

Value beyond your expectations

RADIANCE

**GERMAN
KNIFE**

 GREEN WORLD



**THE AAA
VALUE**
Maintenance Cost (A)
Operating Cost (A)
Acquisition Cost (A)
= Low Ownership Cost

Outstanding Reliability / Superior Functionality / Excellent Convenience

www.turboairinc.com

Global Turbo Air

Manufacturing Divisions



World Headquarters (Long Beach, CA)
Commercial Refrigerator
Manufacturing Subsidiary Global Sales



Commercial Refrigerator
Manufacturing Subsidiary (Dallas, TX)
Sales in North America



Commercial Refrigeration System
Manufacturing Subsidiary (Long Beach, CA)
Sales in North America



Commercial Refrigerator
Manufacturing Subsidiary (Gwangju, Korea)
Sales in Korea, S. East Asia & Middle East



Commercial Refrigerator
Manufacturing Subsidiary (Qingdao, China)
Sales in China, Central Asia and Europe



Commercial Refrigerator
Manufacturing Subsidiary (Ho Chi Minh, Vietnam)
Sales in S. East Asia



Europe (London, England)
Sales in Europe



Mid East (Dubai, UAE)
Sales in Middle East



Commercial Cooking Equipment
(Long Beach, CA)
Sales in North America



Commercial Butcher Equipment
Manufacturing Subsidiary (Long Beach, CA)
Sales in North America



Display Case + Ice Maker Manufacturing Subsidiary
(Qingdao, China)



Commercial Freezer Manufacturing Subsidiary
(Suwon, S. Korea)



CALIFORNIA HEADQUARTERS



TEXAS, USA PLANT



GWANGJU, KOREA PLANT



QINGDAO, CHINA PLANT

HO CHI MINH, VIETNAM PLANT

Branch / Distribution Locations

Immediate, reliable delivery nationwide



CALIFORNIA Headquarters

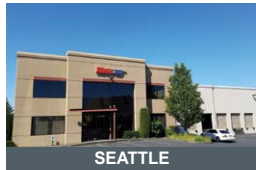
4184 E. Conant St., Long Beach, CA 90808
Tel. 310-900-1000 / Fax. 310-900-1077
Toll Free. 800-627-0032 / Warranty Service. 800-381-7770
www.turboairinc.com



HAWAII



OAKLAND



SEATTLE



DENVER



HOUSTON



DALLAS

HAWAII	179 Sand Island Access Rd. #B Honolulu, HI 96819	Tel. 808-843-1988 Fax. 808-843-1991
OAKLAND	1617 Whipple Rd. Suite A Hayward, CA 94544	Tel. 510-382-0983 Fax. 510-475-5692
SEATTLE	2515 142nd Ave. E. Sumner, WA 98390	Tel. 253-518-0380 Fax. 253-826-3162
DENVER	3650 Fraser St. Unit C Aurora, CO 80011	Tel. 720-459-5887 Fax. 720-459-5886
HOUSTON	4300 N. Sam Houston Pkwy. W. #410 Houston, TX 77086	Tel. 281-880-4946 Fax. 281-730-8081
DALLAS	1800 S. Great Southwest Pkwy. Grand Prairie, TX 75051	Tel. 214-678-9380 Fax. 214-678-9386

Fastest Service In the Industry

We understand the frustration and disappointment customers feel when their refrigerators are not promptly fixed. Our in-house technicians fulfill 95% of all service calls within three days and deliver two-day service parts throughout the United States.



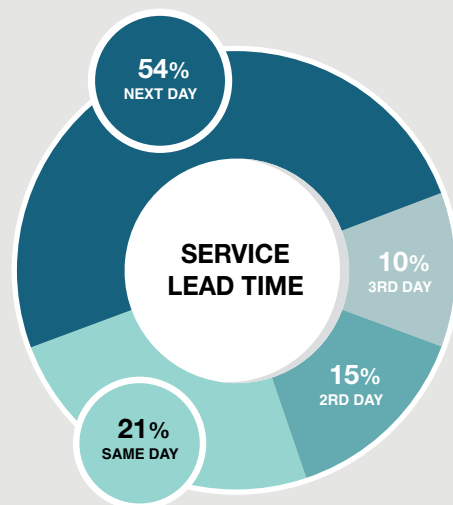
Part Distribution

13 warehouses
15 major part distributors
2 Day delivery throughout the United States



In-house Technicians available in 17 locations

2,000 Technician Network



95% of service calls fulfilled within 3 business days.



CHICAGO



CINCINNATI



ATLANTA



NEW JERSEY



PITTSBURGH















MIAMI

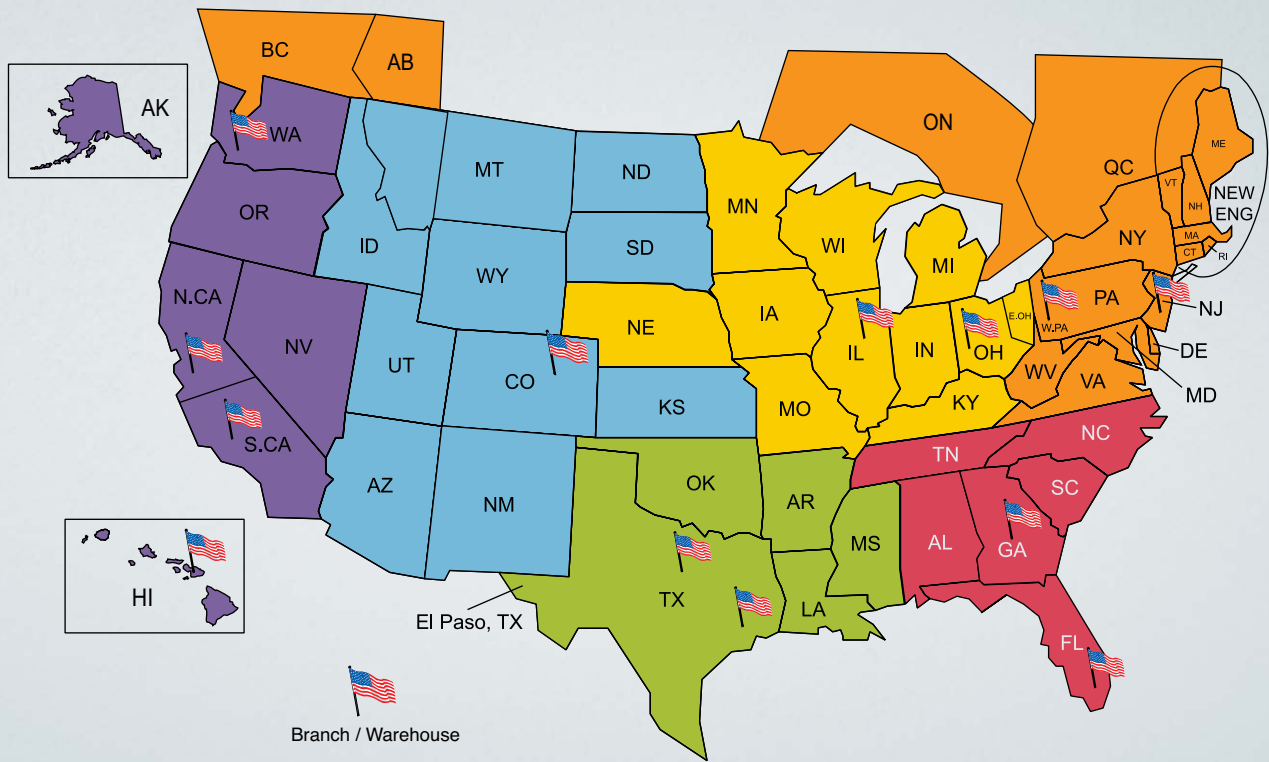
CHICAGO	101 E. Crossroads Pkwy. Suite B Bolingbrook, IL 60440	Tel. 630-439-0014 Fax. 630-439-0017
CINCINNATI	12080 Best Place Sharonville, OH 45241	Tel. 513-772-5272 Fax. 513-772-5276
ATLANTA	5345 Buford Highway Norcross, GA 30071	Tel. 770-449-1112 Fax. 770-248-9525
NEW JERSEY	10 Basin Dr. Suite 110 Kearny, NJ 07032	Tel. 973-274-1993 Fax. 973-274-1990
PITTSBURGH	201 Locust St. Suite B2 Youngwood, PA 15697	Tel. 412-777-9653 Fax. 724-635-0023
MIAMI	2701 SW 145th Ave. Suite 220 Miramar, FL 33027	Tel. 305-885-5722 Fax. 305-885-5723

SUPPORT IMMEDIATE AVAILABILITY



Rep. / Distributor & Warehouse Information

TYPE	COMPANY	TERRITORY	LOCATION	PHONE	FAX
HQ. B/W		South West	4184 E. Conant St., Long Beach, CA 90808	310-900-1000	310-900-1077
B/W		South West	1617 Whipple Rd. Suite A, Hayward, CA 94544	510-382-0983	510-475-5692
B/W		North West	2515 142nd Ave E., Sumner, WA 98390	253-518-0380	253-826-3162
B/W		Mountain West	3650 Fraser St. Unit C, Aurora, CO 80011	720-459-5887	720-459-5886
DIST.	R.E.W.	HI	179 Sand Island Access Rd. Unit B, Honolulu, HI 96819	808-843-1988	808-843-1991
REP.	S.F.E.M.	AZ, NM, W.TX	2550 E. Rose Garden Ln, #73139, Phoenix, AZ 85050	602-276-4969	602-926-8829
REP.	CK Marketing	N.CA, NV	5050 Hacienda Dr. #1438, Dublin, CA 94568	925-719-8808	925-479-9195
B/W		South Central	1800 S. Great Southwest Pkwy., Grand Prairie, TX 75051	214-678-9380	214-678-9386
B/W		South Central	4300 N. Sam Houston Pkwy., Houston, TX 77086	281-880-4946	281-730-8081
B/W		Mid West	101 E. Crossroads Pkwy. Suite B, Bolingbrook, IL 60440	630-439-0014	630-439-0017
B/W		Mid West	12080 Best Place, Sharonville, OH 45241	513-772-5272	513-772-5276
B/W		South East	5345 Buford Highway, Norcross, GA 30071	770-449-1112	770-248-9525
B/W		South East	2701 SW 145th Ave. Suite 220, Miramar, FL 33027	305-885-5722	305-885-5723
B/W		North East	10 Basin Dr. Suite 110, Kearny, NJ 07032	973-274-1993	973-274-1990
B/W		North East	201 Locust St. Suite B, Youngwood, PA 15697	412-777-9653	724-635-0023
DIST.	Food Service Solutions (FSS)	Canada	6599 Kitimat Rd #2, Mississauga, ON L5N 4J4	800-668-8765	
REP.	DMM Enterprises	Metro NY, N.NJ	1 Quail Hollow Lane, West Nyack, NY 10994	914-450-5192	201-525-1437
REP.	Ability Reps	CT, VT, MA, NH, RI, ME	10 Blackburn Center, Gloucester, MA 01930	978-281-2700	978-281-2987
REP.	Sharkey & Associates	W.PA, WV	3528 Washington Ave., Finleyville, PA 15332	800-347-9541	412-343-9542
REP.	Your Refrigeration Resource, LLC	E.PA, S.NJ, DE	1337 Park Lane Road, Swarthmore, PA 19081	610-592-8615	



