



ULTRA-HEAT
GRILLING

CATALOG
2026



Our Story

In 2000, a young engineer with a passion for culinary arts embarked on a mission driven by a simple yet ambitious vision: to empower cooking enthusiasts worldwide to effortlessly experience premium grilling flavors. This journey sparked an intensive exploration into infrared heating technology.

Following the success of his initial experiments, KOMPAC was born. What began as a technological breakthrough has since evolved into a dedicated lifestyle brand focused on professional grilling.

Upholding the rigorous standards of German engineering, we collaborate closely with renowned chefs. Through countless culinary experiments, we consistently refine every detail, committed to redefining the benchmark for professional grilling experiences.

Our pioneering Ceramaxx® Precision High-Temperature Technology delivers an exceptional thermal efficiency of up to 99%. Capable of sustaining a constant temperature of 800°C for extended periods, this innovation is now widely trusted in both professional kitchens and homes around the globe.

Looking ahead, KOMPAC remains steadfast in its commitment to technological innovation. Our goal is to seamlessly bring the flavors and culinary wisdom found in the world's finest restaurants into the everyday lives of food lovers everywhere.



Brand Mission

Helping gourmets
around the world
to explore better tastes of food.



Mike
Executive Chef

Cicada Steakhouse by the Bund
Lunette by Amamda Shanghai



Paul Then
Michelin Starred Chef

Executive Chef of 2-Star Michelin
Restaurant Cuisine, Cuisine in 2010



Evgeny Berdnikov
Kompac Guest Chef



Kan Nantanavanich
Kompac Guest Chef



POLI
Firedoor Kitchen Chef &
Founder

Pioneer of Farmhouse Dining



Casey
Chef & Director

Founder and Chef of Solux Steakhouse



Kompac Spark Grill Masters

In pursuit of the world 's finest flavors, KOMPAC works closely with top chefs from around the globe.

From everyday use to repeated culinary experiments, we draw inspiration from real-life grilling experiences, to continuously refining every product detail and redefining the standards of professional grilling.

These chef partners became the very first members of the Kompac community. Now, we invite you the one who also pursues ultimate flavors of grilling to become the next Spark Grill Master.



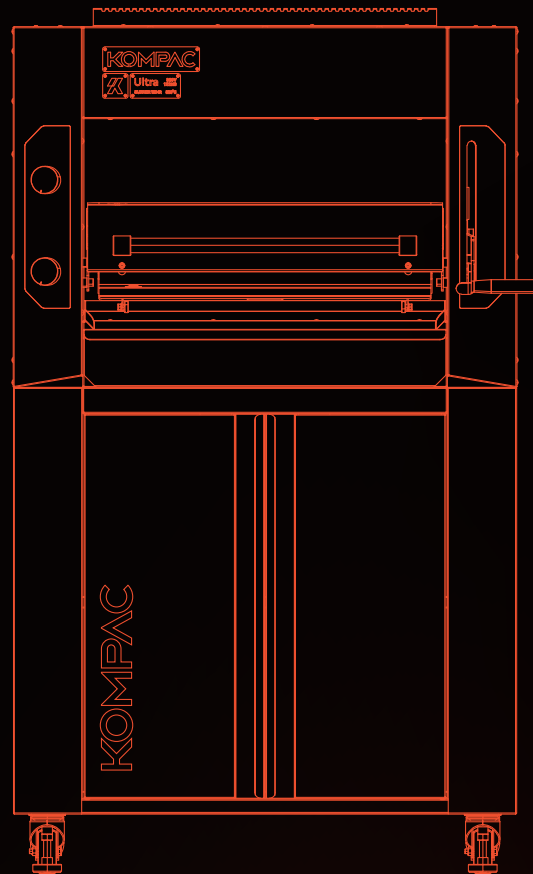


Spark Academy

KOMPAC Spark Academy offers immersive, hands-on courses built around the brand's full range of professional grilling equipment. The programs break down authentic grilling techniques from around the world, address the real-world needs of restaurant operations, and provide step-by-step guidance on creating signature dishes and managing standardized production. Participants also gain access to exclusive industry networks and high-end culinary circles, helping them achieve both technical mastery and business growth.



KOMPAC



Engineered for the demands of professional kitchens, the Ultra Chef originated from a custom kitchen project. KOMPAC's technical team collaborated with Chef Mike and his team from CICADA Steakhouse at the Bund, Shanghai, through multiple rounds of R&D. Starting from the pain points of kitchen efficiency and consistent output, they redefined the standard for professional grilling with Ceramaxx® Precision High-Temperature Technology, which achieves 99% thermal efficiency and maintains a constant high temperature of up to 800°C. Ultra Chef Series has been rigorously tested in the kitchens of top hotels and restaurants worldwide, and consistently imparts unique flavor to all kinds of food, ensuring every dish that leaves the kitchen is executed to perfection.

ULTRA CHEF

New Standard for Professional Grilling

KOMPAC



Electric Steakhouse Broiler

CERAMAXX®

800°C Precision High-Temperature Technology

Pull-out Cast Iron Grill Grid

Patented High-strength Smooth Lifting Mechanism

Dual Temperature Control Knobs

Integrated Storage Cabinet



Specifically designed for high-volume steakhouse kitchens.

