

THE NEW X-SERIES OUTDOOR KITCHEN

DESIGNED BY PORSCHE DESIGN STUDIO,
ENGINEERED BY PORSCHE ENGINEERING GROUP GMBH.



Design by

**PORSCHE DESIGN
STUDIO**

grandhall[®]
living style

Article from: Issue 2/2008, Porsche Engineering Magazine

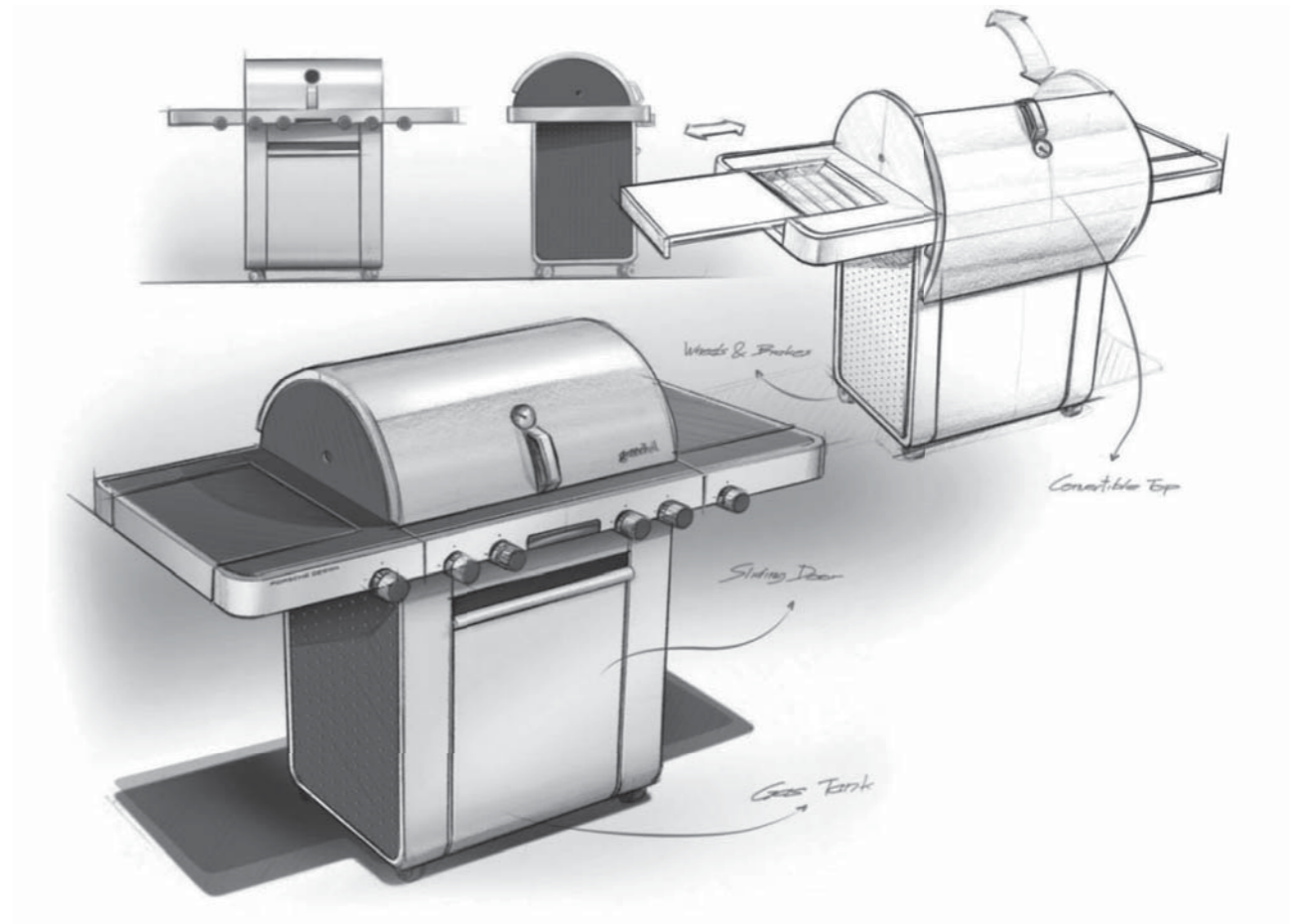
COMPLETE VEHICLE DEVELOPMENT

– SOMETHING ENTIRELY DIFFERENT

The engineers at Porsche Engineering cannot conceal their origins, even when it comes to industrial developments – including speed counters. A search for development parallels for a somewhat unusual “vehicle”.

