

USER GUIDE BOOK



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BBQ Features

If you want the best, you can't go past **CROSSRAY**

INFRARED TECHNOLOGY



Patented and proven infrared technology means the **CROSSRAY** delivers wonderful, Intense heat like red hot coals - food is tastier and juicer

FAST



CROSSRAY heats up quickly and the infrared technology cooks food evenly with no 'hot & cold spots' - reducing cooking time.

SO EASY TO USE



From patties to pizzas, vegetables to veal, or fish to eye fillet, BBQing has never been easier or more fun. Cook from Low n' Slow at 110°C to pizzas at 380°C

MULTI-PURPOSE



BBQ, Grill, Pizza & Outdoor Oven, Smoker, Low n' Slow **CROSSRAY** is the only appliance you'll ever need. Lid up or down

TOTAL CONTROL



CROSSRAY'S angled infrared ceramic burners use significantly less gas and give you 'whole-BBQ' temperature control, with virtually no flare-ups and less smoke.

SUPERB RESULTS



CROSSRAY gives you expert, professional results for the ultimate outdoor cooking experience.

SELF CLEANING



The closest thing to a self-cleaning BBQ you can get. After use, simply run on HIGH for 5-10 minutes to significantly reduce clean-up, as most of the food residue is simply burnt off.

LARGE COOKING SURFACE

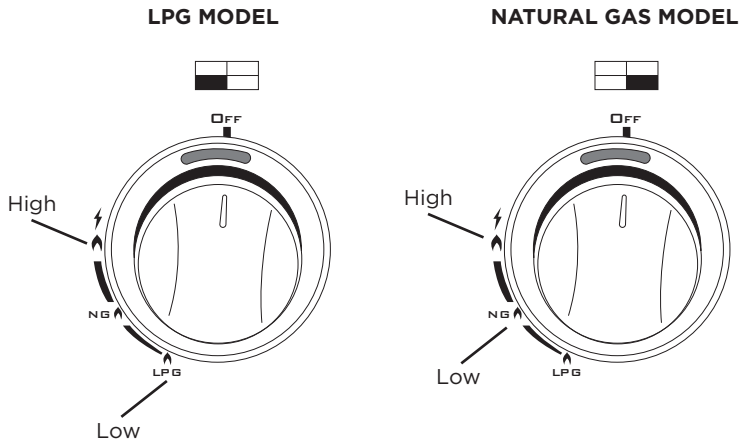


The 2-piece upper level is a true additional cooking area, ideal for roasting large meats (such as chicken, beef, ribs etc.) fish, vegetables and pizza - providing an extra 60% of cooking surface.

BBQ Controls

Below diagrams indicates High and Low temperatures for LPG and Natural Gas for the CROSSRAY BBQ

Other great features about CROSSRAY is that you can utilise the top rack and the bottom grill of the BBQ to cook.



Optional Accessories



Outdoor vinyl cover for 4 & 2 burner trolley model
TCS4AC-002(4 Burner),
TCS2AC-005(2 Burner)



Outdoor vinyl cover for 4 & 2 burner in-built model
TCS4AC-004(4 Burner),
TCS2AC-006(2 Burner)



Natural gas conversion kit inclusions
 - Injectors
 - Regulator
 - 300mm hose
 this must be installed by a registered gas fitter
TCS4AC-003



Rotisserie Kit
 Burner models
TCS4AC-008 (4 Burner),
TCS2AC-007 (2 Burner)



Hot plate, black, enamel
TCS4AC-001

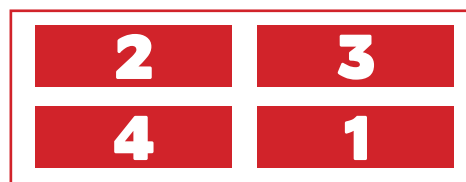
Recommended temperature settings

TCS4PL
& TCS4FL

Oven Temperatures 4 Burner

Key burner settings highlighted with suggested cooking options.

Note: Temperatures are for the upper cooking rack, with the lid closed.



