



ESPEGARD

more time outdoors

2023



# ESPEGARD®

Our journey begins in the deep forests of Hallingdal in the mid-1980s, with the production and sale of firewood. Our time spent in nature, in fresh air with the warm aroma of campfire smoke inspired us to develop the Espegard Fire Pit – the first choice for campfires and grilling for Norwegians.

Since then, our product range has developed into a broad array of outdoor products – all based on gathering around a fire pit. Knowing that our products are helping a growing number of people enjoy simple outdoor life brings us great joy and the motivation to continue to develop our innovation and quality.

Remember: Simple moments can make lasting memories.

more time outdoors

*equipped for everyday magic*





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CLEAN-BURNING FIREPLACES



You will see this symbol in several places in the brochure.  
This indicates that the product is clean burning, meaning that it burns more oxygen through its double walls. This means that gases and smoke catch fire and burn, giving you a warmer, slower, steadier and almost smokeless fire.



CLEAN-BURNING HANGING FIRE PIT



CLEAN-BURNING FIRE PAN



CLEAN-BURNING MODULAR STOVES



CLEAN-BURNING MODULAR STOVES

TRADITIONAL FIREPLACES

The Espegard Original is a classic fire pit for traditional campfires.  
For those who don't mind the smell of campfire smoke and enjoy cooking outdoors.



ORIGINAL HANGING FIRE PIT





# CLEAN-BURNING FIRE PITS

- More heat, less smoke
- Less smoke smell in clothes and hair
- Neighbours are less likely to be bothered by smoke
- Elegant design
- For cosy campfires and cooking



For many people, the smell of campfire smoke is part of the charm of a campfire. Still, it's usually best to limit the amount of smoke. This is one of the reasons we have developed the Rein Hanging Fire Pit. By warming the air before it reaches the fire, we can achieve a cleaner combustion. The result is a much warmer fire with less smoke.

## WHAT IS A CLEAN-BURNING FIRE PIT?

First of all, the Rein Hanging Fire Pit has a large hole in the base of the drum, for better oxygen flow. We have also designed a "clean-burning module" – an extra drum within the drum. This module has perforated holes along the surface of the base, as well as holes along the top, which let in more air for the fire. Oxygen is distributed between the bottom and the top of the fire, which results in a secondary combustion. Essentially, this fire pit has a drum with two walls, which creates a double, clean-burning effect.



## How the Rein Fire Pit works:

### 1. GOOD OXYGEN FLOW

Cold air is drawn in through the opening in the base of the fire pit drum.

### 2. OXYGEN IS HEATED

Air is heated between the walls of the fire pit drum and the clean-burning module, and then flows upward.

### 3. CLEAN-BURNING EFFECT

Heated air is led from the top back down to the fire, igniting the flue gas from the combustion in the fire pit.



## TIPS AND ADVICE:

Build a good fire! Dry, thinly cut firewood will provide good heat and little smoke.

Birch wood burns slowly and steadily and is perfect for a campfire. Spruce and aspen tend to create more sparks.

A couple of fuel briquettes will make it easier to light the fire.

Don't build the fire too high.

Make sure the fire is completely extinguished before leaving it.





