

**BARBEQUES
GALORE**

How do you BBQ?



A WHOLE NEW WORLD OF BARBEQUES. SUMMER 2007.

THAT WAS THEN

According to popular folk-lore, the first barbeque in Australia was invented by a farmer who, in a moment of sheer genius, decided to throw an old plow disc on a fire and top it with sausages. Simple but effective. Further pioneering strides occurred when a thick, steel plate was propped up by concrete blocks over a fire. This building site brainchild eventually evolved into the classic backyard cement block barbeque, a sturdy beast that was impossible to clean and terrifying to light. Today's barbeques bear little resemblance to their pioneering fore-fathers. We think that's a good thing because our expectations, when eating and entertaining outdoors, have come a long way.

THIS IS NOW

Our tastes in food have changed, the barbeques we cook on have changed and, dare we say it, the guys standing at the barbeque have changed. That's why when you walk into Barbeques Galore you'll discover a whole new world of barbeque entertaining. We have impressive barbeque islands with stylish granite bench tops, barbeques with built-in fridges and polished sinks with fancy taps with extendable nozzles. These innovative ideas reflect our desire as a nation to spend as much time as we can outdoors, and eat very well when we do. It also means that however you like to cook, whatever your culinary ambitions, we have a barbeque to suit.

WE'VE BUILT OUR BARBEQUES ON KNOWLEDGE

Barbeques Galore has been in the business of barbeques longer than anyone in Australia – 30 years to be exact. Naturally, over that time, we've gained invaluable knowledge on all things to do with Australia's great barbeque tradition. In fact, we've made it our mission to learn as much as we can about barbequing and outdoor entertaining.

Everything you'll see in this brochure or inside a Barbeques Galore store is a culmination of the years of learning and hard work. So no matter how you barbeque, if you're looking for guidance, see the people who know more about barbeques than anyone else in Australia – us.



Q2. Stainless Steel or Cast Iron Cooktop?

Everyone has their own unique barbeque cooking style and preference in cooking surface. Stainless steel lets you forget about rust and cleans up more hygienically than any other surface. Traditional cast iron holds and conducts heat more evenly. Vitreous enamelled cast iron has a tough, low maintenance ceramic coating. Let us help find the right cooktop for you.

Look for these icons



Q1. Gas or Charcoal?

A favourite with barbequing purists, charcoal is handy, cheap and portable and offers that traditional camp fire taste. Cooking with gas will give you that strong, consistent flame and starting up is quick and easy. You'll also have more control, and cleaning will never be a problem. A lot of our barbeques can even be converted to run on natural gas which has lower running costs, and you'll never have to worry about making that mercy dash to fill your empty gas bottle.

Look for these icons



Acts like an electrical circuit breaker for your gas bottle, to shut down the gas flow if necessary. Can be used anytime to quickly detect leaks.

Q3. Cart, Build-In or Island?

Three questions:

- Where do I entertain?
- Where should my barbeque go?
- Is my backyard an outdoor room?

Whatever the backyard and whatever the budget, we have a barbequing solution that will meet the toughest cooking demands and fit perfectly into any outdoor entertaining area. Whether you're after a portable barbeque, a mobile cart, a do-it-yourself build-in or even a custom made island you can be sure that we have the selection for you.

Q4. Baked Enamel or Vitreous Enamel?

Steel is a great material to make a barbeque firebox with, but it needs a coating to prevent rust. Paint, baked enamel or powder coatings are reasonably inexpensive, however the barbeque firebox then has a limited life span. We recommend vitreous enamelled steel. Tough ceramic is fused onto steel at over 800 degrees Celsius. It won't burn or scratch off, it's easy to clean and it maintains its looks year after year.

Look for this icon

Q5. Flat Top or Roaster?

If it's flavour and tenderness you're after, then a roasting hood is a must. You can roast, bake, steam, smoke and even rotisserie cook. Your food will taste great because the hood will trap the heat, flavour and moisture. Trapping heat saves money and gas too. In particular, using a hood for indirect cooking lets you cook slowly, intensifying flavour without burning the food (see below).

