

HÄUSSLER

Operating instructions

Häussler barbecue

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 the Häussler barbecue, which can be used as both a barbecue and a light pillar. With its contemporary look and the flame generated, the light adds an unforgettable, appealing atmosphere to any environment.

Plenty of pleasure and always successful.

The Family Häußler

2 For your safety

Table of symbols

Symbol description	
	Danger symbol
	Prompt to action
	Information
	Bullet point

Tab. 1: Table of symbols

Intended use

The Häussler barbecue meets the prescribed, product-specific safety regulations.


The Häussler barbecue is only intended to be used as a barbecue and a landscape light. The use of any fuel other than wood pellets is prohibited. 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.

The supplementary products recommended by Häussler are the only ones that may be used.

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.

Safety information

-  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 fatality from explosion

- ▶ Never use easily and highly flammable liquids such as denatured alcohol, etc.
- ▶ Never use an accelerant on pellets that have been fired up and are warm.

⚠ Risk of fatality from smoke

- ▶ Only use the Häussler barbecue outdoors.

⚠ Risk of injury due to high weight

- ▶ Transport the device with care due to its high weight.
- ▶ Before picking it up, make sure that you can handle the weight.
- ▶ Two people should carefully lift the device.
- ▶ Only set the device down on a stable surface.

⚠ Risk of burns from heated components

- ▶ Do not leave the device unattended during and after operation.
- ▶ Set up the device 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 cool down completely before touching it.
- ▶ When handling the barbecue, wear barbecue mitts.
- ▶ Use proper barbecue tools with long, heat-resistant handles.
- ▶ Let the barbecue attachment cool down completely before cleaning it.

⚠ Risk of burns from high flames

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

⚠ Risk of fire from high flames

- ▶ Only operate the barbecue in areas without roofs.
- ▶ Maintain a minimum distance of 1.5 m from flammable materials when using the barbecue.



⚠ Risk of fire from hot components

- ▶ Please note that the barbecue also radiates heat downwards. Protect the surface beneath the landscape light by covering it with a heat-resistant plate.

For your safety

- ▶ Place the hot cover and barbecue attachment on a heat-resistant surface only.
- ▶ Keep flammable materials away from the barbecue surface.

Risk of crushing from falling parts

- ▶ Ensure that the barbecue attachment is properly seated on the light pillar.
- ▶ Ensure that the griddle insert is properly positioned in the barbecue attachment.