Sales Territory Map

West	Mountain	Central	Midwest	Southeast	East
Keith Kim 310-505-7420	Sun Kim 213-309-2788	June Park 562-577-2099	Chris Bae 630-442-4786	Andrew Kim 562-307-4355	Phillip Han 562-305-3837
Alexis Kim 310-900-1011	Rudy Kim 310-900-1056	Martin Nam 214-723-7300	Minah Lee 630-439-0014	Mark Ok 678-278-1439	Kevin Kim 973-274-1993
Sobhan Pishkouhi 310-900-1028	John McDowell 602-276-4969		Isabell Lee 630-523-5112	Andy Lee 678-278-1437	Carolina Daza 973-679-9253
Christopher Kim (Northern CA & Nevada) 925-719-8808	Martha Cano 602-276-4969				DMM Enterprises 201-525-1433
					Ability Reps 978-281-2700
					Sharkey & Associates 412-343-9541

Mike Andrus	Rick Blinson	D.J. Kourie	Carlos Fuentes	Bill Smith
National Account 214-770-3126	National Account 678-814-2201	National Account 330-447-8411	National Account 310-745-9321	National Account 314-378-0524

Radiance

Heavy Duty Restaurant Ranges
Salamanders
Cheesemelters
Countertop Hot Plates / Broilers / Griddles
Stock Pot Ranges
Wok Ranges
Microwave Ovens
- Heavy Duty / Medium Duty
Bakery Equipment



24" WIDE HEAVY DUTY RESTAURANT RANGES

FEATURES & BENEFITS

- **Stainless steel front, sides, back riser lift-off high shelf**
- **Individual pilot for each lift off top open burner at 32,000 btu/hr**
- **6" stainless steel adjustable legs (casters optional)**
- **12" x 12" sectioned heavy duty cast iron grates**
- **Full size pull out crumb tray**
- **Wrap around full stainless steel oven interior 26.3" depth standard**
- **Fully adjustable oven thermostat provides temperatures from 250-550°F degrees**
- **Pull out stainless steel door for easy cleaning**
- **Thermostat controlled griddle**
- **1 stainless steel oven rack standard (additional racks optional)**
- **CSA certified for safety / sanitation for USA and Canada**



TAR MODELS SPECIFICATIONS

DATA	TAR-4	TAR-24G	TAR-24RB
Gas Type	NAT	NAT	NAT
Gas Connection	3/4"	3/4"	3/4"
Regulator	3/4"	3/4"	3/4"
Gas Pressure	5 W.C"	5 W.C"	5 W.C"
BTU	163,000	72,000	95,000
Ext. Length Overall (in.)	24	24	24
Ext. Depth Overall (in.)	31 7/8 + manifold	31 7/8 + manifold	31 7/8 + manifold
Ext. Height Overall (in.)	56 1/2	56 1/2	56 1/2
Number of Oven	1	1	1
Oven Dimension (L x D x H) (in.)	20 1/8 x 26 1/4 x 13 5/8	20 1/8 x 26 1/4 x 13 5/8	20 1/8 x 26 1/4 x 13 5/8
Net / Gross Weight (lbs.)	301 / 336	343 / 378	301 / 335

DATA	TAR-4-LP	TAR-24G-LP	TAR-24RB-LP
Gas Type	LPG	LPG	LPG
Gas Connection	3/4"	3/4"	3/4"
Regulator	3/4"	3/4"	3/4"
Gas Pressure	10 W.C"	10 W.C"	10 W.C"
BTU	160,000	69,000	92,000
Ext. Length Overall (in.)	24	24	24
Ext. Depth Overall (in.)	31 7/8 + manifold	31 7/8 + manifold	31 7/8 + manifold
Ext. Height Overall (in.)	56 1/2	56 1/2	56 1/2
Number of Oven	1	1	1
Oven Dimension (L x D x H) (in.)	20 1/8 x 26 1/4 x 13 5/8	20 1/8 x 26 1/4 x 13 5/8	20 1/8 x 26 1/4 x 13 5/8
Net / Gross Weight (lbs.)	301 / 336	343 / 378	301 / 335

Design and specifications subject to change without notice.
 Most updated spec sheets are available at www.gkradiance.com.
 Actual shipping weight may differ due to extra packing materials for product protection.

■ **WARRANTY : 1 Year Parts and Labor Warranty**

36" WIDE HEAVY DUTY RESTAURANT RANGES

FEATURES & BENEFITS



- **Stainless steel front, sides, back riser lift-off high shelf**
- **Individual pilot for each lift off top open burner at 32,000 btu/hr**
- **6" stainless steel adjustable legs (casters optional)**
- **12" x 12" sectioned heavy duty cast iron grates**
- **Full size pull out crumb tray**
- **Wrap around full stainless steel oven interior 26.3" depth standard**
- **Fully adjustable oven thermostat provides temperatures from 250-550°F degrees**
- **Pull out stainless steel door for easy cleaning**
- **Thermostat controlled griddle**
- **1 stainless steel oven rack standard (additional racks optional)**
- **CSA certified for safety / sanitation for USA and Canada**
- **Combo option available**



TAR MODELS SPECIFICATIONS

DATA	TAR-6	TAR-36G	TAR-36RB	TARG-2B24G/24G2B	TARG-4B12G/12G4B
Gas Type	NAT	NAT	NAT	NAT	NAT
Gas Connection	3/4"	3/4"	3/4"	3/4"	3/4"
Regulator	3/4"	3/4"	3/4"	3/4"	3/4"
Gas Pressure	5 W.C"	5 W.C"	5 W.C"	5 W.C"	5 W.C"
BTU	227,000	94,000	125,000	136,000	185,000
Ext. Length Overall (in.)	36	36	36	36	36
Ext. Depth Overall (in.)	31 7/8 + manifold	31 7/8 + manifold	31 7/8 + manifold	31 7/8 + manifold	31 7/8 + manifold
Ext. Height Overall (in.)	56 1/2	56 1/2	56 1/2	56 1/2	56 1/2
Number of Oven	1	1	1	1	1
Oven Dimension (L x D x H) (in.)	26 3/8 x 26 1/4 x 13 5/8	26 3/8 x 26 1/4 x 13 5/8	26 3/8 x 26 1/4 x 13 5/8	26 3/8 x 26 1/4 x 13 5/8	26 3/8 x 26 1/4 x 13 5/8
Net / Gross Weight (lbs.)	409 / 454	472 / 517	411 / 456	448 / 494	430 / 475

DATA	TAR-6-LP	TAR-36G-LP	TAR-36RB-LP	TARG-2B24G/24G2B-LP	TARG-4B12G/12G4B-LP
Gas Type	LPG	LPG	LPG	LPG	LPG
Gas Connection	3/4"	3/4"	3/4"	3/4"	3/4"
Regulator	3/4"	3/4"	3/4"	3/4"	3/4"
Gas Pressure	10 W.C"	10 W.C"	10 W.C"	10 W.C"	10 W.C"
BTU	224,000	91,000	122,000	133,000	182,000
Ext. Length Overall (in.)	36	36	36	36	36
Ext. Depth Overall (in.)	31 7/8 + manifold	31 7/8 + manifold	31 7/8 + manifold	31 7/8 + manifold	31 7/8 + manifold
Ext. Height Overall (in.)	56 1/2	56 1/2	56 1/2	56 1/2	56 1/2
Number of Oven	1	1	1	1	1
Oven Dimension (L x D x H) (in.)	26 3/8 x 26 1/4 x 13 5/8	26 3/8 x 26 1/4 x 13 5/8	26 3/8 x 26 1/4 x 13 5/8	26 3/8 x 26 1/4 x 13 5/8	26 3/8 x 26 1/4 x 13 5/8
Net / Gross Weight (lbs.)	409 / 454	472 / 517	411 / 456	448 / 494	430 / 475

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 Actual shipping weight may differ due to extra packing materials for product protection.

■ **WARRANTY : 1 Year Parts and Labor Warranty**

48" WIDE HEAVY DUTY RESTAURANT RANGES

FEATURES & BENEFITS

- *Stainless steel front, sides, back riser lift-off high shelf*
- *Individual pilot for each lift off top open burner at 32,000 btu/hr*
- *6" stainless steel adjustable legs (casters optional)*
- *12" x 12" sectioned heavy duty cast iron grates*
- *Full size pull out crumb tray*
- *Wrap around full stainless steel oven interior 26.3" depth standard*
- *Fully adjustable oven thermostat provides temperatures from 250-550°F degrees*
- *Pull out stainless steel door for easy cleaning*
- *Thermostat controlled griddle*
- *1 stainless steel oven rack standard (additional racks optional)*
- *CSA certified for safety / sanitation for USA and Canada*
- *Combo option available*



TAR MODELS SPECIFICATIONS

DATA	TAR-8	TARG-2B36G/36G2B	TARG-4B24G/24G4B	TARG-6B12G/12G6B
Gas Type	NAT	NAT	NAT	NAT
Gas Connection	3/4"	3/4"	3/4"	3/4"
Regulator	3/4"	3/4"	3/4"	3/4"
Gas Pressure	5 W.C"	5 W.C"	5 W.C"	5 W.C"
BTU	326,000	193,000	235,000	284,000
Ext. Length Overall (in.)	48	48	48	48
Ext. Depth Overall (in.)	31 7/8 + manifold	31 7/8 + manifold	31 7/8 + manifold	31 7/8 + manifold
Ext. Height Overall (in.)	56 1/2	56 1/2	56 1/2	56 1/2
Number of Oven	2	2	2	2
Oven Dimension (L x D x H) (in.)	20 1/8 x 26 1/4 x 13 5/8	20 1/8 x 26 1/4 x 13 5/8	20 1/8 x 26 1/4 x 13 5/8	20 1/8 x 26 1/4 x 13 5/8
Net / Gross Weight (lbs.)	564 / 624	626 / 687	608 / 668	589 / 649

DATA	TAR-8-LP	TARG-2B36G/36G2B-LP	TARG-4B24G/24G4B-LP	TARG-6B12G/12G6B-LP
Gas Type	LPG	LPG	LPG	LPG
Gas Connection	3/4"	3/4"	3/4"	3/4"
Regulator	3/4"	3/4"	3/4"	3/4"
Gas Pressure	10 W.C"	10 W.C"	10 W.C"	10 W.C"
BTU	320,000	187,000	229,000	278,000
Ext. Length Overall (in.)	48	48	48	48
Ext. Depth Overall (in.)	31 7/8 + manifold	31 7/8 + manifold	31 7/8 + manifold	31 7/8 + manifold
Ext. Height Overall (in.)	56 1/2	56 1/2	56 1/2	56 1/2
Number of Oven	2	2	2	2
Oven Dimension (L x D x H) (in.)	20 1/8 x 26 1/4 x 13 5/8	20 1/8 x 26 1/4 x 13 5/8	20 1/8 x 26 1/4 x 13 5/8	20 1/8 x 26 1/4 x 13 5/8
Net / Gross Weight (lbs.)	564 / 624	626 / 687	608 / 668	589 / 649

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 Actual shipping weight may differ due to extra packing materials for product protection.

