

**ZIEGLER & BROWN
TURBO SERIES 18/19**



Masport

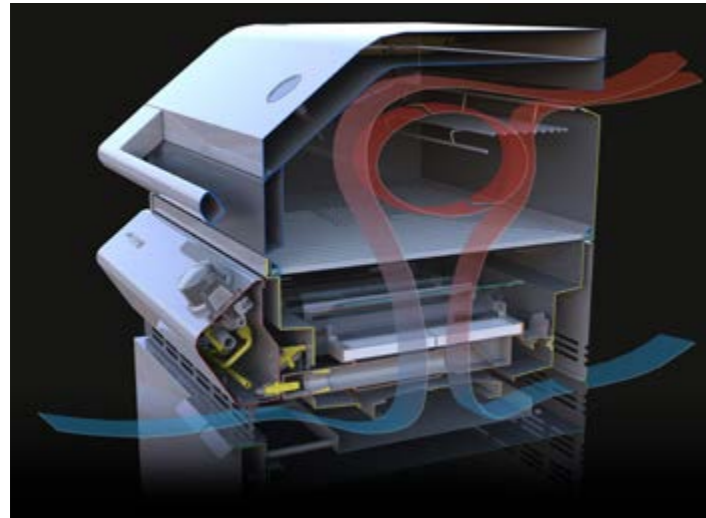
**Ziegler
& Brown**

TAKING BARBEQUE DESIGN TO A WHOLE NEW LEVEL

Combining quality construction and break through design, the award winning Ziegler & Brown Turbo range is in a class of its own. Innovative and technologically advanced, the Turbo features the exclusive Radiant Quartz Technology (RQT) burner system, for powerful and efficient barbequing. The patented RQT burner system for the Turbo range of barbeques has been designed and developed in Australia.

THE BEST FIREBOX IN THE BUSINESS

The fully welded steel firebox has been completely re-designed. By fabricating the firebox and windshield into one piece, it makes for a much stronger, longer lasting frame.



Double skin firebox and hood for twice the insulation, more consistent temperature control and better heat retention.

LIGHTS FIRST TIME EVERYTIME

Turbo flame thrower ignition means reliable lighting of any burner, first time, every time – no matches, no batteries, no fuss. The unique Turbo manifold system, designed and developed in Australia, delivers a more even gas pressure to all burners for more controlled cooking. Unlike most other barbeques, this system works equally well with either LPG or Natural Gas supply.



POWERFUL SIDE BURNER FOR STIR FRIES, SOUPS AND SAUCES

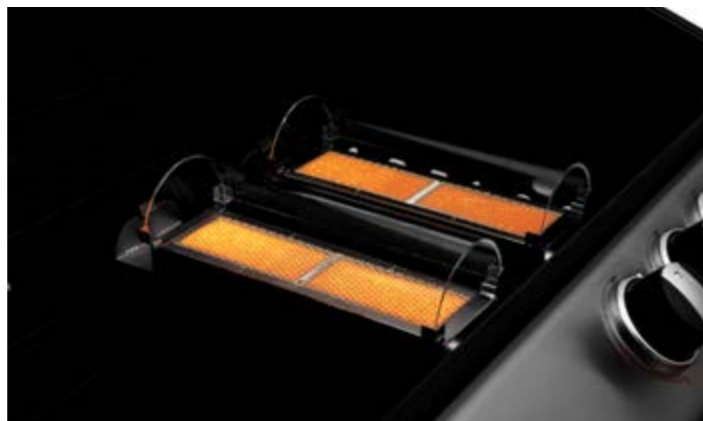
WITH A NATURAL GAS CONVERSION KIT, YOUR GAS FITTER CAN CONNECT YOUR TURBO TO NATURAL GAS MAINS. NEVER WORRY ABOUT GAS CYLINDER REFILLS AGAIN!

10 YEAR WARRANTY
★ ★ ★ ★ ★
DOUBLE SKIN FIREBOX & HOOD

RQT - RADIANT QUARTZ TECHNOLOGY



The RQT ceramic burner and quartz dome combination delivers better cooking results by increasing radiant heat and reducing convected heat. This has two big benefits. Firstly, food dries out less because there's a lot less hot air movement around it. Secondly, it's a lot more efficient because the heat is focussed directly onto the food rather than wastefully heating the air around it, which quickly escapes.



