

Infresco Gourmet Barbecues

- Restaurant Quality-
- Approved for alfresco use-
- Custom made or four standard sizes available-



- Manufactured by Infresco
- Australian Made; Commercial Quality
- Suitable for installation in outdoor or enclosed areas. Meets guidelines set down by Energy Safety WA and Alinta Gas.
- Heavy stainless steel construction. 1.2mm 304 grade
- Stainless steel burners
- Flame failure devices to all burners for your safety.
- Electronic ignition to all burners -240 volt or battery.
- Any combination of hotplate, grill or wok. Branding plate and deep fryer options.
- Full hotplate available
- Hot plate 12mm (1/2") thick machined steel
- Open grill: cast-iron grill plate (stainless steel option available)
- 30 mega joule cast iron wok burner- the most powerful domestic wok available.
- LPG or Natural Gas
- Top mounted model available
- Easy to install- fits into most areas or custom made to your requirements
- Comes with stainless steel lid(s), or optional stainless steel roasting hood
- Rotisserie kit available



900mm **\$3670**
Full hotplate or double combo



985mm **\$3980**
Double combo



1185mm **\$4290**
Double combo

1360mm **\$4980**
Triple combo

*Triple combo available in 1185mm model for \$4890

*Optional branding plate add \$360

*Optional deep fryer add \$220

**Roasting Hood sold separately



Infresco barbecues come with stainless steel lids



Infresco Gourmet Top Mount Barbecue
\$5290



Roasting hood: \$1230
Super tough 1.6mm thick 304 grade stainless steel
Rotisserie Kit: \$240



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Frequently Asked Questions

1. Can I choose any combination of hotplate, open grill or wok on a Gourmet BBQ?

Yes you can. We custom make your bbq to your requirements. You choose how you would like to configure your bbq. Some people love a large grill while others don't use a grill at all. Some customers request a double hotplate, so that they only use one hotplate for small meals, and both hotplates for parties. Some customers love having a wok burner outside for high heat wok cooking, pasta sauces and soups (keeping all the cooking smells outside their home). Branding plate and deep fryer also available.

2. Can I have a full hotplate on my Gourmet BBQ?

Yes you can. The burners inside a bbq require oxygen for combustion. This is why almost every bbq available on the retail market must have an open grill next to the hotplate- the oxygen gets sucked in through the vents in the grill. At Infresco, we have designed our bbqs with ventilation at the front and a flue space at the rear of the bbq, so that the hotplate can be solid while the burners suck in and expel oxygen

3. How do I clean my Gourmet BBQ?

Our bbqs are designed for easy cleaning. We have a channel running along the front of the hotplate. The bbq remnants and oil can simply be pushed into the channel. The channel has a waste drain hole on one end. The remnants run down the drain hole and land in a tray beneath the bbq. This tray can be removed for easy cleaning. We also have a range of cleaning products which are highly effective on barbecue hotplates and stainless steel.

4. Does my BBQ come with a lid?

Yes, your bbq comes with a lid (unless you require a roasting hood) Depending on the size and layout of your bbq, you may receive one large lid or 2 or 3 smaller lids

5. Does my BBQ come with a roasting hood?

If you require a roasting hood, we are able to manufacture one to suit your bbq. There is an additional cost. Our roasting hoods have been especially designed to roll back so that fumes and smoke can go upwards and be sucked in by an exhaust hood (most roasting hoods hang forward over the bbq and trap smoke coming an

6. Can I have a roasting hood on my Gourmet BBQ?

Yes, we can manufacture a roasting hood for your bbq. The hood can be custom made to suit your bbq. It can be made to roll back at the top so that fumes and smoke can go upwards and be sucked in by an exhaust hood. You can also have a hood that is fixed in place and looks like a traditional hood. You can also have a hood that is fixed in place and looks like a traditional hood. You can also have a hood that is fixed in place and looks like a traditional hood.

