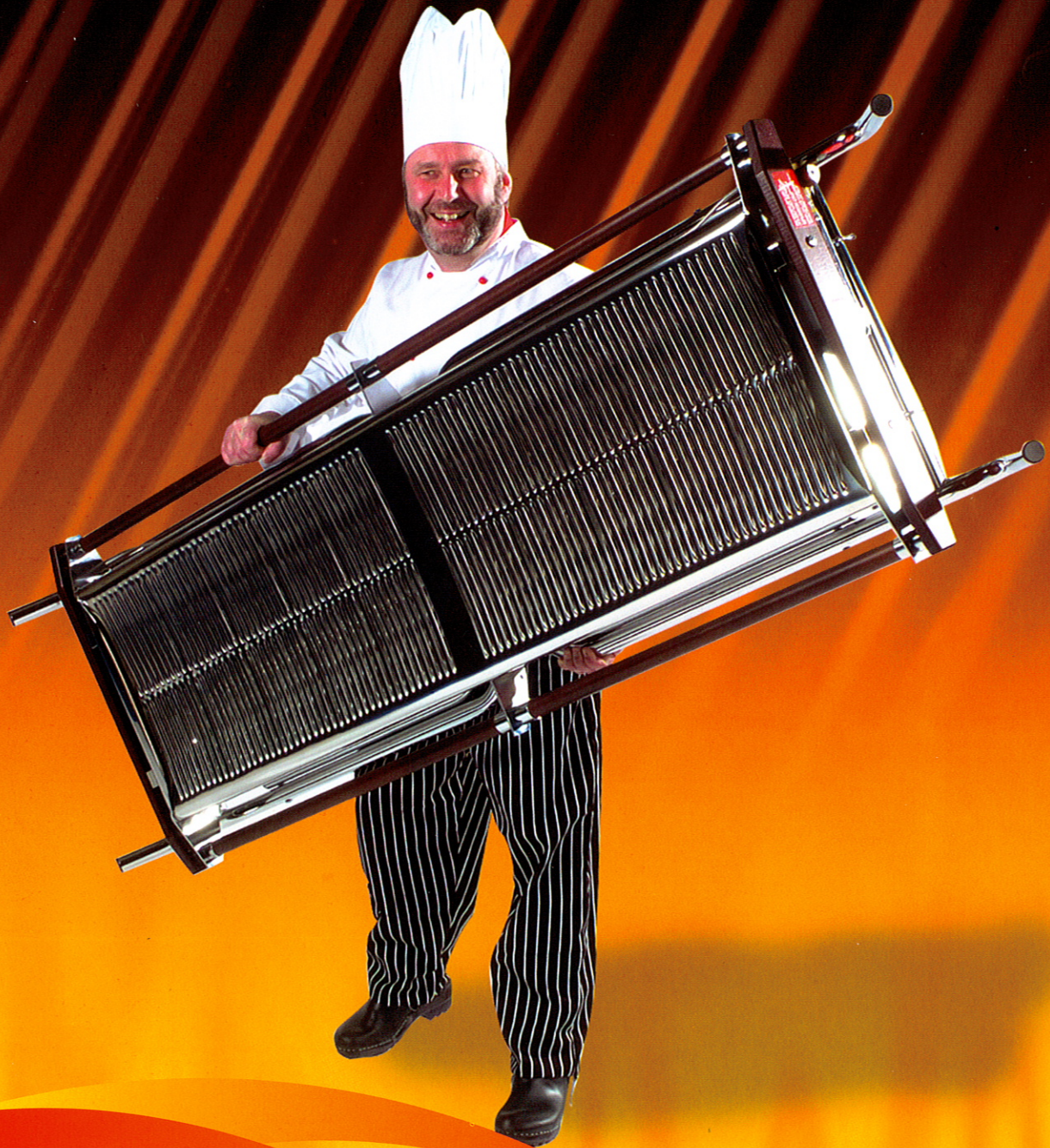


CINDERS BARBECUES

Alfresco Solutions for Professional Catering



CINDERS SLIMFOLD

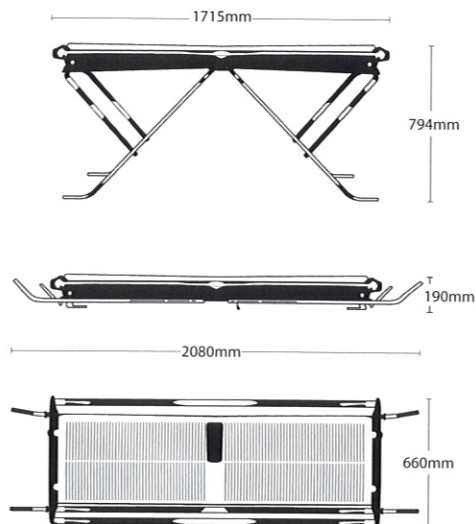
Slimfold Caterer TG160 is the clear market leader and the professional's choice for commercial catering operations.

It has undergone continual upgrading to maintain this position and is well known as 'the legendary workhorse of the industry'.

Practical features include:

- No assembly necessary.
- Legs designed to stop sinking into soft mud, enabling operations in 'off road' situations.
- Cooking heat reached in less than 5 minutes.
- High pressure burners which are unaffected by wind.
- Individual controls for both sides of the grill.
- High capacity and fast throughput of food resulting in more profits.
- Excess fat is collected in a disposable ring pull can.
- Self cleaning by reflected heat. No dismantling to clean.
- Foldable to 190mm for easy transport and storage.

Folded legs protect the controls for storage upright on end.



Twin Independent Grill Areas

31.5" (800mm) x 18" (457mm)

Total Grill Area

1134 sq ins (7312 sq cms)

Weight

47Kgs

Total Heat Input

68,000 Btu/Hr (20kW)

Total Propane Consumption

3.2 lbs (1.45Kgs) per hour

Recommended Gas Supply

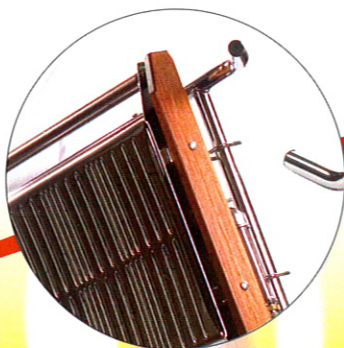
19Kg Propane Bottle
(18 hours for single grill use -
9 hours for twin grill use)

Input Pressure

14.5 p.s.i. (1.0bar) Regulator supplied

Caterer TG160

Folded leg protection



CINDERS SLIMFOLD

