

# Experience The TEC Difference

100% INFRARED GRILLING





It's been almost 40 years since we introduced the first infrared grill and revolutionized how America—and the world—grills. TEC's original Patio grill was an overnight success for many reasons. Grilling enthusiasts went wild over the searing temperatures the grill could reach in mere minutes, and they loved the taste of the food. But most importantly, the Patio represented the first substantive technological development in a field that had seen little change since early humans began cooking with fire.

The grill market has evolved and changed dramatically in the intervening years. Today, there are dozens of companies manufacturing grills using the technology we developed back in 1978. What hasn't changed is our commitment to research and development, to improvement and innovation. We continue to obsolete what we have previously invented with new and better technology. So, take a look at pages 8 and 9 of this catalogue to understand TEC's new, patented, 100% infrared grilling system and why it makes our grills, without a doubt, the most advanced and sophisticated on the market.

Sincerely,  
Bill Best

Bill Best  
Founder, CEO, and  
Resident Inventor  
TEC Infrared Grills





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

## 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.

## Love your grill guarantee.

Everybody loves their TEC grill, and we know that you'll love yours, too. That's why we guarantee your satisfaction with our 30-day money-back return policy. So if you're not completely satisfied with your grill, just let us know, and you'll receive a full refund.



## It's about better food.

Chef Paul Ent of Nashville e-mailed us recently: "I received my grill on Monday. Have cooked chicken and pork chops—incredibly moist and tender. Tonight cooking flat-iron steak. So far I'm very impressed. Can't believe how evenly it cooks. I really just want to cook everything on it. The no flare-ups has really been exciting for my wife because before she was always worried about burning everything."

### Anyone can be a chef on a TEC grill.

Everyday, we hear the same thing from satisfied TEC owners: "the food!" Whether it's a new owner still breaking in his shiny outdoor kitchen or a longtime customer calling to order a larger grill for a second home, TEC grillers consistently rave about the inspired food that comes off of TEC grates. The results are *that* different from any other food you've prepared on other grills. Because our patented grilling system eliminates all hot air, food retains up to 35% more of its own natural juices. TEC grills don't just cook—they actually enhance the taste of your food's natural flavors, guaranteeing that you'll relish every bite.





## RAPID HEAT-UP

TEC grills heat up quickly—reaching maximum temperatures of 850°-900°F in 7 minutes when preheating on high with the hood closed. When you don't have to factor in extra time for the grill to get hot, firing it up can be a last-minute decision.



## SLOW COOKS, SMOKES & SEARS

Our patented infrared grilling system offers the highest and lowest grilling temperatures of any infrared grill today. Food sears more rapidly but rarely sticks to the grates, creating restaurant-like grill marks. But they also have incredible turndown, allowing food to be smoked or barbecued low and slow.



## NO HOT OR COLD SPOTS

When cooking on a TEC, you don't have to search for a sweet spot or worry about raw hamburgers or overcooked steak. We designed our stainless burners to heat evenly. Every square inch of cooking surface is available for grilling, and temperatures can be controlled by the simple turn of a knob.



## NO FLARE-UPS = NO CHARRED FOOD

You'll seldom if ever have a flare-up on a TEC grill. Our radiant glass panels below the grate block the rising hot air from the burners that causes food drippings to ignite. No flare-ups = no charred food.



## SELF-CLEANING COOKING SURFACE

Like a self-cleaning oven, clean-up is quick and easy. Just close the hood and turn your grill on high for 10-15 minutes to incinerate food drippings and debris. It's that simple. Interior trim panels easily slide in and out and can be placed in the dishwasher to further simplify the clean-up process.



## TRADITIONAL STOVETOP USE

Forget about side burners that are pricey and unreliable. Our grills don't need one. Just place cookware on top of the cooking grate.



## HIGH ENERGY EFFICIENCY

We burn faster and cleaner than the rest. Laboratory tests show that TEC's patented grilling system uses up to 50% less fuel than other gas grills. Expect to get more than twice the grilling time on a standard LP gas cylinder.



## ELECTRONIC IGNITION

TEC grills are outfitted with an electronic ignition system that guarantees your grill fires up quickly and safely at the touch of a button.



## HANDCRAFTED IN AMERICA OF 304 STAINLESS STEEL

TEC grills are handcrafted in America at our plant in Columbia, South Carolina, using the finest materials available, including corrosive-resistant 304 stainless steel. Virtually indestructible, the heavy-gauge construction contributes to our grills' longevity and minimal maintenance.



