

# **CINDERS** BARBECUES<sup>®</sup>

Commercial Outdoor Equipment



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# CINDERS BARBECUES

## The Company

Cinders Barbecues Limited is proud to manufacture on the edge of the North Yorkshire Dales, in the shadow of the three peaks of Ingleborough, Whernside and Pen-y-Ghent. We have a dedicated local workforce and import only our control valves from a German firm we have trusted for over twenty years.

It all began when our Managing Director saw the need for a commercial barbecue which could adapt to our unpredictable climate. He went on to patent the 'Caterer' model barbecue which stored away in one flat piece, ready for any opportunity to be up and cooking in ten minutes.

Whilst the name has changed to the 'Slimfold TG160' (Twin Grill 160 cms), only very careful changes have been made to this highly successful and market leading design.

## Our Difference

Our difference is that we work throughout the year to supply a seasonal demand and we have no sales department. This results in a consistent product from distributors with access to service support, all of whom compete effectively for your business. Usually, your barbecue will be dispatched from our factory warehouse from which we extend a two year replacement parts warranty under full commercial use.

## Standards

'CINDERS' barbecues carry EC Type-Approvals to BS EN 498 (Gas Barbecues for Outdoor Use), which we helped write through our consultation work with BSI. Surveillance of Production by a government agency gives us authority to CE Mark. We post our current surveillance certificate on our website, as your assurance of a safe product.

Additionally, we choose to be tested to International Standard ISO 9001:2008 Quality Control which is a particularly 'robust' route to CE marking.





Slimfold TG160

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# CINDERS SLIMFOLD TG160

## Twin Independent Grill Areas

31.5" (800 mm) x 18" (457 mm)

## Total Grill Area

1134 sq ins (7312 sq cms)

## Weight

47 kg

## Total Heat Input

68,000 Btu/Hr (20 kW)

## Total Propane Consumption

3.2 lbs (1.45 kg) per hour

## Recommended Gas Supply

19 kg Propane Bottle  
(12 hours at full rate)

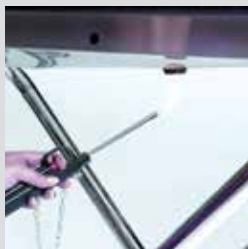
## Input Pressure

14.5 p.s.i. (1.0 bar) Regulator supplied and fitted

The **Slimfold TG160** barbecue is a clear market leader and the professional's choice for a commercial catering operation. It is well known as the legendary workhorse of the industry. The TG160 has one of the largest grill areas on the market and provides high capacity for faster profits. It also folds flat for easy transport and storage.

## TG160 Practical Features

- No assembly needed.
- Folds to 190 mm (7½ ins) flat for transport.
- Internal self-cleaning by reflected heat, means no time lost.
- Cooking heat achieved in less than five minutes.
- High pressure burners unaffected by wind.
- Warranty for Commercial Use.
- Easy low maintenance from minimal, rugged design.
- High capacity from 'production line' open grill, for faster profits.
- Individual controls for each side of the grill.
- Economic 12 hrs full heat from one 19 kg propane cylinder.
- Excess fat collected in any disposable ring-pull can.
- Can be stored vertically on end, for the least storage space possible.
- Leg design remains stable on soft earth, also protects controls when folded.





Slimfold SG80

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# CINDERS SLIMFOLD SG80

## Single Grill Area

31.5" (800 mm) x 18" (457 mm)

## Total Grill Area

567 sq ins (3656 sq cms)

## Weight

26 kg

## Total Heat Input

34,000 Btu/Hr (10 kW)

## Total Propane Consumption

1.6 lbs (0.725 kg) per hour

## Recommended Gas Supply

13 kg Propane Bottle  
(18 hours)

## Input Pressure

14.5 p.s.i. (1.0 bar) Regulator supplied and fitted

The **Slimfold SG80** (Single Grill, 80 cms) is the half-size version of our famous twin grill. Its lighter weight has made it a firm favourite for a smaller commercial catering operation. Light weight does not mean lesser quality. The same standards which make the twin grill TG160 the choice of professionals are applied equally to this handy model.

