CHEFS DEPOT
Culinary Supplies

ICARUS BY ZESTI

CHARGRILLS CATALOGUE
2024



IT'S FAST, CLEAN & GREEN

NEW ICARUS ELECTRIC CHARGRILLS BY ZESTI

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BENEFITS & PROS OF ICARUS ELECTRIC POWER

The Icarus Electric CharGrills have been engineered to replicate the intense heat of Woodfired and charcoal cooking. This high temperature, combined with the penetrating heat and true natural flames of the Icarus technology, not only gives the meat an amazing natural flavour but also tenderises meats in a way that traditional gas grills can't match, providing an unmatched grilling experience.

Key Benefits:

1. Precise Temperature Control : The Icarus Electric Chargrills come equipped with 20Amp SGR elements that are individually controllable. This feature allows chefs to fine-tune the heat level with greater accuracy than gas grills, providing consistent results regardless of the type of food being prepared.

2. High Heat Capabilities : These grills can reach surface temperatures of up to 900°C, making them ideal for searing and grilling at high intensities. The heat is penetrating and is an intense heat driving the moisture level deep into the protein encasing the juices with an even char crust. This also allows for a more tender and juicer steak, as well as enhancing the natural taste of the protein.

3. Cleaner Operation : These grills offer protection against oil and debris due to their vaporising hearth system. Not only does this help to keep the elements clean, but it also minimises the risk of fire hazards, making them safer and easier to maintain in a busy commercial kitchen environment.

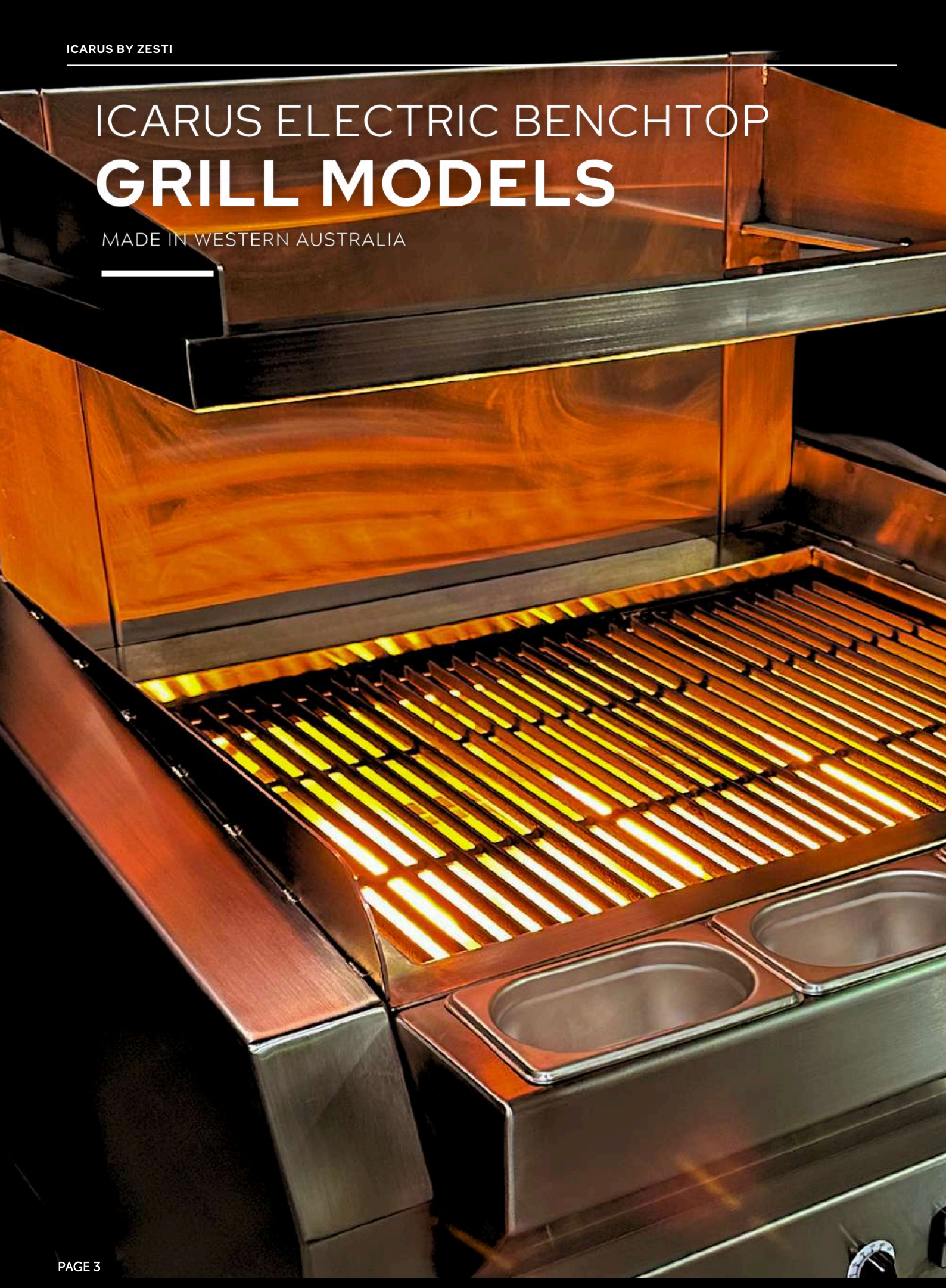
4. Versatility : Whether used as a stationary unit or mounted on wheels for mobility, the Icarus Chargrills are designed for various kitchen layouts. Includes The integrated storage and garnish centre with 1/9 GN pans for marinades and sauces



