

Operating instructions

Häussler barbecue accessories

Original operating instructions



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1 Welcome...



to the world of milling, kneading, baking, and pasta-making!

Häussler stands for doing it yourself. With our devices, you can create wonderful delicacies with a second-to-none taste. Immerse yourself in the world of milling, kneading, baking, barbecuing, and pasta-making.

Häussler stands for uncompromising quality – Made in Germany. Decades of experience and thousands of devices shipped worldwide speak for themselves.

Häussler stands for customer service. Even after you've made a purchase, we will not hesitate to provide you with support. We want you to be happy with your device for a long time, receive new helpful hints now and again, and discover fresh recipe ideas at Häussler.





You have decided to purchase new accessories for your Häussler barbecue and can now experience the great diversity of grilling.

Plenty of pleasure and always successful.

Ihre Familien Häußler

2 For your safety

2.1 Table of symbols

Symbol description	
	Danger symbol
	Prompt to action
	Information
	Bullet point

Tab. 1: Table of symbols

2.2 Intended use

Häussler barbecue accessories meet the prescribed, product-specific safety regulations.


Häussler barbecue accessories may only be used in conjunction with the Häussler barbecue and are intended for use in the roasting, grilling, and baking of various foods. Any other use shall be considered improper use. Karl-Heinz Häussler GmbH shall not be liable for any damage to property or persons resulting from improper use of the product.

2.3 Basic rules

- ▶ Carefully read the operating instructions before you commission the device.
- ▶ Observe the safety information and warnings in the operating instructions.
- ▶ Only operate the device when it is in perfect condition.
- ▶ Keep the operating instructions available in the vicinity of the device.
- ▶ Always include these operating instructions when selling this device to a third party.
- ▶ Conduct a visual inspection before commissioning every time the device is used.

2.4 Safety information

- ▶ Observe the operating instructions supplied with the Häussler barbecue.

 If the display of operating instructions or parts of them is too small, you can view the operating instructions on our website www.back-dorf.de and enlarge them there.

⚠ Risk of burns from heated components

- ▶ Do not leave the barbecue and/or accessories unattended during and after operation.
- ▶ Set up the barbecue and accessories out of the reach of children under 14 and always supervise children in the vicinity of the device. Do not leave infants, children, or animals unattended in the vicinity of the barbecue.
- ▶ Let the barbecue and accessories cool down completely before touching them.
- ▶ When handling the barbecue and/or accessories, wear barbecue mitts.
- ▶ Use proper barbecue tools with long, heat-resistant handles.
- ▶ Let the barbecue attachment and accessories cool down completely before cleaning them.

⚠ Risk of burns from high flames

- ▶ Do not wear loose-fitting clothes.
- ▶ Persons with long hair should tie it back.

⚠ Risk of fire from hot components

- ▶ Place the hot cover, barbecue attachment, and all other accessory parts on a heat-resistant surface only.
- ▶ Keep flammable materials away from the grilling, roasting, and baking surface.

⚠ Risk of crushing from falling parts

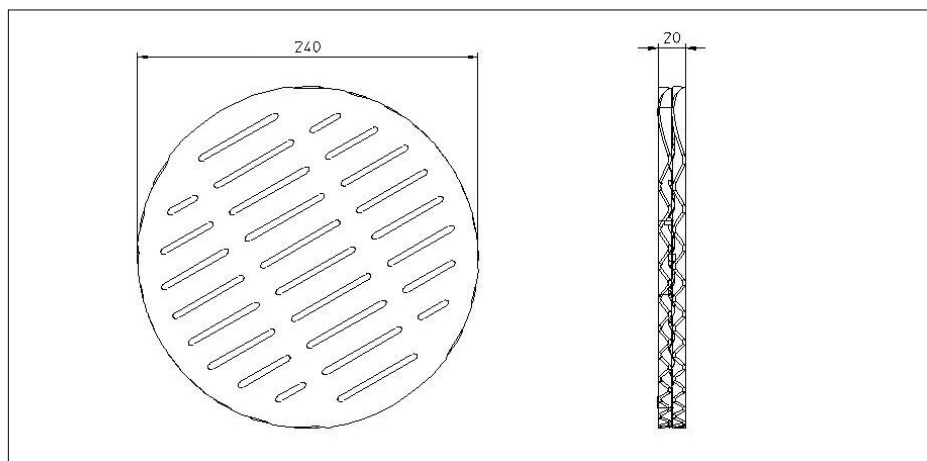
- ▶ Ensure that the accessory parts are properly seated on the light pillar or the barbecue.

3 Grill grate

3.1 Product description

You have purchased a grill grate, which is a wonderful enhancement for your griddle insert. With the grill grate, you can cook perfect steaks and other delicacies. The flames that dart through the grate give your food the delightful aroma of wood. The fluted form sears your food perfectly.

3.2 Technical data



Name	Value
Grill grate diameter	approx. 240 mm
Height	approx. 20 mm
Weight	approx. 1.5 kg

Tab. 2: Dimensions

3.3 Grill grate scope of delivery



No.	Designation	No.	Designation
1	Griddle insert 1	2	Griddle insert 2

Tab. 3: Scope of delivery

3.4 Required accessories

i To properly commission the grill grate, you will need the following accessories: barbecue attachment and flame splitter.

