



## **STINGRAY GAS TRAINING MANUAL**

### **INTRODUCTION**

Stingray Gas Barbeques are manufactured to the highest quality. Used by the serious entertainer for medium to large families. Its not only a quality BBQ also adds quality to your barbequing lifestyle.

### **FOUR & SIX BURNER BBQ UNITS**

#### **BURNERS**

Manufactured from grade 304 Stainless Steel. The burners sit underneath the radiants.

#### **RADIENTS**

Radients are placed directly on top of the burners, the heat is deflected off the radients which then heat up the grids. The radients also prevent the fat from dripping onto the burners which ends up causing blockages. The first time the radients are used they will discolour due to the heat.

#### **DRIP TRAYS**

Drip trays are used to catch fat. It must be filled halfway with water which makes it easier to clean after using your BBQ and prevents flare-ups. You can also grill in the drawers but cannot cook on the top at the same time.

#### **GRIDS**

Manufactured from 304 stainless steel round bar, it comes with a grid scraper for easier cleaning which gets rid of any extra fats or marinades easily. The grids discolour over a long period of time.

#### **CONTROL PANEL**

There are lighting & safety instructions on either side of the dials. The control valves can be adjusted to a high or low heat depending which is necessary.

Ignition tubes on either side of the valves are used to light your BBQ, insert ignited lighter in the ignition tube and turn the dial onto the highest position (with the big flame). Leave the burner on the highest for about 2 minutes to heat up properly then turn the valve to the lowest position.

#### **SPLASH GUARD**

The splash guard is situated on the sides and the back of the BBQ, this is used to help prevent fat and marinades splashing onto work surfaces and stops food from rolling off the BBQ.

#### **CLEANING**

When cleaning your BBQ, do not use any form of pot scourer. This causes scratches on the stainless steel which cannot be removed and ends up leaving your BBQ looking old. All you need to do is scrape the grills with the grill scraper provided and then wipe down the rest of the unit with a soft cloth hot soapy water.

Remove the drip trays (which must be half filled with water) and simply pour away the fat with the water.

## **MOBILE FOUR & SIX**

This trolley can be easily moved to various locations around the house and entertainment area to suit your needs.

### **TROLLEY**

There are preparation areas on either side of the trolley to create additional workspace. The gas cylinder is neatly housed within an enclosure and held in position by means of a support bracket and harness. The gas cylinder housing can be easily removed for changing the gas cylinder..

There are additional storage drawers located under the BBQ which can be used to store cooked or raw food. The storage drawers can be easily removed for cleaning. The roll up door is aluminium and the storage area is ideal for storing your accessories. There are four wheels on the trolley of which the two smaller wheels are lockable to secure your trolley.

## **MOBILE BUILT-IN FOUR & SIX**

These units are the ultimate built in barbeques. The fully stainless steel unit is supplied in a complete unit including an extractor with motor, removable fat filters, halogen lighting and a storage area for grill attachments.

A further option for the unit are lockable stainless steel doors. The doors open fully and can remain attached or removed when the BBQ is being used.

## **915mm & 1200mm EXTRACTOR CANOPIES**

Stingray extractors can be easily installed to create a professional BBQ area. All extractors are made from 304 Stainless steel, and are therefore easy to clean. Extractors are supplied standard with removable fat filters (easy for cleaning), halogen lighting and an in-line extractor motor and a motor cover. The extraction rate of the motor is 3000m<sup>3</sup>/h. It comes with a remote motor in order to reduce any noises

## **MANTA STAINLESS STEEL FIREBOXES**

These units come standard with heat resistant lights only (no extractor included). Ideal for a installation where there is an existing chimney. They come in various sizes to either accommodate your rotisserie or convector hood.

## **ACCESSORIES**

### **SOLID PLATE**

Can be used to cook breakfasts on i.e. eggs, bacon, tomato. The solid plate replaces two grids on the counter stand. There are two larger solid plates which fit across the four and six burner.

### **WOK ATTACHMENT**

The wok attachment can be used for either a wok or a potjie pot.

### **ROTISSERIE**

Comes with two spikes, a motor bracket - hold your motor in place, a motor, t-piece & prongs to hold your meat in place.

### **CONVECTOR HOOD**

Using a convector hood with your BBQ creates a convection current (just like a conventional oven). There is a thermometer on the front of the convector hood to maintain the heat of the BBQ as desired.