■ **WARRANTY : 1 Year Parts and Labor Warranty**

60" WIDE HEAVY DUTY RESTAURANT RANGES

FEATURES & BENEFITS

- **Stainless steel front, sides, back riser lift-off high shelf**
- **Individual pilot for each lift off top open burner at 32,000 btu/hr**
- **6" stainless steel adjustable legs (casters optional)**
- **12" x 12" sectioned heavy duty cast iron grates**
- **Full size pull out crumb tray**
- **Wrap around full stainless steel oven interior 26.3" depth standard**
- **Fully adjustable oven thermostat provides temperatures from 250-550°F degrees**
- **Pull out stainless steel door for easy cleaning**
- **Thermostat controlled griddle**
- **1 stainless steel oven rack standard (additional racks optional)**
- **CSA certified for safety / sanitation for USA and Canada**
- **Combo option available**



TAR MODELS SPECIFICATIONS

DATA	TAR-10	TARG-2B48G / 48G2B	TARG-4B36G / 36G4B	TARG-6B24G / 24G6B	TARG-8B12G / 12G8B
Gas Type	NAT	NAT	NAT	NAT	NAT
Gas Connection	3/4" x 2	3/4" x 2	3/4" x 2	3/4" x 2	3/4" x 2
Regulator	3/4"	3/4"	3/4"	3/4"	3/4"
Gas Pressure	5 W.C"	5 W.C"	5 W.C"	5 W.C"	5 W.C"
BTU	390,000	215,000	257,000	299,000	348,000
Ext. Length Overall (in.)	60	60	60	60	60
Ext. Depth Overall (in.)	31 7/8 + manifold	31 7/8 + manifold	31 7/8 + manifold	31 7/8 + manifold	31 7/8 + manifold
Ext. Height Overall (in.)	56 1/2	56 1/2	56 1/2	56 1/2	56 1/2
Number of Oven	2	2	2	2	2
Oven Dimension (L x D x H) (in.)	26 3/8 x 26 1/4 x 13 5/8	26 3/8 x 26 1/4 x 13 5/8	26 3/8 x 26 1/4 x 13 5/8	26 3/8 x 26 1/4 x 13 5/8	26 3/8 x 26 1/4 x 13 5/8
Net / Gross Weight (lbs.)	678 / 748	724 / 794	742 / 812	724 / 794	705 / 775

DATA	TAR-10-LP	TARG-2B48G / 48G2B-LP	TARG-4B36G / 36G4B-LP	TARG-6B24G / 24G6B-LP	TARG-8B12G / 12G8B-LP
Gas Type	LPG	LPG	LPG	LPG	LPG
Gas Connection	3/4" x 2	3/4" x 2	3/4" x 2	3/4" x 2	3/4" x 2
Regulator	3/4"	3/4"	3/4"	3/4"	3/4"
Gas Pressure	10 W.C"	10 W.C"	10 W.C"	10 W.C"	10 W.C"
BTU	384,000	209,000	251,000	293,000	342,000
Ext. Length Overall (in.)	60	60	60	60	60
Ext. Depth Overall (in.)	31 7/8 + manifold	31 7/8 + manifold	31 7/8 + manifold	31 7/8 + manifold	31 7/8 + manifold
Ext. Height Overall (in.)	56 1/2	56 1/2	56 1/2	56 1/2	56 1/2
Number of Oven	2	2	2	2	2
Oven Dimension (L x D x H) (in.)	26 3/8 x 26 1/4 x 13 5/8	26 3/8 x 26 1/4 x 13 5/8	26 3/8 x 26 1/4 x 13 5/8	26 3/8 x 26 1/4 x 13 5/8	26 3/8 x 26 1/4 x 13 5/8
Net / Gross Weight (lbs.)	678 / 748	724 / 794	742 / 812	724 / 794	705 / 775

Design and specifications subject to change without notice.
 Most updated spec sheets are available at www.gkradiance.com.
 Actual shipping weight may differ due to extra packing materials for product protection.

■ **WARRANTY : 1 Year Parts and Labor Warranty**

SALAMANDER BROILERS



TASM-36

≡ FEATURES & BENEFITS ≡

- *Adjustable gas valve*
- *Individual left and right gas controls (TASM-36 only)*
- *Spring balanced grid*
- *4 locking positions*
- *Rolling out grid for easy loading and unloading*
- *Removable grease pan for easy cleaning*
- *Unit can be mounted over Radiance range, or a wall*
- *Stainless steel grid*
- *Stainless steel front, sides and interior*
- *CSA certified for safety / sanitation for USA and Canada*

TASM MODELS SPECIFICATIONS

DATA	TASM-24	TASM-24-LP	TASM-36	TASM-36-LP
Gas Type	NAT	LPG	NAT	LPG
Gas Connection	3/4"	3/4"	3/4"	3/4"
Regulator	1	1	1	1
Gas Pressure	5 W.C"	10 W.C"	5 W.C"	10 W.C"
BTU	25,000	25,000	35,000	35,000
DIMENSIONAL DATA				
Ext. Length Overall (in.)	24	24	36	36
Ext. Depth Overall (in.)	20 1/2	20 1/2	20 1/2	20 1/2
Ext. Height Overall (in.)	19	19	19	19
Net / Gross Weight (lbs.)	103 / 134	103 / 134	147 / 185	147 / 185

Design and specifications subject to change without notice. Most updated spec sheets are available at www.gkradiance.com. Actual shipping weight may differ due to extra packing materials for product protection.

■ **WARRANTY : 1 Year Parts and Labor Warranty**

CHEESEMELTERS



TACM-24



TACM-36



TACM-48

≡ FEATURES & BENEFITS ≡

- *Stainless steel front, sides and interior*
- *Adjustable gas valve*
- *Individual left and right gas controls (TACM-48 only)*
- *Unit can be mounted over Radiance range, or a wall*
- *CSA certified for safety / sanitation for USA and Canada*

TACM MODELS SPECIFICATIONS

DATA	TACM-24	TACM-36	TACM-48
Gas Type	NAT	NAT	NAT
Gas Connection	3/4"	3/4"	3/4"
Regulator	1	1	1
Gas Pressure	5 W.C"	5 W.C"	5 W.C"
BTU	20,000	30,000	40,000
DIMENSIONAL DATA			
Ext. Length Overall (in.)	24	36	48
Ext. Depth Overall (in.)	20 1/2	20 1/2	20 1/2
Ext. Height Overall (in.)	19	19	19
Net / Gross Weight (lbs.)	73 / 105	105 / 143	136 / 180

DATA	TACM-24-LP	TACM-36-LP	TACM-48-LP
Gas Type	LPG	LPG	LPG
Gas Connection	3/4"	3/4"	3/4"
Regulator	1	1	1
Gas Pressure	10 W.C"	10 W.C"	10 W.C"
BTU	20,000	30,000	40,000
DIMENSIONAL DATA			
Ext. Length Overall (in.)	24	36	48
Ext. Depth Overall (in.)	20 1/2	20 1/2	20 1/2
Ext. Height Overall (in.)	19	19	19
Net / Gross Weight (lbs.)	73 / 105	105 / 143	136 / 180

Design and specifications subject to change without notice. Most updated spec sheets are available at www.gkradiance.com. Actual shipping weight may differ due to extra packing materials for product protection.

■ **WARRANTY : 1 Year Parts and Labor Warranty**

HIGH OUTPUT COUNTERTOP HOT PLATES



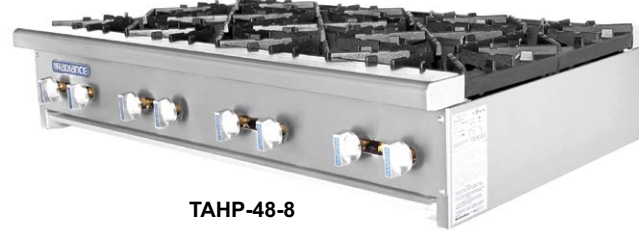
TAHP-12-2



TAHP-24-4



TAHP-36-6



TAHP-48-8

FEATURES & BENEFITS

- *Stainless steel front, sides and 4" front top ledge*
- *Easy cleaning, detachable lift-off 2 piece burner*
- *Center concentrated design high performance 32,000 BTU/hr burner*
- *Removable 12" x 12" heavy cast-iron top grates*
- *Grooved design top grate ensures direct heat to cooking surface*
- *Top grate is designed to allow pot to slide without lifting*
- *Removable full width grease pan*
- *Ergonomically designed heat resistant PPS (Poly Phenylene Sulfide) On-Off knob*
- *Adjustable standing pilot for each burner*
- *3/4" rear gas connection and gas pressure regulator*
- *2" stainless steel legs included*
- *4" stainless steel legs available as an option*
- *Available in 12", 24", 36", and 48" wide*

TAHP MODELS SPECIFICATIONS

GAS DATA	TAHP-12-2	TAHP-24-4	TAHP-36-6	TAHP-48-8
Gas Type	NAT/LP Convertible	NAT/LP Convertible	NAT/LP Convertible	NAT/LP Convertible
Gas Connection	3/4"	3/4"	3/4"	3/4"
Regulator	3/4"	3/4"	3/4"	3/4"
Gas Pressure	NAT: 5W.C" / LPG: 10W.C"	NAT: 5W.C" / LPG: 10W.C"	NAT: 5W.C" / LPG: 10W.C"	NAT: 5W.C" / LPG: 10W.C"
BTU	64,000	128,000	192,000	256,000
DIMENSIONAL DATA				
Length (in.)	12	24	36	48
Depth (in.)	30 *	30 *	30 *	30 *
Height (in.)	10 †	10 †	10 †	10 †
SHIPPING DATA				
Class	85	85	85	85
Net / Gross Weight (lbs.)	77 / 105	132 / 166	189 / 231	247 / 295

Design and specifications subject to change without notice. Most updated spec sheets are available at www.gkradiance.com.