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ICARUS ELECTRIC BENCHTOP
GRILL MODELS

MADE IN WESTERN AUSTRALIA



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ICARUS BENCHTOP 600MM CHARGRILL WITH VAPORISING HEARTH



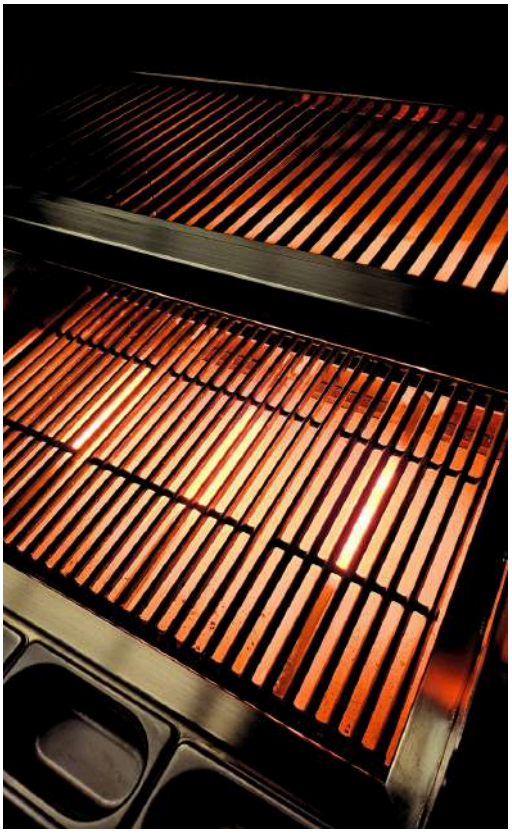
IG600

Manufacturer : Zesti Ovens PTY LTD
Material : 304 Grade Stainless Steel & Silicon Carbide Refractory Internal Floor
Dimension : 600mm x 700mm x 780mm
Power Requirements : 1Phase 240Vac 20Amp 50Hz
Model ID : Z-Icarus-ChrG-T2-VRH/EA20A-600

The 600mm Icarus Benchtop Electric Chargrill is perfect for commercial kitchens that require a high-performance grilling solution in a compact form. This model is engineered to deliver intense heat that mirrors the flavours of woodfired and charcoal cooking, making it an excellent fit for restaurants, cafes, and hospitality venues with limited space. Its innovative design allows for quick, efficient grilling without the need for gas or open flames, ensuring consistent results for a variety of dishes.

