

CROSSRAY⁺
by HEATSTRIP[®]

COOK LIKE A PROFESSIONAL



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, keeping it moist and fresh, 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?

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

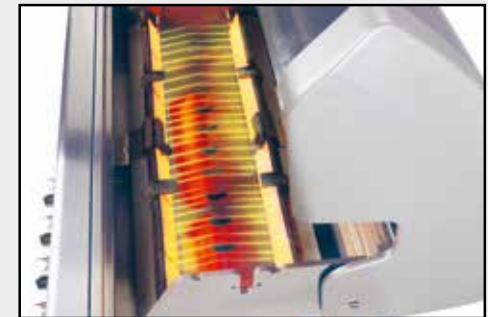
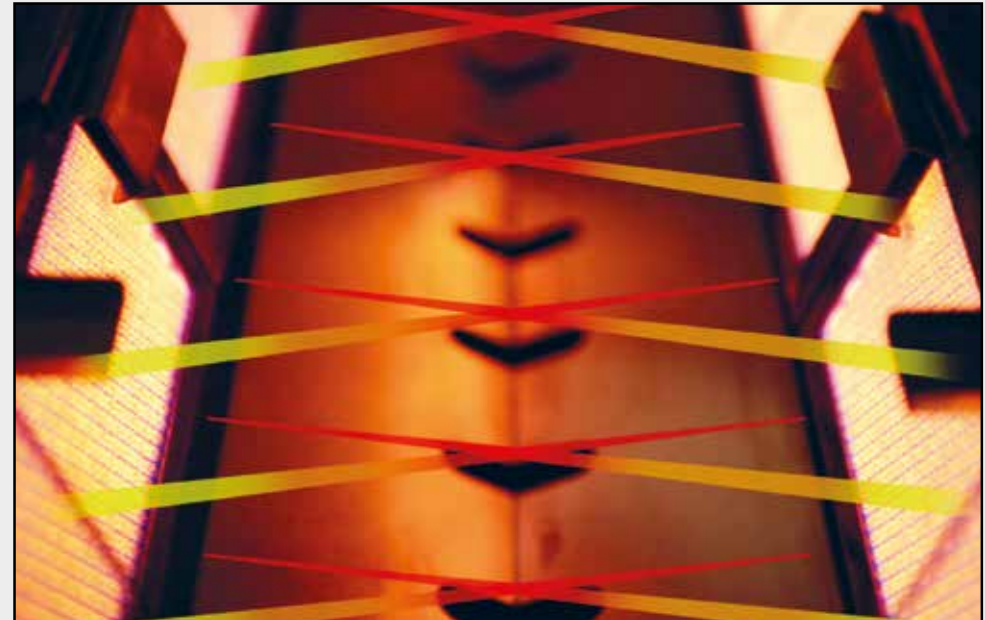
No need for multiple cooking appliances; CROSSRAY does it all. Cook your traditional BBQ fare of steak and sausages, pizza, chicken, vegetables, seafood, roasts, or use as an outdoor oven and perfect as a Low n' Slow smoker

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



SPECIFICATIONS



**4 BURNER TROLLEY UNIT
(TCR4-BBQ-TR)**

1685mm (W) x 505mm (D) x 1255mm (H) - (1495mm (H) open lid)
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 11 MJ/hr each



**4 BURNER IN-BUILT UNIT
(TCR4-INBUILT)**

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



High intensity infrared burner, 11 MJ/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 ideal for "low & slow" cooking, as well as fish & chicken