Front of the BBQ

COOKING & TEMP SETTINGS	BURNER(S) IN USE	TYPES OF COOKING FOOD TYPE
Low and Slow Oven 110°C - 125°C	No. 1 Burner - LOW (1x Grill plate, 2x Hotplate or 3 grill plates)	Cooking Type: Long low and slow cooking/ Smoking Food: Beef Brisket, pulled pork, shoulder, ribs
Slow - Moderate Oven 125°C - 150°C	No. 1 & No. 2 Burners on LOW	Cooking Type: Medium Oven Food: Baking, slow cooking, roasting, vegetables, for 35- 45 minutes
Moderate/High Oven 200°C - 250°C	No. 1 Burner HIGH No.2 Burners - LOW (3x Grill plate)	Cooking Type: Medium - High Oven Food: vegetables for 25-35 Min, baking bread, cakes , biscuits
High Oven 270°C - 285°C	No.1 Burner - HIGH No. 2 & 3 - LOW (3x Grill Plate)	Cooking type: High oven Food: Quick roasting of lean cuts of meat and fish
Fast Oven 315°C- 350°C	No. 1,2,3 Burners HIGH No.4 Burner LOW (3x Grill plate)	Cooking Type: Fast Oven Food: vegetables for 10-20 Min, baking bread, cakes , biscuits
Ultra Fast Oven/ Pizza Oven 370°C	1,2,3,4 Burners HIGH	Cooking Type: Pizza Oven Food: Pizza

*Disclaimer: Temperature settings are a guide only, environmental conditions, location and wind may alter the cooking temperatures of the BBQ

Recommended temperature settings

TCS2PL
& TCS2FL

Oven Temperatures 2 Burner

Key burner settings highlighted with suggested cooking options.

Note: Temperatures are for the upper cooking rack, with the lid closed.



Front of the BBQ

COOKING & TEMP SETTINGS	BURNER(S) IN USE	TYPES OF COOKING FOOD TYPE
Low and slow oven 145C	No. 1 Burner - LOW (2 x Grill plates)	Cooking Type: Long low and slow cooking/ especially for tenderising tougher cuts of meat (2-3 hours, depending on size/cut) Food: Beef Brisket, pulled pork
Moderate Oven Setting 195C	No. 1 Burner - HIGH (2 x Grill plates)	Cooking Type: Medium Oven Food: Ideal for vegetables, baking
Fast oven 295C	No. 1 Burner - LOW No. 2 Burner - LOW (2 x Grill plate)	Cooking Type: High oven Food: quick roasting of lean meats and fish
Very Fast 330C	No. 1 Burner - HIGH No. 2 Burner - LOW (2 x Grill plate)	Cooking Type: Very fast oven Food: Boned leg of lamb, larger cuts of beef for quick sear to seal in juices
Pizza Oven 370C	No. 1 Burner - HIGH No.2 Burner - HIGH (2 x Grill plate)	Cooking Type: High Food: Ultra fast, Pizza oven setting

*Disclaimer: Temperature settings are a guide only, environmental conditions, location and wind may alter the cooking temperatures of the BBQ

Bacon & Eggs



The ingredients (recommended)

- Bacon
- Eggs
- Mushrooms
- Tomatoes
- Salt & pepper
- Olive Oil

Heat setting:

4 Burner BBQ

Ultra Fast oven (370°C)

1,2,3,4 HIGH

2 Burner BBQ

Very Fast

No.1. Burner HIGH

No.2 Burner HIGH

Preparation:

Preheat the BBQ to 300°C.

Cook tomato & mushroom on the bottom grill. Preheat the pan with oil for several minutes. Cook the bacon and eggs in the pan over the bottom grill. Leave the bottom grill plates in place.

Alternatively you can cook your bacon and eggs on a hotplate.

Cooking time:

Depending on how you like your eggs cooked. Cooking time is estimated between 10-20 minutes.

Things you might need

- Frying pan or hotplate



Butterfly Chicken



The ingredients

- 1 Butterfly chicken - Boned or boneless chicken (pre-marinated butterfly chicken from the supermarket is fine)
1.0-1.5 KG
- Olive Oil
- Salt & Pepper (if needed)
- Baking tray or aluminium tray

Heat setting:

4 Burner BBQ

Ultra Fast oven (370°C)
1,2,3,4 HIGH

2 Burner BBQ

Very Fast
No1. Burner HIGH
No.2 Burner HIGH

Preparation:

Oil the cooking tray, place the chicken in the tray and place on the top rack

Cooking time:

10-15*minutes on each side.
Flip the chicken over in the roasting tray. Closed Lid Cooking.

Additional char:

Place the chicken directly on the grill for an additional 2 minutes. If cooking in a baking tray.

Alternatively you can cook the chicken directly on the grill, just make sure to rotate the meat often. Cook the chicken six minutes on each side and place on the top rack for an additional 6 minutes.



*(Based on approx. 1kg) cooking times will vary according to the size and thickness of the chicken

Pizza



Heat setting:

4 Burner BBQ

Ultra fast oven/Pizza oven 370°C
No. 1, 2, 3, 4 Burners on HIGH

2 Burner BBQ

Pizza Oven 370°C No.1 & 2 Burner
on HIGH

Closed lid cooking: Top rack

Things you need:

Pizza stone

Preparation:

Place the Pizza stone on the top rack for 10-15 minutes to preheat the stone on pizza setting, with the lid down. Place your pizza onto the preheated pizza stone



*Place the cold pizza stone in a cold BBQ and let the stone preheat with the BBQ

Cooking time:

5-10* minutes

Cooking time will depend on thickness of the base or amount of topping. For a thin base and minimal topping, cooking time is 3-5 minutes.