## CUSTOMIZE YOUR GRILL

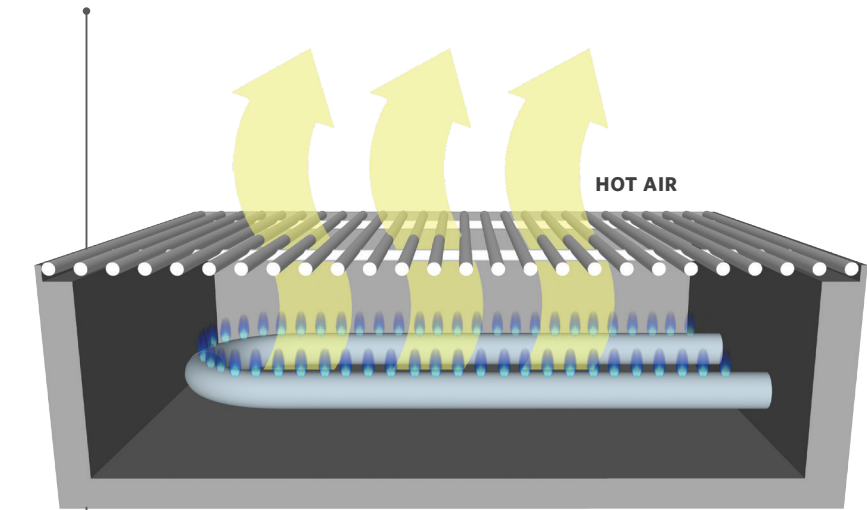
A variety of bases is available for each series of TEC grills so that you can configure a freestanding grill that meets your family's particular needs. Include side shelves if you want extra prep space or leave them off if you're working in a tight outdoor area—you can always add them later.



# Discover the difference.

## TRADITIONAL GAS GRILL

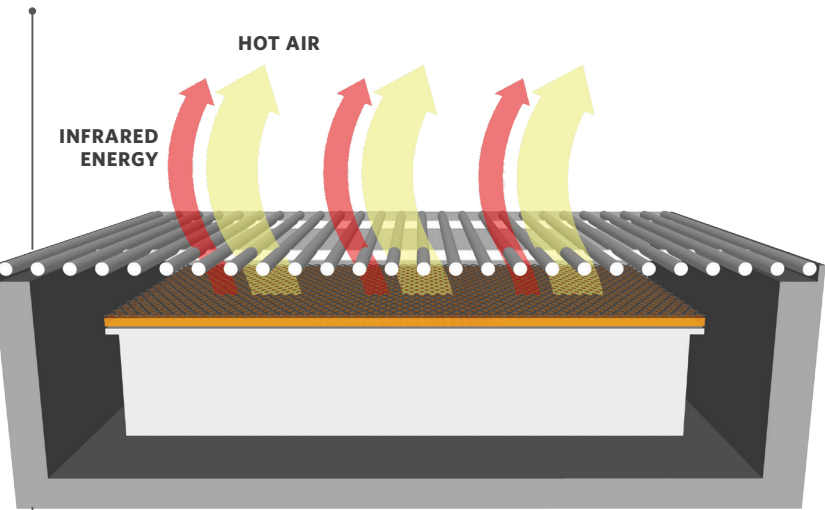
0% Infrared / 100% Hot Air



Traditional gas grills cook with 100% hot air, which robs food of its own natural juices. Food begins to dry out and becomes tough. It even shrinks. The convective burners in these grills cannot reach the searing temperatures of infrared grills. They heat up and cook much slower. They also heat the grates unevenly, producing hot and cold spots across the cooking surface. So you have to know where the sweet spots are to cook with any consistency, and frequent flare-ups cause charring of food.

