



LIFE TASTES BETTER OUTDOORS



BUILT FOR OUTDOOR ENTERTAINING...

BeefEater proudly manufactures barbecues to meet diverse needs, with a strong focus on design and quality control. With over 30 years in the outdoor cooking market, we offer a range of stylish free-standing and built-in barbecues, along with purpose built modules and accessories. Our team of skilled designers and engineers ensures your outdoor cooking area is perfect. BeefEater Europe distributes this iconic Australian brand, owned by Electrolux based in Sydney. Built from high grade, durable materials, our products are designed to withstand harsh weather conditions and provide the ultimate outdoor cooking experience.

> FEATURES & QUALITY POWER & BURNERS

BARBECUES & RECIPES ← 1200 SERIES

> ← 1600 SERIES ← 3000E SERIES → 7000 SERIES

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← BUILT-IN BARBECUES
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BRANDS WE PARTNER WITH - CABIN
SHOWROOMS
BEEFEATER INSTALLATIONS



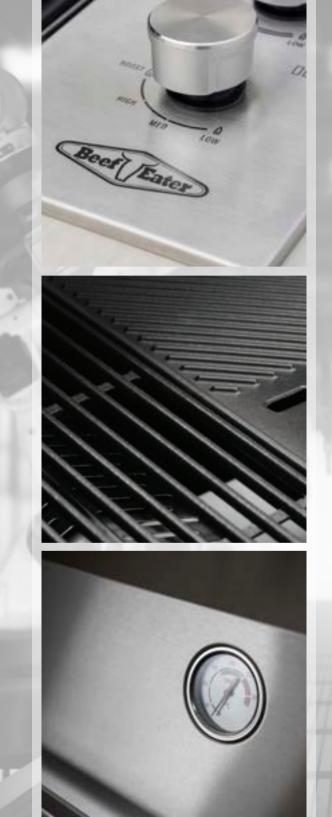
Electrolux

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FEATURES & QUALITY

BeefEater BBQ's are renowned for their exceptional quality and innovative features. Crafted from high-grade materials such as stainless steel, these barbecues are built to withstand the test of time and the elements. Each unit is manufactured with precision, ensuring seamless assembly and impeccable performance. The robust construction, combined with sleek, user friendly designs, makes these BBQ's not only a stylish addition to any outdoor space but also a dependable cooking appliance for years to come. BeefEater BBQ's offer an impressive range of features designed to enhance your grilling experience. The integrated temperature gauge allows for precise heat control, ensuring your food is cooked to perfection. With a large viewing window, you can monitor your cooking without lifting the lid and losing heat. The durable cook top and grills are built to withstand intense use, while a variety of accessories provide versatile cooking options. Laser etched details add a touch of sophistication, and the BBQ range that offers a back burner is ideal for rotisserie cooking, delivering evenly cooked, juicy meats. Additionally, LED lighting ensures visibility and convenience.











POWER & BURNERS

BeefEater BBQ's are engineered with powerful burners that deliver exceptional performance, ensuring your food is cooked evenly and thoroughly every time. The high-output burners provide consistent, intense heat, making them perfect for quick searing steaks to juicy perfection or slow roasting tender cuts of meat. These barbecues feature the innovative Quartz Start Ignition technology, which guarantees a reliable start with every use. This advanced ignition system employs a quartz crystal to generate a spark, igniting the burners effortlessly and eliminating the need for batteries or external power sources. The robust construction of the burners ensures durability and longevity, while the advanced ignition system adds a layer of convenience, making your grilling experience seamless and efficient. BeefEater BBQ's combine power and precision, elevating your outdoor cooking to a professional level.







PERFORMANCE

Effortlessly create delicious meals with our high performance cast iron cook tops. These large cook tops offer uniform heating and exceptional temperature retention, ensuring excellent cooking results each time. Grill juicy steaks or sear vegetables with confidence as the even heat distribution delivers consistent, tasty outcomes. The porcelain coating not only enhances visual appeal but also provides robust rust protection, ensuring your cook top remains in top condition for years. This protective layer guarantees durability and longevity, making your BBQ equipment a reliable companion. Our advanced grease management system efficiently and effectively handles oil and residue by vaporizing a significant amount of grease during cooking, minimizing build-up and enhancing the flavour of your food. Then remaining oil and residues are channelled to an easily removable drip tray, which can be emptied and cleaned. Discover exceptional cooking performance and unparalleled convenience with our cast iron cook tops.





1200 SERIES



BUILT-IN & FREE-STANDING SIDE BURNER TROLLEY / 3, 4 & 5 BURNER

The 1200 series BBQ is a must-have addition to your garden, available in two sleek finishes: stainless steel or black enamel. This versatile barbecue features an extra-large, durable cast iron hot plate and grills, allowing you to whip up a feast with ease. The powerful side burner on the trolley versions offers the perfect solution for working with a wok, enabling you to create delicious side dishes that complement your main BBQ banquet. One of the stand out features is the roll-away hood, which allows the BBQ to sit snugly against the wall, optimizing space and making it a seamless fit in any outdoor area. Additionally, the oil catchment system ensures that cleaning up is a breeze, maintaining the BBQ's pristine condition with minimal effort. Whether you are searing steaks or simmering sauces, the 1200 series is designed to enhance your outdoor cooking experience with both style and functionality.







All BBQ specifications and codes listed from page 72.













BBO PRAWN SKEWERS

Vith a simple lemon and herb marinade

Serves

Ingredients

- 1 pound of large shrimp Peeled and de-veined
- 3 tablespoons olive oil
- 2 tablespoons lemon juice
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 1 teaspoon oregano
- ½ teaspoon paprika
- ½ teaspoon garlic powder
- Chopped parsley For serving
- Sprig of Thyme For serving
- Lemon slices For serving

Method

- Place the olive oil, lemon juice, salt, pepper, oregano, paprika and garlic powder in a large bowl and whisk to combine.
- Add the prawns to the bowl and toss gently to coat evenly with the marinade. Marinate for at least 15 minutes or up to 2 hours maximum.
- Skewer 4-6 prawns on each soaked skewer or metal skewer and place on a plate while skewering the remaining prawns.
- Turn on and heat your BeefEater® BBQ to a medium high heat and cook the prawns for 2-3 minutes on each side until the colour is pink and prawn is opaque.
- Serve warm with fresh parsley, sprinkle of thyme and lemon slices and enjoy!



