



BBQ

Claret, Black or stainless Steel



Premium Quality Australian Made Barbecues. www.heatlie.com.au

Our stainless steel barbecues are the toughest on the market.

Established for over 25 years, Heatlie Barbecues are 100% Australian Made.

Initially designed for commercial use – where reliability and longevity are a must – home cooks can now enjoy the benefits of a Heatlie Barbecue, guaranteeing years of hassle-free cooking.

As well as being durable and easy to operate and clean, all Heatlie Barbecues feature the superior Ribbon Burner System which uses two precision-machined steel burners (not cast iron) to produce a more even heat than any other type of burner.

Discover for yourself why Heatlie Barbecues are the best on the market – you'll be glad you did.



Choose the accessories you need, not features you'll never use!

Create a custom-made solid plate Barbecue that's right for your needs by choosing from our extensive range of optional accessories.



- ♣ **Warming drawer** – handy for keeping food warm
- ♣ **End table** – providing extra preparation space
- ♣ **Stainless Steel lid** – protects your hotplate when not in use
- ♣ **Barbecue shelf** – a handy under-barbecue storage space
- ♣ **Vinyl covers** – protects your barbecue year-round
- ♣ **Optional flame protection device** – cuts off the gas supply if the flame is accidentally extinguished
- ♣ **Stainless Steel Splash Back**



Heattlie's Island Gourmet Elite and Snappy King – also available from your local stockist



HEATLIE

BARBECUES

To learn more about Heattlie products please use the QR code or visit our website.

For more information and the latest news from Heattlie like us on Facebook

 facebook.com/heatliebbq



Heattlie also sells mobile barbecues, roasters and hot boxes.

Visit www.heatlie.com.au to view the full range



For further enquiries please contact us: info@heatlie.com.au
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Yellowtail Kingfish with green peppers and red onion skewers

Ingredients

- 6 Yellowtail Kingfish fillets
- 3 green capsicums
- 4 red onions (Spanish onion)
- 6 bamboo skewers
(previously soaked in water to avoid burning)

Vinaigrette

- 2 sticks of rosemary
- 2 sticks of thyme
- 1 whole chilli
- 80% vinegar
- 20% extra virgin olive oil

Put all vinaigrette ingredients into a jar with a lid and shake, then let sit for at least one day (the longer you let sit the better it will age).

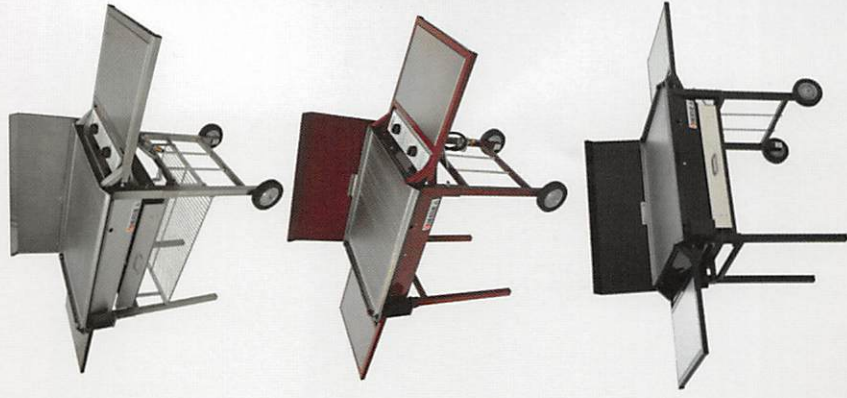
Cut yellowtail kingfish fillets into 4cm x 4cm squares. Cut green peppers into 3cm x 3cm squares. Cut top and tail off red onions, peel off outer layer and cut into quarters.

Soak onion and peppers in vinaigrette for one hour (the longer the better). Place one-quarter of the red onion, one square of capsicum and one piece of kingfish on the skewer. Continue this pattern until the skewer is full.

Place skewers on your Heatlie barbeque hotplate at low temperature and rotate as necessary until kingfish is tender and golden. Once cooked remove from hotplate and drizzle vinaigrette along entire skewer. Serve straight away.

For more delicious recipes see our website:
www.heatlie.com.au

Three colour choices available
(all shown with optional extras)



BARBECUE

Claret, Black or stainless Steel



Cook the perfect meal every time with a Heatlie Barbecue.

Easy to use and easy to clean, Heatlie Barbecues come in three different colours and sizes, so you can create the ideal barbecue for your needs.

Renowned for their durability and strength, Heatlie Barbecues are the toughest on the market and come with a ten-year domestic warranty (one year for commercial).

Heatlie Solid Plate Barbecues are ideal for traditional barbecue lovers, gourmet cooks, sporting clubs, catering companies and anyone who takes barbecuing seriously.

🔥 **Available in three different colours**

– Claret, Black and Stainless.

🔥 **Available in three hotplate sizes**

– 700mm, 850mm or 1150mm by 520mm deep.

🔥 Choose from either a 5mm or 10mm hotplate in mild steel, or 10mm or 7mm hotplate in stainless steel.

🔥 **Steel ribbon burners**

– giving you even heat distribution with no hot or cold spots.

🔥 **No oil or fat leaks**

– prevents oil from dripping on the burners and causing dangerous flare-ups.

🔥 Auto ignition.