Product description

- Ultra Chef is featured with CERAMAXX® Precision High-Temperature Technology, maintaining a constant temperature of up to 800°C. It is equipped with a pull-out cast iron grill grid to help stabilize the internal temperature, allowing 4-8 steaks to be cooked at a time for efficient and consistent service. Featuring a patented high-strength smooth lifting mechanism and an all-stainless steel heavy-duty construction, it ensures lasting stability and durability under high-volume use in large restaurants.

● Grilling Energy Source



| | |
|--------------------------|-------------------------------------|
| Model | Power |
| ND-1 | 2.3kW*4 |
| Detailed Specifications | |
| Voltage | 380V (three-phase five-wire system) |
| Temperature Range | 500°C-800°C |
| Ventilation Requirements | 2500m³/h |
| Net Weight | 132KG |
| Dimensions | |
| Product Dimensions | 915*726*1511mm |
| Grill Grid Dimensions | 600*400mm |

Exclusive accessories





Ultra Chef Electric Steakhouse Broiler

02



Double Deck Electric Steakhouse Broiler



- Double Deck Electric Steakhouse Broiler. The double-layer oven cavity doubles productivity, allowing 8-16 standard-sized steaks to be cooked in a single batch.

| Model | Power |
|--------------------------|-----------------------|
| ND-1S | 2.3kW*8 |
| Detailed Specifications | |
| Voltage | 380V |
| Temperature Range | 500°C~800°C |
| Ventilation Requirements | 2500m ³ /h |
| Weight | 200KG |
| Dimensions | |
| Product Dimensions | 915*726*1734mm |
| Grill Grid Dimensions | 600*400mm |



Combo Electric Steakhouse Broiler & Oven



- Combo Electric Steakhouse Broiler & Oven. Powered by the residual heat from the high-temperature steak grill, the warming cabinet maintains an internal temperature of 180°C to 280°C. It features an adjustable air damper for flexible control, unlocking greater culinary possibilities.

| Model | Power |
|--------------------------|-----------------------|
| ND-1X | 2.3kW*4 |
| Detailed Specifications | |
| Voltage | 380V |
| Temperature Range | 500°C-800°C |
| Ventilation Requirements | 2500m ³ /h |
| Weight | 175KG |
| Dimensions | |
| Product Dimensions | 915*726*1734mm |
| Grill Grid Dimensions | 600*400mm |

Combo Gas Steakhouse Broiler

CERAMAXX®

800°C Precision High-Temperature Technology

Pull-out Cast Iron Grill Grid

Patented High-strength Smooth Lifting Mechanism

Dual Independent Ignition Knobs

Integrated Storage Cabinet



Specifically designed for high-volume steakhouse kitchens.

Product description

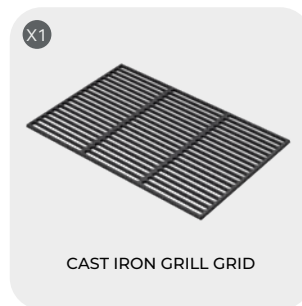
- Ultra Chef Combo Gas Steakhouse Broiler features three CERAMAXX® High-Temperature Burners, reaching temperatures of 800°C to 900°C. It is equipped with a pull-out cast iron grill grid to help stabilize the internal temperature, allowing 4-8 steaks to be cooked at a time for efficient and consistent service. Featuring a patented high-strength smooth lifting mechanism and an all-stainless steel heavy-duty construction, it ensures lasting stability and durability under high-volume use in large restaurants.

● Grilling Energy Source



| | |
|--------------------------|-----------------------|
| Model | Power |
| SSK-1 | 6.5kW*2 |
| Detailed Specifications | |
| Gas Source | LPG/NG |
| Burner Temperature | 900°C |
| Ventilation Requirements | 2500m ³ /h |
| Net Weight | 173KG |
| Dimensions | |
| Product Dimensions | 915*726*1511mm |
| Grill Grid Dimensions | 600*400mm |

Exclusive accessories





Ultra Chef

Combo Gas Steakhouse Broiler

04



Combo Gas Steakhouse Broiler & Oven



- Combo Gas Steakhouse Broiler & Oven. Powered by the residual heat from the high-temperature steak grill, the warming cabinet maintains an internal temperature of 180°C to 280°C. It features an adjustable air damper for flexible control, unlocking greater culinary possibilities.

| | |
|--------------------------|-----------------------|
| Model | Power |
| SSK-1X | 6.5kW*2 |
| Detailed Specifications | |
| Gas Source | LPG/NG |
| Burner Temperature | 900°C |
| Ventilation Requirements | 2500m ³ /h |
| Net Weight | 200KG |
| Dimensions | |
| Product Dimensions | 915*726*1734mm |
| Grill Grid Dimensions | 600*400mm |



