



MUSTANG

THE SUPREME GRILLING EXPERIENCE



GRILLS

Connoisseur

a gourmet choice

**Let's barbeque on
an open flame**

**Pizza
made in
gas grill**


Smash Burger
*is on everyone's
lips now*


For *true* connoisseurs!



Watch the video of the **Connoisseur gas grill** by scanning the QR code

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Connoisseur is new for this season!

The grills in the Mustang Connoisseur range are jam-packed with new technical features.

Their infrared side cooker also serves as a grill. The cooker reaches a temperature of approximately 800 °C in a matter of seconds. When meat is cooked at such a temperature, the surface is quickly seared, keeping the meat moist and juicy.

Thanks to the new structure of the burners, the flame also burns at the front of the burners. This allows for utilizing the entire grilling area to be used for efficient barbequing.

The right-hand side of the grilling area features a power burner that has more heating power than the other burners, making it possible to sear meat surfaces quickly or grill foods at higher temperatures.

There is a separate round grate in the middle of the grilling grates that can be replaced with different accessories in the Mustang Multigrill System range.

TIP!
In the Connoisseur, the gas bottle can be stored in the cabinet below the grill even during grilling.

You need these to succeed



Connoisseur with three burners
(613313)



Connoisseur with four burners
(613318)



Connoisseur with five burners
(613334)



See all products at mustang-grill.com/en/category/grills/gas-grills/

Infrared side burner



Power burner



Multigrill grid




Create the summer kitchen of your dreams
with *Multigrill* accessories



See tasty recipes, such as
**prawn wok with Udon noodles and beef
entrecôte with ratatouille,**
by scanning the QR code or at:
mustang-grill.com/en/recipes/

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Accessories in the Mustang Multigrill System

Many of our gas, charcoal and outdoor grills as well as fire pits feature grilling grids with a separate round Ø 30 cm grid in the middle. You can replace this grid with an accessory from the comprehensive Mustang **MGS or Multigrill System** range.

With MGS accessories, you can prepare pizza, wok vegetables quickly or make pancakes, for example, by replacing accessories.

The MGS selection also features a paella pan, a chicken roaster and rectangular cast iron pan set. These accessories are not used to replace the round grate, but placed directly on top of it.

TIP!
Mustang Sapphire grills have their own accessory range, and many of the accessories in this range can also be used on the Multigrill System grate.

You need these to succeed



Cast iron pan Multigrill (603435)



Cast iron pan Multigrill (316743)



Cast iron grilling plate Multigrill (325036)



Cast iron wok-pan Multigrill (603438)



Pizza stone Multigrill (316871)



Cast iron pan set (327531)



Chicken roaster (324710)



Paella pan Multigrill (298067)

See all products at mustang-grill.com/en/accessories/



Pizza on the gas grill


*Buon
appetito!*



Learn more about the comprehensive Mustang **pizza accessory range** by scanning the QR code or at: mustang-grill.com/en/category/pizza-en/

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Pizzeria in your own backyard

The Mustang pizza oven is the optimal accessory for your gas grill. It will transform your conventional gas grill into a pizza oven. Use the oven to bake pizzas with a crispy crust, different types of bread and roasted meat and vegetables.

Check out delicious recipes by scanning the QR code or visit the website

Pizza from a hot grill with a homemade sauce

mustang-grill.com/en/recipes/pizza-from-a-hot-grill-with-a-homemade-sauce/



You need these to succeed

Precision scale (615272)



Pizza cutter (613115)



Pizza baker for gas grill (313247)



Pizza spatula
Premium 40 cm
(615095)



Pizza cutter
(604021)

Pizza dough raising box L (611926)



Dough spatula
(611859)



See all products at mustang-grill.com/en/category/pizza-en/





Burgers on the grilling plate



Watch the
Smash burger
video by scanning
the QR code

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We're not counting calories anymore – try mouth-watering smash burgers

Smash burgers have become highly popular, and for good reason, as they are so delicious! Use the Mustang grill and accessories to make mouth-watering burgers in no time.