1500 SERIES

5 YRS

BUILT-IN & FREE-STANDING SIDE BURNER TROLLEY / 3, 4 & 5 BURNER

The 1500 series BBQ combines style and functionality, featuring a unique wood effect panel, this BBQ not only looks elegant but also serves multiple purposes. When the BBQ is in use, the panel acts as a convenient shelf for your cooking needs. This practical design element ensures that everything you need is within easy reach while you are cooking. When not in use, the wood-effect panel covers the control dials and creates a seamless and cohesive look, blending beautifully with your outdoor environment. This stylish feature adds a touch of sophistication to your garden or patio, making the 1500 series not just a cooking appliance, but an integral part of your outdoor decor. The unique design and versatile functionality make it perfect for those who appreciate both aesthetics and practicality in their outdoor cooking set-up.









All BBQ specifications and codes listed from page 72.















SWEET HONEY BUTTERFLY CHICKEN

Serves 2

Ingredients

1 whole free-range chicker

¼ cup thick soy sauce

¼ cup sweet chilli sauce

3 tablespoons of hone

3 tablespoons of grated ginger

2 garlic cloves peeled

½ cup of sesame seeds

Method

Butterfly the chicken by cutting out the backbone and flattening the breastbone by pressing down hard with the back of your hand.

Fold the wing tips back under the wing, then put the chicken in a baking dish that can hold it flat.

To make the marinade, place remaining ingredients into a food processor (or mortar) and process into a smooth texture.

Brush paste over chicken.

Marinate the chicken overnight for a better result, otherwise cook straight away.

Place the chicken inside the preheated BeefEater® BBQ (medium heat).

Close with the hood and cook for 30 minutes.

Flip the chicken skin side down and cook covered until it is done, and the skin is golden brown (another 20-30 minutes depending on the chicken's size). If the skin needs further browning increase the heat to high and cook for 2-3 minutes or until it is crisped to your liking.

Once the chicken is cooked serve with your favourite side dishes and enjoy!



1600 SERIES

BUILT-IN & FREE-STANDING SIDE BURNER TROLLEY / 3, 4 & 5 BURNER

The 1600 series BBQ is an ideal addition to your outdoor space, renowned for it's outstanding durability and heat retention. Available in two sophisticated colour options stainless steel or dark stainless steel this BBQ not only looks sleek but also offers a robust cooking experience. Its large cook top area provides ample space for a variety of grilling set-ups, whether you prefer hotplates, grills, or a combination of both. As for most of the BeefEater range, the 1600 series includes a convenient warming rack, perfect for indirect cooking or keeping your food warm until it is time to serve. This versatile feature ensures that all your dishes are cooked to perfection and ready to enjoy. With its exceptional build quality and thoughtful design, it will enhance your outdoor cooking capabilities.















BBQ APPLE CRUMBLE

With ice cream

Serves

Ingredients

100g flou

125g suga

75a butte

3 apple

2 tablespoons lemon juice

2 teaspoons cinnamon (ground)

1 pinch sal

1 tablespoon sunflower oil

Mint leaf - For serving

Sprinkle of icing sugar - For serving

Ice cream of your choice - For serving

Method

Heat up your BeefEater® BBQ to prepare it for indirect heat and to a temperature of 200 degrees Celsius.

Peel and dice the apples into little cubes. Put the apple cubes in a bowl and add 25 grams of sugar, the cinnamon and the lemon juice. Mix everything together and set to one side.

Take a second mixing bowl and add the flour, the rest of the sugar, salt and the butter. Mix the ingredients together with your hands until you have a breadcrumb mixture.

Then take the skillet (or another baking dish with a diameter of about 27 cm) that you're allowed to use on the BBQ and grease it with the sunflower oil. Divide the apple cubes over the bottom. Then cover the apple layer with the breadcrumb mixture.

Once the BBQ is at the correct temperature place the skillet on the (indirect part) of the grill and close the BBQ with the lid. Bake the apple crumble for about 30 minutes until the breadcrumb topping is a golden brown.

When the apple crumble is cooked and ready, garnish with a sprinkle of icing sugar and some mint and serve with an ice cream of your choice and/or whipped cream and enjoy!



3000E SERIES

BUILT-IN / 3, 4 & 5 BURNER



The 3000E built-in BBQ is a timeless and versatile appliance, meticulously crafted from black enamelled steel to meet a variety of needs. Its sleek design ensures it not only looks stylish but is also built to last, making it a durable addition to any outdoor space. Featuring stainless steel vaporisers and heat reflectors, this BBQ promotes efficient heat distribution and control, enhancing the flame's power for maximum flavour infusion in your cooking. With its classic and functional design, the S3000E seamlessly blends into any outdoor environment, offering both aesthetic appeal and reliable performance. Whether you are grilling a quick meal or hosting a lavish outdoor feast, this BBQ ensures that every culinary endeavour is executed to perfection. Its robust construction and innovative features make it an essential appliance for any outdoor kitchen set-up.





*All 3, 4 and 5 burner models available as built-in only.

. Multifunction cooking / warming rack and porcelain enamelled Smooth and sleek cast iron hotplate & double layer Stylish BeefEater Built-in temperature gauge. grills. roll-back hood badge on hood and · design which has fascia. excellent durability. viewing window, :.... locked in without LPG gas set up lifting the hood as standard and there are kits · available for the option of a NG connection. High–gloss dark enamel finish. Front ventilation that ensures the BBQ operates efficiently and maintains optimal airflow, which can improve the overall Quartz start ignition. cooking experience and help achieve better grilling results. •

