

Quality at an affordable price  
**RANKIN-DELUX**<sup>®</sup>  
 COMMERCIAL COOKING EQUIPMENT

**TURBO  
 BROILER**  
™ RANKIN-DELUX

# CHAR BROILER

INFRARED TYPE

MODEL TB-8 SERIES

Gas Operated

**TURBO  
 BROILER**  
™ RANKIN-DELUX

**FLOOR MODEL**  
 Patent Pending



**TURBO  
 BROILER**  
™ RANKIN-DELUX



Model TB-836-C



Model TB-836-F-C

Pictured With Optional Stainless Steel Base w/Doors, and Casters.



**COUNTER MODEL**  
 Patent Pending



This infrared **Turbo Broiler**<sup>™</sup> is the ultimate combination of intense searing heat and superheated air produced by means of a unique radiant and baffle design found only on the Rankin Delux **Turbo Broiler**<sup>™</sup>.

**Turbo Broiler**<sup>™</sup> is the result of years of experimentation by Rankin-Delux, Inc., to develop a high efficiency radiant broiler with the intense searing heat that is necessary for the finest gourmet char broiling.

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

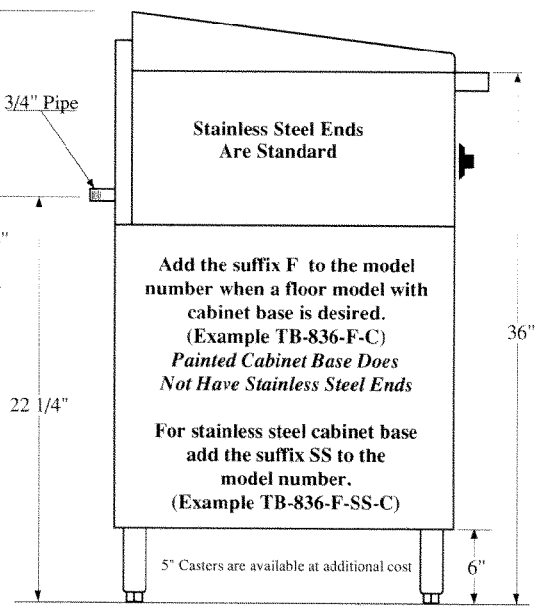
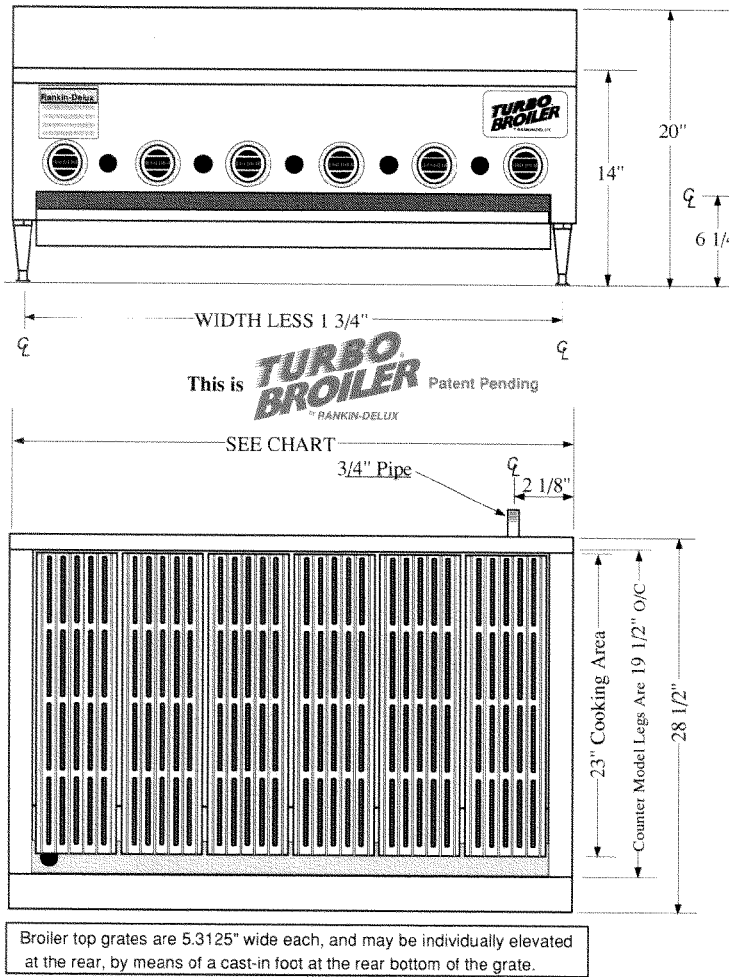
A wide sloping grease trough across the front catches the runoff from the grates and drains it into a separate grease pan for safety and easier cleaning.

**Quality at an affordable price.**

Designed for Commercial  
 Use Only

# INFRARED TYPE CHAR BROILER

# TB-8 SERIES



All Models Are Available With Cabinet Base, Except Models TB-815-C & TB-821-C

Note: Lift-Off Griddles are available for this series

MODEL	WIDTH	B.T.U.	SHIP WT	
			COUNTER	FLOOR
TB-815-C	14 1/2"	29,000	128	NA
TB-821-C	21"	43,500	163	NA
TB-825-C	25"	58,000	184	246
TB-830-C	30 3/8"	72,500	224	290
TB-836-C	35 3/4"	87,000	272	348
TB-841-C	41 1/8"	101,500	322	406
TB-846-C	46 1/2"	116,000	362	452
TB-860-C	60"	145,000	424	538
TB-872-C	71"	174,000	468	610
TB-884-C	84"	217,500	668	824

FURNISHED WITH PRESSURE REGULATOR

Specifications are subject to change without notice.

CLEARANCES TO:  
 COMBUSTIBLES: SIDES 12" BACK 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).

**FINISH:** Stainless steel top, back & side splash, ends, and front valve panel. Balance is finished in aluminized steel.

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

**INSULATION:** Body is insulated with mineral wool insulation (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 **TURBO BROILER™** principle 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 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:** Furnished with a full width drip pan made of heavy gauge aluminized steel with a stainless steel handle.

**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