3.5 Setting up the device

- ▶ Use Table 3 “Grill grate scope of delivery” on page 8 to help you check the delivery for completeness.
- ▶ Create enough room to work on the device.

3.6 Cleaning the device for the first time

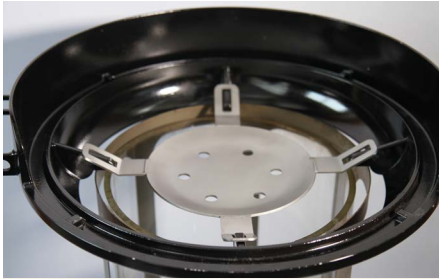
i For reasons of hygiene, all parts that come into contact with the food to be barbecued must be removed and cleaned before initial commissioning.

- ▶ Clean all parts, see Chapter 10 „Reinigen“ auf Seite 32.

3.7 Assembling the device

- ▶ Remove the inner insert from the barbecue attachment.
- ▶ Place the grill grate in the recess of the large inserts.

3.8 Illustrated grill grate set-up instructions



1. Insert the flame splitter

- ▶ Place the barbecue attachment on the light pillar.
- ▶ Place the flame splitter in the barbecue attachment.



2. Insert the fluted inserts

- ▶ Place the large fluted inserts in the barbecue attachment.



3. Insert the grill grate

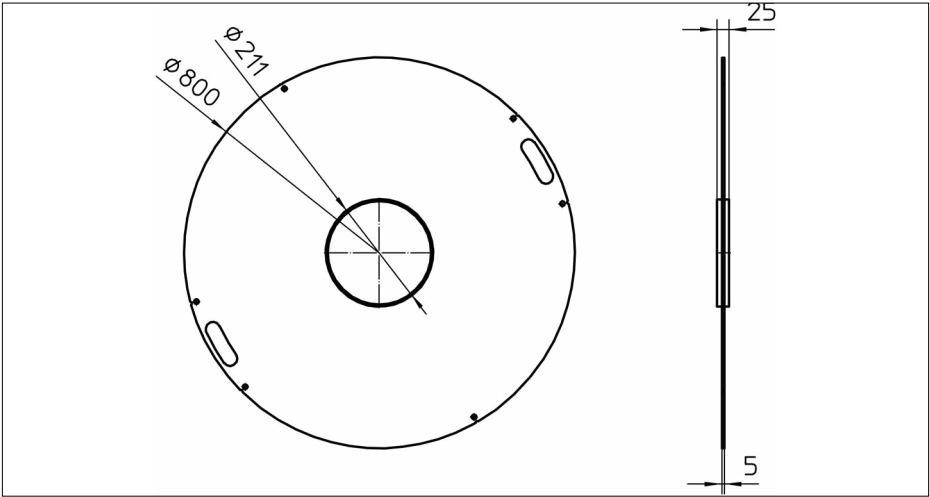
- ▶ Put the two grill grates on top of each other.
- i** Make sure that the flutes are parallel.
- ▶ Put the grill grate in the centre.

4 Plancha

4.1 Product description

You have purchased a plancha for your Häussler barbecue and can now grill larger quantities of food at the same time. The plancha is made of **stainless steel with a special alloy**. Developed in collaboration with one of the leading steel manufacturers, the alloy unites the strengths of normal steel and stainless steel. The plancha is **100% rust-free**, which means it does not required extra protection against corrosion. It is food-safe and easy to clean. Calculations and trials yielded an **optimal disc thickness of 5 mm**. As a result, the plancha achieves a balance between weight and dimensional stability while featuring **optimal temperature zones**. Heating it will cause the plancha to bend slightly upwards so that neither grease nor the food on it can drip or roll off. The inner ring keeps the grease from dripping into the flames, preventing grease explosions and soiling. The **integrated handles and eyes** for your barbecue tools add the finishing touch to the plancha.

4.2 Technical data



Name	Value
Outer diameter	800 mm
Inner diameter	211 mm
Disc thickness	5 mm

Name	Value
Weight	approx. 18 kg
Inner plancha temperature	300 - 400 °C
Centre plancha temperature	200 - 250 °C
Outer plancha temperature	80 - 130 °C
Material	Stainless steel

Tab. 4: Plancha tech. data

4.3 Plancha scope of delivery



No.	Designation
1	Grill grate support
2	Plancha
3	Plancha flame splitter

Tab. 5: Plancha scope of delivery

4.4 Required accessories

i To properly commission the plancha, you will need the following accessories: Häussler light pillar.

4.5 Setting up the device

- ▶ Use Table 5 “Plancha scope of delivery” on page 11 to help you check the delivery for completeness.
- ▶ Create enough room to work on the device.

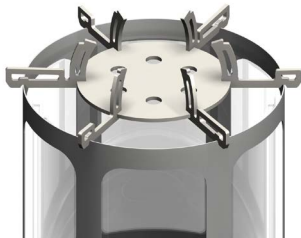
4.6 Cleaning the device for the first time

- i** For reasons of hygiene, all parts that come into contact with the food to be barbecued must be removed and cleaned before initial commissioning.
- ▶ Clean all parts, see Chapter 10 „Reinigen“ auf Seite 32.

4.7 Assembling the device

- ▶ Place the flame splitter of the plancha on the light pillar.
- ▶ Now place the plancha on the flame splitter.
- ▶ As required, place the griddle insert, grill grate, or wok on top.