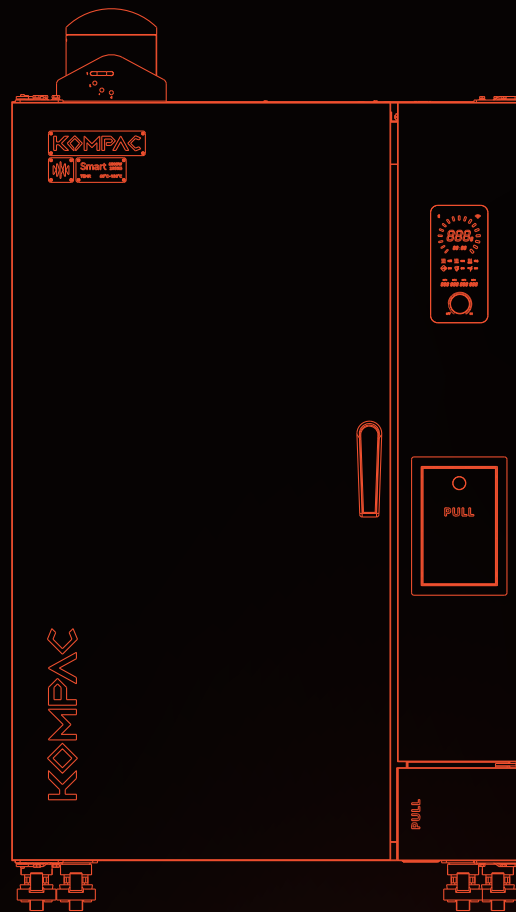
Double Deck Gas Steakhouse Broiler



- Double Deck Gas Steakhouse Broiler. The double-layer oven cavity doubles productivity, allowing 8-16 standard-sized steaks to be cooked in a single batch.

| | |
|--------------------------|-----------------------|
| Model | Power |
| SSK-1S | 6.5kW*4 |
| Detailed Specifications | |
| Gas Source | LPG/NG |
| Burner Temperature | 900°C |
| Ventilation Requirements | 2500m ³ /h |
| Net Weight | 200KG |
| Dimensions | |
| Product Dimensions | 915*726*1734mm |
| Grill Grid Dimensions | 600*400mm |

KOMPAC



The KOMPAC Smart Cabinet Smoker is an intelligent smoker specially designed for professional catering facilities, both SME restaurants and semi-industrial kitchens.

At its core is the KOMPAC proprietary LogiCurve™ intelligent temperature control system, which utilizes a self-developed algorithm and a dual-path high-precision temperature sensing system to ensure stable throughout different cooking stages. The smoker has 3 preset cooking modes, enabling precise control over the entire process from smoking and slow roasting to warming. It transforms lengthy traditional smoking techniques into a stable, quantifiable, and reproducible standardized production workflow.

SMART CHEF

Standardized Authentic Smoke BBQ



01

Smart Chef

S6 Smart Cabinet Smoker

3D Hot Air Smoking Circulation System

LOGICURVE™

Intelligent Temp Control System

Preset 3 Cooking Modes

Seamless Stainless Steel Interior

Quantified Pellet Feeding System

Fully Sealed Flameless
Combustion Chamber



Batch Capacity: 80 kg (~12 whole briskets)

Product description

- The KOMPAC S6 Smart Cabinet Smoker is a heavy-duty intelligent smoker for commercial kitchens. It features the LogiCurve™ Intelligent Temperature Control System with proprietary algorithms and dual high-precision sensors, ensuring stable temperatures at every stage. It allows multi-stage cooking presets for precise control over smoking, slow roasting, warming, and finishing—turning traditional smoking into a stable, quantifiable, and repeatable process.

Grilling Energy Source



| | |
|-----------|-------------|
| Model | Rated Power |
| KP-SMK-6L | 6.3kW |

Detailed Specifications

| | | | |
|-------------------|-----------------------|-----------------------|---------|
| Rated Voltage | 380V (3-phase 5-wire) | Number of Probes | 4 |
| Temperature Range | 60°C-180°C | Number of Grill Grids | 6 |
| Smoking Power | 250W | Applicable Fuel Type | Pellets |
| Heating Power | 6000W | Max. Load Capacity | 80KG |

Dimensions

| | |
|-----------------------|---|
| Net Weight | 285KG |
| Product Dimensions | 1071*914*1890mm(including handle and chimney) |
| Grill Grid Dimensions | 650*500mm |

Color optional



Smart Chef S3 Smart Cabinet Smoker

02



- Magnetic Induction Switch Assembly
- 3D Hot Air Smoking Circulation System
- **LOGICURVE™** Intelligent Temp Control System
- Preset 3 Cooking Modes
- Seamless Stainless Steel Interior
- Fully Sealed Flameless Combustion Chamber
- Quantified Pellet Feeding System

Batch Capacity: 30 kg (~4.5 whole briskets)

Color optional



KOMPAC ORANGE

METALLIC SILVER

Product description

- The KOMPAC S3 Smart Cabinet Smoker offers a more compact size for greater operational flexibility. It features the LogiCurve™ Intelligent Temperature Control System with proprietary algorithms and dual high-precision sensors, ensuring stable temperatures at every stage. With multi-stage cooking presets, it enables precise control over smoking, slow roasting, warming, and finishing—turning traditional smoking into a stable, quantifiable, and repeatable process.