Scan the code and  
learn more about  
Rein Premium

## REIN PREMIUM FIRE PIT 60

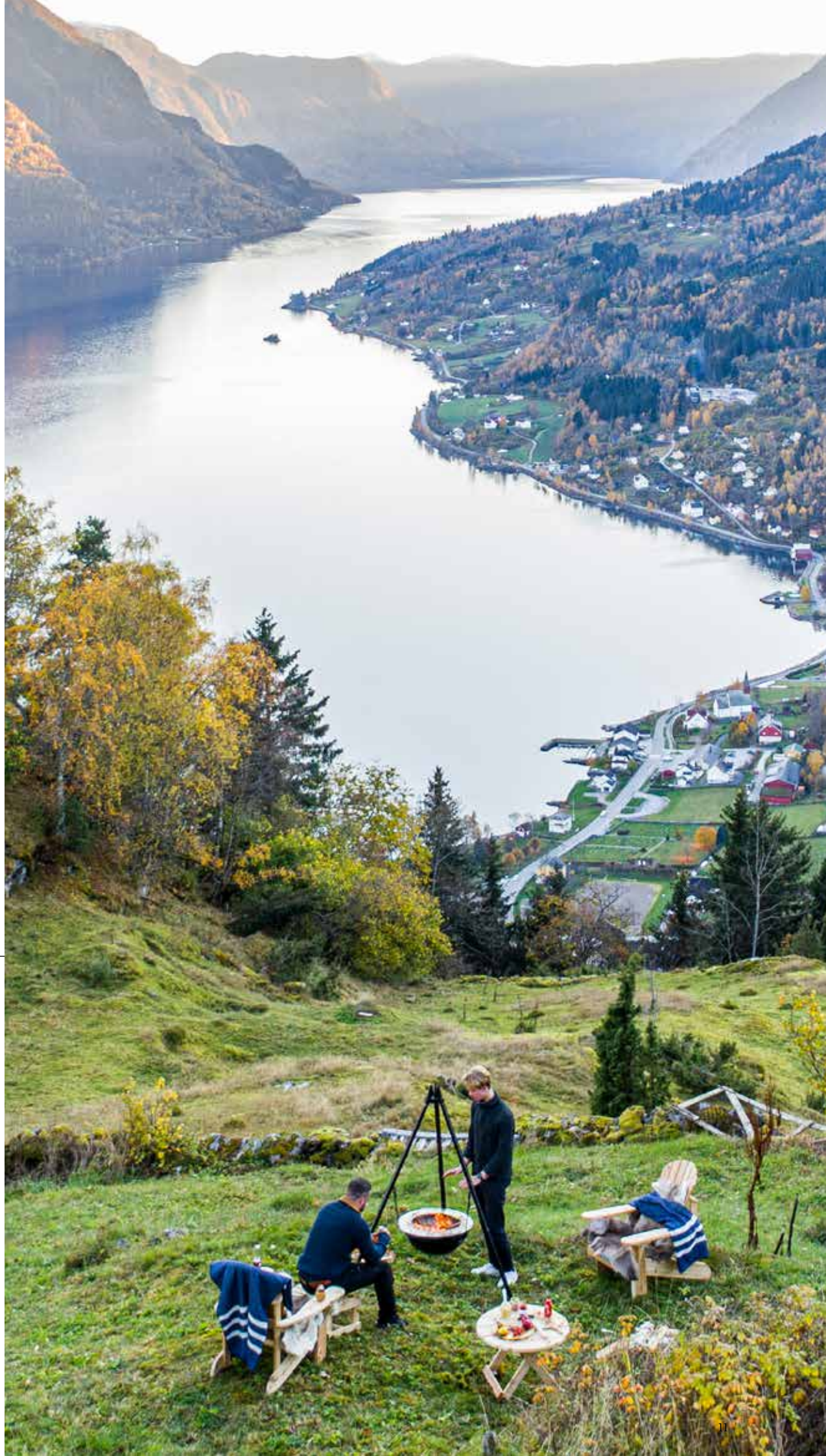
H: 180 cm / Ø: 60 cm / Weight: 21 kg

Item no. 7760

- **Clean burning**
- **More heat, less smoke**
- **Elegant design**
- **Tripod stand with simple click assembly**
- **Deep, enamelled steel drum**
- **For cosy campfires and cooking**

A stylish and exclusive fire pit with a distinctive design, functions and materials. The extra deep, enamelled steel drum provides excellent oxygen flow for a warm and clean-burning fire. The tripod stand was developed for simple click assembly and can easily be adjusted to the surface level.

**ACCESSORIES INCLUDED:** Suspension chain for drums // Ember pan // Grill grate in stainless steel

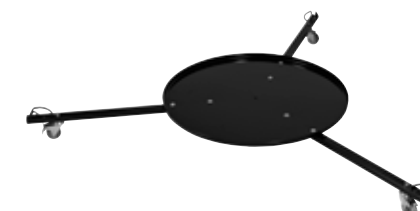


## POPULAR ACCESSORIES



Item no. 7211

**Fire pit drum cover 60 and 70**



Item no. 754

**Fire pit stand**



Item no. 766

**Coffee kettle**

Find more accessories on p. 16 and p. 30





# ORIGINAL FIRE PIT

- Norway's most popular fire pit
- Robust and durable
- Campfire atmosphere
- Lots of accessories
- Perfect for cooking

With the Original Hanging Fire Pit, you can light a fire more safely and still maintain that genuine campfire atmosphere. The Espesgard Hanging Fire Pit is an original – a classic product that never goes out of style. Enjoying your leisure time around a warm fire is a true pleasure.

