

 DIAMANT GRILL®



Neumärker®

Your Diamant Grill® partner:

DIAMANT GRILL®



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HOMEPAGE





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INTRODUCTION

Dear grill-enthusiasts,
foodies and part-time gourmets,
slow food junkies and BBQ-aspirants,

I would like to introduce our first Diamant Grill® catalogue to you by citing the following quote of Ferdinand Porsche:

**“I COULD NOT FIND
THE SPORTS CAR OF MY
DREAMS, CONSEQUENTLY
I BUILT IT MYSELF.”**

Ferdinand Porsche

Similar to this extraordinary idol it felt while inventing the world innovation Diamant Grill®.

As a passionate charcoal “griller” I became conscious that there is little space for innovation in the traditional world of grilling.

Until now the modern grill world has been defined and dominated through a small amount of simple and copied designs. Don't try anything which is different is the slogan.

However this outdoor kitchen, grilling instrument and luxury tool called – Diamant Grill® – commences a new age of grilling history. The symbiosis of unique design and cutting the edge technology extends the possibilities of outdoor cooking remarkably.

A centuries old way of cooking called Kama-do and the high-value craftsmanship in stainless steel make the Diamant Grill® a premium device and instrument for part-time cooks, star chefs and foodies.

As a perfect extension the Diamant Grill® comes along with a vast range of accessories.

Discover the unlimited possibilities of this upper class grill. Unleash the star chef within you and try the unique Diamant experience.

We are looking forward to your feedback!

**THE THINGS WHICH ARE
POSSESSED BY EVERYONE
CREATE NO DREAMS.
ONLY THE THINGS THAT
EXCITE AND STAND OUT
EVOKE OUR
DEEPEST
DESIRE.**



Robin Hellwinkel, CEO
Ernst Neumärker GmbH & Co. KG





DIAMANT GRILL®: WHAT WE ASPIRE?

WE BELIEVE IN A WORLD WHERE **EVERY-**
BODY CAN BE A GOURMET CHEF AND **<**
LIVE ONE'S LIFE UP TO THE FULLEST. **>**

We - the Diamant Grill® team - think that everybody has the power to influence their environment positively through their own decisions. A healthy life style, chatty cooking evenings and a versatile nutrition contribute to spread this idea.

Many people are satisfied with just putting a piece of meat on the fire place. This is just not enough for us...

We are convinced that there is a deeper connection between food and fire. The symbiosis of design and technique enables

