

JOHN STEPHENS CATERING "FLAVOUR GRILL"



FLAVOUR GRILL

In today's competitive food industry you need to be different, how often do we hear the old ways were best.

Well now available to you is our new wood fired chargrill.

Steak and seafood is given a distinctive flavour imparting the natural flavouring of the fuel. You can use mallee roots, redgum, mesquite or fuel of your choice, to give food your own distinctive flavours. Dare to be different!!!

Features:

1. Faster cooking
2. Distinctive food flavour
3. Low running cost i.e. fuel
4. Low maintenance and running costs
5. No more gas or electricity bills or maintenance related costs
6. Cast iron cooking grids
7. Easy clean
8. Fire brick lined fire box
9. Two large ash drawers
10. Easy access fire door
11. Damper
12. Mobile

Options:

- (1) Sauces container attachment
- (11) Rotisserie attachment

Proven Reliability

CONSTRUCTION

Rust proofed Angle Iron Frame, Heavy duty Castors, Mild steel Firebox, Cast iron Branding & Fire Grates, Stainless Steel Outer Panels, Drawers and Tubular hose Frame.

Insulated cabinet and removable fire bricks fitted at back and sides.

