EXPERIENCE THE TEC DIFFERENCE
SEAR, ROAST, SMOKE—100% INFRARED
Rapid heat-up
When preheating on high with the hood closed, TEC grills reach temperatures of 850° - 900°F in just 10 minutes.

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.

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.

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.

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.
It’s what sets us apart.

TEC’S INFRARED TECHNOLOGY

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

How low can you go?

200°-250° F on a TEC grill. Our patented infrared grill hot 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

Traditional gas grills are powered by convection burners, like an oven. The hot air dries out and toughens food, and flare-ups cause charring. These burners cannot reach infrared searing temps, 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 NEW INFRARED TECHNOLOGY

100% Infrared Cooking

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.

We build grills to last a lifetime. TEC’s first customers are still cooking on the 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 corrosive-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

<table>
<thead>
<tr>
<th>LOW TEMPERATURE</th>
<th>200° F</th>
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<tbody>
<tr>
<td>RAPID PREHEAT</td>
<td>8&quot;-900° F in 10 minutes on high</td>
</tr>
</tbody>
</table>

26" STERLING PATIO

1 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 |
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°F-900°F in 10 minutes on high

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26” PATIO

**3 FUEL-EffICIENT STAINLESS STEEL BURNERS**

**GRILLING SURFACE:** 296 in²

**WARMING RACK:** 95 in²

**COOKING CAPACITY:** 14 hamburgers in 8-10 minutes

**TOTAL OUTPUT:** 30,000 BTUs

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44” PATIO

**3 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

---

ON STAINLESS PEDESTAL

ON STAINLESS CABINET

ON BLACK PEDESTAL

ON STAINLESS PEDESTAL

---

TEC GRILLS

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8

9

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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.

This grill does everything.

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.

![G-Sport Grill](image1)

**G-SPORT™ FR SERIES**

- **1 Fuel-efficient stainless steel burner**
- **Grilling Surface**: 309 square inches
- **Warming Rack**: 115 square inches
- **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

![Cherokee Grill](image2)

**CHEROKEE™ FR SERIES**

- **1 Fuel-efficient stainless steel burner**
- **Grilling Surface**: 192 square inches
- **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

![Carrying Bag](image3)
**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**
RACK JACK AND 19" WARMING RACK

This nifty accessory raises the warming rack from 3 ½” 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.
24” UNDERCOUNTER OUTDOOR REFRIGERATOR
55LB UNDERCOUNTER OUTDOOR ICEMAKER
DOUBLE ACCESS DOORS 26” MODEL PICTURED
DOUBLE DRAWER

<table>
<thead>
<tr>
<th>PRODUCT DIMENSIONS</th>
<th>CUT-OUT DIMENSIONS</th>
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</thead>
<tbody>
<tr>
<td>WIDTH</td>
<td>DEPTH</td>
</tr>
<tr>
<td>24” UNDERCOUNTER OUTDOOR REFRIGERATOR</td>
<td>23.5</td>
</tr>
<tr>
<td>55LB UNDERCOUNTER OUTDOOR ICEMAKER</td>
<td>12.875</td>
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<tr>
<td>26” DOUBLE ACCESS DOORS</td>
<td>23</td>
</tr>
<tr>
<td>36” DOUBLE ACCESS DOORS</td>
<td>23</td>
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<tr>
<td>44” DOUBLE ACCESS DOORS</td>
<td>23</td>
</tr>
<tr>
<td>18” DOUBLE DRAWER</td>
<td>20</td>
</tr>
</tbody>
</table>

Attention to detail
Access doors and drawers feature 304 stainless steel construction and pulls, swing-loading hinges, and self-closing drawer slides.

Attention to detail

OUTDOOR LIVING
OUTDOOR KITCHEN COMPONENTS
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 100º-300ºF, resulting in a firm yet flaky fish. TEC's new 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.

**INGREDIENTS:**
- 1 lb salmon fillet
- 1/2 cup brown sugar
- 1/4 cup salt
- 1 tablespoon black pepper
- Pinch or two of red chili flakes
- Wood chips

**FOR THE CURE:**
- 1/4 cup salt
- 1/2 cup brown sugar

**EQUIPMENT:**
- TEC SmokeRoaster
- Wood chips (汲取 your personal favorite)
- Wood plank (soaked in water)

**Cure the salmon**
1. Rinse the salmon under cold water, and pat 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, double 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. Gently to adhere the cure to the salmon.
3. Refrigerate uncovered for 3-4 hours, checking each hour to space the cure that slides off. Cover with 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 it on a soaked wood plank, set the planked fish on the grate. Preheat on medium until the chips begin smoking, about 10 minutes. Reduce heat to low.
2. Place the fish on the soaked wood plank, set the planked fish directly on the grate. Freestand 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 fish directly on the smoker, 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 140ºF.

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.

**BACON CANDY**

**BRISKET CHILI**

**KOREAN STYLE SHORT RIBS**

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

Follow us for more tips and recipes, and share your grilling adventures:
- Facebook: /TECGrills
- Instagram: @tecgrills
- Twitter: TECGrills

**RECIPE**
- HOT SMOKED SALMON

**INGREDIENTS**
- Cold-cured salmon (personal favorite)
- 1 tablespoon black pepper
- 1 tablespoon black pepper
- Wood chips

**FOR THE CURE**
- 1/4 cup salt

**EQUIPMENT**
- TEC SmokeRoaster
- Wood chips (汲取 your personal favorite)
- Wood plank (soaked in water)