Ⓜ The heat source (gas burners or charcoal) is to the side of the food, and the hood is closed to keep in the heat and flavour. Ⓜ Circulating heat works much like a convection oven, so there's no need to turn the food.

Look for this icon

Q6. Hotplate or Grill?

It really is a question of taste. The Aussie hotplate is easy to use, simple to clean and super safe because there's no chance of flare-ups. It's versatile and perfect for eggs, pancakes, seafood and for "searing" steaks, before transferring to the grill. On the other hand, there really is no substitute for that unique "flame grilled" flavour. Food cooked on a grill has a distinctive taste from juices that drip from the food and vapourise back up the grill. If you want the best of both worlds, we supply barbeques with a blend of hotplate and grill. Now that's service.

INTRODUCING OUR CULINARY AMBASSADOR

Exciting news. We have enlisted the services of Ben O'Donoghue as our culinary ambassador. Ben is known as the host in the popular ABC series "Surfing the Menu" and is one of Australia's most entertaining and innovative barbeque chefs. Ben loves to use fresh ingredients from the places he visits to create mouth-watering meals. And just like Barbeques Galore, he's a "friend in the know" and will provide you with hints and tips on how to get the very best flavour from the food you barbeque. You'll find them generously sprinkled throughout this book. If you want to know more visit www.barbequesgalore.com.au

Barbeque it. And they will come.

"I've been totally blown away with the barbeques I've seen at Barbeques Galore. I've tried almost all of them and my machine of choice would have to be the Grand Turbo.

I'm not kidding when I say that what you can bake, grill, sauté, rotisserie, smoke, sear and toss on that thing is unlimited. With one of these you'll be making up excuses to be eating outdoors."



Have a question that's not here? If you need to know more, specifications and facts on every product in this catalogue can be downloaded from our website along with all store locations and details. Visit www.barbequesgalore.com.au



GRAND TURBO 6 WITH REAR BURNER ON CART



Stainless steel smoker drawer



Natural gas option



Infra-red rear burner



Commercial grade stainless steel



GRAND TURBO 6 WITH REAR AND DUAL SIDE BURNERS ON CART



Cylinder drawer



Double side smoker and rotisserie



Build-in option



Commercial grade stainless steel

There's more than one way to cook.

"A great chef doesn't have only one way of cooking, that's for sure! That's why I love a barbeque that let's you grill, fry, roast, bake, smoke, rotisserie cook - even prepare sauces. So take advantage of the range of features to develop your own gourmet creations!"



Take Australia's finest barbeque to a new level and customise your Grand Turbo with your own unique outdoor island. Modular design lets you choose your own layout of cabinets, drawers, sink, corners, barbeque... even a beer keg! Hunter Island cabinets are quality marine grade stainless steel and bench tops are solid granite for superior durability and performance.

Displayed at selected stores only



GRAND TURBO 6 WITH REAR AND DUAL SIDE BURNERS ON HUNTER ISLAND



10 year warranty



All metals shield coating



Natural gas option



Infra-red rear burner



Rotisserie



Cast stainless steel burners

Grand Turbo

GRAND TURBO SERIES

When it comes to barbeques (or outdoor kitchens for that matter), our commercial grade stainless steel Grand Turbo is the ultimate outdoor entertaining statement. Australia's most prestigious barbeque sets the standard with unparalleled performance and design, that's envied by barbequing enthusiasts everywhere. When you want the very best outdoor cooking experience, think Grand Turbo, because like everything in life, there is no substitute for quality.

The most highly evolved barbeque in Australia.



A. Unique Cast Stainless Steel Burners. B. Slide Out Cylinder Drawer with Digital Contents Gauge ensures that you will never run out of gas (LP model only). C. Infra-Red Rear Burner and 240V Stainless Steel Rotisserie will ensure that you cook the perfect roast providing juicy, more moist and flavourome results. D. Integral Smoker Drawer ensures that your Grand Turbo is the ultimate entertainer.

GRAND TURBO 6 WITH REAR AND DUAL SIDE BURNERS ON GRANITE TOP ISLAND

The Grand Turbo literally bristles with innovative cooking features including an infra-red rear burner, 240V stainless steel rotisserie, integral smoking drawer with dedicated burner control, slide out gas cylinder shelf with contents gauge and a 10 year firebox warranty with double wall construction. This is the ultimate barbequing experience, no question.



