



MUSTANG



Welcome to the Mustang family. **Get hooked on grilling.**



MUSTANG

THE SUPREME GRILLING EXPERIENCE

We are glad you found this publication. Our passion is grilling and smoking, in its many forms. We warmly welcome you to the Mustang family.

We've been researching different types of grilling and developing our brand with knowledge for years. Every griller is relevant to Mustang. In this brochure, you'll enter the multi-dimensional world of grilling. Get ready to get hooked on grilling.



Mustang chef Oskari Lahti and Brand owner Sami Sinisalo

Follow us on social media



mustanggrill

GRILL IN A VARIETY OF WAYS — ALL GRILLING METHODS ARE ALLOWED

Versatile kamado grill

All grilling methods on one grill







Tender ribs, crispy wings, juicy brisket, tasty burgers, maybe a hint of smoke... With Kamado grill you can do it all!

The ceramic kamado grill is the most versatile grill in the garden. With one grill you can quickly grill steaks over direct heat, while indirect grilling and low temperatures allow you to braise large cuts of meat for several hours without fear of drying out. The Kamado grill is also the ultimate pizza oven, especially when using a grill expander with a pizza stone on top.

By using the 5 in 1 grilling system, you can grill with direct and indirect grilling methods at the same time, which is a great feature for burger lovers, for example. You can also set the grilling grates of the grilling system at different heights and in this way make use of the different temperatures inside the grill. By using a grill expander, you can almost double the grilling area, as well as take advantage of the different temperatures inside the grill.

A rotisserie on the other hand, allows a whole chicken or a large piece of meat to rotate and cook evenly on all sides. Feel free to try different kamado accessories and enjoy versatile grilling with just one grill.

-  The star of versatility
-  Comprehensive Kamado package
-  10-year warranty in Kamado grills
-  Spare parts and support



GET THESE TO SUCCEED



325387 Kamado L 313529 Deflector Kamado L 325402 5 in 1 grilling system
Kamado L 325409 Rotisserie kit Kamado L 325398 Grill expander Kamado L

See all Kamado grills and accessories
mustang-grill.com/en



DIRECT AND FAST GRILLING METHOD

TENDER RIBS GRILLED WITH TIME

DIRECT AND INDIRECT GRILLING METHOD AT THE SAME TIME

WINGS IN TWO LAYERS

BECOME A GRILL MASTER – WITH GOOD TIPS, EVERYONE SUCCEEDS

What is barbecue grilling?

Tender meat and deep flavours with a combination of time and smoke

The kamado grill is at its most classic in barbecue grilling, where smoking and grilling combine. Barbecue grilling involves cooking the meat for a long time at low heat, which makes it particularly tender and delicately flavoursome. Kamado's ceramic body is perfect for this, as it stores heat evenly and for a long time.

Barbecue grilling also often takes advantage of the smoke that circulates around the meat, which cooks it. To circulate the smoke around the barbecue, add a few pieces of smoke to the coals. Check out our kamado grills and discover a new way to grill. But beware, barbecuing creates an inexhaustible appetite for experimentation. Get ready to get hooked on grilling!



IT'S YOUR STYLE — JUST THE RIGHT GRILL FOR ALL TYPES OF GRILLERS

Choose your own gas grill

The right grill for everyone



One trend for spring and summer 2024 will be the return of wooden garden furniture on terraces. Mustang's new Greenville range of gas grills will support this trend. The Greenville range features three and four burner gas grills with a large number of wooden components in the trolleys. The really sturdy steel trolleys have wood parts added to create the impression of a wooden barbecue trolley. These barbecues fit in well on the terrace with the other wooden furniture, and are certainly eye-catchers in their own right.

The Greenville gas grills have really large grilling areas, divided in half between a cast iron grate and a griddle. Powerful cast iron burners raise the temperature to a suitable temperature for grilling really quickly. On the heating grid, you lift some of the grilled food to keep it warm while you continue cooking other dishes. Or use it alone to cook the food.

Clean the wooden parts regularly by wiping with a damp cloth, while you clean the grill in general. Remember to dry the wood parts well after cleaning. When using a protective cover, make sure that air can circulate under the cover. Wooden parts should be treated with a colourless wood oil a couple of times a year. Oiling increases the life of the wood parts. Before actual use, try the wood oil and other treatments on a small area in an inconspicuous place to check their suitability. Always follow the manufacturer's instructions when treating wood parts.

GREENVILLE CHARMS WITH WOODEN PARTS



623637 Greenville 4 623636 Greenville 3

WIDE RANGE OF GRILLS — CHOOSE YOUR OWN

From our wide range of grills, you'll find a stylish, high-quality grill in different sizes to suit your taste. Check out the range!

