



Outdoor kitchen



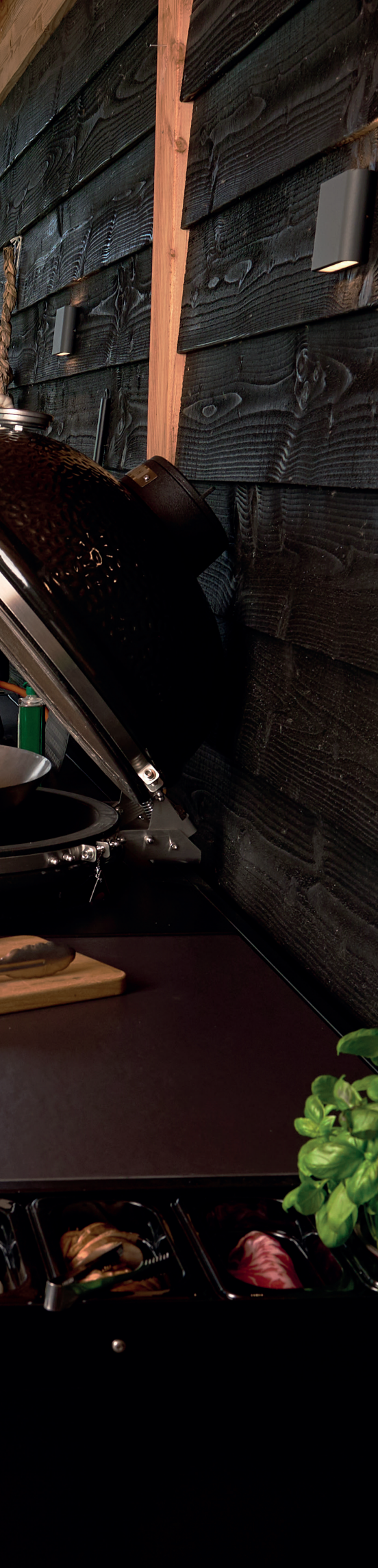


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Ask your Rostr dealer for advice!

Got any questions or want to know more about the Rostr range?
Authorised Rostr dealers are fully qualified to advise you properly.
You can find your nearest Rostr dealer on our website roostr.eu.



Our story

Outdoors tastes better

Living, cooking and eating outdoors connects us. Hanging out with loved ones, as new ideas, friendships and unforgettable moments are born.

Enjoying the finest ingredients together, turning flavours into authentic dishes. That's what drives us.

The search for the ultimate outdoor kitchen

A well-known problem during outdoor cooking - a lack of work and storage space. This problem is what Roostr was created to solve.

Sustainably produced in the Netherlands

The Rubix outdoor kitchen system is designed and produced carbon-neutrally in the Netherlands. The system features a high-quality mix of materials. The combination of stainless steel, galvanised steel and a 3-layer powder coating ensures a long lifespan.



Meet Roostr Rubix



Rubix Duo on wheels

A modular outdoor kitchen system

Rubix is Roostr's most sustainable outdoor kitchen system, designed and produced carbon neutrally in the Netherlands.

Rubix is modularly constructed with a mix of high-quality materials. For instance, this luxury outdoor kitchen is made of a combination of stainless and galvanised steel. The frame is finished with a three-layer, matt-black powder coating, making your outdoor kitchen rust-proof.

Three modules, endlessly combinable

What does your ideal outdoor kitchen look like?

Rubix is available in three modules - the Rubix Single, Duo and Bar - which can be expanded to larger arrangements by means of a coupling system.

Create your own style with our 3D configurator or choose from our already configured outdoor kitchen sets; Rubix Charcoal Black or the Rubix Basic Set.



All-weather resistant

Our Dekton worktops are 100% resistant to scratches, UV, water and heat, and we use Fraké wood in our doors and back panels. Fraké is a sustainable type of wood from responsibly managed forests. Boasting a service life of up to 50 years and a sleek, stylish look, this wood finish enhances Roostr's modular outdoor kitchen.

Together, all these key ingredients ensure long-term durability, so you can confidently leave your Rubix outdoor kitchen outside all year round.