3 Product guide

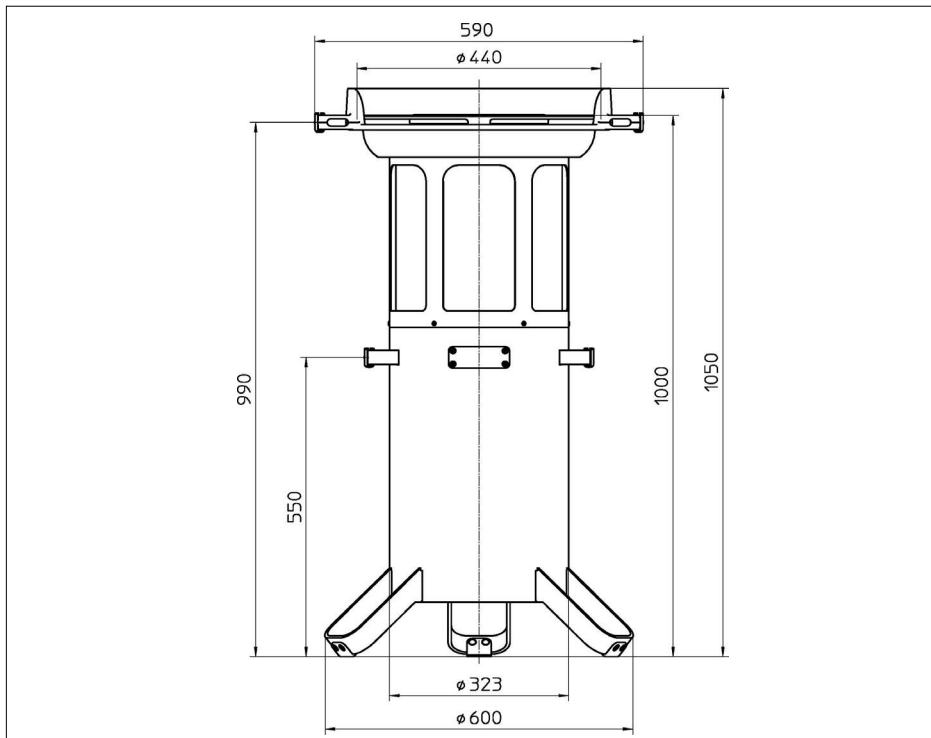
Product description

With the Häussler barbecue, you have purchased a very high-quality pellet grill. This barbecue is simple to operate, easy-care, and requires virtually no maintenance. It can also be used as a landscape light.

Impressive technology at a convenient working height. The place next to the Häussler barbecue is the heart of the party. Well-engineered elements from premium materials turn barbecuing into a passion.

The Häussler barbecue consists of a basic body, a short glass insert (can also be used as a landscape light), and the barbecue attachment: a grill support, two outer rings, two-sided griddle insert, and barbecue cover.

Technical data



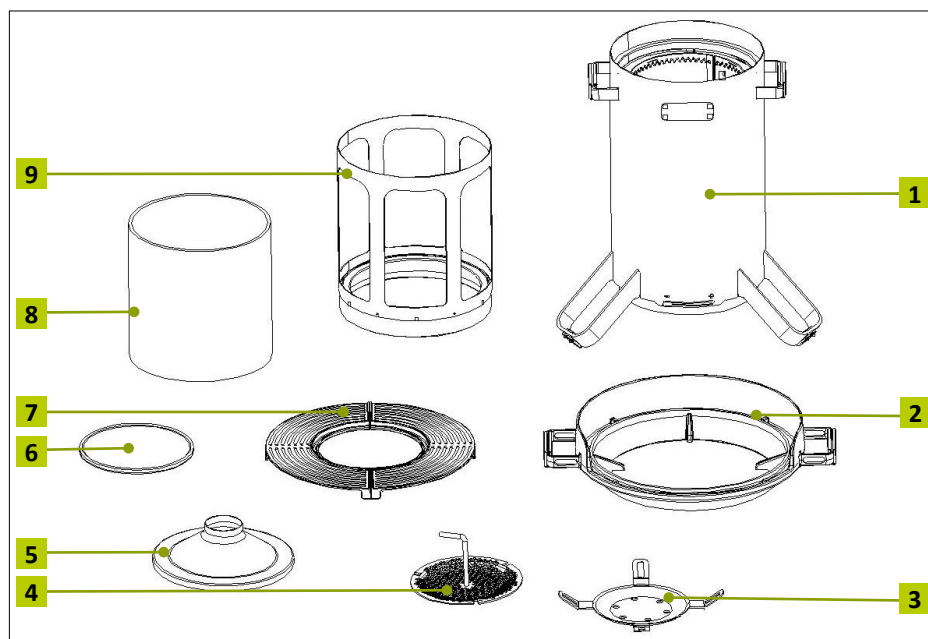
Name	Value
Pillar diameter	323 mm
Height	1,050 mm
Base diameter	600 mm
Weight	39 kg
Filling capacity	Max. 9 kg

Tab. 2: Dimensions

Firing values	Value
Rated thermal input	5.2 kW/kg
Carbon content	3.49%
Exhaust mass flow rate	31.3 g/s
Dust	2.80 mg

Tab. 3: Output and emissions

4 Scope of delivery



No.	Designation	No.	Designation
1	Base	6	Round insert
2	Griddle insert	7	Fluted insert
3	Flame splitter	8	Glass insert
4	Grate	9	Upper section
5	Burner cover		

Tab. 4: Scope of delivery


i Depending on the selected item, the scope of delivery may vary. Also observe the operating instructions supplied with the accessory.

Setting up the device


- Use Table 4 “Scope of delivery” on page 9 to help you check the delivery for completeness.
- Two people should carefully lift the device due to its high weight. Always set it down on a stable, even work surface.