4.8 Illustrated plancha set-up instructions



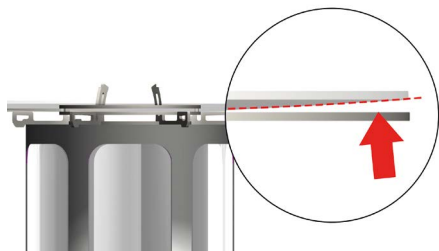
1. Position the flame splitter

- ▶ Place the flame splitter of the plancha on the light pillar.



2. Position the plancha

- ▶ Place the plancha on the flame splitter.



3. Disc bending direction

- ▶ Let the plancha warm up for 5 min. and observe the direction in which it bends.

i The plancha must bend upwards.

- ▶ If the plancha bends downwards, turn it upside down.

⚠ Caution: Risk of burns!

- ▶ Wear barbecue mitts to turn the plancha upside down.

i The plancha always bends in the same direction.



4. Use of the wok*

- ▶ Place the wok on the flame splitter, which is on the light pillar.

i When using the wok, you do not need the grill grate support.



5. Position the grill grate support

- ▶ Place the grill grate support on the plancha.



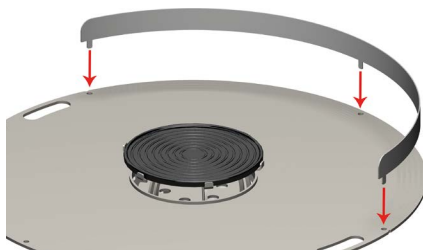
6. Insert the grill grate*

- ▶ Place the grill grate support on the grill grate support.



7. Position the insert*

- i** Instead of the grill grate, you can use the small insert from the barbecue attachment.
- ▶ Place the small insert on the grill grate support.



8. Position the edge strip*

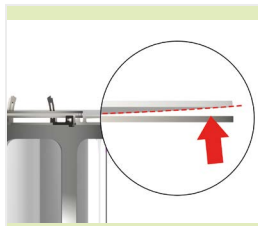
- ▶ When inserting the edge strip, make sure that all three guide pins are located above the relevant holes.



9. Insert the edge strip*

- ▶ Slightly bend the edge strip and push the guide pins into the positioning holes.
- ▶ Make sure that the edge strip is on top of the plancha.

i Items with * are not included in the plancha scope of delivery. They can be ordered individually as accessories. See chapter 14 “Accessories” on page 36.



Why does the plancha bend?

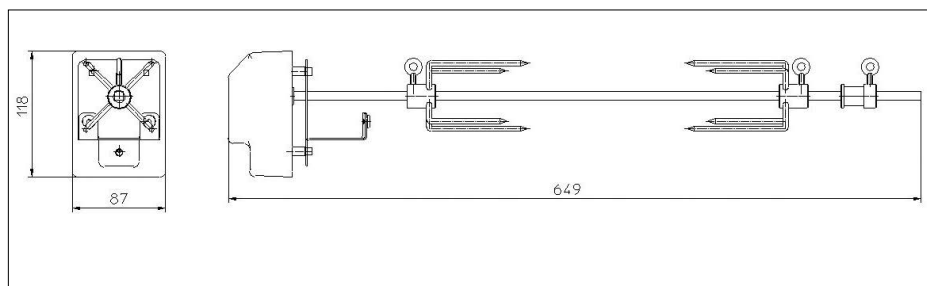
Due to its material properties, stainless steel warps under the influence of heat. We have used this property to your advantage. The heat of the light pillar will cause the plancha to slightly bend upwards. This means that the grease from the food will drip towards the inside and not onto your feet.

5 Spit

5.1 Product description

You have purchased a spit, a high-quality enhancement. The spit is simple to operate, easy-care, and requires virtually no maintenance. You can now prepare browned grilled chicken and other tasty delicacies.

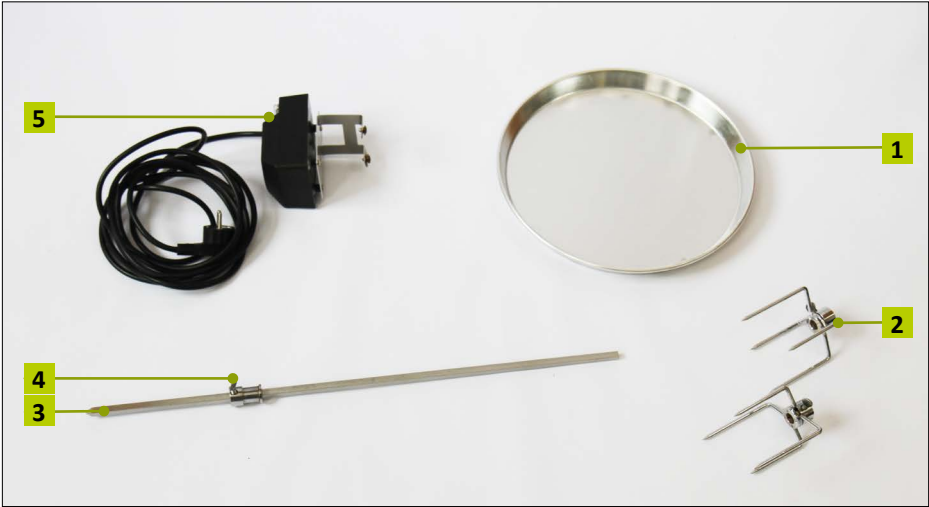
5.2 Technical data



Name	Value
Length	649 mm
Height	118 mm
Width	87 mm
Weight	approx. 1.8 kg

Tab. 6: Dimensions

5.3 Spit scope of delivery



No.	Designation	No.	Designation
1	Drip tray	4	Fixing screw
2	Spit with adjusting screw	5	Motor
3	Spit shaft		

Tab. 7: Scope of delivery

5.4 Required accessories

i To properly commission the spit, you will need the following accessories: barbecue attachment, barbecue cover, and intermediate ring.

