

LIFT THE LID ON INFRARED

LIFT THE LID ON CROSSRAY'S NEW
INFRARED TECHNOLOGY, DISTINCTIVE STYLING
AND INTELLIGENT FEATURES.



HOTTER | JUICIER | EASIER

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What are CROSSRAY® BBQ's?

CROSSRAY® BBQs are a result of technical innovation and development over 10 years.



The design challenge was to create something "NEW" in the BBQ market: redefining a BBQ to perform like cooking over a bed of red hot coals; providing even heat, reducing flare-ups and to be a true multi-functional outdoor cooking appliance, that produces tastier and juicier food, and so easy.

This is achieved using patented infrared cooking technology and includes both gas and electric versions, in portable, in-built and outdoor kitchen options. CROSSRAY gas BBQ's are the only BBQ that can provide controllable, even heat from 140°C to 350°C+, while using 50% less gas than a conventional BBQ.

Main features of the CROSSRAY technology



World class design and construction, it is built to last using only the best materials.



CROSSRAY

The Future of BBQ



Creating the ultimate outdoor cooking experience

A 10-year obsession taking innovation, design, and efficiency to a whole new level.

The dedication and vision of designer Mark Stone – in collaboration with the world famous team at Porsche Design – has seen the quality and performance of the CROSSRAY BBQ recognised as an industry leader.

The ‘Porsche of BBQs’ has many similarities with its namesake – with a sleek and stylish design encasing an efficient and powerful engine unit that goes from 0 to top speed in seconds!

Fundamental to the engine room of the CROSSRAY are revolutionary surface combustion gas infrared burners – the driving force behind an evenly spread heat that provides intensity and sizzle to the entire cooking surface.

The CROSSRAY® is the only BBQ that can provide controllable even heat from 140°C to nearly 400°C, amazingly using 50 percent less gas to achieve these industry leading temperatures.

This intense heat allows the CROSSRAY to redefine the outdoor gas BBQ and imitate perfectly the traditional way of cooking over a bed of red-hot coals.

The additional options of being used as a normal oven, pizza oven, long-slow smoking oven, conventional grill and a traditional wood-fired stove make the CROSSRAY the true definition of a multi-functional outdoor cooking appliance.

The revolutionary design and powerhouse performance of the CROSSRAY BBQ has not happened by chance – with designer Mark Stone leaving no stone unturned in the quest for outdoor cooking perfection.



Mark had a burning desire, a passion if you like, to create something new and innovative in the traditionally staid and unadventurous world of BBQ design.

CROSSRAY has been recognised for its design excellence – receiving a coveted Good Design Award for outstanding product design and innovation.

It is so simple to use – anybody can produce professional-quality cooking with CROSSRAY.



Outdoor Kitchens

The Future of BBQ Design



Setting new standards in Outdoor Kitchens

CROSSRAY® gives you expert, professional results for the ultimate outdoor cooking experience.

The new CROSSRAY 4B-S Series sets a new standard for outdoor kitchens, if you are looking for a high-end outdoor cooking experience, without the price tag.

Upgraded corrosion resistant cabinets provide the perfect platform for the new sintered stone benchtop that is supplied as standard with all kitchens.

Designed to perfectly match the award-winning 4 burner CROSSRAY in-built infrared gas BBQ, it is ideal if you love cooking and entertaining outdoors, in style.

With a wide variety of options and inclusions to choose from, you can find an outdoor kitchen that is perfect for you and your outdoor area.

Main features of the outdoor kitchen range



Build your perfect space for entertaining, whilst enjoying all the benefits of infrared cooking.



4B-S Series Outdoor Kitchens

The new CROSSRAY 4B-S Series sets a new standard for outdoor kitchens, if you are looking for a high-end outdoor cooking experience, without the price tag. Upgraded corrosion resistant cabinets provide the perfect platform for the new sintered stone benchtop that is supplied as standard with all kitchens. Designed to perfectly match the award-winning 4 burner CROSSRAY in-built infrared gas BBQ, it is ideal if you love cooking and entertaining outdoors, in style. With a wide variety of options and inclusions to choose from, you can find an outdoor kitchen that is perfect for you and your outdoor area..

Features:

- Includes a CROSSRAY in-built BBQ model TCS4FL with 4 infrared burners
- NEW sintered stone benchtops with 60mm edge, quartz effect. Sintered stone is an engineered stone, extremely durable & robust, fully UV, moisture, heat, scratch & stain resistant. Maintenance free
- Kitchen cabinets are corrosion free and have been upgraded to a zinc coated powder coated mild steel construction. Suitable for exposed and coastal applications. Front kickboards are included as standard.
- Cabinetry designed to custom fit your Award-winning CROSSRAY BBQ. Plenty of preparation and storage space available.
- Multiple options to choose from, including double side cabinets, flat benchtops, 304SS under bench sink & cover, single SS fridge or black double fridge.
- Flat pack for easy DIY assembly
- BBQ in world-class 304SS stainless steel construction, controllable even heat from 140° C to 350°C+ and huge cooking area with secondary upper-level cooking zone
- Adjustable feet, castor wheels and front kickboard included.
- LPG as standard, but convertible to natural gas (optional accessory required)



Sintered stone benchtops with 60mm edge (quartz effect)



Multiple options available, including flat benchtops, 304SS sink, single and double fridge

Model shown above: TC4K-10 Double side cabinets with 1 x flat benchtops & double fridge (L) and 1 x sink (R)



The 4B-S Series



TC4K-05 - Double side cabinets with flat benchtops



TC4K-06 - Double side cabinets with flat benchtop and 1 x sink



TC4K-07 - Double side cabinets with flat benchtops and single fridge



TC4K-08 - Double side cabinets with 1 x flat benchtop & single fridge and 1 x sink



TC4K-09 - Double side cabinet with flat benchtops & double fridge



TC4K-10 - Double side cabinet with 1 x flat benchtop & double fridge and 1 x sink

Note: Tap is not included with the outdoor kitchen.