Large linear

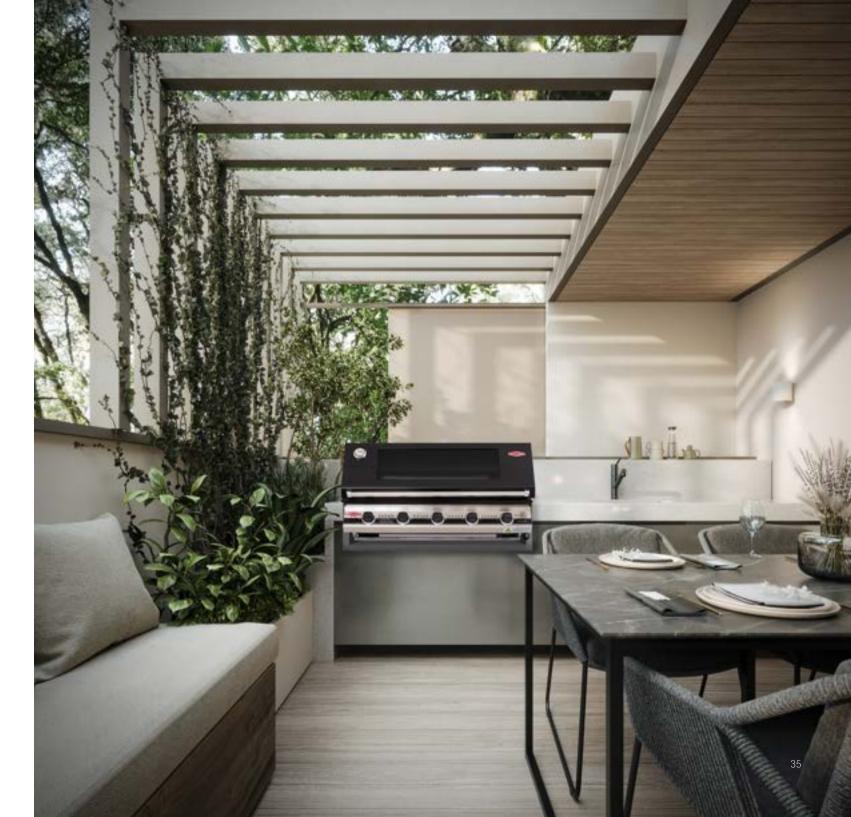
keep all juices and flavours

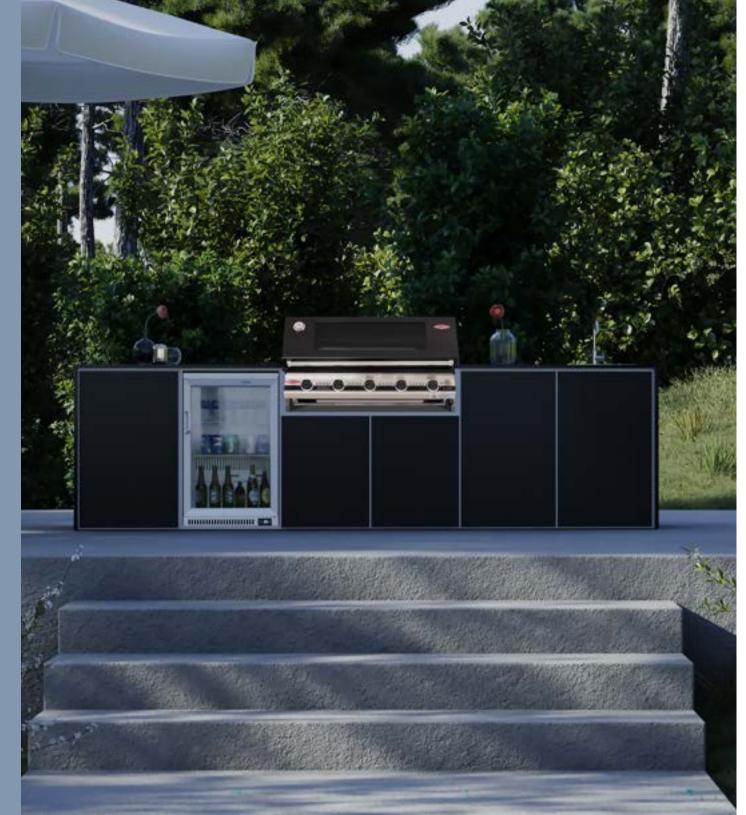
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to check.

All BBQ specifications and codes listed from page 72.









GRILLED HALLOUMI BURGER

Serves 4

Ingredients

- 2 tablespoons olive oil
- 2 portobello mushrooms, wiped clean and stalks removed
- 200g halloumi cheese, thickly sliced
- 2 brioche buns, cut in half
- 1 large onion sliced and 2 tablespoons finely chopped
- 2 tablespoons finely chopped tomato
- 2 tablespoons finely chopped cucumber
- 2 tablespoons finely chopped fresh mint
- 1 lime, juice only
- 4 tablespoons hummus
- 1 large tomato, thickly sliced
- 4 romaine lettuce leaves, roughly torn
- Salt and freshly ground black pepper

Method

Heat your BeefEater® BBQ to medium / hot. Brush half the oil over the mushrooms and season well. Place on the BBQ grill and cook for 6–8 minutes, turning them over halfway through cooking.

Meanwhile, brush the remaining oil over the halloumi slices and cut-side of the brioche buns. Cook for 2–3 minutes, or until lightly charred.

Mix together the chopped onion (sliced onion to stack in the bun), tomato, cucumber and mint with the lime juice and season well.

To assemble the burgers, put a mushroom on the bottom brioche half, then some sliced onion and spread over the hummus. Top with the sliced tomato, lettuce and halloumi. Spoon over the onion and tomato relish, sandwich with the brioche lid and serve with your chosen sides and enjoy!



7000 SERIES

7000 SERIES

BUILT-IN & FREE-STANDING SIDE BURNER TROLLEY / 4 & 5 BURNER



The 7000 series stands as BeefEater's flagship BBQ, offering two distinct options to cater to your grilling needs. The premium version is ideal for grilling enthusiasts, featuring a powerful 3.1kW rear burner essential for juicy rotisseries and LED lit control dials, allowing you to cook effortlessly at any time of day. Both options boast laser etched details for long lasting durability, a cast iron grill and plates, and an integrated temperature gauge with large glass viewing window. Additionally, the BBQ trolley includes a cast iron trivet side burner with a brass burner cap for effective flame dispersion. It also features a concealed ice box topped with a wooden chopping board, keeping your drinks cool while providing extra prep space. Accessory rails on both ends help you organise all your grilling essentials, ensuring a customised and efficient cooking area.









All BBQ specifications and codes listed from page 72.



















PISTACHIO CRUSTED RACK OF LAMB

Serves 6

Ingredients

2 racks of lamb, around 700g each

Sea-salt flakes, to tast

Freshly ground black pepper, to taste

1 teaspoon dried Italian herbs

1 tablespoon extra-virgin olive oil

3 tablespoons dijon mustare

% cup finely chopped pistachios

2 tablespoons dry breadcrumb

1 tablespoon unsalted butter, melted

Lemon wedges to serve

Method

Trim any excess fat from the racks, leaving only a thin layer.

Season lamb generously and rub dried herbs over the lamb and gently press to adhere

Heat your BeefEater® BBQ to medium-high.

Brown lamb racks, one at a time about 2 minutes per side.

Transfer racks to a clean board, bone side down. Use a spoon to spread the Dijon mustard over the meat.

Make the pistachio crust by combining the nuts with breadcrumbs, melted butter, olive oil, salt and pepper to taste in a small bowl.

Divide mixture evenly over each rack of lamb. Press gently with your fingers to make sure it adheres to the mustard.