## TEC'S OLD CERAMIC INFRARED TECHNOLOGY

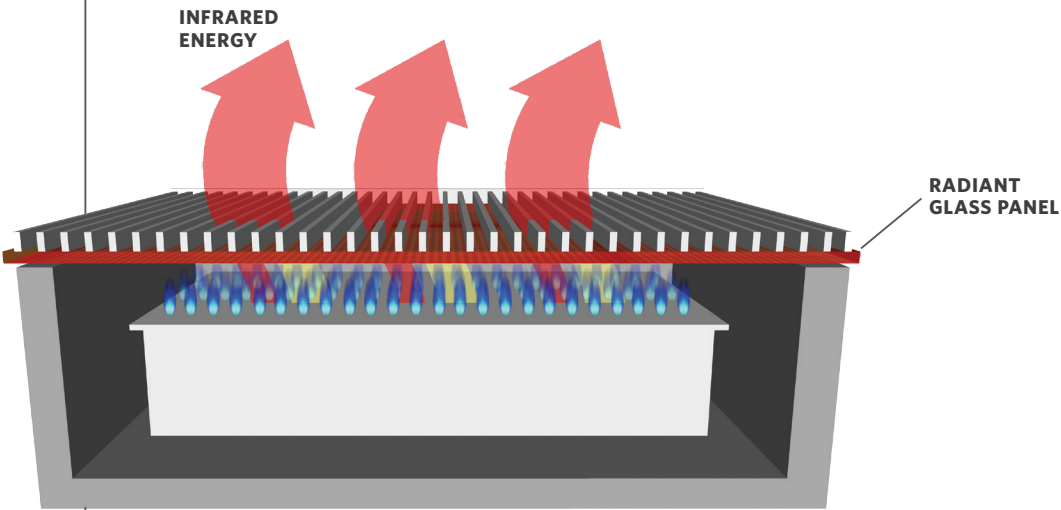
35% Infrared / 65% Hot Air



Infrared grills sold by other companies use TEC's old ceramic infrared burners that cook with 35% infrared energy and 65% hot air. Hot air dries out food as it cooks, which causes it to become tough and shrink. It also causes food drippings to ignite, creating flare-ups that char food. These grills do not heat the cooking grates evenly, and although they cook hot and fast, they cannot turn down to the lower temperatures needed to cook delicate foods or to smoke or barbecue low and slow.

## TEC'S NEW INFRARED TECHNOLOGY

100% Infrared Cooking  
The TEC Difference



### How low can you go?

200°-350° F on a TEC grill. Our patented infrared grilling system offers the highest AND lowest grilling temps of any infrared grill available.



### TEC's authentic charbroiled flavor.

The radiant glass below the grates incinerates food drippings, infusing food with a distinctive outdoor grilled flavor.



### 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. So you'll rarely have a flare-up on a TEC grill.

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





The pinnacle of outdoor cooking, TEC's Sterling G FR series is made for entertaining.

This high-end grilling machine features a hand-crafted, contoured, double-walled hood, fluid rotation handle, and ultra-quality control knobs. Our 14-gauge stainless steel integrated countertops and deluxe island models are available for freestanding versions. You'll find that with its sleek and sophisticated design, the Sterling G draws both you and your guests outside—the heart of your outdoor kitchen.

STERLING G2000



2 FUEL-EFFICIENT STAINLESS STEEL BURNERS	
GRILLING SURFACE	360 in²
WARMING RACK	117 in²
COOKING CAPACITY	20 hamburgers in 8-10 minutes
TOTAL OUTPUT	32,000 BTUs
LOW TEMPERATURE	350° F
RAPID PREHEAT	0°-850° F in 7 minutes on high



ON PEDESTAL  
OR CABINET



INTEGRATED  
COUNTERTOP MODEL



ISLAND MODEL

STERLING G3000



3 FUEL-EFFICIENT STAINLESS STEEL BURNERS	
GRILLING SURFACE	522 in²
WARMING RACK	174 in²
COOKING CAPACITY	28 hamburgers in 8-10 minutes
TOTAL OUTPUT	48,000 BTUs
LOW TEMPERATURE	350° F
RAPID PREHEAT	0°-850° F in 7 minutes on high



INTEGRATED  
COUNTERTOP MODEL



ISLAND MODEL

STERLING G4000



4 FUEL-EFFICIENT STAINLESS STEEL BURNERS	
GRILLING SURFACE	702 in²
WARMING RACK	228 in²
COOKING CAPACITY	36 hamburgers in 8-10 minutes
TOTAL OUTPUT	64,000 BTUs
LOW TEMPERATURE	350° F
RAPID PREHEAT	0°-850° F in 7 minutes on high



INTEGRATED  
COUNTERTOP MODEL



ISLAND MODEL





The Sterling FR series gives you classic TEC performance in a durable, commercial-style housing.

Reminiscent of our original Sterling grills, this FR series can be configured to fit your specific needs through a variety of base styles and the option to include side shelves. It's also available as a built-in. From searing steaks to smoking turkeys, you'll find the Sterling to be all you've ever dreamed of in a backyard partner and more.

