



By appointment to The Royal Danish Court

morsø

Grill 17

Wood Burning Outdoor Grill

Expertly crafted from enameled cast-iron and high-quality powder coated steel the Grill '17 is a great alternative to the traditional backyard barbeque.



Life couldn't get much better than the Morso Grill 17. Made using black, enameled cast iron and powder coated steel, it works using wood, charcoal or briquettes, with the cast iron-absorbing the meat's fat and flavors to guarantee the best taste experience! The two semicircles can be swiveled aside to allow simultaneous barbecuing at various levels; perfect if you need to cook foods at different temperatures. A beautiful piece of functional terrace furniture, enjoy alfresco dining with the bowl, grilling grid and frying plate. Once you've finished cooking, the 'bowl' can then be used as an open-fire pit!



Wood Fired Cooking

The cooking ring adds a fun and functional twist to the traditional fire pit. Choose from a solid griddle, or an open grill. The flavour and aroma of wood fire cooking cannot be beaten.

Cast Iron Quality

These are built to last. The fire pit, cooking rings and fire base are constructed from solid cast iron known for its outstanding heat conduction.

Cast Iron Grill

Complete with a heavy iron grill with excellent heat retention, and a flat plancha cooking surface, this versatile fire allows you to grill, sear and fry a variety of dishes



Multi-Layered Cooking

Featuring a multi-layered design, this ring-shaped fire pit comes complete with a central fire bowl for wood burning, a lower shelf for log storage and easy fire refueling. Each BBQ arm is naturally hinged for easy movement and features a grill plate for cooking all of your favorite meat and veg.

Easy to use and clean

The fire is easy to start and maintain, and once you've finished cooking, the enamelled cooking rings clean up easily.

Open-fire Pit

Once you have finished cooking the grill converts to a firepit. Simply swivel the cast iron grill and frying pan out and gather around the fire and watch the flames flicker as they keep you warm.

Specifications

Cooking Surface

Ø600 mm

Weight

76 kilos

Table Measurements

W739xH809-974xD622 mm

Optional Equipment

Cover

Installation Requirements

The barbeque should be placed a minimum of 1 metre from flammable surfaces and combustible materials behind or beside the barbeque. The barbeque is solely for outdoor use and should not be placed under building elements or low hanging branches. It is important that is placed on a firm, level and horizontal surface.

Cooking Ring Materials

Cast Iron with Food Grade Enamel

Fire Pit Base

Cast Iron with High Temp Coating

Table

Black Painted Stainless Steel

Fuel

Charcoal, Wood, Briquettes

Maximum Recommend Log Length

300mm

Warranty

5 years on cast iron parts

