



Barbecue

Guide 2014



blooma
live life outdoors

There are so many ways to enjoy your outdoor space – to relax, dine and have fun. Blooma is inspired by nature to bring you a beautiful and timeless collection that is perfect for today's lifestyle. With Blooma, you can enjoy spending time with family and friends, making the most of your garden and turning it into the ideal extra room for your home.

Blooma live life outdoors.

Our collection includes

Garden furniture

Lighting

Barbecues

Structures

Landscaping

blooma 





Welcome

Making the most of your outside space, means relaxing, spending quality time with friends and family, and enjoying simple pleasures like cooking up a feast on your barbecue. Blooma has designed a range of barbecues to suit your lifestyle and deliver all the features you need to make cooking outdoors a breeze. In this brochure you'll find our great new range of charcoal and gas barbecues that'll get your taste buds tingling!

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Feel at home with Blooma

If you enjoy the great outdoors, B&Q has got it covered, with brands to make the most of your home and outdoor space and let you enjoy life to the full.

Quality, design, simplicity, sustainability

All our brands share the same key values to make them appealing for everyone.

blooma 



Blooma barbecues make outdoor cooking a real pleasure with products that are easy to set up, use and enjoy.

For the perfect cooking experience, our barbecues come with plenty of useful features, including adjustable height grills, additional preparation surfaces, handy storage spaces and enamelled lids to support convection cooking.

And for continued enjoyment, our barbecues are also easy to maintain and store away.



Quality guarantee our Blooma Product Engineers and Innovators have worked together to bring you our best range yet. Our barbecues are guaranteed for up to 10 years

- We use the highest quality materials that meet our strict quality criteria. Look out for porcelain enamelled BBQ lids and cooking grills.



State of the art design we have styled our barbecues with a contemporary look you will love

- From concept to creation, our team of designers have worked hard on the detail, so that your new barbecue will fit perfectly into your outside space



Sustainable development our products maintain the highest standards with the principle what's best for you, is best for the planet

- Blooma promise: all our wood is FSC certified and is sustainably sourced

The FSC certification (Forest Stewardship Council) is a certification programme that guarantees well managed forests under the human and economic environmental plan



*Full details of the guarantee can be found within the BBQ packaging.

Which barbecue should you choose?

No matter what you like to cook, from Sunday roast to chargrilled ribs, or your own legendary recipes; we've got the right barbecue for you. And to help you find your perfect model, there's only one question to ask - charcoal or gas?

Charcoal or Gas?



Charcoal – the traditional choice

For the 'purist' nothing beats the traditional charcoal barbecue. The pure power of the flame, that smoky scent, and authentic chargrilled taste all guarantee sensory satisfaction



Gas – makes cooking easy

For those who enjoy year-round barbecuing, the gas barbecue is the perfect choice. Easy to use, it is up and running in minutes thanks to the electronic ignition. With controllable burners that reach the optimum heat you can be sure of perfect results every time

What's your size?



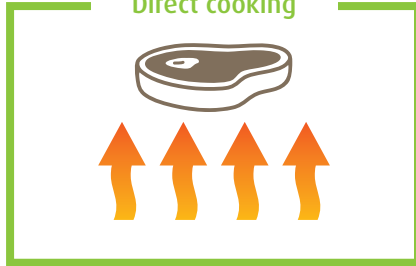
Whether you're cooking for your family, friends or just for yourself, your decision will depend on the number of people you plan to feed. The Blooma range has barbecues that will cook for up to 16 people. This icon is a handy guide to help you make an informed decision



How do you like to cook?

Barbecues enable you to use a variety of cooking methods to prepare all kinds of food that will suit even the pickiest palate.

Direct cooking



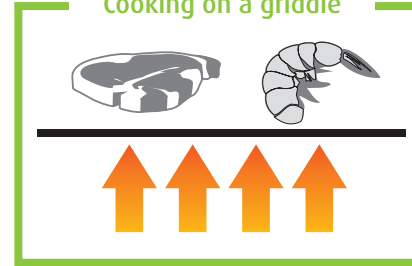
Food placed directly on the grill cooks evenly

Convection cooking



Perfect for roasting, helps to keep food moist and tender

Cooking on a griddle



The healthy way to cook - perfect for shellfish or steak, as food cooks quickly in its own juices

Direct and convection cooking methods are suitable for both gas and charcoal models.

Which material works best for you?