## GATHERING AROUND A CAMPFIRE

Out on Hardangervidda, people have been hunting, fishing and trapping since 6500 BC. Fire has always been an essential source of heat, and key to our survival. An important outdoor gathering place for warmth, storytelling and cooking. A fire pit is also the perfect gathering place.

Sitting around a fire pit outdoors is good for the soul. Here we can share life's joys and challenges. Solve life's mysteries or tell a joke or two. Take out the guitar and join in a singalong. Enjoy a delicious meal. Or simply relax and daydream in the light of the fire.

Espesgard Original is a safe and practical hanging fire pit. The height of the enamelled steel pan and the tripod stand can be easily adjusted. Lifting the fire up from the ground lets you light a fire without worrying about the surface.

It is essential to extinguish the fire properly. Let the fire burn out and cool down. Make sure that the fire is completely extinguished and safe before you leave the fire pit. Place any ashes into an ash bucket. Place a fire pit lid on top afterwards to protect the drum. Clean the grill with soap and water.



## A GOOD FIRE ADDS TO A MORE ENJOYABLE EXPERIENCE

Campfires have always been essential for our survival and as a social gathering place.

There are several ways to light a fire.

Here you can learn more about how to build a fire and the types of wood that are best suited for different campfires.



### PYRAMID FIRE LAY

The pyramid fire lay is often used as a base for lighting most types of fires.

The fire is built up from within.



### PAGODA FIRE LAY

A pagoda fire lay has four sides and can be either compact or airy, with space between the logs. An airy pagoda fire burns quickly, which makes it perfect for cooking. A more compact fire burns more slowly – better for warming cold hands.

## TIPS AND ADVICE:

Build a good fire! Dry, thinly cut firewood will provide good heat and little smoke.

Birch wood burns slowly and steadily and is perfect for a campfire. Spruce and aspen tend to create more sparks.

A couple of fuel briquettes will make it easier to light the fire.

Don't build the fire too high.

Make sure the fire is completely extinguished before leaving it.





Scan the code and learn  
more about Original

## ORIGINAL HANGING FIRE PIT

H: 180 cm / Ø: 60 cm / Weight: 21 kg

Item no. 770

### NORWAY'S MOST FREQUENTLY SOLD FIRE PIT!

- **Robust and durable**
- **Safe fire**
- **Perfect for cooking**
- **A wide range of accessories**

The Espesgard Fire Pit is a classic product suitable for use in the mountains, by the sea, and in the city. Whether you have a passion for cooking over an open fire or just want to enjoy the warmth of the flames. We have a wide range of accessories – everything from a cast iron grill tray to a popcorn pot. In other words, plenty of good reasons to have a fire as often as you like.

**ACCESSORIES INCLUDED:** Grill grate in stainless steel // Suspension chain for pots and kettles // Ember pan



## POPULAR ACCESSORIES



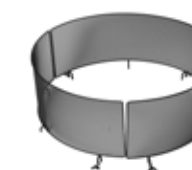
Item no. 7211

**Fire pit drum cover**



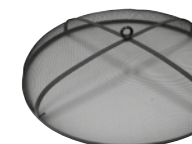
Item no. 777

**Lid 60**



Item no. 774

**Fire guard 60**



Item no. 829

**Fire guard lid 60**

**Find more accessories on p. 16**





Popular accessories for the hanging Fire Pit and Fyrfat Fire Pit 60



Item no. 7217

Ash bucket

● Fits Original ● Fits Rein ● Fits Fyrfat



Item no. 829

Fire guard lid 60

● Fits Original ● Fits Rein ● Fits Fyrfat



Item no. 8012

Wind and heat shield

● Fits Original ● Fits Rein ● Fits Fyrfat



Item no. 7211

Fire pit cover 60 and 70

● Fits Original ● Fits Rein ● Fits Fyrfat



Item no. 777

Lid 60

● Fits Original ● Fits Rein ● Fits Fyrfat



Item no. 5025

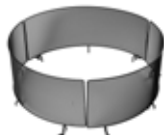
Wool blanket, grey with yellow stitching