Support for your Kamado BBQ

Your favourite Kamado BBQ stably and safely built into the Rubix system.

Rubix works with all common barbeque sizes of brands like Big Green Egg, The Bastard, Kamado Joe and Monolith.

Upgrade your outdoor space with our new module: Rubix Bar

It's the perfect addition for your backyard parties and barbecues!

Treat your guests to an unforgettable culinary performance. As you whip up delicious BBQ dishes, your friends and family can enjoy the spectacle, making for an interactive and entertaining experience. The Rubix Bar is the perfect way for your friends and family to enjoy delicious meals outdoors.

Long after-dinner meals like on holiday

After a delicious meal, there's nothing better than lingering after dinner.

The spacious Dekton top offers enough room for 4 or 6 people. You can choose from 3 different Dekton tops, so you can create a party atmosphere for serving snacks and drinks.

Just like the Rubix kitchen system, our bar module is made of high-quality materials that are resistant to all weather conditions. It's easy to connect to a Rubix Single and Duo Frame.



Rubix Single, Duo and Bar with wooden back panel

Configure the Rubix Bar yourself

Will it be a 4 or 6-person variant?

Find your ideal composition easily with our 3D configurator. Choose your desired options step by step.

Then place and view your bar module in augmented reality.





Rubix Bar with Dekton Laurent top



Why choose a Rubix Bar?

All the advantages at a glance.

1. Saving space.

The Rubix Bar is incredibly efficient, with a bar taking up less space than a large dining table because it can be linked to the Rubix outdoor kitchen system. The format is also shallower than the average dining table; length 148cm for 4 people or 224 cm for 6 people. So you can easily save space on your terrace. Whatever your terrace size, a bar will always fit.

2. Spacious effect.

The Rubix Bar is mounted at the same height as the kitchen. With its 90-93 cm height, the bar also provides an extra spatial effect. And because the kitchen, bar and bar stools differ in height from the rest of the terrace, it lends a whimsical touch. Clean lines and a true statement on your terrace.

3. Multifunctional.

The Rubix Bar is a multifunctional solution - it can be placed on the side, front and back of a Rubix outdoor kitchen. Whether you use it as a dining table, or for a relaxed coffee break with your friend, a sumptuous lunch or dinner - you can do it all at the Bar. Not to mention that the Bar's also perfect for cosy after-dinner drinks with friends and family.

4. Atmospheric.

Everyone agrees that the Rubix Bar embodies conviviality. Do you entertain guests regularly? Then a bar is just the thing for you! With the 3 different Dekton tops, you always have a style that suits you. And the optional wooden back makes the Bar an incredibly atmospheric addition to your terrace.



Rubix Single with folding table



Waterproof



UV-resistant



Frost resistant



Heat resistant



Scratch resistant

What's your ideal worktop?

Worktops for Rubix come as inlays in a variety of styles and materials.



Find the right properties

Going for a warm wooden worktop? Or rather a durable Dekton worktop?



Dekton, the ultimate worktop

With a Dekton worktop, you don't have to worry about those stubborn grease, wine or rust stains, for example.

Dekton has a very high UV and heat resistance (up to 250 °C). You can put a hot grill pan on the worktop with no worries.



Sirius inlay

The Sirius worktop has a deep dark black colour with a rough look and finish (Wave).



Laurent inlay

The Laurent worktop is a stunning dark stone that creates the feeling of pure luxury.

The surface is adorned by numerous golden-brown veins that enhance the overall look.



Kreta inlay

The Crete worktop has a grey base colour reminiscent of concrete.

A pleasing and calm composition gives the kitchen a rugged appearance.

Worktops come in a Single or Duo variant. Dimensions Single: 70x70 cm, Duo: 140x70 cm.



Stainless steel, strong and hygienic

A stainless steel worktop is hygienic, waterproof and can withstand high and low temperatures.



Brush inlay

A stainless steel worktop is hygienic, waterproof and can withstand high and low temperatures.