5.5 Setting up the device

- ▶ Use Table 7 “Scope of delivery” on page 16 to help you check the delivery for completeness.
- ▶ Create enough room to work on the device.

5.6 Cleaning the device for the first time

i For reasons of hygiene, all parts that come into contact with the food to be barbecued must be cleaned before initial commissioning.

- Clean all parts, see Chapter 10 „Reinigen“ auf Seite 32.

5.7 Assembling the device

- Place the barbecue attachment on the light pillar.
- Place the drip tray on the centre of the barbecue attachment.
- Place the intermediate ring in the barbecue attachment.
- Suspend the motor.
- Insert the spit shaft.
- Fix the spit in position using the fixing screw.
- Position the barbecue cover.

5.8 Illustrated spit instructions



1. Prepare the barbecue attachment

- Place the barbecue attachment on the light pillar.
- Put the insert into the barbecue attachment.



2. Add the drip tray

- Place the drip tray on the inserts.

i The drip tray must be centred beneath the food.

- Fill the drip tray with water at least half-way.



3. Add the intermediate ring

- ▶ Place the intermediate ring on the barbecue attachment.
- ▶ Ensure that the recess in the intermediate ring is pointing to the rear.

i When the intermediate ring is turned, the opening through the barbecue attachment is almost completely covered. This raises the temperature in the roasting chamber and distributes the heat optimally. As a result, the food is done more quickly.



4. Suspend the motor

- ▶ Suspend the motor from the motor support on the intermediate ring.



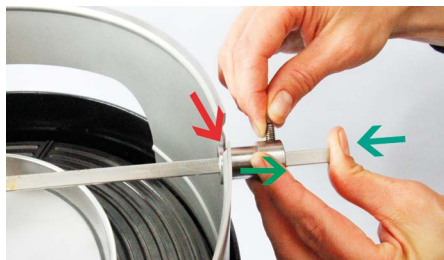
5. Prepare the food to be grilled

- ▶ Push the spit through the food.
- ▶ Make sure that chicken legs remain close to the spit when turning.
- ▶ If necessary, truss them.



6. Assemble the spit

- ▶ Guide the spit into the motor.



7. Fix the spit in position

- ▶ Use the fixing screw to prevent the spit from shifting.
- ▶ To do so, clamp the spit in the intermediate ring.
- ▶ Use your thumb to press the shaft towards the motor and at the same time, release the fixing screw.

i Make sure that the thicker part touches on the inside. (red arrow)



8. Position the cover

- ▶ Put on the cover.

- ▶ While grilling, ensure that the drip tray always contains some water.
- ▶ If necessary, add water.

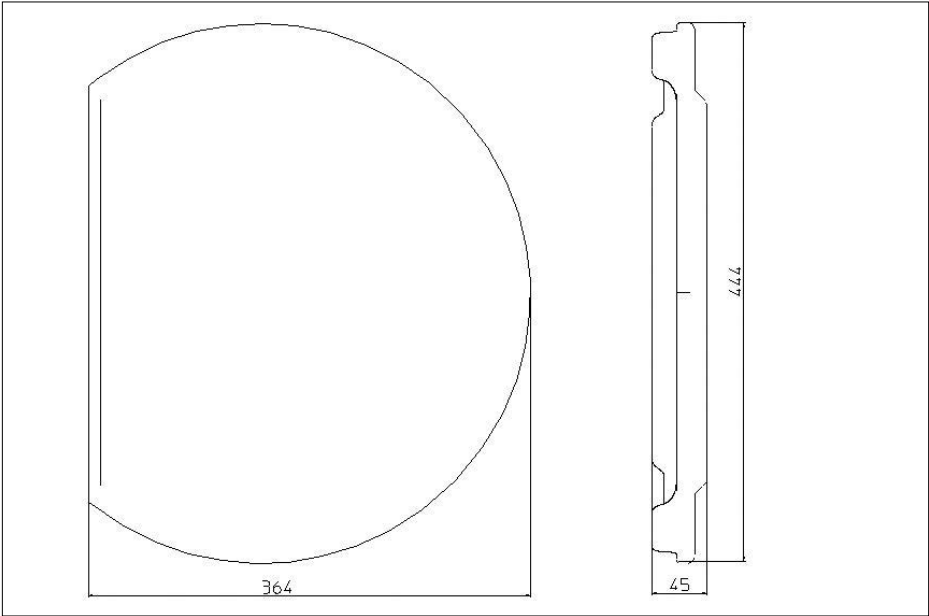
i The drip tray must always contain water because otherwise the dripping grease and meat juice will burn on the heated insert, resulting in dense smoke.