Actual shipping weight may differ due to extra packing materials for product protection.

* Depth does not include 3/4" for rear gas connection.

† Height does not include 2" for leg height.

■ **WARRANTY : 1 Year Parts and Labor Warranty**

HEAVY DUTY COUNTERTOP RADIANT BROILERS



TARB-12



TARB-24



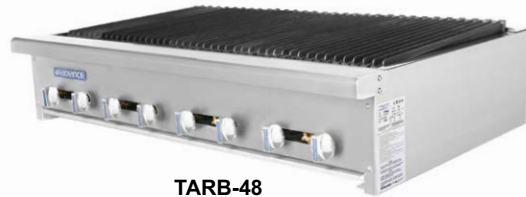
TARB-36



TARB-18



TARB-30



TARB-48

FEATURES & BENEFITS

- *Stainless steel front, sides and 4" front top ledge*
- *15,000 BTU/hr stainless steel straight burners for every 6" of broiler width*
- *Heavy duty cast-iron radiant*
- *Welded heat box and radiant bracket*
- *Reversible 3 bar cast-iron grate with grease runner*
- *Removable full width grease pan*
- *Ergonomically designed heat resistant PPS (Poly Phenylene Sulfide) On-Off knob*
- *Adjustable standing pilot for each burner*
- *3/4" rear gas connection and gas pressure regulator*
- *2" stainless steel legs included*
- *4" stainless steel legs available as an option*
- *Available in 12", 18", 24", 30", 36", and 48" wide*

TARB MODELS SPECIFICATIONS

GAS DATA	TARB-12	TARB-18	TARB-24	TARB-30	TARB-36	TARB-48
Gas Type	NAT/LP Convertible	NAT/LP Convertible	NAT/LP Convertible	NAT/LP Convertible	NAT/LP Convertible	NAT/LP Convertible
Gas Connection	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
Regulator	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
Gas Pressure	NAT : 5W.C" / LP : 10W.C"					
BTU	30,000	45,000	60,000	75,000	90,000	120,000
DIMENSIONAL DATA						
Length (in.)	12	18	24	30	36	48
Depth (in.)	30*	30*	30*	30*	30*	30*
Height (in.)	10†	10†	10†	10†	10†	10†
SHIPPING DATA						
Class	92.5	92.5	92.5	92.5	92.5	92.5
Net / Gross Weight (lbs.)	92 / 120	125 / 155	156 / 191	189 / 226	222 / 265	289 / 337

Design and specifications subject to change without notice. Most updated spec sheets are available at www.gkradiance.com.

Actual shipping weight may differ due to extra packing materials for product protection.

* Depth does not include 3/4" for rear gas connection.

† Height does not include 2" for leg height.

■ **WARRANTY : 1 Year Parts and Labor Warranty**

MANUAL CONTROL GRIDDLES



TAMG-12



TAMG-24



TAMG-36



TAMG-48

≡ FEATURES & BENEFITS ≡

- *Stainless steel front, sides and 4" front top ledge*
- *4" backsplash with tapered side splashes*
- *One 22,000 BTU/hr U shaped aluminized burner for every 12" of griddle width*
- *Ergonomically designed heat resistant PPS (Poly Phenylene Sulfide) On-Off knob*
- *3/4" polished steel griddle plate*
- *2" stainless steel legs included*
- *Adjustable standing pilot for each burner*
- *Highly efficiency griddle provides faster cooking and recovery but use less gas*
- *3/4" rear gas connection and gas pressure regulator*
- *Available in 12", 24", 36", and 48" wide*

TAMG MODELS SPECIFICATIONS

GAS DATA	TAMG-12	TAMG-24	TAMG-36	TAMG-48
Gas Type	NAT/LP Convertible	NAT/LP Convertible	NAT/LP Convertible	NAT/LP Convertible
Gas Connection	3/4"	3/4"	3/4"	3/4"
Regulator	3/4"	3/4"	3/4"	3/4"
Gas Pressure	NAT: 5W.C" / LP: 10W.C"	NAT: 5W.C" / LP: 10W.C"	NAT: 5W.C" / LP: 10W.C"	NAT: 5W.C" / LP: 10W.C"
BTU	22,000	44,000	66,000	88,000
DIMENSIONAL DATA				
Length (in.)	12	24	36	48
Depth (in.)	30 1/2*	30 1/2*	30 1/2*	30 1/2*
Height (in.)	12 1/2†	12 1/2†	12 1/2†	12 1/2†
SHIPPING DATA				
Class	85	85	85	85
Net / Gross Weight (lbs.)	94 / 122	183 / 218	266 / 309	342 / 392

Design and specifications subject to change without notice. Most updated spec sheets are available at www.gkradiance.com.

Actual shipping weight may differ due to extra packing materials for product protection.

* Depth does not include 3/4" for rear gas connection.

† Height does not include 2" for leg height.

■ **WARRANTY : 1 Year Parts and Labor Warranty**

THERMOSTAT CONTROL GRIDDLES



≡ FEATURES & BENEFITS ≡

- Stainless steel front, sides and 4" front top ledge
- 4" backsplash with tapered side splashes
- One thermostat control for each burner
- One 22,000 BTU/hr U shaped aluminized burner for every 12" of griddle width
- Ergonomically designed heat resistant PPS (Poly Phenylene Sulfide) On-Off knob
- 1" polished steel griddle plate
- Adjustable standing pilot for each burner
- Highly efficiency griddle provides faster cooking and recovery but use less gas
- 3/4" rear gas connection and gas pressure regulator
- 2" stainless steel legs included
- Available in 24", 36", and 48" wide

TATG MODELS SPECIFICATIONS

GAS DATA	TATG-24	TATG-36	TATG-48
Gas Type	NAT/LP Convertible	NAT/LP Convertible	NAT/LP Convertible
Gas Connection	3/4"	3/4"	3/4"
Regulator	3/4"	3/4"	3/4"
Gas Pressure	NAT: 5W.C" / LP: 10W.C"	NAT: 5W.C" / LP: 10W.C"	NAT: 5W.C" / LP: 10W.C"
BTU	44,000	66,000	88,000
DIMENSIONAL DATA			
Length (in.)	24	36	48
Depth (in.)	30 1/2*	30 1/2*	30 1/2*
Height (in.)	12 1/2†	12 1/2†	12 1/2†
SHIPPING DATA			
Class	85	85	85
Net / Gross Weight (lbs.)	183 / 218	266 / 309	342 / 392

Design and specifications subject to change without notice. Most updated spec sheets are available at www.gkradiance.com.

Actual shipping weight may differ due to extra packing materials for product protection.

* Depth does not include 3/4" for rear gas connection.

† Height does not include 2" for leg height.

■ **WARRANTY : 1 Year Parts and Labor Warranty**

HEAVY DUTY STOCK POT STOVES



FEATURES & BENEFITS

- High quality stainless steel front and sides
- Cast-iron 3 ring burner with 2 control knobs
- High performance 79,000 BTU/hr per burner
- Removable 21" x 18" heavy cast-iron top grates
- Removable full width grease pan
- 6" stainless steel legs included
- Ergonomically designed heat resistant PPS (Poly Phenylene Sulfide) On-Off knob
- Adjustable standing pilot for each burner
- 3/4" rear gas connection and gas pressure regulator
- Available in 24" high and 18" high

TASP MODELS SPECIFICATIONS

GAS DATA	TASP-18	TASP-18S	TASP-18-D	TASP-18S-D
Gas Type	NAT/LP Convertible	NAT/LP Convertible	NAT/LP Convertible	NAT/LP Convertible
Gas Connection	3/4"	3/4"	3/4"	3/4"
Regulator	3/4"	3/4"	3/4"	3/4"
Gas Pressure	NAT: 5W.C" / LP: 10W.C"	NAT: 5W.C" / LP: 10W.C"	NAT: 5W.C" / LP: 10W.C"	NAT: 5W.C" / LP: 10W.C"
BTU	79,000	79,000	158,000	158,000
DIMENSIONAL DATA				
Length (in.)	18	18	18	18
Depth (in.)	21*	21*	41 1/2*	41 1/2*
Height (in.)	24	18	24	18
SHIPPING DATA				
Class	70	70	70	70
Net / Gross Weight (lbs.)	105 / 107	100 / 101	209 / 214	201 / 203

Design and specifications subject to change without notice. Most updated spec sheets are available at www.gkradiance.com.

Actual shipping weight may differ due to extra packing materials for product protection.

* Depth does not include 3/4" for rear gas connection and 2" for control knob.

■ **WARRANTY : 1 Year Parts and Labor Warranty**

HEAVY DUTY WOK RANGES



TAWR-13



TAWR-16

FEATURES & BENEFITS

- High quality stainless steel front and sides
- Stainless steel welded wok top
- Anti-clogging jet burner 125,000 btu/hr
- 3/4" rear gas connection
- Available in 13" and 16" opening wok top
- Continuous pilot for instant ignition
- 12" heavy duty legs included
- Gradual slope design to reduce spill-overs
- Galvanized legs

TAWR MODELS SPECIFICATIONS

GAS DATA	TAWR-13	TAWR-13-JB	TAWR-16	TAWR-16-JB
Gas Type	NAT/LP	NAT/LP	NAT/LP	NAT/LP
Gas Connection	3/4"	3/4"	3/4"	3/4"
Regulator	3/4"	3/4"	3/4"	3/4"
Gas Pressure	NAT: 5W.C" / LP: 10W.C"	NAT: 5W.C" / LP: 10W.C"	NAT: 5W.C" / LP: 10W.C"	NAT: 5W.C" / LP: 10W.C"
BTU	125,000	125,000	125,000	125,000
Type of Burner	Duck	Jet	Duck	Jet
Clearance	NON-COMBUSTIBLE : 0" / COMBUSTIBLE : 17"			
DIMENSIONAL DATA				
Length (in.)	17 7/8	17 7/8	17 7/8	17 7/8
Depth (in.)	20 3/4*	20 3/4*	20 3/4*	20 3/4*
Height (in.)	34 1/8	34 1/8	34 1/8	34 1/8
SHIPPING DATA				
Class	85	85	85	85
Net / Gross Weight (lbs.)	73 / 75	73 / 75	75 / 77	75 / 77

Design and specifications subject to change without notice. Most updated spec sheets are available at www.gkradiance.com.

Actual shipping weight may differ due to extra packing materials for product protection.

* Depth does not include 3/4" for rear gas connection and on-off knob.