- ▶ Create enough room to work on the device.

Cleaning the device for the first time


-  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 9 „Reinigen“ auf Seite 20.

Assembling the device

- ▶ Assemble the light pillar or the barbecue once without firing it up.
-  This will help you become practised in handling the light pillar or barbecue when it is cold.

-
- A diagram showing a cross-section of a DNA double helix. Two strands, labeled 8 and 9, are twisted around each other. Horizontal rungs connect the two strands, representing the base pairs. The strands are shown as thick black lines, and the rungs are thinner black lines.

-
- 7
- 6




A diagram of a cylinder. A point on the right side of the cylinder is labeled with the number 5.

-
- 4



3

- 

- 

- i** Your Häussler barbecue is now set up and ready to use.

5 Fuel to be used

WARNING

Risk of fatality from explosion

Darting flame

- ▶ **Never use easily and highly flammable liquids such as denatured alcohol, etc.**
- ▶ **Never use an accelerant on pellets that have been fired up and are warm.**

CAUTION

Risk of burns from catching fire



Severe burns on entire body

- ▶ **Do not wear loose-fitting clothes.**
 - ▶ **Persons with long hair should tie it back.**
- ▶ Use only class A1 and A2 wood pellets for private households in accordance with European standard EN 14961-2.



What are wood pellets?

Wood pellets are standardised, cylindrical products of compression made from dried, untreated residual wood (sawdust, shavings, residual wood from forests) with a diameter of approx. 6 mm. They are produced under high pressure without the addition of any chemical binding agents, and have a calorific value of approx. 5 kWh/kg. In other words, the energy content of one kilogram of pellets is approximately equal to one-half litre of heating oil.

-  The use of any other fuel is prohibited.
-  The burning of waste with this product is prohibited.



Helpful hint: Pellet class selection

Häussler recommends that you use class A1 wood pellets, since they leave less residual ash after burning.

Burning aids

Only use burning aids that are certified for barbecues and wood shaving bundles soaked in wax, which are toxin-free, have a neutral odour and taste, and burn without leaving residue behind.



Helpful hint: Optimal flame ignition

With Häussler pellet starter, you can optimally ignite the flame.

6 Filling and firing up

WARNING

Risk of fatality from explosion

Darting flame

- ▶ **Never use easily and highly flammable liquids such as denatured alcohol, etc.**
- ▶ **Never use an accelerant on pellets that have been fired up and are warm.**

WARNING

Risk of fatality from smoke

Poisoning from smoke inhalation

- ▶ **Only use the Häussler barbecue outdoors.**

CAUTION

Risk of burns from catching fire

Severe burns on entire body


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

CAUTION


Risk of burns from heated components

Severe burns on arms and legs

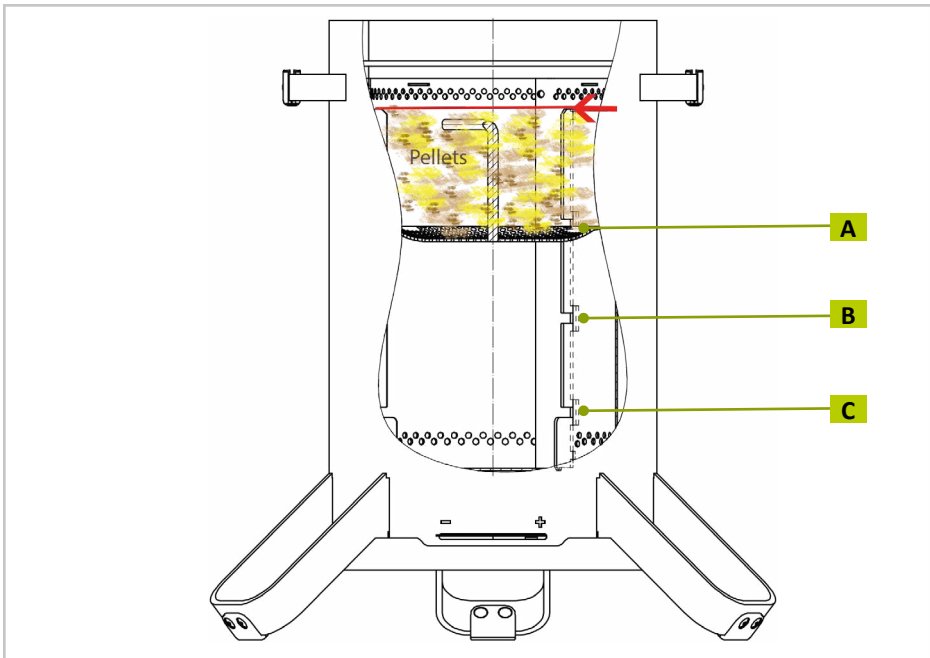
- ▶ **Do not leave the device unattended during operation.**
- ▶ **Set up the device out of the reach of children under 14 and always supervise children in the vicinity of the device. Do not leave infants, children, or animals unattended in the vicinity of the barbecue.**
- ▶ **Let the barbecue cool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

