



Cooking Guide Book



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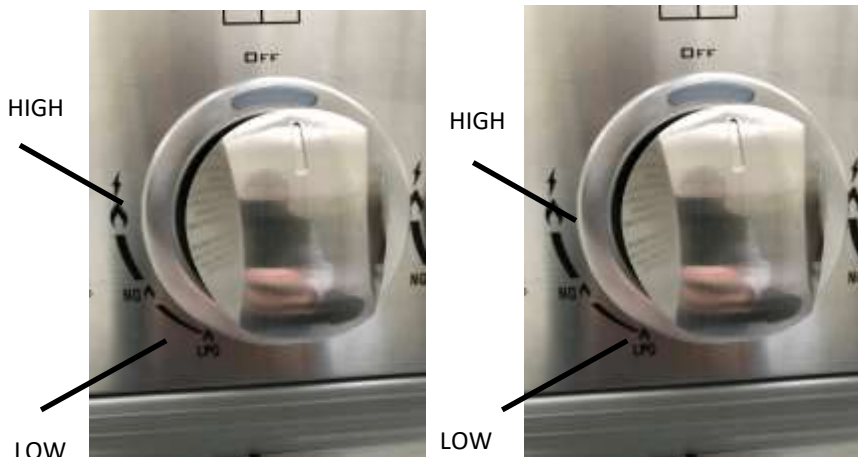


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BBQ Controls



Optional Accessories



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



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



Rotisserie kit for 4 & 2 burner models
TCS4AC-008 (4B), TCS2AC-007 (2B)



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



Hot plate, black, enamel
TCS4AC-001

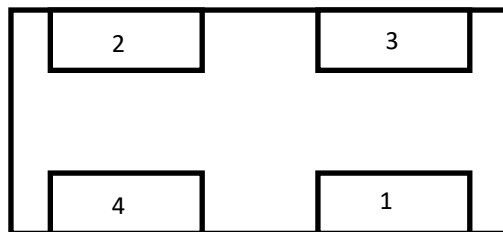
Recommended temperature settings

TCS4PL + TCS4TL

Oven Temperatures 4 Burner BBQ

Key burner settings highlighted with suggested cooking options.

TEMPERATURES ARE FOR THE UPPER COOKING GRID, WITH THE LID CLOSED



Front of the BBQ

COOKING & TEMPERATURE SETTINGS	BURNER(S) IN USE	FOR WHAT TYPE OF COOKING/ FOOD TYPE
Low and slow oven 110C	No. 1 Burner LOW (1x Grill plate, 2x Hotplate)	Cooking Type: Long low and slow cooking/ Smoking Food: Beef Brisket, pulled pork
Very slow oven 125C	No. 1 Burner LOW (3x Grill plate)	Cooking Type: Long low and slow Food: beef brisket , pork shoulder, ribs
Slow oven 150C	No. 1 Burner HIGH (3x Grill plate)	Cooking Type: Low and slow Food: Baking, slow cook roasting
Moderate hot oven 200C	No. 1 & No.2 Burners LOW (3x Grill plate)	Cooking Type: Medium Oven Food: vegetables for 30-45 min, baking bread, cakes , biscuits
Medium Oven 230C	No. 1 Burner HIGH & No.2 Burner LOW (3x Grill plate)	Cooking Type: Medium Oven Food: vegetables for 30-45 min, baking bread, cakes , biscuits
High Oven 250C	No.1 & 2 Burners HIGH	Cooking type: Food: Quick roasting of lean cuts of meat and fish

COOKING & TEMPERATURE SETTINGS	BURNER(S) IN USE	FOR WHAT TYPE OF COOKING/ FOOD TYPE
High Oven 270C	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 285C	No. 1 & 2 Burners HIGH No.3 LOW (3x Grill plate)	Food: Quick roasting of lean cuts of meat and fish
Very fast oven 300C	No. 1 Burner HIGH (3x Grill plate)	Food: Quick roast of thick cuts of meat, rib eye roast, boned leg of lamb
Very fast oven 315C	No. 1 Burner HIGH & No.2 ,3 ,4 Burners LOW (3x Grill plate)	Cooking Type: Very fast oven Food: Quick roast of thick cuts of meat, rib eye roast, boned leg of lamb
Very fast oven 330C	No. 1 & 2 Burner HIGH & No.3 & 4 Burner LOW (3x Grill plate)	Cooking Type: Very fast oven Food: Quick roast of thick cuts of meat, rib eye roast, boned leg of lamb
350C	No.1, 2, 3 Burners HIGH No. 4 Burner LOW	Cooking Type: Very fast oven Food: Quick roast of thick cuts of meat, rib eye roast, boned leg of lamb
Ultra fast oven/ Pizza oven 370C	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 heating temperatures of the BBQ

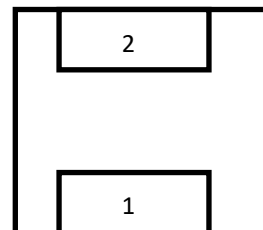
Recommended temperature settings

TCS2PL + TCS2TL

Oven Temperatures 2 Burner BBQ

Key burner settings highlighted with suggested cooking options.

