

TRI-STAR ★★

RADIANT-CHAR BROILERS



Model# TSRB-36



Standard Features

- *Available in 24", 30", 36", 48", 60" and 72" width models.
- *Insulated throughout to conserve energy.
- *Stainless steel front and sides.
- *Removable reinforced cast iron radiants prevent clogging of burners and provide even broiling.
- *Slanted cooking surface. Each top grate blade has a cast-in grease trough that allows excess fat to flow to the front grease gutter minimizing flare-up.
- *Heavy duty cast iron top grates provide attractive char-broiler markings. 3" x 21" sections remove easily and safely for cleaning.
- *Individually controlled 15,000 BTU/hr. stainless steel burners located every 6".
- *Full width grease gutter and large capacity removable drip pan.
- *No tools are needed to remove grates, radiant covers and stainless steel burners for cleaning.
- *Stainless steel stands and casters are available.
- *One year parts and labor warranty.

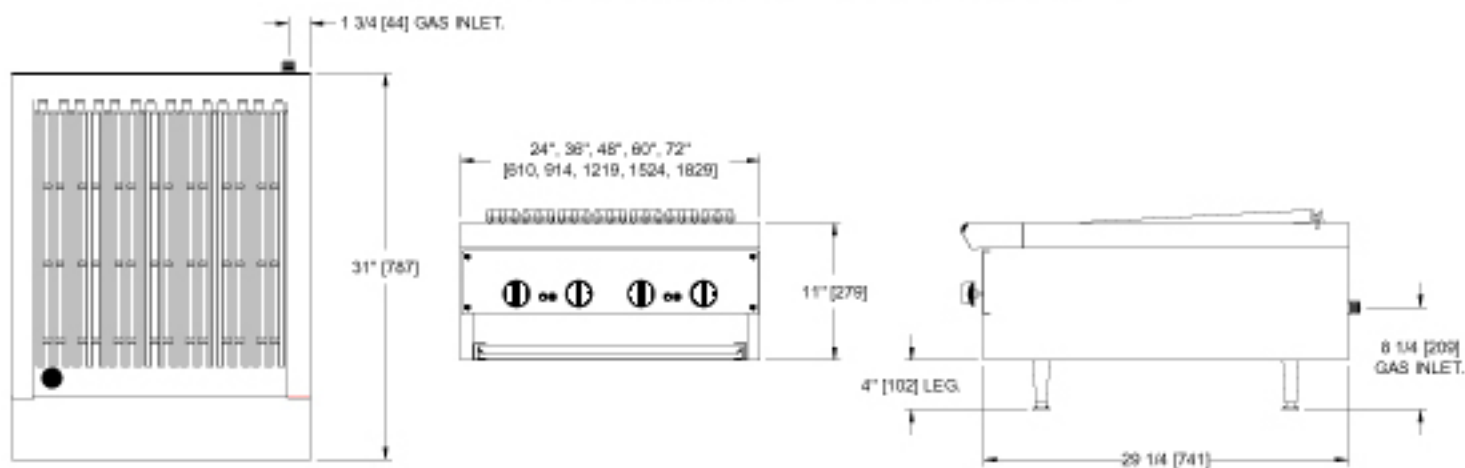
The TSI Radiant Char-Broiler

TSI provides as standard many of the optional upgrades normally offered at a premium on other Broiler lines.

The TSI Radiant Char-Broiler produces a great tasting product with attractive char-broiler markings. Engineered to allow the juices from the meat to drip onto the radiants to produce searing flames and smoke for enhanced flavor. The heavy duty top grates are reversible. For easy clean-ups, a full width grease gutter and large capacity drip pan are standard on all Radiant Char-Broiler models. Requires less maintenance and cleaning than other broiler designs. The reinforced cast iron radiants are removable and the individually controlled 15,000 BTU/hr. steel burners are located every 6" for even broiling.

TSI Broilers are made of heavy gauge steel with a chassis that is fully insulated to conserve energy. The front stainless steel profile of the Radiant Broiler is designed to match all TSI counter model units.

RADIANT CHAR-BROILERS



Radiant Char-Broilers

Model#	Width	Burners	Total B.T.U.	Ship Weight (Lbs)	Stand Model#	Ship Weight (Lbs)
TSRB-24	24"	4	60,000	265	TSRB-S-24	50
TSRB-30	30"	5	75,000	315	TSRB-S-30	60
TSRB-36	36"	6	90,000	360	TSRB-S-36	70
TSRB-48	48"	8	120,000	450	TSRB-S-48	85
TSRB-60	60"	10	150,000	580	TSRB-S-60	105
TSRB-72	72"	12	180,000	710	TSRB-S-72	135

Standard Exterior Finish

Stainless Steel: Front, and sides.

