



# OLYMPIQ



IT'S TIME TO  
START AN  
OUTDOOR  
REVOLUTION

SHORT USER MANUAL  
AND RECIPES

safretti®

# ENJOY LIFE TO THE FULL WITH THE OLYMPIQ



## CONGRATULATIONS ON YOUR PURCHASE

You are about to start an outdoor revolution. With the OlympiQ you can take the outdoor life to a new level. One in which stylish design, culinary delights and a comfortable atmosphere all come together.

Bring on the summer!

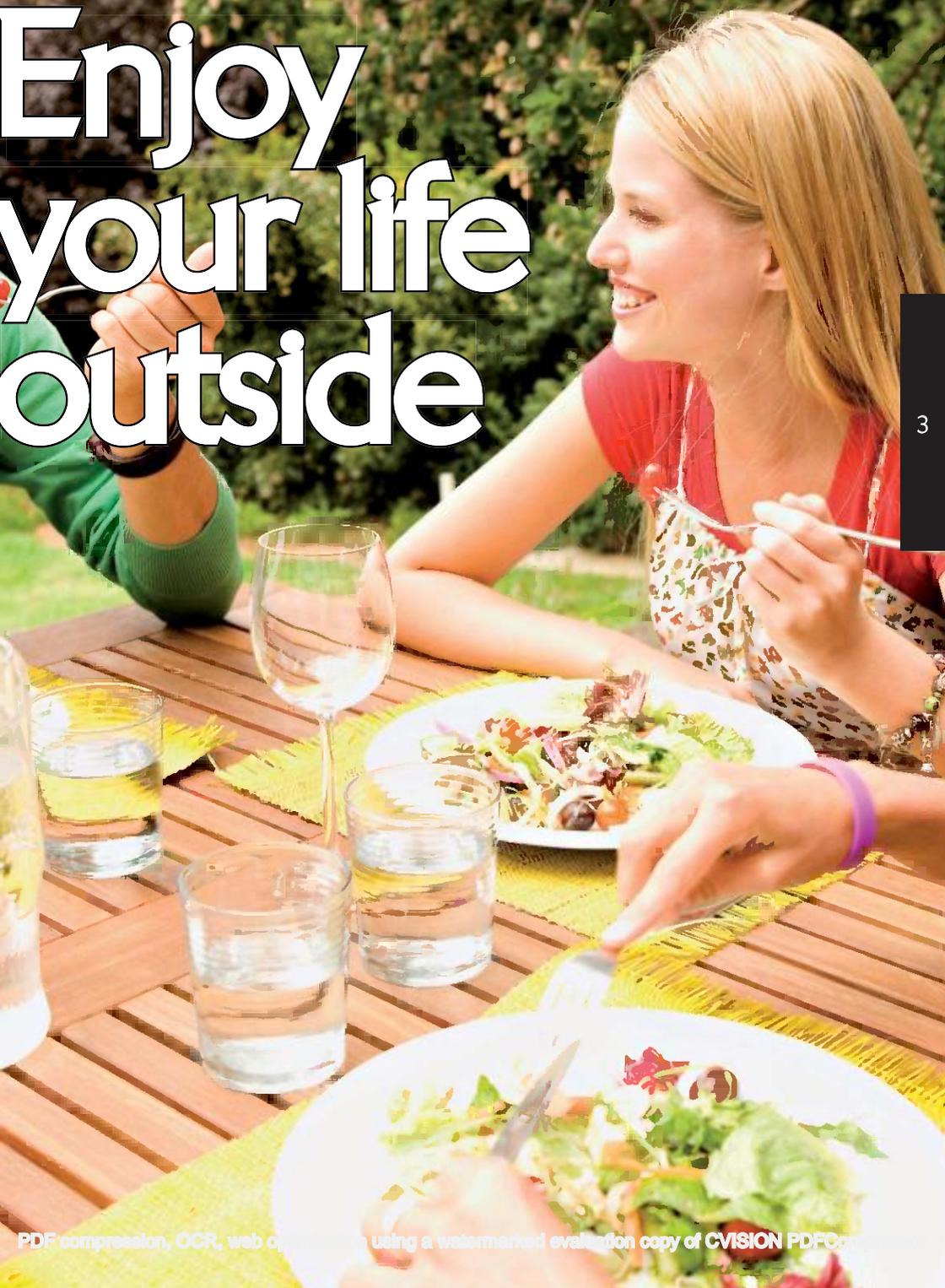
## IMPORTANT: READ THIS MANUAL BEFORE PARTAKING IN ITS DELIGHTS

You probably can't wait to get started with the OlympiQ. However we strongly advise you to first read this manual carefully. You will then know how to properly operate and get the most out of the OlympiQ.

Have fun!

*Please retain this manual for future reference.*

# Enjoy your life outside



# Flames, Food & Friends

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# THE OLYMPIQ A JEWEL IN YOUR OWN GARDEN



## EXCLUSIVE DESIGN BY STUDIO SCHROFER

Design is everything. That's why we only work with the best designers. Industrial designer Frans Schrofer designed the OlympiQ. As the head of Studio Schrofer, a Dutch design power-house for over 25 years, he has received several awards for his designs. Schrofer also designed the acclaimed Prometheus firespace™ by Safretti.

## STYLISH AND FUNCTIONAL

A good design is not only pleasing to the eye, but also practical. The philosophy behind the design of the OlympiQ revolves around the combination of maximum user-friendliness and an aesthetically pleasing appearance. The result is a high-quality, modern design that makes reference to the famous Olympic Torch.

