

S·CAB

out- door

2021



Brodericks

outdoor

La collezione outdoor di S•CAB celebra il ritorno della primavera e dell'estate con un inno alla vita en plein air. Grazie al loro design made in Italy, le sedute e i tavoli sono in grado di trasformare gli spazi esterni in suggestive scenografie all'aria aperta. La loro personalità offre ispirazione per arredare bordi piscina, terrazze, giardini segreti e angoli di verde in città con praticità, eleganza e comfort. In piena armonia con la natura, colori, forme e materiali fioriscono di una bellezza che non conosce stagione.

The outdoor collection by S•CAB celebrates the return of spring and summer with a hymn to life en plein air. Thanks to their Made in Italy design, the chairs and tables are able to transform outdoor spaces into charming open-air settings. Their personality offers inspiration to decorate swimming pools, terraces, secret gardens, and green corners in the city with practicality, elegance, and comfort. In full harmony with nature, colours, shapes, and materials blossom with a beauty that knows no season.

Si-Si Wood

design Meneghello Paoletti Associati

Struttura in acciaio zincato e verniciato a polvere.
Doghe in legno massello mogano Sapelli trattato
per esterni.
*Frame in zinc and polyester powder coated steel. Solid
Sapelli mahogany wood slats treated for outdoor use.*



Sedia impilabile Si-Si Wood — Art. 2510
stackable chair **€269.00 ea.** plus shipping and carriage



Poltrona impilabile Si-Si Wood — Art. 2509
stackable armchair **€285.00 ea.** plus shipping and carriage

Base Tripé Maxi h.73 — Art. 5006
base **€90.00 ea.** plus shipping and carriage
(Top sold separately)

Note: For Shipping& Carriage please see end of catalogue

Si-Si

design Meneghello Paolelli Associati

Sedia impilabile Si-Si Barcode — Art. 2508

stackable chair

€122.00 ea. plus shipping and carriage

Poltrona impilabile Si-Si Barcode — Art. 2507

stackable armchair

€140.00 ea. plus shipping and carriage

Sgabello Trick h.75 — Art. 2523

barstool

€123.00 ea. plus shipping and carriage

Base Rhino h.73 — Art. 5184

base

€90.00 ea. plus shipping and carriage

(Top sold separately)

Base Tiffany h.73 — Art. 5173

base **€169.00 ea.** plus shipping and carriage
(Top sold separately)



Struttura in acciaio zincato e verniciato a polvere. *Frame in zinc and polyester powder coated steel.*

Sedia impilabile Si-Si — Art. 2503

stackable chair

€112.00 ea. plus shipping and carriage

Poltrona impilabile Si-Si — Art. 2502

stackable armchair

€130.00 ea. plus shipping and carriage

Note: For Shipping & Carriage please see end of catalogue



Sedia impilabile Si-Si Dots — Art. 2505
stackable chair **€130.00 ea.** plus shipping and carriage

Poltrona impilabile Si-Si Dots — Art. 2504
stackable armchair **€148.00 ea.** plus shipping and carriage

Base Tripé Maxi h.73 — Art. 5006
base **€90.00 ea.** plus shipping and carriage
 (Top sold seperately)



Sedia impilabile Si-Si Barcode — Art. 2508
stackable chair **€122.00 ea.** plus shipping and carriage

Poltrona impilabile Si-Si Barcode — Art. 2507
stackable armchair **€140.00 ea.** plus shipping and carriage

Base Tripé Doppio h.73 — Art. 5007
double base **€165.00 ea.** plus shipping and carriage
 (Top sold seperately)

Tripé

design RadiceOrlandini DesignStudio

Base in acciaio con snodo in alluminio
pressofuso. Steel base with die-cast
aluminium junction.

Tripé affiancabile h.109 — Art. 5001
folding base **€115.00 ea.** plus shipping and
carriage

Tripé Maxi h.73 — Art. 5006
base **€90.00 ea.** plus shipping and
carriage

Tripé Maxi h.50 — Art. 5009
base **€90.00 ea.** plus shipping and
carriage

(All Tops sold separately)

Note: For Shipping & Carriage please see end of catalogue

Trick

design Meneghello Paoletti Associati



Struttura in acciaio zincato e verniciato a polvere.
Frame in zinc and polyester powder coated steel.