*Cooking time will vary depending on the amount of pizza toppings that have been added. Cook your pizza with the lid down at all times

Whole Fish



Heat setting:

4 Burner BBQ:

Moderate/High Oven 200°C-250°C

No. 1 Burner HIGH

No. 2 Burner on LOW

2 Burner BBQ:

Moderate Oven (195°C)

No.1 Burner High

Closed or open lid cooking

Top rack cooking

Things you need:

(recommended)

Roasting tray & smoking tray are optional

Preparation:

Fill your fish full of flavour (you can add lemon, garlic, Rosemary)

You can wrap the fish in baking paper or foil to cook on the top rack or directly on the grill. just make sure to rotate the fish.

Cooking time:

Cooking time will depend on the size of the fish.

1Kg = 5 minutes per side

2Kg = 10 minutes per side

Fish Fillets

You can cook fillets in a tray on the top rack, or in a frying pan directly on the bottom grill



* Use of a smoking tray is optional. Refer to the smoking section for more information

Grilled Vegetables



Heat setting:

4 Burner BBQ

High Oven 270°C - 285°C

No. 1 Burner HIGH

No. 2 & 3 Burners LOW

2 Burner BBQ

Fast Oven 295°C

No.1 & 2 Burner Low

Closed lid cooking

Things you need: (recommended)

Salt, pepper, oil,

Vegetables of choice, e.g.

Zucchini, eggplant, capsicum,

mushrooms, corn etc.

Preparation:

Garnish the vegetables with oil

and season with salt and pepper

Place the vegetables directly onto

the bottom grill for char lines for

1-2 minutes each side. Move them

to the top rack to cook. You will

see them change colour as they

cook through. Turn every few

minutes.

Cooking time:

Cooking time will vary on the size

and cut of the vegetables.

Tips: Try whole corn cobs on the top

rack. Just turn four times, so easy and

keeps them very juicy.



Vegetables can be cooked on the top rack in a backing tray or they can be cooked directly onto the top rack or they can be cooked the bottom grill.

Roasted Vegetables



Heat setting:

4 Burner BBQ

Ultra fast oven/Pizza oven 370°C
No. 1, 2, 3, 4 Burners on HIGH

2 Burner BBQ

Pizza Oven 370°C No.1 & 2 Burner
on HIGH

Closed lid cooking: Top rack

Things you need: (recommended)

Salt, pepper, oil Vegetables of
choice, e.g. Potatoes, pumpkin,
zucchini, carrots, capsicum,
asparagas, mushrooms etc.

Preparation:

Garnish the vegetables with oil
and season with salt and pepper.
Place the vegetables directly into
a roasting tray. (Disposable foil
tray is ideal.)

Cooking time:

Cooking time will vary based on
the size, cut and thickness of the
vegetables. Soft vegetables such
as zucchini, capsicum, mushroom
etc, cook for approx 10 minutes.

Tips: Try cutting a whole pumpkin into large pieces and
cook on the top rack, with the skin facing downwards



Slow roasted meats



Heat setting:

4 Burner BBQ

Moderate Hot oven 200°C
for 20 Minutes
No. 1 & 2 Burners on LOW
Slow Oven for an hour 150°C
No.1 burner HIGH

2 Burner

BBQ Moderate oven 195°C
for 20 minutes
No.1 Burner HIGH Low and Slow
Oven for an hour 145°C
No.1 burner LOW for an hour

Closed lid cooking:

**Sear the meat on the bottom grill
and continue cooking on the Top
rack.**

Things you need: (recommended)

Salt, pepper, oil or a flavour rub,
Foil tray or roasting dish
This can also be smoked using a
smoking tray see page (*18)

Preparation:

Season your meat and sear the
meat on the bottom grill for
approx. 1 minute per side before
cooking on the top rack. Continue
the cook on the top rack in a
roasting tray or directly on the
rack.

Cooking time:

45 - 60 Minutes per 1Kg of meat



Chops & Steaks



Heat setting:

4 Burner BBQ

Fast Oven 315°C-330°C
No. 1,2,3 Burners on HIGH
No. 4 Burner on LOW

2 Burner BBQ

Very Fast 330°C
No. 1 Burner HIGH
No. 2 Burner LOW

Open lid cooking: Bottom grill

Preheat all Burners on HIGH (5mins)

Things you need: (recommended)

Salt, pepper, oil, chops, steak,
cutlets etc.

