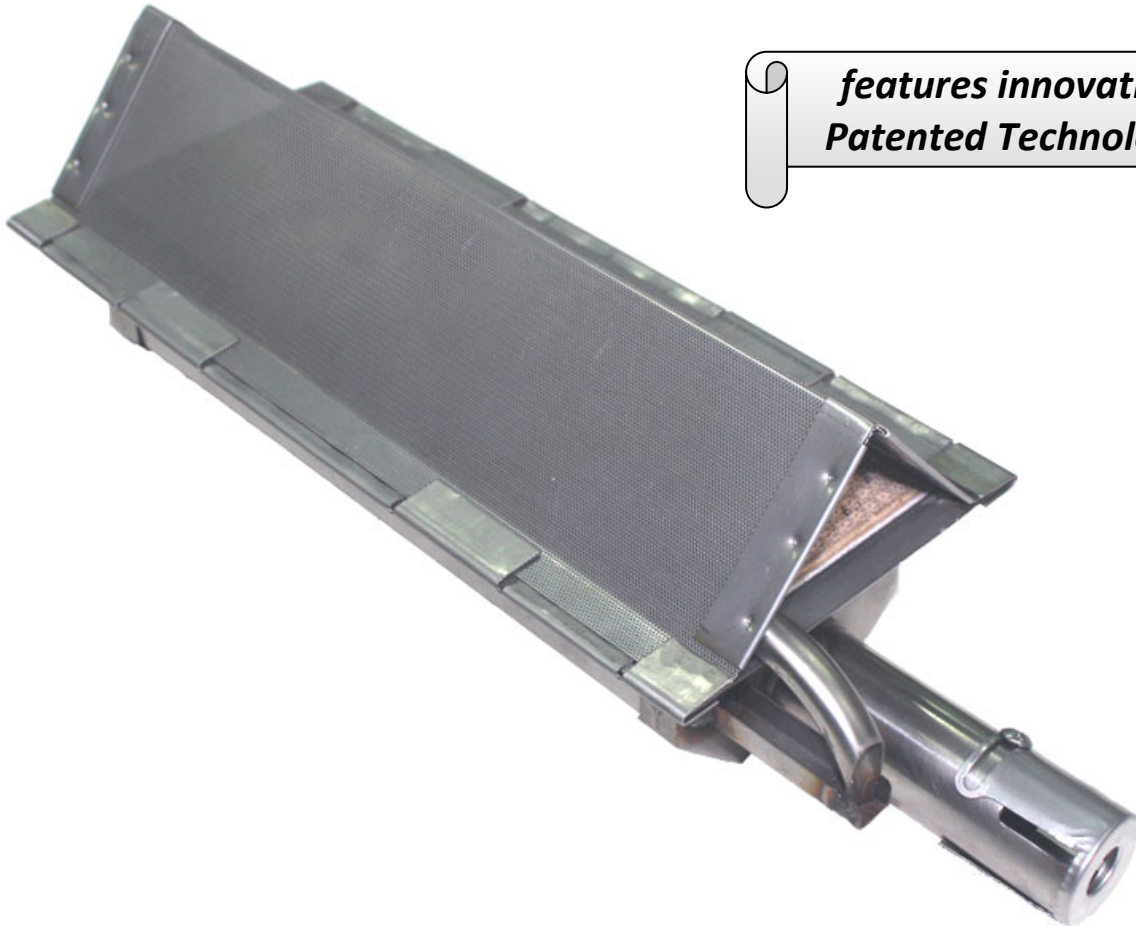




Serious Barbecues

INFRA-RED BURNER

*features innovative
Patented Technology*



FEATURES & SPECIFICATIONS:

- Infra-Red technology produces a super-efficient, high-intensity heat output
- Less gas can be used, without compromising your barbecue's cooking performance
- Gas flames are emitted upwards from thousands of tiny pores on the top surface of the burner, concentrating more heat directly towards the cooking area
- Combined with the additional infra-red radiant energy produced from the burner's ceramic top, a wider and more even distribution of heat is achieved in comparison to standard cast iron or steel burners
- A removable, triangular stainless steel protective mesh cover reduces food and grease spills from contacting the burner's surface, eliminating the need for separate vaporizers
- Food fats are vaporized or burnt-off on contact with the mesh, reducing flame flare-ups - whilst still allowing the delicious smoky grease burn-off that enhances flavour
- An innovative ignition apparatus allows automatic and trouble free ignition utilizing the barbecue's existing built-in ignition system
- Each burner features a high quality stainless steel body with ceramic top
- Easily replaces the existing burner on BeefEater barbecues (burner must have independent Quartz Start ignition)
- Works with either an LP or Natural Gas supply
- 12mj / 11,374 BTU (LPG) and 11mj / 10,426 BTU (NG) per-hour input

www.beefeaterbbq.com