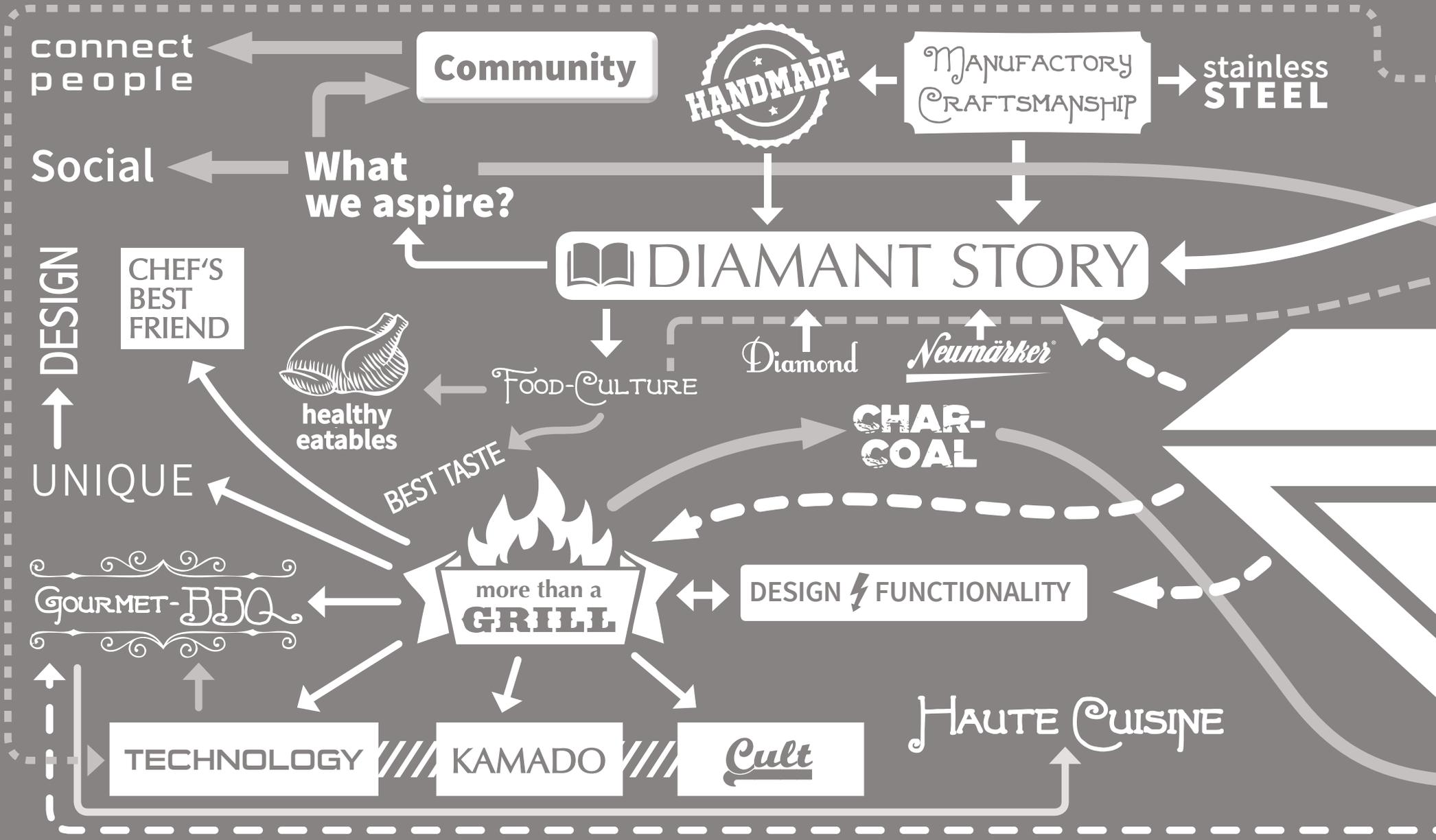
the true and unique Diamant experience.

We describe ourselves as adventurous connoisseurs who are constantly looking for new challenges, apart from the everyday life.

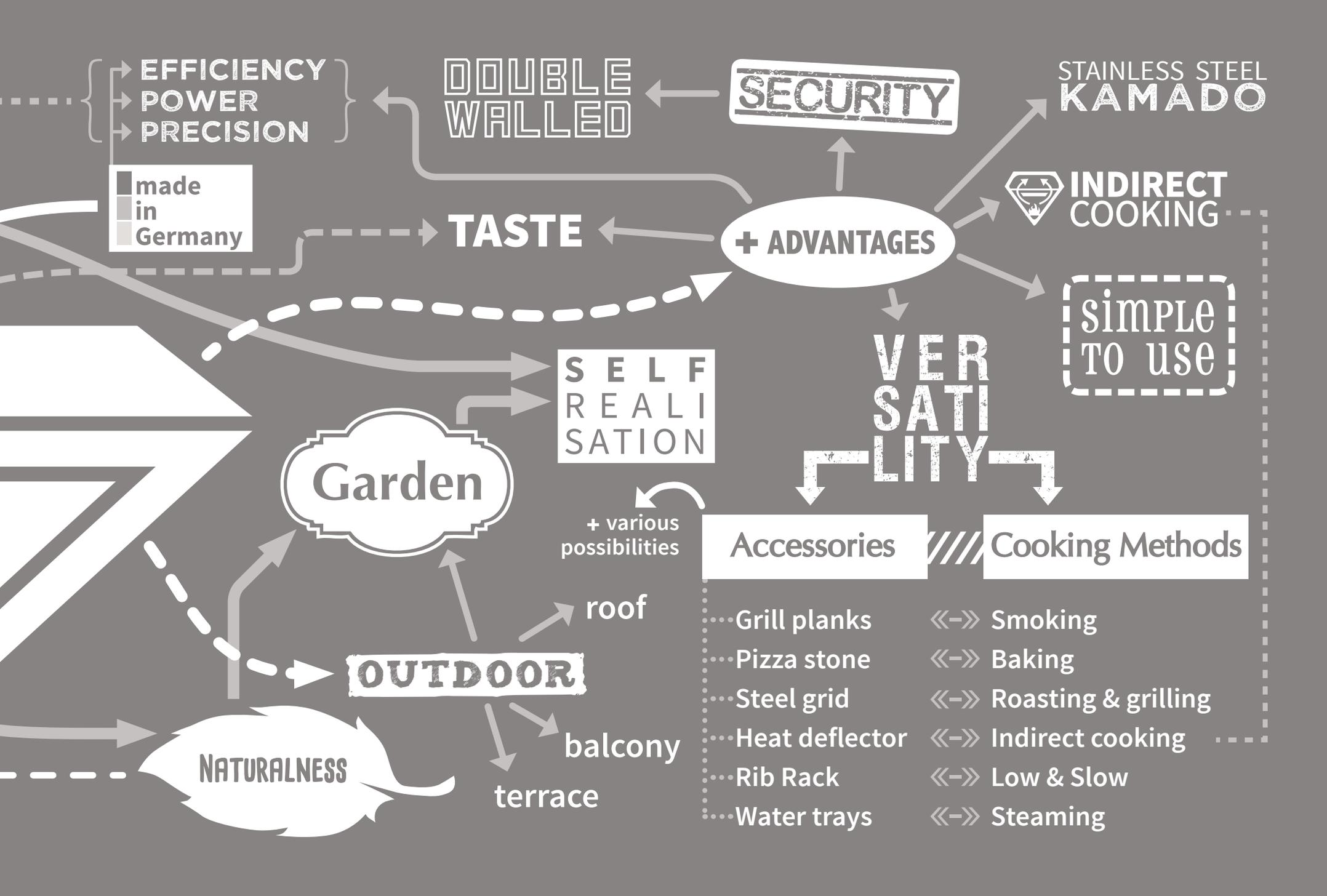
Our friends are foodies, but who are they? Foodies are an exalted group of people who value a balanced nutrition, experimental and adventurous recipes as well as a hedonistic life style and live the life to the fullest.