Sgabello Trick h.75 — Art. 2523
barstool €123.00 ea. plus shipping and carriage

Sgabello Trick h.65 — Art. 2524
barstool €112.00 ea. plus shipping and carriage



Note: For Shipping& Carriage please see end of catalogue

Pranzo Allungabile 160/210

Tavolo Pranzo Allungabile 160/210 h.75 — Art. 2418
extendable table

From €585.00 plus shipping and carriage

design Centro Stile S•CAB

Sedia impilabile Lisa Filò — Art. 2870
stackable chair €260.00 ea. plus shipping and carriage

Poltrona impilabile Lisa Filò — Art. 2869
stackable armchair
€279.00 ea. plus shipping and carriage

Note: For Shipping& Carriage please see end of catalogue

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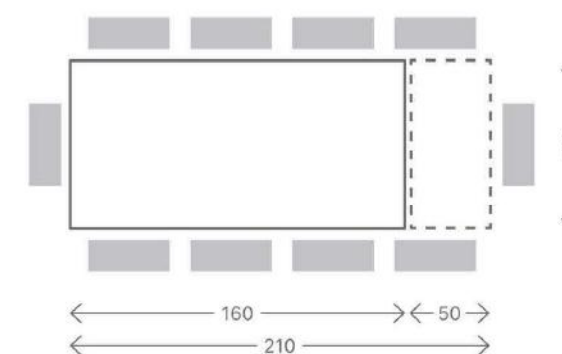


€108.00 ea. plus shipping and carriage
Poltrona Summer — Art. 2520
armchair

€104.00 ea. plus shipping and carriage
Sedia Summer — Art. 2522
chair

Cassetto prolunga

extension leaf compartment

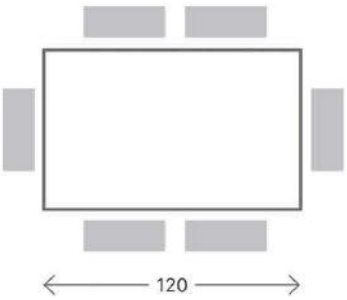


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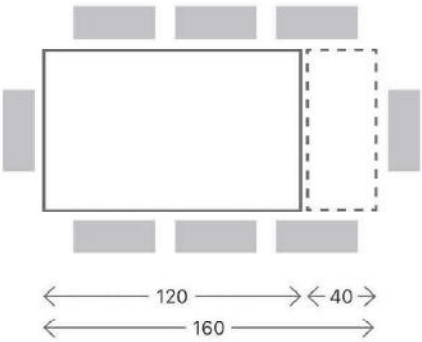
Tavolo Pranzo Allungabile 120/160/200 h.75 — Art. 2419
extendable table From €645.00 plus shipping and carriage

Prolunghe
extension leaves

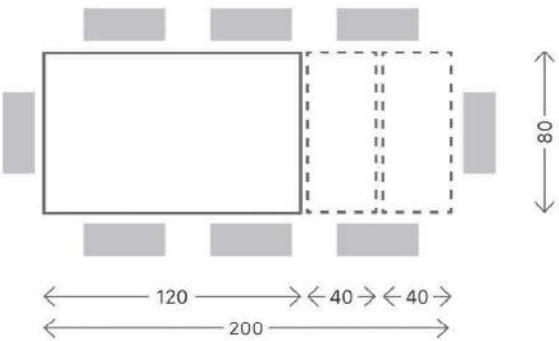
cm



120



160



200

Poltrona impilabile
Si-Si Dots — Art. 2504
stackable armchair
€148.00 ea. plus shipping and carriage
Sedia impilabile
Si-Si Dots — Art. 2505
stackable chair
€130.00 ea. plus shipping and carriage

Pranzo Allungabile 120/160/200

Lisa Filò

design Marcello Ziliani

Telaio in acciaio zincato e verniciato
a polvere, intreccio in corda nautica.
*Zinc and polyester powder coated steel
frame, braided in nautical rope.*

- Sedia impilabile Lisa Filò — Art. 2870**
stackable chair €260.00 ea. plus shipping
and carriage
- Poltrona impilabile Lisa Filò — Art. 2869**
stackable armchair €279.00 ea. plus shipping
and carriage
- Poltrona Lisa Lounge Filò — Art. 2878**
lounge armchair €436.00 ea. plus shipping
and carriage
- Side Table Lisa Lounge — Art. 2879**
side table €220.00 ea. plus shipping
and carriage



Note: For Shipping & Carriage please see end of catalogue

Lisa Club



Telaio in acciaio zincato e verniciato a polvere, intreccio in estruso di PVC. Zinc and polyester powder coated steel frame, braided in extruded PVC.