Smash burgers for four

Ingredients

approx. 600 g ground beef / 150 g per patty (fat content approx. 20%)
1 large red onion cut into thin rings
4 slices of Monterrey Jack and cheddar cheese
2 dl chili mayonnaise
4 burger buns (e.g., brioche or potato bun)

Instruction

A smash burger is based on a burger patty that is flattened onto the surface of a hot grilling plate. When the thin patty cooks in its own fat, a wonderfully crispy and tasty lacy edge is formed around it. To flatten the patty, you need a grill press, which can be found in Mustang's broad product selection.

Add your toppings and cheese slices on top of the patty and cover the whole thing with a grilling dome. The cheese will melt and the patty will be cooked to completion quickly under the dome. Then, all you have to do is assemble the hamburger.



You need these to succeed



Grill press (324177)



Grilling dome (604031)



Cast iron grilling plate
Multigrill (325036)



Grill spatula
(316435)



Connoisseur with four
burners (613318)



See all products at mustang-grill.com/en

Let's barbeque on an open flame





Outdoor grill Patagonia

601845

Watch the video by
scanning the QR code

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Argentinian barbequing with the Patagonia

Argentine-style grilling entails cooking meat slowly over embers or quickly on open fire. In order to apply both these methods on a single grill, you need to be able to adjust the height of the grilling grid accordingly. Mustang Patagonia provides the ideal solution for this need.

TIP!

You can also maintain the flame in one end of the firebox and move red embers to the other end. This ensures that you have enough embers for slow barbequing.

You need these to succeed



Leather grilling gloves (603430)



Poker (211321)



Outdoor grill Patagonia (601845)



Digital thermometer (324171)



See all products at mustang-grill.com/en/category/grills/charcoal-grills/



Fire therapy with outdoor firepits



Outdoor grill Oakdale

601849

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video by scanning
the QR code

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The Oakdale outdoor grill for atmospheric moments

What could be more relaxing than sitting by a fire at dusk and staring at the flames? There is something mystical and magical about fire. It attracts us so that we may not even notice how much time has passed as we have been enjoying the moment. You can create this magical moment in your backyard with Mustang outdoor grills, fire pits and fire baskets.

Steaks, spiced butter and light side dishes for four

Ingredients

approx. 200 g of beef per diner (e.g., sirloin steak or fillet, entrecote, etc.)
200 g baby asparagus or broccolini
200 g mini truss tomatoes
200 g fresh chanterelles
oil for cooking

Spiced butter:
150 g butter
1 clove of garlic
2 tbsp chopped thyme
pinch of black pepper

Instruction

Take the steaks out of the refrigerator roughly one hour before grilling. Prepare the spiced butter. Microwave the butter for approx. 10–15 seconds to soften it slightly. Mix in the chopped garlic, thyme and a pinch of black pepper.

Heat the grill. Grill the chanterelles, asparagus or broccolini and tomatoes for approx. 5 minutes turning occasionally. You can season the vegetables with salt and pepper toward the end of cooking. Coating with melted spiced butter also adds a nice touch.

Depending on their thickness and the desired doneness, grill the steaks for approx. 1–3 minutes per side and season with salt and pepper. You can add spiced butter onto the steaks toward the end of grilling or complete the dish with butter on the plate.



You need these to succeed



Grill pan oval (604040)



Grilling tool set (604045)



Outdoor grill
Oakdale
(601849)



See all products at
mustang-grill.com/en/category/grills/outdoor-fires/

Colorful cooking *in the grill*




Ring burner and the griddle

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Ring burner and cast iron pan

The ring burner is a handy accessory when you need to cook food easily and relatively quickly. By adding a cast iron pan, you can create both savory and sweet treats.