Item no. 7209

Campfire gloves

● Fits Original ● Fits Rein ● Fits Fyrfat



Item no. 774

Fire guard 60

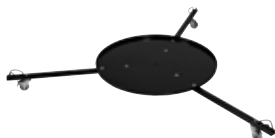
● Fits Original ● Fits Rein ● Fits Fyrfat



Item no. 842

Wooden side table 60

● Fits Original ● Fits Rein ● Fits Fyrfat



Item no. 754

Fire pit stand

● Fits Original ● Fits Rein ● Fits Fyrfat





# FIRE PAN – A FIRE PIT ON LEGS

- Fire pit on legs
- Practical and easy to move
- Clean-burning
- Cosy campfire feel

The Fire pan is a fire pit on legs instead of a stand. It has the same quality and can be used all year round. The Fire pan is easy to transport and takes up little space. It also has a wide range of accessories for better flexibility and safety. A Fire pan is elegant and is almost like having a campfire on the ground. If you're looking for a cosy campfire feel, this is the product for you.

## WHAT CAN YOU DO WITH A FYRFAT FIRE PIT?

You can take your Fire pan to your favourite beach, to the cabin, over to the neighbour's house, or to a scenic viewpoint. Use it for grilling, for warmth, for atmosphere, or for making coffee. There are also plenty of good options for outdoor cooking with a Fire pan, whether you just want to grill hot dogs, or you prefer to step up and prepare delicious meals for your guests.

### Fire safety

It is essential to extinguish the fire properly. Let the fire burn out and cool down. Make sure that the fire is completely extinguished and safe before you leave the fire pit. Place any ashes into an ash bucket. Place a fire pit lid on top afterwards to protect the drum. Clean the grill with soap and water.



## General information and instructions for the Fyrfat Fire Pit

You can burn wood in the Fire pan, but don't build the fire too high. The drum will then get very hot and it may be difficult to control the flames. A fire guard and drum lid are great accessories to ensure a safer fire pit. Never leave a burning fire. Have a water hose or a bucket of water handy to ensure a safe fire. Make sure to extinguish the fire completely before heading in for the night.

### What type of wood should you use for the fire?

You can use any type of wood in the Fire pan. We recommend avoiding wood that creates a lot of sparks, such as spruce and aspen. The wood should be completely dry. To find out, try banging two logs together. This should produce a sharp sound. It's a good idea to use thinly cut firewood. This will produce good flames and little smoke. Thicker logs will often cause more smoke. You can also use charcoal or fuel briquettes if you're grilling hotdogs or roasting marshmallows.

### Tips for cooking over a fire pit!

- Start cooking when there are embers or smaller flames. Then there is less chance that the food will burn.
- Feed the fire with some kindling now and then to ensure a good, even heat.
- Take your time and enjoy the fresh outdoor air!

## TIPS AND ADVICE:

Build a good fire! Dry, thinly cut firewood will provide good heat and little smoke.

Birch wood burns slowly and steadily and is perfect for a campfire. Spruce and aspen tend to create more sparks.

A couple of fuel briquettes will make it easier to light the fire.

Don't build the fire too high.

Make sure the fire is completely extinguished before leaving it.





Scan the code and  
learn more about  
Fire pan Rein  
Premium



## FIRE PAN REIN PREMIUM

H: 47.5 cm / Ø: 60 cm / Weight: 17.5 kg

Item no. 7765

- **Less smoke, more heat**
- **Clean-burning effect**
- **Elegant design**
- **Enamelled steel drum**
- **Practical legs**

One of Espegard's most exclusive fireplaces. This elegant fireplace is designed for use anywhere and at any time of the year. The tripod stand provides good access to the fire. Good oxygen flow and double walls ensure a warm, clean-burning and almost smokeless fire. Extra deep, enamelled steel drum with a grill option.

