COBB™



COOK ANYTHING – ANYWHERE – ANYTIME



SINCE 1950

THE STORY BEHIND THE SUCCESS

It was originally developed by an engineer working in rural Africa that was looking for a solution for safe cooking in villages. This was to allow them to be able to prepare meals without the risk of setting their hut or worst case, the village on fire.

Thus, the invention of a brilliant product emerged, does not get hot on the outside, uses minimal fuel, and grills without generating flames and smoke. Since then, COBB has been continuously developed and modernized, but the principle remains the same. COBB has been recognized worldwide and has received numerous prizes and great rankings in tests.



COBB OF 1950



COBB OF 1990



COBB OF 1998











5 IN 1 - Grill time always!

GRILL

You have gastronomic freedom to prepare your exquisite pieces of meat with the perfect roasting method and with beautiful barbecue lines adding the finishing touch.

FRY

Fry bacon and eggs, or how about pancakes when you are on the playground or out skiing? Your COBB gives you even more opportunities to play.

BAKE + OVEN

You can bake anything on your COBB grill. You get better, spongier bread with a crispier crust. The high humidity outdoors is optimal for baking bread.

WOK AND BOIL

With the Wok pot, you have the opportunity to stand out in the open and make cooked dishes. Find herbs and ingredients in the garden or on the go and prepare seasonal wok food.

SMOKING

It is simple and delicious to smoke food on your COBB grill. All models are suited for smoking.

Smoked fish, homemade bacon, pulled pork

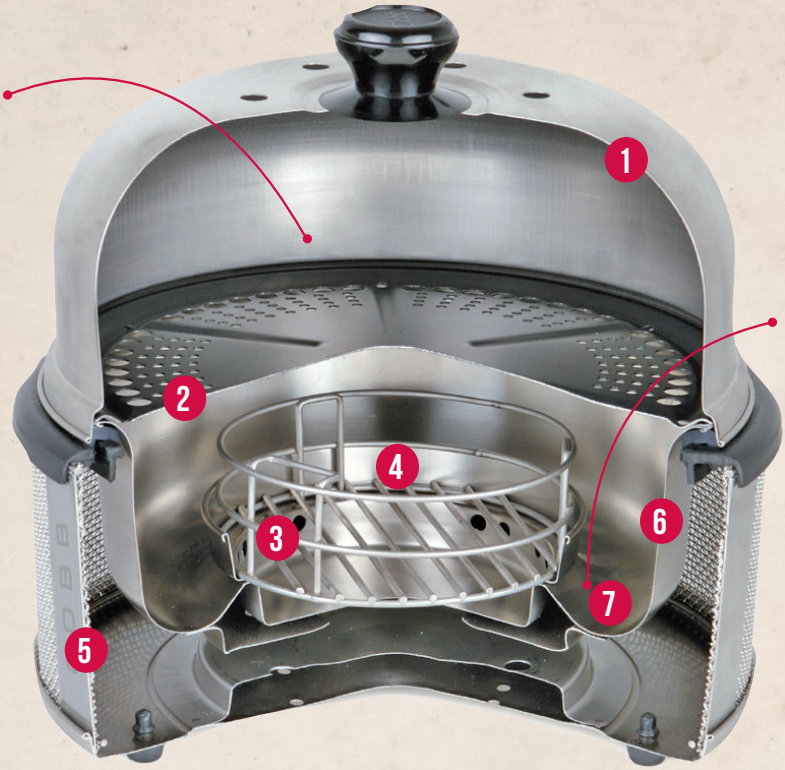
– there are lots of delicious recipes!

It's simple and requires no extra equipment to get started.

All you need is the grill and the lid.

We have made a few examples on:
YOUTUBE.COM/COBBSCANDINAVIA

ITS A GOOD IDEA TO USE THE COVER DOME IN ORDER TO MAINTAIN THE HEAT, PRESERVING THE JUICE WITHIN THE MEAT.



