

## **PRESS RELEASE**

March 2009

# **THE GAS BARBECUE THAT CREATES ATMOSPHERE**

*New: more atmosphere and flavour with the Brahma gas barbecue from barbecook*

Gas barbecues are gaining in popularity because they allow you to start grilling almost straight away. The only drawback for many is the absence of that typical barbecue atmosphere and smell. This is about to change with the launch of the new line of Brahma gas barbecues for the 2009 season by Belgian barbecue producer barbecook. With their built-in Aromaz<sup>®</sup> system, you can create 1001 tasty dishes in a jiffy, while at the same time enjoying the authentic barbecue atmosphere!

## **MORE AROMA, MORE ATMOSPHERE**

Making your neighbours jealous when you light the barbecue? Thanks to Aromaz<sup>®</sup> this is now also possible with a gas barbecue. Under the grid of the Brahma there are 2 saucers, which you can fill with your favourite barbecue flavour, thereby setting the tone for a pleasant barbecue!

## **CHOOSE THE FLAVOUR YOU WANT**

To add variation to your barbecue recipes, you no longer have to be a chef. With Aromaz<sup>®</sup>, everyone can now prepare the same dish in different ways without any preparation to speak of. Whether you fancy your food flavoured with fresh herbs, red wine or smoke chips, you simply fill the saucers with the flavouring of your choice, thereby creating a world of flavours in no time.

## **EXCEPTIONAL RESULTS**

Brahma also puts an end to burnt or dried out food grilled on a gas barbecue. Using the Aromaz<sup>®</sup> system in combination with a closed lid produces extremely juicy and savoury dishes! No worries after the barbecue feast either, as Brahma gas barbecues are very maintenance friendly: the grids and divider plates go into the washer, and the porcelain enamelled burner box is cleaned in a matter of seconds.

Barbecook introduces four different Brahma gas barbecues: from a two burner to a three burner with side and spit burner.

**For more information and inspiration, visit [www.barbecook.com](http://www.barbecook.com).**

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### **Note for the editorial staff (not for publication)**

Source: barbecook

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New from barbecook: Brahma, the gas barbecue with added atmosphere and flavour



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Brahma: the gas barbecue with your choice of flavour and aroma



Brahma: the gas barbecue with your choice of flavour and aroma

**Images in high resolution** via [www.barbecook.com/imagebank](http://www.barbecook.com/imagebank) (password = barbecook)

Aromaz<sup>®</sup> system:

<http://www.barbecook.com/imagebank/v2/stamboom/detail.asp?cID=90&ID=571&lg=en>

Brahma 2.0 product photo:

<http://www.barbecook.com/imagebank/v2/stamboom/detail.asp?cID=90&ID=404&lg=en>

Brahma 3.0 product photo:

<http://www.barbecook.com/imagebank/v2/stamboom/detail.asp?cID=90&ID=405&lg=en>

Brahma 3.0 atmospheric photo:

<http://www.barbecook.com/imagebank/v2/stamboom/detail.asp?cID=90&ID=409&lg=en>

Brahma 3.2 product photo:

<http://www.barbecook.com/imagebank/v2/stamboom/detail.asp?cID=90&ID=406&lg=en>

Brahma 5.2 product photo:

<http://www.barbecook.com/imagebank/v2/stamboom/detail.asp?cID=90&ID=407&lg=en>

Brahma 5.2 atmospheric photo:

<http://www.barbecook.com/imagebank/v2/stamboom/detail.asp?cID=90&ID=408&lg=en>

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