Stainless steel smoker drawer



Natural gas option



All metals shield coating



10 year warranty



Commercial grade stainless steel



ELITE SERIES

The Turbo Elite is elegant, powerful and perfectly suited to the passionate cook. Tried and proven Turbo barbeque technology and the latest in stainless steel double skin roasting hoods, stainless steel cooking grills, hotplate and flame tamers puts you a cut above the rest. Little wonder that Turbo has been one of the most popular models in the Australian barbeque market for over 20 years.

For those who refuse to compromise.



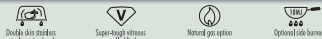
A. Commercial Gauge Double Skin Stainless Steel High Dome Roasting Hood. B. Precision Hood Thermometer for the perfect roast. C. Stainless Steel Hotplate, Grills and Rack Tray with Ceramic Vapouriser System for healthier, tastier and more hygienic results. D. Turbo Flame Thrower Ignition System lights any burner, first time, every time.

TURBO ELITE 4 ON CART

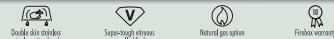
The Turbo Elite Series is not only a showpiece, it offers a wide range of cooking opportunities. It has a stainless steel warming rack and ceramic vapouriser system for healthier results, vitreous enamel firebox for low maintenance and clever folding shelves for compact storage. There's also an optional side burner and a 10 year firebox warranty.



TURBO ELITE 3 ON PEDESTAL



TURBO ELITE 5 ON CART

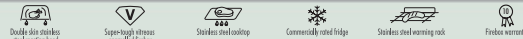


Trap in the big BBQ flavour.

"You won't see a top chef cook in an oven with the oven door open. Close the hood on your bbq and the trapped heat, moisture and vapours will intensify food flavours without burning. The Turbo Elite hood has a double skin so it works very effectively, saving you fuel, staying touch-safe and tempting taste buds every time it's fired-up."



TURBO ELITE 5 ISLAND



Want to enjoy the prestige of a granite benchtop outdoor cooking station without having to commission a builder to install it? This "turn-key" island solution is tailor-made for a Turbo barbeque and includes a tap with extendable hose, sink and a commercially rated fridge. It offers maximum convenience and definitely delivers maximum effect.

A classic performer that exudes style.



A. Unique Turbo Gas Manifold System puts you in control. B. Vitreous Enamelled Warming Rack. C. Vitreous Enamelled Hood and Temperature Gauge ensures every roast is moist and tender. D. Vitreous Enamelled Cast Iron Grills and Rock Tray with Ceramic Vapourisers.

TURBO CLASSIC 5 ON CART

The Turbo Classic series provides an uncomplicated, user-friendly approach to barbequing. From a quiet Sunday roast to large family get-togethers, the Turbo Classic will never miss a beat and will always meet your needs. It's durable, powerful and features classic, solid design qualities.

- Super-tough vitreous enamel
- Vitreous enamelled cast iron cooking
- Natural gas option
- Flame thrower ignition
- Firebox warranty



CLASSIC SERIES

We call this the Turbo 'Classic' for a good reason. The high performance components and low maintenance black vitreous enamel finish doesn't show stains and is easily cleaned. Other features include an optional side burner for carts and pedestals, flame thrower ignition on every burner, integral windshield to reduce splatter and a 10 year warranty on the firebox.



- TURBO CLASSIC 5 ISLAND**
- Super-tough vitreous enamel
 - Vitreous enamelled cast iron cooking
 - Commercially rated fridge
 - Flame thrower ignition
 - Firebox warranty

Where there's smoke there's flavour.

"Chefs all over the world will tell you that using wood smoke can provide an extra, awesome flavour dimension. However, most restaurant kitchens (unlike an outdoor barbecue) can't generate the heat and smoke to fully develop that distinct flavour. Use wood chips, a smoker box, smoke 'em up and savour the flavour!"



