



The Grand Hall patented Crossray® infrared burner system is changing the way we grill. This revolutionary technique employs infrared burners (surface combustion burners) providing a uniform cooking surface. It cooks with the intensity of charcoal but with the convenience of gas. Crossray® is simply a better, faster and more energy-efficient way to grill. Exclusively available at Grand Hall with international patents on the technology, Crossray® technology is featured in the T-Grill, Odeon 32, Odeon 32 built-in and X-Series.

How it works

The gas burners are located in the walls of the firebox. These surface combustion burners emit infrared heat which is angled onto the cooking surface.

Even Heat

A traditional gas barbecue has hot spots and cool spots depending on where the tube burners are beneath the grill plates. With Crossray® technology the infrared rays have been positioned so the infrared heat evenly covers the entire cooking surface. Therefore the Crossray® has even heat over the grill plates with less chance of heat variance.

Efficient gas usage & hotter With traditional gas barbecues the tube burners require a large amount of oxygen for air combustion. When the burners are ignited, they suck in oxygen from outside the firebox through many ventilation holes. This lowers the inside temperature making the burners less efficient.

However, Crossray® uses surface combustion burners so there is no open flame within the firebox. Surface combustion burners require less secondary airflow to burn efficiently. Therefore the firebox has less ventilation (nearly completely sealed). Since there is only a small amount of ventilation in the firebox, there isn't the possibility of heat escaping creating a hotter firebox and a more efficient barbecue.

We have calculated that the Crossray® uses 25% less gas than a traditional barbecue to produce the same heat.

But because most consumers would enjoy a hotter barbecue, we increase the gas flow to achieve a hotter cooking surface.

Less chance of flare-up's and smoke

A traditional gas barbecue has burners located directly beneath the cooking surface, so any fat will drip directly onto the tube burner. When the fat is ignited by the flame, it can create flare-ups which can char your food and create smoke. Crossray® burners are located in the walls of the firebox so it's impossible for fat to drop onto the burners, minimising the chance of smoke and flare-up's.



For more information visit us www.thebarbecuestore.es