Admittedly, the development of a “grill car” is somewhat of an exception for Porsche Engineering. With the result that this grill has little in common with its commercially available cousins and far more in common with a Porsche car, because colleagues from Porsche Design had a hand in designing it. And what about mechanics? They came from Porsche Engineering. When we were done, even we had a little respect. Not only does the new outdoor kitchen offer beauty, style and excellent functionality, which you expect from Porsche Design Studio, it also features the Crossray® burner technology developed and patented by Grand Hall. The resulting “grill car” is a masterpiece – highly functional and stylistically pure.

“...BEAUTY, STYLE AND EXCELLENT FUNCTIONALITY, WHICH YOU EXPECT FROM PORSCHE DESIGN STUDIO...”



PARALLELS WITH THE SPORTS CAR

And since this is Porsche, we specifically looked for parallels with the sports car for our development project. And we found them. Even the first sketches by Porsche Design opened up a new era for the Grand Hall outdoor kitchen. When you're the Porsche of barbecues, you need the mechanics of the sports car maker too. Our engineers from Porsche Engineering used a slim stainless-steel body as the bodyshell. The modular designed system means that the kitchen trolley can be used both as a mobile cooking station and a mini-kitchen.

“EVEN THE FIRST SKETCHES BY PORSCHE DESIGN OPENED UP A NEW ERA FOR THE GRAND HALL OUTDOOR KITCHEN.”

ABOVE Original Porsche Design Studio sketches
LEFT X-Series 1





“FINE, BLACK STONE ELEMENTS FURTHER HIGHLIGHT THE PORSCHE DESIGN TRADEMARK. ALMOST STRAIGHTAWAY, THE STONE LOOK REMINDS US OF A FRESHLY ASPHALTED SECTION OF RACETRACK.”

NEW FRAMEWORK STRUCTURE FOR GREATER HOLD

With a new inner framework structure, we have given it a secure hold – stability for guaranteed roadholding. The eye is drawn straight to the domed sheet-metal sliding roof giving rise to an immediate open-top feeling. After all it is, in fact, still summer. The perfect time for our outdoor kitchen. The lever mechanism of the “cabriolet hood” reminds us of something. It opens smoothly, quietly, almost silently. It is a succinct lesson in elementary physics. The calculation of spring strength and paths, friction calculations and material all combined to produce a perfect, force-optimised system for opening the top. Under the sliding roof, we see a grill – we ask ourselves: how long does our steak have to sit still here until it is perfect? Temperatures had to be taken for this and the engineers pushed the small mobile kitchen to its limits time and time again. Once satisfied, we nod in approval: a job well done!

ABOVE Switch panel on X-Series 2

OPPOSITE X-Series 1

PREVIOUS X-Series 1 front view



SPEED RANGE – INCLUDING DISPLAY

We play with the centre console and are delighted with the simple, elegant knobs. The switch panel shows which speed range is currently active – in other words: whether or not the burners are in top form. There’s also a clock for the cook. Time to chance looking at the side: surprisingly, our Grand Hall has a “trailer hitch” on both sides. Just like our Exclusive/Tequipment range, there’s also a wide choice of attachment options here. The gleam of silver stainless steel shines on all components, be it the cooking drawer or other details. Fine, black stone elements further highlight the Porsche Design trademark. Almost straightaway, the stone look reminds us of a freshly asphalted section of racetrack. And we wouldn’t be Porsche if we weren’t fond of “stepping on the gas” here at least. And look there, under the grill, we find the engine, the heart of the new master grill. The heart is behind a sliding door. It beats faster and hotter and you wonder a little why these burners don’t need cooler grills. With the Crossray® infrared burner technology patented by Grand Hall, the outdoor kitchen boasts the most sophisticated system available today – darting flames and choking smoke are a thing of the past. Unlike traditional burners, which lie directly under the cooking zone, the infrared burners at the front and back heat the complete grill area evenly. Outdoor cooking is now child’s play for everyone!