The structure and finish of your barbecue determine how easy it is to use and maintain, along with its durability and resilience

Steel structure



This is lightweight and portable. The enamelled finish is durable and weather resistant. It also has the advantage of being easy to maintain

Cast iron structure



Weather resistant, cast iron spreads heat evenly which makes cooking more controllable and maintains optimum heat levels





Charcoal Barbecues

blooma 

The simple pleasures

Blooma has taken the classic barbecue and created a feature packed range of charcoal barbecues.

Making life easy

Easy to light

Our designers have come up with some simple solutions to make lighting your barbecue easier

- The KINLEY and HALLECK barbecue comes with an easy lighting kit, which includes an ash collector/chimney starter (chimney starter is also available separately see p.25 and p.27)
- Some of our barbecues come with electric fans



Place your firelighters in the chimney starter and light to heat coals quickly



Simply lift the chimney starter to release the coals safely and easily

Easy to clean



Ash collectors are easy to clean and maintain

Smart technology



Take your barbecue with you!
The KEMBLA model is portable

Controllable cooking

Convection cooking



Air vents allow easy temperature control and give you the flexibility to cook with the lid closed to keep food moist and juicy

Adjustable height grill



Enables you to adjust the height of the grill to cook food at the optimum temperature



Our engineers have come up with an innovative way to adjust grill height. Once the flames die down, you can lower the grill to continue cooking without having to add more coals

Grill stays warm



Keeps food warm until your ready to serve

Details that make all the difference



Removable chopping board, side shelves and bottle opener – it's the attention to detail that makes cooking easier

Blooma quality promise

Barbecues guaranteed up to 10 years*



FIND OUT MORE

Watch the videos demonstrating the innovative features of the Blooma barbecue range



4 Easy steps to QR codes

1. Download a QR reader app to your smartphone
2. Scan the code
3. Watch the video
4. If you don't have a smartphone you can visit the web link diy.com/bbq14

* Full details of the guarantee can be found within the BBQ packaging.

KEMBLA



£15.00

Charcoal

Easy cooking

The clip on lid becomes a windshield when cooking

Easy to store

The legs and the lid are removable and can be stored in the bowl allowing you to take your barbecue wherever you want



Simplify your life

When cold, the barbecue can be carried easily (carry straps included)



TECHNICAL INFORMATION

Cooking surface	47 x 25 cm
Type of surface	Grill
Materials	Structure and bowl in powder coated steel Chrome plated steel wire cooking grill
Product dimensions	Open H63.5 x W50.5 x D49 cm Folded H51 x W50.5 x D49 cm
Product code	5052931121335

LONGLEY



£30.00

Charcoal

Easy to store
Foldable side shelf

Easy cooking
4 Adjustable
cooking heights

Simplify your life
Utensil hooks

Simplify your life
Storage shelf for
accessories and
condiments



TECHNICAL INFORMATION

Cooking surface	69.5 x 37 cm
Type of surface	Grill
Materials	Structure and bowl in painted steel Chrome plated steel wire cooking grill
Product dimensions	Open H85.5 x W71 x D106 cm Folded H85.5 x W71 x D78 cm
Product code	5052931121342



Cooking tips

Try adding yoghurt It makes marinades creamy and goes perfectly with chicken or pork, which have a tendency to dry out quickly.

RUSSEL



£35.00

Charcoal

Easy Cooking

Closing the lid turns the barbecue into a convection oven meaning you can cook almost anything



Simplify your life

This removable ash collector takes the pain out of cleaning

TECHNICAL INFORMATION

Cooking surface	Dia.54.5 cm
Type of surface	Grill
Materials	Powder coated steel structure Porcelain enamelled bowl and lid Chrome plated grill and ash collector
Product dimensions	H95 x W64 x D57 cm
Product code	5052931121328



Chef's recipe

Lime chicken skewers

Ingredients (serves 4)

- 4 Chicken breasts
- 2 Limes
- 1 Green pepper
- 2 tbs Olive oil
- 1 tbs Honey
- 1 tbs Curry powder
- Salt and pepper

Preparation

Mix lime juice with the olive oil, honey and curry powder.

Cut the chicken breasts and peppers into cubes and slide onto skewers alternating between chicken and pepper.

Pour the marinade over the skewers, add salt and pepper, and cover with clingfilm. Place in the fridge for 2 hours to chill. Cook for 10 minutes on the barbecue.