Do you believe in the same principles? Then join us and become a Diamant Grill® chef.





THE DIAMANT GRILL® EXPERIENCE



EFFICIENCY
POWER
PRECISION

DOUBLE WALLED

SECURITY

STAINLESS STEEL
KAMADO

INDIRECT COOKING

+ ADVANTAGES

TASTE

made in Germany

VERSATILITY

simple TO use

SELF REALISATION

Garden

+ various possibilities

Accessories

Cooking Methods

OUTDOOR

roof

balcony

terrace

NATURALNESS

- ...Grill planks
- ...Pizza stone
- ...Steel grid
- ...Heat deflector
- ...Rib Rack
- ...Water trays

- «-» Smoking
- «-» Baking
- «-» Roasting & grilling
- «-» Indirect cooking
- «-» Low & Slow
- «-» Steaming

DIAMANT GRILL®: FOOD CULTURE

IN A CONSTANTLY **ACCELERATING AND INTER-CONNECTED** WORLD THE TRUE VIRTUE OF OUR EVERYDAY LIFE BECOMES TIME TO REST - AND TO ENJOY **SLOWLY, COSCIOUSLY AND NATURALLY.**

Did you recently treat yourself to something special?

Trapped in our hectic routine we do not think enough of ourselves and neglect to pursue a healthy life style. However this is the only way to get the power and energy for a successful life.

SLOW COOKING... means to cook and grill without watching the clock, without stress and free of any pressure. Food like vegetables are cooked gently at low temperatures over a long period of time.

As a consequence important nutrients are

preserved which contribute to an active feeling of life. The healthy aspect of grilling is first of all possible through the usage of the deflector. This is one of many Diamant Grill® accessories, and likely the most im-

portant. It prevents the direct heat of the glowing charcoal and the contact with the open fire. It is the perfect tool for slow cooking. The food culture of the Diamant Grill® is no short term trend. It's your personal decision for your future.

WITH THE DIAMANT GRILL® YOU WILL BE THE OWNER OF AN OASIS LIKE THAT. ESCAPE FROM YOUR DAILY ROUTINE AND EXPERIENCE UNIQUE MOMENTS. EXPLORE A HOLIDAY RESORT HIDDEN DIRECTLY IN YOUR GARDEN - AT ANY TIME OF THE YEAR.



THE DIFFERENT COOKING METHODS

EXTRAORDINARY VERSATILITY THROUGH **PRECISE TEMPERATURE CONTROL**. DISCOVER THE ENDLESS **POSSIBILITIES** OF FOOD PREPARATION.

