



— DANIEL KURR

Individualized barbecue fun with professional equipment

Whether it's juicy meat, crispy sausages, savory vegetables or tasty cheese: there is something for every taste when cooking on the gas or charcoal grill. The Schickling-Grill company provides the perfect tools for grilling: individually configurable and manufactured in Germany - with machines from TRUMPF.

Oliver Schickling places the steak on the grill, which has been heated to over 450 degrees Celsius. A sizzle, some smoke - and then the typical, irresistible smell of roasted meat: Mr. Schickling inhales, smiling. Not only because he enjoys grilling, but above all because he and his brother Philipp are passionate about supplying around 8,000 customers from all over Europe with Schickling grills every year. "We have made it our mission to build the best grills in the world," he says, adding enthusiastically: "Our grills are designed to bring people joy. They also have to be affordable for anyone who is looking for quality and functionality - but cannot or does not want to exceed a certain budget."

— Step-by-step to a professional grill

The parent company - Schickling GmbH metal construction in Visbek, Lower Saxony - offers the ideal conditions for the construction of gas and charcoal grills. Mechanical engineer Philipp Schickling works in the family business there. But his brother, Oliver Schickling, who studied economics, wanted to start something of his own. "We recalled that our father used to build grills for the family and the idea of making something that would bring people joy was always in the back of our minds," says Oliver. In 2014, the brothers founded the Schickling-Grill company, starting a success story that continues to this day: BBQ fans rave about the quality of the popular grills on internet platforms. Oliver Schickling believes there are several reasons for the success of his products: "Our grills are made of three different types of high-quality stainless steel. That's why they are rustproof, durable and made-to-last." Another reason is the modular system that is exclusive to Schickling-Grill. With the help of an online configuration tool, every customer can assemble "their very own" grill - click-by-click - depending on their individual requirements and needs. "We have several basic models and a variety of extras, such as grill lids, base cabinets or turbo burners. These features can be implemented immediately or added on over the lifetime of the grill," explains Oliver Schickling.