Easy Cooking

Closing the lid turns the barbecue into a convection oven meaning you can cook almost anything

Simplify your life

This removable ash collector takes the pain out of cleaning

Easy to store

2 Wheels allow you to easily move your barbecue



Easy cooking

3 Adjustable cooking heights

Easy cooking

Warming rack

Simplify your life

You can be ready to cook in no time with the ash collector that doubles up as a chimney starter

Simplify your life

Storage shelf for your accessories and condiments



Chef's recipe

Orange chicken

Ingredients (serves 4)

- 1 Chicken 1.5-2 kg
- 1 Can of orange juice or fizzy orange

For seasoning

- 1 tsp Onion powder
- 1 tsp Coarse salt
- ½ tsp Garlic powder
- ½ tsp Honey
- ½ tsp Ground pepper
- 1 tsp Oil

Preparation

Blend together the ingredients for the seasoning mixture. Prepare the chicken. Brush with oil and season with the mixture of ingredients stirred together with the honey. We would recommend seasoning your chicken for even more flavour. Open the can of juice and empty out half. Place the can in the Beer Can Chicken Holder (see pages 25 and 27) ready for the chicken and slide the chicken onto the holder. Place the holder on a barbecue set up for convection cooking (lid closed). Cook for around 1 hour 30 minutes. Remove the chicken and can from the barbecue and allow the chicken to rest for 10 minutes before removing the can. Cut the chicken into bite sized pieces. Serve warm.

TECHNICAL INFORMATION

Cooking surface	Dia.54.5 cm
Type of surface	Grill
Materials	Powder coated steel structure Porcelain enamelled bowl and lid Chrome plated steel wire cooking grill and warming rack
Product dimensions	H106.5 x W80.5 x D70 cm
Product code	5052931121366

SELWYND



£69.00

Charcoal

Easy to store
Foldable side shelf
for easy storage

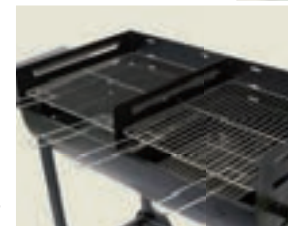
Simplify your life
Easy to clean thanks
to the 2 ash collectors

Easy to store
2 Wheels allow you
to easily move your
barbecue



Easy cooking
3 Adjustable cooking heights

Easy cooking
2 Grills for 2
separate
cooking surfaces



Simplify your life
Storage shelf for your
accessories and condiments

TECHNICAL INFORMATION

Cooking surface	84.8 x 46.5 cm
Type of surface	Grill
Materials	Structure and bowl in powder coated steel Chrome plated steel wire cooking grill
Product dimensions	Open H94 x W133 x D50.5 cm Folded H94 x W105 x D50.5 cm
Product code	5052931267330

Cooking tips

Idea for a quick dessert Split bananas lengthways and slide in some squares of chocolate. Pop the bananas onto the grill keeping them in their skins to cook.



Easy cooking

Closing the lid turns the barbecue into a convection oven meaning you can cook just about anything

Easy to clean

The removable ash collector takes the pain out of cleaning

Easy to store

2 Wheels and 2 castors allow you to easily move your barbecue

Simplify your life

Bottle opener
Removable chopping board
Utensil hooks

Easy cooking

3 Adjustable cooking heights

Simplify your life

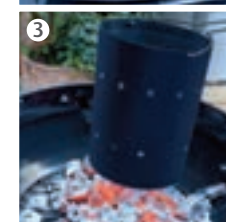
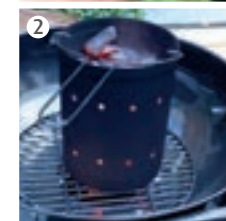
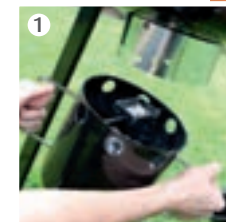
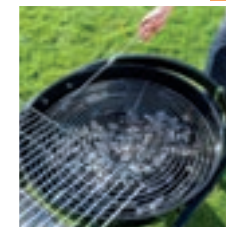
Lighter kit included
1) Put in your firelighters
2) These turn to ember quickly
3) Simply lift to release the coals safely

Simplify your life

You can find a bin under the chopping board. This can be used as a bin or to store coal

TECHNICAL INFORMATION

Cooking surface	Dia.54.5 cm
Type of surface	Grill
Materials	Powder coated steel structure Porcelain enamelled bowl and lid Chrome plated steel wire cooking grills Hardwood (white teak (Gmelina arborea) from Solomon Islands)
Product dimensions	H106.5 x W124 x D70 cm
Product code	5052931264674



Chef's recipe

Fruit skewers

Ingredients (serves 4)

Strawberries
Apricots
Marshmallows
Vanilla sugar

Preparation

Cut the fruit and place on to skewers alternating marshmallows and fruit. Sprinkle with vanilla sugar and cook on the barbecue.