€199.00 ea. plus shipping and carriage
Poltrona impilabile Lisa Club — Art. 2873
stackable armchair

Sedia impilabile Lisa Club — Art. 2874
stackable chair
€183.00 ea. plus shipping and carriage

Poltrona Lisa Lounge Club — Art. 2877
lounge armchair
€366.00 ea. plus shipping and carriage



Note: For Shipping & Carriage please see end of catalogue

Lisa Waterproof



Poltrona impilabile Lisa Waterproof — Art. 2860
stackable armchair
€225.00 ea. plus shipping and carriage

Tavolo Pranzo Allungabile 160/210 — Art. 2418
extendable table
From €585.00 plus shipping and carriage

Sedia impilabile Lisa Waterproof — Art. 2861
stackable chair
€220.00 ea. plus shipping and carriage



Note: For Shipping & Carriage please see end of catalogue

Lisa Tecnopolimero



Sgabello impilabile Lisa Tecnopolimero h.75 — Art. 2867

stackable barstool

€139.00 ea. plus shipping and carriage

go
green

Disponibile anche in versione Go Green.

Also available in Go Green version.



Sedia impilabile Lisa Tecnopolimero — Art. 2865

stackable chair

€105.00 ea. plus shipping and carriage

Note: For Shipping & Carriage please see end of catalogue

Lady B

design Studio Zetass

Poltrona impilabile Lady B — Art. 2696

stackable armchair

€69.00 ea. plus shipping and carriage

Disponibile anche in versione

Also available in version

go
green

Note: For Shipping & Carriage please see end of catalogue

Summer

design Roberto Semprini



Struttura in acciaio zincato e verniciato a polvere. *Frame in zinc and polyester powder coated steel.*

Sedia impilabile Summer — Art. 2522
stackable chair €104.00 ea. plus shipping and carriage

Poltrona impilabile Summer — Art. 2520
stackable armchair €108.00 ea. plus shipping and carriage

Sgabello impilabile Summer h.75 — Art. 2535
stackable barstool €108.00 ea. plus shipping and carriage

Note: For Shipping & Carriage please see end of catalogue

Leo

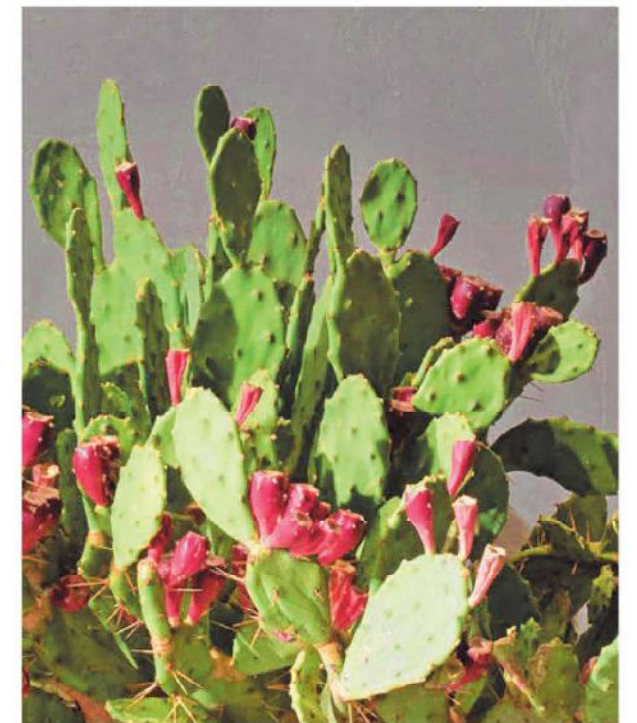
design Luisa Battaglia

Tavolo Leo Ø 60 h.73 — Art. 2719
table
€83.00 ea. plus shipping and carriage

Note: For Shipping & Carriage please see end of catalogue



Tavolo Summer 80x80 h.75 — Art. 2732
table
€170.00 ea. plus shipping and carriage



Coccolona

design Luisa Battaglia

€72.00 ea. plus shipping and carriage
Poltrona impilabile Coccolona — Art. 2320
stackable armchair

€143.00 ea. plus shipping and carriage
Divano impilabile Coccolona — Art. 1253
stackable sofa

Tavolino impilabile Argo — Art. 2151
stackable side table

€51.00 ea. plus shipping and carriage



Note: For Shipping & Carriage please see end of catalogue

Ginevra

design Centro Stile S.CAB F.B.

go
green

Disponibile anche in versione Go Green.
Also available in Go Green version.



