space, shape and use accordingly. Urban concrete and rare metal alloys complete the range of materials. A new type of spatial, sensory and tactile experience arises.

BESPOKE DESIGN - THE STEININGER COLLECTION

STEININGER designs are a statement of sustainable luxury, style and comfort. This claim continues in the unique kitchen and furniture. Every design from the STEININGER Collection is made to measure. State-of-the-art CAD programs and cutting edge manufacturing technologies in the Austria production, ensure the highest quality. The artisan take care the fine details at the end. STEININGER is a manufacturer and feels committed to the craft.



REQUEST HIGH-RESOLUTION IMAGES AND OTHER INFORMATION:

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