EXPERIENCE THE TEC DIFFERENCE
SEAR, ROAST, SMOKE—100% INFRARED
TEC DOES EVERYTHING – BETTER

100% INFRARED & MUCH MORE

Tender, juicy, charbroiled flavor
Radiant glass panels block rising hot air from burners that drive 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 hot or cold spots
Burners distribute heat evenly across the cooking surface. Every square inch of cooking surface is available for grilling, and temperatures can be easily controlled by the simple turn of a knob.

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.

Rapid heat-up
When preheating on high with the hood closed, TEC grills reach temperatures of 850° - 900°F in just 10 minutes.

Incredible temperature range: 200° – 900°F*

* On Patio and Sterling Patio grills.

Slow cooks, smokes, and sears
Get the highest and lowest grilling temperatures of any infrared grill. Create mouthwatering 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.

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.

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.
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.

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

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.

TRADITIONAL GAS GRILL
0% Infrared / 100% Hot Air

Traditional gas grills are powered by convention burners, like an oven. The hot air dries out and toughens food, and flame-ups cause charring. These burners cannot reach infrared searing temps, and they create hot and cold spots that cook unevenly.

DISCOVER THE TEC DIFFERENCE

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 over 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 corrosion-resistant 304 stainless steel.
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 ever-expanding line of accessories on pages 12 through 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 10 minutes on high |

26” STERLING PATIO
3 FUEL-EFFICIENT STAINLESS STEEL BURNER

GRILLING SURFACE 296 in²
WARMING RACK 95 in²
COOKING CAPACITY 14 hamburgers in 8-10 minutes
TOTAL OUTPUT 30,000 BTUs

44” STERLING PATIO
2 FUEL-EFFICIENT STAINLESS STEEL BURNERS

GRILLING SURFACE 592 in²
WARMING RACK 185 in²
COOKING CAPACITY 32 hamburgers in 8-10 minutes
TOTAL OUTPUT 60,000 BTUs

These grills are made for entertaining.
A new generation of the world’s first infrared grill. Rediscover this classic, now 100% infrared.

Patio FR Temperatures

LOW TEMPERATURE 200°F

RAPID PREHEAT 0°F-900°F in 10 minutes on high

26” PATIO

3 FUEL-EFFICIENT STAINLESS STEEL BURNERS

GRILLING SURFACE 296 in²

WARMING RACK 95 in²

COOKING CAPACITY 16 hamburgers in 8-10 minutes

TOTAL OUTPUT 30,000 BTUs

ON STAINLESS PEDESTAL

ON BLACK PEDESTAL

44” PATIO

3 FUEL-EFFICIENT STAINLESS STEEL BURNERS

GRILLING SURFACE 582 in²

WARMING RACK 185 in²

COOKING CAPACITY 32 hamburgers in 8-10 minutes

TOTAL OUTPUT 60,000 BTUs

ON STAINLESS PEDESTAL

ON STAINLESS CABINET

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 those 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.

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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 (with or without the side carrying handles) 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™ FR SERIES

G-SPORT

1 FUEL-EFFICIENT STAINLESS STEEL BURNER

GRILLING SURFACE 309 in²

WARMING RACK 115 in²

COOKING CAPACITY 18 hamburgers in 8-10 minutes

TOTAL OUTPUT 22,000 BTUs

LOW TEMPERATURE 250° F

RAPID PREHEAT 0°-850° F in 10 minutes on high

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™ FR SERIES

CHEROKEE

1 FUEL-EFFICIENT STAINLESS STEEL BURNER

GRILLING SURFACE 192 in²

COOKING CAPACITY 12 hamburgers in 8-10 minutes

TOTAL OUTPUT 13,000 BTUs

LOW TEMPERATURE 300° F

RAPID PREHEAT 0°-750° F in 10 minutes on high

Big grill flavor. Small grill convenience.

The G-Sport is full-sized and can handle large cooking capacities, while the Cherokee is compact and portable, ideal for events and travel.
AMP UP YOUR GRILL GAME

TRANSFORMATIVE ACCESSORIES

Oyster roast!
Steam close to a bushel of oysters at a time on our gator rack.

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

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.
This nifty accessory raises the warming rack from 3½" to 6" above the grates to provide additional clearance below to better access the grates at the back of the grill. It also reduces the surface temperature of the warming rack allowing finished food to stay warm but not continue to cook.
REDEFINE OUTDOOR LIVING

OUTDOOR KITCHEN COMPONENTS

24" UNDERCOUNTER OUTDOOR REFRIGERATOR

55LB UNDERCOUNTER OUTDOOR ICEMAKER

DOUBLE ACCESS DOORS 36" (W/ITS PICTURED)

DOUBLE DRAWER

PRODUCT DIMENSIONS

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<th>WIDTH</th>
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All dimensions do not include front clearance.

Attention to detail

Access doors and drawers feature 304 stainless construction and pulls, swing-laaded hinges, and self-closing drawer slides.
Cure the salmon
1. Rinse the salmon under cold water, and pat it dry. Feel along the fillet for any bones, and use fish tongs to remove them.
2. Stir the dry ingredients together in a small bowl, double-checking the recipe for kelps or multiple flake. 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. Gently to adhere the cure to the salmon.
3. Refrigrate uncovered for 3-4 hours, checking each hour to spoon the cure that slides off back on top of the fish.
4. After 2 hours, 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, or chilled.
2. Place the infrared smoker/roaster, which turns your grill into a slow cooker, 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.
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. Rinse the salmon under cold water, and pat it dry. Feel along the fillet for any bones, and use fish tongs to remove them.

INGREDIENTS:
1lb salmon fillet
FOR THE CURE:
¼ cup brown sugar
¼ cup salt
1 tablespoon black pepper
Pinch or two of red chili flakes
EQUIPMENT:
TEC Smoker/ Roaster
Wood chips (apple or your personal favorite)
Wood plank (softer is great for fish)

MORE RECIPES ONLINE!
We’re always testing out new ideas in THE BACKYARD, the TEC blog

HOT SMOKED SALMON

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 cold-smoked, cured under 90ºF. Hot smoked salmon is prepared cold-smoked, cured under 90°F. Hot smoked salmon is prepared cold-smoked, cured under 90ºF. Hot smoked salmon is prepared cold-smoked, cured under 90°F. Hot smoked salmon is prepared cold-smoked, cured under 90ºF. Hot smoked salmon is prepared cold-smoked, cured under 90°F. Hot smoked salmon is prepared cold-smoked, cured under 90ºF. Hot smoked salmon is prepared cold-smoked, cured under 90°F.

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Pinch or two of red chili flakes
Wood plank (softer is great for fish)