



ESPEGARD

Fire pan

Creative cooking in the great outdoors

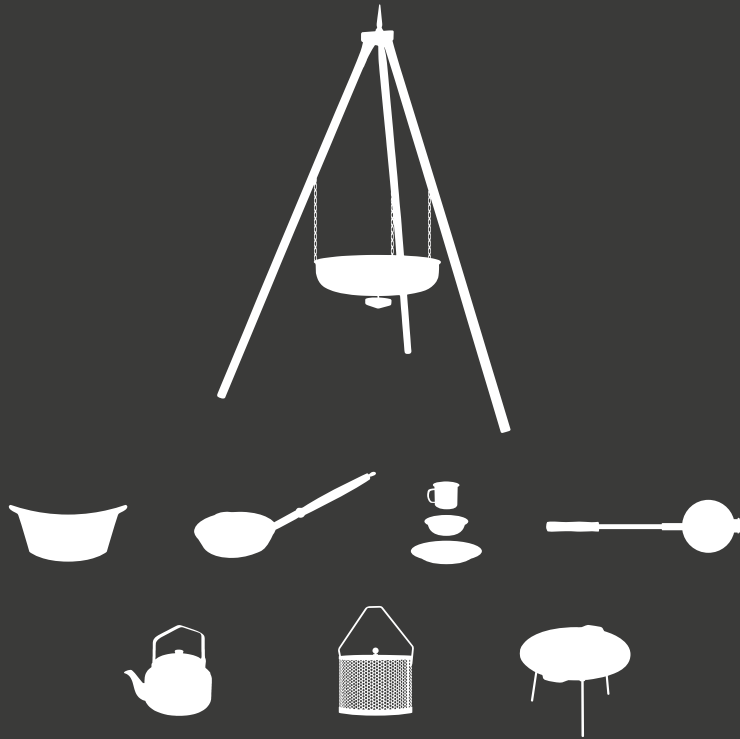


ESPEGARD®

Espegard's history starts in the middle of the 1980s in the municipality of Ål in Hallingdal, one of Norway's beautiful valleys.

It all started with the production and sale of firewood. Fresh air, pristine nature, and bonfire lend inspiration to today's product range. We work every day to develop products that enhance quality of life, that emphasise togetherness, cookery and the savouring of life that can take place outdoors.

The Great Outdoors.



THE ORIGINAL

A warm open fire, freshly brewed coffee and dinner outdoors. Espegard Fire Pan is always ready for new adventures just outside your door. You'll have plenty of time to ponder everyday-problems while you cook up exiting dishes.

Espegard Fire Pan is the original. A timeless classic with the fire pan elevated above the ground, providing a safe and cozy bonfire.
Time spent outside by a hot fire pan is pure joy.





Fire Pan 60

Espegard Fire Pan is the original- a year-round, flexible fireplace. The enamelled fire pan is of the highest quality. It may be adjusted in height as required, and tolerates high heat, is protected against rust and needs only a minimum of maintenance. The legs are easily regulated to suit whatever ground conditions so that the fire pan is always firmly anchored. With a large range of accessories, the Fire Pan 60 will encourage the outdoor chef in all of us.



Coffee kettle 2,5 / 6 L

Made from stainless steel.
Hangs perfectly over the
Fire Pan.

Enamelled coffee set

Black coffee set in elegant design.





HOW TO MAKE A RICH, FULL-BODIED BONFIRE COFFEE:

1: Fire up the fire pan using smaller pieces of wood.

2: Once there are a lot of embers or the flames are suitably low, you are ready to begin. Fill the kettle with fresh, cold water and hang it by the chain over the embers.

3: Once the water has boiled, take the kettle off the fire. Add approximately 60g coffee grounds per litre water.

4: Stir with a spoon or stick, and let the coffee steep for about 6 minutes in a warm place.

5: Stir once again and wait for 2 minutes so that the coffee grounds sink to the bottom before serving. Enjoy!

CAST IRON COOKING

Cast iron has been used for hundreds of years and is one of the best materials found for cooking. Its unique characteristics ensure an evenly distributed heat that brings out the best flavours in food.

USE OF CAST IRON

All our solid cast iron products are made of raw cast iron. This means that the steel surface is untreated and porous, with thousands of tiny holes. Contrary to products that have non-stick coatings, untreated cast iron must be seasoned with fat or oil to achieve an optimal surface. In return, you will have a product that becomes better with age and adds a good taste to food. With the right care and treatment, a naturally slippery surface is created, and the product will last for generations.