Slimfold Cavalier SG80 is the perfect solution for the smaller commercial outlet.

It is a half size version of the TG160 with a single grill operation. However, apart from its size it has all the features which make the Cinders Slimfold range so successful. It can turn out sixteen well-done 8oz steaks every eight minutes and is designed for continuous operation.

Practical features include:

- No assembly necessary.
- Legs designed to stop sinking into soft mud, enabling operations in 'off road' situations.
- Cooking heat reached in less than 5 minutes.
- High pressure burners which are unaffected by wind.
- High capacity and fast throughput of food resulting in more profits.
- Excess fat is collected in a disposable ring pull can.
- Self cleaning by reflected heat. No dismantling to clean.
- Foldable to 215mm for easy transport and storage.
- Folded legs protect the controls for storage upright on end.

Single Grill Area
31.5" (800mm) x 18" (457mm)

Total Grill Area
567 sq ins (3656 sq cms)

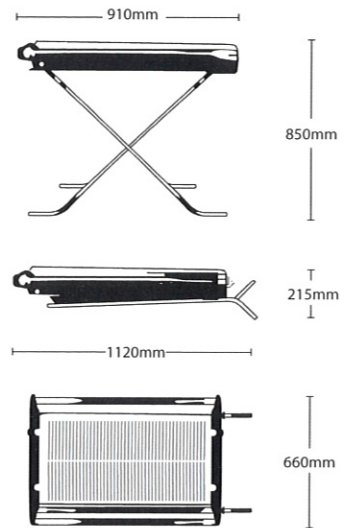
Weight
26Kgs

Total Heat Input
34,000 Btu/Hr (10kW)

Total Propane Consumption
1.6 lbs (0.725Kgs) per hour

Recommended Gas Supply
13Kg Propane Bottle (18 hours)

Input Pressure
14.5 p.s.i. (1.0bar) Regulator supplied



Cavalier SG80



CINDERS SLIMFOLD

Slimfold Hotelier Slimfold Hotelier is an extra special top of the range unit. Its presentation value is without equal with brushed effect stainless steel serving shelves and mirror quality chrome ends finished with walnut.