# Exclusive Dutch design

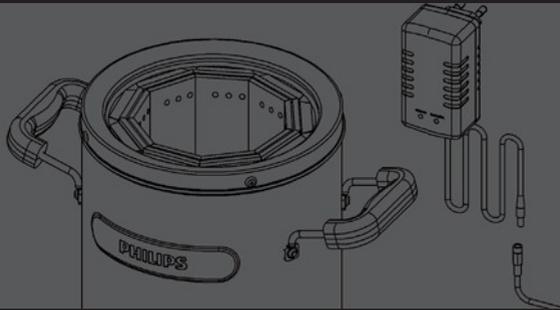
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# Sense and Simplicity

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# THE OLYMPIQ IS BUILT AROUND THE PHILIPS 'WOODSTOVE'



## HIGH EFFICIENCY TECHNOLOGY

The Philips woodstove is a new-generation stove with a stainless steel outer body and insulated handles that allow easy removal from the OlympiQ. Wood or charcoal can be used as fuel.

The burning wood is gasified by the air flowing through it and these gases are in turn burned with preheated secondary air. This results in cleaner burning and more efficient use of the fuel.

The woodstove owes its efficiency to a fan that ensures controlled airflow through the stove from below. The fan improves the fuel to air ratio, enabling the stove to quickly reach cooking temperatures.

## SOCIAL COMMITMENT



### THE ECO-FRIENDLY BBQ

The OlympiQ, named after its torch-like appearance, produces a flame but no smoke; uses 2 ounces of wood instead of 2 kilos; and generates a powerful 5 kW of heat, enough for grilling and show cooking. So enjoy the good times with your friends and help to save more than 350.000 tonnes of dry wood from being grilled annually.

### TECHNOLOGY FOR A BETTER WORLD

The OlympiQ uses a high efficiency wood burn (Philips) technology, originally intended for rural populations in India and Africa.

