

„FIRE STORIES“



With fire and passion, we create fascinating products made of uncompromising material – this is what höfats stands for – a fire story – our way to conceive and develop products, to create a unique identity through purist forms and fascinating function. Always bearing in mind perfection down to the very last detail in order to turn a strong idea into an authentic höfats product. A product made for incomparably beautiful moments – experience your very personal fire story now.

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CONE

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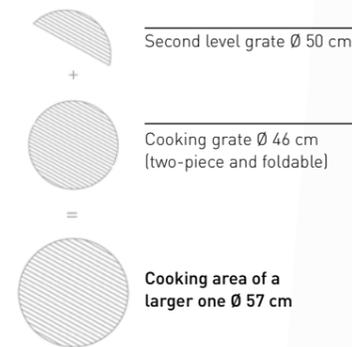


CONE – Is the first charcoal grill where you can adjust the heat directly. It thus translates the comfort of a gas grill to a charcoal grill – with real ember, real fire and real atmosphere. The immediate, direct and intuitive heat regulation is made possible by the principle of combining the distance of the grillables with the air supply. In case great heat is required, e.g. for sealing in the juices of the meat, the coal grid and along with it the heat source are simply lifted. To reduce heat, just lower the coal grid and thereby decrease the air supply automatically. After grilling is done, CONE can be transformed into a fireplace by lifting up the coal grid to CONE's upper edge.

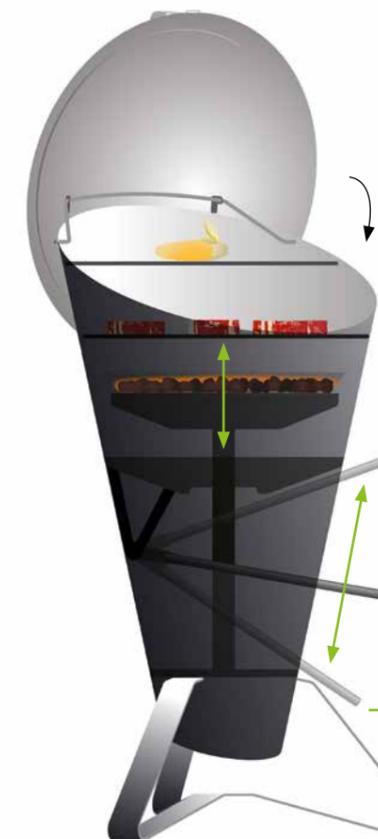
Fire basket function



100 % Stainless steel



Ergonomic working height of 85 cm



With fully or half closed cover, indirect grilling is possible in all positions.

Continuous & immediate heat regulation

The distance between charcoal and food is minimal, the air supply is maximal = maximum heat.

The distance between charcoal and food is normal, the air supply is open = middle heat.

The distance between charcoal and food is maximal, the air supply is closed = minimum heat.

CONE Accesories

