

## ISLAND GOURMET elite

Sleek, sophisticated, and classy Heatlie's Island Gourmet Elite has been designed from the ground up and is 100% Australian made to be the ultimate in integrated Barbecues.

Our stainless steel barbecue is the only barbecue on the market that can be installed directly into a bench-top of any material, including wood and MDF.

- Install into ANY bench-top including MDF
- Heatlie Australian Made quality
- Innovative design
- Flame Failure as standard
- Ready to drop into your cabinet or ours
- Optional roasting hood
- Auto ignition
- No flare ups
- Fits into a standard 600mm bench-top

The Island Gourmet Elite - ready to be installed in any bench-top



Roasting hood and/or custom sized cabinet are available as optional extras

 **HEATLIE**  
BARBECUES

To learn more about the Heatlie Gourmet Elite Barbecue please use the QR Code or visit our website.

For more information and the latest news from Heatlie like us on Facebook

 [facebook.com/heatliebbq](https://www.facebook.com/heatliebbq)



Mobile BBQ's, Marine BBQ's, Roasters, and Hot Boxes are also available from Heatlie Barbecues.  
To view the full range of Heatlie products please visit our website: [www.heatlie.com.au](http://www.heatlie.com.au)

For further enquiries please contact us: [info@heatlie.com.au](mailto:info@heatlie.com.au) | 5 Kenilworth Ave, Edwardstown, SA 5039  
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Heatlie are continually updating and improving products. Specifications are subject to change without notice. Designed and manufactured in Australia by Heatlie Engineering, ABN 55 111 671 008.

 **HEATLIE**  
BARBECUES

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Premium Quality Australian Made Barbecues. [www.heatlie.com.au](http://www.heatlie.com.au)



## Complete your stylish outdoor kitchen with Heatlie's Island Gourmet Elite

With the all new Island Gourmet Elite barbecue integrated into your outdoor kitchen bench-top you will be the envy of all your family and friends.

The Island Gourmet Elite is produced with the same quality and care as all other Heatlie products so you will enjoy years of happy barbecuing.

Heatlie have been making barbecues for over 25 years and are all 100% Australian Made. With a history in designing barbecues for the commercial industry – where longevity and reliability are highly valued, you can be assured your Heatlie Barbecue will give you years of trouble-free use. Our stainless steel barbecues are the toughest you will find anywhere in the world, and we are happy to prove it to you!

All Heatlie Barbecues include the superior Ribbon Burner System which uses two precision machined steel burners (not cast iron) that produce a superb, more even heat than any other type of barbecue burner.

## Island Gourmet Elite Features:



Innovative design – the plate lifts to remove the fat catcher



- 🔥 **Steel Ribbon Burners and Solid Steel Plate**  
The renowned 5mm Heatlie solid steel plate which, combined with Steel Ribbon burners gives very uniform heat distribution with no hot or cold spots.
- 🔥 **Easiest of all Barbecues to clean and maintain**  
Simply scrape waste on the plate into the fat drainage hole at the front and wipe with a paper towel. Coat the plate with a layer of vegetable oil and put the lid back on (or close the hood) it's that easy!
- 🔥 **No oil or fat leaks**  
No dripping oil will drop onto the burners causing flare ups.
- 🔥 **Innovative and very easy to remove fat catcher**  
Simply lift the plate and remove it.
- 🔥 **Install into any bench and bench-top**  
Even ones made from combustible materials.
- 🔥 **Comes fully assembled and ready to install**  
Specially designed to be installed with minimal fuss and few additional components, easily installed by DIY home renovators or tradespeople.
- 🔥 **Auto ignition**  
No fuss, works every time!
- 🔥 **LPG or natural gas**
- 🔥 **10-year warranty for domestic use**

### Spicy lamb cutlets

- 125g plain yoghurt
- 2 tsp chilli powder
- 1 tsp ground cumin
- 1 tsp ground coriander
- 1 tsp turmeric
- 2 tbsp vegetable oil
- 2 tbsp white vinegar
- 12 lamb cutlets

Mix all ingredients into yoghurt. Place cutlets into a flat dish and pour over yoghurt marinade. Cover with a lid or plastic wrap and place in the fridge for 4 hours, or over night.

Cook on the BBQ for 2 minutes on the first side, turn and cook for a further 2 minutes on the second side. Serve on large serving board, on top of a green salad.

For more delicious recipes see our website:  
[www.heatlie.com.au](http://www.heatlie.com.au)