 Ensure that the light pillar is in a stable, even upright position.

 Before filling it with pellets, make sure that the grate is in the firing chamber.

 Before refilling with wood pellets, make sure that the residual ashes from the previous fire has been removed from the firing chamber and the grate is clean.

Filling capacity



Level	Filling capacity	Burning period
A	approx. 3 kg	approx. 1 hour
B	approx. 6 kg	approx. 2 hours
C	approx. 9 kg	approx. 3 hours

i The times are only approximate since the burning period may vary with the slider setting and weather conditions.

i When the tall glass insert is used, the burning period is shorter due to the natural draught.

- ▶ To adjust the filling height, slightly turn the grate and lift or lower it to the required position.
- ▶ Now fill pellets to the top edge of the grate guide. (marked in red at the top of the illustration)



1. Setting the burning period

- By shifting the grate, you can set the burning period in accordance with the table on page 15.



2. Regulating the air supply

- For the first 15 minutes, set the air supply to maximum to optimally ignite the pellets. Afterwards, the grilling temperature can be set individually.



3. Filling

- Remove the upper section and burner cover from the light pillar and store them out of the way.



4. Filling capacity

- Fill the firing chamber with pellets to the top edge of the grate guide.



5. Adding starter

- Pour some Häussler pellet starter (approx. 20 - 30 ml) over the wood pellets.



6. Firing up

- Ignite a wood shaving bundle and put it on the pellets.



7. Covering

- Immediately place the burner cover in the middle of the firing chamber.



8. Short light pillar

- By putting on the short glass insert and the upper section, you will create an attractive outdoor lighting ambience.



9. Add the barbecue attachment

- First insert the barbecue attachment insert. Next, place the barbecue attachment on the light pillar. Make sure that the barbecue attachment is centred and stable.



10. Remove the barbecue attachment

- Never remove the barbecue attachment from the light pillar without wearing barbecue mitts.



11. Expanding to the tall light pillar

- Only touch the short glass insert when wearing barbecue mitts. Place the hot short glass insert on a heat-resistant surface only.



12. Tall light pillar

- Carefully put on the tall glass insert.
- If you've just used the barbecue or short light pillar, be careful with hot components and use barbecue mitts.

7 Grilling with/without flame splitter

- i** You have the choice of grilling **with** or **without** the flame splitter. The flame splitter changes the temperature distribution.
- i** **Without the flame splitter**, you will have a 3-zone temperature distribution. At the centre of the round insert, there is a HOT spot. It is perfect for grilling seared steaks quickly. At the rear of the barbecue, the temperature is somewhat lower and optimal for grilling sausages, cheese, etc. At the front of the barbecue, there is a quiet zone. The temperature there is lower than in the rear areas and it is perfect for grilled vegetables or keeping cooked steaks warm.
- i** **With the flame splitter**, the heat is evenly distributed across the entire grilling surface. For example, you can put steaks on the entire grilling surface and they will typically be done at around the same time.

Flame splitter installation



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 fluted inserts in the barbecue attachment.

- i** The flame splitter is required for the *pizza stone* and *grill grate* to enable the optimal temperature distribution.