THE INNER SLEEVE (MOAT) CAN BE USED FOR MULTIPLE COOKING PURPOSES SUCH AS SAUCES, VEGETABLES OR POTATOES.

1 COVER DOME is made from stainless steel, which reflects the heat inside the grill. Another benefit is that it can be cleaned in the dishwasher.

2 THE GRILL GRID can be used for grilling, frying and baking. Excess grease and oil run via the griddle plate down into the moat, preventing smoke and flames.

3 THE FIRE GRID (CHARCOAL BASKET) is made of stainless steel and works as an integrated grill starter.

4 THE COMBUSTION CHAMBER Provides plenty of air around the briquette basket and there is room to place a pot on top of it.

5 THE BASE is made of stainless steel mesh. Rubber feet ensure that the grill does not slip or tilt. It is cold during grilling.

6 INNER SLEEVE is made of stainless steel and can be taken out of the grill. It can also be cleaned in the dishwasher.

7 THE MOAT You can pour water, wine or beer in the groove to create steam and thus get more juicy meat. The groove can also be used for cooking sauces, vegetables or potatoes.

Visit us on our YouTube channel where we have a lot of small videos showing how to use your COBB Grill.

YOUTUBE.COM/COBBSCANDINAVIA

FIND THE COBB THAT SUITS YOU...

The COBB grill is designed with a small insulated heat source in the centre, surrounded by a thick insulated bowl. Therefore, you can move the COBB grill around, even if it's 280°-300°C inside. Great emphasis has been placed on detail and design. The COBB grill weighs only a few kg and is easy to transport in the handy carry bag (accessory).

The COBB grill is made of brushed stainless steel.

COBB grill is designed to enable smoke-free grilling. At the same time, the heat is utilized optimally, and it's therefore only necessary to use a few ordinary briquettes /one COBB briquette to prepare a meal.

COBB Premier+

The Premier+ grill is the classic model – it can do it all. The size allows you to easily carry it everywhere. With COBB briquettes it's ready in minutes. In addition, it's cold on the outside – so it can be moved whilst cooking, and can be placed directly on the table even if the table is made of plastic.

COBB Premier Gas Deluxe

The model is super economical and can grill for approx. 3 hours on just a single gas canister. It's the same size as the Premier grill, allowing you to use all of your accessories from your Premier on this model.

COBB Supreme

Same grill – only bigger! COBB Supreme is oval whereas many other traditional family grills are round or square and take up quite a lot of space. The oval shape makes it easy to store and not too big to use as a table grill, although it can actually cook for up to 12 people.

COBB Supreme can, for example, accommodate 2 whole chickens and 10 baked potatoes at a time.



COBB Premier+

Ø: 30 cm.
H: 34 cm.
Weight: 4 kg.

2–5 persons



COBB Premier Gas Deluxe

Ø: 30 cm.H: 40 cm.
L: 41 cm. Weight: 5 kg.

2–5 persons



COBB Supreme

L: 50 cm. / B: 36 cm.
H: 36 cm.
Weight: 6,9 kg

4–12+ persons

ACCESSORIES FOR PREMIER+/GAS



GRIDDLE +

Item No. 418

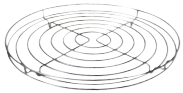
Higher ribs for more marked grill lines on your meat. The aluminium ensures a high heat and optimal heat dissipation, and it has a non-stick surface so that the meat does not get stuck.



FRYING DISH (WOK)

Item No. 20

Used for stews, soups, mussels, hash browns or maybe crispy popcorn. The sauté pan is made of high quality stainless steel with encapsulated aluminium base.



FENCED ROAST RACK

Item No. 32

Used together with the lid for indirect roasting of larger pieces of meat as well as marinated meat.

Comes with a high edge so that the meat does not fall out.



FRYING PAN

Item No. 19

Perfect for fried eggs, omelettes, and crispy pizzas. The pan is made of high quality stainless steel with encapsulated aluminium bottom.



