

GETTING THE BEST FROM YOUR CINDERS BARBECUE



brass component, located centrally underneath each firebox.

There are two fireboxes on the TG160, and each must be turned on and a gas match applied to its lighting hole independently. Lighting is simple and safe, but if you don't succeed immediately you must turn off the gas and allow the unburned gas to escape to the atmosphere before trying again. The SG80 has one firebox.

feed a queue.

The strength and coolness of the wind. A modest breeze can help to carry away smoke, but it's best to protect the food from a chilling wind.

The control knobs regulate the gas flames, and you can check the flame height through the viewing holes in the side of the fireboxes. Increasing the heat by adding more food is to your advantage as a slow

ASSEMBLY

The grilling surface is a captive component and must not be removed. CINDERS grills self-clean (see 'CLEANING') and only the burners are removed for annual maintenance.

Another key benefit is how the grills fold away. To set up, first hold the unit on its side edge and swing the leg/s fully away from you. The inner leg strut/s can then be unfolded and clipped into position.

PROPANE

You will need a commercial 13kg or 19kg (red) propane cylinder from a CALOR GAS dealer. A 13kg cylinder will run a twin grill TG160 at full rate for over eight hours, and a single grill SG80 for twice that time.

Your barbecue is fitted with a regulator of correct output pressure. Check the data plate before changing the regulator and seek competent advice.

LIGHTING

The lighting instructions are in the Operating Instructions leaflet and on the metal data plate pinned to the wood end of every barbecue. The lighting hole is a



HOW QUICKLY CAN YOU COOK

Check out our cooking videos on our website, and consider the following;

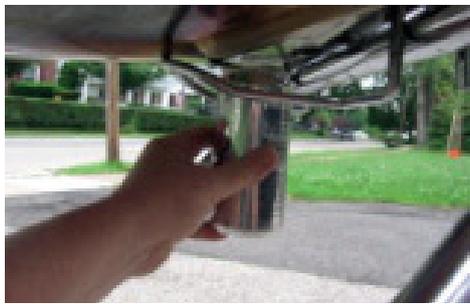
The heat of the grill. This is boosted by covering the grill with food and boosted again when fat is rendered out onto the heat exchanger beneath.

The thickness and initial temperature of the food. Grill food from an ambient temperature if time permits, or pre-cook thicker food items and 'flash' them hot over the grill if the pressure is on to

cooking single item will hold your customer and attract others, while a full grill means you have to get a move on.

Wafer thin steaks take almost thirty seconds a side, while a one-inch thick steak, irrelevant of overall size and weight, can take five minutes a side, particularly if taken straight from the refrigerator. Beware of exposing frozen or even very chilled food to an intense heat as the middle may well remain uncooked.

A thousand burgers in a single, short day is well within the capacity of a twin grill TG160 model.



ELIMINATING FLARE UPS

Flare-ups can attract the crowds and are not detrimental to the grill, but they are of no use for continuous catering production. One solution is to control the amount of fat in the food to be cooked. Don't take this to the extreme or the result will be a boring smokeless, flameless and rather slow presentation without barbecue flavour. Simply trim some fat from steaks, leaving enough to create the barbecue effects and smoked flavour in the food. You are totally in control, even to brushing an emulsion of wine and oil onto very lean meats or poultry fillets.

'100% meat burger' simply means there is no rusk in the mix. This leaves a 100% animal component of muscle, fat, and offal. Sometimes a thinner rusked burger is best for reducing flares and when fast production is needed.

Remember, customers hate paying to queue and they will often not pay for rushed and badly cooked food.

They love to be greeted by a clean, smiling Barbecue Chef who lifts hot food from a gastronorm container sitting on the grill and 'flames' it for their outdoor experience.

FLAVOUR

The barbecue must be fully 'seasoned' before peak efficiency and flavour is achieved. This occurs naturally during use and builds over the years, so the oldest CINDERS barbecues are often the most cherished. Seasoning can be accelerated by throwing herbs, wood chips, and other organic matter through the slots in the grilling surface and burning off. The barbecue will not be adversely affected and this procedure is recommended before first use.

PREVENTING FOOD FROM STICKING

Food should be put on the grill and left long enough to seal in the juices. This means not 'fiddling' with what you are cooking, particularly in the early stages. As the food is being seared, some fatty juices will exude between it and the grill and lift it from the surface. Confidence is the order of the day, and the unique stainless steel grill will protect food from burning during the initial searing.

Dried-on carbon deposits which have been allowed to build up may soak up the fatty juices and prevent separation. Occasional scraping with your metal spatula is the solution, or sliding the griddle accessory across to reduce the carbon to a fluffy white powder by reflected heat.

Limiting the use of thick sauce coatings also reduces carbon build-up.

EXCESS FAT DRAIN-AWAY

A drain hole is located at either end of the twin grill TG160 and at one end of the single firebox SG80. The pictures above show a ring-pull can be introduced onto the stainless steel pin to catch excess fat.

In the field, this is rarely used and not much gets past the extremely efficient heat exchanger.

CLEANING

The internals of all CINDERS barbecues are self-cleaning. It is actually desirable that some carbon builds up on the heat exchanger below the grill, as this is what gives the true charcoal flavour. Charcoal is



carbon, -nothing more.

The firebox is extremely high grade stainless steel, but for extra long life the grill should be left running long enough to burn out all organic deposits and convert them to carbon in the form of smoke particles, black carbon, or white fluffy residue. An ejection vent is situated at one end of a firebox to get rid of loose particles when the unit is stored on end, but no particular effort is required and this occurs with normal movement.

A very effective method of cleaning the grill top and the internals is to slide our solid griddle accessory over the grill area and leave the unit running. A good estimate is to wait a few minutes after the grill has stopped smoking and the carbon on the grill surface will have converted to white powder and can be literally blown or brushed away. This is the quickest and easiest method of cleaning.

Alternatively, after burning off the internals, the grill top can be cleaned with a wire brush and finished with a scrub pad. Avoid caustic cleaning solutions, unless the solution is thoroughly washed through and the barbecue re-lit to dry the internals. The burners will not block with the water or with the cleaning residue, but the barbecue must be burned dry before storage.

STORAGE

Storage should be in clean, dry and hygienic conditions as far as practical. CINDERS barbecues burn completely dry and free from dripping grease. They also fold down to under eight inches flat with no separate or loose components. There is no reason why the units should not be stored folded after every event, preventing theft, vandalism and vermin contamination. They can also be stored vertically to reduce storage space even further.