



100% INFRARED



TEC INFRARED GRILLS

THE ULTIMATE BARBECUE

100% INFRARED



THE BARBECUE HAS EVOLVED

Australians love cooking a barbecue, after all it's in our DNA. We've been cooking over an open flame since we discovered fire and not much changed until TEC invented the Infrared Barbecue.

The use of 100% infrared technology has seen the barbecue evolve into a more sophisticated and versatile cooking appliance.

Traditional barbecues use hot air to cook food, which dries out the meat and can make it tough. This new style barbecue uses 100% infrared energy to cook food directly.

Radiant glass panels below the cooking grates block rising hot air from the gas burners below. Hot air never reaches the food. Flavour is locked in and food comes off the grill with unparalleled juiciness and a distinctive charbroiled flavour.

Food cooks faster and more evenly on the TEC barbecue thanks to the specially designed burners that distribute heat evenly across the cooking surface, there are no hot or cold spots.

TEC Barbecues also deliver a wider variety of cooking methods from searing, to smoking through to roasting and even frying! You will taste the difference!



For more information or to order your
TEC Barbecue, visit our online store today at
www.ausgrills.com.au or call us on 02 9526 4410.

FOOD IS 35% JUICIER AND MORE FLAVOURSOME



PROFESSIONAL RESULTS

The super hot temperatures generated make it effortless to create mouth watering, juicy steaks just like a chef.



UNLOCK FLAVOUR

Food retains up to 35% more of the natural juices and produces a more tender and juicy result.



COOKS FASTER

Infrared barbecues cook much faster than traditional barbecues and also pre-heat faster.



SELF CLEANING

Once you have finished cooking simply set the temperature to high and any remaining food will turn to ash.



VERSATILE COOKING

TEC Barbecues are a versatile cooking appliance. A variety of optional accessories are available that will enable it to smoke, roast, fry, sear and grill.



ENERGY EFFICIENT

Lab tests show TEC's patented grilling system uses up to 50% less gas than traditional barbecues. They burn faster and cleaner.



TRADITIONAL STOVETOP USE

You don't need a sideburner with a TEC grill, as pots can be placed directly on the radiant glass or grate. The perfect addition to your outdoor kitchen.



EVEN HEAT

The ceramic cooktop directs air flow away from the food. The consistent heat flow results in more evenly cooked foods than a traditional barbecue.



STERLING PATIO

The Sterling Patio delivers a generous cooking surface packaged in an impressive design. This beautiful barbecue will be the centrepiece of any entertaining area, it can be built in to an outdoor kitchen or mounted on a stainless steel pedestal or cabinet. The barbecue is second to none in terms of quality and workmanship, it is hand crafted in the USA using the finest quality materials. The Sterling range of barbecues are unrivalled in their ability to impress.

STERLING PATIO 44"

Burners:	2
Grilling Surface:	3819cm ²
Warming Rack:	1193cm ²
Cooking Capacity:	32 Hamburgers in 8-10 minutes
Total Output:	63.5MJ/hr
Low Temperature:	93C
Rapid Pre-Heat:	0-450°C to 480°C in 7 minutes



STERLING PATIO 26"

Burners:	1
Grilling Surface:	1909cm ²
Warming Rack:	613cm ²
Cooking Capacity:	16 Hamburgers in 8-10 minutes
Total Output:	31.5MJ/hr
Low Temperature:	93C
Rapid Pre-Heat:	0-450°C to 480°C in 7 minutes



G-SPORT

The G-Sport is TEC's most versatile and affordable full-size barbecue. In fact, it's the only full-size grill certified for use on combustible surfaces, including wood. It has been designed to be used on a table or counter-top or as a free-standing barbecue on a pedestal, it can also be placed on an outdoor island. The side handles make it very easy to transport.

G-SPORT

Burners:	1
Grilling Surface:	1993cm ²
Warming Rack:	742cm ²
Cooking Capacity:	18 Hamburgers in 8-10 minutes
Total Output:	28.5MJ/hr
Low Temperature:	121C
Rapid Pre-Heat:	0-450°C to 480°C in 7 minutes



IT DOES EVERYTHING - BETTER

100% INFRARED & MUCH MORE



NO CHARRED FOOD

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

TENDER, JUICY, CHARBROILED FLAVOUR

Radiant glass panels block rising hot air from burners that can dry out food. So food retains up to 35% more of its own juices. Drippings are incinerated on the heated glass, creating a rich, smoky vapour that flavours 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. It is the first true self cleaning grill available and that is due to the 100% patented infrared technology.

NO HOT OR COLD SPOTS

Burners distribute heat evenly across the cooking grates. Every square inch of cooking surface is available for grilling, and temperatures can be easily controlled by the simple turn of a knob.

ACCESSORIES

A variety of optional accessories are available to transform the TEC Barbecue to a multi-purpose cooking appliance.

VERSATILE

- | | |
|------------|-------|
| Pizza Oven | Sear |
| Slow Cook | Bake |
| Smoke | Grill |
| Steam | Boil |
| Roast | Fry |

RAPID PRE-HEAT

There is no waiting around, the TEC grill is pre-heated to a top temperature of 450°C to 480°C in just 7 minutes.

DISCOVER THE DIFFERENCE



100% INFRARED COOKING

TEC manufactures the only barbecue that cooks with 100% infrared energy. The patented technology uses radiant glass panels that are just below the cooking grate to block rising hot air from the burners. Hot air never reaches the food to dry it out or ignite food drippings.



TRADITIONAL GAS BARBECUE

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.



35% INFRARED / 65% HOT AIR

Other infrared barbecues 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 and smoking.

