

The Ribbon Burner System

Why two horizontal burners?

Two right to left full length burners ensures more of the plate receives the heat output that it should. This results in fewer cold spots than the conventional front to back burner system. The combination of the ribbon burner system and a mild steel plate requires a lot less energy (mega joules – gas consumption) for cooking than a conventional front to back burner system with cast iron burners and cooking surface. Heatlie barbecues therefore are far more efficient.

The majority of cast iron burners are on average 15 mega joules per hour meaning on a standard 4 burner BBQ you're using up to 60 mega joules per hour with all four on high. An equivalent sized 850 with two horizontal burners uses only 42 mega joules per hour (Standard, LPG model).

The two horizontal burners have also become a unique design point for the Heatlie barbecue. It has never changed in the 40 odd years of its existence and never will. It provides a simpler, more minimal gas manifold set up, meaning less parts and far easier maintenance as time goes on, one reason why we see so many Heatlie BBQs lasting decades.

It also means that the control panel can be installed to the right side of the BBQ, rather than across the front like your average BBQ. This allows for a sleeker, more aesthetic BBQ, and in the case of the IGE, means that it doesn't have to be installed up against the edge of the bench in a recess, but can be placed in the middle of a bench for an "island" look.



An Island Gourmet Elite with the plate lifted up showing off the two horizontal burners.