7. Can I buy a Gourmet BBQ and place it in my own cabinets?

Of course you can purchase a Gourmet BBQ from Infresco without buying a whole alfresco kitchen from us. However, Energy Safety Regulations state that you cannot place a bbq on a combustible surface. We highly recommend that you talk to us about manufacturing your cabinets as we will ensure that the installation is legal and will not endanger your home or family. If you have already got another cabinet maker to manufacture your cabinets, we recommend that you purchase the bbq first so that the bbq fits in perfectly. Our Gourmet BBQs are designed with "wings" to hang on the benchtop, allowing air to move underneath the bbq which prevents over-heating of cabinets. If the bbq is to be built into a combustible surface, you must also ensure that it has a heatshield between the bbq and the cabinets. If you purchase one of our bbqs we can manufacture the heatshield for you.

8. If I place a BBQ on a combustible surface such as timber cabinets, can it start a fire?

Yes! We have had several customers come to us after their existing alfresco area went up in flames. This is because their bbq was placed on timber cabinets without any type of heatshield. Over a few years, the timber slowly dries out and can combust with the heat of the bbq. A slow smouldering fire can result which can go unnoticed for days- until it takes hold of your alfresco area.



9. What is Flame Failure?

Infresco Gourmet BBQs have flame failure devices fitted to every burner. If the flame goes out, the gas will automatically shut off within seconds. Also, to turn on the barbecue, a separate ignitor button must be pressed at the same time as the knob is turned, thereby making it much safer for children. Some domestic barbecues now come with flame failure devices, but they are still not approved for indoor use.

10. What are the Energy Safety laws that apply to alfresco areas?

First of all you must determine if your alfresco area is classed as "enclosed" or "outdoors". See The Energy Safety Website for more information or click this link.

In a nutshell, if your alfresco area is classed as "enclosed" you must comply with the following:

I. Your bbq must have flame failure devices fitted to every burner and be licensed for indoor use (be aware that there are some bbqs on the market that have flame failure devices fitted but they are NOT licensed for indoor use).

II. Your bbq must have a commercial grade exhaust hood that moves a minimum of 2000 cubic metres of air per hour.

III. Your barbecue must be installed on a non-combustible surface

11. How are Infresco barbecues approved for indoor use?

We build our barbecues to commercial standards. An independent gas appliance inspector, approved by Energy Safety WA, individually tests every one of our flame failure barbecues. The inspector then places an approval badge on the barbecue.

12. Do Infresco Gourmet Barbecues work with natural gas or LPG?

We can make our barbecues to suit your requirements, whether natural gas or LPG. Your barbecue must be installed by a licensed gas fitter.

13. Is natural gas or LPG safer?

First of all, both natural gas and LPG have no smell. A strong odour is artificially added so that people can detect the presence of gas. Natural gas is very light and will float upwards and dissipate. It is less volatile than LPG. LPG is much more volatile and heavy and will sink to the floor. The slightest spark can ignite it. Therefore, the use of LPG indoors is extremely dangerous. It is illegal to use a standard 9kg LPG bottle in an enclosed area.

14. Which is better- a mild steel hotplate or a stainless steel hotplate?

We use a half inch (12mm) thick machined mild steel hotplate as standard on our Gourmet barbecues, although you have the option of stainless steel hotplates. The thick mild steel hotplate is an excellent distributor of heat and provides an even, solid heat. Machined mild steel hotplates such as this are used in almost all restaurants. Stainless steel hotplates don't distribute heat anywhere near as well as mild steel and tend to have hot and cold spots. They are also more difficult to clean than mild steel

15. Will my hotplate discolour?

Yes, all hotplates discolour, whether mild steel or stainless steel. They can always be brought back to close to original colour using a scotchbrite pad.

16. Will my barbecue rust?

No. We use 304 grade stainless steel in our barbecues. This is a commercial grade stainless steel with a high nickel:iron ratio.

17. Can I get a barbecue custom made to fit any area?

Yes. We make four standard sizes of Gourmet Barbecue (900mm, 985mm, 1185mm 1360mm) which suit 90% of customers. For those customers that require a particular size, we can custom make our barbecues to any size you like. We have made barbecues up to 3 metres long.