GRILL GRID

Item No. 102

Used combined with the roasting rack for roasting. Also ideal for grilling, frying and baking. The fat runs into the groove preventing smoke and flames.



DOME EXTENSION

Item No. 42

With chicken roasting rack. With more room for even larger pieces of meat as well as the “beer can” chicken.



PREMIER PIZZA STONE

Item No. 69

Practical Pizza stone providing a crispy pizza crust when preparing your pizza on your COBB Grill. Use the pizza stone in your roasting rack to obtain the best result.



DISPOSABLE INNER SLEEVE

Item No. 53

Practical inner foil bowl facilitating cleaning and makes it easy to prepare food in the inner bowl.



DOME HOLDER

Item No. 52

Place the dome holder at the side of the grill. Who hasn’t had it where they aren’t sure where to put the lid when turning the chicken!



CUTTING BOARD

Item No. 38

The cutting board is made from bamboo, which is a hygienic and environmentally friendly material. The lid from the grill fits the groove Ø33.5 cm.



CARRY BAG PREMIER+

Item No. 11

The bag makes it easy to transport and store your COBB. Keep your COBB grill and all accessories together in one handy Carry bag.



CARRY BAG PREMIER+

Item No. 75-4

Handy grey bag making it easy to transport and store your COBB. Keep your COBB grill and all accessories in one handy Carry bag.

ACCESSORIES FOR PREMIER GAS



GAS POT RACK

Item No. 57

Pot rack for Premier Gas, so that you can use the gas grill as hob with room for a big pot and for smoking chips.



CARRY BAG PREMIER GAS

Item No. 611-1

Handy grey bag making it easy to transport and store your COBB. Keep your COBB grill and accessories in one handy Carry bag.

VARIOUS ACCESSORIES



COBB THERMOMETER

Item No. 23

Made of stainless steel. Insert it through the holes in the lid – and then you’ll be able to tell when your meat is ready.



4-PIECE UTENSILS

Item No. 47-1

The kit includes: spatula, tongs, fork and basting brush. The length is 29cm to perfectly fit your COBB grill.

ACCESSORIES FOR SUPREME



ROASTING RACK HIGH

Item No. 632

Used together with the lid for indirect frying of larger pieces of meat as well as marinated meat. Comes with a high edge so that the meat does not fall out.



SUPREME GRIDDLE

Item No. 618

Provides high heat and is recommended for your steaks and sausages. The griddle plate is made of aluminium providing the best heat dissipation.



SUPREME GRILL GRID

Item No. 602

Used combined with the roasting rack for indirect roasting. Ideal for grilling, frying and baking. The fat runs into the grooves preventing smoke and flames.



SUPREME FRYING PAN

Item No. 619

Perfect for fried eggs, omelettes and crispy pizza. The pan is made of high quality stainless steel with encapsulated aluminium bottom.



SUPREME CUTTING BOARD

Item No. 638

The cutting board is made of bamboo, which is a hygienic and environmentally friendly material. The grill lid fits into the groove.



COVER

Item No. 660

Quality cover protecting your grill against dust, moisture and flight rust. This makes it easier to keep your COBB nice and clean.



CARRY BAG

Item No. 611

The bag makes it easy to transport and store your COBB. Keep your COBB grill and all accessories in one handy Carry bag.



STAND

Item No. 59

Convenient stand for your grill so that it can stand at the end of the table and not take up space on the table itself. Handy and easy to use.





BREAD TIN Ø22

Item No. 54

Baking tin with “non-stick” coating for baking delicious bread – the perfect way to utilize the ”residual” heat from the grill. The baking tin can also be used in an ordinary oven.



COBBLESTONE

Item No. 26

Cobblestone is ready for use after only 2 minutes! The burning time is up to 2.5 hours.

Reach approved.

Did you know that our Cobblestone briquette are REACH approved in the EU?

There are no dangerous substances in the product.

COBB thinks about the environment in terms of consumption as well as production.



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