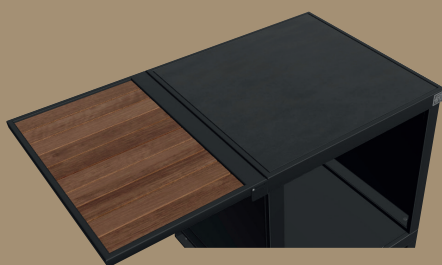
Wood, a natural look

A wooden worktop gives your kitchen a warm and natural look. Thermal modification makes wood durable and low maintenance.



Fraké inlay

The surface of Fraké wood has a subtle flame-like pattern. Pinholes give the wood its characteristic appearance.



Fraké folding table

The Fraké inlay comes with a handy folding table which can be mounted on a Rubix Single or Duo frame

Support for your Kamado BBQ

Universal

Your favourite Kamado BBQ stably and safely built into the Rubix system.

Rubix works with all common barbeque sizes of brands like Big Green Egg, The Bastard, Kamado Joe and Monolith.



Which Kamado inlay do you need?



Kamado 44

Big Green Egg Mini Max
Big Green Egg Small
The Bastard Compact
Monolith Junior
Grill Guru Compact
Kamado Joe Jr



Kamado 49

Big Green Egg Medium
The Bastard Medium
The Bastard VX Medium

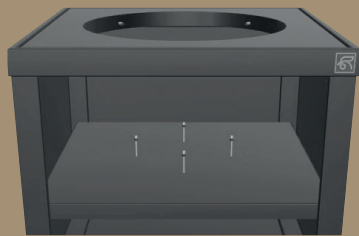


Kamado 57

Big Green Egg Large
Grill Guru Medium
Monolith Classic Pro 2.0
Monolith Basic



"Your Kamado BBQ stays consistently level thanks to an innovative system."



Adjustable

The shelf under the Kamado has an integrated lift system. This means that your Kamado is always at the right height.



Fixation

Fixing the Kamado creates a stable cooking surface.



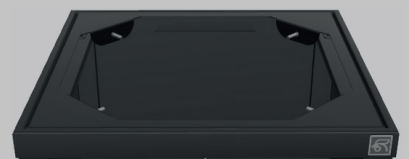
Kamado 59KJ

Kamado Joe Classic II
Kamado Joe Classic III



Kamado 59

The Bastard Large
The Bastard VX Large
The Bastard Urban Large
Grill Guru Large
Kamado Joe Classic I
MasterBuild



Kamado XL

Big Green Egg XL



Rubix Single with OneQ system

Modular **OneQ system**

OneQ's built-in gas modules give you the ultimate freedom to choose a gas barbecue, a wok burner, a teppanyaki plate or a combination of these.

All OneQ modules are interchangeable, so you use the same opening for all different gas systems.



Dekton **Built in**

All OneQ modules are built into our selection of Dekton worktops.

Placing and connecting the gas bottle is easy in the cabinet space under the OneQ module.



Flexible outdoor cooking with gas

Cooking with gas is cooking with ease. You can control the heat precisely and easily see if the flame is too high or too low.





Rubix Duo with Witt pizza oven

Just as good as in the pizzeria

Rubix supports different sizes of pizza ovens that allow you to prepare an authentic Italian pizza in just 90 seconds.

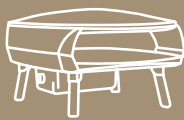
Wood or gas pizza oven

A wood and gas pizza oven can reach extremely high temperatures of up to 300-450 degrees, just like a traditional pizza oven.

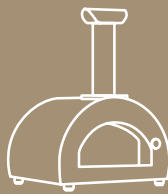
The Rubix Frame fits the following pizza ovens, for example:



Ooni-Karu



Witt



Alfa 5 minuti

View all pizza ovens on roostr.eu

Pizza party in style

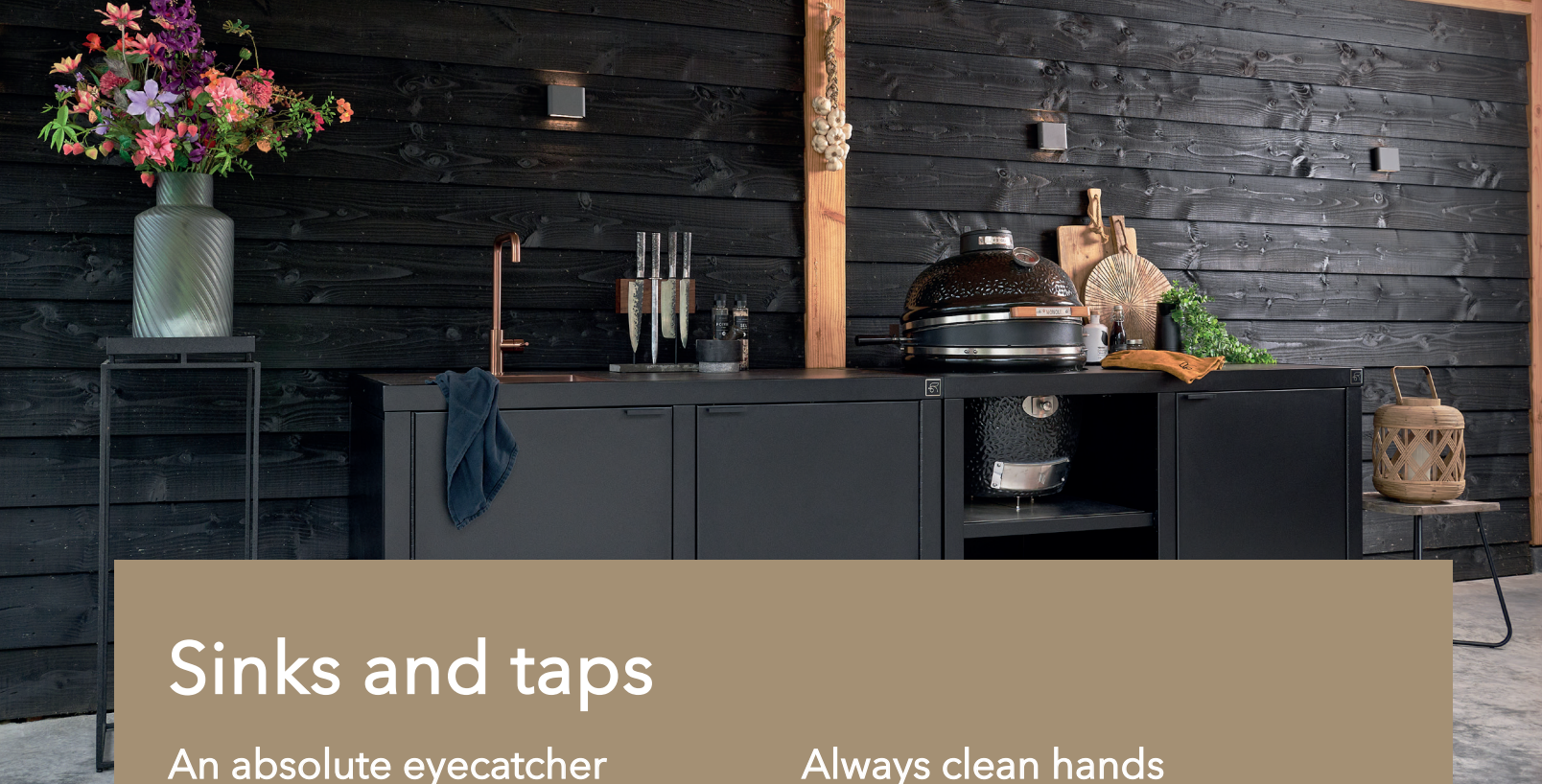
Prepare for your pizza party in style with the Rubix trays and worktops.

With the Rubix tray set, you can easily move your pizza ingredients and toppings from inside to outside.

Prepare your pizza easily and hygienically on the Rubix stainless steel and Dekton worktops.

The Rubix hookset makes it easy to store all your pizza tools quickly.





Sinks and taps

An absolute eyecatcher

Flush-mounted with a seamless, integrated drain. Made of high-quality stainless steel and finished with a durable PVD coating.

Available in 3 colours.

Always clean hands

A sleekly curved single-lever mixer tap, featuring a ceramic interior and flexible stainless steel connection hoses.

Fits any sink.