4B-S Series



Dimensions

2720mm W x 900 H x 600mm D
Cooking area: 5382cm²

Materials of Construction

- BBQ: 304SS front/read body panels & hood. Die cast aluminum side and end panels
- Cabinets: Black zinc coated/powder coated mild steel. Doors : Double skin, black zinc coated/powder coated mild steel with magnetic closure
- Benchtop: Sintered stone (60mm edge): engineered stone, quartz effect, extremely durable & robust, fully UV, moisture, heat, scratch & stain resistant. Maintenance free

Specifications

- Includes model TCS4FL In-Built BBQ, 4 x CROSSRAY burners, total 52 MJ/hr

Outdoor Kitchen Components Build Your Own



Single Fridge, 63L FRIDGE-SGL
Low-wattage, 63L outdoor fridge with 3 shelves, light and is lockable.

Single Fridge Specification

- 63L capacity, 60W
- Triple layer, UV stabilized glass door
- Blue LED back-lights
- 3 x chrome adjustable storage shelves
- 6 adjustable temperature settings. 0-10C temperature range
- Rubber anti-vibration feet on the compressor
- IPX4 rating. 304 SS body, door & handle
- Lockable



Double fridge FRIDGE-DDBLK - 208L, black double door fridge only (flat benchtop to suit is additional).

Double Fridge Specification

- 208L, double door, black fridge
- Double glazed, toughened glass doors, lockable with key
- Digital controller with display panel & cover
- R600a refrigerant, front vented
- Chrome coated drink racks
- LED light (white)



Sink & Benchtop TCK-SINKTOP-SI & TCK-UNDSINK - 60mm sintered stone benchtops with 304SS under-bench sink. For use with TCK-SIDECAB.



Flat benchtop TCK-FLATTOP-SI - A 60mm flat sintered stone benchtop. For use with TCK-SIDECAB & FRIDGE-DDBLK.



Outdoor Kitchen Components Build Your Own



Side Cabinet TCK-SIDECAB - Double skin doors and middle shelf provide plenty of storage space.



4 Burner Kitchen Cabinet TC4K-BBQCAB - Supports your 4B Series BBQ. With easy access double doors.



Fridge Cabinet TCK-FRIDGEASSY - Includes a double side cabinet, 63L fridge, single door and flat benchtop.

Materials of Construction

- Cabinets: Zinc/ Black powder coated mild steel. Doors double skinned, with magnetic closure.
- Benchtop: 60mm solid sintered stone benchtop with marble effect.

Specifications

- Cabinets are flat packed for DIY installation

Outdoor Kitchen Accessories



Hotplate TCS4AC-001 - Hotplate (for CROSSRAY Gas BBQ) made from Ceramic coated cast iron.



NG Conversion Kit TCS4AC-003 - Natural gas conversion kit - brass jets, Alloy NG regulator.



BBQ Cover TCS4AC-004 - Cover for 4 Burner BBQ Woven polyester.



Rotisserie Kit TCS4AC-008 - Rotisserie kit for 4 Burner BBQ - S/S shaft & prongs IPX4 motor.



Mini Outdoor Kitchen with Electric BBQ

The New CROSSRAY Mini Outdoor Kitchen elevates electric outdoor cooking to a whole new level – perfect for your balcony, courtyard or alfresco area. Add a real touch of class with this unique, world class fully-equipped kitchen, that gives you everything you need to prepare the perfect meal for family and friends.

Features:

- Includes the new High Hood Electric BBQ model TCE15F-2 flush mounted, with 2 x 750W carbon-fibre infrared elements that provide instant performance.
- Zinc coated/powder coated black cabinet provides full corrosion protection. Includes a top pull-down shelf and double-skin doors below.
- Complete compact outdoor kitchen featuring a flush-mounted electric BBQ, single fridge, with one-piece sintered stone benchtop and under-bench storage.
- 4 x castor wheels for easy maneuverability. Front kickboard included as standard.
- Perfect for smaller backyards & alfresco areas, townhouses, balconies & apartments or where gas use is not preferred or allowed.



High quality one-piece sintered stone benchtop (60mm mitred edge)



Zinc/powder coated black cabinet with double skinned doors and fold-down top shelf



Flush mounted high output electric BBQ with infrared elements and new high hood design



63L/60W single SS fridge with temperature control, triple glazed lockable door and blue LED back-lighting



Model TCE15F-MK1



Dimensions

1385 W x 610 D x 1110mm H
 (1035mm high to top of BBQ)
 Cooking area: 1436cm²
 Weight: 84.5 kgs

Materials of Construction

BBQ casing, lid & heat reflector stainless steel (430SS)
 Grill & hotplate ceramic coated cast iron (refer to model TCE15F-2 BBQ for more detailed information)
 Single Stainless Fridge, 63L, LED backlights
 Cabinet & Benchtop:
 • Cabinet: Cabinet: Satin black, zinc coated/ powder coated steel with double skinned doors.
 • Benchtop: one-piece sintered stone with 60mm edge.

Specifications

BBQ: Refer to TCE15F-2
 • 1500W total output (2 x 750W).
 • Supplied with 3-pin plug for standard 10A GPO (240V)
 • Recommended to keep undercover



The ultimate outdoor cooking experience

Thermofilm Australia Pty Ltd
T (03) 9562 3455 E sales@crossray.com.au W www.crossray.com.au

