

Enhanced performance. Innovative design.

Discover how SCHOTT NEXTREMA® glass-ceramic can add functionality, design freedom, and performance to modern BBQ applications.

SCHOTT

More than a material.

New possibilities for your BBQ portfolio.

Today's BBQs need to offer more than heat and a cooking grate. Consumers increasingly expect convenient operation, versatile cooking options, distinctive design, and reliable performance.

For manufacturers, this creates an opportunity to differentiate products through new materials, features, and user experiences.

SCHOTT NEXTREMA® is a high-performance glass-ceramic developed for demanding temperature environments. Its combination of thermal stability, design versatility, and different transmission profiles enables innovative BBQ applications.



Differentiate your portfolio

Create distinctive features and design elements that help your BBQ products stand out in a competitive market.

Enhance your product functionality

Introduce features that offer customers visible and practical added value throughout the grilling experience.

Strengthen your premium positioning

Enhance the perceived value of your products with innovative applications that combine sophisticated design and advanced functionality.

Expand your product possibilities

Explore new grill concepts, cooking functions, and accessories that can broaden your portfolio and address evolving customer expectations.



One material. Multiple ways to enhance your grill.

NEXTREMA® can be integrated into different areas of a BBQ product. Each application offers its own combination of functional and design benefits.



Keep the heat in – and the cooking process in view

Viewing windows

NEXTREMA® can be used as a transparent viewing window, allowing users to monitor their food without repeatedly opening the grill lid and losing temperature. This supports more consistent cooking conditions, makes grilling more convenient, and adds a distinctive design feature that can enhance the premium appearance of the grill.



Protect the burner – and keep the flame in view

Burner shields

NEXTREMA® can be used as transparent burner shields that protect gas burners from grease and food residue while keeping the flame visible. As a long-lasting, non-corrosive, and almost maintenance-free alternative to metal sheets, they support convenient ignition and flame adjustment while opening up new opportunities to combine reliable burner protection with premium design.



Enhance infrared performance – and elevate the design

Rotisserie burner

NEXTREMA® can be used as a cover for infrared and rotisserie burners, helping to protect the heating elements while allowing infrared heat to reach the grilling area. The result is a functional, easy-to-clean solution that supports precise grilling and creates a modern, integrated appearance.



Expand the cooking possibilities – and offer greater versatility

Grilling surface

NEXTREMA® can be used for grilling surfaces, plancha-style applications, pizza accessories, and other innovative cooking concepts. It requires no preheating, supports uniform heat distribution for consistent grilling results, and features a smooth, non-porous surface that is easy to clean. This opens up new possibilities for versatile functions and accessories that enhance the overall grilling experience.



Enable new electric grill concepts – and increase design freedom

Electric grills

NEXTREMA® can be used in electric grills to cover and protect heating elements while allowing heat to reach the cooking zone. This supports compact and contemporary product designs, simplifies cleaning, and gives manufacturers greater freedom to develop innovative electric grilling concepts.

Built for the demands of grilling.

Material properties that help BBQ components perform reliably in demanding environments.



High operating temperature

NEXTREMA® variants are designed for demanding high-temperature applications. Depending on the selected material type and operating conditions, the glass-ceramic can withstand temperatures of up to 950 °C[1].



Thermal shock resistance

NEXTREMA® is characterized by a very low coefficient of thermal expansion. Therefore, it can withstand rapid temperature changes of up to 820 °C[2], meaning it won't shatter in the rain.

[1]Applies to NEXTREMA® opaque white for 1 hour at 950 °C homogeneous heating. For inhomogeneous heating and other NEXTREMA® variants, the operating temperature may vary.

[2]Applies to NEXTREMA® transparent. Tested by quenching a homogeneously heated NEXTREMA® transparent panel (820°C) with room temperature water (20°C). Values may differ for other NEXTREMA® variants.





Chemical resistance

NEXTREMA® is chemically resistant to acids, bases and hydrolytic influences (according to DIN 12116, ISO 695, and DIN ISO 719). Unlike metal components, glass-ceramic does not rust or oxidize. Its non-porous surface also enables convenient cleaning.

Wide transmission spectrum

Different NEXTREMA® variants offer different transmission profiles in the visible and infrared range. NEXTREMA® opaque white, for example, provides low transmission in the short-wave infrared spectrum. NEXTREMA® tinted reduces visible light transmission while maintaining good infrared transmission.

From first idea to integrated component.

Every BBQ design has its own combination of temperatures, dimensions, heating technologies, installation conditions, and user requirements. That is why SCHOTT works closely with customers throughout the development process. From initial material assessment to technical consultation, our experts support you in evaluating the technical possibilities of NEXTREMA® and integrating the glass-ceramic component into your product design.

Customized solutions

We assist in developing tailored solutions that precisely meet the needs of your end customers.

Technical expertise

SCHOTT provides comprehensive assistance for integrating NEXTREMA® into your manufacturing process.

Global presence

With over a century of international experience, SCHOTT is equipped to help you adapt to the evolving demands of the global market in material solutions.



What could NEXTREMA® bring to your next BBQ innovation?

Whether you are developing a new premium grill, improving an existing burner system, or exploring an entirely new cooking concept, NEXTREMA® offers a versatile material platform for functional and visually distinctive solutions. Talk to our experts about your application requirements.



> "Your BBQ concept defines the requirements. Together, we explore the possibilities of glass-ceramic to support your product development and bring your vision to life.
>
> – Roberto Perez Castro, Head of NEXTREMA® Product Management

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Learn more about
SCHOTT NEXTREMA® at

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For more information, please visit: https://www.schott.com/expertise/applications/bbq-grill-portfolio

ENGLISH-RAW 10/2026 ali

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