## SG80 Practical Features

- No assembly needed.
- Folds to 215 mm (8½ ins) flat for transport.
- Internal self-cleaning by reflected heat, means no time lost.
- Cooking heat achieved in less than five minutes.
- High pressure burner unaffected by wind.
- Easy low maintenance from minimal, rugged design.
- Warranty for Commercial Use.
- Open grill for presentation and convenience.
- Economic 18 hrs full heat from one 13 kg propane cylinder.
- Excess fat collected in any disposable ring-pull can.
- Can be stored vertically on end, for the least storage space possible.
- Leg design remains stable on soft earth, also protects controls when folded.



# Accessories

Our accessories are simple and robust, and designed to enhance the versatility of your catering operation.

## FLAT GRIDDLE

Constructed from 6mm thick cooking grade aluminium with lipped edges, it completely covers and converts the single grill SG80 into a flat-top. It will also slide from side-to-side on the TG160, cleaning the grilling surface by reflected heat as it goes. **HIGHLY RECOMMENDED.**



Great for sizzling stir fry vegetables, holding piles of fried onions, turning out pancakes, or for cooking breakfasts for early arrivals at set up.



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### PAN SUPPORT

The heavy duty frame drops into place at either end of the barbecue and overhangs a reserve full-size (1/1) 100mm deep Gastronorm pan. It also suspends a second pan above the hot grilling surface, offering tremendous versatility. Benefits include hygiene control of prepared food from kitchen to customer.



Two Pan Supports and one Flat Griddle convert the TG160 from a barbecue to a buffet line at minimal extra cost.

**Pans not included**

### FRIEPAN

These heavy 500mm diameter cast iron pans are manufactured in Germany.



They sit on any of our barbecues or other heat source and provide an excellent medium for rice, pasta or risotto dishes. Meat juices are also kept with the food for sauce bases or gravy.



# Accessories

## COVERS

Cover for convenience or fold away in seconds, our elegant branded covers give you two great options! The easy slip-over covers are heavy weather resistant twill with quality piping and with the Cinders Barbecues logo in red and black, on a silver background.

Simple clip fastenings secure in high winds and deter curious passers-by.



## WHEELED CASE

This is the ultimate accessory for hygienic transport or storage of the SG80.

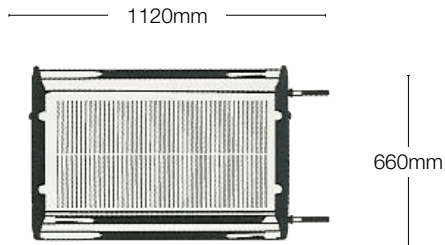
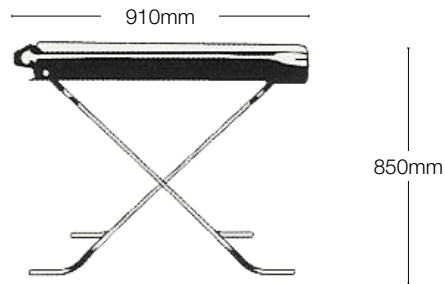
A folding handle and robust inset wheels complete the professional image which this durable polyethylene case will present to your customer.

*Available for the SG80 only.*

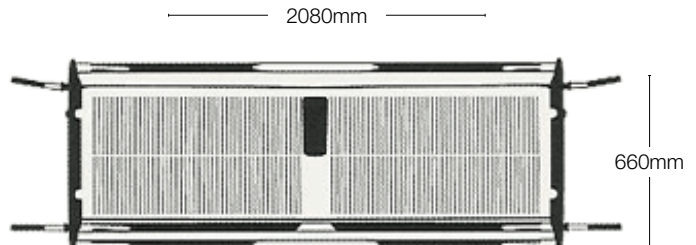
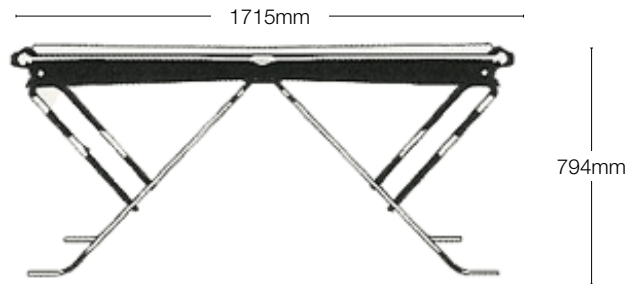


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## SG80



## TG160



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