- TURBO CLASSIC 3 ON PEDESTAL**
- Super-tough vitreous enamelled cooking hood
 - Vitreous enamelled warming rack
 - Natural gas option
 - Vitreous enamelled cast iron side burner



- TURBO CLASSIC 4 ON CART**
- Vitreous enamelled cast iron cooking
 - Vitreous enamelled cast iron rack tray
 - Built-in option
 - Vitreous enamelled cast iron side burner



STRADA 4 ON CART WITH SIDE BURNER

Strada has all the latest cooking features in a gleaming stainless steel package. Create any cuisine with the stainless steel grills, cast iron hotplate, infra-red rear burner with motorised rotisserie and hideaway side burner.



Stainless steel construction



Glider drawer



Rotisserie



Infra-red burner



APOLLO 5 ON CART WITH SIDE BURNER

Want to be the Head Chef in your own backyard? The Apollo's commercial kitchen quality and styling put you in charge. The stainless steel construction, infra-red rear burner and stainless steel hotplate and grills will perform reliably for years to come, backed by a 10 year firebox warranty.



Dual-sided burner



Infra-red burner



240V rotisserie



Infra-red burner

It's time you enjoyed authentic spit-roast cuisine.

"Only a select handful of gourmet restaurants have the equipment and expertise to serve authentic spit roast cuisine. You can enjoy that same gourmet experience when you use a barbecue with an infra-red burner, rotisserie and hood. These combine to deliver radiant heat for texture, self-basting for juiciness and convected heat for mouth-watering tenderness."

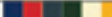


Available October 2007.



ALFRESCO 5 ISLAND

Just some of the colour options available



Stainless steel hood



Super-quick wireless universal firebox



Wireless assembled rotisserie



Infra-red rear burner



Rotisserie



Cast stainless steel burners

Not only does this barbecue look impressive, you can make it blend perfectly with your backyard theme. In an exciting innovation for Barbeques Galore, the Alfresco 5 Island can now be powder-coated to match an incredible 120 colour options. Just think of the possibilities.

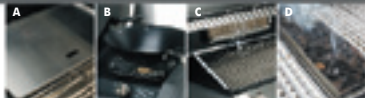


SELECT SERIES

The Turbo Select is one of a kind. Combining distinctive styling with state-of-the-art features, quality materials and robust construction it will be the focal showpiece of any party.



For the natural born entertainer.



A. Stainless Steel Hotplate, Grills and Rack Tray with Ceramic Vapouriser System. B. Powerful Side Burner in a convenient hideaway compartment. C. Cook lean and healthy meat without losing any flavour with the Infra-Red Rear Burner and 240V Stainless Steel Rotisserie. D. Removable Stainless Steel Smoker Tray.

TURBO SELECT 6 WITH REAR BURNER ON SIDE BURNER CART

Stylish outdoor entertaining is the name of the game with the Turbo Select. The cooking surface, double skin roasting hood and control panel are all fully stainless steel. The infra-red rotisserie burner and powerful 240V motor let you achieve ambitious meals. There's also a 10 year warranty on the firebox.



Double skin roasting hood



Super-quick wireless universal firebox



Infra-red rear burner



240V rotisserie



Integrated side burner

Cordon Bleu

CORDON BLEU SERIES

Looking for a versatile barbeque? Look no further. The family favourite Cordon Bleu offers a vitreous enamel frame that is designed to out-last most other materials. The flame thrower ignition lights first time, every time and the cast iron ceramic flame tamer system ensures you can create that perfect barbeque flavour time after time.

There's nothing you can't achieve.



A. Timer and Alarm let you concentrate on your guests instead of cooking times. B. Window Flaring Hood with Warning Rack allows easy viewing without losing any heat. C. Cast Iron Hotplate and 'w' Grills with Ceramic Flame Tamers. D. Flame thrower ignition lights first time, every time.

CORDON BLEU 6 ON DELUXE CART

If you like to display a lot of style in the way you cook, then this is definitely the barbeque for you. The deluxe hotplate, unique 'w' grill, baking dish with lid are all cast iron for even heat and durability. It also has a window hood to see what's cooking, a timer alarm to take the worry out of cooking and preheat times, and it can be supplied to run on natural gas to save you time and money.