6 Pizza stone

6.1 Product description

You have purchased a pizza stone, which is a wonderful enhancement. Now you can bake crispy pizza and delicious tarte flambee. A delicious change of pace for summer barbecues!

6.2 Technical data



Name	Value
Width	364 mm
Length	444 mm
Height	45 mm
Weight	approx. 3.9 kg

Tab. 8: Dimensions

6.3 Pizza stone scope of delivery



No.	Designation
1	Pizza stone

Tab. 9: Scope of delivery

6.4 Required accessories

i To properly commission the pizza stone, you will need the following accessories: barbecue attachment, flame splitter, barbecue cover, and intermediate ring.

6.5 Setting up the device

- ▶ Use Table 9 “Pizza stone scope of delivery” on page 21 to help you check the delivery for completeness.
- ▶ The pizza stone is heavy, so lift it carefully and always set it down on a stable, even work surface.
- ▶ Create enough room to work on the device.

6.6 Cleaning the device for the first time

- i** For reasons of hygiene, all parts that come into contact with the food to be barbecued must be cleaned before initial commissioning.
- ▶ Clean all parts, see Chapter 10 „Reinigen“ at page 32.

6.7 Assembling the device

- ▶ Remove the inserts from the barbecue attachment.
- ▶ Place the pizza stone on the barbecue attachment.
- ▶ Place the intermediate ring on the barbecue attachment.

i The intermediate ring opening must be pointing towards the front.

- ▶ Put on the cover.

6.8 Illustrated pizza stone instructions



1. Remove the inserts

- ▶ Remove the inserts from the barbecue attachment.



2. Insert the flame splitter

- ▶ Place the barbecue attachment on the light pillar.
- ▶ Place the flame splitter in the barbecue attachment.



3. Add the pizza stone

- ▶ Place the pizza stone on the barbecue attachment.



4. Insert the intermediate ring

- ▶ Place the intermediate ring on the barbecue attachment.

i The intermediate ring opening must be pointing towards the front.



5. Position the cover

► Put on the cover.

i Make sure that the thermometer is at the back and the air supply regulator is at the front.

i When baking with the pizza stone, use baking parchment approved for a minimum temperature of 300 °C. Normal household baking parchment is only approved for a maximum temperature of 250 °C and will burn up on the pizza stone.



Helpful hint: Häussler baking parchment

Practical, pre-cut round baking parchment for pizzas and tarte flam-bée. Heat-resistant up to 300 °C and therefore resistant to the high temperatures of the hot firestones.

Available in two sizes: Ø 22 cm and Ø 28 cm

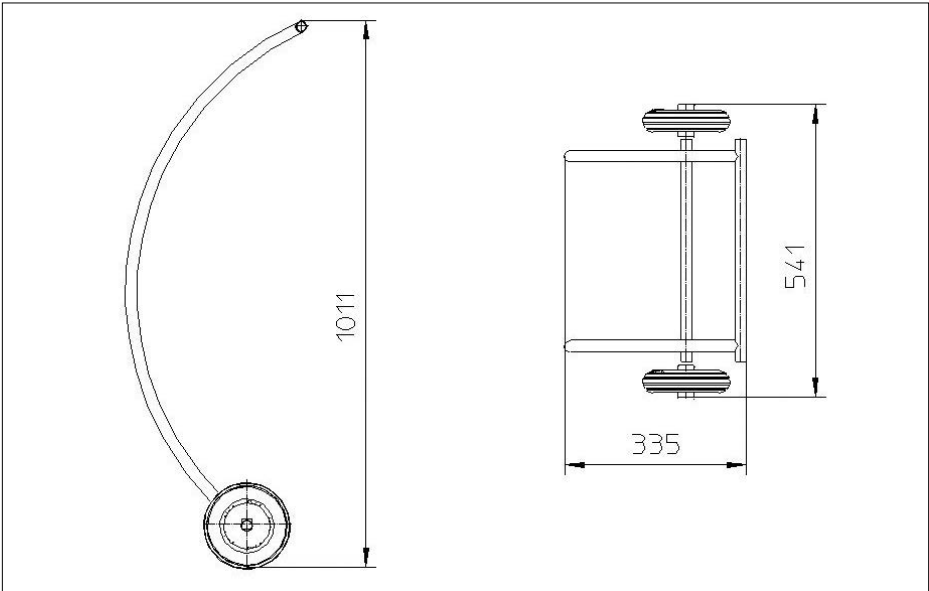
Item number: 303153

7 Transport dolly for the light pillar

7.1 Product description

You have made it easier to work with Häussler products by purchasing the transport dolly. The transport dolly is ergonomic, simple to operate, and requires no maintenance.

7.2 Technical data



Name	Value
Length	335 mm
Height	1011 mm
Width	541 mm
Weight	approx. 4 kg

Tab. 10: Dimensions

7.3 Transport dolly scope of delivery



No.	Designation	No.	Designation
1	Handle	3	Tyres
2	Transport hook	4	Transport dolly

Tab. 11: Scope of delivery

7.4 Setting up the device

- ▶ Use Table 11 “Transport dolly scope of delivery” on page 25 to help you check the delivery for completeness.
- i** The transport dolly is immediately ready for use.
- ▶ Transport the light pillar ONLY.
- ▶ Before moving the light pillar, remove all additional attachments.
- i** If you tilt the light pillar, the attachments may fall off the light pillar and lead to injury or damage.

