



EXPERIENCE THE TEC DIFFERENCE

SEAR, ROAST, SMOKE—100% INFRARED





## Better food starts with better technology.

The past year has been a creative one for TEC—one where we've pushed ourselves to think about the possibilities for cooking beyond the grates on our grills, beyond what we typically envision our grills doing. The results are on pages 14 and 15 – a griddle that I love for Sunday brunch, an infrared smoker/roaster that really takes slow-cooking to a new level, even an infrared pizza oven rack. Thinking about innovating on top of the grates rather than beneath them has been a fun project, and I hope you'll try out our new accessories.

Innovation has always been what we do best at TEC. And after fifty-five years, it's what gets me in front of the grill every day. I hope it's what keeps you coming back to your TEC grill, too.

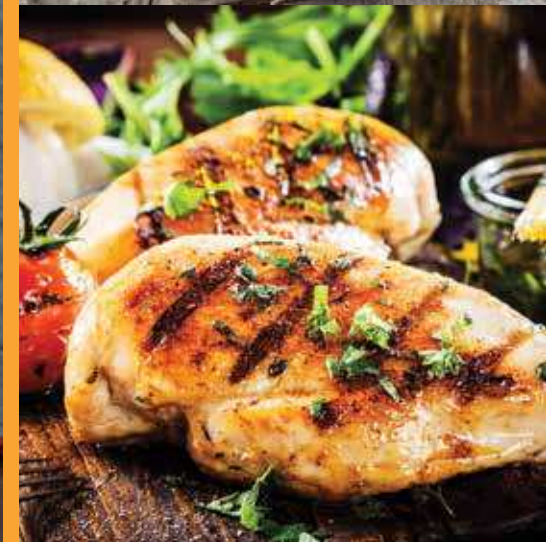
Sincerely,



Bill Best  
Founder and CEO, TEC Infrared Grills



Bill Best  
Founder and CEO,  
TEC Infrared Grills





# IT DOES EVERYTHING—BETTER

100% INFRARED & MUCH MORE

## Tender, juicy, charbroiled flavor

Radiant glass panels block rising hot air from burners that dries out food, so food retains up to 35% more of its own juices. Drippings are incinerated on the heated glass, creating a rich, smoky vapor that flavors food.

## Self-cleaning cooking surface

Clean-up is quick and easy—close the hood and turn your grill on high for 10-15 minutes. Food drippings and debris are incinerated.

## No flare-ups = no charred food

Stainless steel cooking grates sit directly on top of the radiant glass panels, preventing air flow that ignites food drippings and causes flare-ups.

## No hot or cold spots

Burners distribute heat evenly across the cooking grates. Every square inch of cooking surface is available for grilling, and temperatures can be easily controlled by the simple turn of a knob.

## Rapid heat-up

When preheating on high with the hood closed, TEC grills reach temperatures of 850° - 900°F in just 7 minutes.



## Slow cooks, smokes, and sears

Get the highest and lowest grilling temperatures of any infrared grill. Create mouth-watering grill marks with a quick sear, or utilize our incredible turndown to cook low and slow.

## Versatile enough to cook pizza

We've found that infrared heat makes pizza crust crisp but does not dry it out. Whether you're using fresh dough or pulling a pie out of the freezer, you'll love the flavor and texture of pizza grilled on a TEC.

## Accessories ideal for crowds & entertaining

Patterned after a commercial flat-top, our griddle is designed to distribute heat evenly across the cooking surface. It's perfect for red-eye breakfasts during football season or grilling paninis for a quick lunch.

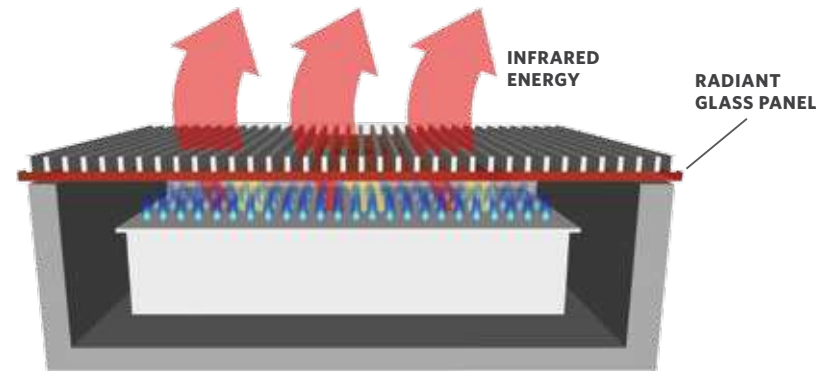
## Functions as a wind-resistant side burner

Forget about pricey and unreliable side burners. On a TEC grill, you can place cookware directly on top of the radiant glass.