Low & Slow

Pure flavour! That's the way to prepare meat like a pro. Through cooking at low temperature your roastbeef, spare ribs, pulled pork and poultry become incomparable juicy and tender. The meat is cooked slowly and gently between 95°C and 145°C over a period of 3 up to 24 hours. Hence it has enough time to absorb the intensive flavours of the smoking wood chips. The supreme discipline of BBQ.

Grilling & Roasting

Quick and easy! Give your steaks, burgers, sausages, fish and chicken breast the unique branding from a cast iron grid. With the Diamant Grill® you transfer your perfectly marbled steak into a modern „Chef d'oeuvre“.





Indirect Cooking

The Heat Deflector is the most important accessory to turn your Diamant Grill® into an entire professional kitchen. Placed between the hot charcoal and your food the deflector protects your meals from the intensive direct heat. A hot air flow is being created under the lid which ensures an even heat like in a convection oven and allows versatile cooking possibilities.

Smoking

Refine your flavour creations with completely new nuances. Different smoking woods give your food a subtle taste of smoke and intensify the flavour experience. Whether for fish, meat or vegetables. Every kind of wood has a special taste and the possibilities of combinations are numerous.



Baking

Bake pizza, bread, cakes and pies on your Diamant Grill®. The even heat under the lid and the baking stone make a true charcoal-fired stone baking oven out of your barbecue grill.

Steaming

Cook your vegetables, pasta and salmon in the mild steam of boiling water. The heat deflector has incorporated water tubs that are placed over the hot charcoal. As a result the important vitamins and nutrients are preserved and you can serve your colourful vegetables.



DIAMOND MYTH

Ever since diamonds have been a myth and had a magical impact on people. The history of diamonds within human society began 3000 years ago in old India where maharajahs were obsessed by their appearance.

Despite the fact that the word diamond has its origin in Greece (adamas = meaning the untameable), diamonds were not known in

the ancient Greece. On the contrary diamonds were popular in the old Empire of Rome and it was widely common that people believed in their supernatural power.

Made of carbonate, formed under pressure and high temperatures the diamond became a legendary jewellery over the course of time.

Unfading, indestructible, incomparable and with eternal beauty diamonds bewitch their owners around the world and provide them with a special social status.



KAMADO FASCINATION

The origin of the first Kamado cookers and grills has been detected 3000 years ago. Cooking vessels made of clay have been used in the ancient Chinese culture.

The Kamado way of cooking spread over the world and became particularly popular in Japan in combination with an additive dome lid.

This new extraordinary cooking device has been named “mushikamado” with the short version Kamado meaning a stove or cooking range.

The versatile applicable grill is defined through the functionality of controlling the air stream and thus the heat control through a system of dampers.

Widely spread are Kamado grills made of ceramics in order to retain the heat for hours. Unfortunately those ceramics are rather porous due to their naturalness and are easy to break.

As a result we conceived a Kamado made of the best and most robust stainless steel combined with a massive steel core in order to store the heat constantly.



THE GARDEN: PLACE OF SELF-REALISATION

LONG BEFORE MANKIND EUPHEMISED LANDSCAPES THROUGH POETRY AND ART FIRST GARDENS HAVE BEEN CREATED.

Nature was tamed already in the early Egypt and Orient and turned into blooming landscapes dedicated to kings and Pharaohs.

The meaning derives from the original Indo-European word “ghorto” which means enclosed and protected place. Likewise the word garden symbolises the Persian word “pairidaeza” which is the spring of the modern notion paradise.

Gardens embody protected oases or different realities patronising us from the threats of the outside world.

Moreover gardens are peaceful places where nature is predictable and defeated. An enclave where men dictate and rule.

Spare time, communality, sociability and personal experiences shape our memories related to gardens.

Desires for harmony and aesthetics awake the power of self-actualization in everybody feeling familiar in his garden.

The garden becomes the center of our private life and destination of the Diamant Grill®.







PRODUCT ADVANTAGES

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FIRST GERMAN STAINLESS STEEL KAMADO

The Kamado principle is an ancient method of cooking which has its origin in India.



READY FOR INDIRECT COOKING

Indirect cooking while working with slow temperatures maintains important nutrients within the food.



VERSATILITY

Grilling, smoking, barbecuing, roasting, baking and steaming on one outdoor kitchen.



EFFICIENCY

With the same amount of wooden charcoal the Diamant Grill® can be used at least 3 times longer than ordinary grills. The massive steel ring retains the heat.