7.5 Illustrated transport dolly instructions



1. Tilt forwards and hook in

- Tilt the transport dolly forwards until the hooks are beneath the handles and hook the transport hooks into the handles from below.

i Do that at the rear of the light pillar, otherwise the feet will hit the tyres.



2. Tilt backwards and move

- Use your foot to push the transport dolly to the base of the light pillar and now pull the transport dolly handle backwards.

i Now you can move the light pillar.



3. Set down the light pillar

- To set it down, use your foot to push the transport dolly towards the base of the light pillar and now slowly move the transport dolly handle forwards.



4. Set down the transport dolly

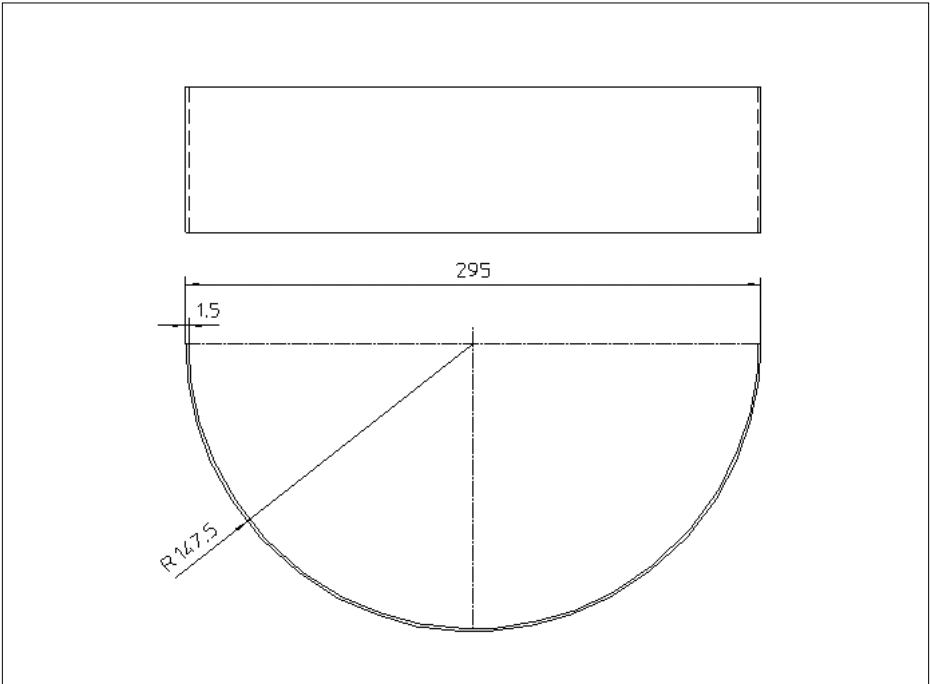
- Move the transport dolly out from the light pillar handles and lift the transport dolly.
- Place the transport hooks in the handles from above and let the dolly rest on the light pillar feet.

8 Wind deflector

8.1 Product description

You can use the wind deflector to prevent your barbecue flame from suddenly going out.

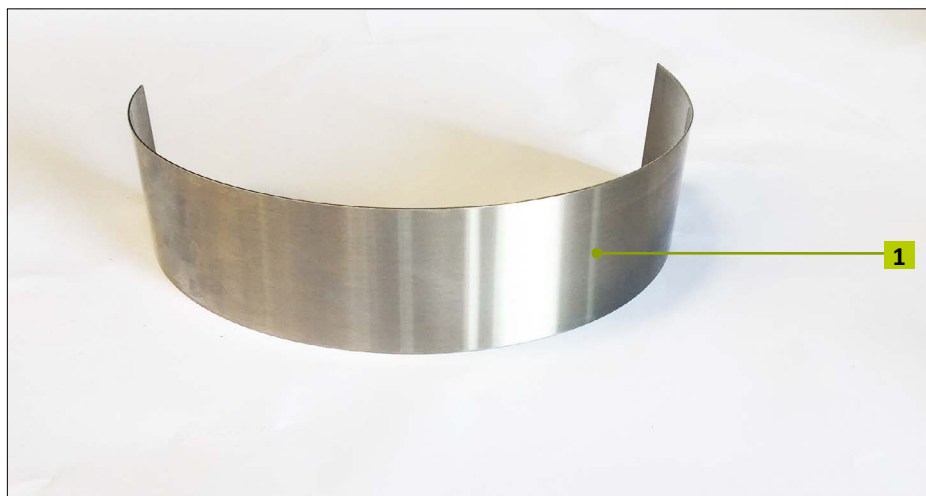
8.2 Technical data



Name	Value
Width	295 mm
Radius	147.5 mm
Depth	1.5 mm

Tab. 12: Dimensions

8.3 Wind deflector scope of delivery



No.	Designation
1	Wind deflector

Tab. 13: Scope of delivery

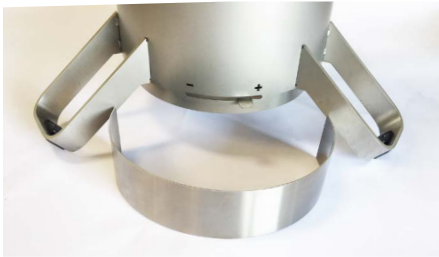
8.4 Required accessories

- i** To properly commission the wind deflector, you will need the following accessory:
Häussler light pillar.