# DISCOVER THE TEC DIFFERENCE

TEC'S NEW INFRARED TECHNOLOGY  
**100% Infrared Cooking**



**> How low can you go?**

200°-250° F on a TEC grill. Our patented infrared grilling system offers the highest AND lowest grilling temps of any infrared grill available.

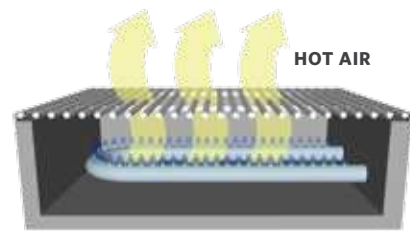
**> Pour on the sauce!**

Burners are protected from food drippings, so pour marinades and beer directly on food while cooking. They'll sizzle and steam on the glass and flavor food.

**> Even temperature across the grate.**

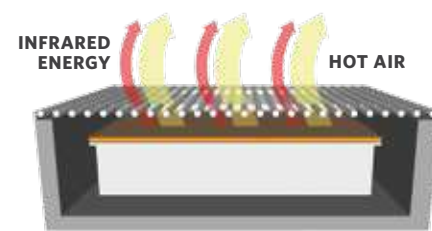
Our burners are specially designed to distribute heat evenly across the cooking surface—no hot or cold spots.

TRADITIONAL GAS GRILL  
**0% Infrared / 100% Hot Air**



When cooking with convective hot air burners, food dries out and becomes tough, and flare-ups cause charring. These burners cannot reach infrared searing temperatures, and they create hot and cold spots that cook unevenly.

TEC'S OLD CERAMIC INFRARED TECHNOLOGY  
**35% Infrared / 65% Hot Air**



Other infrared grills use TEC's old ceramic infrared burners. Grates are heated unevenly, and although they cook hot and fast, they cannot cook at the lower temperatures needed for delicate foods, smoking, or barbecuing.

**TEC'S INFRARED TECHNOLOGY**

## It's what sets us apart.

TEC manufactures the only grill that cooks with 100% infrared energy. We've totally eliminated the hot air associated with grilling, so food retains more of its own natural essence and comes off the grill with unparalleled juiciness and a distinctive charbroiled flavor. You can literally taste the difference.

Our radiant glass panels below the cooking grates are the secret to TEC's juicy charbroiled flavor. They block rising hot air from the burners, so it never reaches the food to dry it out or ignite food drippings. You'll rarely have a flare-up on a TEC grill.

To learn more, see our video at [tecinfrared.com/introvideo](http://tecinfrared.com/introvideo)



## CRAFTED WITH CARE

**We build grills to last a lifetime.**

TEC's first customers are still cooking on their very first grills that we manufactured almost 40 years ago. That's because we build grills to last a lifetime. And we support every grill that we have ever made with parts and service.

When Dr. Hugh DuBose of Columbia, South Carolina, recently moved, he passed down his 1979 Patio I to his son, Clarke.

**Handcrafted in America of 304 stainless steel**

TEC grills are handcrafted at our manufacturing plant in Columbia, South Carolina using the finest materials available, including corrosive-resistant 304 stainless steel.







These grills are made for entertaining.

New this year, the Sterling Patio is outfitted with the 100% infrared technology that we perfected in the Patio FR. This beautiful grill series features a handcrafted, contoured, double-walled hood and a sleek and sophisticated design that will make it the centerpiece of your outdoor kitchen. Take a look at our new line of accessories on pages 14 and 15 to see how incredibly versatile this grill can be. The Sterling Patio does everything—better.