Poltrona impilabile Ginevra Lounge — Art. 2351
stackable armchair **€74.00 ea.** plus shipping and carriage

Poltrona impilabile Ginevra — Art. 2333
stackable armchair **€58.00 ea.** plus shipping and carriage

Sedia impilabile Ginevra — Art. 2334
stackable chair **€49.00 ea.** plus shipping and carriage

Note: For Shipping & Carriage please see end of catalogue

Sunset

design Luisa Battaglia

Poltrona impilabile Sunset — Art. 2329
stackable armchair
€67.00 ea. plus shipping and carriage

Kate

design Arter&Citton

Sedia impilabile Kate — Art. 2341

stackable chair €44.00 ea. plus shipping and carriage

Sgabello impilabile Kate h.65 — Art. 2346

stackable barstool €53.00 ea. plus shipping and carriage

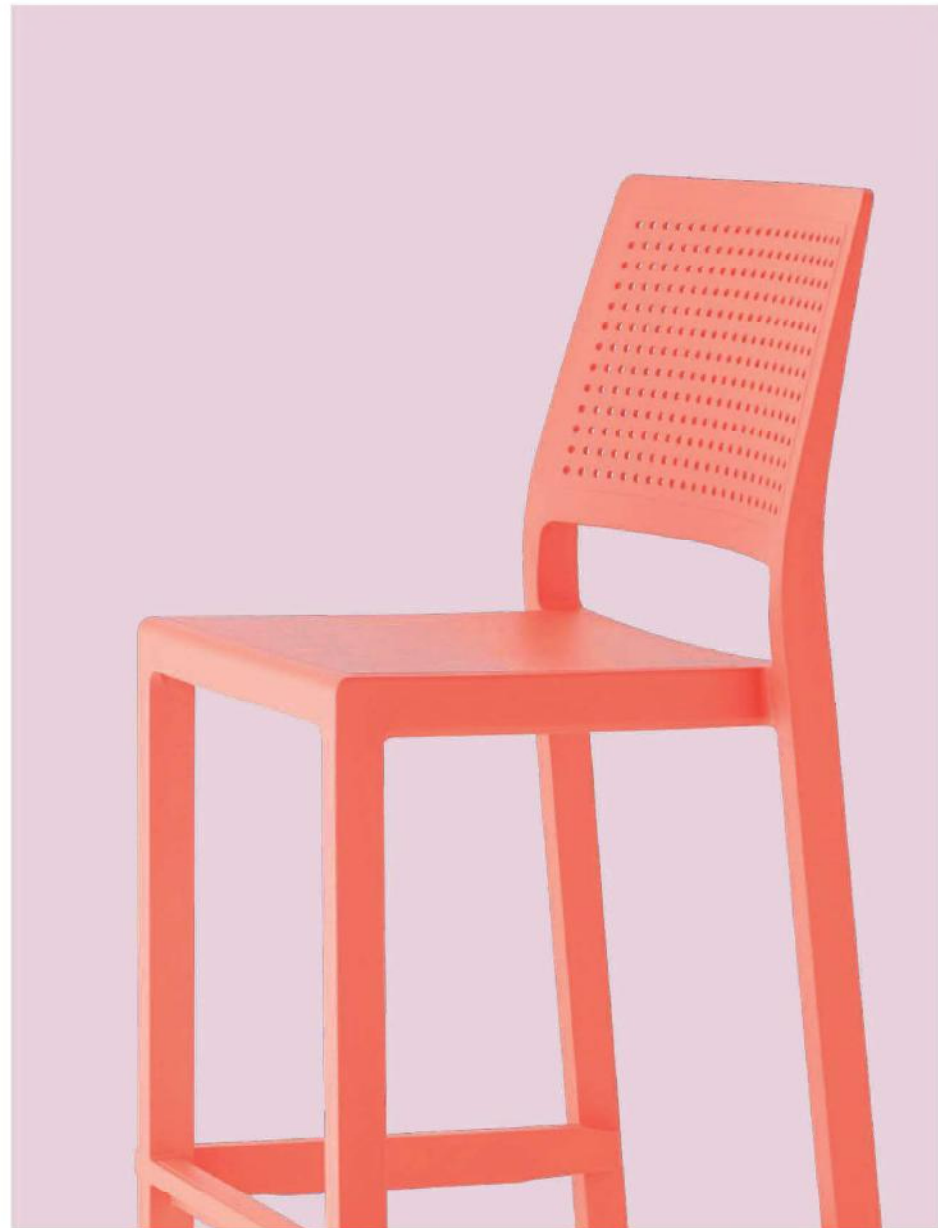
Poltrona impilabile Kate — Art. 2340

stackable armchair €58.00 ea. plus shipping and carriage

Note: For Shipping & Carriage please see end of catalogue

Emi

design Arter&Citton



Sgabello impilabile Emi h.75 — Art. 2345

stackable barstool

€58.00 ea. plus shipping and carriage

Sedia impilabile Emi — Art. 2343

stackable chair **€44.00 ea.** plus shipping and carriage

Poltrona impilabile Emi — Art. 2342

stackable armchair **€49.00 ea.** plus shipping and carriage



Note: For Shipping & Carriage please see end of catalogue

pujadas
A VOLLRATH COMPANY



Mediterranean Essence
PROFESSIONAL QUALITY

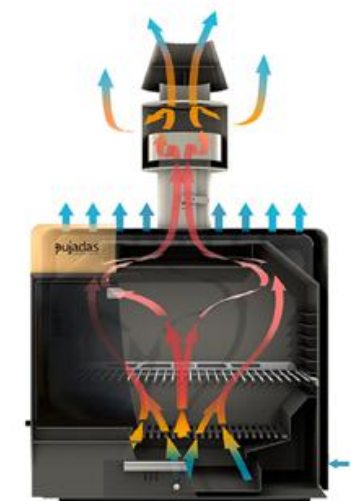


The grilling, of millenary origin, in a closed grill results in the combination of tradition and modernity in contemporary cuisine.

Why is the taste of cooking on charcoal so authentic?

Cooking with charcoal is the only one that allows the juice from the food itself to permeate the hot embers, transforming it into aromatic particles that surround the food with the smoke.

This gives that characteristic braised flavor to meats, fish, seafood, vegetables, rice, pizzas, desserts and pastries, and much more.



Closed grills offer us the possibility of cooking food in a closed space. By controlling the air flow that enters the oven, we can control the cooking temperature, as well as the concentration of smoke inside the oven that allows us to control the smoking of food to give a very characteristic flavor.



CHARCOAL OVENS

Pujadas charcoal ovens are made of top quality steel and lined with insulating materials that optimize the use of coal and reduce heat radiation. The design of the inner chamber favors air recirculation, guaranteeing a homogeneous distribution of heat and a better performance of the combustible material. They allow working with a temperature range between 250°C to 350°C to provide us with a homogeneous cooking response throughout the service.

