

Quality at an affordable price
RANKIN-DELUX®
 COMMERCIAL COOKING EQUIPMENT

**TURBO
 BROILER**
 by RANKIN-DELUX

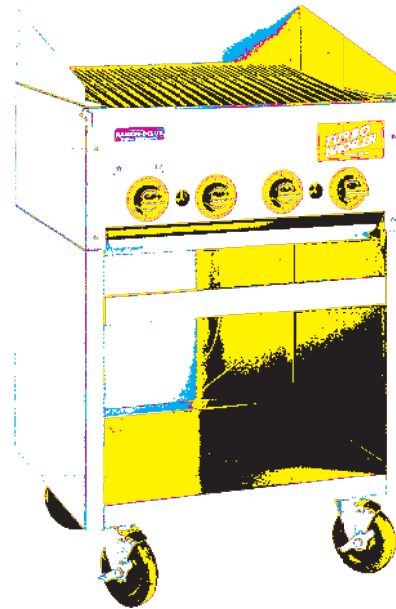
CHAR BROILER
 INFRARED TYPE
 MODEL TB-3 SERIES
 Gas Operated

**TURBO
 BROILER**
 by RANKIN-DELUX

FLOOR MODEL
 Patented



Model TB-325-C



**TURBO
 BROILER**
 by RANKIN-DELUX

Model TB-325-F-C

Pictured With Optional Casters and Stainless Steel Base.



COUNTER MODEL

Patent #2,556,216 and #5,368,009



This infrared Turbo Broiler * has all of the same quality features of the RANKIN-DELUX TB-8 Series Turbo Broiler * (Flare control gates, Stainless Steel Radiants & Baffles, heavy cast iron burner, removable fire box). The TB-3 Series is 23" from front to back .

The finest gourmet char broiling combined with high energy efficiency.

Turbo Broiler * is the ultimate in radiant broilers, by means of a unique radiant and baffle design we are able to combine infrared rays with superheated air to offer energy efficiency increases of up to 25% over the standard radiant broiler.

Quality at an affordable price.

Designed for Commercial
 Use Only

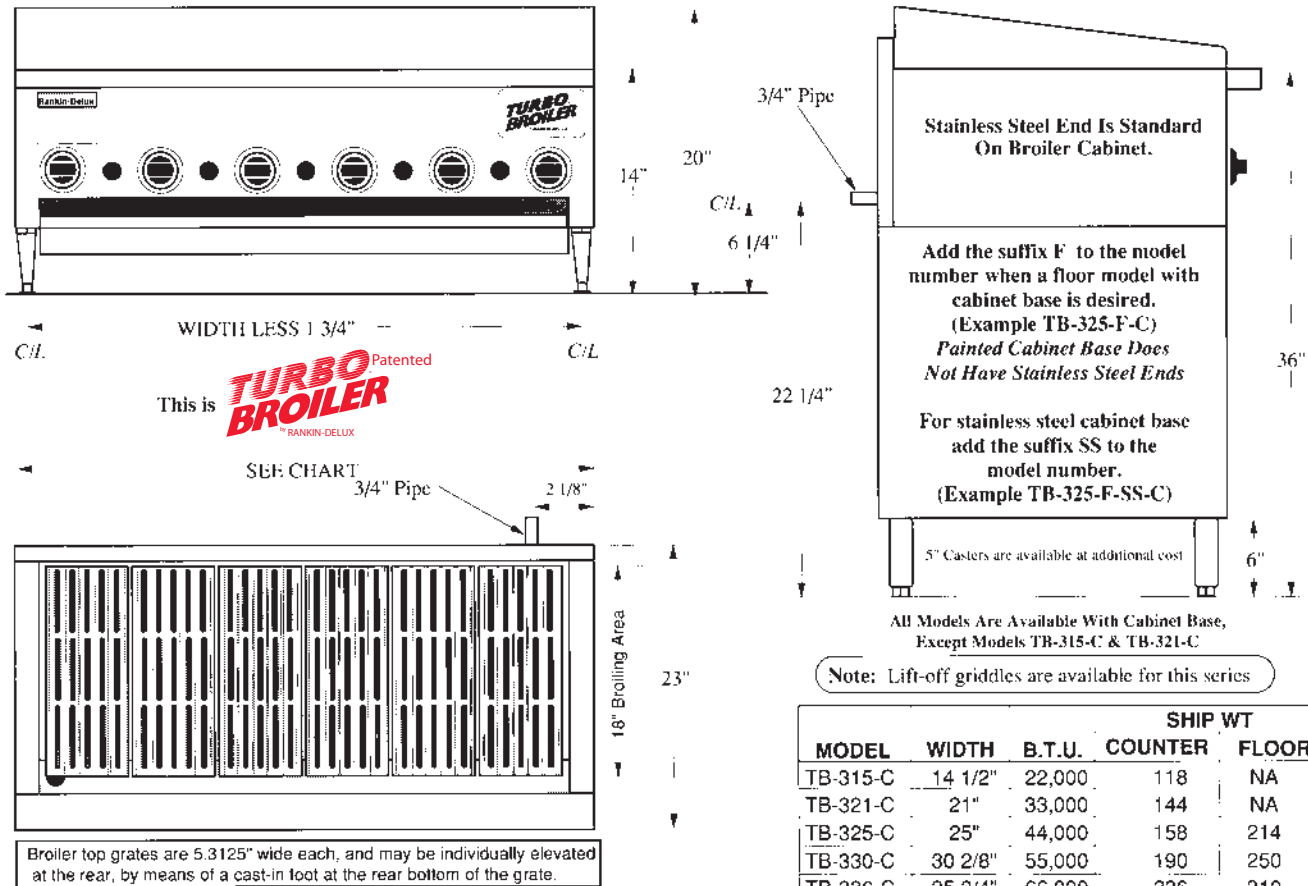
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THE SOLUTION IN RESTAURANT EQUIPMENT