PERFORMANCE

Ultra-fast heating up time: After approx. 25 min. ready for usage at high temperatures (dependent on used charcoal and humidity) due to the funnel principle.



PRECISION

Easy temperature control through two separated air shafts.



THE ORIGIN



GERMANY IS WELL-KNOWN AS THE MOTHERLAND OF
“POETS AND THINKERS” AS WELL AS OF THE INVENTORS.



We are proud of proceeding with our production site in Germany and we are certain that you - as a future Diamant Grill® fan - will appreciate that.

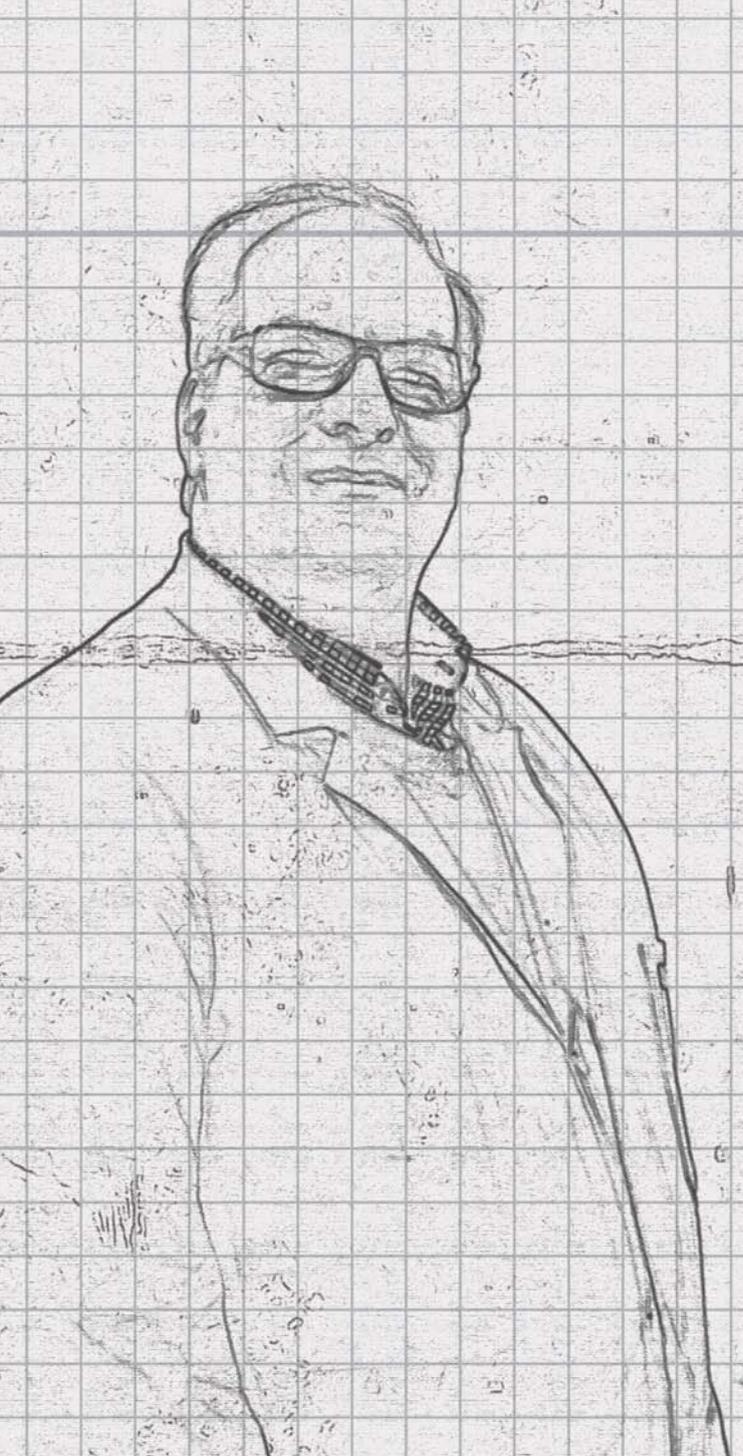
To maintain a production in Germany means having the courage to compete with the low-cost competition and to define oneself through high-level craftsmanship and quality.

We at Neumärker, as the manufacturer of the Diamant Grill®, are able to use our long-term experience in metal processing expediently for our new product.

Founded in the year 1894 our company looks back on a long tradition while never neglecting the future progress. Every Diamant Grill® results from a complex production process and is completely hand-made in Germany. Every diamond is a unique product of our manufactory.