Our equipment is designed for both indoor and outdoor use. We offer tabletop ovens or, if you opt for a mobile solution, we offer fixed or wheeled tables for easy transport of the ovens.

With an exclusive design, Pujadas charcoal ovens come in 3 sizes and 5 colors.



OVEN 50



OVEN 90



OVEN 140

OVEN50 Horno brasa / Charcoal oven / Four à braise / Grillöfen



40 - 50
comensales / diners /
couverts / Gäste

Cada horno se entrega con:
• 1 parrilla de acero inoxidable
• 1 pinzas
• 1 pala recoge cenizas
• 1 atizador de carbón
• 1 cepillo de metálico para limpiar la parrilla

Each oven comes with:
• 1 stainless steel grille
• 1 tongs
• 1 ash shovel
• 1 charcoal poker
• 1 metal brush to clean the grill

Chaque four est livré avec:
• 1 grille en acier inoxydable
• 1 pince
• 1 pelle pour ramasser les cendres
• 1 tisonnier à charbon
• 1 brosse métallique pour nettoyer le grill.

Jeder Ofen wird mit geliefert:
• 1 Edelstahl-Grillrost
• 1 Zange (Pinzette)
• 1 Ascheschaufel
• 1 Schürhaken für Kohle
• 1 Metallbürste zur Reinigung des Grills



| REF | Dimensiones / Dimensions / Maße mm Al x An x Pr. (H x W x D) | Parrilla / Grill / Grillrost mm | Produc. Kg/h | Temp. rec. cocción / Temp. Rec. Cooking / Temp. réch. cuisson / Empf. Temp. Garen °C | Pot. Equiv. / Power Equiv. / Puiss. Equiv. / Leist. Aquiv. KW | Consumo / Consum. / Consom. / Verbrauch Kg/ day / day / jour / Tag | Carga carbón / Charcoal load / Charge de charbon / Kohlenladung kg | Peso / Weight / Poids / Gewicht kg | Color / Colour / Couleur / Farbe | |
|--|---|--|-----------------|--|---|---|--|--|---|---|
| P850.50A P850.50N P850.50R P850.50B P850.50G | 620x700x555 | 585x385 | 30 | 250-350 | 4 | 10-12 | 5 | 130 | | 1 |

From €4,295.00

OVEN90 Horno brasa / Charcoal oven / Four à braise / Grillöfen



80 - 90
comensales / diners /
couverts / Gäste

Cada horno se entrega con:
• 1 parrilla de acero inoxidable
• 1 pinzas
• 1 pala recoge cenizas
• 1 atizador de carbón
• 1 cepillo de metálico para limpiar la parrilla

Each oven comes with:
• 1 stainless steel grille
• 1 tongs
• 1 ash shovel
• 1 charcoal poker
• 1 metal brush to clean the grill

Chaque four est livré avec:
• 1 grille en acier inoxydable
• 1 pince
• 1 pelle pour ramasser les cendres
• 1 tisonnier à charbon
• 1 brosse métallique pour nettoyer le grill.

