Toastmaster radiant and lava rock gas char-broilers are designed to be the most economical and flexible countertop char-broiler in the food service industry. They offer unsurpassed performance, combining a proven control system with Toastmaster quality and durability. Available in three different sizes - 24", 36" and 48".

**DESCRIPTION**
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**SPECIFICATIONS**
Gas char-broilers are constructed with stainless steel front panel and reinforced aluminized steel side panels. Every 12" (30.5 cm) an individually controlled, corrosion resistant, burner supplies up to 30,000 BTU/hr (8.8Kw) of heat. Cooking surface is heavy-duty cast iron with two grid mark widths on opposite sides. Cooking surface can be adjusted for level or slanted grilling. Standing pilot is provided. A full width water pan is provided. Control knobs are protected by a stainless steel bull nose front. Char-broilers are supplied with 4" (10.2 cm) high die cast nickel plated legs with a 1-3/8" (3.5 cm) adjustment. Gas connection is 3/4" N.P.T. (male) and a convertible regulator is supplied as well as a kit for conversion to LP gas. Units are UL Gas Certified for U.S. and Canada. UL listed to NSF4 standard. Printed in the U.S.A.

**FEATURES**
- 30,000 BTU U-style steel burners every 12" of width
- Stainless steel top, pan and front
- Heavy-duty cast iron grates can be individually positioned (flat or slanted) and are reversible with a thin side for searing and a thick side for more delicate menu items
- Heavy gauge stainless steel radiants contoured for even heat distribution
- Large capacity stainless steel water pan
- Stainless steel, 2-3/4" high tapered splash guard
- Cool-to-the-touch stainless steel bull nose front provides knob protection and comfortable work zone
- Units are shipped Natural Gas. All units come with a convertible regulator to switch from natural gas to LP gas
- 4” adjustable legs
- Lava rock units include 1 bag of lava rock per 12” section

**OPTIONS & ACCESSORIES**
- Equipment stands
- Replacement lava rock (one 5 lb. bag needed per every 12”)

**CERTIFICATIONS**

**WARRANTY**
These units come with a one [1] year warranty for parts and labor.
CLEARANCES
These units can be installed on non-combustible countertops using the provided four [4] inch (102 mm) legs or on a combustible floor using a minimum 27-inch (636 mm) tall stand. The back and both sides must be at least three [3] inches (76 mm) from any combustible surface.

<table>
<thead>
<tr>
<th>MODEL</th>
<th>HEIGHT(^1) in. (mm)</th>
<th>WIDTH ([A]) in. (mm)</th>
<th>DEPTH in. (mm)</th>
<th>BTU(^2)</th>
<th>GRATE DEPTH</th>
<th>APPROX. SHIP WEIGHT</th>
<th>APPROX. WEIGHT INSTALLED</th>
</tr>
</thead>
<tbody>
<tr>
<td>TMLC24</td>
<td>15.5 (393.7)</td>
<td>24 (609.6)</td>
<td>26 (660.4)</td>
<td>60,000</td>
<td>20”</td>
<td>186 lb. (84.4 kg)</td>
<td>153 lb. (69.5 kg)</td>
</tr>
<tr>
<td>TMRC24</td>
<td>15.5 (393.7)</td>
<td>36 (914.4)</td>
<td>26 (660.4)</td>
<td>90,000</td>
<td></td>
<td>230 lb. (104.4 kg)</td>
<td>192 lb. (87.2 kg)</td>
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<tr>
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<td>15.5 (393.7)</td>
<td>48 (1,219.2)</td>
<td>26 (660.4)</td>
<td>120,000</td>
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<td>350 lb. (158.9 kg)</td>
<td>299 lb. (135.7 kg)</td>
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<td>TMRC48</td>
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</tbody>
</table>

\(^1\)Adjustable up to 1.625 in (41mm) \(^2\)A convertible regulator kit is supplied for LP gas conversion