NORDEND

Build your own barbecue



£25.00

Charcoal



Chef's recipe

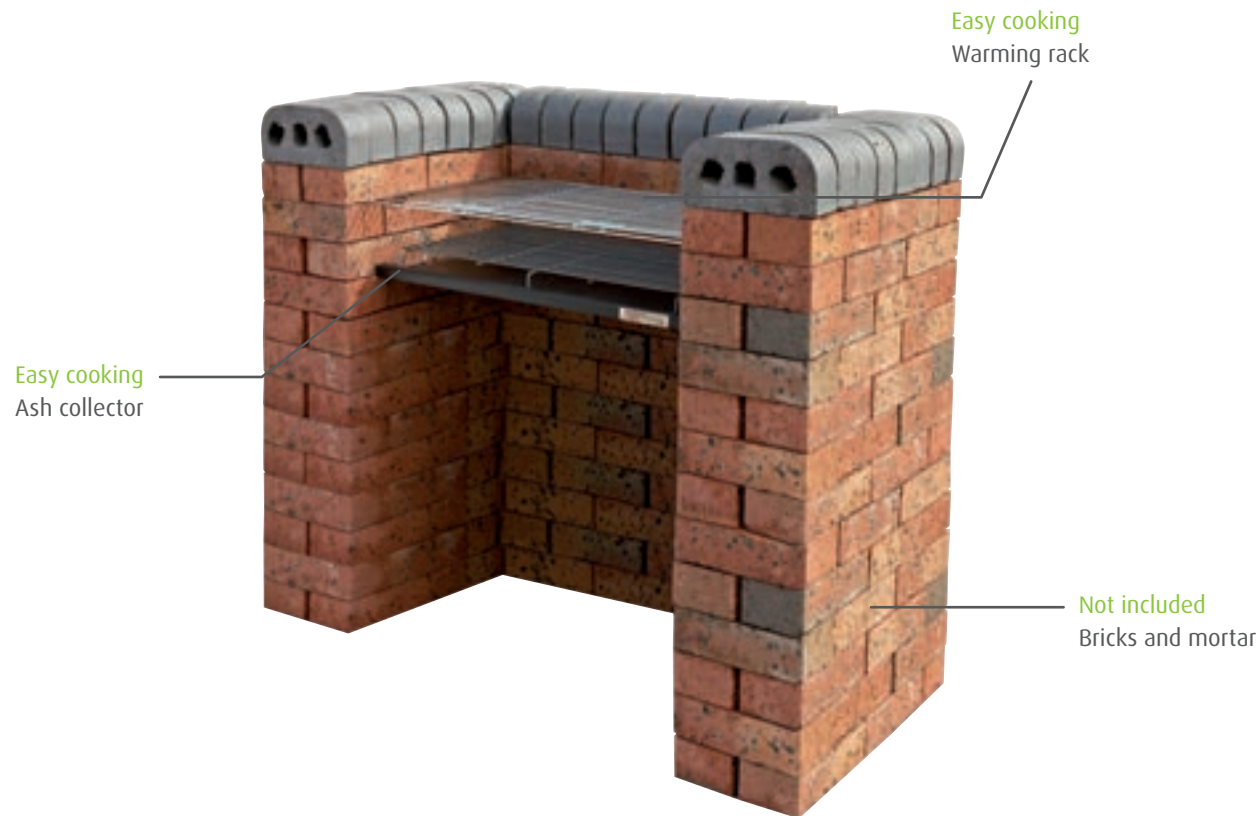
Italian hamburgers

Ingredients for 4 hamburgers

4 Hamburger buns
500 g Minced beef
150 g Red pesto
150 g Green pesto
Sun dried tomatoes
Mozzarella
Salt and pepper

Preparation

Mix together the minced beef and red pesto with the salt and pepper. Shape into 4 burgers. Cut the buns in half and lightly grill then coat each half with green pesto. Put the burgers on the barbecue and turn until cooked as desired. When cooked add a slice of mozzarella. Place the burgers into the buns, add some of the sun dried tomatoes and enjoy!



TECHNICAL INFORMATION

Cooking surface	62.5 x 41.5 cm
Type of surface	Grill
Materials	Chrome plated grill and warming rack
Product code	5052931267361



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Quality at your fingertips

To help you get the most out of your gas barbecue, our designers have come up with a range of barbecues that are functional, user friendly and easy to put together. Our engineers have chosen the best quality materials and put them through their paces. We really have thought of everything, so that you can simply enjoy your barbecue.