-  Many different sizes, from a large 6 burner grill to a compact 1 burner grill
-  Different colours, stainless steel grills, wooden finishes
-  Versatile technical features, such as power burners and Multigrill grate for accessories

See all our grills
mustang-grill.com/en

Gas grill novelties:
Greenville
Shelbyville
Smithville



STAINLESS STEEL
SHELBYVILLE

STYLISH BLACK
SMITHVILLE



See all our grills
mustang-grill.com/en



SHELBYVILLE

The Mustang Shelbyville range of stainless steel grills is available in three sizes. A good quality gas grill for both those who grill a lot or less.

stainless
steel



SMITHVILLE

The Mustang Smithville range of black grills is available in three sizes. A good quality gas grill for both those who grill a lot or less.

black



Mustang
Gas grill Shelbyville 6+1



Mustang
Gas grill Shelbyville 4+1



Mustang
Gas grill Shelbyville 3+1



Mustang
Gas grill Smithville 6+1



Mustang
Gas grill Smithville 4+1



Mustang
Gas grill Smithville 3+1

See product details and more images mustang-grill.com/en



See all our grills
mustang-grill.com/en



GREENVILLE

The Mustang Greenville range's stylish grills are finished with wooden parts. The wooden parts are made from responsibly grown wood. Greenville grills are available in two sizes.



VOYAGE

Mustang Voyage is a foldable electric grill. The foldable and retractable feature allows for very convenient storage and portability.



Mustang
Electric grill Voyage



Mustang
Gas grill Greenville 4



Mustang
Gas grill Greenville 3

AUTHENTIC CHARCOAL GRILLING

Charcoal grilling has an authentic and original grilling atmosphere. The new Mustang Kilgore barrel grill is a versatile grill despite its small size. By adjusting the charcoal grid, you can easily control the temperature of the grill.



Mustang
Barrel grill Kilgore



See product details and more images mustang-grill.com/en

DEEP FLAVOURS BY SMOKING

The secret is in the smoke

Get delicious flavours by smokin

SPECIALIST IN SMOKING – COVERS ALL YOU'LL EVER NEED FOR SMOKING

- 🔥 Smokers for warm and cold smoking
- 🔥 The traditional smoker boxes
- 🔥 Smoking chips, dusts and chunks made from different wood species

See all our smoking products
mustang-grill.com/en



Prepare food quickly and easily with the electric smoker

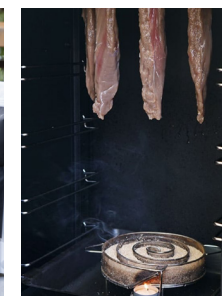
Smoking with the electric smoker is an easy way to prepare the most delicious food. The most popular smoked dish is fish, but you can also smoke meat and vegetables. After gutting, small and medium-sized fish can be smoked as they are. For larger fish, we recommend smoking in fillets, especially in smaller electric smokers. If you want your smoked fish dark, you should use beech chips.

There are different electric smokers in terms of size and features. The Mustang Electronic smoker includes excellent tools for stellar results, such as a digital functional switch panel, a withdrawable smoking chip slot and filling cylinder and plenty of room for smoking several fish at the same time.

Fish and cheese – perfect together for cold-smoking

In addition to fish, you can smoke meat, cheeses and fruits and vegetables. Brie, for example, will make a delicious smoky treat.

Cold-smoking requires fine dust. Fine dust will smolder slower, more evenly and longer than coarser chips. The fine cold-smoking dust will produce less heat as they smolder than coarser chips as they burn. This prevents the temperature from rising too high in the cabinet.



JOIN THE MUSTANG GRILLING TEAM

This is Mustang

Your friend in the world of grilling

The Mustang's grilling power comes from genuine passion for grilling – we know the grilling culture and bring it to you, so you can just enjoy more.

Mustang has the widest range of grilling products. The core of our team is passionate grilling enthusiasts who develop our products for just this purpose – to get everyone hooked on the versatile world of grilling.

WE OFFER

- A WIDE SELECTION OF PRODUCTS
- THE HOTTEST TRENDS
- EXCELLENT VALUE FOR MONEY
- SPARE PARTS
- WARRANTY PROGRAM
- SUPPORT OF OUR TEAM

-  GAS GRILLS
-  CHARCOAL GRILLS
-  BARBECUE GRILLING
-  ELECTRIC GRILLS
-  OUTDOOR GRILLS
-  OUTDOOR FIRES
-  RING BURNERS
-  PIZZA
-  SMOKING
-  ACCESSORIES
-  LIGHTING
-  TOOLS

See all Mustag products
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