# Improving quality of life

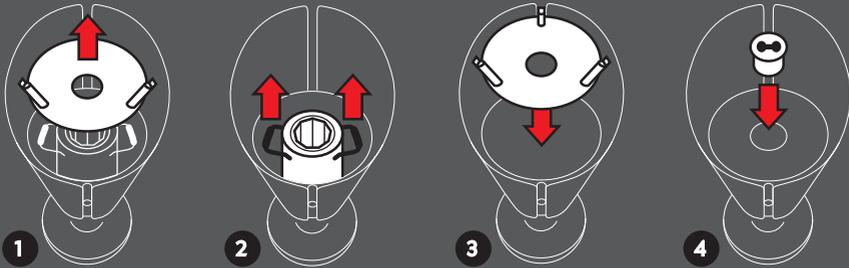


# Set the mood

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# THE OLYMPIQ AS A DECORATIVE FIRESPACE



## CREATE YOUR OWN AMBIANCE

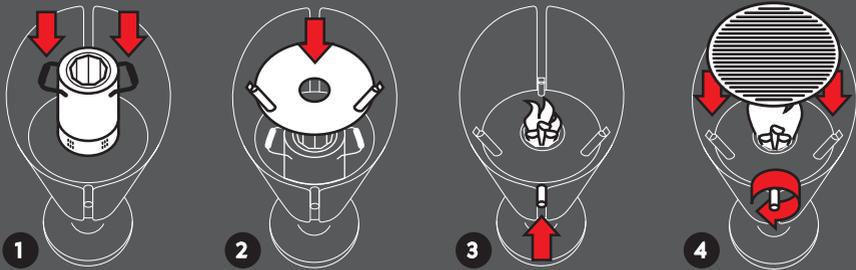
Creating the right atmosphere can turn an ordinary evening into a perfect one. With its striking design and attractive flame the OlympiQ stimulates a new and exciting vitality making every evening a long, balmy summer's one.

## PREPARING THE FIRESPACE <sup>1)</sup>

1. Remove the top plate from the OlympiQ.
2. Remove the woodstove from the OlympiQ.
3. Place the top plate back in position.
4. Place the ethanol-burner inside the top plate of the OlympiQ.
5. Light the ethanol with the lighter provided.

1) For more detailed instructions consult the Safretti - OlympiQ manual.

## THE OLYMPIQ AS GRILL AND WOK



### COOKING WITH THE OLYMPIQ: A NEW EXPERIENCE

Cooking outside has become a real trend. The real trendsetters, however, are those who use the OlympiQ as a grill and wok. Your culinary delights not only taste better, everything looks better too!

#### PREPARING THE GRILLPLATE AND WOK <sup>1)</sup>

1. Place the charged woodstove in the OlympiQ.
2. Place the top plate back in position.
3. Put some small pieces of dry wood inside the burning chamber and light the fire. Do not fill the chamber more than halfway. There may be a little smoke at first. When the wood catches fire, switch on the appliance. The blue light will go on.
4. Place the grill plate or wok on the OlympiQ's stands. Turn the red knob to adjust the level of heat. For example, turn to maximum for fast boiling. Adjust slowly to prevent soot formation.

1) For more detailed instructions consult the Safretti - OlympiQ manual.

# Experience the taste

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# Taste the great outdoors

safretti

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# THE OLYMPIQ IS AN EXTREMELY STYLISH OUTDOOR KITCHEN



## SEE FOR YOURSELF

Safretti manufactures fabulous designer fires. But the OlympiQ is more than that. It is also a stylish outdoor kitchen. To help inspire the cook in you, our in-house chef, Mark Kockmann, has come up with six unique recipes.

A glass in the hand, the sun in the sky, preparing wonderful fresh food for yourself and your guests. That's cooking with the OlympiQ. The recipes that I have put together for you are for simple, fast and tasty food for four persons. There are several recipes for both the OlympiQ's grill and wok options. You can use the menu, wine and beer tips added alongside the recipes to give your table the finishing touch.

Bon appétit!