Making life easy

Cooking made easy



Including integrated storage for tools and spices, storage cupboards and gas canister storage area – our barbecues are full of features to make your life easier

Easy to store



All our barbecues come with wheels, and some models come with folding shelves to make them easier for you to store

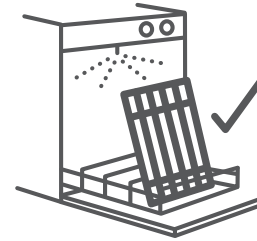
More space for preparation



The ingenious BYRON barbecue has a fold out shelf giving you even more preparation space

Easy to clean

All grills, griddles and fat collectors from our gas barbecues are dishwasher safe



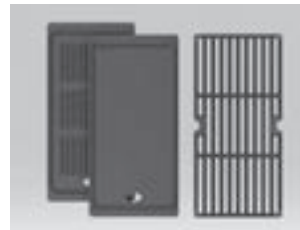
Controllable cooking

Oven style cooking



Take control with a handy built in thermometer and enamelled lid for improved heat performance and food that's full of flavour

Flexible cooking space



The BONDI and BYRON barbecues both have grill and griddle zones for a variety of cooking options. Extra grills and griddles are available in store

Warming rack



Keeps food warm until you're ready to serve

Quick light



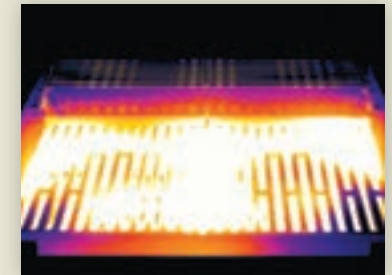
Instant heat at the touch of a button thanks to electronic ignition

Blooma quality

Guaranteed for up to 10 years



Our patented burners distribute heat evenly to deliver the best cooking results yet



High quality materials for rust resistance



*Full details of the guarantee can be found within the BBQ packaging.

CAIRNS BARBECUE RANGE

Gas



TECHNICAL INFORMATION

CAIRNS G200

Cooking surface	61 x 36 cm
Type of surface	Grill
Number of burners	2 x 2.6 kW
Materials	Painted steel structure, bowl and lid Porcelain enamelled steel wire cooking grill
Product dimensions	H113.5 x W118 x D53.5 cm
Product code	5052931252886

CAIRNS G300

Cooking surface	61 x 36 cm
Type of surface	Grill
Number of burners	3 x 2.6 kW
Materials	Painted steel structure, bowl and lid Porcelain enamelled steel wire cooking grill
Product dimensions	H113.5 x W129 x D53.5 cm
Product code	5052931252893

*Full details of the guarantee can be found within the BBQ packaging.

CAIRNS G200



£99.00

CAIRNS G300



£129.00

Gas



Simplify your life
Rapid piezo push button ignition

Easy to clean
The grills and the fat collector are dishwasher safe for easy cleaning



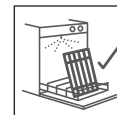
CAIRNS G200

Easy cooking
Warming rack

Simplify your life
Place your utensil hooks here



CAIRNS G300



Chef's recipe

Spicy beef skewers

Ingredients for 4 skewers

- 1 kg Braising steak
- 1/2 tsp Chilli paste
- 2 tbs Olive oil
- 2 tbs Honey
- 2 tbs Soy sauce
- Sesame seeds
- Salt and pepper

Preparation

Mix together the olive oil, chilli paste, honey and soy sauce. Cut the beef into cubes and place it on skewers. Brush over the marinade and leave to rest in the fridge for 2 hours. Cook for 5-10 minutes according to taste.

*Full details of the guarantee can be found within the BBQ packaging.

BONDI BARBECUE RANGE

Gas



TECHNICAL INFORMATION

BONDI G300

Cooking surface	60 x 43 cm
Burners	3 x 3 kW
Type of surface	Grill and griddle
Materials	Painted steel structure Porcelain enamelled steel bowl, lid, cooking grill and griddle
Product dimensions	Open H120 x W148 x D60 cm Folded H120 x W85 x D60 cm
Product code	5052931254163

BONDI G450

Cooking surface	81.5 x 43 cm
Burners	4 x 3 kW + side burner 1 x 2.9 kW
Type of surface	Grill and griddle
Materials	Painted steel structure Porcelain enamelled steel bowl, lid, cooking grill and griddle
Product dimensions	Open H120 x W169 x D60 cm Folded H120 x W137 x D60 cm
Product code	5397007161076