Key Features :

- Dimensions: 600mm width, optimised for small kitchen spaces
- Heat Technology: Proprietary Icarus Heat system reaches over 500°C for authentic chargrilled flavour, and penetrating heat.
- Refractory Floor: Unique fat-vaporising system turns drippings into dust, for easy cleanup.
- Stainless Steel Resting Rack: second-tier resting/grilling rack for optimal heat control and versatile cooking. Rest cooked or raw produce there to get to temperature.
- Temperature Control: Single Phase temperature adjustment for precision grilling, with an automatic element shutdown for safety. Control the Heat with the percentage dial.
- Removable Components: Easy-to-clean design with removable grilling racks and garnish rails
- Durable Build: High-grade stainless steel construction designed for heavy-duty commercial use.
- Power Requirements: Single Phase 20Amp 240Vac 50Hz, providing reliable performance for high-heat cooking.
- Compact & Portable: Ideal for food trucks, pop-ups, and smaller commercial kitchens



ICARUS BENCHTOP 900MM CHARGRILL WITH VAPORISING HEARTH



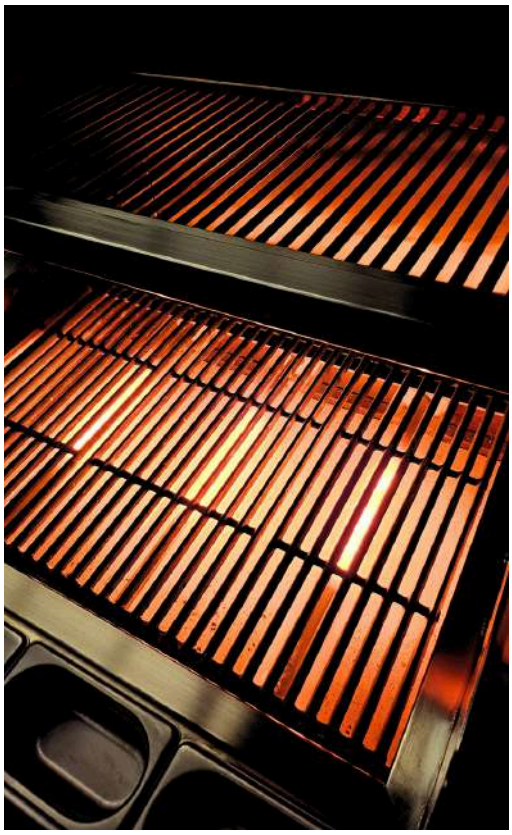
IG900

Manufacturer : Zesti Ovens PTY LTD
Material : 304 Grade Stainless Steel & Silicon Carbide Refractory Internal Floor
Dimension : 900mm x 700mm x 780mm
Power Requirements : 3Phase 240Vac 20Amp 50Hz
Model ID : Z-Icarus-ChrG-T2-VRH/EA20A-900

The 900mm Icarus Benchtop Electric Chargrill is a versatile choice for medium-sized commercial kitchens looking to elevate their grilling capabilities. With a wider cooking surface, it provides ample space for handling multiple dishes simultaneously, making it ideal for busy restaurant environments. This model offers the same high temperatures and grilling power as its smaller counterpart, ensuring exceptional results for everything from steaks to vegetables.

Key Features :

- Dimensions: 900mm width, providing a larger grilling area for increased capacity
- Heat Technology: Consistently reaches temperatures above 500°C for perfect searing and charring
- Fat Vaporisation System: Quartz Tubes turn fats into vapour, infusing dishes with smokey flavours and reducing grease buildup
- Dual Cooking Zones: Separate heat controls for varied cooking temperatures, allowing simultaneous grilling of different items
- Cast Iron Cooking Surface: Heavy-duty, diamond point contact grill for superior heat retention and grill marks
- Removable Grilling Racks: Easy access for cleaning and maintenance.
- Splash Guard & Drip Trays: Built-in guards to keep your kitchen clean, plus easy-to-remove drip trays for efficient waste management
- Temperature Control: 3Phase temperature regulation with built-in safety shut-off
- Power Requirements: 3Phase 20Amp 240Vac 50Hz, ensuring consistent power delivery
- Flexible Installation: Suitable for countertop or integrated setups in a variety of commercial environments