8 Good to know: Helpful hints around grilling



1. It is important to cut meat for grilling in thick slices to prevent it from drying out easily.
2. Brush a light coat of oil onto the food to help it brown evenly and prevent it from sticking to the grill grate. But do not coat the grill grate with oil.
3. For healthy enjoyment, use heat-stable olive or vegetable oil for oiling and marinating meat, since these oils retain their composition and taste while grilling.
4. Always make sure that the food fits on the barbecue and fit beneath the barbecue cover. Also be aware of the thermometer that protrudes from the barbecue cover.
5. Avoid piercing the meat with a fork since that causes juice and aroma to escape and may dry out the meat. Use a spatula or tong.
6. Resist the temptation to lift the cover in order to check the food's progress too often. This leads to unnecessary heat loss, which extends the cooking time.
7. Unless otherwise necessary, only turn the food once.



i While you grill, you have the option to regulate the temperature of the griddle insert to arrive at optimal grilling results.

9 Cleaning

⚠ CAUTION

Risk of burns from heated components

Severe burns on arms and legs

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



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

- ▶ After each use of the light pillar or the Häussler barbecue, remove the ashes from the firing chamber.
- ▶ Always let the firing chamber cool down before emptying the ashes.
- ▶ After each use, clean the firing chamber, housing, and the glass insert if necessary.



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. Anti-static effect. Removes and prevents fingerprints and greasy films. Also cleans larger surfaces without leaving stripes, makes treated surfaces look like new, and leaves a long-lasting protective film behind that makes water drip off.

Contents 50 ml

Item number: 101186

- ▶ After each use of the barbecue, clean the barbecue attachment and the inserts.
- ▶ After grilling, use a brush to remove coarse soiling.
- ▶ Clean the barbecue inserts with water and a suitable cleaning agent.
- ▶ Use a metal sponge if necessary.



Helpful hint: Cleaning

We recommend using Häussler universal cleaning agent.

Item number: 302251

10 Maintenance

- ▶ Before each use, check the barbecue for damage. In case of damage, replace the defective part(s) before firing up again.
- ▶ Remove the old grease from the upper section with a cloth at regular intervals and apply a new layer of multi-purpose grease for high temperatures.



Helpful hint: Multi-purpose grease for high temperatures

For maintenance and care, we recommend using the transparent multi-purpose grease for the Häussler pellet barbecue. Ideal for greasing the aluminium upper part so it is easier to attach and does not catch – even at high temperatures. Protects and preserves the material.



Item number: 304013

11 Troubleshooting

Problem	Cause	Resolution
No flame visible after firing up	Flame extinguished	<ul style="list-style-type: none"> ▶ Carefully remove the upper section, including the glass insert and burner cover, and fire up again. ▶ Set regulator to maximum.
Flame is too small	The burner head and grate were not cleaned	<ul style="list-style-type: none"> ▶ Let the pellets burn out. Wait until the device has cooled down before resolving the problem. ▶ Empty the wood pellets, clean the burner head and grate, refill, and fire up.
	The grate is missing	<ul style="list-style-type: none"> ▶ Let the pellets burn out. Wait until the device has cooled down before resolving the problem. ▶ Empty the wood pellets, insert the grate, refill, and fire up.
	Combustion air supply is not completely free	<ul style="list-style-type: none"> ▶ Set regulator to maximum. ▶ Let the pellets burn out. Wait until the device has cooled down before resolving the problem. ▶ Empty the wood pellets, clear the opening for the combustion air supply, refill, and fire up.
Grilling surface is too hot	Heat output too high	<ul style="list-style-type: none"> ▶ Reduce the air supply with the regulator. ▶ Always fill the firing chamber with the quantity of pellets listed in the table on page 15.

Tab. 5: Troubleshooting

What to do if the barbecue unexpectedly goes out

-  If a gust of wind unexpectedly blows out the barbecue's flame, dense smoke may be produced.
- ▶ In case of wind, move the barbecue to a place that is protected against the wind or use a wind deflector.
-  Fire up the barbecue again as described in the following.