Conventional gas stainless steel

Cast iron hotplate with 'w' grill

Flame thrower ignition

Finishes warranty

Optional side burner



CORDON BLEU 4 ON HARDWOOD TROLLEY



Superior vitreous enamel

In-built timer

Flame thrower ignition

Optional side burner



CORDON BLEU 3 ON DELUXE PEDESTAL



Superior vitreous enamel

In-built timer

Flame thrower ignition

Optional side burner

Have four dishes on the go at the same time.

"The confident barbeque chef can prepare multiple dishes using different cooking methods, simultaneously. The Cordon Bleu 6 has independent cooking zones that give the same control as I would have in a professional kitchen. I'm able to have four different dishes including the wok, on the go at the same time."



CORDON BLEU 4 ON CART



Superior vitreous enamel

Cast iron hotplate with 'w' grill

Finishes warranty

Optional side burner



CORDON BLEU 4 ON DELUXE CART



Conventional gas stainless steel

In-built timer

Chrome-plated warming rack

Vitreous enamel lid frame

BeefMaster

Rediscover the simple pleasure of outdoor cooking and entertaining with a brand you can trust. Beefmaster is Australia's favourite choice for the backyard barbie. The super-tough vitreous enamel firebox, flame thrower ignition and solid cast iron cooktop will serve you well.



BEEFMASTER 4 ON CART WITH SIDE BURNER



Hood for indirect cooking



Super-tough vitreous enamel



Vitreous enamel lid flame burner



Integral side burner



BEEFMASTER PREMIUM 3 ON PEDESTAL



Stainless steel roasting rack



Super-tough vitreous enamel



Firebox warranty



In-built timer



BEEFMASTER PREMIUM 4 ON CART WITH SIDE BURNER



Stainless steel roasting rack



Firebox warranty



In-built timer



Integral side burner



BEEFMASTER PREMIUM 6 ON CART WITH SIDE BURNER



Stainless steel roasting rack



Super-tough vitreous enamel



Natural gas option



Integral side burner

Blue Ember

Picture this, the roast chicken is self-basting on the motorised rotisserie, a haze of aromatic hickory smoke is drifting from the integral smoker box and your own secret recipe cajun sauce is simmering on the side burner. You're in control, you reach for a coldie, no need to step inside, just use the built-in bottle opener. Perfect!

Feel the attraction of the Blue Ember.



BLUE EMBER 3 WITH SIDE AND REAR BURNERS ON PEDESTAL

It's new, it's classy, and it has everything a barbeque twice its size should have. The Blue Ember will have you wondering why someone didn't think of it sooner. It punches above its weight with an array of features that not only look the part but also provide you with an incredible outdoor cooking experience. Treat yourself and experience the perfect blend of form and function.



Adjustable vitreous enamel grill



Searer box



Intra-rod rear burner



Rotisserie



Integral side burner



Celebrate the outdoors in style.

The setting you create outdoors is essential to completing the picture for complete outdoor living. The barbeque is important, but it's also imperative to create a comfortable, chilled-out environment for friends and family to relax while you weave your magic over the grill. We have aluminium, wicker and timber to suit all outdoor spaces whether it's a balcony, a courtyard or a gazebo.

PORTO 3 PIECE LOUNGE SETTING
Also available 5 piece 150cm round granite-top dining setting with lazy susan.



EDEN 9 PIECE DINING SETTING

Range of cushions available and sold separately.



200cm x 90cm table



Seater



Timber warranty



Handwoven wicker



EUROPA 4 PIECE WICKER LOUNGE SETTING

Also available 5 piece lounge setting with extra ottoman.



Seater



Frame warranty



Handwoven wicker



ETRO 7 PIECE WICKER DINING SETTING

Tempered glass table top with aluminium and wicker frame. Chairs include mocha cushions.



120cm x 90cm table



Seater



Tempered glass



Cushion chair



Handwoven wicker



BELLA 7 PIECE DINING SETTING

Also available 9 piece 150x150cm square setting and 9 piece 220x105cm setting.



180cm x 105cm table



Seater



Frame warranty



Rust resistant



Stackable chairs



JASMINE 7 PIECE DINING SETTING

Also available 9 piece 210x100cm dining setting, 5 piece casual setting and sunlounger.