- Grilling Energy Source



Model
KP-SMK-3L

Rated Power
2.6kW

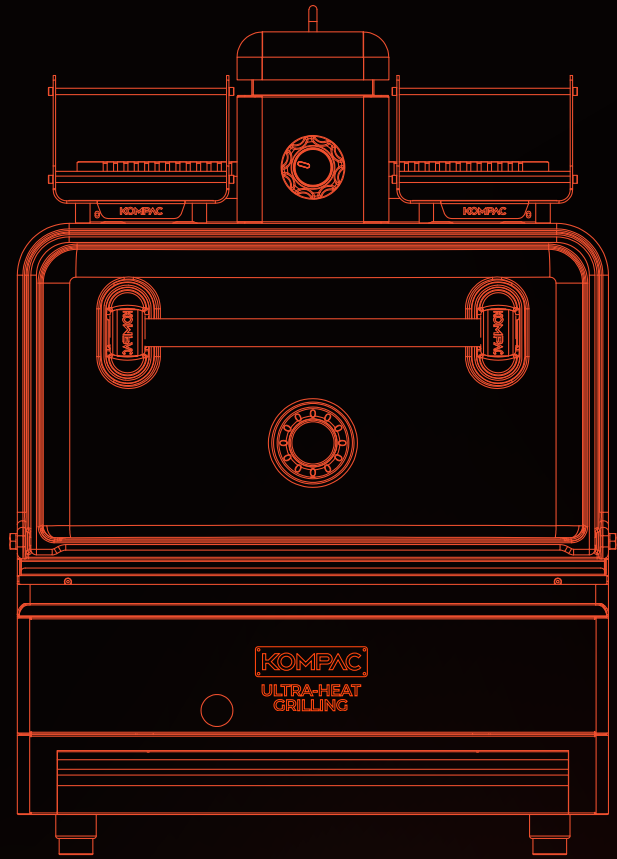
Detailed Specifications

| | | | |
|-------------------|------------|-----------------------|---------|
| Rated Voltage | 220V 50HZ | Number of Probes | 4 |
| Temperature Range | 60°C-180°C | Number of Grill Grids | 3 |
| Smoking Power | 250W | Applicable Fuel Type | Pellets |
| Heating Power | 2300W | Max. Load Capacity | 30KG |

Dimensions

| | |
|-----------------------|--|
| Net Weight | 135KG |
| Product Dimensions | 730*800*1040mm(including handle and chimney) |
| Grill Grid Dimensions | 330*530mm |

KOMPAC



Kompac Spark is designed to create the classic char-grilled flavor, tailored specifically for open-flame, open-kitchen environments. Leveraging the brand's accumulated technical expertise and industry experience, Spark can deliver stable and outstanding performance in daily operations. It empowers restaurants to effortlessly craft unique signature dishes that stand out, offering diners a premium char-grilled experience rich in memorable and distinctive qualities. As a core professional solution, it is ideally suited for applications such as hotels, professional steakhouses, and fine dining restaurants.

SPARK

Authentic Charcoal-Grilled Flavor

KOMPAC

KOMPAC

K Ultra D
600000
1000000
9000000

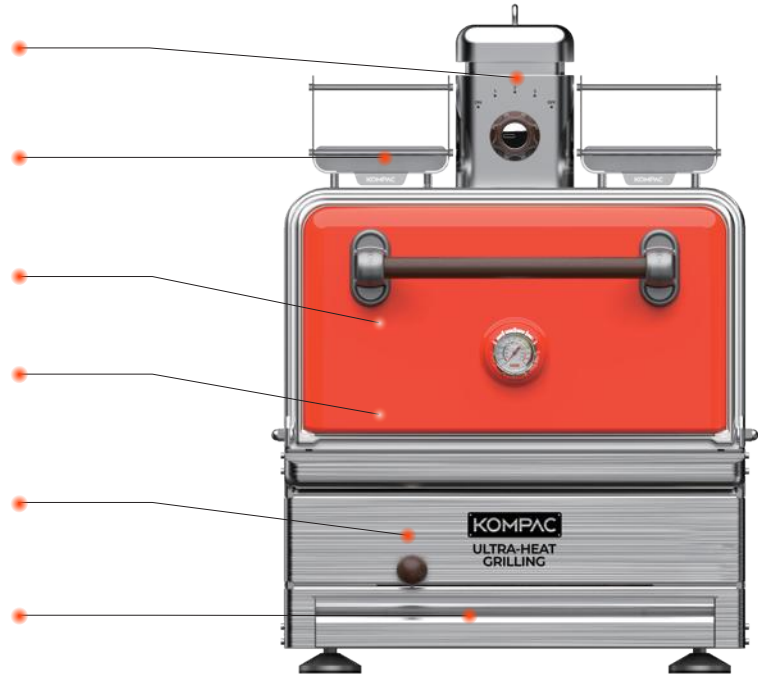


COMPAC

1111111111

70T Charcoal Oven

- Adjustable Damper
- Framed Storage Tray
- Damped Oven Door Design
- Enclosed Heat-Concentrating Oven Cavity
- All-metal housing
- Compact Metal Ash Box



Designed for Open Fire Kitchens

Product description

KOMPAC Spark Series 70T Charcoal Oven features an enclosed structure that locks in heat, boosting cooking speed by 35% and cutting charcoal use by up to 40% compared to open grills. Ingredients are quickly seared at high temperatures, locking in juices and releasing authentic charcoal flavor. The temperature is adjustable via a damper, making it ideal for steaks, seafood, and vegetables. Built with a thickened stainless steel body and a damped seal door, it's designed for high-frequency use in small to medium-sized boutique kitchens-balancing efficiency and durability.