# ENTRECOTE WITH FRIED GARLIC SPINACH

## *Menu tip*

*Serve with potato gratin with grated cheese and a tomato salad*

## *Wine/Beer tip*

*A full-bodied Rioja or a dark beer*

## INGREDIENTS

4 x 150g entrecotes  
Pepper and salt or grilling herbs  
1 tablespoon butter

Aluminium foil  
500g washed spinach  
Garlic paste

## METHOD

1. Fry the entrecotes, without the herbs, in the butter on the grill.  
The entrecotes should remain rare on the inside.
2. Just before the entrecotes are done add the herbs to both sides and briefly continue frying.
3. Wrap the entrecotes in aluminium foil and set aside.
4. Place the spinach, a handful at a time so that it can shrink, in the juices from the entrecotes on the grill.
5. Fry the spinach and add the garlic.
6. Serve the spinach on a plate with the entrecotes on the side.

# Entrecote with fried garlic spinach



# Salad of lamb's lettuce

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# SALAD OF LAMB'S LETTUCE AND FILLET STEAK, BLUE CHEESE WITH A FRESH STRAWBERRY DRESSING

## *Menu tip*

*Fantastic with game and fried potatoes*

## *Wine tip*

*Full-bodied red wine +13%  
e.g. Italian Negroamaro*

## INGREDIENTS

600g lamb's lettuce  
200g fillet steak  
200g blue cheese  
200g strawberries  
2 tablespoon fruit jam

a little pepper  
teaspoon dill  
dash of olive oil  
a little balsamic vinegar

## METHOD

1. Wash the lettuce and place on a serving plate.
2. Puree the strawberries to a smooth consistency in a blender or food processor.
3. Make a dressing of strawberry puree, fruit jam, olive oil, balsamic vinegar, dill and pepper.
4. Fry the fillet steak rare on a hot grill.
5. Slice the steak thinly and place the pieces together with the crumbled blue cheese on the lamb's lettuce.
6. Spoon the strawberry dressing over the salad.

# MUSSELS WITH CHORIZO, IN WHITE WINE AND FRESH VEGETABLES

## *Menu tip*

*Great with Flemish Fries and a green salad with a sweet dressing (add a little honey)*

## *Wine/Beer tip*

*A dry white wine or white beer*

## INGREDIENTS

2 Kg Mussels	200g mushrooms
250g chorizo sausage	Handful fresh parsley, chopped
100g onions in rings	Pinch of cayenne pepper
1 small leek in rings	300ml white wine
1 red pepper, sliced	A little stock powder

## PREPARATION

Make a marinade from all the ingredients, except the mussels, set aside for 2 hours.

## METHOD

1. Bring the marinade to the boil in the wok.
2. Add the mussels.
3. Continue cooking until the mussels have opened and are pink in colour.

# Mussels with chorizo



# Indian chicken fillet curry

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# INDIAN CHICKEN FILLET CURRY WITH RAISINS AND APPLE

## *Menu tip*

*Basmati rice and grilled vegetables*

## *Wine tip*

*Fruity, dry white wine*

## INGREDIENTS

500g chicken fillet	50g chopped pepper
1 small chili pepper, chopped	Bunch of fresh coriander, chopped
1 tangy apple, preferably a Granny Smith, chopped	tablespoon curry powder (hot)
50g sultana raisins	Dash of ginger syrup
50g chopped onion	Dash of yoghurt

## METHOD

1. Brown the chicken quickly in the wok.
2. Add the onion and pepper and fry with the chicken until soft.
3. Add the apple and raisins and fry briefly.
4. Add the curry powder and fry briefly.
5. Add the coriander, yoghurt and ginger syrup and fry for three minutes on a low heat.

# WHITING WITH FRIED SAUERKRAUT IN WHITE WINE

## *Menu tip*

*Mashed potatoes with fresh chives and an Italian salad with a soft cheese.*

## *Wine or Beer tip*

*Dry white wine from the Alsace or a Belgian Duvel beer*

## INGREDIENTS

500g whiting  
Pepper and salt  
250g plain sauerkraut,  
rinsed and drained  
1 red pepper, chopped

Handful of raisins  
Garlic paste (or fresh garlic)  
Glass of dry white wine  
Dash of cream

## PREPARATION

Rinse the sauerkraut in water and set aside to drain. Add the raisins to the wine and set aside.