180cm x 100cm table



Seater



Australian Jute



Optional sunlounger



JASMINE 5 PIECE CASUAL SETTING

Also available 7 piece 180x100cm dining setting, 9 piece 210x100cm dining setting and sunlounger.



Seater



Timber warranty



Australian Jute



Optional sunlounger



CUBA 7 PIECE DINING SETTING

Also available 3 piece casual setting, 5 piece 90x90cm setting, 7 piece 180x100cm setting, 9 piece 210x100cm setting, 9 piece 150x150cm setting, sunlounger and sun swing. Available in mocha and black (as pictured).



DUBAI 7 PIECE DINING SETTING

Also available 9 piece 210 x 106cm setting, sunlounger and sun swing.



YESNA 9 PIECE DINING SETTING

Also available 7 piece 183x106cm setting. Available in parchment or kalahari (as pictured).



CAPPONI 9 PIECE DINING SETTING

Also available 7 piece 180x90cm setting, 9 piece 210x105cm setting and sunlounger. Available in blue or green (as pictured).



SABA 7 PIECE DINING SETTING

Also available 7 piece 180x90cm padded setting, 9 piece 210x90cm sling setting, 9 piece 150x150cm sling setting, 9 piece 210x90cm padded setting and 9 piece 150x150cm padded setting.



Create an oasis of your own.

Whether it's aluminium, timber or wicker, you can be sure that the outdoor setting you choose is stylish for any occasion and reliable enough for Australia's toughest conditions.



AMBASSADOR 7 PIECE DINING SETTING

Also available 5 piece 110cm round dining setting, 5 piece casual setting and sunlounger.



TEMPO 9 PIECE DINING SETTING

Also available 7 piece 180x105cm setting and 9 piece 150x150cm setting.



DANTE 9 PIECE SETTING WITH EXTENSION TABLE

Also available 7 piece 180x100cm setting.



BELLAIR 9 PIECE OCTAGONAL DINING SETTING

Also available with mid-back or folding chairs and 210x100cm table or 210x150cm table. Optional layo susan, sunlounger with drinks tray and park bench.



PORTO 9 PIECE DINING SETTING

Also available 5 piece 110cm round spray stone table top setting.



Extra ingredients to entertain in style.

ANTHÉA MOONLIGHT CANTILEVER UMBRELLA

Large 3.3m canopy with built-in light for night time entertaining. Includes protective outdoor cover. Colours include black, brown dobbie, grey or natural (pictured).

OMEGA MARKET UMBRELLA

Great cantilever umbrella with 2.7m canopy.

PATIOMASTER GAS PATIO HEATER WITH BUILT-IN LIGHT

Illuminate and heat your outdoor barbeque entertaining area with this stylish gas patio heater.

COMO MARKET UMBRELLA

2.7m canopy with solid timber frame. Colours include natural, navy, khaki or black (pictured).

BARBEQUE – RAIN, HAIL OR SHINE.

For those of us who love entertaining outdoors, outdoor heating and umbrella shade is essential to make the most of your barbeque entertaining area all year round. We have a wide range of gas and solid fuel heating solutions as well as cantilever and market umbrellas in various sizes depending on your entertaining needs.

MAXIHEAT GAS TABLE TOP HEATER

Output 12MJ.
Also available in stainless steel.

PATIOMASTER FLEX PATIO HEATER

Auto ignition, output 45MJ, gas bottle not included.

GAS AREA HEATER

Output 35MJ.
Powder coat finish.
Also available in stainless steel.

BRAZIER OUTDOOR FIREPLACE

3 styles available.

For the barbeque chef who has everything.

BE ADVENTUROUS.

You'll find a multitude of innovative products that will improve your "grill skills" and impress your guests at the same time. Give your cooking a distinctive flavour with our one-of-a-kind Texas Smoker. Be a crowd pleaser with our Viking Stainless Steel Spit Roast, and be a little adventurous with our innovative Big Green Egg.

VIKING STAINLESS STEEL SPIT ROAST BBQ

Cook up an impressive feast for all your family and friends. Handling up to 20kg, this spit roast is feature packed with 304-grade stainless steel, 3 cooking grills and a powerful 240V fan cooled motor.