Gun metal



Stainless steel



Copper

Simply connect everything

The sink and tap come with all necessary fittings as standard.

Plug & Play

Thanks to the pre-installed drain and connection hoses, it's a piece of cake to connect the sink and tap.

Save space

The space-saving siphon allows you plenty of storage space.

Thanks to the drain elbow with a clamp connection, the siphon can easily be turned backwards or downwards.



Create your combination

Mix and match your sink and tap with the ultimate Dekton worktop.



Rugged and industrial

Inspired by factories, warehouses and American lofts.

The colours black and gunmetal match perfectly and create a rugged look and feel.



Modern and timeless

A combination that looks to the future. This lets you choose a style that will always be fashionable.

The grey/stainless steel colour palette provides tranquillity and unity.



Chic and luxurious

Inspired by the finest boutique hotels worldwide.

The copper/black colours and the blend of exciting lines give this combination a unique, warm, luxurious look.





Storage units

Never run out of space again. Shelf system

The innovative shelf system lets you store all your accessories quickly and efficiently.

The slim design of the stainless steel grids maximises cabinet space.

The grids are made of stainless steel, which can withstand extreme temperatures of up to 500 degrees.

All your accessories in one place

The shelf system can accommodate a range of accessories, including:

Grill system



Pans

Heat deflector



Spit



1 tier



2 tiers



3 tiers



4 tiers

Never run out of space again

Storage units

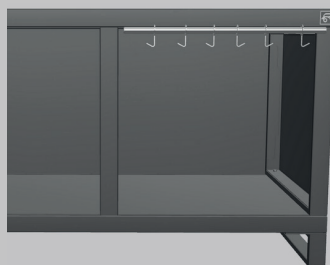
The handy storage bins make it easy to move your ingredients from inside to outside. The standard in gastronomy and easy to attach to the Rubix frame.

Keep your cooking utensils close at hand. With the moveable chopping sets, tongs, grids and pans fit neatly next to each other.



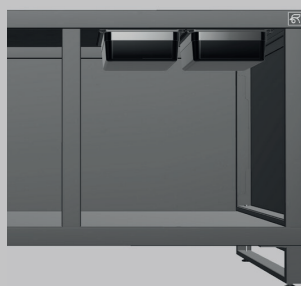
Side hook set

Ideal for towels and cleaning brushes.



Hook set outside & inside

Keep your tongs, spatulas and gloves in easy reach. Also store your grids and pans easily.



Bin set inside

Ideal for covered storage of meat, fish and vegetables. Can also be used as a cutlery drawer.



Bin set outside

Ideal for covered storage of your ingredients or as a wine cooler.



Built-in refrigerator

Ideal for chilled storage of drinks and food. Available in black and stainless steel. Only to combine with a Rubix Single Frame.



In or out of sight?

Your things are kept tidy. Choose a shelf and a durable wooden door.



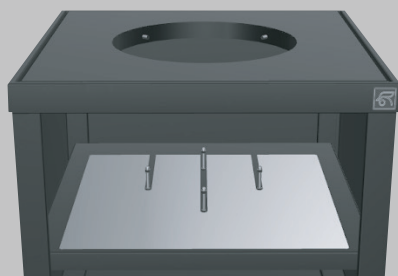
A handy storage space that keeps everything dry

With a tight-fitting lid, our storage boxes can be kept splash-proof.

Store things easily with these durable storage boxes. Ideal for dry storage of up to 10 kg of charcoal.

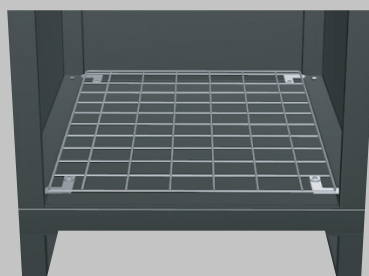
Protection for your kitchen

Uplays that protect the coating from heat, sharp objects and falling ash can be easily fitted into the Rubix system.



Stainless steel kamado

Prevent burn marks from falling ash and charcoal from your kamado.



Stainless steel grid

Ideal protection for hot pans and pizza stones.



