



[ABN: 36 621 374 865](https://abn.gov.au/abn/36621374865)

Introduction and About JAGRD

JAGRD (pronounced jagged) Wood Fired loves working with fire and the outdoors, encouraging the gathering of family and friends around great BBQ food.

Plus provides flames and warmth, all year round!!

Glenn and Jules are partners in JAGRD Wood Fired. Working for over 11 years professionally with wood fire equipment; from catering, to design and teaching the art. Beginning in Victoria, across the border to Kununurra, Albany and back again.

This has given JAGRD the opportunity to speak with likeminded people, hearing again and again what they wanted to have available in their own backyards, it was a resounding "Australian made please!"

They want the Aussie strength in product, trust and reliability, but more so, they want to support local Australian businesses and want to shop with those that do the same, this desire has never been stronger with backyard BBQers...

The Original JAGRD Smoker-Wood Fired Pizza Ovens are

- ✓ For those that want it all-natural wood fired and charcoal fuelled BBQ at home, café, club, pub or restaurant
- ✓ For those that love cooking in the great outdoors
- ✓ For those that have a small footprint to fill





JAGRD Smoker-Wood Fired Pizza Ovens Are:

- ✓ **Versatile** - Cooking Anything from Roasts, Breads, Cakes, Puddings Biscuits, Pizza
- ✓ Cold Smoker
- ✓ Low and Slow American Style Smoked Meats

- ✓ **Mobile** - Coming on its own Sturdy Trolley with Heavy Duty Casters
- ✓ 260kg in weight moves smoothly for easy relocation
- ✓ remove castors and build in to take full advantage of a completely contained outdoor wood fired heater

- ✓ **Time Efficient** – Time being of the essence for many we have made it simple lighting of a full wood burn in a Black Beauty or Stretch have you fired up and reaching 250-300 degrees within thirty minutes, saving all those frustrating hours when you just want pizza, after work!

With a simple adjustment of both flue and firebox dampers, a JAGRD gives you the opportunity to master the art of American style Low n Slow Smoking, have you Hot n Fast Roasting, baking breads, biscuits, the sweetest sweets, and sharing in Wood Fired Pizzas at every opportunity.

Holding 5 x 9.5" pizza trays at one time (30 an hour with practice...). Used as a Cold smoker for your cheeses and meats, or at the end of the night, open her up to warm the area of your choice. Completely mobile and ready to change the mood of any gathering...

Just a few other advantages in having a JAGRD Wood Fired Smoker-Oven at home

- ✓ Aussie Tough. Built from 6mm Steel throughout
- ✓ Kiln grade fired bricks in the firebox and cooking chamber
- ✓ Easy lighting with wood and holding with charcoal lump
- ✓ Economical fuel consumption
- ✓ All materials sourced through Small Local Businesses

A JAGRD Wood Fired “Black Beauty” has two easy clean stainless-steel cooking levels, which will hold **Four Large Baking Trays**, and the **“Capacity to Cook”** 5 x 9 ½” Pizzas at one time within Minutes!!

Standard Two Shelf “Black Beauty” is highly recommended for home use. Taking no time at all to reach temperature for everyday use in a small family and giving ample room to take advantage when entertaining.

The Black Beauty JAGRD Smoker-Woodfired Oven

Packed at 290kg including two x stainless steel shelves, kiln grade bricks for firebox and cooking floor, trolley with heavy duty casters, flue and custom cowl, assembly instructions and user manual.

Black Beauty

Retail \$4746 Inc. GST - Plus Freight (Each Capital City Perth Depo to Depo \$355) (forklift required by receiver or extra charges may apply)

Accessory of fold away Stainless-Steel Workbench

\$320.10 Inc. GST freight included when ordered with Smoker-Wood Fired Oven



JAGRD “Stretch” All the same features as our Black Beauty but gives you the room of an extra shelf, three in all, at 480 x 590, perfect for guest nights of ribs or brisket, this would be our recommendation to most at home.

Stretch

Retail \$5222.55 Inc. GST - Plus Freight (Each Capital City Perth Depo to Depo \$355) (forklift required by receiver or extra charges may apply)



Our big interest being a set and forget BBQ pit are our charcoal **Gravity Fed Cabinets**.