■ **WARRANTY : 1 Year Parts and Labor Warranty**

MICROWAVE OVENS - HEAVY DUTY



TMW-1200HD



TMW-1800HD

≡ FEATURES & BENEFITS ≡

- Commercial styling & durability (1800W, 1200W) for fast heating and cooking
- 14 touch control pads & easy-to-read VFD display include braille keypad
- Program up to 200 menu items for simple one-touch cooking
- Double quantity pad (X2) increases a pre-programmed heating time for multiple servings of foods
- 60 min cooking timer & defrost function
- 5 power levels & 3 stages heating option
- Variable beep tones (mute mode available)
- Start/20 sec.+ pad for speedy cooking and adding reheat time by 20 sec. increments
- Auto cool down after usage
- Dual magnetron
- Auto display off (15sec/30sec/1min/2min)
- Clean and sturdy stainless steel exterior
- Heat resistant advanced ceramic tray inside
- Easy-to-clean interior
- Tempered glass door with interior light allows monitoring of food
- Easy grip and sleek door handle
- Clean air filter with convenient clean filter reminder (7/30/90 days)
- 2 sets stackable to save the counter space
- Automatically saves service information such as usage hours, door opening & closing times, etc.
- Ideal for quick service and family-style restaurants, fast casual dining

TMW MODELS SPECIFICATIONS

DATA		TMW-1200HD	TMW-1800HD
Cavity Volume		0.9 cu.ft.	0.9 cu.ft.
Power Output		1,200W	1,800W
Voltage		115/60/1	208~230/60/1
AMP		18	15
Plug-In		Ⓢ NEMA 5-20P	Ⓢ NEMA 6-20P
Dimensions (L x D x H) (in.)	Cavity	14 ⁵ / ₈ x 14 ⁵ / ₈ x 7 ⁷ / ₈	14 ⁵ / ₈ x 14 ⁵ / ₈ x 7 ⁷ / ₈
	Unit	18 ¹ / ₄ x 23 ¹ / ₂ x 14 ¹ / ₂	18 ¹ / ₄ x 23 ¹ / ₂ x 14 ¹ / ₂
Net Weight (lbs.)		64	69
Gross Weight (lbs.)		69	75

Design and specifications subject to change without notice. Most updated spec sheets are available at www.gkradiance.com. Actual shipping weight may differ due to extra packing materials for product protection.

■ **WARRANTY : 1 Year Parts and Labor Warranty, Additional 2 Year Warranty for magnetron (Part only)**

MICROWAVE OVENS - MEDIUM DUTY



TMW-1100NE



TMW-1100NM



TMW-1100C

COMMON FEATURES

- Commercial durability (1000W) & Euro styling
- Safety interlock system
- Easy-to-clean interior
- Multi power setting for cooking versatility
- Stainless steel exterior for easy cleaning & durability
- Easy grip and recessed door handle
- Tempered glass door with interior light allows monitoring the food inside
- 5 power setting for a designed power level (manual type only)
- Time defrost (manual type only)
- Cooking complete beep

TMW-1100NE FEATURES

- 17 touch control pads & easy-to-read VFD display
- Multi power setting for cooking versatility up to 60 minutes of heating time
- Program up to 20 menu items for simple one-touch cooking
- Time & weight defrost
- Child safety lock
- Power save mode
- Variable beep tones (mute mode available)
- Easy cook function: the most simplified one-touch cook from 30 sec. to 5 min.
- Check function to check cooking data
- Program list review: allows users to review all current programs
- Double quantity pad (X2) temporarily doubles pre-programmed heating time twice for temporarily

TMW-1100C FEATURES

- “One-Touch” Start & Stop button heating increments of 30 seconds
- Up to a maximum of 5 minutes heating time
- Easy grip and commercial door handle
- Tempered glass door with interior light allows monitoring the food inside

TMW MODELS SPECIFICATIONS

DATA		TMW-1100NE	TMW-1100NM	TMW-1100C
Cavity Volume		1.0 cu.ft.	1.0 cu.ft.	1.0 cu.ft.
Power Output		1,000W	1,000W	1,000W
Dimensions (L x D x H) (in.)	External	21 ³ / ₈ x 18 ¹ / ₈ x 13	21 ³ / ₈ x 18 ¹ / ₈ x 13	21 ³ / ₈ x 18 ¹ / ₈ x 13
	Internal	13 ³ / ₄ x 14 x 9	13 ³ / ₄ x 14 x 9	13 ³ / ₄ x 14 x 9
Net Weight (lbs.)		40	40	40
Gross Weight (lbs.)		44	44	44

Design and specifications subject to change without notice. Most updated spec sheets are available at www.gkradiance.com. Actual shipping weight may differ due to extra packing materials for product protection.

■ **WARRANTY : 1 Year Parts and Labor Warranty**

CONVECTION OVENS - EUROPEAN SIZE

FEATURES & BENEFITS

- **Prestigious exterior design**
An exterior design that fits well in open-type kitchen elevating the ambience of the bakery.
- **Hot air and steam**
Motor and propeller generate even flow of air inside the oven to enable even colorization of product.
- **Door switch cutoff for fan – thermal heat reflecting double glass doors**
- **Precise temperature control**
- **5 menu saving function**
- **60 minute timer**
Flashing timer that signals heating time has started and is running.
- **Stainless steel interior and exterior**
- **Fully insulated, completely sealed**
- **Space for 5 trays (European size: 16" x 24" (RBCO-N1/N2))**
- **Included bottom rack**
Bottom rack is standard for 1 tier.



* Each oven has individual electrical connection

RBCO-N2

RBCO-N1

RBCO MODELS SPECIFICATIONS

DATA	RBCO-N1	RBCO-N2
Exterior Dimension (L x D x H) (in.)	30 ³ / ₄ x 46 ¹ / ₂ x 64 ¹ / ₈	30 ³ / ₄ x 46 ¹ / ₂ x 66 ¹ / ₈
Interior Dimension (L x D x H) (in.)	16 ¹ / ₈ x 26 ⁷ / ₈ x 19 ⁵ / ₄	(16 ¹ / ₈ x 26 ⁷ / ₈ x 19 ⁵ / ₄) x 2
Capacity	5 trays	10 trays
Oven Voltage	220V, 3PH, 8kW, 60Hz, 21A (single oven)	(220V, 3PH, 8kW, 60Hz, 21A) x 2
Wire Gauge	AWG11	AWG11
Tray Size (in.)	16 x 24	16 x 24
Steam	Available at 302°	Available at 302°
Preset menu	5	5
Temperature Range	90°F - 536°F	90°F - 536°F
Water Feed Pipe	1/2" ball valve	1/2" ball valve
Net Weight (lbs.)	331	631

Design and specifications subject to change without notice. Most updated spec sheets are available at www.gkradiance.com. Actual shipping weight may differ due to extra packing materials for product protection. Extra lead time will apply, please call factory for more details to order.

■ **WARRANTY : 1 Year Parts and Labor Warranty**

CONVECTION OVENS - U.S. SIZE

FEATURES & BENEFITS

- **Prestigious exterior design**
An exterior design that fits well in open-type kitchen elevating the ambience of the bakery.
- **Hot air and steam**
Motor and propeller generate even flow of air inside the oven to enable even colorization of product.
- **Door switch cutoff for fan – thermal heat reflecting double glass doors**
- **Precise temperature control**
- **5 menu saving function**
- **60 minute timer**
Flashing timer that signals heating time has started and is running.
- **Stainless steel interior and exterior**
- **Fully insulated, completely sealed**
- **Space for 5 trays (US size: 18”x 26” (RBCO-N1U/N2U))**
- **Included bottom rack**
Bottom rack is standard for 1 tier.



* Each oven has individual electrical connection

RBCO-N2U

RBCO-N1U

RBCO MODELS SPECIFICATIONS

DATA	RBCO-N1U	RBCO-N2U
Exterior Dimension (L x D x H) (in.)	33 1/4 x 48 7/8 x 64 1/8	33 1/4 x 48 7/8 x 66 1/8
Interior Dimension (L x D x H) (in.)	18 3/4 x 29 3/8 x 19 3/4	(18 3/4 x 29 3/8 x 19 3/4) x 2
Capacity	5 trays	10 trays
Oven Voltage	220V, 3PH, 8kW, 60Hz, 21A (single oven)	(220V, 3PH, 8kW, 60Hz, 21A) x 2
Wire Gauge	AWG11	AWG11
Tray Size (in.)	18 x 26	18 x 26
Steam	Available at 302°	Available at 302°
Preset menu	5	5
Temperature Range	90°F - 536°F	90°F - 536°F
Water Feed Pipe	1/2" ball valve	1/2" ball valve
Net Weight (lbs.)	391	691

Design and specifications subject to change without notice. Most updated spec sheets are available at www.gkradiance.com. Actual shipping weight may differ due to extra packing materials for product protection. Extra lead time will apply, please call factory for more details to order.

■ **WARRANTY : 1 Year Parts and Labor Warranty**

DECK OVENS - EUROPEAN SIZE

FEATURES & BENEFITS

- **Microprocessor heating control**
 A consecutive step by step control method with a microprocessor allows for heating control from 0~100% to enable even and precise temperature control.
- **Heat distribution**
 A heating system that enables even heat distribution inside the oven and heat retention helps ensure even colorization of the product.
- **Deck size**
 2 ~ 4 European tray size capacity per deck.
- **User-friendly display**
 Time setting allows for desired time setting using arrow buttons.
- **See-through window**
 Able to observe baking progress.
- **Adjustable legs & casters**
- **Temperature control top & bottom heating element per deck**
- **Overheat protection sensor**
 Once the unit is plugged in, protection sensors will set in to prevent serious burns.
- **Safety enforced**
 Each unit is thoughtfully designed with well-rounded corners for the benefit of bread bakers and chefs.
- **Variety**
 Perfect for variety of different bread types including cakes, pastries, and all other hard breads.
- **Steam injection & ceramic stone plate option**
 With room temperature, high pressure steam at micron level, fine steam is evenly supplied to the bread surface.