Grilling Energy Source



| | |
|-------------------------|----------------------|
| Model | Charcoal Consumption |
| NT-70PRO | 4KG |
| Detailed Specifications | |
| Max. Charcoal Capacity | 10KG |
| Fuel Type | Charcoal / Firewood |
| Temperature | 300°C~600°C |
| Number of Grill Grids | 2 |
| Dimensions | |
| Product Dimensions | 758.2*735.4*1062.5mm |
| Grill Grid Dimensions | 590*470mm |

Color optional



SPARK 90T Charcoal Oven

02



- Adjustable Damper
- Framed Storage Tray
- Damped Oven Door Design
- Enclosed Heat-Concentrating Oven Cavity
- All-metal housing
- Compact Metal Ash Box

Designed for Open Fire Kitchens

Color optional



KOMPAC
ORANGE

PEARL
WHITE

Product description

- KOMPAC Spark Series 90T Charcoal Oven features an enclosed structure that locks in heat, boosting cooking speed by 35% and cutting charcoal use by up to 40% compared to open grills. Ingredients are quickly seared at high temperatures, locking in juices and releasing authentic charcoal flavor. The temperature is adjustable via a damper, making it ideal for steaks, seafood, and vegetables. Built with a thickened stainless steel body and a damped seal door, it's designed for high-frequency use in small to medium-sized boutique kitchens-balancing efficiency and durability.
- Grilling Energy Source



| | |
|-------------------------|-----------------------------|
| Model NT-90PRO | Charcoal Consumption 4KG |
| Detailed Specifications | |
| Max. Charcoal Capacity | 10KG |
| Fuel Type | Charcoal / Firewood |
| Temperature | 300°C~600°C |
| Number of Grill Grids | 2 |
| Dimensions | |
| Product Dimensions | 958.2*735.4*1092.5mm |
| Grill Grid Dimensions | 790*470mm |

All-stainless steel heavy-duty construction

Thermal Mass Firebricks

Thickened Grill Grids

Effort-Saving Hand-Crank Lifting System



Designed for Open Fire Kitchens

Product description

● KOMPAC Argentine Grill, designed specifically for low-and-slow grilling. The all-stainless steel construction ensures durability and longevity. Two independent V-shaped grill racks can be raised or lowered manually via a hand crank, allowing precise adjustment of the distance from the heat source while effectively channeling grease away to prevent flare-ups. Fueled by charcoal or wood, it slowly roasts ingredients, fully releasing the rich, smoky aroma of the embers.

● Grilling Energy Source



| | |
|--------|---------------------|
| Model | Fuel Type |
| NS-2W5 | Charcoal / Firewood |

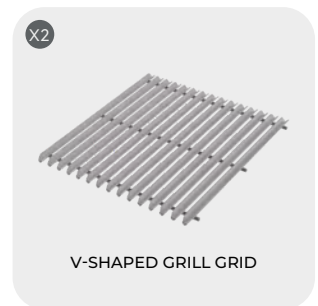
Detailed Specifications

| | |
|--------------------------|----------|
| Temperature Range | 250°C |
| Ventilation Requirements | 4100m³/h |
| Number of Grill Grids | 2 |
| Net Weight | 390KG |

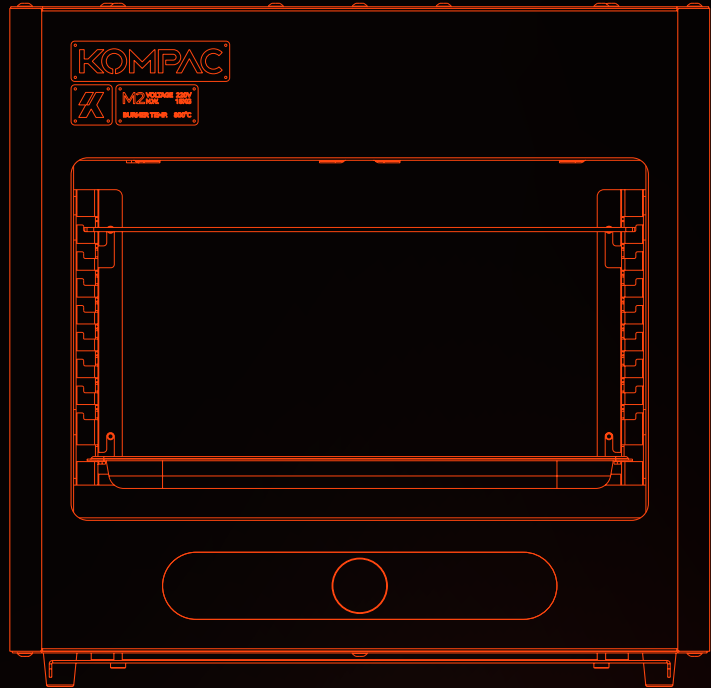
Dimensions

| | |
|-----------------------|-----------------|
| Product Dimensions | 1322*938*1428mm |
| Grill Grid Dimensions | 535*500mm |

Exclusive accessories



KOMPAC



M2 Master series is one of KOMPAC's best-sellers, powered with the same CERAMAXX® precision high temperature technology, delivering a consistent temperature of up to 800°C. Its full stainless steel, compact design has been rigorously tested by chefs, offering both high durability and easy mobility. It has the capability to meet the demanding requirements of small to medium-sized professional kitchens for fast service and stable quality, providing chef-level performance to tackle any grilling challenge.

M2 MASTER

Maillard Reaction Master



M2 Master E-Steak Grill Pro

01



CERAMAXX®

800°C Precision High-Temp Technology

All-stainless steel body
Durable and easy to clean

Detachable structure
Dishwasher safe for easy cleaning

8 Adjustable Grill Levels
Easily Handle All Types of Ingredients

Stepless Control Knobs to adjust temperature 500°C/600°C/700°C/800°C

Designed for bistros and fusion restaurants.

Exclusive accessories



Product description

- M2 Master E-Steak Grill Pro features the flagship-grade CERAMAXX® Precision High-Temperature Technology, maintaining a constant temperature of up to 800°C. Equipped with a heavy-duty stainless steel grill grid and an all-stainless steel body, it cooks up to 2 steaks per batch, delivering both durability and efficiency. Its compact design fits flexibly into limited kitchen spaces, meeting the rigorous demands of small boutique restaurants for fast service and consistent quality. With stable, efficient chef-level performance, it's ready for any grilling challenge.