The JAGRD "**Beast**", specifically for caterers will cover it all:

- ✓ 15 to 18kg of charcoal in the chute will have you burning well, well, over 24hrs with little assistance, or shut it down and hold charcoal for your next cook
- ✓ Fully insulated within its steel frame which accounts for its excellent fuel efficiency.
- ✓ Each Shelf measures 700 x 600mm
- ✓ Loading 15 plus briskets
- ✓ 24 plus pork butts
- ✓ Chicken wings 80 plus kilos
- ✓ 5 easy clean expanded mesh shelves Included (these can be upgraded to stainless steel at additional cost)
- ✓ 9 Shelf Points for Additional Proteins
- ✓ Economical Fuel Consumption
- ✓ All Materials sourced in support of Local Businesses

Beast Gravity Cabinet

Retail \$9697 Inc. GST - Plus Freight (Each Capital City Perth Depo to Depo \$510) (forklift required by receiver or extra charges may apply)

In the Big Beast, specifically for caterers, 15 to 20kg of charcoal in the chute will have you burning well, well, over 24hrs with little assistance, or shut it down and hold charcoal for your next cook! The cabinet is fully insulated within its steel frame which accounts for its excellent fuel efficiency. The capacity in the cabinet will have you loading with 12 plus briskets, 24 plus pork butts, and so, so many chicken wings they will begin to fly away but we estimate 50-60kg if not more with extra shelving if purchased... Shelf measurements for the Beast are 700 x 600mm x 5 flat expanded mesh (these can be upgraded to stainless steel at additional cost) and 9 shelf points for adjustment.

We build all our cabinets to be even more hands free and remotely monitored by incorporating another great Australian made product in the new Bluetooth/Wifi **Smartfire** controller, it also has it's very own fittings included to sit separate from the cabinet air valve this assists with the "set and forget" aspect of the cabinet too, not necessary, but enhances the whole unit and gives the user confidence in walking away with monitoring and controlling their pit from a distance...



Then there is the **Gravity Fed backyard “Baby”**

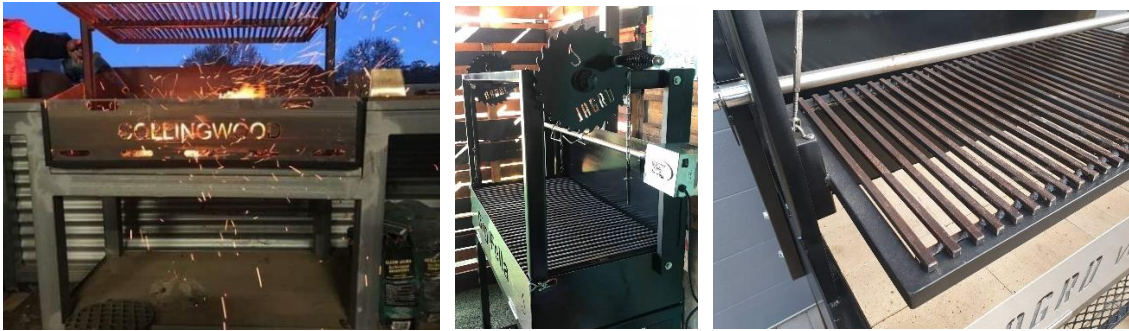
- ✓ 18hrs of burn time
- ✓ holding 5-8kg of charcoal, this will depend too of course at what temp the user is holding, fuel used
- ✓ Fully insulated within its steel frame which accounts for its excellent fuel efficiency.
- ✓ Holding 6 Medium briskets (over 3 Shelves)
- ✓ 12 pork butts
- ✓ Chicken wings 50 plus kilos

External “**Baby**” specifications, considering all fittings of handles, taps and flue etc are:

- 900 wide x 550 deep x 1050 high with the flue removable you should be able to wheel it on its solid casters through the front door!!
- Shelf Size 460mm deep x 580 wide
- 3 Shelves Supplied and made from strong framed flat expanded mesh
- 6 shelf points, so you can adjust your height depending on what your needs

Baby Gravity Cabinet

Retail \$5222.55 Inc. GST - Plus Freight (Each Capital City Perth Depo to Depo \$355) (forklift required by receiver or extra charges may apply)



Asado Grill

Standard Size – Can be Custom to Suit.

- ✓ 800mm x 500mm
- ✓ Durable 3mm Steel Plate
- ✓ 2 x 10mm Solid Grill Grates in own Frame – Removable for Easy Clean
- ✓ Refractory Kiln Grade Bricks for Even Heat Distribution
- ✓ 4mm “Mad Max” Saw Blade Winder/Grill Points (Optional Smooth Round)

Asado Grill

Retail (Standard 800x500mm) \$2691 Inc. GST - Plus Freight (Each Capital City Perth Depo to Depo \$325) (forklift required by receiver or extra charges may apply)

Optional Extras:

30kg Rotisserie Kit - All Framework and Fittings Included: \$475 Inc. GST

Heavy Hot Plate (Fit Over one Grill Grate): \$275

Burger Press - Steak Weight

- Solid 10mm Steel
- Easy Grip Heatproof Handle
- Heavy 1.7kg
- Dishwasher Safe (Oil to maintain clean base)

Retail \$62.35 Inc. GST - Plus Postage



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