



SHOWROOM/OFFICE

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WAREHOUSE

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Petrol Pump, Sharjah, UAE.

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ABOUT US

WE INSPIRE, ADVISE, DESIGN, SUPPLY,
OFFERING YOU TECHNICAL SUPPORT
FOR THE BUILD OF AN OUTDOOR
KITCHEN AND OUTDOOR LIVING AREA.

CWS Dubai, founded in 2013, is dedicated to advancing WPC, Hybrid Products, BBQ Grills, and Outdoor Kitchen solutions through distribution and installation services. Operating from offices in Dubai and Sharjah, we maintain a consistent supply from our warehouses throughout the year.

Our production process is supported by a team of in-house designers, civil engineers, and skilled installers, ensuring tailored and high-quality service delivery. With products sourced from renowned manufacturers like Therrawood from Turkey, Bull BBQ proudly made in the USA, and the original Yakiniku Japanese grill from Holland., we prioritize excellence in every aspect of our offerings.

OUR PRODUCTS

- THERRAWOOD WPC PRODUCTS
- BULL BBQ GRILLS AND OUTDOOR KITCHEN
- YAKINIKU ORIGINAL JAPANIES GRILL
- INDU+ INDUCTION AND TEPPANYAKI



YAKINIKU®

indu+

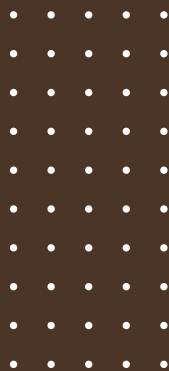
TERRAWOOD FEATURES

- Combining the warmth of wood with the strength of the polymer.
- TerraWood products are 100% recyclable and manufactured with reclaimed wood fibres and their use helps preserve our natural forests.
- Our modern manufacturing facility is designed with “state of the art” equipment allowing us to efficiently produce a high-quality product with minimal environmental impact.
- An elegant, cost-effective, durable, and safe alternative to wood for both residential and commercial outdoor recreational areas.
- 20 years limited warranty
- Virtually maintenance-free.
- Resistant against UV.
- No splintering.



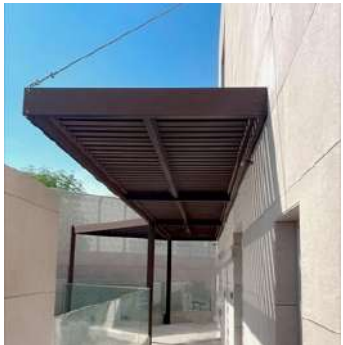


TherraWood composite profiles are manufactured with utmost technology in modern production facilities. Reclaimed high-quality wood fibres and virgin polymer resins have been combined and extruded to create high-performance wood composite profiles. TherraWood looks remarkably like real wood with a far higher durability. Therrawood pergolas can be built with different designs, please ask our team for different possibilities.



PERGOLA

PERGOLA



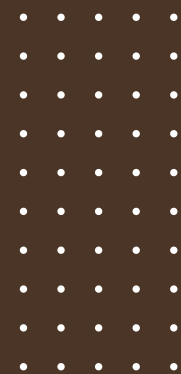
PERGOLA





DECKING

The lifespan of wood is limited when it is used at outdoor applications. You have to treat your wooden decking periodically and apply chemicals. In time the screw heads pop out. Moisture makes the wooden surface slippery. Not only the cost at the beginning with the installation of wood deck, but in the long run, required maintenance as well would generate an extra cost. In this perspective, TherraWood decking systems stand not only for durable but also highly-cost effective solutions.



DECKING



DECKING





TherraWood fence is a practical solution to surround your space into a beautiful outdoor living area with valuable privacy and protection. Without moisture damage fear, wood composite profiles offer the advantage of a strong, long-lasting, and not rotting fencing system with low maintenance cost.

...therra[®]
wood
wood improved
FENCE

FENCE AND PARTITIONS



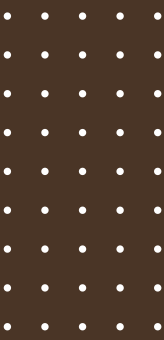
FENCE AND PARTITIONS



CLADDING



The natural timber effect of wood composite cladding is an elegant alternative to improve the front aspect of your houses, villas, offices, factories, hotels etc. TherraWood composite cladding profiles with different colour options inspire you while designing the facade of your building.