Place lamb onto the flat grill plate of the BBQ, turn heat to medium-low and close the lid.

Cook for 15 minutes, then check lamb with a meat thermometer.

Check the temperature every 5 minutes until cooked to your preference.

Rest for 10 minutes before carving and serving with your preferred accompaniments.



PROLINE® SERIES

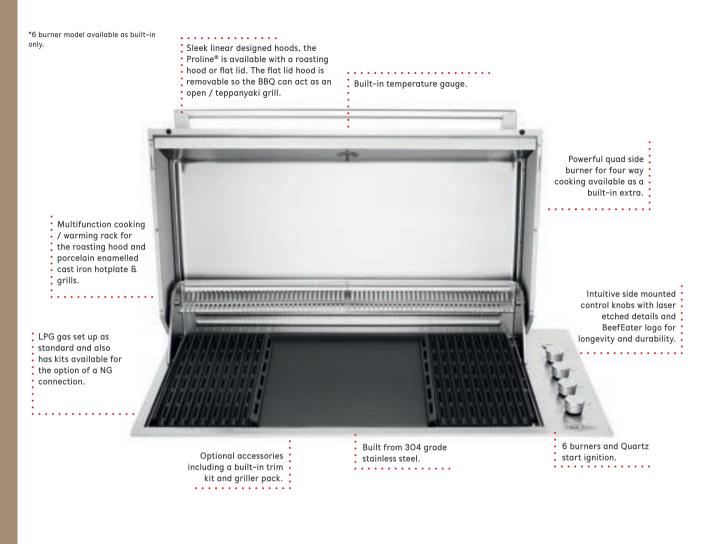
BUILT-IN / 6 BURNEI



The Proline® barbecue range, with its distinctive linear design, is sure to impress. Featuring sleek lines, cutting-edge style, and an array of innovative features. The cleverly designed cast iron hotplate fits over the four centre burners, allowing you to cook like a pro. With one control igniting two burners at a time, you can easily select your desired heat level for consistent grilling, searing, or roasting. The superior oil management system ensures healthier cooking and easy clean-up. Oil and waste are directed into easily removable containers at the front of the barbecue, while the unique angled surface efficiently drains oil away from your food.

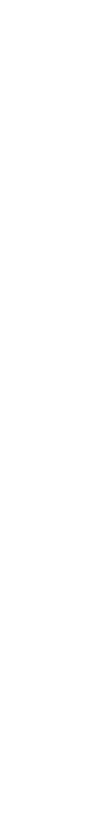






All BBQ specifications and codes listed from page 72.







BBO SCALLOPS

Serves 2

Ingredients

- 4 tablespoons butter, at room temperature
- 1 tablespoon lemon juice
- 1 clove garlic, minced
- 1 tablespoon finely chopped parsley, plus extra 1 tablespoon
- 8 large scallops, cleaned (keep the shells)
- 1 tablespoon baby capers, roughly chopped
- ½ shallot, finely chopped
- Sea salt flakes and freshly ground black pepper, to season

Method

Heat your BeefEater® BBQ to medium-high. Put butter, lemon juice, garlic and parsley in a small bowl, season and stir until well combined.

Combine capers, shallot and extra parsley in a small bowl and set aside. Put scallops back in their shells, and top with butter mixture. Put onto the barbecue and cook for 5-10 minutes or until flesh of the scallop is just set, and butter has caramelised.

Plate scallops and sprinkle over caper mixture and enjoy!



CLUBMAN SERIES

FREE-STANDING



Whether you're hosting a big family event or entertaining friends at the local park, enjoy the freedom of cooking anywhere outdoors with the BeefEater Clubman. Designed for mobility and durability, with its convenient folding legs and huge cooking area make it ideal for any occasion. Perfect for families, schools and sporting clubs, the BeefEater Clubman can handle anything you can throw at it, or on it. Choose from stainless steel or black mild steel finish. Bringing people together.... With the Clubman you can enjoy the freedom of cooking from anywhere outdoors with the easy access removable plate, front grease cup and weatherproof lid.





FRIDGES



POWER & PRECISION

BUILT-IN

The BeefEater double door outdoor bar fridge has the power to keep your drinks perfectly chilled on even the hottest days.

Designed for outdoor use, the BeefEater fridge has been tested to 43°C in the shade and has a 304 grade stainless steel finish, making it ideal for use even in a harsh climate.

The insulated and heated double glazed glass doors allow you to see all your drinks at a glance and prevents condensation for even better visibility.

IPX4 rated – the cabinet is protected against splashes of water for at least 5 minutes, making it perfect for use within a built-in outdoor kitchen.

The electronic controls allow you to set the temperature for your cabinet at the touch of a button, with a temperature range of 0°C - 10°C.



190L DOUBLE DOOR OUTDOOR BAR FRIDGE

28201 UK Plug **28202** EU Plug



BUILT-IN COMPONENTS

DURABLE STAINLESS STEEL

Our impressive modular outdoor kitchen range of built-in components will help you create an outdoor haven for your home. Because it's those little extras that help make something very special. The built-in components have a sleek, slimline and luxurious look to them and are manufactured from 304 grade stainless steel and are very durable. They have a push to close and open doors/ drawers with a strong magnetic catch, integrated hinges that are positioned on the inside for a discreet look and the doors hold open by themselves so there is no need for propping them open. To add to the modernised look and feel, all doors are soft close with wide opening door hinges for easy access and have easy glide telescopic drawer rails. These are perfect for adding that extra detail to your outdoor kitchen whilst having functionality.



SINGLE DOOR BOC2040SA

Product - H 546mm / W 431mm / D 112mm

Cut-Out - H 520mm / W 400mm / D 115mm



SINGLE DOOR + DOUBLE DRAWER
BOC2050SA

Product - H 546mm / W 809mm / D 520mm

Cut-Out - H 520mm / W 790mm / D 530mm



SINGLE DOOR + GAS TANK DRAWER
BOC2060SA

Product - H 546mm / W 809mm / D 520mm

Cut-Out - H 520mm / W 790mm / D 530mm



DOUBLE DOOR BOC2070SA

Product - H 546mm / W 812mm / D 113mm

Cut-Out - H 520mm / W 790mm / D 115mm



GAS TANK DRAWER BOC2080SA

Product - H 678mm / W 401mm / D 520mm

Cut-Out - H 650mm / W 380mm / D 530mm



DOUBLE DRAWER BOC2090SA

Product - H 546mm / W 343mm / D 520mm

Cut-Out - H 520mm / W 325mm / D 530mm







ALL WEATHER COVERS

BLACK FINISH WITH WHITE BEEFEATER LOGO

A high quality BBQ cover is a must, our weatherproof and durable covers are to suit every model of BeefEater BBQ. Made from robust, UV-resistant materials, they shield your BBQ from the harshest of weather conditions, including rain, snow, wind and intense sunlight. The breathable fabric prevents condensation and mildew build-up. With a BeefEater cover, you can keep your BBQ in pristine condition all year round, ready for your next culinary adventure.