Practical features include:

- No assembly necessary.
- Cooking heat reached in less than 5 minutes.
- Flush fitting individual controls for greater heat control on both sides of the grill.
- Low pressure burners for sheltered patio use.
- Flame failure device ensuring safety of operation.
- High capacity and fast throughput of food resulting in more profits.
- Excess fat is collected in a disposable ring pull can.
- Self cleaning by reflected heat. No dismantling to clean.
- Foldable to 190mm for transport and storage.

Portable Dimensions

82" (2080mm) x 32" (812mm) x 7.5" (190mm)

Working Dimensions

71.25" (1810mm) x 32" (812mm) x 31.25" (794mm)

Twin Independent Grill Areas

31.5" (800mm) x 18" (457mm)

Total Grill Area

1134 sq ins (7312 sq cms)

Weight

62Kgs

Total Heat Input

68,000 Btu/Hr (20kW)

Total Propane Consumption

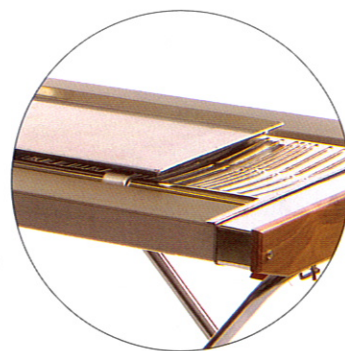
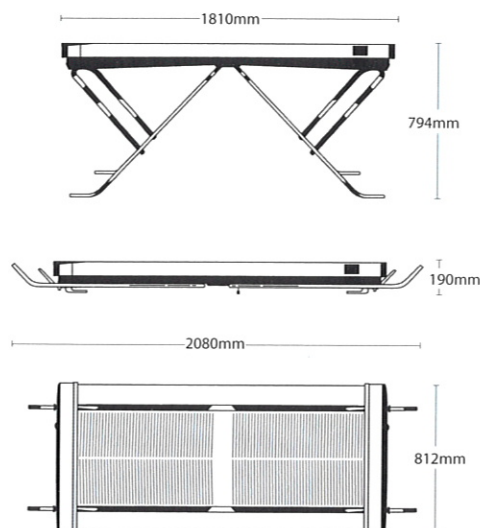
3.2 lbs (1.45Kgs) per hour

Recommended Gas Supply

19Kg Propane Bottle
(18 hours for single grill use - 9 hours for twin grill use)

Input Pressure

(37mb) Regulator supplied



Universal griddle accessory



Hotelier

Accessories

Universal Griddle

The Universal Griddle is a 6mm thick, cooking grade aluminium plate with lipped edges. It can be used on all the Slimfold range and completely covers the cooking surface of the Cavalier SG80. For larger scale catering on the Caterer TG160 and Hotelier models, it will slide to either side, cleaning the grill by reflected heat as it goes whilst continuing to cook.

The Griddle is perfect for cooking pancakes, eggs, bacon, tomatoes, mushrooms or onions and greatly increases the versatility of the barbecue.

Pan Support

This heavy duty frame drops into place at either end of the Caterer TG160 and Cavalier SG80 barbecues. Used with two gastronorm pans, it provides one hot holding pan and overhangs another to provide add-on holding capacity.

Benefits include hygienic control of prepared food from kitchen to customer and its use with the Universal Griddle provides outdoor buffet service at minimal additional cost.

Covers

COVER for convenience or FOLD away in seconds, Slimfold Barbecues now give you both great options! Our weather resistant branded covers are elegant black and secured by simple clip fastenings around the legs. Available to fit Cavalier SG80 and Caterer TG160.



Slimfold Barbecue Covers



Universal Griddle



Pan Support

Universal Griddle

Slide along the barbecue to clean by reflected heat as you cook!

Pan Support

Takes two gastronorm holding pans (not included).

