



FIVE-STAR FLAVOR FROM ANYWHERE

We're explorers but we don't journey alone. Our quest? Sharing good times with others around a fire—be it on a mountainside, at seaside, or outside our backdoor. We know every good time starts with an invitation, and there's no better enticement than great-tasting food. And the best food, we believe, is cooked with a flame and kissed by smoke.

We're a passionate team of outdoor-lovers, makers, and culinary experts committed to bringing five-star flavor to the great outdoors with versatile gear that can stand up to the demands of both the backcountry and back patio foodies.

The same vision that reinvented camp-cooking thirty years ago guides everything we make today, from camp cook systems to pizza ovens to pellet grills.

Whatever we do, we'll never stop finding ways to help others gather outside because as food fuels our body and nature nourishes our spirit, togetherness sustains our souls.

In 1990, founder Ty Measom found himself both frustrated and inspired with the size and quality of the outdoor cooking equipment available. He set out to create a product that was both portable and powerful. After countless hours of brainstorming and tinkering, the Pro60 was born—and along with it, a company to pioneer the camp-cooking industry. Since then we've added griddles and grill box attachments, a variety of cast iron pieces, and more recently—pellet grills. Though our product line has expanded, we're still applauded by outdoorsmen everywhere.

Better than most, we know great food brings people together. The best memories are made around a dinner table or camp fire—mouths full and laughter roaring. We're delighted to help fuel these special moments. You've inspired us to focus our efforts on crafting all-encompassing products for both the average consumer and equipment fit for

a seasoned chef. Our modular cooking systems support a variety of menu options. Grill burgers and bake pizzas on the same cooking system you took to the tailgate last weekend. Head to the back porch and smoke a brisket while sautéing vegetables in a bath of butter and spices. The possibilities are endless.

So, what's the Camp Chef difference? A family. Our team is located in the heart of Cache Valley, UT surrounded by the beautiful Bear River Mountain Range, the perfect site for rigorous product testing. A group of innovative engineers allows us to create quality products while setting industry trends. Our local, in-house customer support staff is well-versed, knowledgeable, and offers a friendly voice on the other end of the line. You'll find that our brand provides not only online education, but the warmest of welcomes to the Camp Chef community.

We've raised the steaks in the outdoor cooking industry. So, we challenge you to ask yourself if your cooking equipment is tough enough for the task. Whether you're barbecuing on the back patio or backpacking through Big Bend—delicious food is attainable despite your coordinates. So, get out there. Make memories with the people you love. Experience the beauty of nature. Feed your outside however you want with the durability, versatility, portability, and power of Camp Chef.