FREE-STANDING BBO



Premium 3 Bnr Cover 1200 / 3000 Series	94463
Premium 4 Bnr Cover 1200 / 3000 Series	94464
Premium 5 Bnr Cover 1200 / 3000 Series	94465
Premium 3 Bnr Cover 1500 / 1600 Series	BACM153
Premium 4 Bnr Cover 1500 / 1600 / 7000 Series	BACM154
Premium 5 Bnr Cover 1500 / 1600 / 7000 Series	BACM155

BUILT-IN BBQ



Premium 3 Bnr Cover 1200 / 3000 Series	94493	
Premium 4 Bnr Cover 1200 / 3000 Series	94494	
Premium 5 Bnr Cover 1200 / 3000 Series	94495	
Premium 3 Bnr Cover 1500 / 1600 Series	BACB153	
Premium 4 Bnr Cover 1500 / 1600 Series	BACB154	
Premium 5 Bnr Cover 1500 / 1600 Series	BACB155	
Premium 4 Bnr Cover 7000 Series	BACB7O4	
Premium 5 Bnr Cover 7000 Series	BACB705	



Proline® Flat Lid Cover	BACS201A
Proline® Roasting Hood Cover	BACS200A
Proline® Side Burner Cover	BACS202A



ACCESSORIES

WIDE RANGE & VERSATILE

Elevate your grilling experience with the right accessories. Our durable and versatile range, specifically designed for your BeefEater BBQ, ensures every session is seamless and enjoyable. These ergonomically crafted tools provide comfort and efficiency, transforming your BBQ cookouts into exceptional outdoor entertaining events. With our thoughtfully designed collection, you're investing in more than just tools, you're enhancing every aspect of your barbecue experience.



CLEANING BRUSH

BTCOO1

H 305 x W 170 x D 20 (mm)





BTCO02 H 430 x W 43 x D 30 (mm)

FORK



BBO TONGS

BTCO03
H 430 x W 40 x D 45 (mm)



BRO SPATULA

BTCOO4
H 441 x W 99 x D 43 (mm)



FISH TURNER BTCO05 H 364 x W 75 x D 90 (mm)



BASTING BRUSH

BTCOO8
H 338 × W 45 × D 20 (mm)



SMOKER & STEAMER BOX

BTCOO6

H 231 × W 104 × D 14 (mm)



3PC PIZZA SET
BTPOO1
Pizza stand Ø 421 x 177 x H41 (mm)



BAKING DISH92975

H 50 × W 320 × L 420 (mm)



ROAST RACK92965
H 75 x w 250 x L 410 (mm)

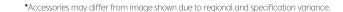


84835H 60 × W 200 × L 410 (mm)



UNIVERSAL ROTISSERIE KIT SP-638-BE-(UK/EU) Suitable for 3 / 4 / 5 bnr

Suitable for 3 / 4 / 5 bnr BBQ's in the **1100 / 1200 / 1600 / 3000E & 7000** series only.





PLATES



1200 / 1500 / 1600 Series Cast Iron Plate - 320mm	EWO1908-5
1200 / 1500 / 1600 Series Cast Iron Plate - 400mm	EWO1908-4
3000 Series Cast Iron 'V' Plate – 320mm	93813
3000 Series Cast Iron 'V' Plate – 400mm	93815
3000 Series Cast Iron Plate – 320mm	94323DLX
7000 Series Cast Iron Plate	405584-1847

GRILLS



1200 / 1500 / 1600 Series Cast Iron Grill - 320mm	EWO1909-5
1200 / 1500 / 1600 Series Cast Iron Grill - 400mm	EWO1909-4
3000 Series Cast Iron 'V' Grill – 160mm	93826
3000 Series Cast Iron 'V' Grill – 320mm	93823
3000 Series Cast Iron 'V' Grill – 400mm	93825
7000 Series Cast Iron Grill to suit 4 Bnr Models	405584-1854
7000 Series Cast Iron Grill to suit 5 Bnr Models	405584-2613
Proline® Series Griller Pack	BACS102A

VAPORIZERS + REFLECTORS



1200 / 1500 Series Vaporizer	A132562O1
1600 Series Vaporizer	EWO2014-4
3000E Series Vaporizer	060546
3000 Series Reflector Plate	060547
S3000S / SL4000 Series Anti-Flare Vaporizer	060557
7000 Series Vaporizer	405584-1862
Proline® Panel Heat Distributor	0038006719ex





range of spare parts and accessories lable from our website. Scan the QR e or visit www.beefeaterbbgeurope.co.uk

BURNERS



Proline® Burner	0004008617ex
Cast Iron Burner	94701
Cast Stainless Steel Burner	94735
7000 Classic Series Cast Stainless Burner	405584-1706
7000 Premium Series Cast Stainless Burner	405584-3124

BUILT-IN BRACKETS, TRIM KITS & HEAT SHIELDS



1200 Series Built-In Bracket Set	BA12HS
1500 / 1600 Series Built-In Bracket Set	BA70HS
3000 Series Built-In Bracket Set	BA45HS
3000 Series - 3 Bnr Built-In Trim Kit	23133
3000 Series - 4 Bnr Built-In Trim Kit	23134
3000 Series - 5 Bnr Built-In Trim Kit	23135
7000 Series Built-In Bracket Set	BA55HS
Proline® Series Built-In Trim Kit - Suits Roaster & Flat Lid	BACS100A
Proline® Series Built-In Trim Kit - Suits Side Burner	BACS101A
Rear Heat Shield - Suits 1200 / 1500 / 1600 / 3000 / 7000 Series	BA1ORHS

GAS FITTINGS



1200 / 1500 / 1600 Series NG Conversion Kit	95176
3000E Series NG Conversion Kit	95174
UK Hose & Regulator Assembly – 1200 / 1500 / 1600 / 3000 & Clubman Series	96581
UK Hose & Regulator Assembly - 7000 & Proline® Series	96582

