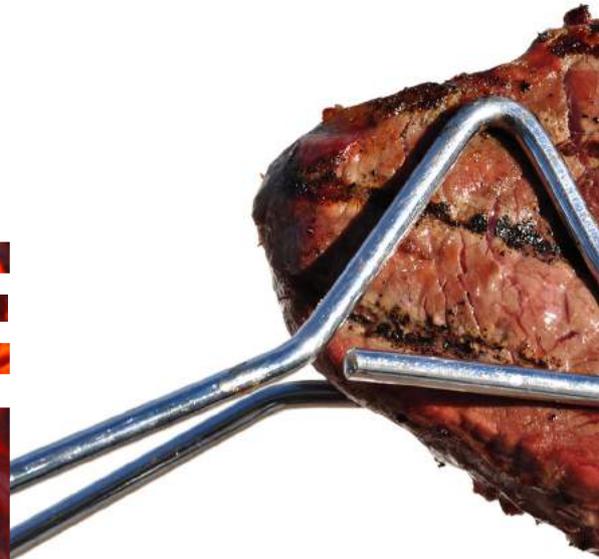




oneQ
SMART OUTDOOR COOKING





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For updates and actual prices or product specifications, please contact us at sales@one-q.com.



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DUTCH DESIGN





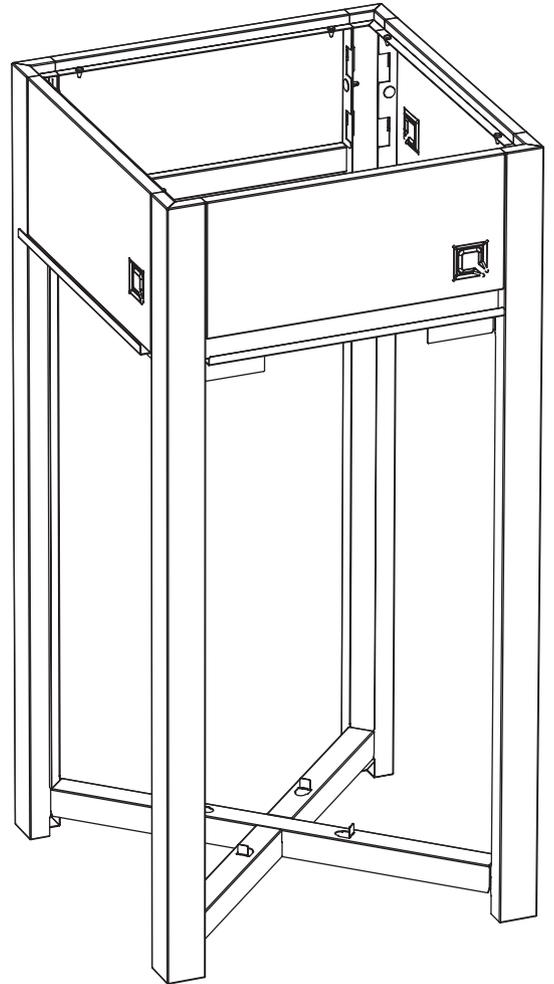
oneQ is a Dutch based company, founded in 2007 by designer Jan Willem Marijnissen. He created oneQ as a result of a personal passion for cooking and the ambition to add something new to the existing outdoor cooking market. Through its flexible design, oneQ caters to anyone's need.



SMART
MINIMAL
FUNCTIONAL
SOPHISTICATED
CUSTOMER IN CONTROL



THE ONEQ MODULES CAN EASILY BE CONNECTED AND DISCONNECTED ALLOWING YOU TO CHANGE OR EXPAND THE SET AT ANY GIVEN TIME.



MODULAR



MOBILE



EXPANDABLE



ROTATABLE



FLEXIBLE



5 MINUTE ASSEMBLY



NO TOOLS NEEDED



SIMPLY

CONNECT



MODULAR



MOBILE



EXPANDABLE



ROTATABLE



FLEXIBLE



5 MINUTE

ASSEMBLY



NO TOOLS

NEEDED





ONEQ FLAME

- TWO PATENTED 4KW INOX BURNERS
- ELECTRONIC IGNITION
- FITS ONEQ INOX TEPPANYAKI PLATE
- NO COLD SPOTS
- 6MM INOX GRILL TOP
- INOX FLAME TAMERS
- ZERO EMISSION
- HIGH HEAT OUTPUT



ONEQ GLOW

- 6MM INOX GRILL TOP
- NO ASSEMBLY
- NO COLD SPOTS





GAS AND CHARCOAL

BUILT IN





GRILLED SARDINES WITH SEA SALT

INGREDIENTS:

- 10 cleaned sardines
- 2 tbs of finely chopped parsley
- 1 lemon cut in parts
- 1 tbs of olive oil

Rinse the sardines in cold water and dry them with a paper towel. Drizzle with olive oil and sea salt.

Grill the sardines on your oneQ Glow on high heat for about 4 minutes on each side. Sprinkle with parsley and serve with the lemon parts. Enjoy this Mediterranean delicacy!

GRILLED SARDINES





SALAD CAPRESE

INGREDIENTS:

- 5 large ripe tomatoes
- 3 pieces of buffalo mozzarella
- Fresh basil leaves
- Olive oil
- Freshly ground pepper and salt

Cut the mozzarella and tomatoes in thin slices. Layer the slices alternately and finish off with basil leaves. Generously drizzle with olive oil and sprinkle with salt and pepper... Simple but yummy!





