

TRI-STAR 

CHAR-ROCK BROILERS



Model# TSEB-42



Standard Features

- * Stainless steel front and sides with removable s/s grease can and s/s burner and pilot shields.
- * 38,000 B.T.U./hr. "H" type burner is uniquely located for high performance cooking on entire broiler surface.
- * 5" x 21" sectioned heavy-duty cast iron top grates removes easily.
- * Top grates can be used in flat or sloped positions.
- * Slanted cooking surface provides a range of cooking temperatures. Allows excess fat to flow to the front stainless steel grease can, reducing flare-up.
- * Char-rock distributes heat evenly. Provides the high temperatures required to sear-in juices for all variety of meats.
- * Porous pumice char-rock is self cleaning. Reduces grease build-up and absorbs heat quickly and efficiently.
- * Removable front stainless steel grease can.
- * Full width, removable crumb tray collects debris.
- * 24" cooking depth is ideal for limited kitchen space.
- * Body structure double walled to conserve energy.
- * One year parts and labor warranty.
- * ETL- Sanitation and Gas certified, U.S. and Canada.

The TSI Char-Rock Broilers

The 38,000 BTU/hr. "H" type burner is uniquely located for high performance cooking on entire broiler surface. Top grates may be adjusted to flat or sloped positions. The slanted broiler surface offers different cooking temperatures for broiling various meats at the same time. The sloped broiler surface also allows fat to flow into the front stainless steel grease can, reducing flare-up. The heavy duty cast iron grates are designed in 5" x 21" sections to be removed easily. For quick clean-ups a full width removable grease can and removable crumb tray are standard. No tools are required to remove grates, liner, char-rock or burners.

Tri-Star Broilers are made of heavy gauge steel. The broiler body is double-walled resulting in energy conservation, and increased durability.

CHAR-ROCK BROILERS

TSI CHAR-ROCK BROILERS

Model#	Burners	Total B.T.U.	Ship Weight (Lbs)
TSEB-22	2	76,000	142
TSEB-32	3	114,000	215
TSEB-42	4	152,000	290

EBS- S/S Stands available, call manufacturer for prices

Standard Exterior Finish

- * **Stainless Steel:** Front, sides and grease can.
- * **Control Knobs:** Durable, cool to the touch knobs.

Broiler

- * **Burners:** 38,000 BTU/hr. cast iron "H" type burners uniquely located. One standing pilot per burner for instant ignition. Stainless Steel burner covers and pilot shield for maximum heat distribution.
- * **Top Cooking Grates:** 5" x 21" sections lift-off, heavy duty cast iron.
- * **Grease Trough:** Removable s/s grease can for easy cleaning.
- * **Crumb Tray:** Full width crumb tray located under the burners.
- * **Char Rock:** Self cleaning pumice rock. Lighter and longer lasting than other types of char-rock.
- * **Lower Grates:** Heavy cast iron 8" x 15" waffle style grates support char-rock and promote proper air flow and combustion.
- * **Cleaning:** No tools are needed to remove top and bottom grates, burners, char-rock and interior liner.

Optional Items

Stainless steel stand; casters (front two are locking); round rod top grate: 4" legs; quick disconnect and flexible gas hose. Additional 20 lbs. box of char-rock.

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 combustibile floors. Provide 0" clearance from non-combustible surfaces and 8" from combustibile walls at sides and 7" from rear.

TRI-STAR 
Premium Commercial Equipment

2205 So. Standard Avenue, Santa Ana, CA 92707 Tel: (714) 424-9380 Fax: (714) 424-9385 Toll Free: (866) 782-7462

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