“THE ENGINEERS PUSHED THE SMALL MOBILE KITCHEN TO ITS LIMITS TIME AND TIME AGAIN. ONCE SATISFIED, WE NOD IN APPROVAL: A JOB WELL DONE!”

“THE LEVER MECHANISM OF THE “CABRIOLET HOOD” REMINDS US OF SOMETHING. IT OPENS SMOOTHLY, QUIETLY, ALMOST SILENTLY. IT IS A SUCCINCT LESSON IN ELEMENTARY PHYSICS.”



EFFICIENT PROCESSES FOR MORE ADDED VALUE

We look down under the Grand Hall. We see small wheels fitted with the finest brakes. The Porsche engineer had mobility in mind here. Freedom of movement – even for a kitchen. Certainly, it is a compact kitchen, but because of this, the passion for detail was particularly important. The wheels are break-proof and weather-resistant. And that ends our comparison with Porsche development, where engineers work passionately every day developing something new for you.

Hold on! One more thing: As at Porsche, our outdoor kitchen was optimized for production, which makes the fitters at Grand Hall production happy because they now have less to do thanks to leaner, more efficient processes. Wilbert Kroes, General Manager at Grand Hall Europe: “Working together with Porsche Design Studio and Porsche Engineering was an immensely inspiring experience for us. It was exciting to see how perfect design and engineering skills were combined to form one product that we are so familiar with.” Our conclusion: With its finely polished granite surfaces and electronic instruments, the new outdoor kitchen is an utterly elegant and functional innovation, which is as much at home in the finest gardens of the world as it is on a large roof terrace. The developers at Porsche Engineering are very happy.

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CROSSRAY® INFRARED BURNERS

- NEW BURNER TECHNOLOGY

The all new patented Crossray® system uses infrared burners mounted at the front and rear of the chassis, angled up at the cooking surface.

Because the burners are infrared, they perform better than a traditional open flame burner. Infrared heat actually penetrates your food, locking in the moisture and enhancing the flavour whereas an open flame just heats the air around it - ultimately drying out your food.

Infrared burners are also more efficient, and cook faster than traditional burners. So your food is ready sooner, and you use less gas. And because the burners are not directly beneath the cooking surface, fat and juices drain harmlessly away, reducing smoke and virtually eliminating the flare ups that char your food, leaving the inside uncooked.

“WITH THE CROSSRAY® INFRARED BURNER TECHNOLOGY PATENTED BY GRAND HALL, THE OUTDOOR KITCHEN BOASTS THE MOST SOPHISTICATED SYSTEM AVAILABLE TODAY”

Issue 2/2008, Porsche Engineering Magazine



Cooking Surface

Infrared Crossray® Burners

Grease Catchment



SPECIFICATIONS

X-SERIES 1



- Temperature gauge
 - Warming rack
 - Four porcelain coated cast-iron cooking grids
 - Smooth Start™ built-in electronic ignition
 - Pull out gas cylinder tray
 - Stainless steel firebox
 - Stainless steel trimmings and black powder coated steel hood and trolley
 - Black stone side shelves
 - Insulated double walled hood
 - Four 4.6 kWh / 15.5 mj / 13,000 BTU Crossray® infrared burners
 - 48cm [19"] x 85cm [33"] grilling surface
 - Rotisserie kit and integrated concealed rotisserie motor
 - LCD display with countdown timer and remote probe
 - Stylish LED lights indicating burners in operation
 - All electrics are powered by a rechargeable battery pack
 - 95% pre-assembled
 - WIDTH: 180cm [71"], HEIGHT: 126cm [50"], DEPTH: 84cm [33"]
- IMPORTANT NOTES:**
- Minimum width of 87cm [34"] is needed to transport this product through doorways.
 - The X-Series 1 is configured for Propane Gas only.