Colorful veggie wok

Ingredients

1 box of mushrooms
1 box of broccolini
2–3 bell peppers in different colors
1 box of sugar peas
1–2 red onions
1 box of Brussels sprouts
sesame seed oil for stir-frying

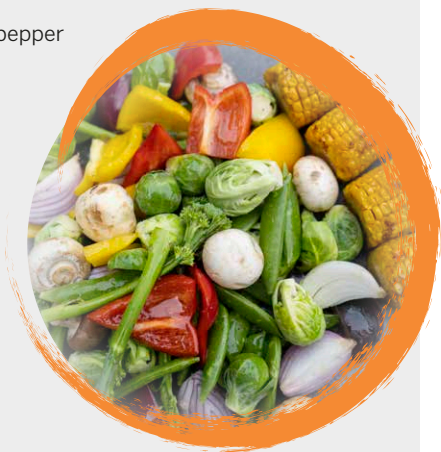
Wok sauce:
2 tsp green curry paste
2 cloves of garlic
small piece of ginger, grated
1 red chili
1 dl rapeseed oil
salt and black pepper

Instruction

Cut all vegetables into large pieces. Heat the cast iron pan and add sesame seed oil. Add the vegetables and stir-fry them for approx. 3–4 minutes, turning them occasionally. Allow the vegetables to develop a nice color, but do not cook until soft.

Prepare the wok sauce by placing the ingredients in a blender. Pour the sauce into the pan over the vegetables toward the end of cooking and fry for approx. another 1–2 minutes.

Serve the vegetable wok with boiled basmati rice or noodles, garnish with fresh coriander and lime wedges!



You need these to succeed



Cast iron pan with feet
45 cm (182674)

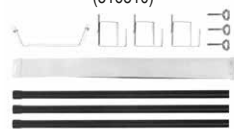


Gas ring burner
enameled (233285)



Griddle spatula
(18269)

Ring burner base with windscreen
(316510)



See all products at mustang-grill.com/en/category/grills/ring-burners/

Cleaning is next to godliness



See more **barbeque recipes and useful tips for grilling** by scanning the QR code or at: mustang-grill.com/en/grilling-tips/

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Follow these tips to clean and store your grill

Always clean your grill right after use, so that it is ready for the next use.

The grill grid and the grilling plate are cleaned by burning any grease, marinade and leftover food to ashes. Let the grill cool down and clean with a grill-cleaning brush.

The grilling plate cleaning pad with a water tank is a new product for the 2022 season. Spray some water from the tank onto a warm plate; the vaporizing water will remove dirt efficiently.

Another new product introduced for the 2022 season is the microfiber cloth, which is very efficient against dirt combined with the grill cleaning fluid. Use the cleaning cloths to wipe the outside surfaces of the grill efficiently.

We guarantee that we have the most comprehensive selection of grill cleaning brushes. There is an option for everyone.

TIP!
Clean more efficiently by adding a few drops of lemon juice to water.

TIP!
Microfiber cloths are also suitable for cleaning other hard surfaces.

Protecting the grill and its surroundings

Nothing deflates the mood like pollen covering your grill or a little message left behind by a bird. Protect your grill with a cover and keep it clean and ready to use.

Protect your deck from grease and marinade splashing from the grill with a Mustang grill mat placed under your grill. The fire-resistant mat can also be used under a charcoal grill. If hot ash or a spark falls on the mat, it will go out without setting fire to the mat.

You need these to succeed

Microfiber cloth (611876)



Cleaning pad (612117)



Click-on low pressure regulator set (329142)



Side valve low-pressure regulator set (108987)



Grill mat (303779)



Grill cover L (602303)



Grill cleaning set (298604)



Grill cleaning brush Triangle (218440)



See all products at mustang-grill.com/en/accessories/



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MUSTANG

THE SUPREME GRILLING EXPERIENCE

SHARED FOOD IS DOUBLE THE FUN

**Become a part of our family on social media
by following us!**

Be inspired by delicious images of barbequing, get the best cooking and barbequing tips
and share your own barbeque images for others to enjoy with the hashtag
#grillwithmustang

As our follower, you can be entered in monthly draws and win
great prizes for grilling!

See more detailed participation instructions at: mustang-grill.com/en/monthly-draw



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