- Grilling Energy Source



Model
MD-2S

Power
3.5kW

Detailed Specifications

| | |
|-------------------|---------------|
| Voltage | 220V/50Hz |
| Operation Mode | Infinite Knob |
| Temperature Range | 500°C~800°C |
| Net Weight | 15KG |

Dimensions

| | |
|-----------------------|---------------|
| Product Dimensions | 420*350*410mm |
| Grill Grid Dimensions | 335*265mm |

02

M2 Master Gas Steak Grill Pro

CERAMAXX®

800°C Precision High-Temp Technology

All-stainless steel body
Durable and easy to clean

Detachable structure
Dishwasher safe for easy cleaning

8 Adjustable Grill Levels
Easily Handle All Types of Ingredients



Designed for bistros and fusion restaurants.

Product description

- M2 Master Gas Steak Grill Pro features two flagship-grade high-temperature burners, reaching up to 800°C. Equipped with a heavy-duty stainless steel grill grid and an all-stainless steel body, it cooks up to 2 steaks per batch, delivering both durability and efficiency. Its compact design is compatible with camping gas canisters, offering the portability and high-standard cooking performance needed for food trucks, high-end live cooking events, and off-premise catering. With stable, efficient chef-level performance, it's ready for any grilling challenge.

Grilling Energy Source



| | |
|--------|-------|
| Model | Power |
| PYB-4B | 4.0kW |

Detailed Specifications

| | |
|--------------------|------------------------|
| Gas Source | LPG/Propane/Alpine Gas |
| Operation Mode | Electronic Ignition |
| Burner Temperature | 800°C |
| Net Weight | 14.6KG |

Dimensions

| | |
|-----------------------|---------------|
| Product Dimensions | 420*450*430mm |
| Grill Grid Dimensions | 335*265mm |

Exclusive accessories





M2 MAX E-Steak Grill Chef

03



Grills 3-6 steaks per batch.

CERAMAXX®

800°C Precision High-Temp Technology

All-metal heavy-duty construction

Pull-out Cast Iron Grill Grid

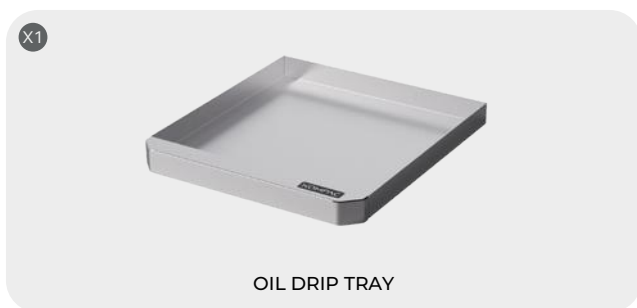
Patented High-strength Smooth Lifting Mechanism

Dual Independent Temperature Control Knobs

Designed for bistros and fusion restaurants.



Exclusive accessories



Product description

- M2 MAX E-Steak Grill Chef features the flagship-grade CERAMAXX® Precision High-Temperature Technology, maintaining a constant temperature of up to 800°C. Equipped with a smooth-lift handle and a pull-out cast iron grill grid, it has been rigorously tested in busy kitchens, grilling 3-6 steaks per batch with both durability and efficiency. Its compact design fits flexibly into limited kitchen spaces, meeting the demands of small to medium-sized boutique restaurants for fast service and consistent quality. With stable, efficient chef-level performance, it's ready for any grilling challenge.
- Grilling Energy Source



| | |
|-------------------------|----------------------------------|
| Model | Power |
| MD-3S | 5.1kW |
| Detailed Specifications | |
| Voltage | 380V/50Hz |
| Number of Burners | 3 |
| Temperature Range | 500°C-800°C |
| Net Weight | 41KG |
| Dimensions | |
| Product Dimensions | 625*473*420mm (including handle) |
| Grill Grid Dimensions | 415*275mm |

M2 MAX

Gas Steak Grill Chef

CERAMAXX®

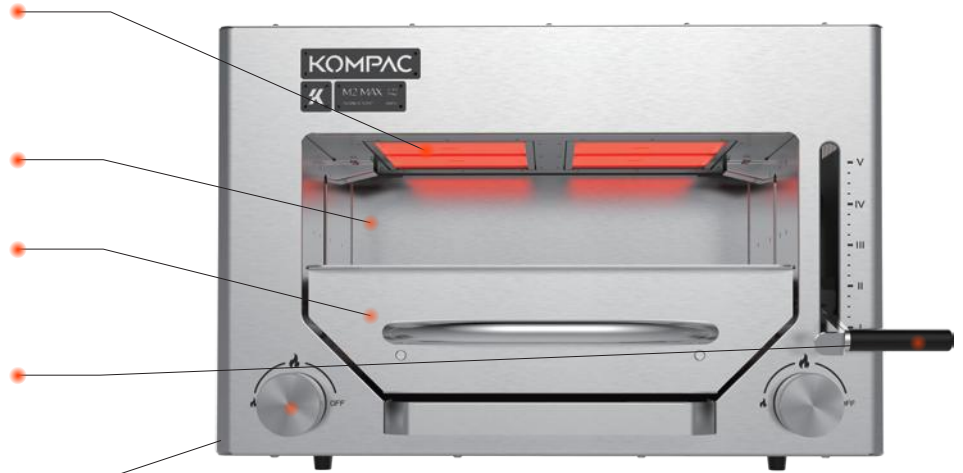
800°C Precision High-Temp Technology

All-stainless steel construction
Rugged and durable

Sliding Drawer Grill Grid
Improved Heat Retention in the Cavity

Lifting Handle for Effortless Operation

Dual Temp Control
Ultimate Flexibility



Designed for bistros and fusion restaurants.