**Sterling Patio FR Temperatures**

LOW TEMPERATURE	200° F
RAPID PREHEAT	0°-900° F in 7 minutes on high



**26" STERLING PATIO**

**1 FUEL-EFFICIENT STAINLESS STEEL BURNER**

GRILLING SURFACE	296 in <sup>2</sup>
WARMING RACK	95 in <sup>2</sup>
COOKING CAPACITY	16 hamburgers in 8-10 minutes
TOTAL OUTPUT	30,000 BTUs



ON STAINLESS PEDESTAL



**44" STERLING PATIO**

**2 FUEL-EFFICIENT STAINLESS STEEL BURNERS**

GRILLING SURFACE	592 in <sup>2</sup>
WARMING RACK	185 in <sup>2</sup>
COOKING CAPACITY	32 hamburgers in 8-10 minutes
TOTAL OUTPUT	60,000 BTUs



ON STAINLESS CABINET






A new generation of the world's first infrared grill. Rediscover this classic, now 100% infrared.

The release of the original Patio in the late '70s brought infrared grilling into backyards for the first time. The Patio revolutionized outdoor cooking by dramatically expanding the possibilities for preparing food on a grill. The Patio FR series is a throwback to these early days. We still hit high—and even higher—highs, but we've dropped our lows to a temperate 200°F. And our 100% infrared grilling system—the only one available today—preserves up to 35% more of the natural essence already in your food. We may have even saved the best for last: it's a lot of grill for your money.

Patio FR Temperatures	
LOW TEMPERATURE	200° F
RAPID PREHEAT	0°-900° F in 7 minutes on high



### 26" PATIO

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This grill does everything.

Both versatile and affordable, the G-Sport is the only full-sized grill available today certified for use on combustible surfaces, including wood. Designed to be used on a table or countertop or as a freestanding grill, it can also be placed on an outdoor island as an alternative to a built-in – no cutout required. Plus, it’s easy to carry to your favorite event or vacation destination with the towel bars on each side doubling as carrying handles.



### G-SPORT

1 FUEL-EFFICIENT STAINLESS STEEL BURNER	
GRILLING SURFACE	309 in <sup>2</sup>
WARMING RACK	115 in <sup>2</sup>
COOKING CAPACITY	18 hamburgers in 8-10 minutes
TOTAL OUTPUT	22,000 BTUs
LOW TEMPERATURE	250° F
RAPID PREHEAT	0°-850° F in 7 minutes on high



ON STAINLESS PEDESTAL



ON BLACK PEDESTAL WITH SIDE SHELF



CUSTOM ACCESSORY

### G-SPORT SMOKER/ROASTER



Big grill flavor. Small grill convenience.

The Cherokee is small and light enough to take anywhere. You can enjoy the same state-of-the-art infrared technology as our full-sized residential grills in this high-performance portable. And because it’s a TEC, you’ll find that the Cherokee can cook more food than traditional gas grills two to three times its size.



### CHEROKEE

1 FUEL-EFFICIENT STAINLESS STEEL BURNER	
GRILLING SURFACE	192 in <sup>2</sup>
COOKING CAPACITY	12 hamburgers in 8-10 minutes
TOTAL OUTPUT	13,000 BTUs
LOW TEMPERATURE	300° F
RAPID PREHEAT	0°-750° F in 7 minutes on high

#### CUSTOM ACCESSORIES



#### GRIDDLE



#### CARRYING BAG



# AMP UP YOUR GRILL GAME

TRANSFORMATIVE ACCESSORIES



## GATOR RACK

Built for our 44" grills, this double-burner infrared smoker/roaster can cover the entire cooking surface of your grill, providing enough space to roast a whole hog or entertain a crowd. Or use it over one burner to free up grates for grilling.

## CHIP CORRAL

Our chip corral holds up to 5 cups of chips, neatly containing wood while you smoke, so you don't have to replenish as often.