Control Knobs: Durable, cool to the touch knobs.

Char-Broiler

Burners: Individually controlled 15,000 BTU/hr. stainless steel burners located every 6". Removable, reinforced cast iron radiants prevent clogging of burners and provide uniform distribution of heat.

Burner Grates: Heavy duty reversible cast iron top grates are made in 3" x 21" sections. They are pitched forward with a cast-in grease trough in each blade for fat run-off.

Grease Gutter: Full width grease gutter and removable large capacity drip pan.

Broiler Body: Fully insulated broiler body with replaceable inner liner.

Cleaning: No tools are required to remove top grates, radiant covers and stainless steel burners.

Optional Items

Stainless steel stand; casters (front two are locking); quick disconnect and flexible gas hose.

Gas

Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size 3/4" NPT. Specify type of gas and elevation if over 2,000 ft.

Clearance

For use only on non-combustible surfaces. Legs or stands are required for non-combustible floors. Provide 0" clearance from non-combustible surfaces and 8" from back, 10" from sides from combustible surfaces.

TSI-STAR
Premium Commercial Equipment

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TSI reserves the right to change materials and specifications without notice.

HEAVY DUTY RADIANT CHAR-BROILERS



MODEL #TSRB-36
(shown with optional legs)



Standard Exterior Finish

- Stainless Steel:** Front, and sides.
Control Knobs: Durable, cool to the touch knobs.
Char-Broiler Burners:

Individually controlled 15,000 BTU/hr. stainless steel burners located every 6". Removable, reinforced cast iron radiants prevent clogging of burners and provide uniform distribution of heat.

- Burner Grates:** Heavy duty reversible cast iron top grates are made in 3" x 21" sections. They are pitched forward with a cast-in grease trough in each blade for fat run-off.

- Grease Gutter:** Full width grease gutter and removable large capacity drip pan.

- Broiler Body:** Fully insulated broiler body with replaceable inner liner.

- Cleaning:** No tools are required to remove top grates, radiant covers and stainless steel burners.

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- Broiler Body:** Fully insulated broiler body with replaceable inner liner.

- Cleaning:** No tools are required to remove top grates, radiant covers and stainless steel burners.

Radiant Char-Broilers

Model#	Width	Burner	Total B.T.U.	Approx. Ship Wt. (Lbs.)	Stand Model#	Approx. Ship Wt. (Lbs)
TSRB-24	24"	4	60,000	265	TSRB-S-24	50
TSRB-30	30"	5	75,000	315	TSRB-S-30	60
TSRB-36	36"	6	90,000	360	TSRB-S-36	70
TSRB-48	48"	8	120,000	450	TSRB-S-48	85
TSRB-60	60"	10	150,000	580	TSRB-S-60	105
TSRB-72	72"	12	180,000	710	TSRB-S-72	135

Optional Items

Stainless steel stand; casters (front two are locking); 4" legs; quick disconnect and flexible gas hose.

Gas

Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size 3/4" NPT. Specify type of gas and elevation if over 2,000 ft.

Clearance

For use only on non-combustible surfaces. Legs or stands are required for non-combustible floors. Provide 0" clearance from non-combustible surfaces and 8" from back, 10" from sides from combustible surfaces.

INFRA-RED UNDERFIRED BROILERS

Model#	Width	Depth	Burner	Total B.T.U.	Approx. Ship Wt. (Lbs.)	Stand Model#	Approx. Ship Wt. (Lbs)
TSIRB-24	24"	31"	2	60,000	160	TSIRB-S-24	50
TSIRB-36	36"	31"	3	90,000	360	TSIRB-S-36	70
TSIRB-48	48"	31"	4	120,000	450	TSIRB-S-48	85
TSIRB-60	60"	31"	5	150,000	580	TSIRB-S-60	105

Standard Exterior Finish

- Stainless Steel:** Front, and sides and front shelf.
Control Knobs: Durable, cool to the touch knobs. Individual burner control.

- Infra-Red Burners:** Individual burner control. 30,000 BTU/hr. each burner.

- Burner Grates:** Heavy cast iron reversible top grates.

- Grease Can:** Large grease can, readily visible and easily removable.

- Fire Box:** Heavy gauge welded fire box.

- Radiants:** Easily removable heavy gauge stainless steel radiants.

- Pilot:** Standing pilot for instant ignition.

- Legs:** 4" legs with adjustable feet.



MODEL #TSIRB-36
(shown with optional legs)

Optional Items

Stainless Steel fire box.
 Stainless Steel Splash guard.
 Stainless steel stand.

Gas

3/4" NPT rear gas connection, specify type of gas and altitude if over 2,000 ft.

Pressure

5" W.C. - natural gas.

10" W.C. - Propane gas

Note: Install the pressure regulator supplied with the appliance, at the gas line inlet.