CLADDING



CLADDING



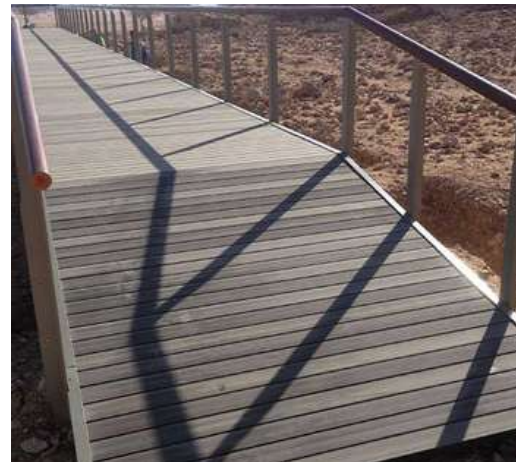
TherraWood hybrid profile systems, which combine the strongest properties of three materials- Aluminium, Wood and Polymer – open a new chapter in the composite. Building materials sector. Hybrid profiles, made of aluminium and an aesthetic external wooden effect offer numerous applications in all outdoor architectural work.

therra[®]
wood
wood improved

HYBRID



HYBRID



HYBRID





TURN A
BULL LOOSE
IN YOUR

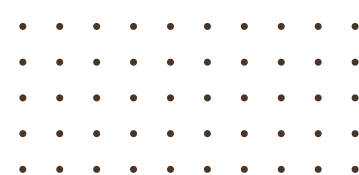
BACKYARD





BULL BBQ FEATURES

- Improves heat distribution on the grill by 50%.
- Rates make the pocket smile.
- Additional Bull BBQ components assure optimal benefits for your Bull BBQ Kitchen.
- Sufficient work area and adjustable heat options.
- Eliminating hot and cold spots.
- Superior products.
- Certification from CSA and CE.



BBQ GRILLS



Bull Bison
Charcoal Barbecue



Plancha Commercial
Griddle
Gas Barbecue



Steer 3 Burner
Gas Barbecue



Outlaw 4 Burner
Gas Barbecue



Lonestar 4 Burner
Gas Barbecue



Angus 4 Burner
Gas Barbecue



Brahma 5 Burner
Gas Barbecue



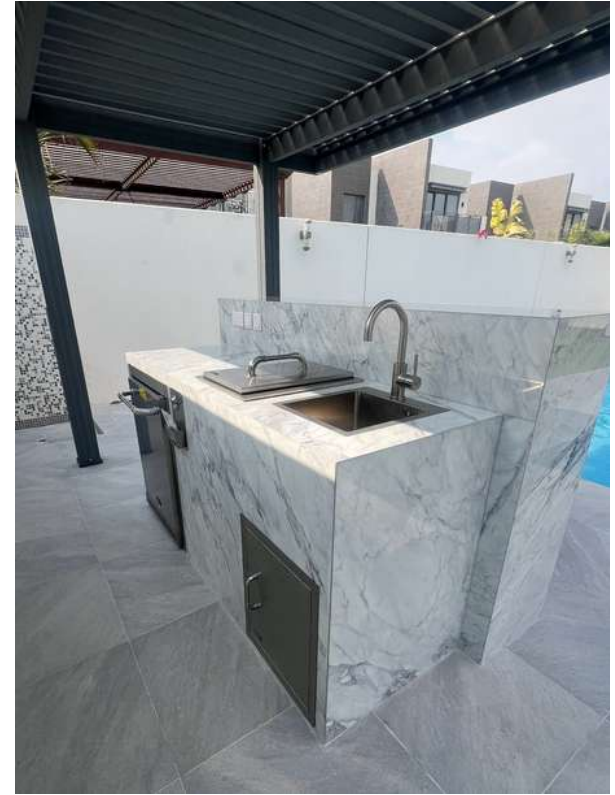
Diablo 6 Burner
Gas Barbecue



Premium 7 Burner
Gas Barbecue



OUTDOOR KITCHEN



Bull Outdoor Kitchens are thoughtfully designed to offer an outdoor cooking solution for virtually every outdoor living space with Bull BBQs and other Bull accessories and components.

These components are manufactured using only the highest quality materials. Several finishes are available for Bull Outdoor Kitchen. There are many options for the bases, both in terms of colour and finishes, whilst a selection of tiles is available for the top.

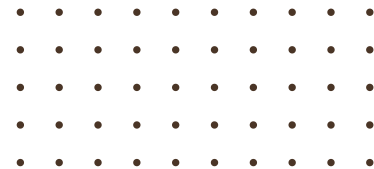
OUTDOOR KITCHEN



PIZZA OVENS

Bull pizza ovens are manufactured using the highest quality materials. From stainless steel to electro galvanised steel, all using solid welding.

