

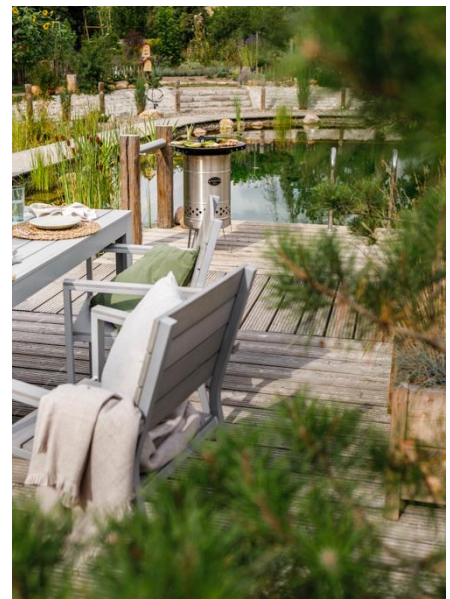
## Convivial Summer Moments with Feuerhand

A holiday atmosphere! On your own terrace... You can create a real holiday vibe with a crackling fire in the Feuerhand Pyron Fire Barrel and a summery grilled romaine lettuce, fresh from the plancha plate. Is there anything finer than sitting outside together on mild summer evenings? As dusk approaches, small delicacies sizzle away on the plancha. Later on in the evening, the flames in the Fire Barrel set the right mood and, in the light of the Hurricane Lanterns, everyday life is forgotten for a moment.

### Enjoying the summer

The “place to be”? The main thing is to be outside! In summer, life takes place in the open air. A lovingly laid table invites you to sit down and enjoy life. Next to you, the Feuerhand Pyron Fire Barrel can be turned into an outdoor cooking station in no time with the matching Pyron Plate griddle plancha. So all is ready for a glorious barbecue experience in good company.

When temperatures climb during the day, light bites such as a grilled version of the popular Caesar salad land on the plancha plate! Simply place the cut side of the lettuce on the hot grill plate for a short time. The fresh salad benefits from the special roasting flavour. Tender chicken skewers with bacon and a light Caesar dressing are a particularly tasty addition.



### Ideal temperatures for all food

The plancha plate will have different heat zones, with temperature increasing towards the middle. While the juicy chicken is seared by the high temperature in the centre, the salad hearts roast gently when placed towards the edge. Food can quickly be moved from one temperature zone to another on the roomy Pyron Plate, so that everything attains culinary perfection at the same time. The result? Great flavour and plenty of summer barbecue fun with friends and family.

The round hole in the middle of the round steel plate eases replenishing firewood in the Feuerhand Pyron at any time during grilling.



## Simply inviting: A crackling fire

A crackling fire embodies the essence of an atmospheric evening in the open air. It is a place of well-being for special moments. Fireplaces such as the Feuerhand Pyron Fire Barrel instantly become the centre of any convivial gathering. Dancing flames and glowing embers create a very special mood and spellbind everyone.

You don't need much space to enjoy the romance of a campfire. A Fire Barrel or Fire Basket fits even into the smallest of gardens. Thanks to its well-thought-out design, making fire in the stainless-steel Pyron Fire Barrel is easy and, more importantly, almost smoke-free. This is the clean way to have a campfire event: The sophisticated air-flow system and double-wall body allow for secondary combustion with flickering flames and almost no smoke. Logs burn so cleanly and so little soot forms that hardly any smoke is produced. Not only will the people who have gathered around the fire appreciate this, but also the neighbours beyond the garden fence.

## About Feuerhand – Moments Made Light

The modern yet traditional brand Feuerhand is all about light moments under the sky in a convivial and cosy atmosphere. For more than 125 years Feuerhand has been at home around the world, wherever people gather outside around a warm, reliable light. The iconic paraffin lanterns are the cornerstone of the product range. In their constant shine the timeless portfolio around light, fire and convivial pleasures keeps growing. The innovative and functional Feuerhand products for garden, terrace, balcony or for on the go create moments of tranquillity and shed proper light on every place of well-being.

Feuerhand belongs to the Petromax group since 2014. The entrepreneurial couple Jonas and Dr. Pia Christin Taureck distribute the product range via their growing international network of retailers as well as via their own online shop.

[www.feuerhand.de](http://www.feuerhand.de)

## A summery grilled delicacy from the plancha plate: Caesar skewers with grilled romaine lettuce

Ingredients for four servings:

2 chicken breast fillets  
8 rashers of bacon  
4 romaine lettuce hearts  
80 g parmesan  
1 clove of garlic  
1 tbs of mustard  
2 tbs of white wine vinegar  
1 tbs of lemon juice  
4 tbs of olive oil  
1 ½ tsp of Worcestershire sauce  
¼ tsp of salt  
Baguette

1. Cut the chicken breast fillets into approx. 4 cm pieces and push them onto the skewers, each with a rasher of bacon. Weave the bacon around the chicken like a wave.
2. For the dressing, mix the mustard with white wine vinegar, lemon juice, olive oil, Worcestershire sauce and salt.
3. Grill the skewers on the plancha plate. Start by searing them in the hot zone at the centre for approx. 4 minutes on each side. Afterwards, move them to the outer edge of the Pyron Plate.
4. In the meantime, halve the lettuce hearts and place them on the edge of the plancha plate.
5. Slice the baguette, rub with garlic and briefly toast the pieces on the Pyron Plate. Then sprinkle with grated parmesan.
6. Plate everything with the dressing.

Enjoy!



**Responsible for the content of this press release**

Petromax GmbH  
Sudenburger Wuhne 61  
39116 Magdeburg,  
Germany

Phone: +49 (0) 391 – 5568 46 00  
Fax: +49 (0) 391 – 5568 46 01  
E-mail: [info@feuerhand.de](mailto:info@feuerhand.de)

Authorised managing directors: Dipl.-Kfm. Jonas Taureck, Dr. Pia Christin Taureck  
Entry in the Commercial Register: Lower Regional Court Stendal HRB 13954

Your press contact:  
Sabine Freundt  
Phone: +49 (0) 40 – 68 89 20 860  
E-mail: [presse@feuerhand.de](mailto:presse@feuerhand.de)