

Char Broilers

High Quality Radiant Char Broilers



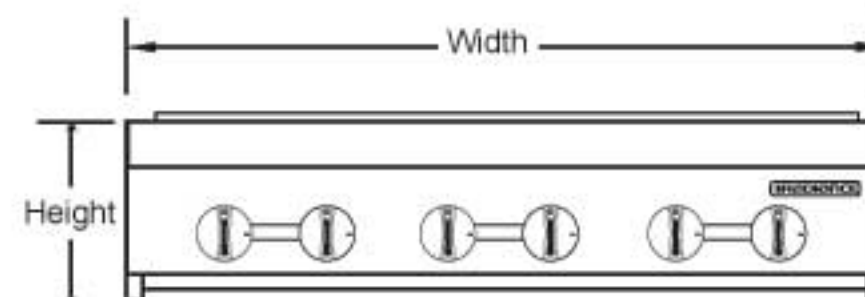
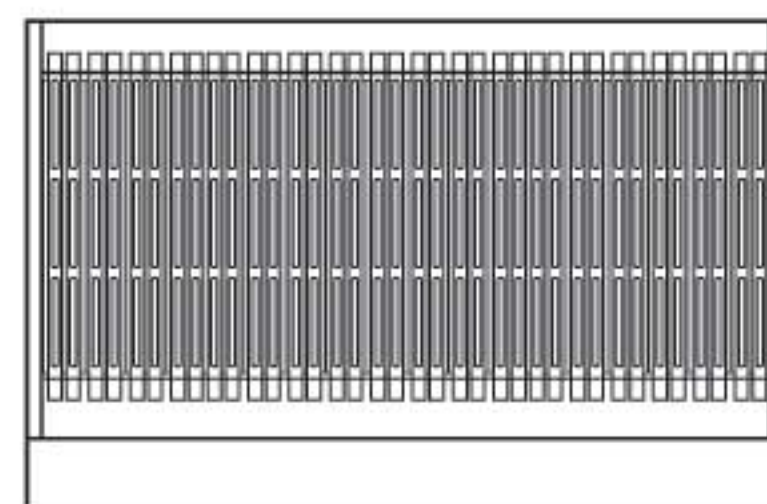
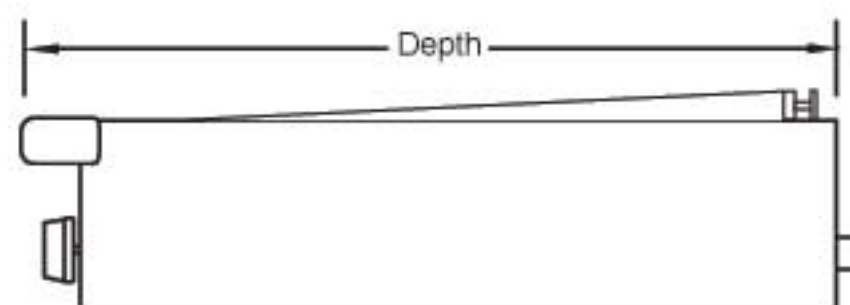
TARB-36

FEATURES / BENEFITS

- AVAILABLE IN 12", 24", 36" AND 48" WIDE
- 16 GAUGE STAINLESS STEEL FRONT PLATE AND WRAP AROUND STAINLESS STEEL FINISH EXCEPT BACK PANEL
- HEAVY DUTY CAST IRON RADIANT COVER PROVIDES BETTER TASTING FOOD THAN ANY OTHER MATERIAL
- HEAVY DUTY ANGLED RADIANT IS REMOVABLE FOR EASY CLEANING
- FEWER SCREWS EXPOSED TO SURFACE ALLOW EASIER CLEANING
- FULLY WELDED HEAT BOX & BRACKET
- ALL RADIANT COVERS SIT ON WELDED BRACKETS, NOT SCREWED
- REVERSIBLE CAST IRON 3 BAR TOP GRATES WITH GREASE RUNNER STANDARD
- FOUR BAR GRATE IS AVAILABLE AS AN OPTION FOR FISH COOKING
- STAINLESS STEEL STRAIGHT BURNERS
- REMOVABLE FULL WIDTH GREASE PAN
- STAINLESS STEEL PILOTS FOR INSTANT IGNITION
- BULL-NOSE STAINLESS STEEL FRONT EXTENSION PROVIDES ADDITIONAL SAFETY TO EMPLOYEES FROM BURNS
- COATED INSIDE & OUTSIDE GAS MANIFOLD PREVENTS RUST AND ENSURES LONGER LIFE OF UNIT
- ERGONOMICALLY DESIGNED HEAT RESISTANT ON-OFF KNOB IS MADE FROM PPS (POLY PHENYLENE SULFIDE)
- EASY TO INSTALL 2" & 4" STAINLESS STEEL EXTENSION LEGS ARE AVAILABLE AS OPTION

* Radiance has passed the industry's most rigorous and recent performance, safety and energy efficiency standards.

■ **WARRANTY : 1 Years Labor and Parts Warranty**



Model	Width	Depth	Height	#of Burners	#Total BTU	Weight
TARB-12	12"	29 1/2"	10 1/2"	2	30,000	115
TARB-24	24"	29 1/2"	10 1/2"	4	60,000	195
TARB-36	36"	29 1/2"	10 1/2"	6	90,000	297
TARB-48	48"	29 1/2"	10 1/2"	8	120,000	386

*Design and specifications subject to change without notice.