The Bull Pizza oven is designed for outdoor use and built to perform in all weathers. But a pizza oven is not just for pizza. It can be used for a multitude of dishes, from bread to roast beef, to a baked pasta dish, it will all taste delicious, with that charred finish only a great oven can give.



PIZZA OVENS



Pizza Oven & Cart
Large/ Extra Large
(Made In Italy)



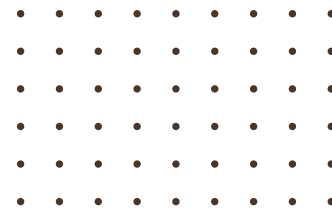
Wood and Gas Pizza Ovens Are Available

The Bull Gas Fired Pizza Oven Offers The Same Great Features Of Wood-Fired Ovens But With The Added Convenience Of Cooking With Gas.



BBQ COMPONENTS

- Side Burners
- Refrigerators
- Ice Chest
- Bar Centres
- Sinks
- Doors
- Drawers
- Door/Drawers Combos
- Others



BULL COMPONENT DISPLAY



Front View



Rear View



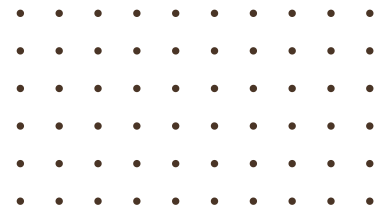
Sink & Finishes Display

Grill & Cart Covers



BBQ ACCESSORIES

- Pizza Tool Kit
- Grilling Tools
- Bull Grill Care Kit
- Grill Aids
- S/ Steel Griddle Plate
- Infrared Searing Burner
- Bull Volcanic Rock Griddle/Pizza Stone
- Grill Master Utility Set
 1. Digital Thermometer
 2. Stainless-Steel Chef Knife
 3. Acacia Chopping Board
 4. Silicone Glove)
- Others



BBQ ACCESSORIES



Pizza Tool Kit



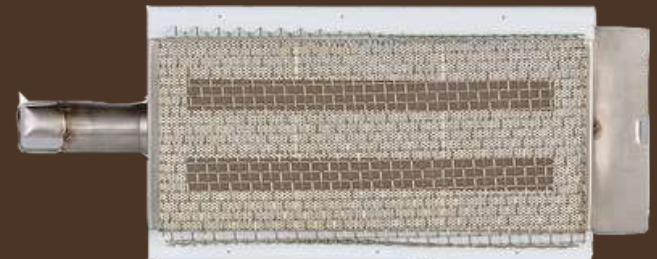
S/ Steel Griddle Plate



Volcanic Rock Griddle/Pizza Stone



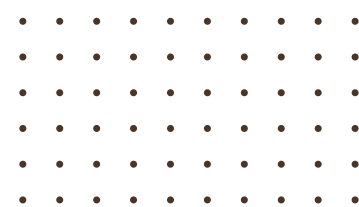
Grill Master Utility Set



Infrared Searing Burner

YAKINIKU®

ORIGINAL JAPANESE GRILL



KAMADO



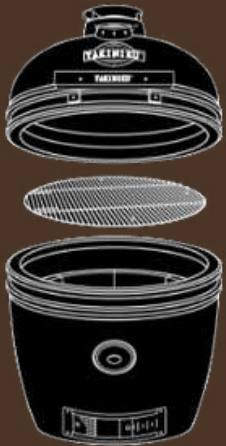
Discover the YAKINIKU®, a Kamado BBQ inspired by traditional Japanese design, meaning 'grilled meat' in Japanese. Its unique oval shape ensures optimal hot air circulation.

From low-temperature cooking to direct grilling, roasting, and baking, everything is possible and can be precisely controlled to a degree. Expand your options with accessories to make any type of cooking easily accessible.

- Extra-thick cordierite ceramic is the best heat-resistant material.
- Stainless steel all-weather resistant.
- Remove ash and charcoal easily with the ashpan and coal basket.
- Woodchipper - adding smoking wood without losing heat.