*One electrical connection for all decks per model

RBDO MODELS SPECIFICATIONS

DATA	RBDO-23	RBDO-33	RBDO-43
Exterior Dimension (L x D x H) (in.)	50 ³ / ₈ x 34 ¹ / ₄ x 74 ³ / ₄	64 ¹ / ₂ x 32 ⁵ / ₈ x 74 ³ / ₄	64 ⁵ / ₈ x 40 ¹ / ₂ x 74 ³ / ₈
Interior Dimension (L x D x H) (in.)	33 ⁷ / ₈ x 28 ³ / ₄ x 7 ⁷ / ₈	48 x 26 ⁵ / ₈ x 7 ⁷ / ₈	48 x 34 ⁵ / ₈ x 7 ⁷ / ₈
Capacity	2 Trays 3 Tiers	3 Trays 3 Tiers	4 Trays 3 Tiers
Voltage	220V, 3PH, 34A, 13KW, 60Hz	220V, 3PH, 50A, 19KW, 60Hz	220V, 3PH, 65A, 25KW, 60Hz
Wire Gauge	AWG 11	AWG 9	AWG 6
Tray Size (in.)	16 x 24	16 x 24	16 x 24
Temperature Range	90°F - 536°F	90°F - 536°F	90°F - 536°F
Preset	4	4	4
Option(s)	Steam + ceramic stone plate (1.5KW power / Deck)	Steam + ceramic stone plate (1.5KW power / Deck)	Steam + ceramic stone plate (1.5KW power / Deck)
Water Feed Pipe	1/2" ball valve	1/2" ball valve	1/2" ball valve
Net Weight (lbs.)	772	1,015	1,213

Design and specifications subject to change without notice. Most updated spec sheets are available at www.gkradiance.com. Actual shipping weight may differ due to extra packing materials for product protection.

■ **WARRANTY : 1 Year Parts and Labor Warranty**

DECK OVENS - U.S. SIZE

FEATURES & BENEFITS

- **Microprocessor heating control**
 A consecutive step by step control method with a microprocessor allows for heating control from 0~100% to enable even and precise temperature control.
- **Heat distribution**
 A heating system that enables even heat distribution inside the oven and heat retention help ensures even colorization of the product.
- **Deck size**
 2 ~ 4 trays capacity per deck.
- **User-friendly display**
 Time setting allows for desired time setting using arrow buttons.
- **See-through window**
 Able to observe baking progress.
- **Adjustable legs & casters**
- **Temperature control top & bottom heating element per deck**
- **Overheat protection sensor**
 Once the unit is plugged in, protection sensors will set in to prevent serious burns.
- **Safety enforced**
 Each unit is thoughtfully designed with well-rounded corners for the benefit of bread bakers and chefs.
- **Variety**
 Perfect for variety of different bread types including cakes, pastries, and all other hard breads.
- **Steam injection & ceramic stone plate option**
 With room temperature, high pressure steam at micron level, fine steam is evenly supplied to the bread surface.



*One electrical connection for all decks per model

RBDO MODELS SPECIFICATIONS

DATA	RBDO-23U	RBDO-33U	RBDO-43U
Exterior Dimension (L x D x H) (in.)	55 1/8 x 36 5/8 x 76	72 1/2 x 35 x 76	69 1/4 x 45 1/4 x 74 3/8
Interior Dimension (L x D x H) (in.)	38 5/8 x 31 1/8 x 77 1/8	55 3/4 x 29 x 77 1/8	52 3/4 x 39 1/8 x 77 1/8
Capacity	2 Trays 3 Tiers	3 Trays 3 Tiers	4 Trays 3 Tiers
Voltage	220V, 3PH, 34A, 13KW, 60Hz	220V, 3PH, 50A, 19KW, 60Hz	220V, 3PH, 65A, 25KW, 60Hz
Wire Gauge	AWG 11	AWG 9	AWG 6
Tray Size (in.)	18 x 26	18 x 26	18 x 26
Temperature Range	90°F - 536°F	90°F - 536°F	90°F - 536°F
Preset	4	4	4
Option(s)	Steam + ceramic stone plate (1.5KW power / Deck)	Steam + ceramic stone plate (1.5KW power / Deck)	Steam + ceramic stone plate (1.5KW power / Deck)
Water Feed Pipe	1/2" ball valve	1/2" ball valve	1/2" ball valve
Net Weight (lbs.)	1,180	1,579	1,625

Design and specifications subject to change without notice. Most updated spec sheets are available at www.gkradiance.com. Actual shipping weight may differ due to extra packing materials for product protection.

■ **WARRANTY : 1 Year Parts and Labor Warranty**

DOUGH CONDITIONERS

FEATURES & BENEFITS

■ **Moisture care system**

- Freezing
- Defrost
- Low temperature fermentation
- High temperature fermentation
- Unit is able to maintain moisture and provide optimal condition of the dough during full four-stage fermentation process.
- All in one freezer, refrigerator, and proofer

■ **Hydrocarbon refrigerants (R-290)**

With innovative and eco-friendly technology, Radiance brings you hydrocarbon refrigerators designed to meet the new standards of the EPA and DOE in 2017. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

■ **Automatic control system**

Real time proportional control system with smart sensors and microprocessors helps maintain the temperature and humidity.

■ **Air circulation technology**

The interior is designed to prevent cold air from coming into contact with the dough to avoid drying up the dough and to maintain enough moisture.

■ **Time control**

An automatic system in which the entire process (freeze, thaw, low/high temperature fermentation) operates according to the time setting.

■ **Meets industry standard stainless steel requirements**

■ **Easy to use LCD display controls**

■ **Fully insulated and completely sealed**

■ **High volume proofing & storage capacity**

■ **Adjustable legs & casters**

■ **Holds 36 full - size trays (16" x 24")**



■ **Top & bottom section can use different functions simultaneously**

■ **Removable racks for effective and thorough cleaning**

TDC MODEL SPECIFICATIONS

TDC-30D-2R		
ELECTRICAL DATA	Upper Room	Lower Room
Voltage	115/60/1	115/60/1
Plug type	Ⓢ NEMA 5-15P	Ⓢ NEMA 5-15P
Full load Amperes	6.5	6.5
Compressor HP	1/2	1/2
Refrigerant	R-290	R-290
DIMENSIONAL DATA		
Exterior Dimension (L x D x H) (in.)	31 1/2 x 48 3/4 x 77 7/8	
Interior Dimension (L x D x H) (in.)	26 3/4 x 37 7/8 x 25 3/4	
Capacity	36 Trays - 18 Top and 18 Bottom	
Water Pipe	LPDE, O.D 5/16", Connection 1/4" fitting	
Drain Pipe	1/2" Copper pip	
Net Weight (lbs.)	492	

Design and specifications subject to change without notice. Most updated spec sheets are available at www.gkradiance.com.

Actual shipping weight may differ due to extra packing materials for product protection.

* Depth does not include 1-7/8" for display controls.

■ **WARRANTY : 1 Year Parts and Labor Warranty**

German Knife

Slicers
- Heavy Duty / Light Duty
Meat Saws



SLICERS - HEAVY DUTY

FEATURES & BENEFITS

- **1/2 HP knife motor**
Powerful 1/2 HP knife motor assures peak performance when slicing the toughest products.
- **1/8 HP powerful chute motor**
Powerful torque chute drive motor provides a clean cut on tough products (GS-12A only).
- **Powerful gear driven knife motor**
German Knife's heavy-duty gear drive system provides years of maintenance free reliability without down time. No belts to slip or break.
- **Half-permanently lubricated worm gears**
Worm gears are made of Nytratron, a self-lubricated plastic made in Germany for high-speed equipment.
- **Electronic control panel**
Variable 9 speeds chute drive from 20 to 60 strokes per minute (GS-12A only).
- **Self-diagnosis function (GS-12A only)**
- **Stainless steel for food zone**
Stainless steel food contact zone provides easy to clean surfaces and won't chip or peel.
- **Oil lubrication system on top and bottom slide shaft**
Oil lubrication system on top and bottom slide shaft provides smooth sliding for the chute compared with competing brands.
- **Ergonomic chute handle**
Comfortable and stable ergonomic grip on the chute handle provides easy glide manual operation.
- **Knife blade**
Knife made in Germany holds the cutting edge longer, requires fewer sharpenings, corrosion resistant and provides precise cuts.
- **Heavy stainless steel end weight**
Heavy end weight lets you slice tiny pieces to the end and eliminates waste.



GS-12M (Manual)



GS-12A (Automatic)

- **Operator side end weight rod**
With the weight rod placed on the operator side of the chute, the product is held tighter for slicing.
- **Top mount knife sharpener**
- **Safe knife cleaning**
German Knife heavy duty slicers are equipped with a permanently attached knife ring guard and interlock knife cover.
- **Slice thickness adjustment**
Precise thickness adjustment lets you slice from tissue thin to 1" thick.

GS MODELS SPECIFICATIONS

ELECTRICAL DATA	GS-12M*	GS-12A*
Knife Motor	1/2HP • 1ph • AC115V • 60Hz	1/2HP • 1ph • AC115V • 60Hz
Chute Motor	-	1/8HP • 90W • DC • AC115V
Speed	-	Max 60 slices/min
DIMENSIONAL DATA		
Diameter of Knife (in.)	12	12
Slices Thickness (in.)	Tissue thin ~ 1" thick	Tissue thin ~ 1" thick
Foot Print (in.)	17 3/4 x 22 3/8	17 3/4 x 22 3/8
Ext. Length Overall (in.)	25 5/8	25 5/8
Ext. Depth Overall (in.)	23 3/8	23 3/8
Ext. Height Overall (in.)	23 5/8	27 3/8
Gross Weight (lbs.)	153	203
Net Weight (lbs.)	130	173
Box Dimensions (L x D x H) (in.)	29 1/2 x 28 1/4 x 27 1/2	29 1/2 x 28 1/4 x 31 1/2

Design and specifications subject to change without notice. Most updated spec sheets are available at www.gkradiance.com.

Actual shipping weight may differ due to extra packing materials for product protection.

* Vegetable hopper available

■ **WARRANTY : 2 Year Parts and Labor Warranty**

SLICERS - LIGHT DUTY



GS-12LD

≡ FEATURES & BENEFITS ≡

- **Powerful knife motor**
GS-12LD -1/2HP knife motor assures peak performance.
- **Ergonomic chute handle**
Comfortable and stable ergonomic grip on the chute handle provides easy-glide manual operation.
- **Top mount knife sharpener**
Sharpener won't get lost or dropped, aligns consistently to the knife and provides single step for easy maintenance. Swings away from food contact area when not in use.
- **Slice thickness adjustment**
Precise thickness adjustment lets you slice from tissue thin to 9/16" & 7/16" thick.
- **Hard chromed, hollow ground knife**
- **Aluminum construction**
- **Removable safety knife cover**
- **Metal plate protects underside of slicer**
- **Fan cooled, permanently lubricated ball bearing motor**
- **Easy to clean surfaces for a healthier work environment**
- **Compact, yet powerful**
- **Easy to remove slice deflector**

GS MODELS SPECIFICATIONS

ELECTRICAL DATA	GS-12LD
Motor	1/2HP • 1PH • 115V • 60Hz
DIMENSIONAL DATA	
Diameter of Knife (in.)	12
Cut Thickness (in.)	Max slice thickness 7/16 thick
Ext. Length Overall (in.)	24 ³ / ₄ (629mm)
Ext. Depth Overall (in.)	20 ⁷ / ₈ (531mm)
Ext. Height Overall (in.)	18 ¹ / ₂ (470mm)
Gross Weight (lbs.)	60
Net Weight (lbs.)	54

Design and specifications subject to change without notice. Most updated spec sheets are available at www.gkradiance.com. Actual shipping weight may differ due to extra packing materials for product protection.

