



# THE OTTO GRILL



# 1500 °F

## THE SECRET TO A STEAK-HOUSE STEAK AT HOME



Official  
Partner of



# STEAKHOUSE HOT, STEAKHOUSE FAST

Everyone loves a great steak. But, is there anything more difficult to grill at home than that sizzling, melt-in-your-mouth steak you get at a high-end steakhouse? No matter how you grill it, what seasonings you use or how carefully you prepare the meat, the results never quite measure up!

## THE REASON IS YOUR GRILL.

It's not capable of achieving the extreme temperatures required to sear a steak quickly like they do in a high-end steakhouse which is the secret to locking in the juices and amazing flavor!

That's why we developed the Otto 1500°F Steak Grill. With the Otto Grill, you can cook juicy, tender and flavorful steakhouse-caliber steaks right in your own backyard.

The Otto 1500°F Steak Grill is unlike any grill you've ever seen. Its unique and efficient rectangular, front-loading open design accommodates dual OverFire radiant burners which are housed in the top of the grill. It is these OverFire radiant burners that allow the grill to get to 1500°F, a temperature they can achieve in just three minutes.

Conventional gas and charcoal grills take much longer to heat up and cook by convection. The gas flame or fired charcoal heat the air in the grill which circulates around the food on the grate, cooking the food. The problem is, this circulating air dries out your food.

Conversely, Otto's Radiant Technology radiates infrared waves directly onto the food. This more direct heating allows for higher steak-searing temperatures, faster cooking and it takes the food-drying air out of the equation, all reasons high-end steakhouses use this technology. And, why Otto has developed premium radiant grills that let you experience steakhouse style grilling in your own backyard!





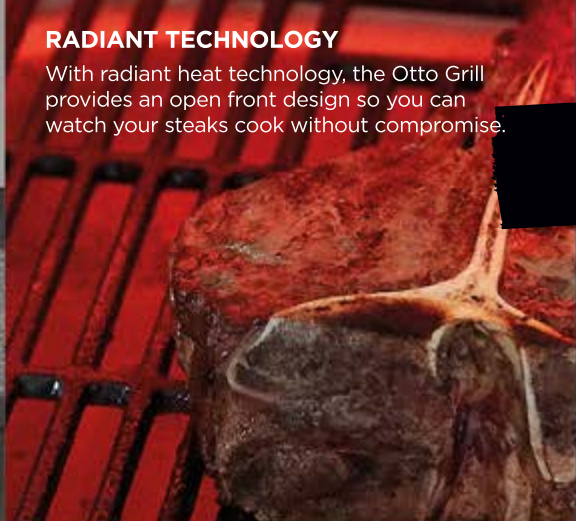
## OVERFIRE BURNERS

Our dual OverFire burners are independently adjustable, not just on/off, giving you the control to precisely dial up the temperature you need with a preheating time just under 3 minutes.



## RADIANT TECHNOLOGY

With radiant heat technology, the Otto Grill provides an open front design so you can watch your steaks cook without compromise.



# THE OTTO 1500°F STEAK GRILL



## ON-THE-GO PORTABILITY

Whether you are planning a cook-out picnic or tailgate with friends, you can take the Otto Grill anywhere due to its compact design.



## CLEVER LEVER

A detachable lever that not only adjusts the grill grate to the desired height and distance to the flame but also seconds as a bottle opener.



## AWARD-WINNING GERMAN ENGINEERING

Not only is the Otto Steak Grill an authentic German-engineered product, it is an award-winning German-engineered product, having won the prestigious 2018 German Design Award! Constructed of premium 304 stainless steel, an Otto Grill is built to last, built to perform and built to look great.



## "IT'S THAT EASY?!" CLEAN UP

The removable grill top comes off entirely, making the Otto Grill extraordinarily easy to clean up.



## SPACIOUS CAST IRON GRATE

The Otto Grill cast iron grate helps to retain heat, requires minimal upkeep and is spacious enough to cook even the largest Porterhouse steak.