8.5 Assembling the device

- ▶ Remove the wind deflector from the packaging and remove all film or packaging parts.
- ▶ Lightly press the wind deflector together on the outer edges and push it between the light pillar feet.

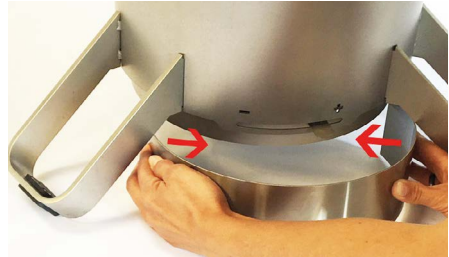
8.6 Illustrated wind deflector instructions



1. Preparation

- ▶ Remove the wind deflector from the packaging and remove all packaging parts.
- ▶ Determine the main wind direction.

i The wind deflector will function if the wind is coming from another side, but the pellets may burn out faster.



2. Attach the wind deflector

- ▶ Lightly press the wind deflector together on the outer edges.
- ▶ Push it between two of the light pillar's feet.
- ▶ Place the wind deflector on the ground.



3. Proper seat

i The wind deflector works best when it is touching the light pillar without a big gap and is shielding it from the main wind direction.

9 Good to know: Helpful hints around grilling



Pizza on the barbecue:

Ingredients for pizza dough (approx. 8 pizzas)

900 g wheat flour, 100 g semolina, 600 ml cold water, 20 g salt, 60 g olive oil, 10 g yeast.

Pizza dough preparation

Prepare the dough the day before and chill overnight. Kneading time 12 minutes. Around

2 hours before baking, divide the dough into 8 portions, make small balls, and leave in proofing box at room temperature.

Ingredients for pizza sauce

1 can tomato pieces, 1 tsp pizza herbs, 2-3 tbsp olive oil, salt, pepper, freshly chopped basil, sugar.

Pizza sauce preparation

Purée all ingredients and season to taste.

With some flour, either pull the dough balls into pizza shape or roll them out with a rolling pin. Lightly dust your pizza peel with flour or cover it with baking parchment and place the pizzas on it. Distribute the pizza sauce on the dough and add the topping of your choice. Now deposit the pizzas on the hot baking/griddle insert and bake.

At approx. 300 °C, they should be done in 4-5 minutes.

Chicken on the spit:

Marinate the chicken in pepper, paprika, and some oil overnight.

The next day, season the chicken with some salt and put it on the spit.

At approx. 180 °C, it should be done in approx. 1-1.5 hours.

10 Cleaning

⚠ CAUTION

Risk of burns from heated components

Severe burns on arms and legs

- ▶ **Let the barbecue accessories cool down completely before cleaning them.**
- ▶ **Let the barbecue cool down completely before touching it.**



- ▶ When removing the barbecue attachment or barbecue accessories, always remember to guide the barbecue attachment or barbecue accessories towards your body. Do not lift it to the side.

- ▶ After each use of the barbecue, clean the barbecue accessories.
- ▶ After grilling, use a brush to remove coarse soiling.
- ▶ Before cleaning the spit, disassemble the motor.
- ▶ Clean the barbecue inserts, grill grate, plancha, drip tray, intermediate ring, and spit with water and a suitable cleaning agent.



Helpful hint: Cleaning

We recommend using Häussler universal cleaning agent.
Item number: 302251

- ▶ Use a metal sponge if necessary.

i After repeated use, the pizza stone will stain and darken. Residual flour and dough, and the liquid from pizza toppings will burn into the stone. This only affects its appearance; the pizza stone will continue to yield perfect baking results. This does not damage the pizza stone.

- ▶ Use a ceramic hob scraper to scrape residue from the pizza stone if necessary.
- ▶ Use a brush with natural bristles or a brass brush to brush off the pizza stone.
- ▶ You can occasionally clean the cold pizza stone with a slightly moist cloth **without any** cleaning agents.



Helpful hint: Stainless steel maintenance spray

Developed specifically for the cleaning, maintenance, and protection of matt and polished stainless steel surfaces both indoors and outdoors.

Item number: 101186

11 Maintenance

- Before each use, check the barbecue and all barbecue accessories for damage. In case of damage, replace the defective part(s). Do not use a defective barbecue or defective barbecue accessories.

12 Troubleshooting

Problem	Cause	Resolution
Spit		
Dense smoke production	No water in the drip tray	► Fill the drip tray with water.
Grill grate		
Grill grate is smouldering	Flame splitter not in use	► Use the flame splitter.
Grease/juice is dripping onto the flame	Grill grate improperly assembled	► Put the two grill grates on top of each other correctly.
Pizza stone		
Pizza burns on the bottom and is not done on the top.	Barbecue temperature too high	► Regulate the temperature of the barbecue. Reduce the air supply of the light pillar. (See light pillar operating instructions.)

Tab. 14: Troubleshooting

**For other problems, ring us under the following service telephone number:
+49 73 71/93 77-13**

13 Disposal

- ▶ Do not remove the ashes until they have completely cooled down.
- ▶ Only use the intended containers made of metal or noncombustible materials to dispose of the residual waste or ashes.

i The local regulations for disposal apply.

