

Why Choose Christie

PERFORMANCE

POWER/ENERGY BALANCE

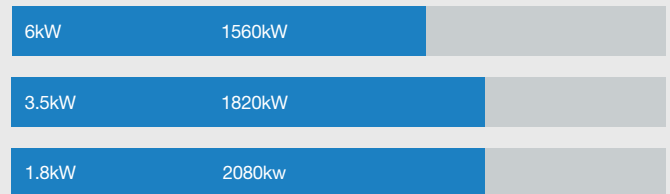
Christie invented the public barbecue in 1965. We have developed unmatched expertise in barbecue technology during 55 years of continuous product development. Our products are engineered for the ultimate food hygiene and energy efficiency. We carefully balance the power input to ensure that every part of the cooking surface, including the walls of the grill plate, quickly reaches and maintains the ideal cooking temperature. This sterilisation process kills harmful bacteria and ensures that the entire hotplate never falls below the pre-set temperature required for good food hygiene.

Under real-world conditions, our 3.5kW high-efficiency electric cooktop achieve the optimum balance between power consumption and cooking performance.

Tonnes of Co2 per annum



Electricity Consumption per annum



ENERGY EFFICIENCY

We design Christie barbecues for energy efficiency and the ultimate barbecue user experience. We are committed to environmental sustainability and ensure that our products use the minimum gas or electricity while still being powerful enough to grill meat properly.

Public barbecues are used mostly by groups of five to seven people, so cooktops must be large and powerful enough to cook large quantities of food quickly, without compromising on energy efficiency.

Our cooktops strike the optimum balance between size, power, and function. The grill plate design plays a crucial role in barbecue energy consumption, cooking performance, and hygiene. Critical factors that influence energy efficiency include:

- the grill plate material
- the mass of food being cooked and
- the amount of energy that can be delivered to that mass
- the ability of the mass to spread and store heat; and
- the ability of the temperature sensor (thermistor) to control the cooking surface temperature

This balance between power and energy consumption, combined with our unique hotplate technology and control systems, ensure Christie barbecues consume the minimum amount of energy while repeatedly cooking large quantities of food safely and quickly.

A gas barbecue with a pilot light will consume a 9kg bottle of gas in approximately two weeks, without being cooked on. We developed a proprietary burner and revolutionary control system that eliminates the need for a standing pilot light, to make also our gas barbecues as efficient as possible.



INDEPENDENT STANDARDS TESTING

All Christie barbecue products are independently tested to the relevant Australian Electrical or Gas Safety Standards. All Christie barbecues are independently tested to the relevant Australian Electrical or Gas Safety Standards and certified by the relevant Authorities (copies of certificates are available). Our products are also independently tested to ensure they meet the Electro-Magnetic Compatibility standards for Interference that came into effect on 1 January 1999.

USER EXPERIENCE

We design Christie CC2 Cooktops for the ultimate user experience. Our patented control system is safe and straightforward to use, with just one multifunction button and one indicator light.

Pressing the start button initiates a pre-heat cycle to sterilise the grill plate while heating it to cooking temperature. The system then commences a pre-set 20-minute cooking cycle - enough time to cook a grill plate full of food with our powerful cooking technology. If cooking is finished before the cycle is complete, the same will turn off the appliance. The indicator light flashes during pre-heating and steady on during the cooking cycle. The cooktop emits an audible beep, attracting the users' attention when starting, stopping, and when pre-heat is complete.

SERVICEABILITY

Christie barbecue cooktops are easy to service. We recognise that in-field servicing can be costly and that relevant expertise is not always available. Our appliances are therefore quick and straightforward to service using a range of easy-to-fit modules. CC2 cooktops are lightweight, and the stand-alone, drop-in design means you can easily remove the entire appliance to replace or service comfortably.

We provide spare parts and dedicated technical support for a minimum of 10 years on all Christie barbecue models. We also carry parts for some older units. Our friendly support team is available to help you with all installation, service and inspection enquiries.

RELIABILITY

Christie barbecues are manufactured in Australia from quality materials for ultimate reliability. We use only the best available components, and our commitment to continuous innovation and high manufacturing standards ensures complete reliability. All parts are tested during manufacture, then tested again once the appliance is assembled, before being packed for dispatch.

SAFETY and HYGIENE

CHRISTIE SAFETY CONTROLS

Public barbecues are free to use and operated by pressing a button. To avoid accidental or mischievous ignition, we developed a safety control that requires the button to be pressed and held for six seconds before the barbecue will start heating. Repeatedly pressing the button will not start the unit. CC2 Cooktops can also be turned off by pressing the START/STOP button for approximately 3 seconds.



ABOVE-BENCH AUDIBLE and VISUAL OPERATION INDICATORS

The START/STOP button and indicator light on our CC2 Cooktops are located on the cooktop fascia. We positioned the button conveniently above the benchtop, out of reach of small children.

In addition to a visual coloured light indicators, our barbecue cooktops emit an audible signal to alert the user whenever there is a change in operating mode. This way, users always know what the barbecue is doing.

AUTOMATIC STERILISATION CYCLE.

Barbecue cooking surfaces must be pre-heated to kill potential bacteria and organisms before use. Christie CC2 cooktops immediately enter into a sterilisation mode when started. During this time, the indicator light will flash. The light will remain on continuously when the barbecue is ready for safe cooking.

MONO-PRESSED HOTPLATE

We press our grill plates from a single sheet of 90% recycled, high-grade stainless steel. Fabricated or welded plates may have crevices or gaps around the outer edge of the cooking surface. These crevices cannot be adequately cleaned and may harbour harmful germs and bacteria. Low-grade stainless hotplates can also rust, thus posing a significant health risk.

CHILD SAFE DESIGN

The bench height of every Christie cabinet meets relevant safety standards and reduce the likelihood of small children touching the hot plate. We also design our cabinets to eliminate protrusions, ledges, or other climbing aids, to reduce the possibility of a child climbing on top of the benchtop.

Our cooktop grill plates are isolated from the benchtop to prevent heat transfer. The cooktop also allows heat inside the cabinet to escape and keep the benchtop cool. All our benchtops have a minimum 100 mm protection zone around the cooktop to prevent children and users from accidentally touching it.

Christie benchtops have rounded corners with glass-reinforced nylon inserts, to soften any potential impact and reduce the risk of injury.

WARNING LABELS

All Christie barbecues carry prominent, non-textual warning symbols to alert users against touching the hotplate.



INSULATED HOOD

A Christie barbecue hood is available to improve cooking performance further and reduce energy consumption. They offer a surface that will remain cool to the touch while the cooktop is hot – both during cooking and afterwards.