GREASE MANAGEMENT



1200 Series Drip Tray - 3 Bnr / 4 Bnr / 5 Bnr	EWO1918-3/4/5
1500 Series Drip Tray - 3 Bnr / 4 Bnr / 5 Bnr	A167142O-2/1/3
1600 Series Stainless Drip Tray - 3 Bnr / 4 Bnr / 5 Bnr	EWO2O24-3/4/5
1600 Series Dark Drip Tray - 3 Bnr / 4 Bnr / 5 Bnr	EWO2O24-31/41/51
3000 Series Grease Tray - 3 Bnr / 4 Bnr / 5 Bnr	19010-1/3/6
7000 Series Grease Tray - 4 Bnr	405584-2118
7000 Series Grease Tray – 5 Bnr	405584-2621
Clubman Grease Cup & Holder	476014
Proline® Grease Collector Assembly	A01840401ex

WARMING RACKS



1200 Series Warming Rack - 3 Bnr / 4 Bnr / 5 Bnr	EW01907-3/4/5
1500 Series Warming Rack - 3 Bnr / 4 Bnr / 5 Bnr	A1666O4O-2/1/3
1600 Series Warming Rack - 3 Bnr / 4 Bnr / 5 Bnr	EWO2007-3/4/5
3000 Series Warming Rack - 3 Bnr / 4 Bnr / 5 Bnr	060614-3/4/5
7000 Series Warming Rack - 4 Bnr	405584-1649
7000 Series Warming Rack - 5 Bnr	405584-2571

^{*}Accessories may differ from image shown due to regional and specification variance.



CONTACT US FOR

can't find what you are looking for







1200E Series 3 Burner

Black Enamel Built-in BBO

BBG1230BBE

Cast Iron cook pack BBG1230BBE		NG Kit 95176	Rotisserie SP-638-BE		Cover 94493		uilt-In Kit B A12HS
Cook Area	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
3072cm sq	320mm	320mm	499mm	687mm	568mm	43kg*	43

1200E Series 4 Burner

Black Enamel Built-in BBO

BBG1240BBE

Cast Iron cook pack BBG1240BBE		NG Kit 95176	Rotisserie SP-638-BE		Cover 94494		iilt-In Kit 8 A12HS
Cook Area	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
3840cm sq	400mm	400mm	499mm	837mm	568mm	51kg*	58

1200E Series 5 Burner

Black Enamel Built-in BBO

BBG1250BBE

Cast Iron cook pack BBG1250BBE		NG Kit 95176	Rotisserie SP-638-BE				uilt-In Kit B A12HS
Cook Area 4608cm sq	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
	640mm	320mm	499mm	1007mm	568mm	58kg*	72

1200S Series 3 Burner

Stainless Steel Built-in BBQ

BBG123OSBE

Cast Iron cook pack BBG1230SBE		NG Kit 95176	Rotisserie SP-638-BE		Cover 94493		Built-In Kit BA12HS	
Cook Area 3072cm sq	Grill	Plate	Height	Width	Depth	Weight	MJ/hr	
	320mm	320mm	499mm	687mm	568mm	43kg*	43	

1200S Series 4 Burner

Stainless Steel Built-in BBQ

BBG124OSBE

Cast Iron cook pack BBG1240SBE		NG Kit 95176	Rotisserie SP-638-BE		Cover 94494		
Cook Area	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
3840cm sq	400mm	400mm	499mm	837mm	568mm	51kg*	58

1200S Series 5 Burner

Stainless Steel Built-in BBQ

BBG1250SBE

Cast Iron cook pack BBG1250SBE				Rotisserie SP-638-BE		_	uilt-In Kit B A12HS
Cook Area	Grill 640mm	Plate 320mm	Height 499mm	Width	Depth 568mm	Weight 58ka*	MJ/hr 72

1500 Series 3 Burner

Stainless Steel Built-in BBO

BDB1530GA

Cast Iron cook pack BDB1530GA		NG Kit 95176	Cover BACB153		Built-in Brad BA7OHS		
Cook Area	Grill 320mm	Plate 320mm	Height 574mm	Width 654mm	Depth 584mm	Weight 43kg*	MJ/hr 43

1500 Series 4 Burner

Stainless Steel Built-in BBQ

BDB1540GA

Cast Iron coc BDB1540		NG Kit 95176	В	Cover ACB154	Built-in Brad BA70HS		
Cook Area	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
3840cm sq	400mm	400mm	574mm	804mm	584mm	51kg*	58

1500 Series 5 Burner

Stainless Steel Built-in BBQ

BDB1550GA









1500 Control Panel

1500 Integrated Temperature Gauge

1500 Grill and Vaporizer

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1600E Series 3 Burner

Graphite Stainless Steel Built-in BBQ

BBG1630DAE

Cast Iron cook pack BBG1630DAE		NG Kit 95176	Rotisserie SP-638-BE		Cover BACB153		uilt-In Kit B A70HS
Cook Area	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
3072cm sq	320mm	320mm	517mm	654mm	555mm	43kg*	43

1600E Series 4 Burner

Graphite Stainless Steel Built-in BBQ

BBG1640DAE

Cast Iron coo BBG16401		NG Kit 95176		tisserie -638-BE	Cover BACB154		uilt-In Kit BA7OHS
Cook Area	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
3840cm sq	400mm	400mm	517mm	804mm	555mm	51kg*	58

1600E Series 5 Burner

Graphite Stainless Steel Built-in BBQ

BBG1650DAE

Cast Iron coc BBG1650I		NG Kit 95176		tisserie 638-BE	Cover BACB155		uilt-In Kit BA7OHS
Cook Area 4608cm sq	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
	640mm	320mm	517mm	975mm	555mm	58kg*	72

1600S Series 3 Burner

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Stainless Steel Built-in BBQ

BBG1630SAE

	Cast Iron cook pack BBG1630SAE		Rotisserie SP-638-BE		Cover BACB153	_	Built-In Kit BA7OHS	
Cook Area	Grill	Plate	Height	Width	Depth	Weight	MJ/hr	
3072cm sq	320mm	320mm	517mm	654mm	555mm	43kg*	43	

1600S Series 4 Burner

Stainless Steel Built-in BBO

BBG1640SAE

Cast Iron cook pack BBG1640SAE		NG Kit 95176	Rotisserie SP-638-BE		Cover BACB154		
Cook Area	Grill	Plate	Height	Width	Depth	Weight 51kg*	MJ/hr
3840cm sq	400mm	400mm	517mm	804mm	555mm		58

1600S Series 5 Burner

Stainless Steel Built-in BBQ

BBG1650SAE

Cast Iron cook pack		NG Kit	Rotisserie		Rotisserie Cover		uilt-In Kit
BBG16505	SAE	95176 SP-63		638-BE	BACB155		BA70HS
Cook Area	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
4608cm sq	640mm	320mm	517mm	975mm	555mm	58kg*	72