High grade 304 Stainless Steel construction



Electronic ignition for simple burner start-up

ACCESSORIES

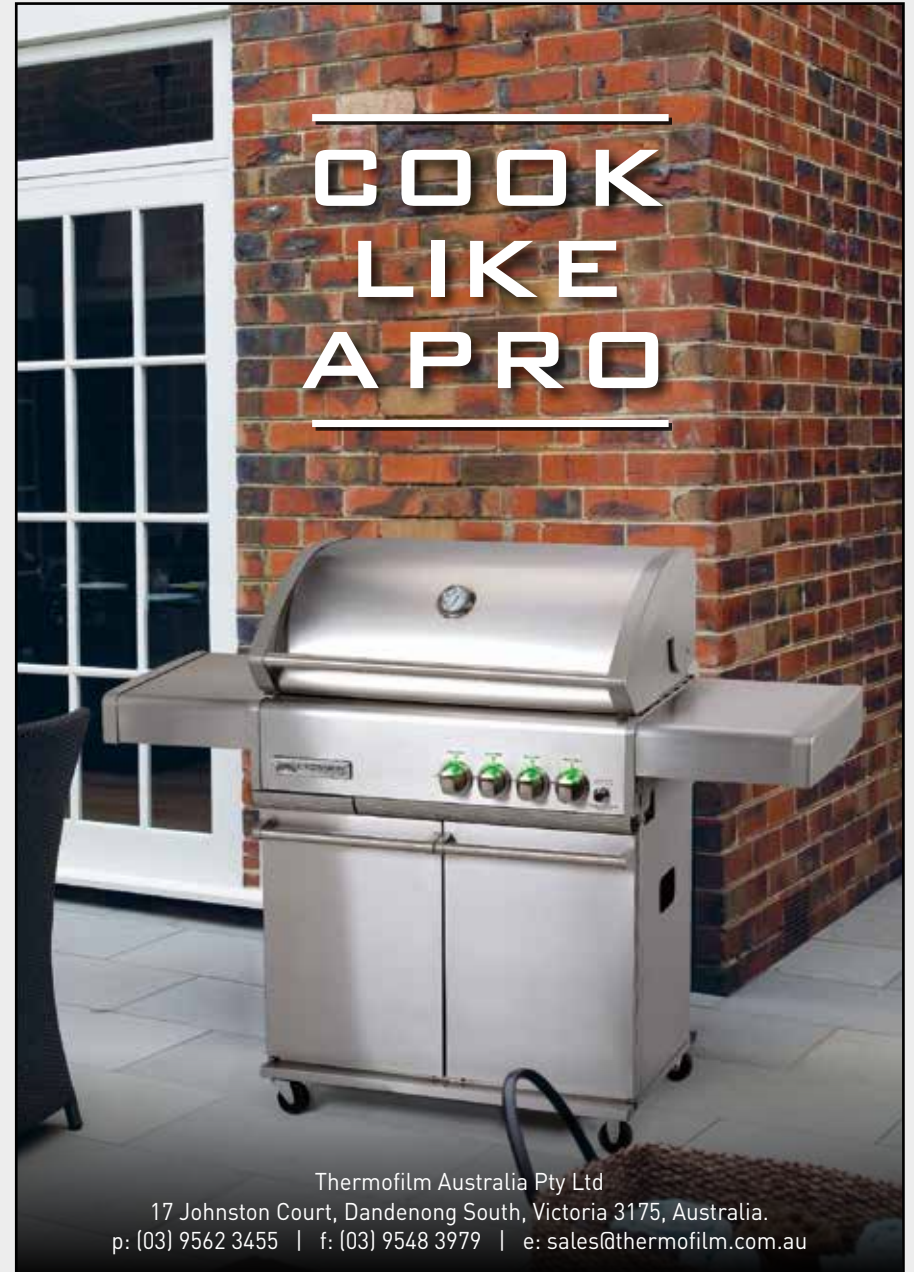


Outdoor Vinyl Cover



Hot Plate

- Hot Plate, black enamel
- Cover for 4 burner trolley and in-built models
- Natural Gas conversion kit available



COOK
LIKE
A PRO

Thermofilm Australia Pty Ltd

17 Johnston Court, Dandenong South, Victoria 3175, Australia.
p: [03] 9562 3455 | f: [03] 9548 3979 | e: sales@thermofilm.com.au