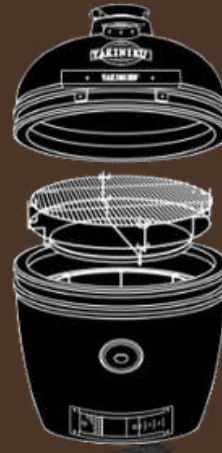
COOKING TECHNIQUES

DIRECT HEAT



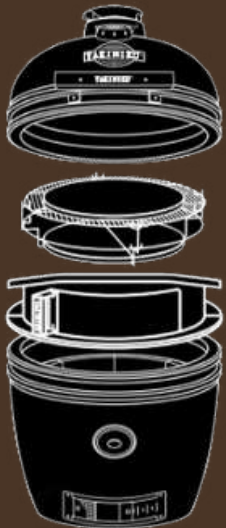
For direct heat cooking on your YAKINIKU Kamado, ensure it's really hot and sear your ingredients briefly. Fully open the bottom ventilation slider and keep the daisy wheel closed with vents open. Add sufficient charcoal for heat generation and let the grill grid heat up inside the Kamado. Avoid using a raised grid; keep ingredients close to the charcoal for optimal results.

INDIRECT HEAT



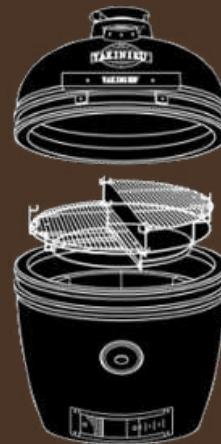
For high-temperature baking in your YAKINIKU Kamado, use plenty of coals and wait until they're fully burning. Pre-position your multilevel lift, heat deflector, standard grid, and pizza stone. Ensure the heat deflector is in place to prevent burning the bottom of your pizza or bread. Use a baking mat for easy insertion and removal without losing heat from the Kamado when opening.

BREAD & PIZZA



For high-temperature baking in your YAKINIKU Kamado, load plenty of coals and wait until fully burning. Prep your multilevel lift, heat deflector, standard grid, and pizza stone beforehand. Prevent burning by using a heat deflector under the pizza stone. Use a baking mat for easy handling, preserving heat inside the Kamado when opening.

PRO SET



The pro set offers a versatile multilevel system for your YAKINIKU Kamado, enabling simultaneous grilling in direct and indirect zones. Split your Kamado into two sections, allowing for cooking on both sides with or without a heat deflector. Adjust half-moon grids at various heights in the multilevel lift to customize the distance between coals and grids, ensuring perfect cooking for each ingredient.

KAMADO



YAKINIKU MINI KAMADO BASIC



YAKINIKU COMPACT KAMADO BASIC



YAKINIKU MEDIUM KAMADO BASIC



YAKINIKU LARGE KAMADO BASIC



YAKINIKU XLARGE KAMADO BASIC



YAKINIKU XXLARGE KAMADO BASIC

SHICHIRIN



A Shichirin is a compact and versatile tabletop grill you can easily take or move anytime. With this grill, we can enjoy and create comfort on and around the dining table.

The special thing about grilling with Shichirin is the comfort of sitting together around the fire. Like gourmets, delicious dishes are served at the table in small portions. You search in vain for the grill master in charge. When you use a Japanese grill, your friends and family gather around the grill. Everyone prepares their food as they wish on the Konro Japanese grill.

SHICHIRIN



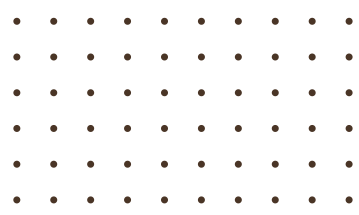
YAKINIKU ROUND SHICHIRIN



YAKINIKU RECTANGULAR SHICHIRIN

The Shichirin tabletop grill is made of ceramic with quartz and cordierite and is fired at high temperatures. This makes this Shichirin a real powerhouse. The Konro Japanese grill is easy to clean thanks to its glass exterior. The appliance can only be used outdoors with briquettes, self-igniting briquettes or charcoal. The Japanese use binchotan coal, the black gold of Japan, which can reach extremely high temperatures. A true Japanese tabletop grill reaches a temperature of over 900 degrees.

indu+



COOKING PLATES



OUTDOOR INDUCTION

The INDU+ Multiflex offers two versatile rectangle cooking zones, providing total cooking freedom. Use them separately or combine them for larger dishes or multiple pans. With 15 heat levels and preset options like low heat and food warming, you have precise control over your cooking. Plus, cleaning is a breeze with added functions like timers, safety features, and a lock key.



TEPPANYAKI

Enjoy ultimate culinary freedom with the Indu+ Teppanyaki. Fry without limits thanks to its induction technology, allowing precise temperature control and healthy cooking with minimal fat. With two separate cooking zones, you can simultaneously cook various dishes like meat, vegetables, or pancakes. Pair it seamlessly with Induplus outdoor kitchen trolleys for a perfect fit. Plus, elevate your cooking with tips like using separate zones for different dishes and utilizing a cloche for steaming fish.