Product description

- M2 MAX Gas Steak Grill Chef, KOMPAC's perennial best-seller, features two high-temperature burners powered by the exclusive CERAMAXX® High-Temperature Heating Technology, delivering a consistent temperature of up to 800°C. With its full stainless steel, lightweight design—rigorously tested by chefs—it offers both high durability and easy mobility. Engineered to meet the demanding needs of professional kitchens for fast service, high-end live cooking, and versatile off-premise operations, it delivers stable, efficient chef-level performance to tackle any grilling challenge.

Grilling Energy Source



| | |
|---------------|-------|
| Model | Power |
| SSKY07/SSKT07 | 7.6kW |

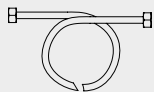

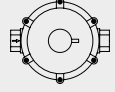


Detailed Specifications

| | |
|--------------------|--------|
| Gas Source | LPG/NG |
| Burner Temperature | 800°C |
| Number of Burners | 2 |
| Net Weight | 39KG |

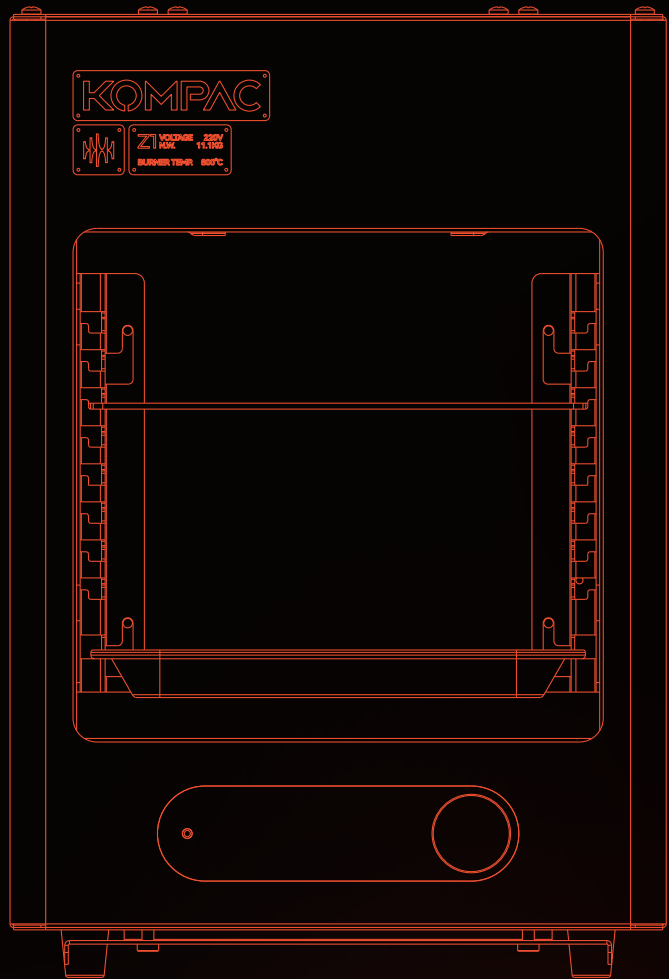
Dimensions

| | |
|-----------------------|----------------------------------|
| Product Dimensions | 625*473*421mm (including handle) |
| Grill Grid Dimensions | 415*275mm |

Exclusive accessories

- X1  EXPLOSION-PROOF STAINLESS STEEL CORRUGATED GAS HOSE
- X1  1/2" MF UNION ELBOW
- X1  PRESSURE REGULATOR (STANDALONE ACCESSORY FOR NATURAL GAS)
- X1  1/2" MALE STRAIGHT CONNECTOR (STANDALONE ACCESSORY FOR NATURAL GAS)
- X1  PRESSURE REGULATOR (STANDALONE ACCESSORY FOR LPG)

KOMPAC



KOMPAC Z1 MINI is designed for steak lovers with a pursuit of professional and cutting-edge gastronomic lifestyle. It comes standard with the exclusive CERAMAXX® Heating Technology, developed specifically for high-temperature grilling, reaching up to 800°C-performance that rivals flagship models that gives you restaurant-quality results at home. Its compact, lightweight design fits any scenario effortlessly, in your home kitchen, backyard or camping sites.

Z1 MINI

The Ideal Home Grill

KOMPAC

KOMPAC

Z1 VOLTAGE 220V
N.W. 11.1KG
BURNER TEMP. 800°C



800 温度
5.00 时间

Mini E-Steak Grill



CERAMAXX®

800°C Precision High-Temp Technology

8-Level Adjustable Grill Grid

Built-in High-Precision Temperature Probe

Stepless Temperature/Time Knob

Designed for Home Grilling

Exclusive accessories



Product description

- KOMPAC Z1 MINI is designed for steak lovers with a pursuit of professional and cutting-edge gastronomic lifestyle. It comes standard with the exclusive CERAMAXX® Heating Technology, developed specifically for high-temperature grilling, reaching up to 800°C-performance that rivals flagship models that gives you restaurant-quality results at home. Its compact, lightweight design fits any scenario effortlessly, in your home kitchen, backyard or camping sites.