**ACCESSORIES INCLUDED:** Stainless steel grill grate

## POPULAR ACCESSORIES



Item no. 7855

**Cover for Fyrfat 60**



Item no. 777

**Lid 60**

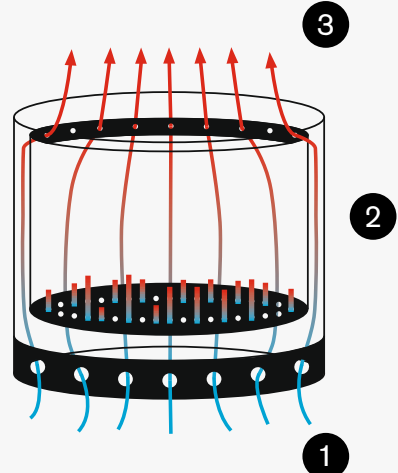


Item no. 842

**Wooden side table 60**

**Find more accessories on p. 16**





**How the Pilar Modular Stove works:**

- 1. GOOD OXYGEN FLOW**  
Cold air is drawn in through the opening in the base of the modular stove.
- 2. OXYGEN IS HEATED**  
Air is heated between the walls of the modular stove and the clean-burning module, and then flows upward.
- 3. CLEAN-BURNING EFFECT**  
Heated air is led from the top back down to the fire, igniting the flue gas from the combustion in the modular stove.

**A MODULAR STOVE IS VERSATILE**

Due to its compact size, the Pilar can be used anywhere – at home, in the park, on the beach, or at the cabin. It is less likely to bother the neighbours, as it produces very little smoke. Pilar is perfect for anyone who wants a simple, warm, odourless and cosy fire! Since you can also use it for grilling, it's obvious that this is the perfect product for a cosy outdoor fire!



**TIPS AND ADVICE:**

- Build a good fire! Dry, thinly cut firewood will provide good heat and little smoke.
- Birch wood burns slowly and steadily and is perfect for a campfire. Spruce and aspen tend to create more sparks.
- A couple of fuel briquettes will make it easier to light the fire.
- Don't build the fire too high.
- Make sure the fire is completely extinguished before leaving it.

**PILAR MODULAR STOVE**

- **More heat, less smoke**
- **No smoke smell in clothes and hair**
- **Neighbours are less likely to be bothered by smoke**
- **Takes up little space**
- **For cosy campfires and cooking**



Pilar is a smart, clean-burning modular stove that can be used in all outdoor environments. Maximum oxygen flow and double combustion ensures extra warmth and an almost smokeless fire. The double wall design gives the stove a more streamlined look and ensures better fire safety outdoors. The Pilar Modular Stove is made from black enamel and stainless steel for a long lifespan. This modular stove offers opportunities for simple cooking and is intended for year-round use.





Scan the code and learn more about the Pilar Premium Modular Stove



## PILAR PREMIUM MODULAR STOVE

H: 65 cm / Ø: 47 cm / Weight: 17.2 kg

Item no. 7755

- **Clean-burning fireplace**
- **Warm and easy to light**
- **Smart storage compartment for wood**
- **Solid quality for a long lifespan**
- **Ash drawer for easy removal**

The Pilar Premium is a clean-burning modular stove that takes up little space and can be used in all outdoor environments. It is made from black enamel and stainless steel for a long lifespan and is intended for year-round use. It has a stand with a smart storage compartment for wood, as well as a separate ash drawer for simple ash removal. This modular stove has an integrated top ring.

**ACCESSORIES INCLUDED:** Compartment for wood storage // Screws for assembly // Assembly key



## POPULAR ACCESSORIES



Item no. 7758

**Pilar Grill grate**



Item no. 7759

**Pilar Lid**



Item no. 7855

**Cover**





Scan the code and learn more about the Pilar Modular Stove



# PILAR MODULAR STOVE

H: 35 cm / Ø: 50 cm / Weight: 12 kg

Item no. 7756

- **Clean-burning stove**
- **Black enamel, compact**
- **Safe to sit close to**
- **Solid quality for a long lifespan**
- **Warm and easy to light**

The Pilar 50 is a smart modular stove with a compact design suitable for any outdoor environment. This modular stove is made from black enamel and stainless steel and can be used for cosy campfires and grilling all year round. It has an integrated top ring and comes with a smart ash drawer for easy ash removal.

**ACCESSORIES INCLUDED:** Screws for assembly // Assembly key



## POPULAR ACCESSORIES



Item no. 7758

**Pilar Grill grate**



Item no. 7759

**Pilar Lid**



Item no. 7855

**Cover**





# FIRE PIT COOKING

everything tastes better outdoors!

