

# CINDERS SLIMFOLD

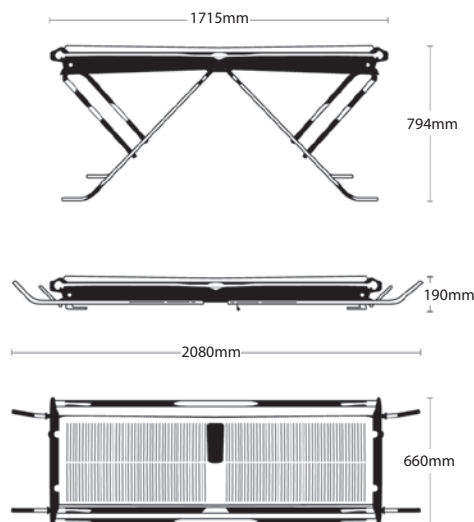
**Slimfold Caterer TG160** is the clear market leader and the professional's choice for commercial catering operations.

It has undergone continual upgrading to maintain this position and is well known as 'the legendary workhorse of the industry'.

#### Practical features include:

- No assembly necessary.
- Legs designed to stop sinking into soft mud, enabling operations in 'off road' situations.
- Cooking heat reached in less than 5 minutes.
- High pressure burners which are unaffected by wind.
- Individual controls for both sides of the grill.
- High capacity and fast throughput of food resulting in more profits.
- Excess fat is collected in a disposable ring pull can.
- Self cleaning by reflected heat. No dismantling to clean.
- Foldable to 190mm for easy transport and storage.

Folded legs protect the controls for storage upright on end.



#### Twin Independent Grill Areas

31.5" (800mm) x 18" (457mm)

#### Total Grill Area

1134 sq ins (7312 sq cms)

#### Weight

47Kgs

#### Total Heat Input

68,000 Btu/Hr (20kW)

#### Total Propane Consumption

3.2 lbs (1.45Kgs) per hour

#### Recommended Gas Supply

19Kg Propane Bottle  
(18 hours for single grill use -  
9 hours for twin grill use)

#### Input Pressure

14.5 p.s.i. (1.0bar) Regulator supplied

## Caterer TG160

Folded leg protection