## INFRARED SMOKER/ROASTER



## COMMERCIAL-STYLE GRIDDLE



## FRYER/STEAMER

## INFRARED PIZZA OVEN RACK

## FRYER BASKET



# REDEFINE OUTDOOR LIVING

OUTDOOR KITCHEN COMPONENTS



**24" UNDERCOUNTER  
OUTDOOR  
REFRIGERATOR**



**55LB  
UNDERCOUNTER  
OUTDOOR  
ICEMAKER**



**DOUBLE ACCESS  
DOORS**  
26" MODEL PICTURED



**DOUBLE DRAWER**

All measurements in inches

	PRODUCT DIMENSIONS			CUT-OUT DIMENSIONS		
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT
24" UNDERCOUNTER OUTDOOR REFRIGERATOR	23.4	24.5	32.7	24	24.5	34
55LB UNDERCOUNTER OUTDOOR ICEMAKER	14.875	22.625	31.5	15	24	34
26" DOUBLE ACCESS DOORS	25.5		23	23		21
36" DOUBLE ACCESS DOORS	36		23	33.5		21
44" DOUBLE ACCESS DOORS	43.75		23	41.25		21
18" DOUBLE DRAWER	18	20	23	15.75	20	21



## Attention to detail

Access doors and drawers feature 304 stainless construction and pulls, spring-loaded hinges, and self-closing drawer slides.





**Hot smoked salmon is different than the smoked salmon you might be thinking of.** You've probably seen packages of smoked salmon in the market or at your local bagel shop. That type is cold-smoked, cured under 90°F. Hot smoked salmon is prepared anywhere from 100°-300°F, resulting in a firm yet flaky fish. TEC's new infrared smoker/roaster, which turns your grill into a slow smoker, is perfect for this recipe. You'll find that the texture of hot smoked salmon is closer to grilled salmon than to its chewy, cold-smoked counterpart.

**INGREDIENTS:**  
1lb salmon fillet

**FOR THE CURE:**

- ½ cup brown sugar
- ¼ cup salt
- 1 tablespoon black pepper
- Pinch or two of red chili flakes

**EQUIPMENT:**

- TEC Infrared Smoker/Roaster
- Wood chips (apple or your personal favorite)
- Wood plank (alder is great for fish)

➤ **Cure the salmon**

1. Rinse the salmon under cold water, and pat it dry. Feel along the fillet for any bones, and use fish tweezers to remove them.
2. Stir the dry ingredients together in a small bowl, doubling the recipe for larger or multiple fillets. Place one quarter of the cure in the bottom of a baking dish, place the salmon on top, skin side down, then spoon the rest on top. Pat gently to adhere the cure to the salmon.
3. Refrigerate uncovered for 3-4 hours, checking each hour to spoon the cure that slides off back on top of the fish.
4. Rinse off the cure, pat the salmon dry, and put it on a clean plate. Refrigerate uncovered for another 2 hours until the flesh is dry and somewhat leathery.

➤ **Smoke the salmon**

1. Remove the salmon from the refrigerator, and place the wood plank in water. The fish should sit at room temperature and the plank should soak for half an hour.
2. Place the infrared smoker/roaster on the grill, and add wood chips, either in TEC's chip corral or directly on the grates. Preheat on medium until the chips begin smoking, about 10 minutes. Reduce heat to low.
3. Place the fish on the soaked wood plank, set the planked salmon directly on the smoker rack, and close the hood.
4. Smoke the salmon for about one hour, adding more wood chips as needed to keep the smoke going. The fish is ready when it is firm to the touch, flakes easily, but is still moist inside. The internal temperature should be around 140°F.
5. Remove the salmon from the grill, and let it rest for 10 minutes. Hot smoked salmon can be served hot, at room temperature, or chilled.

**MORE RECIPES ONLINE!**

We're always testing out new ideas in **THE BACKYARD**, the TEC blog.



**BACON CANDY**



**BRISKET CHILI**



**KOREAN STYLE SHORT RIBS**

To find inspiration for your next meal, visit us at

[tecinfrared.com/backyard](http://tecinfrared.com/backyard)

Follow us for more tips and recipes, and share your grilling adventures:

Facebook: [/TECInfraredGrills](https://www.facebook.com/TECInfraredGrills)  
Instagram: [@tecgrills](https://www.instagram.com/tecgrills)  
#TECGrills