## METHOD

1. Fry the fish on one side of the hot plate.
2. Fry on the other side the peppers and sauerkraut.
3. Add the garlic paste to the sauerkraut.
4. Gradually add the raisins and white wine. Allow the wine to boil down before adding more so that the hot plate does not get too wet.
5. Add the cream and fry the sauerkraut until dry.
6. Add pepper and salt to the fish just before serving.
7. Place the sauerkraut on a serving plate with the fish on top, garnish with fresh parsley.

# Whiting with fried sauerkraut



# Prawns with tomato pesto

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# PRAWNS WITH TOMATO PESTO, FLAMBERED WITH CHAMPAGNE

## *Menutip*

*Fresh tagliatelle and (on the hot plate) fried red peppers brushed with Genovese pesto (basil base).*

## *Wine or Beer tip*

*The leftover champagne or a Belgian ale (De Koninck or Palm*

## INGREDIENTS

500g Prawns  
(about 6 p.p.)  
Jar of tomato pesto  
Pepper and salt

Fresh basil, chopped  
Bottle of champagne  
Dash of cream

## METHOD

1. Fry the prawns on the hot plate, about 5 minutes.
2. Add pepper, salt and tomato pesto en fry for a further minute.
3. Flambé first with cream and then with champagne (Fill four glasses with the rest of the champagne. Cheers!).
4. Leave to reduce a little and add the basil.



# Own recipe



# MAINTENANCE OF THE OLYMPIQ<sup>1)</sup>

## WOODSTOVE

Wait until cooled off, then remove the Woodstove from the Olympiq.  
Empty the Woodstove by turning it upside down using the handles.

## CLEANING THE GRILL AND WOK

Wait until cooled off before washing in a warm soapy solution.  
Use a dishcloth or brush if necessary.

## CLEANING THE HOUSING OF THE OLYMPIQ

Wait until cooled off before washing in a warm soapy solution.  
Use a dishcloth or brush if necessary.

## CLEANING THE ETHANOL BURNER

When the contents of the ethanol burner have completely burned away, wait until the ethanol burner is completely cold before removing it from the Olympiq in order to remove any remnants of the fuel. After use you can clean the ethanol burner by placing it in soapy water for about half an hour, if necessary cleaning it with a brush and rinsing with water. When the ethanol burner is dry it can be refilled with fuel.

*Note: Do not pour water into the burning chamber or clean the outside with too much water.*

1) For more detailed instructions consult the Safretti - Olympiq manual.





## GENERAL INFORMATION <sup>1)</sup>

### - CAUTION: THE TOP OF THE OLYMPIQ CAN BECOME VERY HOT!

- Keep the appliance out of reach of children!
- The appliance can be used with bio-ethanol in well-ventilated rooms as well as outdoors. For cooking purposes (Woodstove) it should only be used outdoors.
- Do not leave the appliance outdoors when it is raining.
- Leave at least 50 cm free space around the appliance, and 150 cm above, for safety reasons.
- Always place the OlympiQ on a flat surface.
- Never move or carry the OlympiQ while the fire is burning.
- Do not use over-sized pieces of wood; smoke and soot will form.
- Use appropriately sized wood only, maximum 10 cm length.
- Do not use too much wood at any given time; smoke and soot will form. The burning chamber should be no more than half full. Never block the air holes.
- You can charge the Woodstove by taking it out of the OlympiQ and plugging it into the adapter provided.
- Do not use the Woodstove if a burning chamber segment breaks and the steel behind the segments is showing. Replace it immediately to avoid rusting.
- Never touch the grill-, hot plate or wok with sharp or abrasive items, as this damages the non-stick coating.

1) For more detailed instructions consult the Safretti - OlympiQ manual.



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