

THERMA-TEK

R A N G E C O R P .

Therma-Tek Range Corp.
115 Rotary Drive, Valmont Industrial Park
West Hazleton, PA 18202

HEAVY DUTY GAS COUNTER RADIANT AND CHAR ROCK BROILERS

GENERAL SPECIFICATIONS

Heavy duty gas counter broilers built on welded angle iron frame construction for strength and durability. Removable grease container is provided for easy cleaning. Standard model sizes are 12" (305 mm), 24" (610 mm), 36" (915 mm), 48" (1,219mm), 60" (1,524 mm) and 72" (1,829 mm). All counter models are range match when placed on our equipment stand.

STANDARD FEATURES

- * Fully stainless steel exterior.
- * 4" (101.5 mm) adjustable legs.
- * Gas pressure regulator.
- * One year limited parts and labor warranty.



TC24-24RB

RADIANT BROILERS

- * One heavy-duty cast-iron H-Type burner per 12" section; at 30,000 BTU/hr.
- * Heavy cast-iron radiants with multiple heat sinks retain heat, minimize recovery time during peak periods, and protect the burner from blockage and flare-ups. (2) radiants per burner.
- * Each burner is specifically baffled to reflect usable heat away from the drip pan and into the cooking zone.
- * Heavy-duty cast-iron grates for maximum heat retention and cooking efficiency by minimizing recovery time during peak periods.
- * Single piece precision brass valves with infinite heat control.
- * Spatula width grease trough.
- * Easy to remove drip pans.

CHAR ROCK BROILERS

- * One heavy-duty cast-iron H-Type burner per 12" section; at 30,000 BTU/hr.
- * High quality lava rocks on cast iron supports provide maximum heat retention for excellent broiling.
- * Burners protected by heat shield to prevent blockage of ports and pilot.
- * Heavy-duty cast-iron grates for maximum heat retention and cooking efficiency by minimizing recovery time during peak periods.
- * Single piece precision brass valves with infinite heat control.
- * Spatula width grease trough.
- * Easy to remove drip pans.



TC60SC

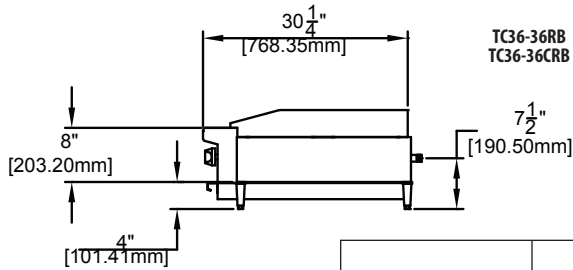
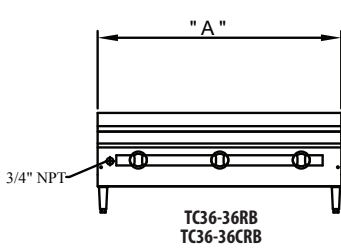
OPTIONAL FEATURES

- * OPTION: 89015 Lava Rock (bag) NOTE: One bag of Lava Rock covers one 12" broiler sections
- * Stainless steel equipment stand with stainless steel bottom shelf and chrome plated leveling feet.
- * Available sizes 12" (305 mm), 24" (610 mm), 36" (915 mm), 48" (1,219mm), 60" (1,524 mm) and 72" (1,829 mm)
- * Model example: TC60S
- * Add optional casters with suffix C. Model example: TC60SC

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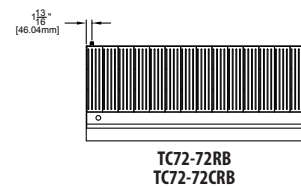
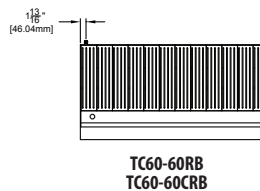
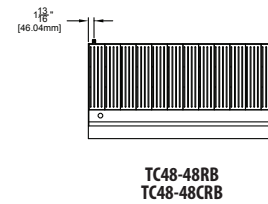
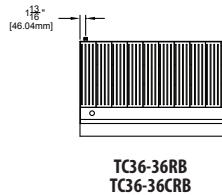
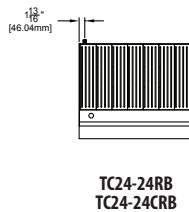
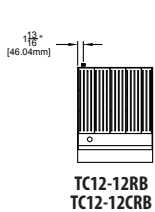
GAS REQUIREMENTS					
Operating Manifold Gas Pressure					
Natural		Propane		Manifold Connection	Input Rating per Burner
"WC	mbar	"WC	mbar		
5	12.45	10	24.9	3/4" NPT	Total BTU/Hr 30,000 kW 8.79

Model Number	Dimension "A"	
	inches	mm
TC12-12RB / CRB	12	305
TC24-24RB / CRB	24	610
TC36-36RB / CRB	36	915
TC48-48RB / CRB	48	1219
TC60-60RB / CRB	60	1524
TC72-72RB / CRB	72	1829

Model Number	Description	Total gas consumption per model		Gross Weight	
		Total BTU/Hr	kW	Lbs.	Kg
TC12-12RB / CRB	12" Radiant OR Char Rock Broiler	30,000	8.79	135	61.29
TC24-24RB / CRB	24" Radiant OR Char Rock Broiler	60,000	17.59	310	140.74
TC36-36RB / CRB	36" Radiant OR Char Rock Broiler	90,000	26.38	315	143.01
TC48-48RB / CRB	48" Radiant OR Char Rock Broiler	120,000	35.17	420	190.68
TC60-60RB / CRB	60" Radiant OR Char Rock Broiler	150,000	43.96	520	236.08
TC72-72RB / CRB	72" Radiant OR Char Rock Broiler	180,000	52.75	700	317.80

NOTE: Add suffix "N" for natural gas, and "L" for propane.

CLEARANCES	Sides	Back
Non Combustible	0"	0"
For use in Non Combustible locations only.		



Installation Notes

This product is NOT approved for residential use.
Please advise us of installation over 2000ft. (610m) altitude.
Installation clearance reduction applies only where local codes permit.
All Therma-Tek products are covered by a one year limited parts and labor warranty.
A detailed warranty is included with the appliance or is available upon request.
Installation and/or operation by other than manufacturer's recommendations may void warranty.
Because of continuing product improvement, these specifications are subject to change without notice.



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