**GRILL SPECIFICATIONS**

	Sterling Patio		Patio		G-Sport	Cherokee
	26"	44"	26"	44"		
<b>OVERVIEW</b>						
TOTAL COOKING AREA	391 in <sup>2</sup>	777 in <sup>2</sup>	391 in <sup>2</sup>	777 in <sup>2</sup>	424 in <sup>2</sup>	192 in <sup>2</sup>
GRILLING AREA	296 in <sup>2</sup>	592 in <sup>2</sup>	296 in <sup>2</sup>	592 in <sup>2</sup>	309 in <sup>2</sup>	192 in <sup>2</sup>
WARMING RACK AREA	95 in <sup>2</sup>	185 in <sup>2</sup>	95 in <sup>2</sup>	185 in <sup>2</sup>	115 in <sup>2</sup>	
COOKING CAPACITY	16 Burgers	32 Burgers	16 Burgers	32 Burgers	18 Burgers	12 Burgers
NUMBER OF BURNERS	1	2	1	2	1	1
TOTAL BURNER OUTPUT (BTUs)	30,000	60,000	30,000	60,000	22,000	13,000
TEMPERATURE RANGE	200°-900°F		200°-900°F		250°-850°F	300°-750°F
<b>GAS OPTIONS</b>						
LIQUID PROPANE	✓	✓	✓	✓	✓	✓
20LB TANK REGULATOR (with hose)	Included		Included		Included	Sold separately
BULK TANK (>20LB) REGULATOR (with fittings)	Sold separately		Sold separately		Sold separately	X
16.4OZ DISPOSABLE TANK REGULATOR	X	X	X	X	X	Included
NATURAL GAS	✓	✓	✓	✓	✓	X
REGULATOR	Included; connected to grill		Included; connected to grill		Included; connected to grill	
SIDE SHELVES	Sold Separately	Sold Separately	Sold Separately	Sold Separately	Sold Separately	X
WARMING RACK	Sold Separately	Sold Separately	Sold Separately	Sold Separately	Sold Separately	X
<b>DIMENSIONS (inches)</b>						
GRILL HEAD						
WIDTH	26	44 <sup>1/4</sup>	26	44 <sup>1/4</sup>	36 <sup>1/4</sup>	24 <sup>3/4</sup>
DEPTH	26 <sup>1/2</sup>	26 <sup>1/2</sup>	26 <sup>1/2</sup>	26 <sup>1/2</sup>	19 <sup>3/8</sup>	18 <sup>5/8</sup>
HEIGHT (hood closed)	16 <sup>1/2</sup>	16 <sup>1/2</sup>	16 <sup>1/2</sup>	16 <sup>1/2</sup>	14	10 <sup>5/8</sup>
BUILT-IN CUT-OUT SIZE	Please see installation diagrams and instructions at <a href="http://tecinfrared.com">tecinfrared.com</a>					
WIDTH	23 <sup>1/8</sup>	41 <sup>1/2</sup>	23 <sup>1/8</sup>	41 <sup>1/2</sup>	No Cut-out Required	
HORIZONTAL DEPTH	20 <sup>1/2</sup>	20 <sup>1/2</sup>	20 <sup>1/2</sup>	20 <sup>1/2</sup>		
VERTICAL DEPTH	7 <sup>1/8</sup>	7 <sup>1/8</sup>	7 <sup>1/8</sup>	7 <sup>1/8</sup>		
<b>APPROX. WEIGHT (lbs)</b>						
FREESTANDING						
WIDTH (0 SIDE SHELVES)	26	44 <sup>1/4</sup>	26	44 <sup>1/4</sup>	36 <sup>1/4</sup>	
WIDTH (1 SIDE SHELF)	36	54 <sup>1/4</sup>	36	54 <sup>1/4</sup>	50 <sup>1/4</sup>	
WIDTH (2 SIDE SHELVES)	46	64 <sup>1/4</sup>	46	64 <sup>1/4</sup>		
DEPTH	26 <sup>1/2</sup>	26 <sup>1/2</sup>	26 <sup>1/2</sup>	26 <sup>1/2</sup>	19 <sup>3/4</sup>	
HEIGHT	49	49	49	49	42 <sup>7/8</sup>	
GRILL HEAD	178	246	178	246	124	28
FREESTANDING	248-266	352-370	248-266	352-370	198-205	



SINCE 1961  
THERMAL ENGINEERING CORPORATION

[TECINFRARED.COM](http://TECINFRARED.COM)

800-331-0097

