



TUCKER GTR4SS BBQ

with GTR Roasting Hood for Built-in purpose



PRODUCT DETAILS

Key Features

Tucker GTR BBQs are made to last you a lifetime, only high quality commercial grade 304 stainless steel has been used for both the firebox and body for extra durability against heat and the harsh salty coastal conditions here in Australia.

Efficient, Powerful, High Performance stainless steel tube burners, combined with Tuckers New Flare Control System offer the ability to increase or decrease heat at the turn of a knob and give you total control of your BBQ. No more uncontrollable flare ups.

GTR BBQs have a simple small stainless steel grease tray that can be simply cleaned by rinsing it under hot water when you are finished cooking, there is no messy sand or kitty litter needed at all.

The cooking plate and grills on the GTR BBQs are solid stainless steel and are designed to last the life of the BBQ.

The internal fire boxes are fully seam welded resulting in impressive heat retention even in heavy winds or rain. This also improves structural strength and longevity in any environment you put them in, as well as reducing any chance of grease leakage.

You will have consistent BBQ temperature in all weather conditions which helps make cooking easy, the way BBQs should be.

Heat is distributed more evenly under the open cooking grill area of the barbecue with the introduction of an extra burner into every GTR BBQ as well as our new Flare Guard system which not only helps with flare but also helps create a more even temperature across the entire grill surface.

Approved by AGA to Australian Standards for use with either Natural Gas or L.P. Gas. The GTR BBQs have fully adjustable Gas Control Valves so they can be fine tuned to suit your gas pressure.

We believe the GTR Series BBQs are the best BBQs in Australia, Try one today you will love it.

SPECIFICATIONS

Model	Tucker GTR4SS
Product Type	Built-in BBQ
Finish	Commercial grade 304 stainless steel internal and external body.

BBQ COOKING SURFACE CONFIGURATION

Open Grill Cooking Surface	320mm x 480mm, 304 Commercial Grade Solid stainless steel rods.
Solid Plate Cooking Surface	320mm x 480mm, 410 Commercial Grade stainless steel plate 5mm thick.
Total Primary Cooking Surface	640mm x 480mm
Rear Roasting Hood Cooking Shelf Surface	630mm x 165mm
SS Wok Burner Diameter	185mm
Optional SS Wok Solid Plate Cooking Surface	266mm x 480mm
Rear Shelf for Optional SS Wok Roasting Hood	340mm x 165mm

BURNERS & GAS SYSTEM

Number of Main Burners	4
SS Wok Burner	1 x 3 Ring Burner
SS Wok Burner Diameter	Inner Ring: 30mm Middle Ring: 100mm Outer Ring: 185mm
Burner Material	304 grade stainless steel tube, used on all Burners.
Approved For Use On Either	L.P.G Gas or Natural Gas
Ignition Type	Independent push button piezo ignition for each main burner.
Gas Manifold	Gas manifold is made from commercial 304 grade stainless steel square tube with a 3/8 SAE male inlet thread.
Gas Valves	Threaded valves are used to screw into the manifold offering a more secure fit for the life of the BBQ. The valves have a simmer adjustment screw fitted which allows you to fine tune your valve settings to suit your gas pressure.
Valve Control Knobs	Ergonomic die cast alloy knobs are fitted for a more durable long lasting life.

L.P.GAS SPECIFICATIONS

Gas Pressure For L.P.Gas	2.75 KPA
Injector Size For Main Burners On L.P.Gas	1mm
Injector Size For SS Wok On L.P.Gas	1.1mm
Individual Main Burner Gas Consumption For L.P.Gas	13.5 megajoules per hour per burner
SS Wok Burner Gas Consumption For L.P.Gas	18 megajoules per hour per burner
Total Gas Consumption On L.P.Gas	72 megajoules per hour

NATURAL GAS SPECIFICATIONS

Gas Pressure For Natural Gas	1 KPA
Injector Size For Main Burners On Natural Gas	1.7mm
Injector Size For SS Wok On Natural Gas	1.9mm

Individual Main Burner Gas Consumption For Natural Gas	13 megajoules per hour per burner
SS Wok Burner Gas Consumption For Natural Gas	17 megajoules per hour per burner
Total Gas Consumption On Natural Gas	69 megajoules per hour

FEATURES

Flare Control System	YES
Burner Flare Guards	2
Large centre Flare Guard	2

Wok Trivet YES

Grease Tray The GTR grease tray is unique in the way that it is both compact and easily removed from the front of the BBQ. It does not need to be lined with sand or foil. It simply requires rinsing it in a sink after each use.

Fascia Panel The fascia panels are all laser etched so that the important information such as the data plate and lighting instructions cannot be erased or wear off.

Roasting Hood The GTR series BBQs large roll back hood has been designed to open and shut within its own radius. It is easily removed for cleaning and it comes complete with a roast rack and pan as well as a rear cooking shelf that can fold away inside the rear of the hood.

GTR Temperature Gauge An Analog Gauge is fitted to the center of the Roasting Hood for an accurate guide to roasting Hood temperatures.

GTR BBQ OPTIONS

- Tucker S Wok side shelf.
- Tucker stainless steel Rotisserie with 1 piece rod, 4 prongs, counter weight and electric motor.
- Tucker stainless steel braided Natural Gas Kit with ½ inch tap fitted.
- Tucker Heavy Duty weather cover.
- Solid plate cooking surface for SS Wok burner.
- Tucker Cleaning Tools.
- Tucker Roast pans and racks.
- Tucker hinged flat lid.
- Tucker cabinet trolley.
- Tucker side shelves.
- SS Wok Roasting Hood.
- Tucker Insulation Jacket

DOMESTIC WARRANTY

Stainless steel body	10 years
Gas manifold	lifetime
Stainless steel burners	2 years
Cross lighting panel	5 years
Gas control valves	2 years
Flare Guards	2 years
Grease collection tray	5 years
Ignitions	1 year
All other parts	1 year

TUCKER BBQS ARE FOR OUTDOOR USE ONLY

Please Note: Dimensions to be used as a guide only.

All Customers **MUST** refer to the user manual supplied with the product for detailed installation instructions.

Please allow sufficient clearance to combustibles; Please do not block any airways or vents.

Sizes correct at time of printing.

Measurements are subject to change.

Tucker Barbecues is not liable for any changes to sizes.