S3000E Series 3 Burner

Black Enamel Built-in BBQ

19932



Cast Iron coo 19932	k pack	NG Kit 95174		otisserie -638-BE	Cover 94493	Ві	uilt-In Kit 23133
Cook Area 3072cm sq	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
	320mm	320mm	525mm	660mm	570mm	55kg*	57

S3000E Series 4 Burner

Black Enamel Built-in BBQ

19942



Cast Iron coo 19942	'	NG Kit 95174		tisserie -638-BE	Cover 94494	Е	uilt-In Kit 23134
Cook Area 3840cm sq	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
	400mm	400mm	525mm	816mm	570mm	65kg*	76

S3000E Series 5 Burner

Black Enamel Built-in BBQ

19952



Cast Iron coc 19952	'	NG Kit 95174		otisserie -638-BE			Built-In Kit 23135
Cook Area	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
	640mm	320mm	525mm	973mm	570mm	68kg*	95







S3000E Plate and Grill

S3000E Cooking/ Warming Rack

S3000E Integrated Temperature Gauge

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7000 Series Classic 4 Burner

Stainless Steel Built-in BBQ

BBG7640SAE



7000 Series Classic 5 Burner

Stainless Steel Built-in BBQ

BBG7650SAE

Cast Iron co- BBG7650	'	NG Kit 95182		tisserie -638-BE	Cover BACB705	_	Built-In Kit BA55HS
Cook Area 4480cm sq	Grill 270mm x2	Plate 380mm	Height 555mm	Width 973mm	Depth 628mm	Weight 68kg*	MJ/hr 85

7000 Series Premium 4 Burner

Stainless Steel Built-in BBQ

BBF7645SAE

Cast Iron co BBF7645		NG Kit 95182		tisserie 638-BE	Cover BACB704	_	uilt-In Kit BA55HS
Cook Area 3740cm sq	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
	195mm x2	380mm	555mm	817mm	628mm	65kg*	85

7000 Series Premium 5 Burner

Stainless Steel Built-in BBQ

BBF7655SAE

Cast Iron co- BBF7655		NG Kit 95182		tisserie -638-BE	Cover BACB705	_	uilt-In Kit BA55HS
Cook Area	Grill 270mm x2	Plate 380mm	Height 555mm	Width 973mm	Depth 628mm	Weight 68ka*	MJ/hr 105



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7000 Premium Control Dial Lighting

7000 Viewing Window

7000 Vaporizer

Proline® 6 Burner with Roasting Hood

Stainless Steel Built-in BBQ with Anti-Flare Technology

BSH158SAEUGB

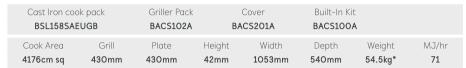
Cast Iron cod BSH158SAE	1	Griller Pack BACS102A		Cover CS200A	Built-In Ki BACS100		
Cook Area	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
	430mm	430mm	212mm	1053mm	540mm	63.5kg*	71

Proline® 6 Burner with Removable Flat Lid

Stainless Steel Built-in BBQ with Anti-Flare Technology

BSL158SAEUGB





Proline® Quad Burner with Removable Flat Lid

Stainless Steel Built-in Side Burner

BSW318SAEUGB







Proline® Cooking/ Warming Rack

Proline® Lasered Badge & Details

Proline® Roasting Hood

The product dimensions in this brochure are a guide for reference and we would like to advise that they shouldn't be used as a definitive guide for construction. If you are building one of our products in, we strongly advise that you request the detailed built-in specification document or user manual for all recommended measurements and tolerances.





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1200E Series 3 Burner

Black Enamel Free-standing BBQ with Side Burner Trolley

BMG1231BBE

Cast Iron coc BMG1231		NG Kit 95176	Rotisse SP-638		Cover 94463		
Cook Area	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
3072cm sq	320mm	320mm	1217mm	1377mm	602mm	63kg*	58



Black Enamel Free-standing BBQ with Side Burner Trolley

BMG1241BBE

Cast Iron coc BMG1241		NG Kit 95176	Rotisse SP-638		Cover 94464		
Cook Area	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
3840cm sq	400mm	400mm	1217mm	1527mm	602mm	77kg*	72

1200E Series 5 Burner

Black Enamel Free-standing BBQ with Side Burner Trolley

BMG1251BBE

Cast Iron coc BMG1251	'	NG Kit 95176	Rotisse SP-638		Cover 94465		
Cook Area	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
4608cm sq	640mm	320mm	1217mm	1697mm	602mm	91kg*	86

1200S Series 3 Burner

Stainless Steel Free-standing BBQ with Side Burner Trolley

BMG1231SBE

Cast Iron coo BMG1231	1	NG Kit 95176	Rotisse SP-638		Cover 94463		
Cook Area 3072cm sq	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
	320mm	320mm	1217mm	1377mm	602mm	63kg*	58

1200S Series 4 Burner

Stainless Steel Free-standing BBQ with Side Burner Trolley

BMG1241SBE

	Cast Iron cook pack NG Kit Rotisserie BMG1241SBE 95176 SP-638-BE			Cover 94464			
Cook Area	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
3840cm sq	400mm	400mm	1217mm	1527mm	602mm	77kg*	72

1200S Series 5 Burner

Stainless Steel Free-standing BBQ with Side Burner Trolley

BMG1251SBE

Cast Iron cook pack		NG Kit	Rotisserie		Cover		
BMG1251	SBE	95176	SP-638-BE		94465		
Cook Area	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
4608cm sq	640mm	320mm	1217mm	1697mm	602mm	91kg*	86



1500 Series 3 Burner

Stainless Steel Free-standing BBQ with Side Burner Trolley

BDM1530GA

Cast Iron cod BDM153C	'	NG Kit 95176	Cover BACM153				
Cook Area	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
3072cm sq	320mm	320mm	1152mm	1522mm	639mm	63kg*	58



1500 Series 4 Burner

Stainless Steel Free-standing BBQ with Side Burner Trolley

BDM1540GA

Cast Iron cod BDM1540		NG Kit 95176					
Cook Area	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
3840cm sq	400mm	400mm	1152mm	1672mm	639mm	77kg*	72



1500 Series 5 Burner

Stainless Steel Free-standing BBQ with Side Burner Trolley

BDM1550GA

Cast Iron cod BDM1550	'	NG Kit 95176	Cover BACM155				
Cook Area 4608cm sq	Grill 640mm	Plate 320mm	Height 1152mm	Width 1842mm	Depth 639mm	Weight 91kg*	MJ/hr 86