ICARUS "BENCHTOP" 900MM PRO CHARGRILL WITH VAPORISING HEARTH



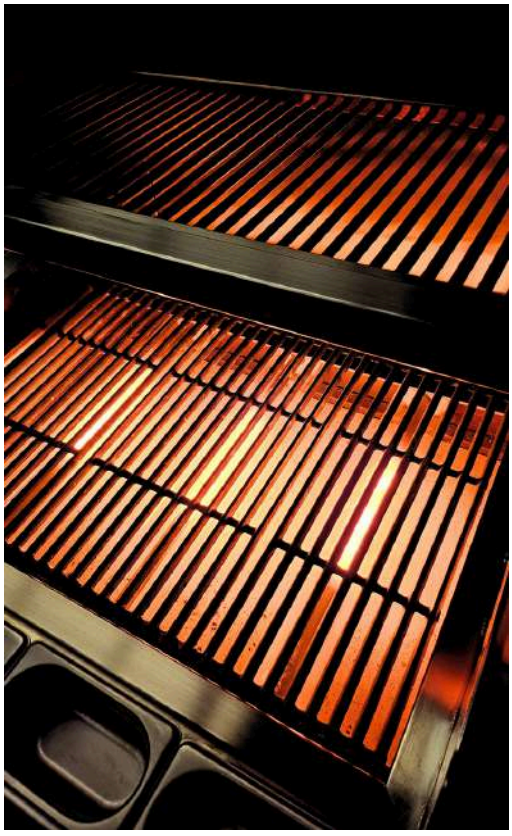
IG900PRO

Manufacturer : Zesti Ovens PTY LTD
Material : 304 Grade Stainless Steel & Silicon Carbide Refractory Internal Floor
Dimension : 900mm x 700mm x 780mm
Power Requirements : 3Phase 240Vac 20Amp 50Hz
Model ID : Z-IcarusPR-ChrG-T2-VRH/EA20A-900

The 900mm PRO Icarus Benchtop Electric Chargrill is a game-changer for serious commercial kitchens and high-end restaurants. This advanced model takes grilling to the next level with enhanced power and features, designed to meet the needs of the most demanding chefs. It boasts constant, beastly heat that maintains its high temperatures throughout service, ensuring fast, consistent cooking. The 900mm PRO is perfect for establishments where grilling is the star of the menu, delivering unmatched heat performance and efficiency.

Key Features :

- Dimensions: 900mm width, with an enhanced cooking system for professional kitchens
- Superior Heat Output: Icarus PRO Heat technology delivers constant, beastly heat exceeding 600°C, ideal for high-volume grilling
- Triple Cooking Zones: Independent heat controls for each zone, enabling precise temperature management across the grill surface
- Cast Iron Grills : Heavy-duty diamond point grill grates for deeper grill marks and superior searing
- Rapid Heat Recovery: Engineered for quick rebound to peak temperatures, perfect for busy service periods
- Advanced Fat Vaporisation Technology: Fat and juices are instantly vaporised on contact, enhancing the smokey flavour profile, with beautiful flames.
- Power Requirements: 3Phase 20Amp 240Vac 50Hz, offering higher power capacity for demanding kitchen environments
- Durability & Safety: Reinforced stainless steel construction with automatic shutoff features for enhanced safety during peak use



