

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

**TURBO
BROILER**
by RANKIN-DELUX

CHAR BROILER
INFRARED TYPE W/SMOKER
MODEL TB-8-SM SERIES
Gas Operated

**TURBO
BROILER**
by RANKIN-DELUX



FLOOR MODEL
Patented



Model TB-846-SM-C



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



Model TB-846-SM-C
Pictured With Optional Stainless Steel Stand w/Casters

This infrared Turbo Broiler * is the ultimate combination of intense searing heat and superheated air produced by means of the unique radiant and baffle design patented by Rankin-Delux.

With the addition of the smoker modification your broiler adds the ambience of an old fashioned wood burning grill, complete with the tantalizing flavor and aroma of a real hickory fire.

This broiler uses specially designed top grates which can be used in a raised or lowered position. The grates have a sloping trough cast on both sides of each blade to facilitate fast grease runoff even when used in the lowered position.

A wide sloping grease trough across the front catches the runoff from the grates and drains it into a separate grease pan for safety and easier cleaning.

Quality at an affordable price.

Designed for Commercial
Use Only

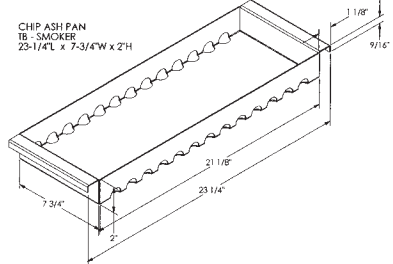
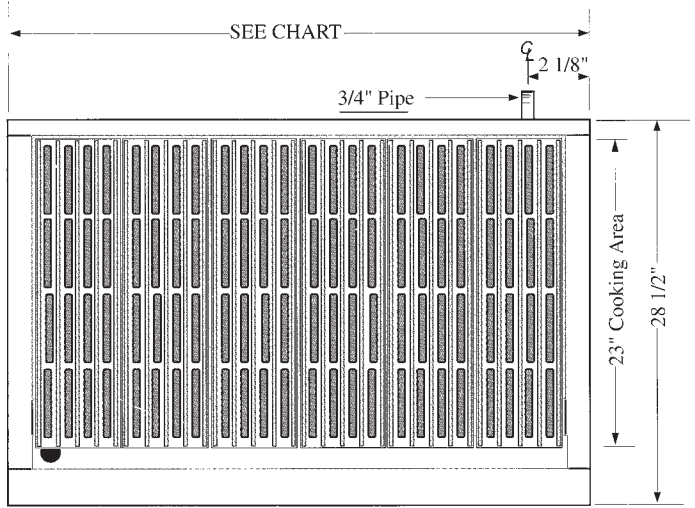
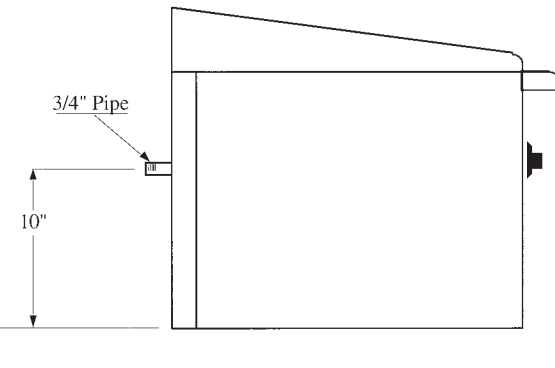
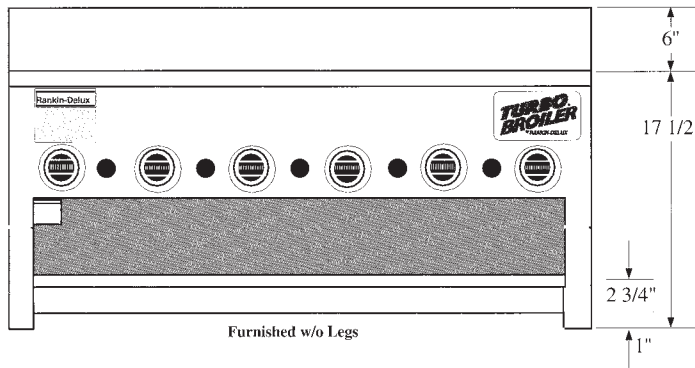
DISTEX
www.distex.ca

THE SOLUTION IN RESTAURANT EQUIPMENT

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INFRARED TYPE CHAR BROILER W/SMOKER

TB-8-SM SERIES



Note: Lift-Off Griddles are Available for this series

MODEL	WIDTH	B.T.U.	WATER PANS	CHIP PANS	SHIP WT
TB-836-SM-C	35 3/4"	87,000	1	3	410
TB-841-SM-C	41 1/8"	101,500	1	3	500
TB-846-SM-C	46 1/2"	116,000	2	4	400
TB-860-SM-C	60"	145,000	2	6	540
TB-872-SM-C	71"	174,000	2	6	730
TB-884-SM-C	84"	217,500	2	8	870

FURNISHED WITH PRESSURE REGULATOR

Broiler top grates are 5.25" wide each, and may be individually elevated at the rear, by means of a cast-in foot at the rear bottom of the grate.

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

NOTE: Fish Grates are available in lieu of standard grates.
 Steel Rod Grates are available at an extra cost.

FINISH: Stainless steel top, sides, front, and 3 piece removable splash. Balance in aluminized steel.

CONSTRUCTION: All welded aluminized steel body with 14 gauge removable radiant pan.

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

BURNERS: Heavy cast iron burners, equipped with constant pilots, and controlled by a smooth action 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 patented TURBO BROILER produces more heat w/less BTU's.

GRATES: The cast iron grates are approximately 5.25" wide each, and may be individually elevated at the rear, by means of a 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.

WATER PAN: Furnished with a full width water pan made of heavy gauge stainless steel with a stainless steel handle. Heavy gauge stainless steel chip pans are furnished for use with water soaked logs or chunks.

GREASE TROUGH: Full width, sloping grease trough carries grease runoff from the grates to the grease receptacle on the left side of the unit. Two (2) receptacles are used on the 60", 72" & 84" models.

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 are available as an optional extra.

WORK SHELF: A 10 1/2" deep removable stainless steel work shelf is available as an optional extra.

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