

MELBOURNE BARBECUE CENTRE ELECTRIC BBQ INFORMATION (MBC AND RG SERIES BBQS AND CABINETS)

	Key Features	Key Benefits
BBQ	<p align="center"><u>HOTPLATE</u></p> <ul style="list-style-type: none"> • 304 grade stainless steel hotplate, 3mm thick (Queensize) or 6mm thick (Kingsize) • Mono pressed stainless steel hotplate with rounded internal corners • Raised Ventilation Shield • Two size hotplates available • Adjustable height (inbuilt model only) • Copper backing to support heat conduction 	<p>Stainless steel is an extremely hygienic, rust-resistance surface. The thicker the hotplate, the more heat is retained within it. Our Kingsize hotplate is very large, however the thick plate means it still heats efficiently and evenly</p> <p>To ensure there are no crevices or gaps in cooking service, therefore not allowing bacteria and germs on the plate. The rounded edges make cleaning easier, as there are no corners that are hard to get in to. Our stainless steel hotplates are pressed into shape by an enormous 3000 tonne machine dating from the 1920s</p> <p>The BBQ plates sit raised from the benchtop by a 30mm ventilation shield to allow adequate ventilation, and to minimize heat transfer onto the benchtop.</p> <p>We offer the Queensize plate (460mm x 460mm cooking surface) which is suitable for areas where smaller groups will be using the BBQ.</p> <p>In a large public area the Kingsize hotplate (680mm x 590mm cooking surface) is generally preferred as it allows larger groups of people to cook together, using only one hotplate (consuming less energy than two plates) and allowing other groups to use spare BBQs.</p> <p>The height of the hotplate can be adjusted to suit pre-made brick areas, from 850mm to 950mm</p> <p>We manufacture a copper support plate, which is attached to the back of the stainless steel hotplate. Copper is naturally an extremely efficient conductor of heat, therefore the spread of heat across the hotplate is consistent and even.</p>



	<ul style="list-style-type: none"> Hotplates are set back from the front of the bench (cabinet models only) 	<p>The Queensize BBQ is set back from the front of the cabinet, providing a 100mm gap between the front edge of the cabinet and the outside edge of the ventilation shield. There is a further 50mm gap between the ventilation shield and the hotplate itself, therefore a total distance of 150mm between the edge of the cabinet and the hottest part of the BBQ.</p> <p>The Kingsize BBQ is recessed 35mm from the front of the cabinet, with the same additional 50mm ventilation shield surrounding the hotplate. These gaps, combined with the height of the cabinet make it extremely difficult for small children to reach the hottest part of the BBQ – the hotplate.</p>
	<p style="text-align: center;"><u>ELECTRONIC CONTROL BOX</u></p> <ul style="list-style-type: none"> Automatic Switch-off Timer System Ignition (push button, coin operated, token or key operated) 6 second time delay Green light Thermostatically controlled (electric models only) 	<p>Fully automatic electronic control system, factory set to switch BBQ off after 13 minutes (can be modified). This means the BBQ will not be left running for long periods of time, therefore conserving energy and maintaining a safe environment.</p> <p>The Parkland BBQs come standard with the push button ignition system; however we also offer coin operation, token operation and key operation.</p> <p>The ignition button is wired to only 24v power, making it extra safe and reliable for public use</p> <p>Available on all of our BBQs, to stop children from pressing the button for fun and causing it to light.</p> <p>The green light will glow once BBQ is lit, to clearly indicate the BBQ is operating. On gas BBQs, the light will blink to indicate low battery.</p> <p>All electric BBQs come with a fully electronic thermostat (factory set to run up to 250 degrees) which will maintain a safe cooking temperature, but will reduce and increase the heat output of the element according to the temperature of the hotplate. This means the BBQ is not constantly running at full capacity, therefore conserving energy and running costs. The thermostat heat setting can be set at anywhere from 50° to 250°. Tests show that the BBQ is</p>