BONDI G300



£229.00

BONDI G450



£269.00

Gas

Easy cooking

Keep an eye on the temperature with the built in thermometer

Easy cooking

Hood and bowl in porcelain enamel allowing the barbecue to maintain optimum cooking temperatures working like a convection oven

Simplify your life

Rapid electronic ignition

Simplify your life

4 Wheels allow you to easily move your barbecue



BONDI G450



BONDI G300

Easy cooking

Grill and griddle



Easy to clean

The grills and fat collector are dishwasher safe for easy cleaning



Simplify your life

On the BONDI G300 both side shelves are foldable



Easy cooking

On the BONDI G450 there is a side burner perfect for preparing your sauces



Easy cooking

Warming rack



Food for thought

Enamelled steel and cast iron grills and griddles compatible with the BONDI and BYRON models are also available separately in store.

BYRON BARBECUE RANGE

Gas



TECHNICAL INFORMATION

BYRON G350

Cooking surface	60 x 43 cm
Burners	3 x 3 kW + side burner 1 x 2.9 kW
Type of surface	Grill and griddle
Materials	Painted steel structure Porcelain enamelled steel and cast iron bowl, lid, cooking grill and griddle
Product dimensions	H128 x W147 x D57 cm
Product code	5397007161083

BYRON G450

Cooking surface	81.5 x 43 cm
Burners	4 x 3 kW + side burner 1 x 2.9 kW
Type of surface	Grill and griddle
Materials	Painted steel structure Porcelain enamelled steel and cast iron bowl, lid, cooking grill and griddle
Product dimensions	H126 x W168 x D57 cm
Product code	5397007161090



*Full details of the guarantee can be found within the BBQ packaging.

BYRON G350



£399.00

BYRON G450



£449.00

Gas



Easy cooking

Keep an eye on the temperature with the built in thermometer

Easy cooking

Hood and bowl in porcelain enamel allowing the barbecue to maintain optimum cooking temperatures

Easy cooking

Side burner perfect for preparing your sauces



BYRON G450

Simplify your life

4 Wheels allow you to easily move your barbecue



BYRON G350

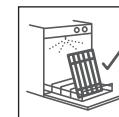
Easy cooking

Grill and reversible griddle



Easy to clean

The grills and fat collector are dishwasher safe for easy cleaning



Simplify your life



Extra preparation surface



Storage compartment for the gas canister

Easy cooking



Spice and tool storage



Warming rack

*Full details of the guarantee can be found within the BBQ packaging.

Barbecue accessories

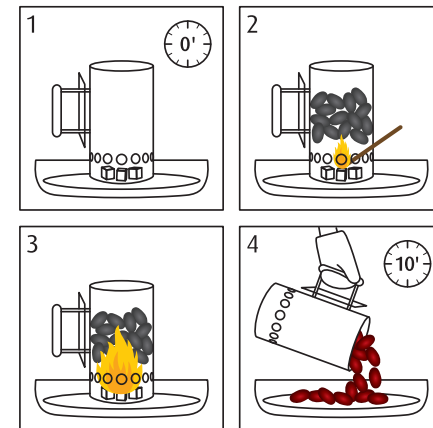
Blooma offers a full range of accessories to help you get the most out of your barbecue. With tools that make it simple to light your barbecue and give you the flexibility to cook whatever you like. Check out the full range on page 27.

Charcoal chimney starter

You won't be hungry for long with this chimney starter which lets you get started in double quick time. Place the fire lighters in the chimney, light and wait for ten minutes. Once the coals go grey, pop them in the barbecue bowl and you're ready to cook.

Product code 5052931131662

£10.00



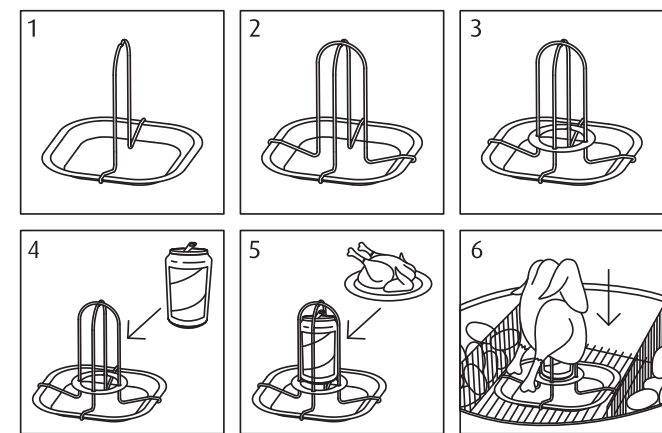
Beer can chicken holder

This clever device enables you to cook a whole chicken (compatible with gas or charcoal models equipped with lid for oven style cooking).

