Press release

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Convivial. Tasteful. Barbecuing. – indoors and outdoors

Dinkelsbühl/Germany, 5 June 2024 | The aroma of juicy grilled meat, the soft hiss of roasting vegetables, the cosy company – all these moments of grilling are closely associated with the warm days of summer. And now Rommelsbacher from Dinkelsbühl/Germany is bringing this joy of barbecueing into every home with another highlight, the BBQ 2025 electric table grill. Whether indoors or outdoors, the beautifully designed electric grill combines high-quality material with sophisticated technology and always cuts a fine figure. Without any smoke or fire, barbecuing with electricity is also a more environmentally conscious alternative, while still offering maximum enjoyment. The magazine "Haus & Garten Test" has already been impressed by the BBQ 2025 (issue 3/2024) and awarded this electric grill a score of 1.3 (very good).

Summer is just around the corner and with it the time for social gathering and delicious barbecuing pleasure. For these occasions, Rommelsbacher – known for its high-quality kitchen and lifestyle appliances - is now presenting its latest innovation: the BBQ 2025 electric table grill.

With its two high-quality reversible grill plates made of solid die-cast aluminium, the BBQ 2025 offers flexible preparation versatility for all kinds of delicacies and full flavour. From perfectly grilled steaks with a characteristic grill pattern to delicate vegetables on the smooth teppanyaki surface, fried eggs and pancakes — the culinary possibilities are numerous. Thanks to the separately controllable barbecuing surfaces, which allow the temperature to be set precisely up to 230 °C, food can be optimally prepared on both sides. Each dish therefore unfolds its full potential. The inward sloping grill plates ensure that excess grease runs into the integrated and removable drip tray, which also guarantees low-fat barbecuing.

But the BBQ 2025 scores with another special feature. The grill plates are equipped with a high-quality, ceramic non-stick coating that is PFAS-free so that no potential vapours are released.

This allows for healthy and clean grilling that is both contemporary and sustainable. Barbecuing with electricity is generally considered to be a more environmentally friendly option: in addition to the lower emissions, such an appliance is more energy efficient as it heats up more quickly and allows for more controlled preparation. Moreover, the BBQ 2025 can also be used indoors and outdoors, as there is no fire or smoke and, thanks to its compact size, it can be transported and used flexibly at any time. Even in the event of an unexpected rain shower or cooler temperatures, the pleasure of barbecuing can continue indoors. Cleaning up afterwards is also easy, as the ceramic non-stick coating is harder, more scratch-resistant and more heat-resistant. A damp cloth is all that is needed, and the grill plates are also dishwasher safe.

The BBQ 2025 is also equipped with an on/off switch, pilot lights, a removable splash/wind guard and overheating protection to ensure maximum safety. The extra-long XXL cable offers further convenience.

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"The BBQ 2025 is aimed at all grilling enthusiasts who value versatility, quality, sustainability and ease of use," says Sigrid Klenk, Managing Director of Rommelsbacher. "We look forward to seeing this innovative tabletop grill providing great grilling moments on many patios and balconies this summer." The score of 1.3 (very good) awarded by the magazine "Haus & Garten Test" (issue 3/2024) in a comparative test for this electric table grill is confirming this.

The BBQ 2025 from Rommelsbacher in Dinkelsbühl/Germany is now available in stores at an RRP of 139.99 euros and promises grilling pleasure for every occasion.

About ROMMELSBACHER ElektroHausgeräte GmbH:

Our roots are in Stuttgart, where Dipl.-Ing. Gustav Rommelsbacher started his business in the year 1928 with the design and production of loudspeaker systems. He was an inventive genius with innovative ideas and the good instinct for the trends and needs of his time. After World War II, Dinkelsbühl/Germany became his new home. He started his production in a garage, with all materials he could get hold of, and made electric appliances which were urgently needed at that time. Radiators, electric irons, and mobile cooking plates were manufactured under the brand robusta and soon delivered to many countries. The first brick-built factory was designed and expanded in the years that followed. His son, his daughter and his son-in-law joined the team and robusta became ROMMELSBACHER. In a spirit of great commitment, with high quality appliances and the strengths of a family-owned company, they developed a brand which is well-known for its first-class products.

In 1991, the third generation entered the business and in 1995, ROMMELSBACHER moved premises to a larger block of buildings which formed the perfect basis for further growth.

Modernization and expansion started in 2014, making the Dinkelsbühl/Germany premises fit for the future, since the fourth generation is already waiting in the wings.

Please find further information on our website $\underline{www.rommelsbacher.de}$ as well as on our social media channels: Facebook: $\underline{@ROMMELSBACHER.de}$ · Instagram: $\underline{@rommelsbacher}$ · Pinterest: $\underline{rommelsbacher}$ · Twitter: $\underline{ROMMELSBACHER}$ · Youtube: $\underline{c/ROMMMELSBACHER1928}$