■ **WARRANTY : 1 Year Parts and Labor Warranty**

MEAT SAWS

FEATURES & BENEFITS

- **All stainless steel internal parts**
All of the internal metal parts including the upper wheel, lower wheel, upper wheel hinge and the lower bearing housing are made with stainless steel.
- **Automatic tension adjusting handle (GBS-230A)**
The automatic tension adjusting handle makes replacement of saw blades easy and maintains even tension.
- **Electrical control system**
The magnetic switch system ensures consistent electrical contact which provides safety through dynamic braking and automatic overload protection.
- **Frame materials**
All frame and food contact parts are made with either stainless steel (GBS-270S, GBS-450S) or aluminum (GBS-230A) providing improved durability and sanitation.
- **Motor**
The motor produces less heat and runs at a lower temperature by using a type "A" grade insulation. The motor also uses a cooling fan to reduce the possibility of overheating and an automatic over temperature shutdown sensor to prevent damage.
- **Protection against water damage**
The upper wheel assembly and the lower bearing housing assembly are sealed against water damage allowing faster clean up and protection when cutting wet products.
- **Motor drive**
The motor delivers power to the lower wheel through a V-belt drive system resulting in minimal vibration and noise. The motor is designed to maintain a high torque even at normal running speed.
- **Safety**
A fixed table and blade guard pusher provide safe and sanitary operation. If the door opens during operation, the installed sensor automatically shuts off the power.



- **Cleaning**
Both the upper and lower wheels have cleaning devices ensuring improved durability and sanitation. The door is hinged and easily removed for cleaning. The installed scrap box allows quick removal of waste.
- **Thickness adjusting**
The scaled shaft of the thickness adjusting plate allows a standardized and consistent product cut.

GBS MODELS SPECIFICATIONS

ELECTRICAL DATA	GBS-230A	GBS-270S	GBS-450S
Motor	3/4 HP	1 1/2 HP	3 HP
Power Voltage	AC115V • 60Hz • 1Phase	AC115V • 60Hz • 1Phase	AC208V • 60Hz • 3Phase
Saw Blade Speed	1,716 ft/min	2,707 ft/min	5,000 ft/min
DIMENSIONAL DATA			
Ext. Length Overall (in.)	28	33 1/2	46
Ext. Depth Overall (in.)	19 7/8	28 3/4	37 1/2
Ext. Height Overall (in.)	37 1/2	66 1/4	83 3/4
Length of Saw Blade	66 1/8	92 7/8	126
Loading Dimension (L x H) (in.)	7 1/2 x 8 5/8	10 1/2 x 11 7/8	15 1/2 x 18 3/8
Work Table (L x D) (in.)	19 3/4 x 19 3/4	29 7/8 x 28	34 x 36
Switch	Double Function Push Button	Double Function Push Button	Two Hands Start
Drive	Non Slip V-Belt A-24	Non Slip V-Belt B-42	Non Slip V-Belt
Gross Weight (lbs.)	196	398	729

Design and specifications subject to change without notice. Most updated spec sheets are available at www.gkradiance.com. Actual shipping weight may differ due to extra packing materials for product protection.

- **WARRANTY : 2 Year Parts and Labor Warranty**

Stainless Steel Equipment

Compartment Sinks

- Regular / Economy

Work Tables

Equipment Stands & Over Shelves

Bus Cart & Wall Mount Shelves



COMPARTMENT SINKS

HIGH QUALITY 304 STAINLESS STEEL



TSA-3-N



TSA-4-N



TSA-3-D1



TSA-3-R1

Model	Gauge	Bowl Size (in.)			Overall Size (in.)			#of Faucet Accepted	Net* Weight (lbs.)
		L	D	H	L	D	H		
TSA-3-12-D1	18	18	18	12	90	24	44 1/2	1	84
TSA-3-12-L1	18	18	18	12	75	24	44 1/2	1	77
TSA-3-12-R1	18	18	18	12	75	24	44 1/2	1	77
TSA-3-14-D1	18	18	18	14	90	24	44 1/2	1	88
TSA-3-14-D2	18	18	18	14	102	24	44 1/2	1	94
TSA-3-14-N	18	18	18	14	60	24	44 1/2	1	75
TSA-3C-D1	18	18	18	11	57	24	44 1/2	2	99
TSA-3-D1	18	18	18	11	90	24	44 1/2	1	82
TSA-3-L1	18	18	18	11	75	24	44 1/2	1	75
TSA-3-N	18	18	18	11	60	24	44 1/2	1	68
TSA-3-R1	18	18	18	11	75	24	44 1/2	1	75
TSA-4-14-D2	18	18	18	14	120	24	44 1/2	2	115
TSA-4-D1	18	18	18	11	108	24	44 1/2	2	100
TSA-4-N	18	18	18	11	78	24	44 1/2	2	87
TSB-3-D2	16	24	24	14	120	30	44 1/2	2	161
TSB-3-L2	16	24	24	14	99	30	44 1/2	2	147
TSB-3-N	16	24	24	14	78	30	44 1/2	2	133
TSB-3-R2	16	24	24	14	99	30	44 1/2	2	147
TSCS-3-21	18	10	14	10	60	20	43 5/8	1	63
TSCS-3-23	18	14	16	12	72	22	43 5/8	1	89

Information and specifications are subject to change without notice.

* All net weights are approximated. Crafting fee will be added for shipping via common carriers (Please confirm at the time of the purchase). 4-1/2" drain inclusive.

COMPARTMENT SINKS

HIGH QUALITY 304 STAINLESS STEEL



TSA-2-N



TSA-2-R1



TSA-2-D1

≡ FEATURES & BENEFITS ≡

- Entire assembly is fused, shielded and polished providing a one-piece seamless sink unit
- Welded areas are high-speed belt blended to match adjacent surfaces with the continuity of a satin finish
- All sink compartments are covered on a full 5/8" radius and constructed using state of the art seamless welding techniques
- Swirl away bowl drainage
- Die-stamped creased drain boards for positive drainage
- Galvanized legs and gussets are standard on all models
- Our strainers are built with brass nuts instead of aluminum (standard)
- Adjustable ABS bullet feet
- Crating service available
- Stainless steel legs available (optional)

Model	Gauge	Bowl Size (in.)			Overall Size (in.)			#of Faucet Accepted	Net * Weight (lbs.)
		L	D	H	L	D	H		
TSA-2-12-D1	18	18	18	12	72	24	44 1/2	1	66
TSA-2-14-D2	18	18	18	14	84	24	44 1/2	1	73
TSA-2-D1	18	18	18	11	72	24	44 1/2	1	63
TSA-2-L1	18	18	18	11	57	24	44 1/2	1	57
TSA-2-N	18	18	18	11	42	24	44 1/2	1	50
TSA-2-R1	18	18	18	11	57	24	44 1/2	1	57
TSB-2-D2	16	24	24	14	96	30	44 1/2	1	123
TSB-2-L2	16	24	24	14	75	30	44 1/2	1	109
TSB-2-N	16	24	24	14	54	30	44 1/2	1	95
TSB-2-R2	16	24	24	14	75	30	44 1/2	1	109

Information and specifications are subject to change without notice.

* All net weights are approximated. Crafting fee will be added for shipping via common carriers (Please confirm at the time of the purchase). 4-1/2" drain inclusive.

Stainless Steel Equipment

COMPARTMENT SINKS

HIGH QUALITY 304 STAINLESS STEEL



TSA-1-R1



TSA-1-D1



Model	Gauge	Bowl Size (in.)			Overall Size (in.)			#of Faucet Accepted	Net* Weight (lbs.)
		L	D	H	L	D	H		
TSA-1-12-L1	18	18	18	12	39	24	44 1/2	1	39
TSA-1-12-R1	18	18	18	12	39	24	44 1/2	1	39
TSA-1-14-L2	18	18	18	14	45	24	44 1/2	1	43
TSA-1-14-R2	18	18	18	14	45	24	44 1/2	1	43
TSA-1-D1	18	18	18	11	54	24	44 1/2	1	45
TSA-1-L1	18	18	18	11	39	24	44 1/2	1	39
TSA-1MOP	18	18	18	13	21	21 1/2	44 1/2	1	30
TSA-1-N	18	18	18	13	21	21 1/2	44 1/2	1	30
TSA-1-R1	18	18	18	11	39	24	44 1/2	1	39
TSB-1-D2	16	24	24	14	72	30	44 1/2	1	84
TSB-1-L2	16	24	24	14	51	30	44 1/2	1	70
TSB-1-N	16	24	24	14	27	27 1/2	44 1/2	1	51
TSB-1-R2	16	24	24	14	51	30	44 1/2	1	70

Information and specifications are subject to change without notice.

* All net weights are approximated. Crafting fee will be added for shipping via common carriers (Please confirm at the time of the purchase). 4-1/2" drain inclusive.

Stainless Steel Equipment

HAND SINK

HIGH QUALITY 304 STAINLESS STEEL



TSS-1-H



Model	Gauge	Bowl Size (in.)			Overall Size			Net* Weight (lbs.)
		L	D	H	L	D	H	
TSS-1-H	18	14	10	6	17	15	14	5.9

Information and specifications are subject to change without notice.

* All net weights are approximated. Crafting fee will be added for shipping via common carriers (Please confirm at the time of the purchase). 4-1/2" drain inclusive.