Jeder Ofen wird mit geliefert:
• 1 Edelstahl-Grillrost
• 1 Zange (Pinzette)
• 1 Ascheschaufel
• 1 Schürhaken für Kohle
• 1 Metallbürste zur Reinigung des Grills



| REF | Dimensiones / Dimensions / Maße mm Al x An x Pr. (H x W x D) | Parrilla / Grill / Grillrost mm | Produc. Kg/h | Temp. rec. cocción / Temp. Rec. Cooking / Temp. réch. cuisson / Empf. Temp. Garen °C | Pot. Equiv. / Power Equiv. / Puiss. Equiv. / Leist. Aquiv. KW | Consumo / Consum. / Consom. / Verbrauch Kg/ day / day / jour / Tag | Carga carbón / Charcoal load / Charge de charbon / Kohlenladung kg | Peso / Weight / Poids / Gewicht kg | Color / Colour / Couleur / Farbe | |
|--|---|--|-----------------|--|---|---|--|--|---|---|
| P850.90A P850.90N P850.90R P850.90B P850.90G | 720x700x655 | 585x485 | 70 | 250-350 | 5,5 | 14-16 | 7 | 145 | | 1 |

From €4,875.00

OVEN140 Horno brasa / Charcoal oven / Four à braise / Grillöfen



130-140
comensales / diners /
couverts / Gäste

Cada horno se entrega con:
• 1 parrilla de acero inoxidable
• 1 pinzas
• 1 pala recoge cenizas
• 1 atizador de carbón
• 1 cepillo de metálico para limpiar la parrilla

Each oven comes with:
• 1 stainless steel grille
• 1 tongs
• 1 ash shovel
• 1 charcoal poker
• 1 metal brush to clean the grill

Chaque four est livré avec:
• 1 grille en acier inoxydable
• 1 pince
• 1 pelle pour ramasser les cendres
• 1 tisonnier à charbon
• 1 brosse métallique pour nettoyer le grill.

Jeder Ofen wird mit geliefert:
• 1 Edelstahl-Grillrost
• 1 Zange (Pinzette)
• 1 Ascheschaufel
• 1 Schürhaken für Kohle
• 1 Metallbürste zur Reinigung des Grills



| REF | Dimensiones / Dimensions / Maße mm Al x An x Pr. (H x W x D) | Parrilla / Grill / Grillrost mm | Produc. Kg/h | Temp. rec. cocción / Temp. Rec. Cooking / Temp. réch. cuisson / Empf. Temp. Garen °C | Pot. Equiv. / Power Equiv. / Puiss. Equiv. / Leist. Aquiv. KW | Consumo / Consum. / Consom. / Verbrauch Kg/ day / day / jour / Tag | Carga carbón / Charcoal load / Charge de charbon / Kohlenladung kg | Peso / Weight / Poids / Gewicht kg | Color / Colour / Couleur / Farbe | |
|--|---|--|-----------------|--|---|---|--|--|---|---|
| P851.40A P851.40N P851.40R P851.40B P851.40G | 880x900x840 | 775x655 | 100 | 250-350 | 6,5 | 16-18 | 9 | 235 | | 1 |

From €5,785.00



CLASSIC TG160

Twin Independent Grill Areas
80 cm (31.5") x 45.7 cm (18")

Total Grill Area
7312 sq cm (1134 sq in)

Weight
47 kg

Total Heat Input
20 kW

Total Propane Consumption
1.45 kg per hour

Recommended Gas Supply
19 kg Propane Cylinder
(12 hours at full rate)

Input Pressure
14.5 p.s.i. (1.0 bar) Regulator supplied and fitted

CINDERS BARBECUES

The **CLASSIC TG160** barbecue is the clear market leader and the professional's choice for a commercial catering operation. It is well known as the legendary workhorse of the industry. The TG160 has one of the largest grill areas on the market and provides high capacity for faster profits. It also folds flat for easy transport and storage.