WARNING

Risk of fatality from explosion

Darting flame

- ▶ **Never use easily and highly flammable liquids such as denatured alcohol, etc.**
- ▶ **Never use an accelerant on pellets that have been fired up and are warm.**

CAUTION

Risk of burns from catching fire

Severe burns on entire body

- ▶ **Wear barbecue mitts.**
- ▶ **Use a long barbecue tong.**

CAUTION

Risk of burns from heated components

Severe burns on arms and legs

- ▶ **Wear barbecue mitts.**
- ▶ **Remove bowls of water, etc. before lifting off the attachments.**
- ▶ **If necessary, two people should lift off the attachments.**



1. Lifting off the attachments

- Put on barbecue mitts.
- Avoid heated components.
- Lift off the barbecue attachment, plancha, or other attachments and set it down on a fire-resistant surface.



2. Wood shaving bundle

- Use a **long barbecue tong** to grasp a wood shaving bundle.
- Ignite the bundle.
- For your own protection, it is essential to wear barbecue mitts.



3. Burning process

- i** As soon as the burning wood shaving bundle is held in the smoke-filled glass insert, the smoke will die down.
- i** This effect happens because the developing gases trigger the burning process again.

⚠ **Caution! This causes the air in and above the glass insert to heat up. Risk of burns!**



4. Firing up the barbecue again

- Drop the burning bundle into the firing chamber.
- i** Act quickly, since the temperature can rise quickly and possibly extinguish the burning bundle.

For other problems, ring us under the following service telephone number:

+49 73 71/93 77-13

12 Disposal

- ▶ Keep the light pillar clean at all times and when disposing of residual materials.
- ▶ 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.



13 Accessories

Side tray



Makes room and is easy to attach to the handles on the side.

Material	Solid locust
Tray dimensions L x H	50 x 39 cm
Weight	1.3 kg

Item number: 304003

Barbecue/light pillar cover



Keeps stormy weather away from your Häussler barbecue. And effortlessly ensures a long service life.

Barbecue cover:

Item number: 304006

Light pillar cover:

Item number: 304007

Apron



Ideal protection against splashing grease and stains. Provides a perfect combination of functionality, comfort, and style.

Size 110 x 78 cm, highly finished blend of 65% polyester, 35% cotton, washable at 95 °C

Item number: 304009

Stainless steel maintenance spray



Developed specifically for the cleaning, maintenance, and protection of matt and polished stainless steel surfaces both indoors and outdoors. Anti-static effect. Removes and prevents fingerprints and greasy films. Also cleans larger surfaces without leaving stripes, makes treated surfaces look like new, and leaves a long-lasting protective film behind that makes water drip off.

Contents 50 ml

Item number: 101186

Glass insert tall



The tall glass insert creates an attractive atmosphere.

Material	Glass
Glass insert outer dimensions W x H	30 x 60 cm
Weight	9.6 kg

Item number: 304005

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 griddle insert.

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 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

Grill grate brush



The Häussler grill grate brush was designed to clean the spaces in the grate and hard-to-access places on the edges of the grilling surface.

Item number: 302574

Wok - Wok with lid



The barbecue ritual involving the wok provides equal opportunity for vegetable fans. Short cooking times and vitamin-rich, wonderfully aromatic dishes await you. Let your imagination run free!

Item number: 304011

Barbecue mitts



Stylish Häussler barbecue mitts are made of 100% cotton and provide reliable protection against heat and flying sparks. They are perfect for refilling charcoal, while grilling, or when changing tools while the barbecue is on.

Item number: 304008

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

Häussler transparent multi-purpose grease



Transparent multi-purpose grease for Häussler pellet barbecue. Ideal for greasing the aluminium upper part so it is easier to attach and does not catch – even at high temperatures. Protects and preserves the material. Contents 150 g. Transparent multi-purpose grease in NLGI class 2; NSH/H1 Use in temperature range: -20 °C to +150 °C

Item number: 304013

14 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

Our currently valid terms & conditions are a further basis. The place of fulfilment and jurisdiction is 88499 Riedlingen, Germany.

15 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 approx. 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



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

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

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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