Each RQT burner features a quartz dome running along its length which intensifies its heat, and because the dome is quartz and not glass, it's completely unaffected by thermal shock.

MAXIMISES HEAT MINIMISES FLARE-UPS

The revolutionary technology of RQT burners means you can barbeque powerfully and efficiently. This is achieved with the intense heat of the quartz dome vaporising rather than igniting dripping fat. Most impressively, the Ziegler & Brown Turbo with RQT can flame grill the fattiest cuts of meat while giving you the control to minimise flare-ups.

POWER UNDER CONTROL

Radiant infra-red heat is far more efficient at transferring heat to food than traditional convection gas flame systems which can dry out and burn meat too easily.



TURBO CLASSIC 4

553057



- Two standard cast iron burners and two Radiant Quartz Technology (RQT) burners with powerful side burner
- Powerful side burner - create soups, quick stir-fries and creamy sauces alongside your barbeque dishes
- Vitreous enamel cast iron grills are rust resistant and built to last
- Inverted V-shaped cast iron grills minimise surface contact with food so deliver better fat free cooking, easier cleaning, less sticking and a distinctive grill landmark
- Warming rack folds away for full access to rear of cooking area and is easily removed for larger roasts and rotisseries
- Turbo flame thrower ignition means reliable lighting of any burner, first time, every time – no matches, no batteries, no fuss
- Temperature gauge for controlled cooking
- The feature packed Turbo Classic boasts a fully welded, vitreous enamelled steel firebox with 10 year warranty
- Double skin firebox and hood for twice the insulation, more consistent temperature control and maximum heat retention
- Sturdy cart has internal gas cylinder storage, super strong shelves and durable kitchen cupboard style hinges for easy operation



TURBO ELITE 4

553058



- Four Radiant Quartz Technology (RQT) burners with powerful side burner
- Powerful side burner - create soups, quick stir-fries and creamy sauces alongside your barbeque dishes
- Double skin firebox and hood for twice the insulation, more consistent temperature control and maximum heat retention
- Full stainless steel grill is rust resistant and built to last, plus inverted V-shaped grills minimise surface contact with the food for better fat free cooking results and easy cleaning. A bonus vitreous enamel cast iron hotplate expands your barbeque's cooking capabilities.
- Turbo flame thrower ignition means reliable lighting of any burner, first time, every time – no matches, no batteries, no fuss
- Temperature gauge for controlled cooking
- Slide out storage drawer
- Warming rack folds away for full access to rear of cooking area and is easily removed for larger roasts and rotisseries
- Sturdy cart has internal gas cylinder storage, super strong shelves and durable kitchen cupboard style hinges for easy operation



TURBO SERIES SPECIFICATIONS

	Turbo Classic 4 553057	Turbo Elite 4 553058
Main burners	4	4
Vitreous cast iron burner	2	-
RQT burner	2	4
Main burner (LP) megajoules (each)	15 (RQT) and 16 (cast iron)	15
Primary cooking area (mm approx)	800 x 485	800 x 485
BBQ width, depth and height measurements are with hood open and doors closed to nearest 10mm		
BBQ width on cart (mm approx)	1640	1640
BBQ height on cart (mm approx)	1600	1600
BBQ depth on cart (mm approx)	730	730
Cooking surface	Vitreous enamelled cast iron	Full stainless steel with bonus vitreous enamelled cast iron hotplate
Roasting hood material	Powder coated steel & vitreous enamelled steel	Stainless steel and vitreous enamelled steel
BBQ firebox material	Fully welded vitreous enamelled steel	Fully welded vitreous enamelled steel
10 Year BBQ firebox warranty	✓	✓
Control panel	Stainless Steel	Stainless Steel
Ignition	Flame Thrower ignition x 4	Flame Thrower ignition x 4
Warming rack (mm)	800 x 150	800 x 150
Rotisserie	Optional	Optional
Side burner (LP) megajoules	16	16
Convertible to Natural Gas	✓	✓

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Warranty and Disclaimer Info:

All Masport products carry a manufacturer's warranty. Please refer to your warranty card supplied with each product for details and conditions for specific models. This brochure supersedes all previous Masport Ziegler & Brown Barbeque Range brochures. Product specification, colours and prices are subject to change without prior notification. All models may not be stocked at all stores. Whilst care has been taken in the preparation of this document, Masport is constantly improving and updating its product range, therefore model specifications may vary and should be checked at time of purchase.

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