# THE RESULT

## EXTREME TEMPERATURES CREATE A WONDERFUL MOISTURE AND FLAVOR SEALING CRUST ON YOUR STEAKS

The extreme temperatures you'll achieve on an Otto Steak Grill create a wonderful crust on your steak, a crust that literally seals in the moisture and flavor. When cooking your steaks on an Otto Steak Grill, you'll start by searing, at high temperatures, both sides of your steaks for just a minute per side.

This is what creates the all-important crust. Food scientists call this phenomenon **the Maillard Effect** which, in layman's terms, identifies the reaction between amino acids and reducing sugars in the meat that melt together when subjected to high heat to create this crust.



Moreover, cooking from above results in more even cooking while eliminating flare-ups and charring, which is neither tasty nor healthy.



# LONG LIVE DIVERSITY!

## OTTO STEAK GRILL VARIATION

Thanks to the simple temperature regulation and flexible height adjustment, the Otto Steak Grill can be used for a variety of dishes.

Besides being the perfect grill for various steak cuts, the Otto Grill also grills tender fish and juicy shrimp and roasted oysters. Just like steak on the Otto Grill, fish grilled at a high temperature develops a delicious crust on the outside while remaining tender and moist on the inside. And at lower temperatures, you can even slow grill a whole fish on the Otto Grill.

With Otto's Pizza Stone, you can grill your own traditional Italian brick oven pizza. After briefly preheating the cordierite pizza stone, your pizza will cook from the bottom while being grilled from the top.

Even burgers, veggies and molten dessert will be a grilled perfection on your Otto Grill.

For more inspiration visit our website:  
[www.ottogrills.com/recipes/](http://www.ottogrills.com/recipes/)





# WHAT YOU GET

## OUTER VALUES

**Size**  
Width 16.7 in x depth  
17.3 in x height 11.6 in

**Corpus material**  
Stainless steel

**Weight**  
39.7 lbs

## INNER VALUES

**Burner**  
2 separately adjustable  
OverFire burners

**Gas type**  
Propane

**Ignition**  
2 piezo ignitors

**Temperature range**  
Up to 1500°F

**Grid size**  
12.8 in x 10.4 in

**Material grid**  
Cast iron

## CERTIFICATION & SECURITY

- CE certified
- Piezo ignition for both gas burners
- Thermoelectric safety valves

Product number: 100011



### GAS HOSE WITH REGULATOR

3 ft 11 in long gas hose with regulator – so you can start grilling immediately!



### STAINLESS STEEL DRIP TRAY

Removable drip tray for collecting meat juices



### CAST IRON GRILL GRATE

Solid 12.8 in x 10.4 in cast iron grid – enough room for even the biggest Porterhouse steaks



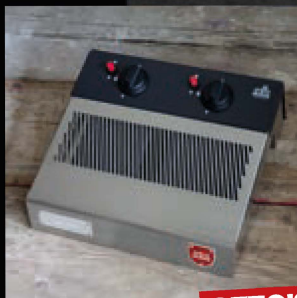
### OTTO'S DRIP TRAY TONGS

Stainless steel, rubber coated drip tray tongs for ideal grip



### CLEVER LEVER

Height adjustment, grid allocation and bottle opener – all in one



### OTTO'S 1500°F STEAK GRILL





# THE KING OF MEAT AND THE OTTO GRILL

Pat LaFrieda III, America's most celebrated butcher, was first introduced to the meat world as a 10 year old boy, helping out at his grandfather's butchering business. His father never wanted his son to join the family business, but he wanted to show him the importance of hard work. After a year as a Wall Street broker, Pat followed his passion and took over the family business, developing it into one of the most prestigious meat purveyors of the country and selling steaks to numerous Michelin-starred restaurants. His name stands for unparalleled quality.

When Otto Wilde Grillers first approached Pat with their Otto Grill, Pat incessantly deleted their Email. During his time running the third-generation family business, he has been approached by many grill manufacturers and never endorsed a product.