Simply place a can of beer, soda or fruit juice on the holder for the juiciest chicken. Check out the recipe on page 13

Product code 5052931131693

£10.00





Cast iron plancha

Perfect for searing meat, vegetables and seafood

Product code 5052931294114

£8.00



Seafood and vegetable grill basket

Lets you prepare smaller food items on your barbecue, as they won't fall through

Product code 5052931131716

£10.00



Soft grip 16 piece tool set

Skewers x 4, corn holders x 8, spatula, fork, tongs and grill brush

Product code 5052931144921

£24.00



Electronic thermometer fork

Take the guesswork out of cooking with this nifty fork with inbuilt thermometer

Product code 5052931131501

£10.00






Individual tools

£5.00 each

ACCESSORIES

Barbecues and grills

						
Product	Soft grip fork	Soft grip tongs	Soft grip spatula	Soft grip long handled grill brush	Fork with wooden handle	Electronic thermometer fork
Prices	£5.00	£5.00	£5.00	£5.00	£6.00	£10.00
Info	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel European Beech (Fagus Sylvatica) FSC approved	Stainless steel
Product codes	5052931131532	5052931131518	5052931131525	5052931144815	5052931131570	5052931131501



COBURG BBQ GAZEBO

Powder coated steel with 100% polyester fabric.
Hooks for utensils included. H221 x W255 x D216 cm
5052931256532 £99.00

									
Product	Skewers	Skewers	Foil vegetable and seafood grill tray	Large drip pan	Vegetable and seafood grill basket	Cast iron grill	Cast iron plancha	Barbecue beer can chicken holder	Flexible grill basket
Prices	£2.00	£1.00	£5.00	£5.00	£10.00	£6.00	£8.00	£10.00	£6.00
Info	Pack of 6	Pack of 50	Pack of 5	Pack of 5	Stainless steel	20 x 44 cm	20 x 44 cm	Chromed steel with stainless steel gravy tray	Chromed steel 40 x 28 cm
Product codes	5052931144822	5052931144860	5052931144907	5052931144891	5052931131716	5052931294107	5052931294114	5052931131693	5052931144853

									
Product	Charcoal chimney starter	3 in 1 Brush	T Grill brush	Utensil hooks	Replacement Gas hose	Replacement Gas regulator	Smoker box	Kebab set	Corn holders
Prices	£10.00	£2.00	£4.00	£1.00	£2.00	£10.00	£5.00	£3.50	£1.00
Info	Stainless steel with wooden handle European Beech (Fagus Sylvatica) FSC approved	Abbrasive sponge, stainless steel scraper and brush	Stainless steel	Pack of 2	85 cm Long	Fits all Blooma BBQs	Stainless steel	Stainless steel frame with chromed steel skewers	Pack of 4
Product codes	5052931131662	5052931144846	5052931144914	5052931131518	5052931026982	5178537	5052931144808	5052931131723	5052931131679

COVERS

Charcoal and gas



Product	Trolley BBQ cover	Kettle BBQ cover	BBQ cover	Kettle BBQ cover
BBQ charcoal model	LONGLEY	RUSSEL & HALLECK	SELWYND	KINLEY
Price	€19.95	€26.60	€26.60	€33.20
Dimensions	H77 x W81 x D59 cm	H130 x W60 x D101 cm	H86 x W107 x D52 cm	H76 x W133 x D71 cm
Colour	Black	Black	Black	Black
Material	PVC Coated polyester	PVC Coated polyester	PVC Coated polyester	PVC Coated polyester
Product codes	5052931296644	5052931296637	5052931296569	5052931296583

Charcoal



Product	BBQ cover	BBQ cover	BBQ cover	BBQ cover	BBQ cover	BBQ cover
BBQ gas model	CAIRNS G200	CAIRNS G300	BONDI G300	BONDI G450	BYRON G350	BYRON G450
Price	€26.60	€26.60	€33.20	€33.20	€46.50	€46.50
Dimensions	H83/106 x W121/63 x D45 cm	H83/106 x W132/63 x D45 cm	H90/95/112 x W88/73 x D61/53 cm	H90/95/112 x W140/88 x D61/53 cm	H93/101/120 x W150/67 x D61/53 cm	H93/101/120 x W172/88 x D61/53 cm
Colour	Black	Black	Black	Black	Black	Black
Material	PVC coated polyester	PVC coated polyester	PVC coated polyester	PVC coated polyester	PVC coated polyester	PVC coated polyester
Product codes	5052931296576	5052931296590	5052931296651	5052931296606	5052931296613	5052931296620