ICARUS BENCHTOP 1200MM CHARGRILL WITH VAPORISING HEARTH



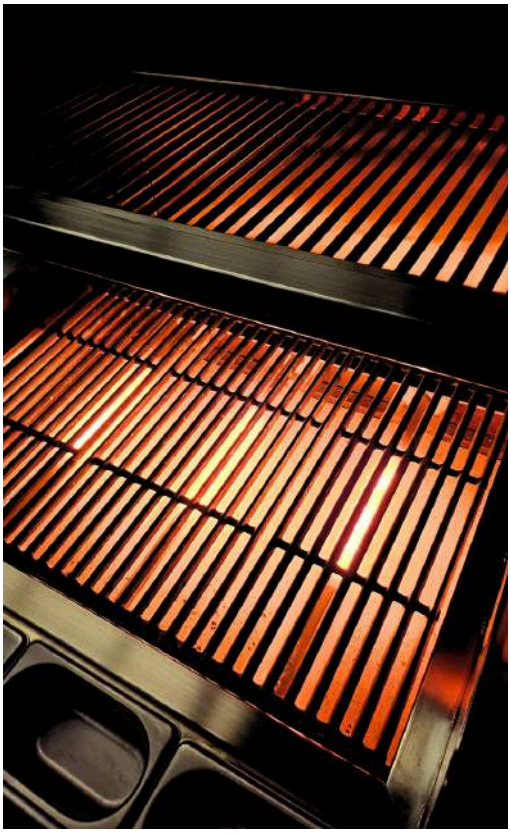
IG1200

Manufacturer : Zesti Ovens PTY LTD
Material : 304 Grade Stainless Steel & Silicon Carbide Refractory Internal Floor
Dimension : 1200mm x 700mm x 780mm
Power Requirements : 3Phase 20Amp 240Vac 50Hz
Model ID : Z-Icarus-CharG-T2-VRH/EA20A-1200

The 1200mm Icarus Benchtop Electric Chargrill is the largest model in the lineup, offering an expansive cooking surface suitable for large commercial kitchens and busy hospitality venues. This grill is designed to handle high volumes with ease, making it an excellent choice for restaurants that need to serve large groups quickly. The 1200mm model combines the signature Icarus Heat technology with a spacious design, allowing chefs to grill a variety of dishes simultaneously without compromising on quality.

Key Features :

- Dimensions: 1200mm width, the most expansive cooking area for high-capacity kitchens
- Large Cooking Surface: Ample room to grill multiple items at once, ideal for high-volume service
- High Heat Output: Icarus Heat technology reaches and sustains temperatures over 500°C, perfect for intense grilling
- Multi-Level Grilling: Features a second-tier grilling racks for added cooking flexibility
- Dual Heat Controls: Independent controls for managing different heat zones, allowing versatile cooking styles on one grill
- Efficient Fat Management: Fat vaporises instantly on the Refractory Floor and Quartz Tubes, producing some flames and producing that smokey flavour. Mimicking Woodfired Grill temperatures.
- Sturdy Construction: Engineered with heavy-duty stainless steel for long-term durability in demanding environments
- Ease of Maintenance: Removable components and easy-to-clean surfaces ensure minimal downtime
- Power Requirements: 3Phase 20Amp 240Vac 50Hz, supporting large-scale commercial use
- Safety Features: Equipped with automatic shutoff and overheat protection for safe, continuous operation



ICARUS 300MM "DROP-ON" FLAT PLATE



IGP300

Manufacturer : Zesti Ovens PTY LTD
Material : 304 Grade Stainless Steel
Dimension : 325mm x 485mm x 85mm
Model ID : Z-FG-S-325

The 300mm Drop-On Flat Plate is a versatile accessory designed to enhance the cooking capabilities of your Icarus Benchtop Electric Chargrill. This high-quality flat plate simply sits directly on top of the chargrill grates, transforming your grill into a smooth, solid cooking surface perfect for a wide range of culinary applications. Ideal for searing delicate items like seafood, grilling vegetables, or cooking breakfast staples like eggs and pancakes, this accessory offers added flexibility for any commercial kitchen. Built from durable, heat-conductive materials, the flat plate ensures even heat distribution, allowing chefs to achieve perfect results every time. Whether you're looking to expand your menu or increase your grill's versatility, the 300mm Drop-On Flat Plate is the perfect addition to your Icarus Chargrill setup.

Key Features :

- Dimensions: 300mm width, designed to fit seamlessly on top of all Icarus Benchtop Electric Chargrill models
- Easy Installation: Drop-on design requires no additional tools or setup, providing instant versatility
- Versatile Cooking: Ideal for delicate items that require a flat cooking surface, such as seafood, eggs, pancakes, and grilled sandwiches.
- Durable Construction: Built to withstand the high temperatures of commercial grilling, ensuring long-lasting performance
- Compatible with All Icarus Models: Designed to fit perfectly on 600mm, 900mm, 900mm PRO, and 1200mm Icarus grills
- Easy Maintenance: Simple to lift off and clean, reducing downtime between shifts