STERLING II



2 FUEL-EFFICIENT STAINLESS STEEL BURNERS



GRILLING SURFACE	360 in²
WARMING RACK	117 in²
COOKING CAPACITY	20 hamburgers in 8-10 minutes
TOTAL OUTPUT	32,000 BTUs
LOW TEMPERATURE	350° F
RAPID PREHEAT	0°-850° F in 7 minutes on high



ON CABINET



ON PEDESTAL

ALSO  
AVAILABLE  
ON IN-GROUND  
OR BOLT-DOWN  
POST

STERLING III



3 FUEL-EFFICIENT STAINLESS STEEL BURNERS



GRILLING SURFACE	522 in²
WARMING RACK	174 in²
COOKING CAPACITY	28 hamburgers in 8-10 minutes
TOTAL OUTPUT	48,000 BTUs
LOW TEMPERATURE	350° F
RAPID PREHEAT	0°-850° F in 7 minutes on high



ON CABINET

STERLING IV



4 FUEL-EFFICIENT STAINLESS STEEL BURNERS



GRILLING SURFACE	702 in²
WARMING RACK	228 in²
COOKING CAPACITY	36 hamburgers in 8-10 minutes
TOTAL OUTPUT	64,000 BTUs
LOW TEMPERATURE	350° F
RAPID PREHEAT	0°-850° F in 7 minutes on high



ON CABINET





The Patio is back. This year, we're introducing the newest generation of the world's first infrared grill.

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.

23" 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
LOW TEMPERATURE	200° F
RAPID PREHEAT	0°-900° F in 7 minutes on high



ON STAINLESS PEDESTAL



ON BLACK PEDESTAL

41" 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
LOW TEMPERATURE	200° F
RAPID PREHEAT	0°-900° F in 7 minutes on high



ON BLACK PEDESTAL



ON STAINLESS CABINET





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 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 7 minutes on high



ON STAINLESS PEDESTAL



ON STAINLESS PEDESTAL WITH SIDE SHELF



ON BLACK PEDESTAL



ON BLACK PEDESTAL WITH SIDE SHELF



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 in our full-size 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 in²
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