WORK TABLES



≡ FEATURES & BENEFITS ≡

- Easy to assemble
- All edges are finished to prevent injury
- H/L finished stainless steel top
- Top reinforced with welded “hat” channel frame
- Sound-deadening tape between channel frame and top
- Gussets are recessed into channel frame to prevent lateral movement
- Ends are turned down 90 degrees providing flush installation
- Galvanized legs, under shelf and gussets are standard on all models except on all s/s models
- Economic models available (430 s/s)

(Unit: inch)

Model*			Gauge	L	D	H	Net [†] Weight (lbs.)
S/S 304 Flat Top	S/S 304 1 1/2" Rear up-turn	S/S 304 Flat Top, All S/S					
TSW-2424S	TSW-2424SB	TSW-2424SS	18	24	24	34	31
TSW-2430S	TSW-2430SB	TSW-2430SS	18	30	24	34	37
TSW-2436S	TSW-2436SB	TSW-2436SS	18	36	24	34	42
TSW-2448S	TSW-2448SB	TSW-2448SS	18	48	24	34	52
TSW-2460S	TSW-2460SB	TSW-2460SS	18	60	24	34	66
TSW-2472S	TSW-2472SB	TSW-2472SS	18	72	24	34	70
TSW-2496S	TSW-2496SB	TSW-2496SS	18	96	24	34	104
TSW-3018S	TSW-3018SB	TSW-3018SS	18	18	30	34	30
TSW-3030S	TSW-3030SB	TSW-3030SS	18	30	30	34	42
TSW-3036S	TSW-3036SB	TSW-3036SS	18	36	30	34	48
TSW-3048S	TSW-3048SB	TSW-3048SS	18	48	30	34	59
TSW-3060S	TSW-3060SB	TSW-3060SS	18	60	30	34	74
TSW-3072S	TSW-3072SB	TSW-3072SS	18	72	30	34	90
-	-	-	18	84	30	34	102
TSW-3096S	TSW-3096SB	TSW-3096SS	18	96	30	34	117

Information and specifications are subject to change without notice.

* All units shipped knocked-down.

† All net weights are approximated. Crafting fee will be added for shipping via common carriers (Please confirm at the time of the purchase).

EQUIPMENT STANDS

FEATURES & BENEFITS

- Easy to assemble
- All edges are finished to prevent injury
- H/L finished stainless steel top
- Top reinforced with welded “hat” channel frame
- Sound-deadening tape between channel frame and top
- Gussets are recessed into channel frame to prevent lateral movement
- Galvanized legs, under shelf and gussets are standard on all models
- Adjustable ABS bullet feet, 1-1/2” ledge on side and back



(Unit : inch)

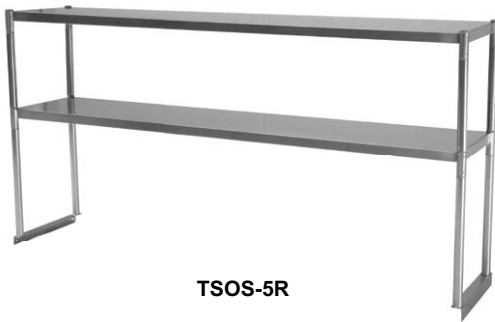
Model *	Gauge	L	D	H	Net † Weight (lbs.)	Shipping Weight (lbs.)
TSE-3012	18	12	30 ¹ / ₄	24	25	28
TSE-3018	18	18	30 ¹ / ₄	24	31	33
TSE-3024	18	24	30 ¹ / ₄	24	36	40
TSE-3036	18	36	30 ¹ / ₄	24	47	50
TSE-3048	18	48	30 ¹ / ₄	24	58	62
TSE-3060	18	60	30 ¹ / ₄	24	69	75
TSE-3072	18	72	30 ¹ / ₄	24	86	92

Information and specifications are subject to change without notice.

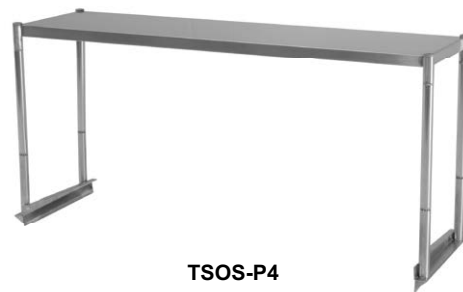
* All units shipped knocked-down.

† All net weights are approximated. Crafting fee will be added for shipping via common carriers (Please confirm at the time of the purchase).

OVER SHELVES



TSOS-5R



TSOS-P4



(Unit : inch)

Model *	Gauge	L	D	H	Net † Weight (lbs.)
TSOS-3	18	36	12 ³ / ₄	23 ¹ / ₂	26
TSOS-3R	18	36	12 ³ / ₄	23 ¹ / ₂	26
TSOS-4	18	48	12 ³ / ₄	23 ¹ / ₂	30
TSOS-4R	18	48	12 ³ / ₄	23 ¹ / ₂	30
TSOS-5	18	60	12 ³ / ₄	23 ¹ / ₂	35

Model *	Gauge	L	D	H	Net † Weight (lbs.)
TSOS-5R	18	60	12 ³ / ₄	23 ¹ / ₂	35
TSOS-6	18	72	12 ³ / ₄	23 ¹ / ₂	40
TSOS-6R	18	72	12 ³ / ₄	23 ¹ / ₂	40
TSOS-P4	18	45 ¹ / ₄	11 ³ / ₄	30 ¹ / ₂	15
TSOS-P6	18	68 ¹ / ₄	11 ³ / ₄	30 ¹ / ₂	20

Information and specifications are subject to change without notice.

* All units shipped knocked-down.

† All net weights are approximated. Crafting fee will be added for shipping via common carriers (Please confirm at the time of the purchase).

BUS CARTS



BUS CART

≡ FEATURES & BENEFITS ≡

- All 304 stainless steel (except E-series)
- 1-1/2" ledge on the shelves
- Entire cart is packed in one box
- 4" rubber casters
- Economic models available (430 S/S)

(Unit: inch)

Model*	Gauge	L	D	H	Net † Weight (lbs.)
TBUS-1524	18	24	15	33 1/2	32
TBUS-1828	18	28	18	33 1/2	37
TBUS-2133	18	33	21	33 1/2	47

*All units shipped knocked-down.
 † All net weights are approximated.
 Crafting fee will be added for shipping via common carriers
 (Please confirm at the time of the purchase).
 Information and specifications are subject to change without notice.

WALL SHELVES



WALL SHELF

≡ FEATURES & BENEFITS ≡

- All 304 stainless steel
- Wide selection of sizes
- Die-formed mounting brackets
- Space-saving wall mount design

(Unit: inch)

Model*	Gauge	L	D	H	Net † Weight (lbs.)
TSWS-1224	18	24	12	10	8
TSWS-1236	18	36	12	10	10
TSWS-1248	18	48	12	10	13
TSWS-1260	18	60	12	10	16
TSWS-1272	18	72	12	10	18
TSWS-1284	18	84	12	10	21
TSWS-1296	18	96	12	10	23
TSWS-1424	18	24	14	11	9
TSWS-1436	18	36	14	11	12
TSWS-1448	18	48	14	11	15
TSWS-1460	18	60	14	11	18
TSWS-1472	18	72	14	11	21
TMWS-1922	18	22	19	10	10

Information and specifications are subject to change without notice.
 *All units shipped knocked-down.
 † All net weights are approximated.
 Crafting fee will be added for shipping via common carriers
 (Please confirm at the time of the purchase).

LIMITED WARRANTY

Warranty Claims

German Knife / Radiance warrants that the equipment, as supplied from the factory to the end-user, is free from defects in materials and workmanship. Should any part be found defective resulting from normal use within the defined warranty period, German Knife / Radiance will gladly dispatch an authorized service agency to repair and/or replace necessary parts under the following conditions.

Repairs under this warranty are to be performed by a German Knife / Radiance authorized service agency only.

On-site warranty service calls within 100 miles of an authorized service company. End user is responsible for all extra travel and mileage at prevailing rates. No mileage or travel time is paid.

German Knife / Radiance will not be responsible for service parts and labor charges performed by non-authorized service companies.

All claims should include the model number, serial number, proof of purchase, date of installation, and all pertinent information supporting the alleged defect.

PRODUCTS UNDER WARRANTY

One year from the date of original installation or fifteen (15) months after shipment date from German Knife Radiance whichever occurs first.

- Radiance Medium Duty Microwaves- NE/NM series (TMW-1100NE, TMW-1100NM, TMW-1100C)
- Radiance Ranges & Countertop cooking series (All TAR-, TARG-, TAHP-, TARB-, TAMG-, TATG-, TASP-, TAWR-)
- Radiance Steam Tables (RST-)
- Radiance Cheesemelters, Salamanders, Hand Wrappers (All TACM-, TASM-, RHW-, RFW-)
- Radiance Bakery Equipment (RBCO-, RBDO-, TDC-)
- German Knife Light Duty Slicer- LD series (GS-12LD)

Two years from the date of original installation or twenty seven (27) months after shipment date from German Knife Radiance whichever occurs first.

- German Knife Heavy Duty Meat Slicer- Automatic & Manual (GS-12A, GS-12M)
- German Knife Band Saw (All GBS-)

One year from the date of original installation or fifteen (15) months after shipment date from German Knife Radiance whichever occurs first. Plus 2 additional years for Magnetron (part only)

- Radiance Heavy Duty Microwaves- HD Series (TMW-1200HD, TMW-1800HD)

Stainless steel fabrication models such as sinks, work tables, equipment stands, wall shelves, utility carts are not covered under warranty unless damage is reported or claimed right after shipment is received not exceeding 3 days from receiving.

Any part covered under this warranty that is found by German Knife / Radiance to have been defective within the above time period is limited to the repair or replacement, including labor charges, of defective parts or assemblies. The labor charges shall include standard straight time labor charges only and reasonable travel time as determined by German Knife / Radiance.

WHAT IS NOT COVERED BY THIS WARRANTY

German Knife / Radiance's sole obligation under this warranty is limited to either repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Equipment failure resulting from improper installation will not be honored under warranty. Examples are wrong utility connection and improper utility supply problems.
- Equipment that has not been maintained accordingly. Examples are calibration of controls, adjustment to pilots and burners, and damage from improper cleaning.
- Equipment that has not been used in an appropriate manner, alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, food, acts of God.
- Warranty is not transferrable and only applies in favor of the original purchaser.
- Equipment failure resulting from electrical power failure, use of extension cords, unstable power supply, low voltage, and voltage drops to the unit.

These warranties are exclusive and in lieu of all other warranties, including implied warranty and merchantability or fitness for a particular purpose. No consequential damages. German Knife / Radiance is not responsible for economic loss, profit loss or special, indirect, or consequential damages. There are no warranties which extend beyond the description on the face hereof.

Outside the U.S., this warranty does not apply to, and German Knife / Radiance is not responsible for, any warranty claims made on products sold or used outside the continent of the United States.



Why Turbo Air?

THE AAA VALUE

Acquisition Cost (A)
Operating Cost (A)
+ Maintenance Cost (A)

AAA Value = Low Ownership Cost

*Heavy Duty Professional Cooking Equipment
Marks the Beginning of a New Era in Today's Kitchen*



Butcher Equipment

Slicers - Heavy Duty / Light Duty
Meat Saws

Cooking Equipment

Heavy Duty Restaurant Ranges
Salamanders
Cheesemelters
Countertop Hot Plates / Broilers / Griddles
Stock Pot Ranges
Wok Ranges
Microwave Ovens - Heavy Duty / Medium Duty
Bakery Equipment - Convection Ovens / Deck Ovens
Dough Conditioners