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#spogagafa

## spoga+gafa 2024 - garden bbq

### New products and grilling diversity

The enthusiasm for BBQs and outdoor cooking is unabated, whereby more and more diversified and specialised forms are shaping the industry. The demands in food preparation are also increasing due to the large selection of grills, outdoor kitchens and accessories. Not only the recipes are becoming more sophisticated, so are the industry's new products. At the coming spoga+gafa, which is being staged from 16 to 18 June 2024, the exhibitors will present the latest developments in the BBQ and outdoor cooking section. The trade visitors can look forward to a wide, cosmopolitan offer, which will not only set benchmarks in terms of performance and design, but also regarding sustainability.

#### Freely combinable: The personalisation of BBQs

The growing passion for BBQs and outdoor cooking is changing the demands in the equipment. Alongside the traditional charcoal grill, today there are a variety of grills and outdoor kitchens for different fuels, sizes and price categories. On top of that there is also a huge selection of accessories. These can all be combined today. Modular elements enable the personalised compilation of the grills or outdoor kitchens - depending on the requirements, budget and garden space.

#### Down to the minute: More precision in the preparation of food

The BBQ sector is literally igniting the turbo. Current appliances give full power at the touch of a button and also reach temperatures of up to 800 degrees as electric models. Digital displays keep everything under control and enable accurate heat settings. An even distribution of heat ensures the grilled food is juicier and reduces the consumption of electricity or gas. The matching accessories include backburners with a top heat function or new gloves against extreme heat.

#### Hot revival: Update for traditional appliances

Everything was better in the past? Not necessarily, but often easier. For example, preparing food on an open fire. There is a return to traditional product forms for such old-school BBQ experiences. Traditional appliances are experiencing a revival and at the same time an update, whether for XXL Mexican ovens, portable pizza ovens or height-adjustable braziers. Pots and pans made of cast iron or leather BBQ gloves convey a classic BBQ feeling too.

#### All-in-one: BBQ accessories are becoming more versatile and more mobile

The culinary diversity of today's BBQ experiences is reflected by the versatility of the accessories. Current BBQ gadgets can be put together individually and combined with grill appliances of different brands. All-in-one accessories such as cold smoke generators enable all types of smoking. Even the shelf for the firewood doubles up as a bench when sitting around the fireplace with friends. BBQ fans don't have to do



spoga+gafa  
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www.spogagafa.com

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without comfort when enjoying outdoor adventures. Foldable camping braziers and grill tables facilitate barbecues away from home, so do fast-action, battery-run charcoal lighters or portable BBQ lights.

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### **More conscious grilling: Demand for high-quality fuels**

Together with the technical equipment and accessories the demands in BBQ fuels have also grown. The trend is towards high-quality and sustainably produced charcoal and briquettes. Premium products are in demand such as coal from combined hardwoods for a long combustion period and aromatic taste. Low-odour Japanese binchotan charcoal that produces little smoke is also popular. It is often produced as a FSC-certified material to support fair trade and sustainable forest management.

Today's forms of BBQs and outdoor cooking is a far cry from the simple charcoal BBQ of earlier days. Current BBQ models can cook almost anything from the minute steak, to smoked salmon, pizza or bread. The coming spoga+gafa will show which new grills, outdoor kitchens and accessories enhance this variety. From 16 to 18 June 2024, the garden lifestyle trade fair will once again offer an overview of the BBQ innovations.

### **About spoga+gafa**

spoga+gafa is the biggest garden and BBQ fair in the world. As an international trade fair at the location in Cologne, it sets impulses for the entire garden world. At the leading global trade fair, the green industry talks about the line-ups and trends of the coming season and presents solutions for current and future challenges. The focus of spoga+gafa lies on trends and innovations from the sections garden bbq, garden creation & care, garden living and garden unique. The unique range of offerings turns the trade fair into the place-to-be for the purchasing managers of all trading forms. The Industry Garden Association e.V. (IVG) is the industry sponsor of spoga+gafa.

The coming edition of spoga+gafa is being staged from 16 to 18 June 2024 under the key theme "Responsible Gardens".

Further information is available at [www.spogagafa.com](http://www.spogagafa.com)

### **Koelnmesse - Global Inspiration for Living, Contract and Public Spaces**

Koelnmesse is the world's top trade fair organiser for the areas of Living, Contract and Public Spaces.

At the trade fair hub of Cologne, in addition to imm cologne and interzum, other trade fair formats such as ORGATEC, spoga+gafa, FSB and aquanale are among the internationally renowned and established industry meeting places. These fairs comprehensively represent the interior and design segment, the furniture and interior construction industries' supplying sections, the kitchen world, all topics for the modern working world, garden lifestyle as well as public space, sports and leisure facilities and also sauna, pool and ambiente.

In addition to the events in Cologne, Koelnmesse is strategically expanding its portfolio in key growth markets around the globe like with the successful shows

ORGATEC TOKYO in Japan, interzum bogota in Colombia and interzum guangzhou in China and interzum forum italy.

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Further information: <https://www.spogagafa.com/trade-fair/spoga-gafa-2024/industry-trade-fairs/>

**The next events:**

ORGATEC TOKYO - SHIFT DESIGN - The leading international trade fair in Asia for the modern workspaces, Tokyo 29.05. - 31.05.2024

spoga+gafa - The world's biggest garden and BBQ trade fair, Cologne 16.06. - 18.06.2024

ORGATEC - New visions of work, Cologne 22.10. - 25.10.2024

**Note for editorial offices:**

spoga+gafa photos are available in our image database on the Internet at [www.spogagafa.com/imagetdatabase](http://www.spogagafa.com/imagetdatabase) in the "News" section.

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