Accessories



Cover  
Available to fit most  
TEC configurations



Rotisserie



Steamer-Fryer



Fryer Basket



Griddle



Smoking Bracket



Cherokee Carrying Bag

Companion products



Enclosure Door



Enclosure Drawers

		Sterling G			Sterling			Patio		G-Sport	Cherokee	
OVERVIEW		G2000	G3000	G4000	II	III	IV	23"	41"			
	TOTAL COOKING AREA	477 in²	696 in²	930 in²	477 in²	696 in²	930 in²	391 in²	777 in²	424 in²	192 in²	
	GRILLING AREA	360 in²	522 in²	702 in²	360 in²	522 in²	702 in²	296 in²	592 in²	309 in²	192 in²	
	WARMING RACK AREA	117 in²	174 in²	228 in²	117 in²	174 in²	228 in²	95 in²	185 in²	115 in²		
	COOKING CAPACITY	20 Burgers	28 Burgers	36 Burgers	20 Burgers	28 Burgers	36 Burgers	16 Burgers	32 Burgers	18 Burgers	12 Burgers	
	NUMBER OF BURNERS	2	3	4	2	3	4	1	2	1	1	
	TOTAL BURNER OUTPUT (BTUs)	32,000	48,000	64,000	32,000	48,000	64,000	30,000	60,000	22,000	13,000	
GAS OPTIONS	TEMPERATURE RANGE	350°-850°F			350°-850°F			200°-900°F		250°-850°F	300°-750°F	
	LIQUID PROPANE	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
	20LB TANK REGULATOR (with hose)	Included			Included			Included		Included	Sold separately	
	BULK TANK (>20LB) REGULATOR (with fittings)	Sold separately			Sold separately			Sold separately		Sold separately	X	
	16.4OZ DISPOSABLE TANK REGULATOR	X	X	X	X	X	X	X	X	X	Included	
	NATURAL GAS	✓	✓	✓	✓	✓	✓	✓	✓	✓	X	
	REGULATOR	Included; connected to grill			Included; connected to grill			Included; connected to grill		Conversion kit required		
DIMENSIONS (inches)	SIDE SHELVES	Included	Included	Included	Sold Separately	Sold Separately	Sold Separately	Sold Separately	Sold Separately	Sold Separately	X	
	WARMING RACK	Included	Included	Included	Included	Included	Included	Sold Separately	Sold Separately	Sold Separately	X	
	BUILT-IN MOUNTING KIT	Included	Included	Included	Sold Separately	Sold Separately	Sold Separately	None Required	None Required	None Required	X	
	GRILL HEAD											
	WIDTH	25 <sup>1</sup> / <sub>8</sub>	34 <sup>5</sup> / <sub>8</sub>	44 <sup>1</sup> / <sub>8</sub>	25 <sup>1</sup> / <sub>8</sub>	34 <sup>5</sup> / <sub>8</sub>	44 <sup>1</sup> / <sub>8</sub>	26	44 <sup>1</sup> / <sub>4</sub>	36 <sup>1</sup> / <sub>4</sub>	24 <sup>3</sup> / <sub>4</sub>	
	DEPTH	31 <sup>1</sup> / <sub>8</sub>	31 <sup>1</sup> / <sub>8</sub>	31 <sup>1</sup> / <sub>8</sub>	29 <sup>5</sup> / <sub>8</sub>	29 <sup>5</sup> / <sub>8</sub>	29 <sup>5</sup> / <sub>8</sub>	26 <sup>1</sup> / <sub>2</sub>	26 <sup>1</sup> / <sub>2</sub>	19 <sup>3</sup> / <sub>8</sub>	18 <sup>5</sup> / <sub>8</sub>	
	HEIGHT (hood closed)	18	18	18	18 <sup>1</sup> / <sub>2</sub>	18 <sup>1</sup> / <sub>2</sub>	18 <sup>1</sup> / <sub>2</sub>	16 <sup>1</sup> / <sub>2</sub>	16 <sup>1</sup> / <sub>2</sub>	14	10 <sup>5</sup> / <sub>8</sub>	
	BUILT-IN CUT-OUT SIZE	Please see instillation diagrams and instructions at <a href="http://tecinfraed.com">tecinfraed.com</a>										
	WIDTH	28 <sup>1</sup> / <sub>2</sub>	38	47 <sup>1</sup> / <sub>2</sub>	25 <sup>3</sup> / <sub>4</sub>	35 <sup>1</sup> / <sub>4</sub>	44 <sup>3</sup> / <sub>4</sub>	23 <sup>1</sup> / <sub>8</sub>	41 <sup>1</sup> / <sub>2</sub>	No Cut-out Required		
	HORIZONTAL DEPTH	23 <sup>1</sup> / <sub>16</sub>	23 <sup>1</sup> / <sub>16</sub>	23 <sup>1</sup> / <sub>16</sub>	22 <sup>1</sup> / <sub>16</sub>	22 <sup>1</sup> / <sub>16</sub>	22 <sup>1</sup> / <sub>16</sub>	21	20 <sup>1</sup> / <sub>2</sub>			
APPROX. WEIGHT (lbs)	VERTICAL DEPTH	6	6	6	6	6	6	7 <sup>1</sup> / <sub>8</sub>	7 <sup>1</sup> / <sub>8</sub>			
	FREESTANDING											
	WIDTH (0 SIDE SHELVES)	60 <sup>3</sup> / <sub>8</sub> COUNTERTOP & ISLAND MODELS	69 <sup>7</sup> / <sub>8</sub>	79 <sup>3</sup> / <sub>4</sub>	25 <sup>1</sup> / <sub>8</sub>	34 <sup>5</sup> / <sub>8</sub>	44 <sup>1</sup> / <sub>8</sub>	26	44 <sup>1</sup> / <sub>4</sub>	36 <sup>1</sup> / <sub>4</sub>		
	WIDTH (1 SIDE SHELF)				38 <sup>5</sup> / <sub>8</sub>	48 <sup>1</sup> / <sub>8</sub>	57 <sup>5</sup> / <sub>8</sub>	36	54 <sup>1</sup> / <sub>4</sub>	50 <sup>1</sup> / <sub>4</sub>		
	WIDTH (2 SIDE SHELVES)	55 PEDESTAL & CABINET MODELS			52 <sup>1</sup> / <sub>8</sub>	61 <sup>3</sup> / <sub>4</sub>	71 <sup>1</sup> / <sub>4</sub>	46	54 <sup>1</sup> / <sub>4</sub>			
	DEPTH		31 <sup>1</sup> / <sub>8</sub>	31 <sup>1</sup> / <sub>8</sub>	31 <sup>1</sup> / <sub>8</sub>	29 <sup>5</sup> / <sub>8</sub>	29 <sup>5</sup> / <sub>8</sub>	29 <sup>5</sup> / <sub>8</sub>	26 <sup>1</sup> / <sub>2</sub>	26 <sup>1</sup> / <sub>2</sub>	19 <sup>3</sup> / <sub>4</sub>	
	HEIGHT		46 <sup>1</sup> / <sub>4</sub>	46 <sup>1</sup> / <sub>4</sub>	46 <sup>1</sup> / <sub>4</sub>	46 <sup>3</sup> / <sub>4</sub>	46 <sup>3</sup> / <sub>4</sub>	46 <sup>3</sup> / <sub>4</sub>	49	49	42 <sup>7</sup> / <sub>8</sub>	
	GRILL HEAD	189	236	283	168	213	261	178	246	124	28	
	FREESTANDING	287-675	579-750	621-792	201-269	346-364	401-419	248-266	352-370	198-205		



SINCE 1961  
THERMAL ENGINEERING CORPORATION

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