Preparation:

Garnish the meat with oil and
season with salt and pepper

Cooking time:

Minimum of 2-3 minutes each side
depending on the thickness and
cooking preference of your
chosen meat

Tip: Your CROSSRAY BBQ
produces a perfectly even heat
over the complete cooking
surface, so you can place your
food on any part of the grill for
even cooking.



Hamburgers



Heat setting:

The BBQ will need to be preheated for 5-8 minutes before cooking (closed lid)

Fast Oven 315°C - 330°C

No. 1,2,3 Burners on HIGH

No.4 Burner on LOW

2 Burner BBQ

Very Fast oven 330°C

No.1 Burner HIGH

No.2 Burner LOW

Open lid cooking

Things you need: (recommended)

salt, pepper, oil.

Preparation:

Garnish the meat with oil and season with salt and pepper.

You can sear the patty first on the bottom grill then place on the top rack, or cook on a hotplate or frying pan on the bottom

Cooking time:

Approx. 5 Minutes each side, depending on the size of the hamburger (less cooking time for a thin burger patty)



Sausages



Heat setting:

4 Burner BBQ

Fast Oven 315°C-330°C

No. 1, 2 & 3 Burners on HIGH

No. 4 Burner on LOW

2 Burner BBQ

Fast oven 330°C

No. 1 Burner LOW

No. 2 Burner LOW

Open or closed lid cooking

Tips:

Sausages can also be smoked using a smoking tray see page 18

Preparation:

Place thinner sausages on the top rack for even cooking.

Alternatively, larger gourmet sausages can be cooked on the bottom grill, using low settings.

Cook on the top rack with the lid closed

Cooking time:

5-10 minutes (Depending on the thickness of the sausage).

Additional char:

For professional char lines, once cooked on the top rack, give them an extra minute each side on the bottom grill



Low n' Slow



Heat setting:

4 Burner BBQ

Low n' slow oven, 110°C
No. 1 Burner LOW use 1x Hotplate

2 Burner BBQ

Low n' slow oven 145°C
No.1 Burner LOW use 1x Hotplate

Closed lid cooking: Top rack

Things you need: (recommended)

salt, pepper, oil, roasting tray,
Beef Brisket, Pork belly, Ribs, Beef
Cheek, Lamb Shanks. This can also
be smoked using a smoking tray
see page 18

Preparation:

Garnish the meat with oil and
season with salt and pepper, place
meat in roasting tray to cook
(a disposable aluminium tray is fine
to use) on the top rack, or directly
on the top rack.

Cooking time:

Overall cooking time will vary
based on the size and the cut of
the meat. We recommend that the
cooking time is anywhere between
4-6 hours for the perfect cook.



Smoking



Heat setting:

The smoking tray can be used to complement any cooking setting. All cooking should be with the lid closed.

Note: When using the smoking tray, ensure this is placed on a hotplate. Otherwise the smoking chips may burn.

Things you need: (recommended)

- Things to smoke
- Chicken
 - Leg of ham
 - Fish (Salmon, snapper etc.)
 - Pizza
 - Vegetables
 - Leg of lamb

Most commercially available smoking chips and smoking trays are suitable for use.

*Please ensure you follow the instructions of the smoking chips supplier, in terms of preparation and use.



Cooking with a Rotisserie



Heat setting:

4 Burner BBQ

High Oven 270°C - 285°C

No. 1 Burner HIGH

No. 2 & 3 Burners LOW

2 Burner BBQ

Fast Oven 295°C

No. 1 & 2 Burners on LOW

Cook with the lid down, But for larger meats where the lid cannot be closed, cooking with the lid open is fine

Food you can cook:

- Roast chicken or boned meats
- Pork shoulder (makes great crackling, just add extra salt)
- Beef
- Lamb

Preparation:

Put the meat on the rotisserie, the whole length of the Rotisseries rod can be used. Make sure the rod is not preheated, then place the rod into a preheated BBQ.

Ensure that the meat is equally and evenly positioned along the length of the rotisserie. This will ensure smooth operation and even cooking.

Cooking time:

Depending on your meat size, we recommend 45-60 minutes per 1kgs (Moderate your heat settings based on the size of your meat and cooking preference)



Pan, wok or flat cooking dish



Heat setting:

All heat settings, depending on food type and cooking style.

Food you can cook:

- Stir-fry
- Curry's
- Stews
- Paella
- Chicken
- Onions
- Bacon and eggs

Preparation:

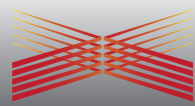
Place the pan/wok directly on the bottom grill

Onions:

Place your sliced onions in a frying pan with some oil and place the frying pan directly on to the grille.

Alternatively if you have a hot plate you can place the sliced onions on the hotplate with some oil and cook for a few minutes or until you see the onions start to brown.





CROSSRAY⁺
by HEATSTRIP[™]



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