Located in the green idyll of the German Sauerland, it's here where the nature-close product comes to life.

You have questions? Please contact the Diamant Grill® partner of your choice.



DESIGN vs. FUNCTIONALITY

THE DIAMANT GRILL COMBINES THE FEATURES OF THE CLASSIC **KAMADO-COOKING** WITH A NEW PERFECTION OF DESIGN BEING BOTH **NATURAL AND GEOMETRIC.**

Peter Hülle, Head of the Technical Product Development at Neumärker

What makes a product a cult? This was the first question occurring while creating the Diamant Grill®. We believe that a cult product consists of more than just mere functionality. A cult is made out of a product if it overcomes the threat of being a fad, creating a strong basis of supporters with an own community and persists in a fast moving world in comparison to common trends.

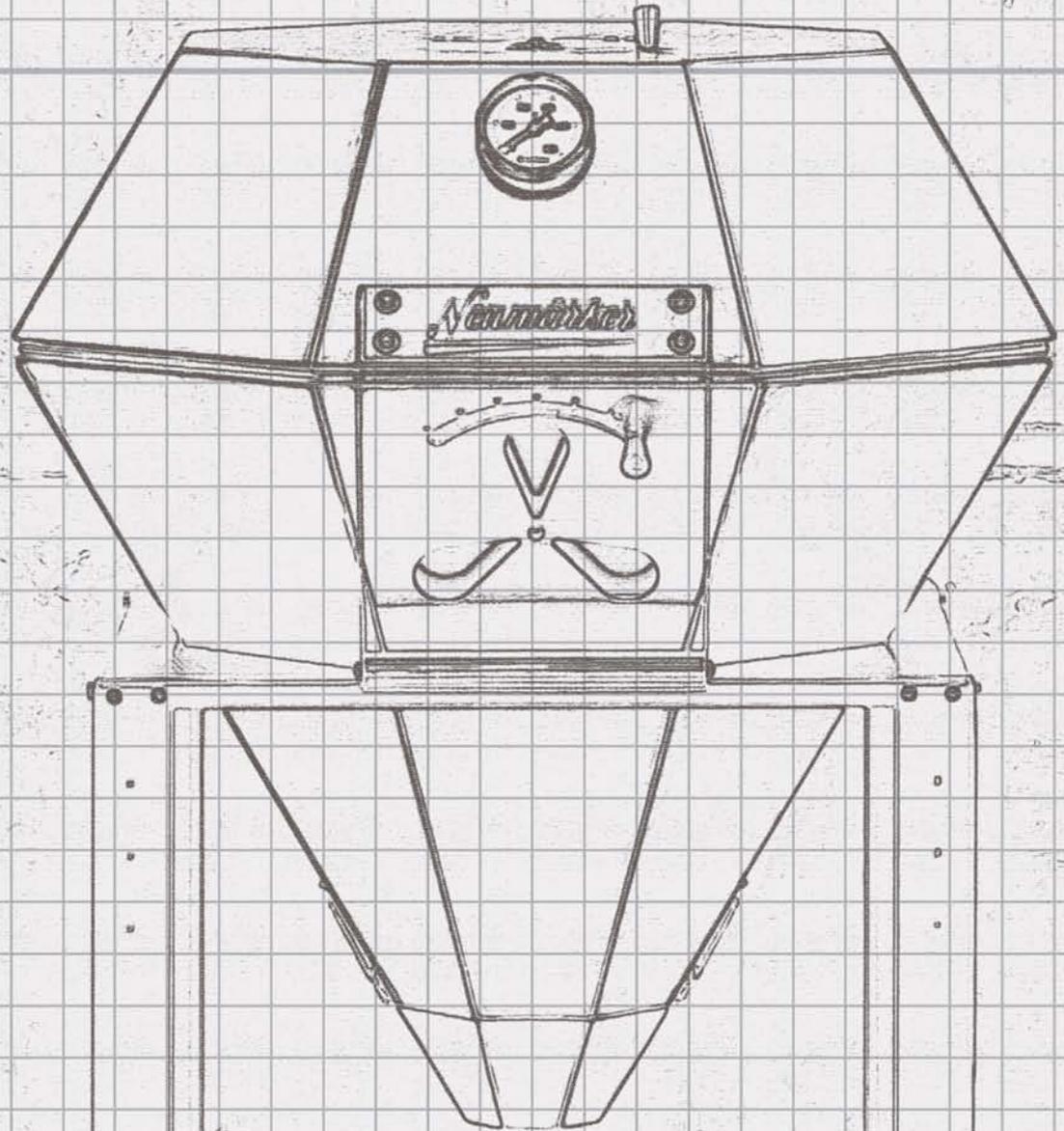
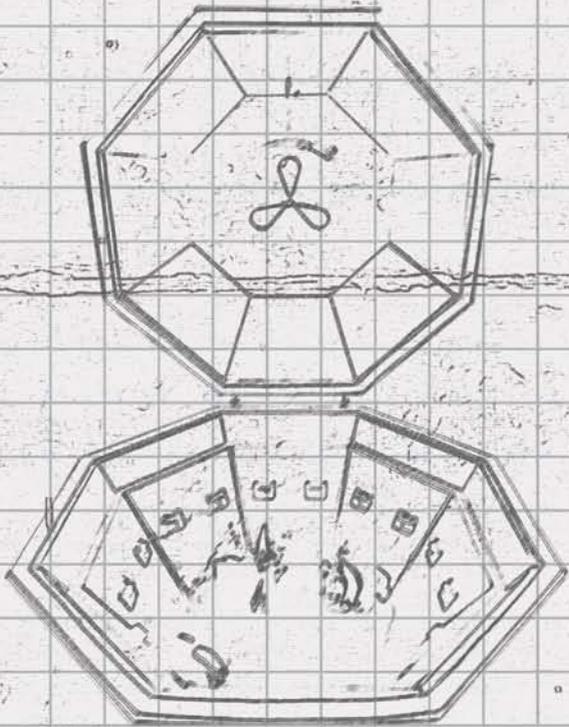
In our point of view the only way to this goal is to create something with a special design, a reliable functionality and a superior brand goal.