1500 Trolley Side Burner

1500 Cooking/ Warming Rack

1500 Fold Down Control Panel/ Shelf

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1600E Series 3 Burner

Graphite Stainless Steel Free-standing BBQ with Side Burner Trolley

BMG1631BBE

Cast Iron coc BMG1631		NG Kit 95176	Rotisse SP-638		Cover BACM153		
Cook Area	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
3072cm sq	320mm	320mm	1200mm	1522mm	686mm	63kg*	58



Graphite Stainless Steel Free-standing BBQ with Side Burner Trolley

BMG1641BBE

Cast Iron coo BMG1641I		NG Kit 95176	Rotisser SP-638-	-	Cover BACM154		
Cook Area 3840cm sq	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
	400mm	400mm	1200mm	1670mm	686mm	77kg*	72

1600E Series 5 Burner

Graphite Stainless Steel Free-standing BBQ with Side Burner Trolley

BMG1651BBE

Cast Iron coo BMG1651I	•	NG Kit 95176	Rotisse SP-638		Cover BACM155		
Cook Area	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
4608cm sq	640mm	320mm	1200mm	1840mm	686mm	91kg*	86

1600S Series 3 Burner

Stainless Steel Free-standing BBQ with Side Burner Trolley

BMG1631SBE

Cast Iron coc BMG1631		NG Kit 95176	Rotisse SP-638		Cover BACM153		
Cook Area	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
3072cm sq	320mm	320mm	1200mm	1522mm	686mm	63kg*	58

1600S Series 4 Burner

Stainless Steel Free-standing BBQ with Side Burner Trolley

BMG1641SBE

Cast Iron coo		NG Kit 95176	Rotisse SP-638		Cover BACM154		
Cook Area	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
3840cm sq	400mm	400mm	1200mm		686mm	77kg*	72

1600S Series 5 Burner

Stainless Steel Free-standing BBQ with Side Burner Trolley

BMG1651SBE

Cast Iron cod	k pack	NG Kit	Rotisse	rie	Cover		
BMG1651	SBE	95176	SP-638	-BE	BACM155		
Cook Area	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
4608cm sq	640mm	320mm	1200mm	1840mm	686mm	91kg*	86



7000 Series Classic 5 Burner

Stainless Steel Free-standing BBQ with Side Burner Trolley

BMG7650SAEU

Cast Iron co BMG7650	'	NG Kit 95182		tisserie -638-BE	Cover BACM155		
Cook Area	Grill 270mm x2	Plate 380mm	Height 1284mm	Width 1758mm	Depth 708mm	Weight 128kg*	MJ/hr 108

7000 Series Premium 5 Burner

Stainless Steel Free-standing BBQ with Side Burner Trolley

BMF7655SAEU

Cast Iron cook pack		NG Kit	Ro	tisserie	Cover		
BMF7655	SAEU	95182	SP-	-638-BE	BACM155		
Cook Area	Grill	Plate	Height	Width	Depth	Weight	MJ/hr
4480cm sq	270mm x2	380mm	1284mm	1758mm	708mm	128kg*	119



Clubman Stainless Steel

Free-standing BBQ

16440

Stainless Steel coo 5mm	ok top				
Cook Area	Height	Width	Depth	Weight	MJ/hr
4784cm sq	830mm	920mm	520mm	65kg*	72



Clubman Mild Steel

Free-standing BBQ

16640

Mild Steel cook 5mm	top				
Cook Area	Height	Width	Depth	Weight	MJ/hr
4784cm sq	830mm	920mm	520mm	65kg*	72

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*Approximate weight



OUTDOOR KITCHENS OF DISTINCTION.

Cabinex[™] outdoor kitchens are a quality DIY solution that seamlessly blends technology, design, and versatility. They are a modern, sleek cooking and dining area with waterproof and durable surfaces, clever storage solutions, and combined with market leading BBQ appliances, Cabinex[™] really is perfect for entertainment and has everything you need to create an amazing outdoor cooking oasis. With a little creativity and ingenuity, you can create an outdoor kitchen that's truly one of a kind.

These kitchens offer a cabinetry system that is a pioneer in its class. PVC panels are used together with CabinexTM patented aluminium framing system, to form a rigid and robust cabinetry solution, and the cabinets are supported by a 10-year limited warranty.







BESPOKE OUTDOOR KITCHEN SOLUTIONS.

Discover the perfect CabinexTM kitchen for your outdoor space with our Classic, Premium, and Pro ranges. The Classic and Premium kitchens feature linear configurations, with the Premium offering an extra drawer module and a larger sink for added convenience. The Pro range is a bespoke solution, incorporating all modules from both the Classic and Premium series, plus the addition of a corner module and a Kamado module. This flexibility ensures you can design an outdoor kitchen that enhances your cooking experience and fits your space perfectly.

Choose from new cabinet colours, including black, rustic ironbark, titanium grey, and golden oak, to complement your style. Design your dream kitchen using our 3D designer app, and see it come to life in your garden with augmented reality.



CONTACT US FOR MORE INFORMATION

If you are interested in finding out more about the PRO range and if we can help with your kitchen design then please use the contact details on page 92 or scan the QR code to get in touch.



You will find our products on display in carefully selected retailers across Europe and the Middle East. Details on your closest stockist can be found on the 'Where to Buy' page on our website.

We have a showroom adjacent to our Surrey Service Centre where we display all current models in our BeefEater and Cabinex™ kitchen ranges. You are welcome to visit by appointment during office hours and speak with one of the team who will try to help with any enquiries you may have.

If you can't find a stockist near you then we also have a preferred online partner list which can be found on the website.



Beef (Eater



BOOK AN APPOINTMENT

If you are interested in visiting our showroom based in Surrey UK, then please contact our sales team to book an appointment. You can find contact details from scanning the QR code or on page 92.





BSH158SAEUGB & BSW318SAEUGB

















USEFUL NUMBERS / CONTACTS



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SHOWROOM / SPARES WAREHOUSE

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SHOWROOM BY APPOINTMENT

SALES DEPARTMENT

PARTS & SERVICE DEPARTMENT

Email: warehouse@beefeatereurope.co.uk

MARKETING DEPARTMENT

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For information on any of our products or further support please visit our website or get in contact

www.beefeaterbbqeurope.co.uk sales@beefeatereurope.co.uk

We'd love to see what delicious recipes you've created, or

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LIFE TASTES BETTER OUTDOORS

For more information on all BeefEater products, or for dimension and installation information, call into your retailer, phone or email our customer care team or visit our website.

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