X-SERIES 2



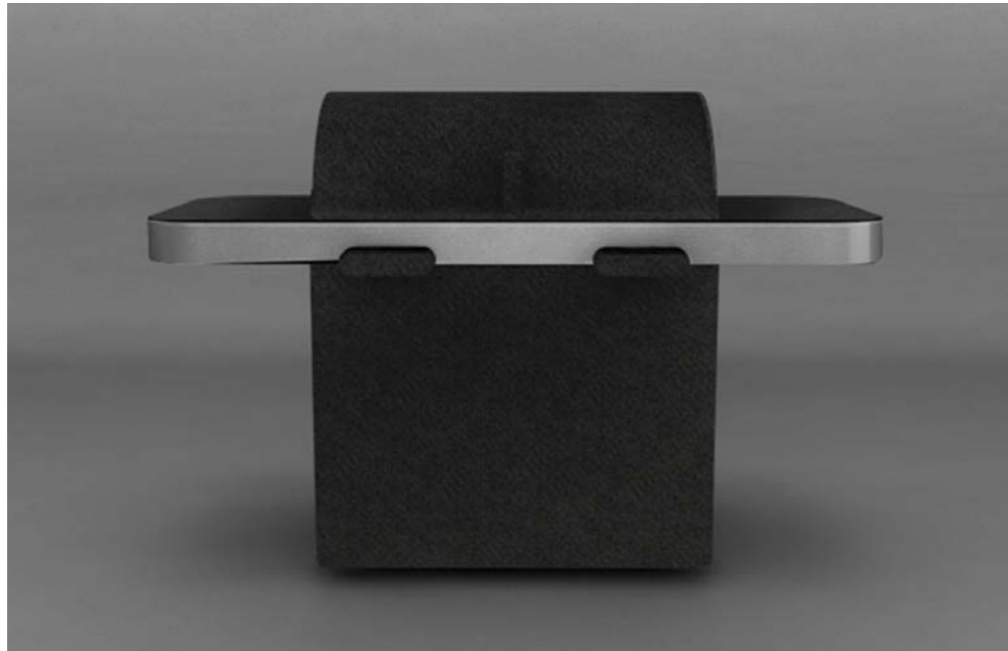
- Temperature gauge
 - Warming rack
 - Four porcelain coated cast-iron cooking grids
 - Smooth Start™ built-in electronic ignition
 - Stainless steel firebox
 - Stainless steel construction with powder coated steel cupboards
 - Insulated double walled hood
 - Four 4.6 kWh / 15.5 mj / 13,000 BTU Crossray® infrared burners
 - 48cm [19"] x 85cm [33"] grilling surface
 - Rotisserie kit and integrated concealed rotisserie motor
 - LCD display with countdown timer and remote probe
 - Stylish LED lights indicating burners in operation
 - All electrics are powered by a rechargeable battery pack
 - WIDTH: 196cm [77"], HEIGHT: 122cm [48"], DEPTH: 84cm [33"]
- IMPORTANT NOTES:**
- Minimum width of 87cm [34"] is needed to transport this product through doorways.
 - The X-Series 2 is configured for Natural Gas only.

OPTIONAL ACCESSORIES

X-SERIES 1 COVER

This custom fitted cover will help protect your X-Series 1, featuring a reflective strip, the cover is appealing both day or night. The X-Series cover is made from a high quality material which resists abrasion and tearing for long lasting quality.