Gas

SPECIFICATION

CHARCOAL Barbecues



Range	KEMBLA	LONGLLEY	RUSSEL	HALLECK	SELWYND	KINLEY	NORDEND
Price	£15.00	£30.00	£35.00	£89.00	£69.00	£129.00	£25.00
Cooking surface	47 x 25 cm	69.5 x 37 cm	Dia.54.5 cm	Dia.54.5 cm	46.5 x 42.4 cm (x2)	Dia.54.5 cm	62.5 x 41.5 cm
Number of people	4	8	4	10	16	10	6-8
Integrated fan or easy light				•		•	•
Cooking type	Grill	Grill	Grill	Grill and convection	Grill	Grill and convection	Grill
Adjustable cooking height		•		•	•	•	•
Material of the bowl	Steel	Steel	Steel	Porcelain enamelled	Powder coated steel	Enamelled steel	
Material of the grill	Chromed steel	Chromed steel	Chromed steel	Chromed steel	Chromed steel	Chromed steel	Chromed plated steel
Shelves		1 Folding			1 Folding	Work space	
Ash collector	•			•	•	•	•
Additional items	Splash guard Portable in carry bag	Utensil hooks Storage shelf 2 Wheels	2 Wheels	Utensil hooks Storage shelf Warming rack 2 Wheels	Utensil hooks Storage shelf Warming rack 2 Wheels	Utensil hooks Removable chopping board Storage shelf Warming rack Bottle opener 2 Wheels and 2 castor wheels	Bricks and mortar not included
Find your model in this brochure	p. 10	p. 11	p. 12	p. 13	p. 14	p. 15	p. 16
Product codes	5052931121335	5052931121342	5052931121328	5052931121366	5052931267330	5052931264674	5052931267361

SPECIFICATION

GAS Barbecues



Range	CAIRNS G200	CAIRNS G300	BONDI G300	BONDI G450	BYRON G350	BYRON G450
Price	£99.00	£129.00	£229.00	£269.00	£399.00	£449.00
Cooking surface area	61 X 36 cm	61 x 36 cm	60 x 43 cm	81.5 x 43 cm	60 x 43 cm	81.5 x 43 cm
Number of people	7	16	10	16	10	16
Ignition type	Piezo push button	Piezo push button	Electronic	Electronic	Electronic	Electronic
Power (kw)			9 kW	14.9 kW	11.9 kW	14.9 kW
Number of burners	2 x 2.6 kW	3 x 2.6 kW	3 x 3 kW	4 x 3 kW + 1 Side burner 2.9 kW	3 x 3 kW + 1 Side burner 2.9 kW	4 x 3 kW + 1 Side burner 2.9 kW
Cooking type	Grill	Grill	Grill, griddle and convection oven	Grill, griddle and convection oven	Grill, reversible griddle and convection oven	Grill, reversible griddle and convection oven
Built in thermometer			•	•	•	•
Heat diffuser			•	•	•	•
Cooking surface material	Porcelain enamelled steel	Porcelain enamelled steel	Porcelain enamelled steel	Porcelain enamelled steel	Porcelain enamelled cast iron	Porcelain enamelled cast iron
Number of shelves			2 Folding	1 Folding	1	1
Fat collector	Easy to remove	Easy to remove	Dishwasher proof	Dishwasher proof	Dishwasher proof	Dishwasher proof
Additional items	Warming rack Storage for accessories, spices and gas bottle 2 Wheels	Warming rack Storage for accessories, spices and gas bottle 2 Wheels	Warming rack Storage cupboard 2 Wheels and 2 castor wheels	Warming rack Storage cupboard 2 Wheels and 2 castor wheels	Warming rack Extra preparation surface Storage cupboard Storage for accessories, spices and gas bottle 4 Castor wheels	Warming rack Extra preparation surface Storage cupboard Storage for accessories, spices and gas bottle 4 Castor wheels
See the barbecue in this brochure	p. 19-20	p. 19-20	p. 21-22	p. 21-22	p. 23-24	p. 23-24
Product codes	5052931252886	5052931252893	5052931254163	5397007161076	5397007161083	5397007161090





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