Felt

Ideal protection against sharp objects.



Protective cover Duo

Protect your kitchen from sun, wind, rain or hail.

Can be used in combination with any Kamado BBQ.



Configure it yourself

Use our 3D configurator to create your ideal outdoor kitchen.

Choose your desired options step by step. Then place and view your configuration in augmented reality.

Available for smartphone or tablet.



Sample configurations

Rubix frame	Width, depth, height	Configuration
Single	W76 x D75 x H90-93 cm	
Duo	W148 x D75 x H90-93 cm	
Single + Duo	W224 x D75 x H90-93 cm	
Duo + Duo	W296 x D75 x H90-93 cm	



Rubix

Charcoal Black Edition



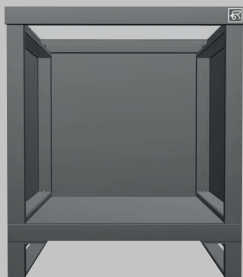
Rubix Charcoal Black Edition

An ode to cooking with charcoal

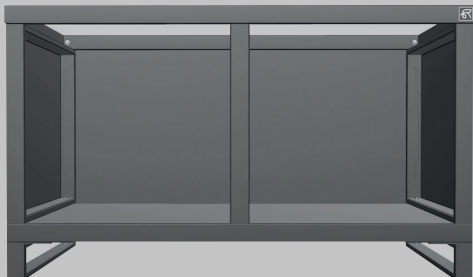
We've been cooking with fire for almost 200,000 years, a method that not only spurred human evolution but also inspired generations of cooks from countless cultures to transform ingredients with fire.

Cooking with charcoal brought new flavours and cooking techniques, which are still the basis of many culinary cooking traditions today.

The Charcoal Black edition consists of:



Single frame



Duo frame



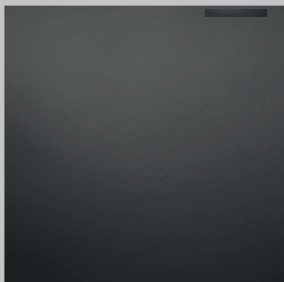
Storage shelf and felt protection plates



Kamado inlay



Dekton Sirius worktop



Steel door





2x Rubix Duo frame with sink, tab and Monolith BBQ



Premium accessories

Discover the selection of original Roostr accessories, made from high-quality materials.

Gloves

With a heat resistance of up to 250 °C, the gloves offer excellent protection for handling cast-iron pans and hot grills.

Made of genuine suede.

Available in 2 colours.





Aprons

Protect your clothes, but especially yourself, from (grease) splashes and possible burns. The dirt-repellent wax coating also makes the apron hygienic and easy to clean with a damp cloth.

The apron is made of luxurious grain leather. It's virtually non-fading - a great feature.

Handmade in the Netherlands from 100% top-quality, supple buffalo leather. The sturdy adjustable straps and buckle closure feature a tea towel loop.

The leather apron is available in black.

Choose your length

Person's height

1.75 m - 1.90 m
1.90 m +

Apron length measurement

82 cm (60 cm wide)
89 cm XL (70 cm wide)



Recipe

Stuffed pumpkin

This pumpkin stuffed with mozzarella, parsley and fresh fig is a festive vegetarian main dish. It doesn't just look beautiful – you'll amaze any foodie with the intense flavours.

Type of dish

Side dish

Servings

4

Ingredients

1x pumpkin

2x buffalo mozzarella

Flat parsley

½ packet cress

Fresh fig

50 ml BBQ sauce

Lemon slice

10 g Ras el Hanout

Equipment

Core thermometer

BBQ glove

Cutting board and knife

Brush

Heat shield (for indirect cooking)


Preparation method


- Place the pumpkin in the coals and roast all around until the core reaches 70 °C.
- Then cut the pumpkin through and remove the seeds.
- Mix the BBQ sauce with the Ras el Hanout and spread this on the 2 pieces of pumpkin.
- Place mozzarella in each half, and place in BBQ and cook indirectly at 180 °C for 7 minutes.
- Sprinkle completely with cress, a small amount of lemon juice, parsley and pieces of fresh fig.







Stay in the loop

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