THE ONEQ
LIFT IS IDEAL
TO ADJUST
HOT AND
DIRTY
GRILLTOPS
AND
HOTPLATES



BRUSHED STAINLESS STEEL IN 304 QUALITY
AVAILABLE ON ALL LEGS AND ALL ACCESSORIES



BLACK POWDERCOAT AVAILABLE ON ALL LEGS
AND VARIOUS ACCESSORIES



SOPHISTICATED BLACK
OR PROFESSIONAL INOX





THE ONEQ DOME
HOLDS ANY SMALL
KAMADO GRILL
IDEAL FOR SLOW
COOKING AND
ROASTING



STUFFED REDFISH WITH HERBS

INGREDIENTS:

- 1 whole red fish, about 1 kg
- 100 grams of fresh herbs (thyme, rosemary or dill)
- 1 diced tomato
- 1 whole lemon
- 2 tbs of olive oil
- Sundried tomatoes
- Sea salt and pepper to taste

Gut and clean the red fish while leaving it in one piece (or have it done at your local fresh market). Rinse out with cold water and dry with a paper towel. Stuff the fish with fresh herbs, diced tomato and sliced lemon. Rub the skin with olive oil, pepper and salt. Slowroast on your oneQ grill top or tepan yaki plate, or wrap it in tin foil.

STUFFED REDFISH





BABA GANOUSH

INGREDIENTS:

- 1 eggplant
- 1/4 cup lemon juice
- 1/4 cup tahini
- 2 tbs sesame seeds
- 2 minced garlic cloves roasted in tin foil
- salt and pepper to taste
- 1 1/2 tablespoons olive oil

Use a fork to punch holes through the eggplant skin. Roast it on your oneQ glow for about 20 minutes rotating regularly. Cut the eggplant in half and scrape out the pulp.

Blend the eggplant pulp with the lemon juice, tahini, sesame seeds and garlic. Season with salt and pepper to taste. Transfer the baba ganoush to a medium size mixing bowl and slowly blend in the olive oil. Refrigerate for 3 hours before serving.



CUSTOMER IN C



CONTROL



MODULAIR



MOBILE



EXPANDABLE



ROTATABLE



FLEXIBLE



5 MINUTE
ASSEMBLY



NO TOOLS
NEEDED



START





GROW







DELUXE







GO CRAZY



SALTIMBOCCA À LA ROMANA WITH SAGE BUTTER

INGREDIENTS:

- 500 grams of veal loin (4 portions)
- 8 slices of Italian pancetta
- 2 branches of sage
- 4 branches of thyme
- 100 grams of melted butter
- Freshly ground pepper and salt to taste

Cut the veal into large cubes. Rub some pepper, salt and olive oil onto the meat. Create kebab sticks from the four branches of thyme by removing the leaves from the branches, making sure to leave the top leaves on the stem. Alternately attach three pieces of veal and two folded pancetta centered with a leaf of sage unto the thyme kebab sticks.

Grill for about 4 minutes each side on medium heat. Rotate a few times on all sides. Melt the butter and some sage leafs slowly. Season with pepper and salt.

Serve on slices of roasted zucchini and sprinkle sage butter on top. Tip; can also be served with thinly shaved parmesan cheese. Enjoy this special version of a traditional Italian delicacy!

SALTIMBOCCA À LA ROMANA





FRESH FENNEL SALAD WITH GREEN APPLE

INGREDIENTS:

- 1 fennel thinly sliced with the mandolin
- 1 green granny smith apple thinly sliced
- Some celery leaves finely chopped
- 50 ml of Greek yoghurt
- 1 tbs of finely chopped small chives

Mix all ingredients together and season with pepper and salt. Sprinkle the chives on top and serve.





LEGS BLACK



LEGS INOX



LEGS MINI BLACK



LEGS MINI INOX



SHELF BLACK



SHELF INOX



XL PACKAGE



FLAME



GLOW



WET BLACK



WET INOX



ICE BLACK



ICE INOX



DOME



SOCKET



PLATE



PRODUCTS





HIDE BLACK



HIDE INOX



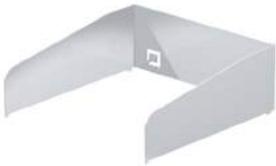
FRONT BLACK



FRONT INOX



CLOSE



SHIELD



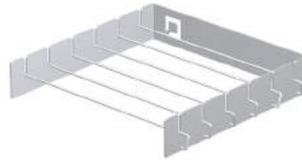
COVER



HOOD



TOP COMBI



KEBAB



HOT



RING



TAME



LIFT



GRILLING



SLOW COOKING



TEPPANYAKI



PLANCHA



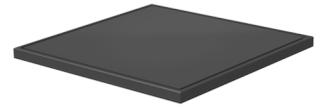
FOOD PREPARATION



CONNECT XL



CONNECT



TABLE



BAMBOO



SIDE



BOX



WORK SPACE



FOOD PREPARATION



STORAGE SPACE

PRODUCTS





ONEQ BV

WYNS 49

9091 BA WYNS

THE NETHERLANDS

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