

# Char Broilers

## High Quality Radiant Char Broilers



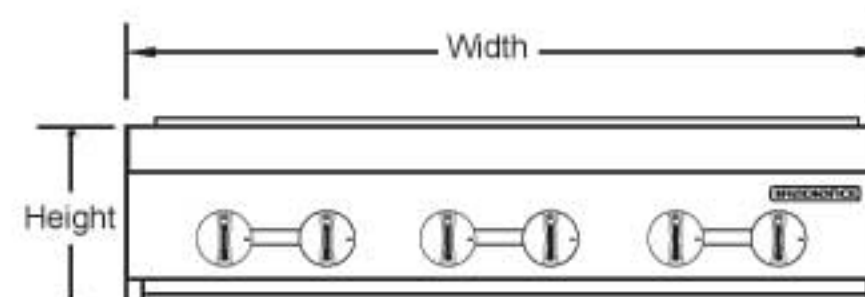
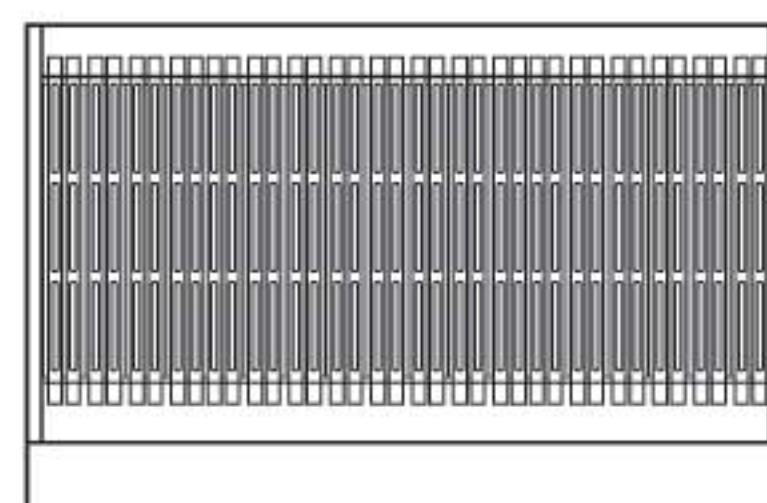
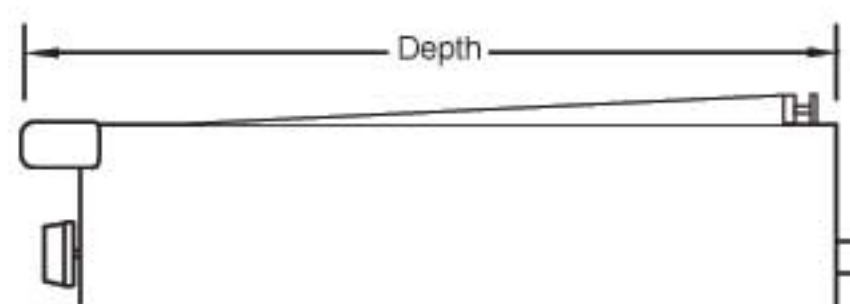
**TARB-36**

### 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.