



DISCOVER  
THE SECRET TO  
PROFESSIONAL  
GRILLING™



the biggest revolution in grilling  
since the invention  
of the gas grill



# TASTE

The best flavor you will  
ever get from a grill

**Succulent, juicy grilled foods bursting with flavor are the hallmark of the Char-Broil TEC grill:**

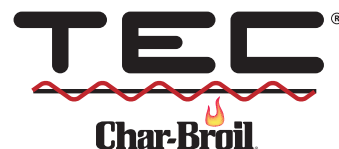
Rich, zesty charring at the surface seals moisture and flavor into food in a way never before possible on a gas grill.

Revolutionary TEC "next generation" infrared cooking goes beyond old-fashioned infrared and closely replicates the even, radiant heat of charcoal for unmatched flavor results.

Food is infused with sultry smoked flavor when smoker chips are used directly on the grate, penetrating the food in a way old fashioned smokers can't.

With TEC glass-topped burners, marinades and sauces stay close to foods instead of running through the grates, so the flavor essence is absorbed directly into food as the liquids vaporize.

The combination of traditional open flame cooking with the revolutionary TEC burners brings a variety of flavor options from mild and buttery to robust charred taste.





# VERSATILITY

The most fun you can have grilling

**Grilling on the Char-Broil TEC grill is an interactive, invigorating, creative experience that empowers anyone to be their own master chef:**

The hottest trends in grilling – wood plank grilling, beer can chicken, exotic grilled fruits and vegetables – are all made easier on this grill than on any other because the TEC burners and the open flame burners both impart their own unique benefits and flavor.

The revolutionary TEC burners are more versatile than any other infrared burner on the market with cooking options not available on any other gas grill

- Excellent results with shrimp, vegetables and other small items that cook directly on the grate, where the burner's glass top prevents them from falling through
- Direct infusion of savory smoked flavor when smoker chips are placed on the glass top between cooking grates - no need for a messy smoker box
- Marinating and steaming directly on the grate – unique to this system – brings moisture and flavor beyond what any other grill can deliver
- Unlike any other infrared burner, these offer low temperature grilling in addition to unmatched professional-style searing

The combination of new TEC infrared burners, open flame burners, a state-of-the-art flush-mount stainless mesh infrared rotisserie burner, and a super premium sideburner make this the most versatile grill available.





# VALUE

Professional performance  
and durability at an  
unexpected price - from  
two brands you can trust

## **The TEC Char-Broil grill offers unprecedented value:**

Two of the premier names in grilling - Char-Broil and TEC brought together over a half century of quality and innovation to offer this revolution in grilling taste and versatility.

The Char-Broil history of quality and innovation dates back to the introduction of the gas grill to the mass market fifty years ago and assures that this grill is built for durability and superior performance.

TEC invented the infrared grill and later pioneered the revolutionary new infrared system offered on the new Char-Broil TEC grill.

The high-end cooking system was previously available only at much higher price points and now brings professional grilling results within reach of the Lowe's customer.

Artistry and engineering unite in sculpted curves of heavy gauge 304 stainless steel.

No other grill – even at several times the cost – offers the unique combination of revolutionary TEC infrared burners with high quality open flame cooking.





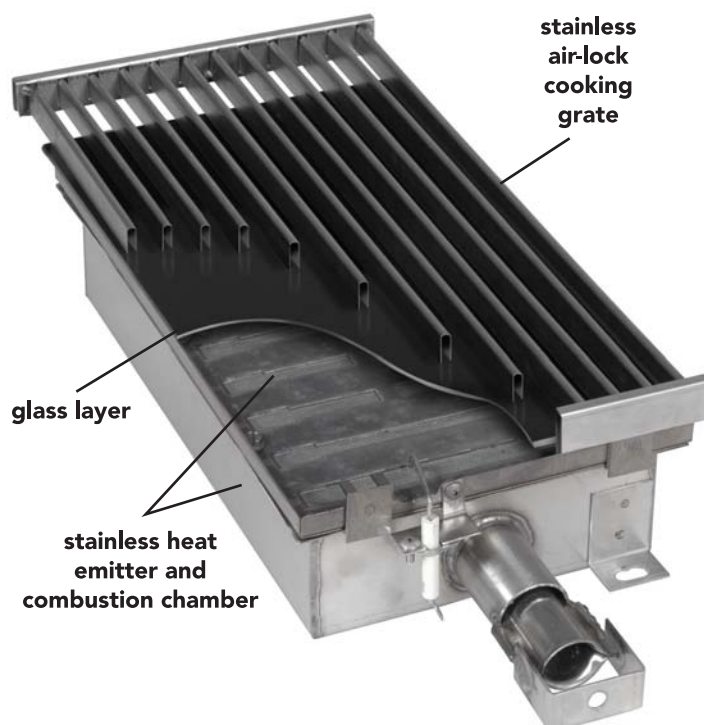
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### **The TEC burner – heart of the grilling revolution.**

Precision micro perforated stainless combustion chamber emits 100% natural radiant heat.

Floating above the combustion chamber, just below the stainless air-lock cooking grate, a layer of high-tech ceramic glass balances heat across the entire burner and prevents air flow from interfering with the transfer of pure heat directly to food.

With no hot air to dry out the food, pure radiant heat works its magic to seal in flavor and moisture like no other burner can.