The Diamant Grill® as an exclusive and special ambiance creating lifestyle object possess the precondition to achieve the status of a cult product.

FORM FOLLOWS FUNCTION

This old saying is still valid. Nowadays, however, it is important to have a balanced ratio of form and functionality in order to create a product which excites.

Be ready to be inspired!





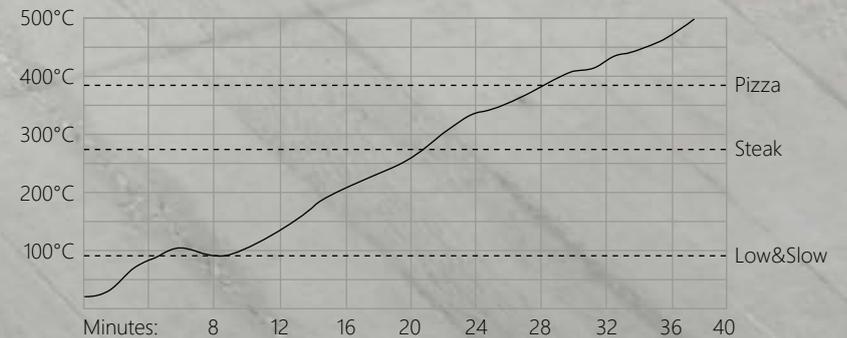
EFFICIENCY AND PRECISION

Constant temperature up to 48 hours with only one charcoal filling. Due to the minimal air stream the charcoal is constantly glowing the whole runtime at the required temperature.



POWER AND PERFORMANCE

Ultra fast heating-up time: In 15 minutes at constant 130°C, after only approx. 25 min. ready for operation at high temperatures (dependent on used charcoal and humidity) due to the funnel principle.



All data and measurements come from intensive tests.
The determined values depend on external factors and may vary in individual cases.

THE TECHNOLOGY

GRILL SURFACE	Ø 64 cm
TIME TO HEAT UP 0° - 130°C	approx. 15 min.
TIME TO HEAT UP 0° - 250°C	approx. 25 min.
HIGH BAKING TEMPERATURE Ideal for baking pizza	> 400°C
MAXIMUM RUNTIME Runtime with one batch of charcoal (depending on charcoal quality and grill temperature)	up to 48 hours

1. The air gets into the firebox through the double-walled stainless steel body
2. On the fire grid the charcoal is provided with a steady stream of fresh air
3. The optional deflector plate is a great accessory that protects your food from the heat of the charcoal and the direct fire for even cooking results
4. There is an even ventilation of hot air under the dome where you can cook your food easily