TG160 Practical Features

- No assembly needed.
- Folds to 19cm (7 1/2 ins) flat for transport.
- Internal self-cleaning by reflected heat, saves time and effort.
- Cooking heat achieved in less than five minutes.
- High pressure burners unaffected by wind.
- Warranty for Commercial Use.
- Easy low maintenance from minimal, rugged design.
- High capacity from 'production line' open grill, for faster profits.
- Individual controls for each side of the grill.
- Economic 12 hrs full heat from one 19 kg propane cylinder.
- Excess fat collected in any disposable ring-pull can.
- Can be stored vertically on end, for the least storage space possible.
- Leg design remains stable on soft earth, also protects controls when folded.

€2,645.00 ea.



CLASSIC SG80

Single Grill Area
80 cm (31.5") x 45.7 cm (18")

Total Grill Area
3656 sq cm (567 sq in)

Weight
26 kg

Total Heat Input
10 kW

Total Propane Consumption
0.725 kg per hour

Recommended Gas Supply
13 kg Propane Cylinder
(18 hours)

Input Pressure
14.5 p.s.i. (1.0 bar) Regulator supplied and fitted

CINDERS BARBECUES

The **CLASSIC SG80** is the half-size version of our famous twin grill. Its lighter weight has made it a firm favourite for a smaller commercial catering operation. Light weight does not mean lesser quality. The same standards which make the twin grill TG160 the choice of professionals are applied equally to this handy model.

SG80 Practical Features

- No assembly needed.
- Folds to 21.5 cm (8 1/2 ins) flat for transport.
- Internal self-cleaning by reflected heat, saves time and effort.
- Cooking heat achieved in less than five minutes.
- High pressure burner unaffected by wind.
- Easy low maintenance from minimal, rugged design.
- Warranty for Commercial Use.
- Open grill for presentation and convenience.
- Economic 18 hrs full heat from one 13 kg propane cylinder.
- Excess fat collected in any disposable ring-pull can.
- Can be stored vertically on end, for the least storage space possible.
- Leg design remains stable on soft earth, also protects controls when folded.

€1,665.00 ea.

CINDERS BARBECUES



'FESTIVAL' TG160F

Twin Independent Grill Areas
80 cm (31.5") x 45.7 cm (18")

Total Grill Area
7312 sq cm (1134 sq in)

Weight
54 kg

Total Heat Input
17 kW

Total Propane Consumption
1.25 kg per hour

Recommended Gas Supply
19 kg Propane Cylinder
(13.5 hours at full rate)

Input Pressure
37 mbar (LOW PRESSURE)
Regulator supplied and fitted

CINDERS BARBECUES

The **Festival TG160F** is perfect for tented areas and built-up at large festivals, with low pressure stainless steel burners and flame supervision devices. Whilst heavier and slightly more complex in design, it meets the UK LPG Code of Practice 24 (p3-2017) for Commercial Catering Events, Street Food and Mobile Catering and is compatible with the NCASS 'QuickSafe' LPG system for temporary outdoor kitchens.

TG160F Practical Features

- Meets every aspect of the UK LPG Code of Practice 24 p3.
- No assembly needed, no separate parts.
- Internal self-cleaning by reflected heat, saves time and effort.
- Folds flat to 19 cm (7 1/2 ins) for easy transport.
- Can be stood vertically on end, for the least storage space possible.
- Leg design remains stable on soft earth and protects controls when folded.
- Cooking heat achieved in less than five minutes, fast cool down.
- High capacity from 'production line' open grill, for faster profits.
- Individual controls for each side of the grill.
- Economical 13.5 hours from one 19kg propane cylinder.
- Excess fat collected in any disposable ring-pull can.
- Warranty for Commercial Use.

€2,995.00 ea.



'FESTIVAL' SG80F

Single Grill Area
80 cm (31.5") x 45.7 cm (18")

Total Grill Area
3656 sq cm (567 sq in)

Weight
26 kg

Total Heat Input
8.5 kW

Total Propane Consumption
0.615 kg per hour

Recommended Gas Supply
13 kg Propane Bottle
(21 hours)

Input Pressure
37 mbar (LOW PRESSURE)
Regulator supplied and fitted

CINDERS BARBECUES

The **Festival SG80F** is the half-size version of our new TG160F for tented areas and built-ups. A powerful stand-alone profile centre in its own right, it can also be a finishing grill for high volume soups, stews or kitchen prepared products. Whilst maybe not as impressive as our TG160F model, its value is in its portability. This makes it perfect for small markets, sharing between clubs or moving quickly from location to location. Your vegan or vegetarian clients will also appreciate a smaller side grill to meet with their food separation requirements.