- ▶ Dispose of used devices in suitable collection systems.

i Used devices contain valuable recyclable materials that can be used again.



14 Accessories

Grill grate



With the grill grate, you can cook perfect steaks and other delicacies. The fluted form sears your food beautifully.

Item number: 304016

Flame splitter



With the flame splitter, you attain the optimal heat distribution for the grill grate and pizza stone.

Item number: 304017

Intermediate ring



The intermediate ring opens the door to grilling with the spit or baking pizza on the pizza stone.

Item number: 304018

Pizza stone



You can bake crispy pizza and delicious tarte flambee on the pizza stone. An exciting change of pace for summer barbecues!

Item number: 304019

Spit



With the spit, you can prepare browned grilled chicken and other tasty delicacies.

Item number: 304020

Barbecue cover



Barbecue cover with thermometer and air supply regulator.

Item number: 304002

Barbecue attachment



Barbecue attachment with flame splitter and inserts.

Item number: 304001

Drip tray



When you grill chicken on the spit, the drip tray prevents the meat from becoming too dry. It catches dripping grease so it doesn't burn and cause smoke.

Item number: 055990

Transport dolly



The transport dolly makes it much easier to work with the barbecue or light pillar. It is ergonomic, simple to operate, and requires no maintenance.

Item number: 304024

Plancha



With the large-capacity plancha, you can grill food and keep it warm while preparing other delicacies.

Item number: 304026

Edge strip



The edge strip prevents food from rolling or slipping off the plancha.

Item number: 304027

Wind deflector



You can protect your barbecue from windy weather with the wind deflector.

It prevents gusts of wind from extinguishing the fire.

Item number: 303524

Häussler pellet starter



Our pellet starter is made from 100% raw materials from plants. It contains no paraffins and burns cleanly without any soot. We avoid using fragrances and colourants.

Item number: 301011

Swissflame fire-lighter



Wood shaving bundle soaked in wax. For wood-burning ovens, tile ovens, wood-burning kitchen stoves, fireplaces, barbecues. Burning period 8-10 minutes. Burns toxin-free, neutral odour and taste without leaving residue behind. May be stored indefinitely. 600 g / contents approx. 50 pc.

Item number: 201808

Wood pellets



Our wood pellets consist of dried, untreated wood and are produced without the addition of any chemical binding agents. The A1 quality class guarantees clean burnup and low ash residue.

Contents	Item number
9 kg	302447
15 kg	302442

15 Warranty

You will receive a 12-month factory warranty on your device, beginning on the date of the invoice.

Karl-Heinz Häussler GmbH produced your device in accordance with the technological state of the art. All devices that leave our factory are made from high-quality materials and were thoroughly inspected.

Warranty services

Dear Customers,

Thank you for the trust you have shown in Häussler by purchasing your new device. We are pleased that you decided in favour of quality. The warranty period is 12 months from the invoice date; the warranty coverage is legally fixed at 24 months. Warranty services do not lead to an extension of the warranty period.

The following are excluded from the warranty:

- all wearing parts,
- fragile parts,
- damage that has resulted from improper use,
- damage that has resulted from ignoring the operating instructions, and
- devices whose serial number has been changed, damaged, or removed.

We will remedy defects free of charge if they

- are proven to be due to material or processing faults on the manufacturer side,
- were immediately reported after discovery, and
- were reported to us within the warranty period.

We will invoice all services, e.g., repairs, that we provide in addition to warranty services. They include transport, packaging, and travel time to and from the site. Parts that have been replaced will become our property or must be returned to us free of charge. Further or other claims, in particular those for compensation for damage caused outside the products, are excluded unless manufacturer liability is legally mandated.

Post-warranty period service

Of course we will also be there for you after the warranty period expires. In the event of function-related faults, send us a description of the problem. Please include your telephone number for further questions. You can also contact our customer service centre.

Service telephone number: +49 73 71/93 77-13

16 For your notes

Visit our baking centre...

Under the name of Häussler, we have devoted our work to the pleasure of doing it yourself for more than 40 years.

We are a family-run company with around 100 employees and our headquarters is in Heiligkreuztal/Upper Swabia. We produce our devices there, including our wood-burning ovens, for example.

Why not visit us in our baking centre! That is what we affectionately call our showrooms and sales rooms. They invite visitors to linger, and you can experience your favourite products first-hand there. The Häussler family and our expert employees will be happy to answer your questions and show you our stone ovens, dough mixing machines, pasta machines, etc. in everyday use. We also offer many baking and pasta-making demonstrations the whole year 'round. You'll see: a visit to our baking centre is always worthwhile.

You can also visit our baking centre online at www.backdorf.de



1.1 Our service for you

- Information on other destinations and places to stay in the area
- Cosy consulting rooms
- Children's play area
- Guest toilets with changing tables
- Seating
- Loading service
- On-site service for your devices on our premises
- Caravan parking spaces
- Dog hostel

1.2 We also offer you

- Seminar rooms with projectors
- Booking service for accommodations
- Regularly schedules baking, pasta-making, and grilling demonstrations
- Tours for groups and associations upon request
- Tours of our production facilities

1.3 Directions to our baking centre



By train or plane

Enjoy the trip to Häussler without stress or traffic. We will gladly pick you up from Riedlinger Station or the airport in Mengen. Simply ring us up!

HÄUSSLER

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