

# Char Broilers

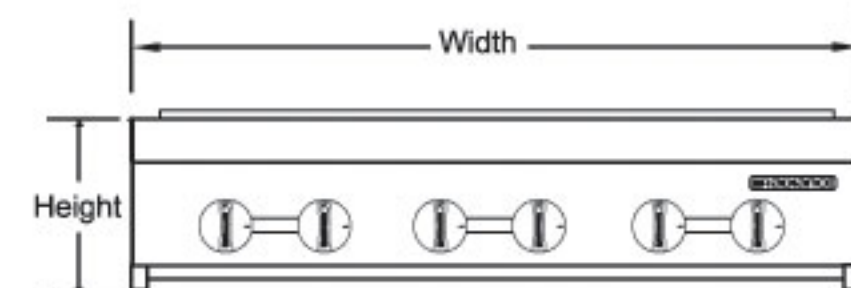
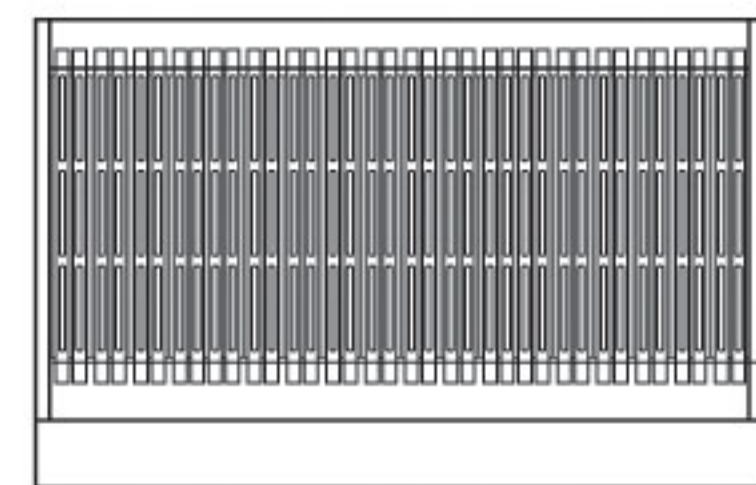
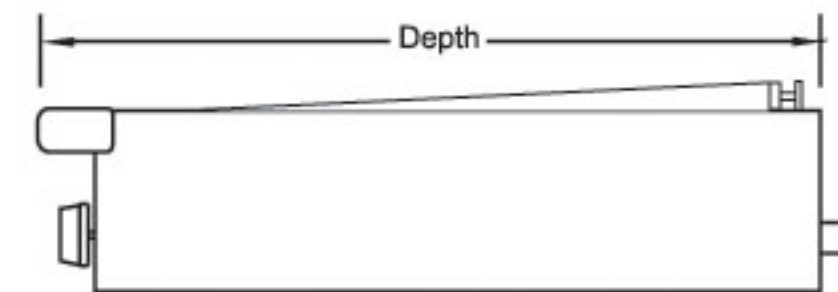
## High Quality Radiant Char Broilers



### 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 MADE FROM PPS (POLY PHENYLENE SULFIDE)
- EASY TO INSTALL 2" STAINLESS STEEL LEGS INCLUDED
- EASY TO INSTALL 4" STAINLESS STEEL LEGS AVAILABLE AS AN OPTION

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



### WARRANTY : 1 Year Labor and Parts Warranty

Model	Width	Depth	Height	#of Burners	Total BTU	Net Weight	Crated Weight
TARB-12	12	29 1/2	10 1/2	2	30,000	115	131
TARB-24	24	29 1/2	10 1/2	4	60,000	195	209
TARB-36	36	29 1/2	10 1/2	6	90,000	297	312
TARB-48	48	29 1/2	10 1/2	8	120,000	386	398

\*Design and specifications subject to change without notice.