



CHARCOAL **and** WOOD FIRED **GRILL** **and** **OVEN**



ESTRO OVENS

WOOD OR CHARCOAL BARBEQUE OVEN AND GRILL



CONTROL THERMOMETERS

The grill doors are all equipped with thermometers for precise control of the cooking process.

INSPECTION DOOR

The doors are all equipped with inspection glass for visual control.



FIRE RESISTANT BULKHEAD

The grill drawers are equipped with glazed, fire-resistant bulk-head. This prevents smoke discharge and heat loss when the door is opened.

EXTRACTABLE BRAZIER

The brazier is located on telescopic slides. This makes building and starting the fire and cleaning the brazier simple and easy.



ADJUSTABLE BRAZIER

The brazier is adjustable up and down with a manual control. This allows a greater control of temperature.



Estro Desk 1

- 1 Grill

Estro Desk 2

- 2 Grills

Estro Pro 2

- 2 Grills

Estro Pro 3

- 3 Grills

Estro Pro 4

- 4 Grills

Estro Desk 2 +

- 1 Grill, 1 Oven

Estro Pro 2 +

- 1 Grill, 1 Oven

Estro Pro 3 +

- 2 Grills, 1 Oven

Estro Pro 4 +

- 3 Grills, 1 Oven

THE NEW GRILL/OVEN CONCEPT

IDEAL FOR GRILLING, SMOKING AND ROASTING

TELESCOPIC DRIP TRAY

This prevents drips from the food onto the floor when moving food in and out of the oven/grill.



SAFETY HANDLES

The grill doors are all equipped with safety handles featuring hermetic seals and are heat resistant.



SMOKE REGULATION VALVE ON THE FLUE

Allows the use of the grill/oven as a smoker. When the valve is closed the heat and the smoke can be held within the grill to create a smoked flavour and effect.

DRAWER GASKET

The grill draws are all equipped with a gasket to prevent heat loss and smoke discharge.



EXTERNAL HINGES

External hinges which are low maintenance and hard wearing.



DISTRIBUTORS FOR LEADING GLOBAL MANUFACTURERS

Founded in 1879, the J.L.Lennard Group is a family owned, fully Australian company which imports and distributes a range of products from world renowned manufacturers in Europe, America and Japan.

J.L.Lennard operates throughout Australia as well as New Zealand and the Pacific Islands.

COMPLETE FOOD EQUIPMENT SOLUTIONS

J.L.Lennard undertakes a thorough process to assist in finding the most suitable solution to your requirements. From the initial face-to-face consultation, through to development and implementation of the right equipment to meet your expectations, we also look after all training needs as well as providing responsive after sales service and preventative maintenance programs. We have service technicians in each of our branches along with spare parts to ensure all equipment supplied by us is always in peak operating condition.

AFTER SALES SERVICE AND SPARE PARTS

What sets J.L.Lennard apart is our technical support. The vast experience of our technical and engineering team means that customers have fast access to technical support here in Australia, irrespective of where in the world their equipment was manufactured.

TECHNICAL SUPPORT FOR FOOD EQUIPMENT

J.L.Lennard Food Equipment offers a complete National Service structure:

- 24hr / 7 days per week coverage
- Factory trained company technicians
- Parts - stocked service vans
- Fully trained regional service agent coverage
- Operational training on-site or at State training venues
- Preventative maintenance servicing
- Automatic mailer system for consumable items.

AUTHORISED DEALER



J.L.LENNARD
ESTABLISHED 1879

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