Somehow, the Otto Grill had captivated him. One evening, he went back to his deleted emails and looked at the Otto Grill in more detail. He became excited. So, the Otto team flew over to his facilities in North Bergen, New Jersey and grilled a steak before Pat's eyes: **"One of the best steaks I've ever had"**, Pat LaFrieda said.



**"I LOVE MY OTTO WILDE GRILL: IN, OUT AND DONE. I'M ALWAYS ON THE GO AND TIME IS SHORT. I WAS SHOCKED AT THE RESULTS. THIS IS THE END-ALL IN COOKING A STEAKHOUSE QUALITY STEAK AT HOME."**

Pat LaFrieda, CEO of Pat LaFrieda Meat Purveyors and author of "MEAT. Everything you need to know."



# OTTO WILDE GRILLERS



## WHO IS BEHIND THE SCENES IN THIS YOUNG FAMILY BUSINESS?

We are Otto, Alex, Julia and Nils. We love great food and we love to grill. For that reason we have set out to bring sizzling, melt-in-your-mouth, cut-with-a-butter knife steakhouse caliber steaks to your own backyard.

## FOR THE LOVE OF STEAK

Our vision was to create a high quality grill that offers highest steak indulgence and enough space for all common cuts while being convenient to clean. Our solution was the **OTTO STEAK GRILL**.

That is why we quit our jobs and founded Otto Wilde Grillers. We started out with a hugely successful Kickstarter campaign in the spring of 2016.

The Otto Steak Grill is engineered by Otto himself and completely manufactured in Germany. It was awarded the German Design Award 2018 for the outstanding product design.





# ACCESSORIES



## OTTO'S GRILL APRON

Stylish robust cotton Grill Apron with true leather straps



## OTTO'S GRILL COVER

Waterproof Grill Cover made of robust Oxford Fabric



## OTTO'S DRIP TRAY TONGS

Stainless steel, rubber coated Drip Tray Tongs for ideal grip



## OTTO'S MULTI-PURPOSE LEVER

Height adjustment, Grill Grate Handle and Bottle Opener all in one



## OTTO'S BOOK OF GRILLING RECIPES

Otto's favorite dishes with detailed instructions



## OTTO'S STORAGE BOX

Robust Aluminum Box with padded interior and carry handles



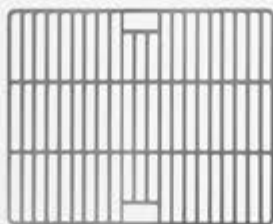
## OTTO'S CAST IRON GRILL GRATE

Solid Cast Iron Grill Grate 12.8 in x 10.4 in



## OTTO'S STAINLESS STEEL GRILL GRATE

Solid 100% Stainless Steel Grill Grate, size 12.8 in x 10.4 in



## OTTO'S DRIP TRAY

Stainless Steel Drip Tray to collect meat juices and minimize grease splashes



## OTTO'S CUTTING BOARD

Lubricated Oak Wood Cutting Board



## OTTO'S PIZZA SET

Certified, food-safe cordierite Pizza Stone and Beech Wood Peel







**SHAKE ON IT!**

**THE OTTO STEAKHOUSE  
STEAK GUARANTEE**

IF YOUR OTTO 1,500°F STEAK GRILL DOESN'T MAKE STEAKS THAT RIVAL THE STEAKS YOU GET IN A FINE STEAKHOUSE - WE WILL BUY IT BACK FROM YOU, NO QUESTIONS ASKED.



FLEISCH AIN'T MESS



**“ONE YOUNG STARTUP [...] IS TURNING HEADS WITH ITS IMPRESSIVELY POWERFUL, HIGH-END GRILL CALLED THE OTTO GRILL. [...] THEIR SINGLE-PURPOSE GRILL DOES ONE THING REALLY WELL: [...] IT COOKS STEAKS WITH THE PRECISION THAT ONLY GERMAN ENGINEERING CAN.”**

The Huffington Post

**“IT COOKED A PERFECT STEAK, PROBABLY THE BEST I HAVE HAD.”**

Arlie Bragg, Vice President KCBS



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