Pre-heat the cast iron and add fat or oil. When butter is a frothy golden colour, or the oil is slightly wavy, it is ready for frying. If the heat is too high during frying, the food may burn. Outdoors, it is wisest to cook over small flames or embers. This will provide even heat. Otherwise, practice makes perfect when cooking over the fire.

The more you use a cast iron product, the darker it will become. This is a good indication of correct treatment. Make it a simple routine to add grease or oil after use. This will ensure that food sticks less, the frying result is optimal and the iron does not rust.





Toaster iron

Toast tastes best outdoors. A lot of exciting things can be put between or on slices of toast, sweet as well as salty. Let conversation flow around the fire while you wait for the bread to turn golden and crispy.

CRISPY BONFIRE WAFFLES

Saturate your waffle iron with oil the day before usage.

Slowly preheat the cast iron. Waffles are easily burned, so make sure the iron isn't too hot. If it's too cold, the batter may leak, so you'll have to figure out the sweet spot - practice makes perfect!

Make sure the heat is good, but not too high; the waffle iron should not be placed directly in the flames, but rather over the embers. Heat both sides of the waffle iron, and add a little extra butter to the iron just before you start making the waffles. When they have a golden color and a crispy surface, the waffles are done.

TASTY TOAST IN TOASTER IRON

Make sure the heat is good, but not too high. When the flames are small or have turned in to embers, you can start cooking. Place the toaster iron on the grate for a stable and even heat.





Fire Pan 60 and 70 and Fire Pan with accessories

FIRE PAN 60 (770) The original - a year-round, flexible bonfire. With a large range of accessories, it will encourage the outdoor chef in all of us.

FIRE PAN 70 (830) is our biggest and most robust model.

FIRE PAN WITH ACCESSORIES (7710)
Contains Fire Pan 60 with the best accessories for a lovely time outdoors.



Art. nr 7710



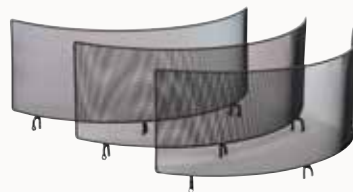
Art. nr 770



Art. nr 829

Fire Screen Lid 60

Placed over the pan to protect from flying sparks.



Art. nr 774/831

Fire Screens 60

Protects the vicinity from flyings sparks. Comes in a set of three screens.



Art. nr 8012

Wind - and heatguard 60/70

Provides shelter for the fire, and protects the vicinity from flyings sparks.



Art. nr 753

Wind guard 60

Invaluable on windy days. Suitable for Fire Pan 60 and Brazier 60. Comes in a set of two guards.



Art. nr 766/765

Coffee kettle

Made from stainless steel. Hangs perfectly over the Fire Pan.



Art. nr 828

Frying pan

Small and practical frying pan in cast iron, with extra long wooden shaft. For bonfires and Fire pans.



Art. nr 849/807

Soup pot 6/10

A nice pot for soups and stews. Made from enamelled steel. Designed for use over a fire.



Art. nr 8200

Enamelled coffee set

Black coffee set in elegant design.



Art. nr 7071

Griddle pan

A Cast iron ridged griddle pan. Perfect for use over flames.



Art. nr 755

Waffle iron

Traditional model in cast iron, with a long steelshaft and a wooden handle.



Art. nr 756

Toaster iron

Made in cast iron with a long steelshaft and a wooden handle.



Art. nr 833

Griddle

All round pan in stainless steel that can be used directly over fire or the Fire Pan.



Art. nr 836

Grill fork

Fork with retractable handle in stainless steel and a wooden grip.



Art. nr 777

Lid 60

Weather and wind protection. Recommended if the Fire Pan stands outside all year round.



Art. nr 7211

Fire Pan Cover

Durable and water-repellent protection for Fire Pan 60 / 70.



Art. nr 754

Undercarriage with wheels

Makes it easy to move your Fire pan on any firm and flat surface.



Art. nr 7221

Leather apron

Practical apron made from suede leather.



Art. nr 7209

Bonfire gloves

Heat-resistant gloves for protection. Made from suede leather.

