EXPERIENCE THE TEC DIFFERENCE
SEAR, ROAST, SMOKE—100% INFRARED
The past year has been a creative one for TEC—one where we’ve pushed ourselves to think about the possibilities for cooking beyond the grates on our grills, beyond what we typically envision our grills doing. The results are on pages 14 and 15—a griddle that I love for Sunday brunch, an infrared smoker/roaster that really takes slow-cooking to a new level, even an infrared pizza oven rack. Thinking about innovating on top of the grates rather than beneath them has been a fun project, and I hope you’ll try out our new accessories.

Innovation has always been what we do best at TEC. And after fifty-five years, it’s what gets me in front of the grill every day. I hope it’s what keeps you coming back to your TEC grill, too.

Sincerely,

Bill Best
Founder and CEO, TEC Infrared Grills

Better food starts with better technology.
Tender, juicy, charbroiled flavor
Radiant glass panels block rising hot air from burners that dries out food, so food retains up to 35% more of its own juices. Drippings are incinerated on the heated glass, creating a rich, smoky vapor that flavors food.

Self-cleaning cooking surface
Clean-up is quick and easy—close the hood and turn your grill on high for 10-15 minutes. Food drippings and debris are incinerated.

Rapid heat-up
When preheating on high with the hood closed, TEC grills reach temperatures of 850° - 900°F in just 7 minutes.

No flare-ups = no charred food
Stainless steel cooking grates sit directly on top of the radiant glass panels, preventing air flow that ignites food drippings and causes flare-ups.

No hot or cold spots
Burners distribute heat evenly across the cooking grate. Every square inch of cooking surface is available for grilling, and temperatures can be easily controlled by the simple turn of a knob.

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Stainless steel cooking grates sit directly on top of the radiant glass panels, preventing air flow that ignites food drippings and causes flare-ups.

No hot or cold spots
Burners distribute heat evenly across the cooking grate. Every square inch of cooking surface is available for grilling, and temperatures can be easily controlled by the simple turn of a knob.

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.

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.

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

When cooking with convective hot air burners, food dries out and becomes tough, and flare-ups cause charring. These burners cannot reach infrared searing temperatures, and they create hot and cold spots that cook unevenly.

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

How low can you go?

200°-250° F on a TEC grill.

Our patented infrared grilling 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.

When Dr. Hugh Dubose of Columbia, South Carolina, recently moved, he passed down his 1979 Patio I to his son, Clarke.

DISCOVER THE TEC DIFFERENCE

TEC’S OLD CERAMIC INFRARED TECHNOLOGY

35% Infrared / 65% Hot Air

TEC’S NEW INFRARED TECHNOLOGY

100% Infrared Cooking

TRADITIONAL GAS GRILL

0% Infrared / 100% Hot Air

CRAFTED WITH CARE

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.

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 corrosion-resistant 304 stainless steel.
New this year, 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 new line of accessories on pages 14 and 15 to see how incredibly versatile this grill can be. The Sterling Patio does everything—better.

These grills are made for entertaining.

### Sterling Patio FR

Temperatures

<table>
<thead>
<tr>
<th>Low Temperature</th>
<th>200°F</th>
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<tr>
<td>Rapid Preheat</td>
<td>0°F–500°F in 7 minutes on high</td>
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### 26” STERLING PATIO

1 Fuel-Efficient Stainless Steel Burner

- Grilling Surface: 296 in²
- Warming Rack: 95 in²
- Cooking Capacity: 16 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 those 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°-100°F in 7 minutes on high

### 26" PATIO

- **1 FUEL EFFICIENT STAINLESS STEEL BURNER**
- **GRILLING SURFACE**: 296 in²
- **WARMING RACK**: 95 in²
- **COOKING CAPACITY**: 16 hamburgers in 8-10 minutes
- **TOTAL OUTPUT**: 30,000 BTUs

### 44" PATIO

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- **GRILLING SURFACE**: 592 in²
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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 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.

Big grill flavor. Small grill convenience.
AMP UP YOUR GRILL GAME

TRANSFORMATIVE ACCESSORIES

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
**REDEFINE OUTDOOR LIVING**

OUTDOOR KITCHEN COMPONENTS

### 24" UNDERCOUNTER OUTDOOR REFRIGERATOR

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### 55LB UNDERCOUNTER OUTDOOR ICEMAKER

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**PRODUCT DIMENSIONS CUT-OUT DIMENSIONS**

**Attention to detail**

Access doors and drawers feature 304 stainless construction and glass, spring-loaded hinges, and self-closing drawer slides.
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 the cold-smoked counterpart. Hot smoked salmon is closer to grilled salmon than to its chewy, smoky, cold smoked cousin. The hot smoked salmon is cooked over a fire and then immersed in a salt brine mixture, resulting in a firm yet flaky fish. TEC’s TEC Infrared Smoker/Roaster is perfect for this recipe. You’ll find that the texture of the hot smoked salmon is closer to grilled salmon than to its chewy, cold-smoked counterpart.

**INGREDIENTS:**
1 lb salmon fillet

**FOR THE CURE:**
- 1 tablespoon black pepper
- ¼ cup salt
- 1/4 cup brown sugar
- ½ cup brown sugar
- 2 Pinch or two of red chili flakes

**EQUIPMENT:**
TEC Infrared Smoker/Roaster

**MORE RECIPES ONLINE!**
To find inspiration for your next meal, visit us at tecinfared.com/backyard

**CLEANING**
Please see installation diagrams and instructions at tecinfared.com

**TEC SPECIFICATIONS**
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<th>SIDE SHELVES</th>
<th>WARMING RACK</th>
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<th>20LB TANK REGULATOR</th>
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**GAS OPTION**
Sold separately

**DIMENSIONS (inches)**

**RECIPES**
- **HOT SMOKED SALMON**
- **HOT SMOKED SALMON**
- **BEAN CANDY**
- **KOREAN SHORT RIBS**

**SHORT RIBS**

**KOREAN SHORT RIBS**

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**TECIRFARED.COM/BACKYARD**