TEXAS SMOKER BBQ

The unique offset firebox feeds hot smoke into the main chamber for Texan style smokey cooking. Both the firebox and the main chamber can be used directly for traditional style barbeques as well.



BIG GREEN EGG

Traditional ancient Japanese Kamado design, combined with modern American ceramic construction has created the world's best smoker and grill. Once you've tasted the results, you'll become an "egg-head". Check out our range of "eggcessories" as well.



Large range of accessories



Number one for spare parts!



If you need to know more, specifications and facts on every product in this catalogue can be downloaded from our website along with all store locations and details. Visit www.barbequegalore.com.au

BARBEQUES GALORE

How do you BBQ?

Convenient Cooking.

For your convenience, Barbeques Galore provides a 6-week lay-by service. Terms and conditions apply.

We deliver and assemble*.

We can arrange delivery and assembly for your new barbeque, outdoor setting or heater at a time that is convenient for you. It's just another way of offering you the best possible service to get you entertaining sooner.



The easy way to get cooking quicker.

With our interest free terms you'll pay no deposit, no interest and no repayments for 12 months* on our huge range of barbeques, outdoor furniture and heaters.



Looking for the perfect gift?

You can't go wrong with a Barbeques Galore Gift Card. They're perfect for any occasion and redeemable in any of our stores nationwide.

Barbeques Galore are continually striving to improve and update our range of barbeques, furniture, outdoor heaters and accessories. We reserve the right to change specifications without notice. Some products may not be available in all of our stores. Accessories where pictured are not included. Gas cylinders are additional for all gas appliances. (Printed August 2007).

Australian Capital Territory

FISHWICK

New South Wales

ALBURY • ARMDALE • ARTARMON • BALLINA • BANKSTOWN
BEGA • BOWRAL • BROOKVALE • CAMPBELLTOWN
CARINGBAH • CASTLE HILL • CASULA • COFFS HARBOUR
DUBBO • ERINA • FORSTER • GOULBURN • GRIFFITH • HORNSBY
KOTARA • LISMORE • MAITLAND • MOORE PARK • MOREE
NOWRA • PENRITH • PORT MACQUARIE • PROSPECT • TAMWORTH
TAREE • TWEED HEADS SOUTH • WAGGA WAGGA • WARRAWONG

Victoria

BALLARAT • BENDIGO • CLAYTON • FOUNTAIN GATE • GEELONG
HOPPERS CROSSING • HORSHAM • HIGHPOINT • KNOX CITY
MOORABBIN • NORTHLAND • NUNAWADING • RICHMOND
SHEPPARTON • WARRNAMBOOL

South Australia

MARION • MILE END • MODBURY

Queensland

ASPLEY • BUNDBERG • BUNDALL • CABOOLTURE • CAIRNS
CAPALABA • FORTITUDE VALLEY • GYMPIE • HERVEY BAY
JINDALEE • KAWANA WATERS • LOGAN • MACKAY
MT ISA • NORTH ROCKHAMPTON • ROMA • TOOWOOMBA
TOWNSVILLE • THURINGOWA • WOOLLOONGABBA

Western Australia

ALBANY • BUSSELTON • BUNBURY • CANNINGTON • ESPERANCE
GERALDTON • JOONDALUP • KALGOORLIE • MANDURAH
MYAREE • MORLEY • OSBORNE PARK • ROCKINGHAM

Tasmania

HOBART • LAUNCESTON

Northern Territory

AUCIE SPRINGS • DARWIN

*Finance Terms & Conditions: Conditions of 12 Month Interest Free Payment Deferred. Available to approved applicants or existing Creditline. Buyer's Edge or Barbeques Galore does not replace existing credit card transactions over \$500. This notice is given under both the Creditline and Buyer's Edge conditions of use (as applicable) which specify all other conditions of this offer. Interest and payments payable after the interest free and payment deferred period. Establishment fee, account service fee and charges are payable. GE Creditline is a credit facility provided by GE Finance Australia Pty Ltd (ABN 88 000 015 485) trading as GE Money. GE Mastercard and Buyer's Edge are credit facilities provided by GE Capital Australia (ABN 42 008 983 588), trading as GE Money. *Delivery and assembly. A fee applies for delivery and assembly service. Ask your local store for details.

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