SG80F Practical Features

- Meets every aspect of the UK LPG Code of Practice 24 p3.
- No assembly needed, no separate parts.
- Lighter weight, one person operation.
- Internal self-cleaning by reflected heat, saves time and effort.
- Folds flat to 21.5 cm (8 1/2 ins).
- Fits into any 4 x 4 vehicle or even a large car boot.
- Leg design protects controls when folded.
- Cooking heat achieved in less than five minutes, fast cool down.
- Highly visible positional control.
- Very economical 21 hours from one 13kg cylinder at full rate.
- Excess fat collected in any ring pull can.
- Warranty for Commercial Use.

€1,815.00 ea.

Accessories

Our accessories are simple and robust, and designed to enhance the versatility of your catering operation.

COVERS

Cover for convenience or fold away in seconds, our elegant branded covers give you two great options! The easy slip-over covers are heavy weather resistant built with quality piping and with the Cinders Barbecues logo in red and black, on a silver background. Simple clip fastenings secure in high winds and deter curious passers-by.



€130.00 ea



€150.00 ea

DOUBLE PAN SUPPORT

The heavy duty frame drops into place at either end of the barbecue and overhangs a reserve full-size (17") 500mm deep Gastoncom pan. It also suspends a second pan above the hot grilling surface, offering tremendous versatility. Benefits include hygiene control of prepared food from kitchen to customer.



Two Pan Supports and one Flat Griddle convert the CLASSIC TG160 from a barbecue to a buffet line at minimal extra cost. (Pans not included) Fits CLASSIC models only



€235.00 ea

SINGLE PAN SUPPORT

The single pan support can be moved to either hang over the end of the barbecue or to sit above the barbecue as a dry Bain-Marie. Its advantages are that pans can be slid in and out from the side and the entire grilling surface can be cooked on when needed.

Pans not included. Fits CLASSIC models only



€150.00 ea

FLAT GRIDDLE

Constructed from 6mm thick cooking grade aluminium with beveled edges, it completely covers and converts the single grill SG80 into a flat-top. It will also slide from side-to-side on the TG160, clearing the grilling surface by reflected heat as it goes. **HIGHLY RECOMMENDED.**



Great for sliding sizzling vegetables, holding piles of fried onions, turning out pancakes, or for cooking breakfasts for early arrivals at set up.



€270.00 ea

SG80



CLASSIC

VERSUS

'FESTIVAL'

COMPARING THE 2 TYPES OF CINDERS BARBECUE

CLASSIC

OVER 35 YEARS OF
PROVEN BARBECUING
PERFORMANCE
& SAFETY

FAST & POWERFUL
- 20kW FOR TG160
- 10kW FOR SG80

RENOWNED FOR
LONGEVITY &
RELIABILITY & WON'T
LET YOU DOWN

COMPLIANT FOR
OUTDOORS &
OPEN SIDED GAZEBOS

'FESTIVAL'

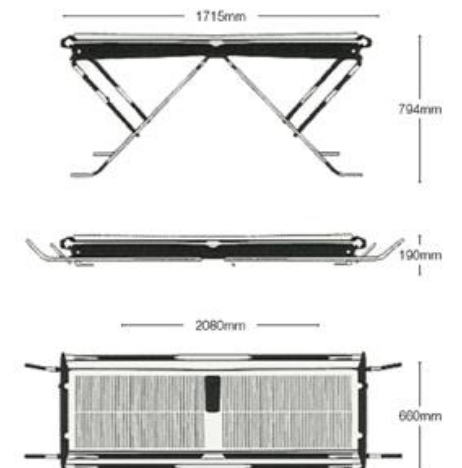
BRAND NEW SOLUTION
FOR LARGE EVENTS
OUTDOORS
& IN TENTED AREAS

PERFECT FOR LARGE
FESTIVAL USE. 17kW OF
POWER FOR THE TG160F
& 8.5kW FOR SG80F

FITTED WITH FLAME
FAILURE TECHNOLOGY

TICKS THE BOX WHEN
EVENT ORGANISERS
DEMAND LOW
PRESSURE & FFD'S

TG160





Outdoor 2021

Notes on ordering:

- * Minimum order quantities apply to all tables and chairs.
- * Shipping (from Italy) and Carriage delivery will be confirmed once quantities and delivery location is confirmed.
- * Tables do not come with a top unless specified. Table tops may be quoted separately.
- * Please contact Brodericks for any clarifications and for detailed quotations.
- * All prices quoted are ex-vat

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Special thanks to

Fiore - Corte Franca

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