TEMPERATURES ARE FOR THE UPPER COOKING GRID,
WITH THE LID CLOSED



Front of the BBQ

COOKING & TEMPERATURE SETTINGS	BURNER(S) IN USE	FOR WHAT TYPE 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 heating temperatures of the BBQ

General food guide



Heat setting:

Fast oven
No.1 &2 Burners on HIGH
with lid closed cooking

Things you need:

1kg Butterfly chicken marinated
Oil (to drizzle on the foil tray)
Foil tray

Preparation:

Put some oil in the foil roasting
tray
Place the chicken in the

roasting tray

Cooking time:

10-15 minutes on each side.
Flip the chicken over in the
roasting tray

Additional char:

If you like a bit of char lines on
the chicken,
Place the chicken directly on
the grille and for additional 5
minutes.

Butterfly chicken



Heat setting:

4 Burner BBQ

Moderate Hot oven (200°C)

No.1 &2 Burners on low

2 Burner BBQ

Moderate Oven (195°C)

No.1 Burner High

Open or closed lid cooking

Things you need:

Butterfly chicken marinated

Oil (to drizzle on the foil tray)

baking tray or disposable aluminium tray

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

Additional char:

If you like some char lines on the chicken, place the chicken directly on the grill for an additional 2 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
Top rack with lid closed cooking

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

Cooking time:
5-10* 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



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

Whole Fish



Heat setting:

4 Burner BBQ:

High Oven 250°C

No.1 & 2 Burners on HIGH

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 (optional)

Preparation:

Fill your fish full of flavour

Wrap it up in foil or baking paper so that the skin of the fish doesn't stick to the top rack ,
and retains all of the flavour

Cooking time:

1-2.5Kg whole fish

15-20 Minutes

depending on the size of fish.

Fish is done when it flakes easily with a fork

Fish Filets

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

* Use of a smoking tray is optional

Grilled Vegetables



Heat setting:

4 Burner BBQ

Fast Oven 280°C

No.1 & 2 Burners on HIGH

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 1-2minutes

Move them to the top rack to cook. You will see them change colour as they cook through.

Cooking time:

10-15 Minutes

Tips: Try whole corn cobs on the top rack. Just turn four times, se easy and keeps them very juicy.

Roasted Vegetables



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

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 1-2 minutes to create char lines

Move them to the top rack to cook. You will see them change colour as they cook through.

Cooking time:

30 minutes -1hr

* depending on vegetables, may need a few minutes longer to cook

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

Top rack—Closed lid cooking

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 *

Preparation:

Make sure to cover all of your meat in salt and pepper or rub, Also add some oil to the bottom of the tray.

Cooking time:

45 Minutes per 1Kg of meat

Chops/ steaks



Heat setting: The BBQ will need to be preheated for 10-15 minutes before cooking

4 Burner BBQ

Fast Oven

No.1 & 2 Burners on HIGH

No.3 Burner on LOW

2 Burner BBQ

Fast oven 295°C

No.1 Burner LOW

No.2 Burner LOW

Open lid cooking , on the Bottom Grill

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 10-15 minutes before cooking

Fast Oven

No.1 & 2 Burners on HIGH

No.3 Burner on LOW

2 Burner BBQ

Fast oven 295°C

No.1 Burner LOW

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

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

No.1 & 2 Burners on HIGH

No.3 Burner on LOW

2 Burner BBQ

Fast oven 295°C

No.1 Burner LOW

No.2 Burner LOW

Open lid cooking

Things you need: (recommended)

sausages

this can also be smoked using a smoking tray see page *

Preparation:

Place sausages on the top rack for even cooking.

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

Cooking time:

5-10

Additional char:

for professional char lines, once cooked on the top rack, give them an extra minute on the bottom grill.

Low n' Slow



Heat setting:

4 Burner BBQ

Low n' slow oven , 110°C

No.1 Burner LOW

2 Burner BBQ

Low n' slow oven 145°C

No.1 Burner LOW

Closed lid cooking

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 * (whatever page number it is)

Preparation:

Garnish the meat with oil and season with salt and pepper

and place in roasting tray to cook (a disposable aluminium tray is fine to use)

Cooking time:

anywhere between 4-6 hours of slow cooking

Smoking



Heat setting:

the smoking tray can be used to complement any cooking setting

All cooking should be with the lid closed

Things you need: (recommended)

Things to smoke

- Chicken
- Leg of ham
- Fish (Salmon, snapper etc
- Pizza
- Vegetables
- Leg of lamb

*If using the smoking tray, ensure this is placed on a hotplate. Otherwise the smoking chips may burn

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

Moderate Hot oven 200°C

No.1 & 2 Burners on low

2 Burner

Moderate oven setting 195°C

No. 1 Burner HIGH

Cook with the lid down, however the rotisserie can also be used with the lid open if preferred.

Food you can cook:

- Roast chicken
- Pork shoulder (makes great crackling)
- Beef
- Lamb
- Boned meats

Preparation:

put the raw 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 an 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 minutes per 1Kgs

Pan, Wok or flat cooking dish

Heat setting:

Any heat setting

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.