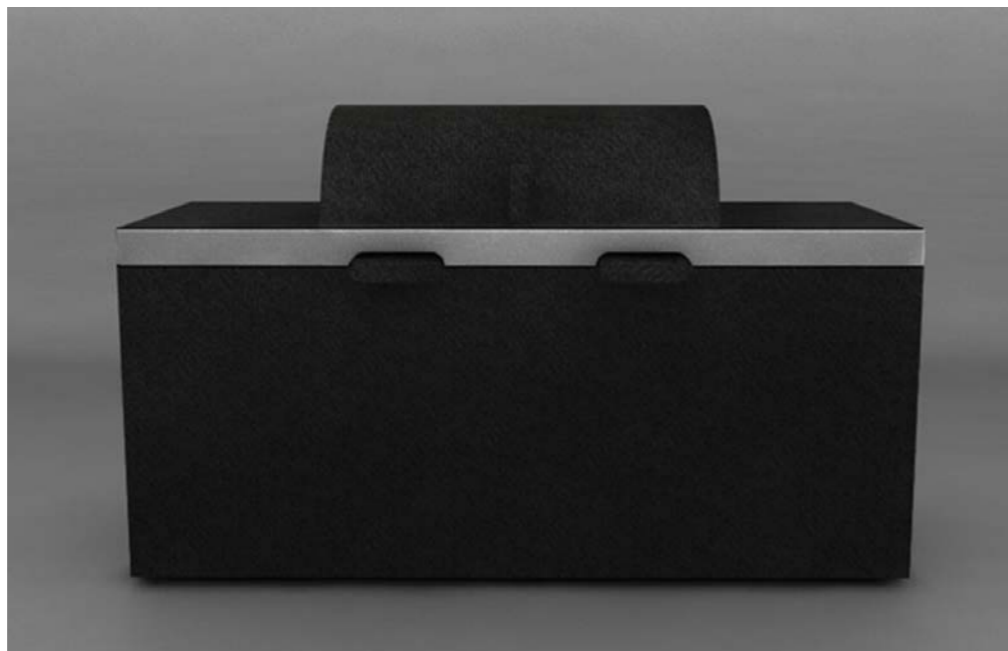
Fits model: X-Series 1



X-SERIES 2 COVER

This custom fitted cover will help protect your X-Series 2, featuring a reflective strip, the cover is appealing both day or night. The X-Series cover is made from a high quality material which resists abrasion and tearing for long lasting quality.

Fits model: X-Series 2



SPATULA, TONGS AND WIRE BRUSH

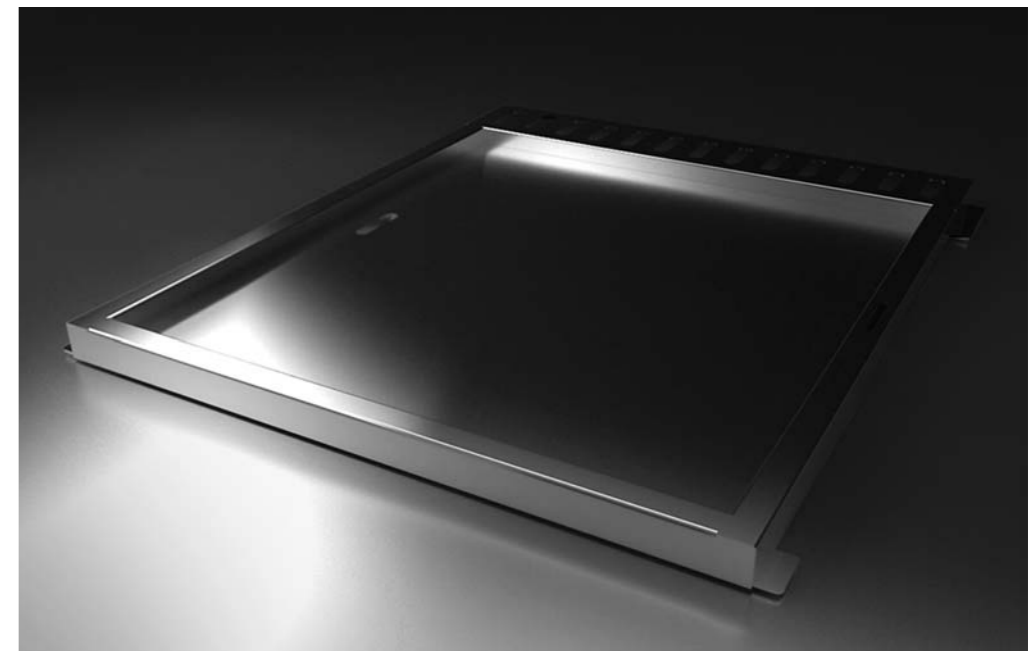
These stylish tools are constructed of high grade stainless steel with rubber handles. The X-Series spatula features a stylish X pattern unique to the X-Series. The X-Series tools include all the essentials: tongs, spatula and wire brush.



HOTPLATE

Add some versatility to your X-Series with the X-Series hotplate. Made from high quality stainless steel, the hotplate is long lasting and easy to clean.

Dimensions: 48cm [19"] x 40cm [16"]



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