

CROSSRAY⁺
by HEATSTRIP[®]

COOK LIKE A PROFESSIONAL

MAIN BURNER
OFF

MAIN BURNER
OFF

ELECTRIC BURNER
OFF

WHAT IS CROSSRAY?

THE INTENSITY & QUALITY OF CHARCOAL, WITH THE CONVENIENCE & CONTROL OF GAS

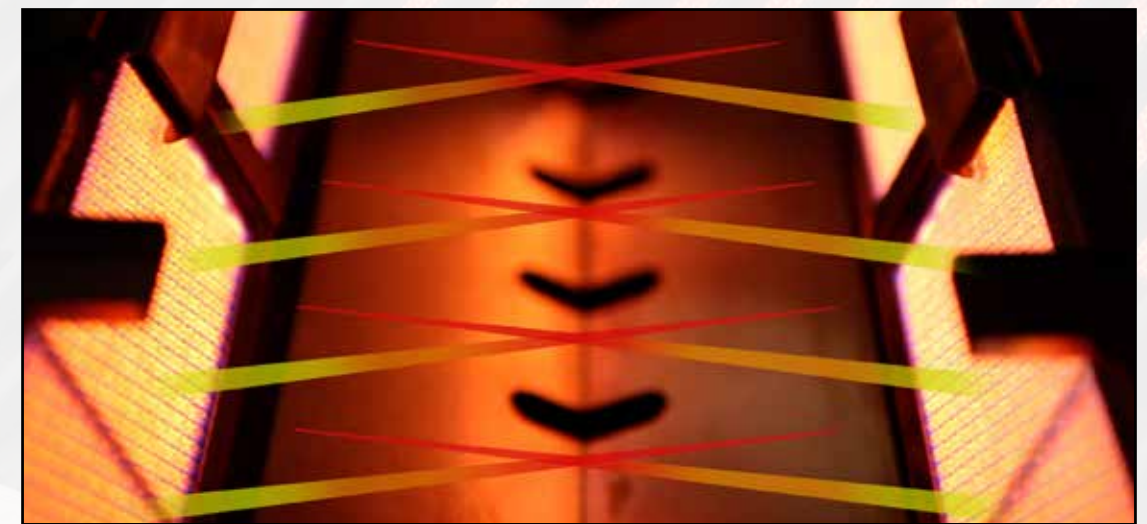
The patented CROSSRAY system uses infrared burners mounted at the sides of the barbeque, angled up at the cooking surface. Because the burners are infrared, they have superior performance to traditional open flame burners. Infrared heat penetrates your food, cooking it from the inside out, whereas an open flame just heats the air around it – ultimately drying out your food.

CROSSRAY infrared burners are also more efficient and cook faster than traditional burners. So your food is ready sooner and you use less gas. As the burners are not directly beneath the cooking surface, fat and juices drain away, reducing smoke and virtually eliminating the flare ups that char your food, leaving the inside uncooked.



HOW DOES IT WORK?

With laterally mounted infrared burners, the CROSSRAY burner system creates an even bed of predictable heat that combines the intensity of charcoal, with the convenience and control of gas – you don't need to be an expert to produce professional quality food...



WHY IS CROSSRAY BETTER?

Infra burners provide significantly more heat, and use less gas, meaning better performance and lower running costs

No need for multiple cooking appliances, CROSSRAY does it all. Cook your traditional BBQ fare of steak & sausages, as well as pizza, chicken, vegetables, seafood, roasts or use as a fully operational outdoor oven

Get Expert results without being a professional chef – cooks your food evenly, from the inside out, keeping it moist and fresh

Built from the best materials, it's extremely robust and constructed to last

Reduces smoke and dangerous flare ups - For the ultimate outdoor cooking experience

Added market leading features such as electronic ignition, LED illuminated knobs and large upper level cooking area – if you want the best, it's CROSSRAY

CROSSRAY

SPECIFICATIONS



4 BURNER TROLLEY UNIT

1685mm (W) x 505mm (D) x 1255mm (H) - 1495mm (H) with lid open.
Materials: 304 Stainless Steel front & rear body panels, lid, side shelves and trolley doors. Die cast aluminium side and end panels.
4 x surface combustion infrared burners, capacity of 11MJ/hr each



4 BURNER IN-BUILT UNIT

910mm (W) x 505mm (D) x 560mm (H) - 800mm (H) with lid open.
Materials: 304 Stainless Steel front & rear body panels, lid, side shelves and trolley doors. Die cast aluminium side and end panels.
4 x surface combustion infrared burners, capacity of 11MJ/hr each



High intensity infrared burner, 11MJ/hr each



LED illuminated control knobs



Easy to access drain tray



Temperature gauge to help maintain ideal cooking conditions



Extremely solid construction and easy gas bottle access (trolley version only)



2 piece upper level cooking area is ideal for "long & slow" cooking, as well as delicate foods, including fish & chicken



High grade 304 Stainless Steel construction



Electronic ignition for simple burner start-up

ACCESSORIES



Outdoor Vinyl Cover



Plancha Hot Plate

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