	<ul style="list-style-type: none"> • Heat resistant removable control box • Element sizes 	<p>only drawing power approximately 70% of the cooking time. The higher heat output of the 15Amp and 28Amp plates means food cooks faster and at a higher temperature – freeing up the plate for the next user and making the cooking process more hygienic. Food sizzles instead of stews. We do make a 10Amp hotplate, however we don't recommend this model as the cooking time is more than double.</p> <p>The control box contains all of the electronic parts that operate the BBQ. It is easily removed for future servicing and repairs. It sits behind the stainless steel door.</p> <p>Queensize BBQs use 3.5KW elements, requiring 15Amps power supply. They are also available with a 6KW element where suitable. The Kingsize BBQs come with 6KW elements, which provide plenty of heat to allow the BBQ to reach temperatures of above 250 degrees Celsius. These BBQs require 28Amps per hotplate.</p>
Cabinets and Benchtops	<ul style="list-style-type: none"> • Galvanised & Powdercoated or Stainless steel cladding • Filed corners and edges • Flush benchtop/cladding • 900mm benchtop height 	<p>We offer our cabinets in two different materials – either a fully galvanised and powdercoated steel (the standard colour is green, but this can be changed to any colour from the Dulux colourbond range of paints), or in 304-grade stainless steel.</p> <p>The corners of the benchtop are filed (or 'rounded') to minimise injury should a child hit his/her head on the corner of the benchtop. The edges of the cabinet are slightly rounded; there are no sharp edges anywhere on the BBQ.</p> <p>The benchtop is almost flush mounted to the cladding, so there is very minimal protrusion of the benchtop over the sides of the cabinet (approx 0.5mm). If a child did run into the benchtop, it would be more like running into a wall than a bench.</p> <p>The height of our cabinets is 900mm, which is deemed to be a safe height to prevent younger Children from easily reaching up and burning themselves. Additionally, there is a 30mm high raised ventilation shield surrounding the hotplate, so even if the child is tall enough to</p>



	<ul style="list-style-type: none"> • Single piece benchtop construction 	<p>reach the top of the bench they would need to reach over the ventilation to touch the hotplate. The ventilation surround does get hot, but it is not as hot as the plate.</p> <p>Benchtops are made from a single piece of 304-grade stainless steel, there are no joins or welds (unless the cabinet is custom made beyond the standard 2070mm length)</p>
Materials and Construction	<p>BBQ Hotplate Doors Internal frame</p>	<p>Constructed from 304-grade stainless steel Constructed from 304-grade stainless steel Hot dipped, non-corrosive galvanised steel</p>
	Cabinet	Either galvanised and powder coated steel or stainless steel
	Benchtop	304-Grade stainless steel
	<ul style="list-style-type: none"> • Factory Assembled 	Our cabinets are assembled in our factory to allow testing, to provide maximum strength in the frame and for extremely easy and time-saving installation. Instead of labouring for an entire day putting the BBQ together, it simply requires a concrete slab and dyna bolts.
	<ul style="list-style-type: none"> • Keyed Alike 	Each order is keyed alike, so if there are several BBQs ordered only one key is required to open all doors (however we still provide one key for each BBQ).
	<ul style="list-style-type: none"> • Australian Made 	Our BBQs are manufactured in our Mitcham (VIC) factory, and we have been making Parkland BBQs for 25 years. Many of our staff have been making our Parkland BBQs for over 20 years, so we really know our product!
	<ul style="list-style-type: none"> • Custom made 	Want a cabinet design that isn't on the brochure? We can make oversize or undersize cabinets and include sinks



<p><i>Compliance and Public Safety</i></p>	<ul style="list-style-type: none"> • ASNZS3100 • AGA approved <p style="text-align: center;"><u>SAFETY AND HYGIENE</u></p> <ul style="list-style-type: none"> • Mono-pressed Stainless Steel cooking surface • Stainless steel benchtop • 6 second time delay ignition (optional) • Automatic timer • Ventilation shield (on gas units) • Warning labels • 900mm high cabinets • Filed cabinet edges 	<p>Tested and approved to meet Australian electrical appliance standards. Tested and approved by the Australian Gas Association and re-tested yearly.</p> <p>Hygienic 304-grade stainless steel cooking surface with rounded edges for easy cleaning</p> <p>Easy to wipe the benchtop down, no cracks or grout lines to grow bacteria in.</p> <p>The user needs to hold the button down for six seconds before the BBQ lights. This stops children from accidentally lighting the BBQ.</p> <p>The BBQ will turn off after a set period of time – no need to worry about the public leaving the BBQ running This stops heat from travelling below the hotplate and onto the benchtop, keeping the benchtop area cool</p> <p>Labels clearly indicate that the hotplate is hot when in use</p> <p>Helps reduce the chance of children leaning up and touching the hotplate.</p> <p>Helps minimise injury if a child runs into the cabinet – no protruding sharp edges.</p>
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