Grilling Energy Source



| Model | Power | Model | Power |
|-------------------------|---------------|-------------------------|---------------|
| MD-1S | 1.8kW | MD-1S-2 | 1.8kW |
| Detailed Specifications | | Detailed Specifications | |
| Voltage | 220V/50Hz | Voltage | 220V/50Hz |
| Operation Mode | Infinite Knob | Operation Mode | Infinite Knob |
| Temperature | 500°C-800°C | Temperature | 500°C-800°C |
| Net Weight | 11.1KG | Net Weight | 11.1KG |
| Built-in Temp Probe | Yes | Built-in Temp Probe | No |
| Dimensions | | Dimensions | |
| Product Dimensions | 276*350*400mm | Product Dimensions | 276*350*400mm |
| Grill Grid Dimensions | 215*266mm | Grill Grid Dimensions | 215*266mm |

Mini Gas Steak Grill

CERAMAXX®
800°C Precision High-Temp
Technology

8-Level Grill Rack

Windproof Electronic Ignition

Compatible with multiple gas source



Designed for Outdoor Kitchens

Product description

● Z1 Mini Gas Steak Grill features the flagship-grade CERAMAXX® High-Temperature Heating Technology, reaching up to 800°C. Its compact and lightweight design makes it easy to move to outdoor spaces like patios and campsites. With an 8-layer grill rack and windproof electronic ignition, it's simple and intuitive to use—perfect for grilling steaks, lamb chops, skewers, fish, vegetables, and more. Achieve professional-grade grilled dishes easily anytime, anywhere.

● Grilling Energy Source

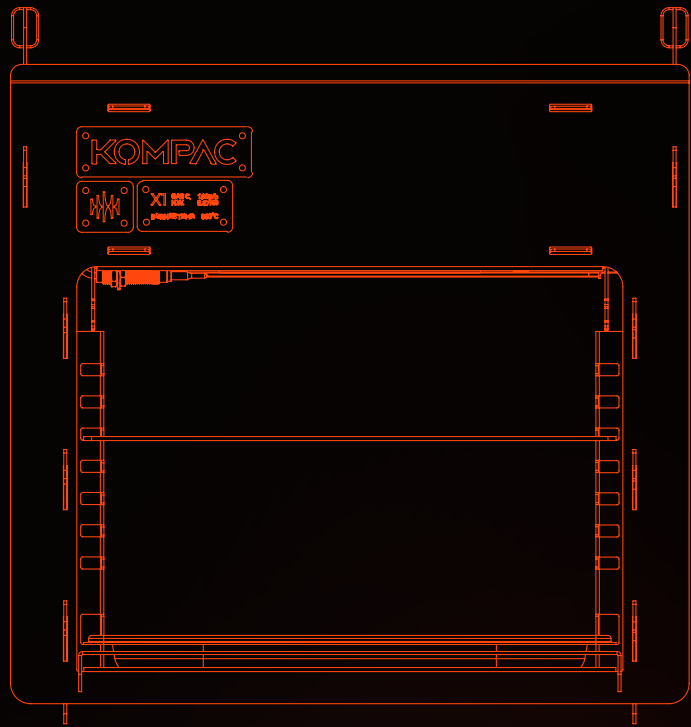


| | |
|-------------------------|---------------------------|
| Model PYB-2B | Rated Heat Input 2.0kW |
| Detailed Specifications | |
| Gas Source | LPG/Propane/Alpine Gas |
| Operation Mode | Electronic Ignition |
| Gas Consumption | 180g/h |
| Net Weight | 10.5KG |
| Dimensions | |
| Product Dimensions | 276*451*430mm |
| Grill Grid Dimensions | 215*266mm |

Exclusive accessories



KOMPAC



X1 Explorer Series is designed for lightweight outdoor adventures. The entire unit can be disassembled in 5 steps and comes with a storage bag for flexible, space-saving portability-hassle-free and effortless. Whether at a campsite or in the wilderness, the CERAMAXX® Heating Technology, developed specifically for high-temperature grilling, delivers the premium grilling experience you seek. The innovative adjustable burner design offers three functions: grilling, boiling, and heating, adding more fun to your outdoor experiences.

X1 EXPLORER

Quick Setup, Anywhere Grilling.

KOMPAC



X1

01

Detachable Gas Steak Grill



5-Step Quick-Assembly Main Body

CERAMAXX®

800°C Precision High-Temp Technology

Fully detachable 304 stainless steel

Three modes: grilling, boiling & heating

Windproof Electronic Ignition

Designed for Outdoor/Campsite Use

Exclusive accessories



Product description

- X1 Explorer Series is designed for lightweight outdoor adventures. The entire unit can be disassembled in 5 steps and comes with a storage bag for flexible, space-saving portability-hassle-free and effortless. Whether at a campsite or in the wilderness, the CERAMAXX® Heating Technology, developed specifically for high-temperature grilling, delivers the premium grilling experience you seek. The innovative reversible burner design offers three functions: grilling, boiling, and heating, adding more fun to your outdoor experiences.

Grilling Energy Source



Model
PYB-2P

Rated Heat Input
2.0kW

Detailed Specifications

Gas Source

LPG/Propane/Alpine Gas

Operation Mode

Electronic Ignition

Gas Consumption

180g/h

Net Weight

8.4KG

Dimensions

Product Dimensions

441*338*369mm

Grill Grid Dimensions

335*265mm

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