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INFRARED TYPE CHAR BROILER

TB-3 SERIES



CLEARANCES TO:	SIDES	BACK
COMBUSTIBLES:	12"	8"
NONCOMBUSTIBLES:	0"	0"

NOTE: These broilers can be furnished with grates that are suitable for fish or other delicate foods where a closer spacing of the grate blade is desirable (not self draining).

FURNISHED WITH PRESSURE REGULATOR

Specifications are subject to change without notice.

Note: Lift-off griddles are available for this series

MODEL	WIDTH	B.T.U.	SHIP WT	
			COUNTER	FLOOR
TB-315-C	14 1/2"	22,000	118	NA
TB-321-C	21"	33,000	144	NA
TB-325-C	25"	44,000	158	214
TB-330-C	30 2/8"	55,000	190	250
TB-336-C	35 3/4"	66,000	236	310

FINISH: Stainless steel top, sides, splash and front panel. Balance in aluminized steel.

CONSTRUCTION: All welded aluminized steel body with 14 gauge removable fire box.

INSULATION: Body is insulated with mineral wool (withstands 800° temperatures).

BURNERS: Heavy cast iron burners, equipped with constant pilots, and controlled by a burner valve. Each burner is protected by it's own radiant and is easily removable for servicing.

RADIANTS: Heavy gauge stainless steel alloy, designed to produce maximum infrared rays. Stainless steel baffles are located between each radiant causing the air to be superheated by directing it over the hot radiants. The TURBO BROILER produces more heat w/less BTU's.

GRATES: The cast iron grates are approximately 5.3125" wide each, and may be individually elevated at the rear, by means of a Heavy cast-in foot at the rear bottom of the grate. A pitched grease trough is cast on both sides of each blade to facilitate runoff and help reduce flare-up.

DRIP PAN: A full width drip pan is provided, made of heavy gauge aluminized steel, and is easily removable for cleaning.

GREASE TROUGH: Full width, sloping grease trough carries grease runoff from the grates to the grease receptacle located in the front of the drip pan.

VALVES: Each burner is equipped with a smooth action valve for maximum heat control.

GAS INLET: 3/4" gas pipe is located on the right rear.

VENTING: Ventilation fans should have a minimum capacity of 200 to 300 CFM per square foot of broiling surface. Consult local codes for exact requirements.

LEGS: 4" chrome adjustable legs on counter model. 6" adjustable legs finished in *Deluxtone Electro Finish furnished on floor model. 6" stainless steel legs are standard on stainless steel base. Stainless steel legs are available as an optional extra on Deluxtone base.

CASTERS: 5" swivel casters are optional at additional cost.

TURBO BROILER is a trademark of RANKIN-DELUX, INC.

DESIGNED FOR COMMERCIAL USE ONLY



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