Spare parts

Bracket 60/70
Ember collector,
Chain (for pan) with clips or hook,
Chain for kettle
Grill



Art. nr 779/779k/779u



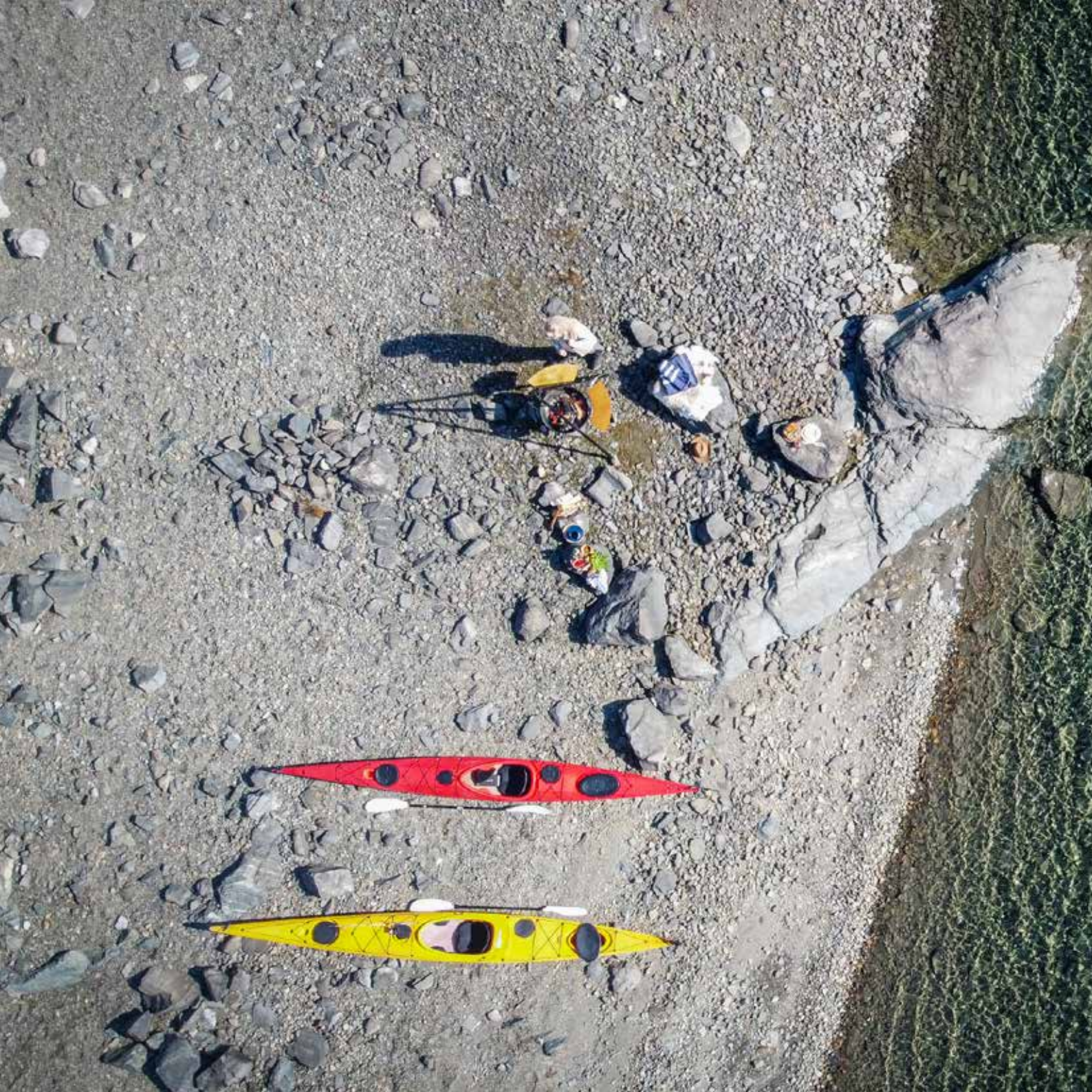
Art. nr 778

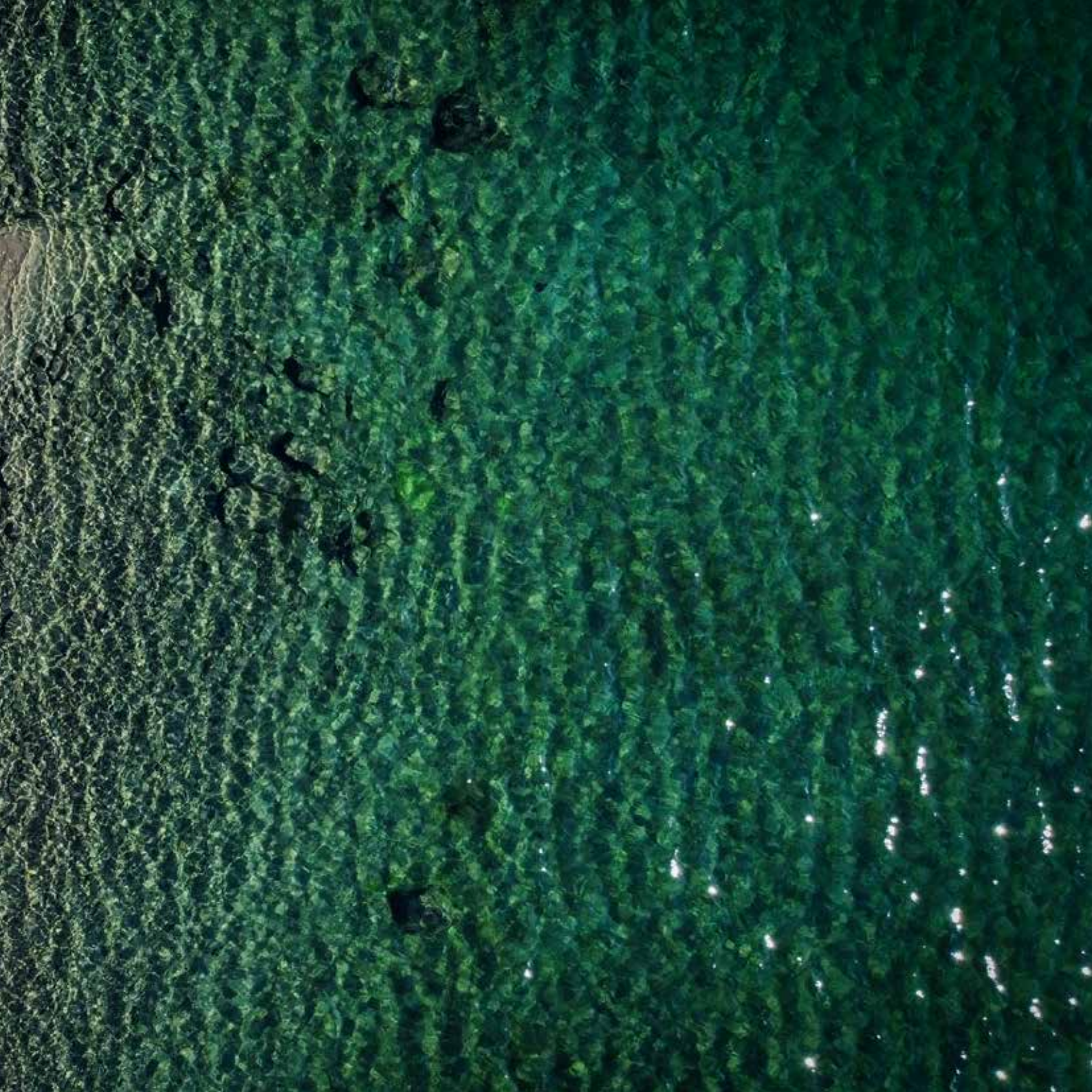


Art. nr 775



Art. nr 771/841







Kindling Cracker

The Kindling Cracker is the ingenious tool from New Zealand that makes splitting firewood a breeze. The clever design makes it very easy to use and crucially keeps you safe.

Kindling Cracker STANDARD

A clever wood splitter made from topgrade, recycled cast iron. Safe for everyone. Makes perfect sized kindling for your fireplace, stow or fire pan in seconds.



Art. nr 2860



Art. nr 2862

Kindling Cracker LARGE

A clever wood splitter made from top-grade, recycled cast iron. Safe for everyone. Makes perfect sized kindling for your fireplace, stow or fire pan in seconds.

ESPEGARD





Art. nr 2870

Sledgehammer 1.35kg

Head in lacquered massive steel, with a wooden shaft made from hickory wood. Works perfectly with Kindling Cracker.

Length: 30 cm



the great outdoors