



Getting the Most from Your Cooking Equipment



TEC Receives Natural Gas Industry Product of the Year Award

by Tom Stroozas, CFSP — Piedmont Natural Gas

The Gas Foodservice Equipment Network (GFEN) presented the 2006 GFEN “Blue Flame” Product of the Year Award to Thermal Engineering Corporation (TEC) for its new Searmaster II Charbroiler during the recent National Restaurant Association Expo in Chicago. The prestigious award, which recognizes outstanding innovation and technology in foodservice equipment, was presented to Bill Best, TEC’s Chairman and CEO, by Tim Cole of the Gas Technology Institute and Chair of the GFEN Technical Committee, Tom Stroozas, Past GFEN Chair from Piedmont Natural Gas, and Curt Alexander of CPS Energy and presiding GFEN Chairman.

TEC’s new line of flare-resistant infrared charbroilers is cutting edge technology. The Searmaster II employs 100% sheet steel infrared burners, in combination with TEC’s patented secondary radiant emitter panel system, to provide unprecedented cooking intensity, range and uniformity, with virtually no flare-ups. And for chefs who desire some visible flame, the cooking grids may be elevated with an optional grid elevation bracket.

TEC’s new burners are not susceptible to impact breakage or water damage. They will not backflash, even when severely overfired or underfired. TEC’s radiant infrared glass panels are placed less than an inch above the burner tops, which have roughly the same surface area. The perforated stainless burner apertures produce a flameless glow and are specially configured so that the glass above emits 100% radiant energy into the cooking surface, with at least 95% cooking uniformity.

TEC originally began to use radiant panels as secondary infrared emitters in 2000 and has manufactured a series of consumer grills that employ glass emitter panels above ceramic burners. The Searmaster II represents a great advancement of the radiant secondary emitter concept by employing it with the new and unique all-metal burner. Users can rapidly sear foods or slow cook for hours, all while retaining the foods’ natural moisture. Plus, this innovative technology allows for cookware to be used directly on the cooking grids or on the emitter panels themselves.

This new grilling system also provides a wide spectrum of heating range — from barely warming to searing with great intensity. In short, the Searmaster II is a versatile piece of cooking equip-



TEC’s Searmaster II Charbroiler was named the 2006 GFEN Product of the Year. Accepting the “Blue Flame” award are (left to right): Benji Berry, TEC Southeastern Regional Manager; Curt Alexander, GFEN Chairman; Bill Best, TEC Chairman and CEO; Tim Cole, GFEN Technical Committee Chair; Tom Stroozas, past GFEN Chair; Rachael Harper, President of TEC; and Renee Perks, TEC Director of Communications.

ment that is certain to get the attention of operators in all types of commercial foodservice operations.

According to Curt Alexander, GFEN Chairman, “The manufacturers who receive the GFEN Product of the Year Award have reached new heights of present day technology and are recognized through this award for exceeding the needs and expectations of customers nationwide. TEC has demonstrated such credibility and is distinguished as the recipient of this year’s award.”

Upon receiving the award, TEC’s CEO and Chairman Bill Best expressed his appreciation by saying, “On behalf of all of the people at TEC that helped develop the Searmaster II, we express how honored we are to receive the Blue Flame Award from GFEN. We are all aware of the judges’ many years of experience, and their knowledge of the industry adds even more significance to this valuable recognition.”

For more information about the TEC Searmaster II, call Thermal Engineering Corporation in Columbia, SC at (803) 783-0750 or visit their website at www.tecinfrared.com

For more information about the Gas Foodservice Equipment Network and the Product of the Year Award, visit www.gfen.info or call (202) 824-7153.