- **Meals taste better outdoors!**
- **Almost unlimited options for preparing food outdoors**
- **We offer a wide range of equipment for outdoor cooking'**
- **We have many exciting and inspiring recipes**

Naturally delicious. We have what you need for simple and creative cooking outdoors. Products in natural materials such as cast iron and enamelled steel ensure optimal conditions for cooking outdoors.



Scan the code for exciting recipes



## CAST IRON: Cleaning and maintenance

Cast iron has been in use for centuries and is one of the best materials for cooking. For one thing, it has entirely unique heating properties. It ensures evenly distributed heat that brings out the flavours of food. It can also be used on all heat sources. With proper care and handling, these products will last for generations.

All of our pure cast iron products are made of raw cast iron. This means that the surface of the iron is untreated and porous, with thousands of tiny pores. To ensure an optimal cooking surface, we recommend following these instructions:

1. Clean the product with warm water and mild soap. Use an ordinary dish brush. Rinse and dry thoroughly.
2. Once the product is completely dry, coat it with fat. You can spread the fat using a kitchen roll or dish cloth. We recommend coating the product with a thin layer of melted coconut fat.
3. Store the product in a dry place.



## How to create a natural non-stick surface for your cast iron pan:

1. Thoroughly coat the frying surface of the pan with fat, such as coconut fat. Spread the fat outwards and up along the edges with greaseproof paper.
2. Warm the pan over a high heat. Let it stand for 2–3 minutes under supervision. It will smoke a bit, so it may be wise to do this outdoors.
3. Dry off any excess oil and let it stand over a low heat for a little while. Repeat the treatment, if necessary, until the pan is saturated.





POPULAR ACCESSORIES FOR FIRE PIT COOKING



Item no. 724

**Frida's Fire Pit Cooking**



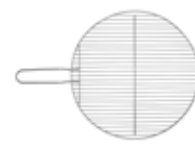
Item no. 849

**Soup pot 6 L**



Item no. 807

**Soup pot 10 L**



Item no. 771

**Grill grate 48 cm**



Item no. 766 / Item no. 765

**Coffee kettle 2.5 L / 6L**



Item no. 833

**Roasting pan**



Item no. 834

**Popcorn pot**



Item no. 755

**Waffle iron**



Item no. 756

**Toasting iron**



Item no. 7060

**Wok pan 40**



Item no. 7221

**Leather fire pit apron**



Item no. 836

**Barbecue skewers**



Item no. 825

**Barbecue set**



Item no. 7071

**Grill tray**





Scan the code and learn more about Kindling Cracker.



Item no. 2860

### KINDLING CRACKER STANDARD

H: 31 cm / W: 23 cm / C: 16 cm



Item no. 2862

### KINDLING CRACKER LARGE

H: 43 cm / W: 27,5 cm / C: 22 cm

## KINDLING CRACKER ACCESSORIES



Item no. 2870  
**Sledgehammer 1,35 kg**



V. nr 2861

**Cover for Kindling Cracker  
Standard**



V. nr 2863

**Cover for Kindling Cracker  
Large**

# KINDLING CRACKER

## the safest way to split wood!

- The original from New Zealand
- Safe and easy to use
- Made of high quality cast iron
- Bolt holes allow for permanent mounting

Made in Australia from recyclable, high quality cast iron, with an award-winning, patented design. An ingenious invention that ensures safe and efficient splitting of small wood. Fun to use by both young and old, with no need for a sharp axe to get the job done. Comes in two sizes.

### SAFETY WHEN CLEAVING:

When cleaving large logs, the best tool is a sharp and heavy splitting axe. When working with this kind of equipment, concentration is important to avoid injuries. For smaller logs on the other hand, the axe can be too large and unsafe to use. We recommend using the Kindling Cracker for this task. Bolt it into the chopping block for a stable base, and cleave with a blunt sledgehammer for perfect precision.

### TIPS:

Did you know that frozen or damp wood is the easiest to cleave? If the wood is to be stored uncut over time, it's a good idea to cut grooves through the bark in lengthwise direction of the log. This will allow some of the moisture to evaporate and the wood will dry faster.









ESPEGARD

[espegard.com](http://espegard.com)