

Charbroiler Models:

TCC-30, TCC-36, TCC-48 TCC-60, TCC-72

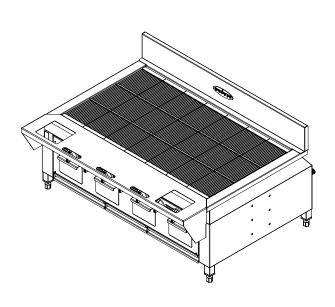


Tuff Charbroiler

Commerical Gas Grills

Standard Features

- Cast Iron Burners with 20,000 BTU
- Stainless Steel Front Plate Shelf with 2 Pan Cutouts
- Stainless Steel Backsplash Stainless
- Steel Burner Heat Radiants
- Stainless Steel Wood Smoke Pans (1 per foot)
- Carbon Steel 1/2" Grill Grates 6" Wide and 24" Deep



(Model TCC-48)

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Front and sides are constructed of 304 stainless steel. Bottom and rear are aluminized steel. Sides are reinforced and fully insulated. 5" rear and side splash.

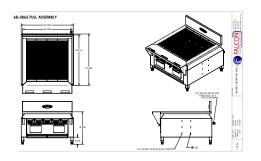
Charbroiler: 30", 36", 48", 60", and 72". Cast iron, 20,000 BTU (NAT or LP) burners every 6". Cast-iron grates.

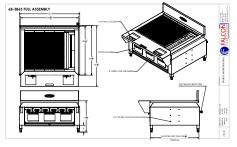
Gas Heat Control System: Each straight burner is controlled by a gas valve for independent control of flame. One standing pilot services each burner. A 3/4" rear gas connection is standard.

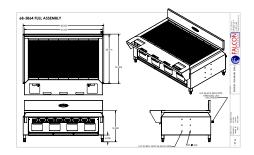
Legs: Stainless steel 4" adjustable legs.



Models: □TCC-30 □TCC-36 □TCC-48 □TCC-60 □TCC-72



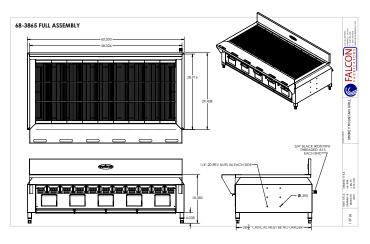


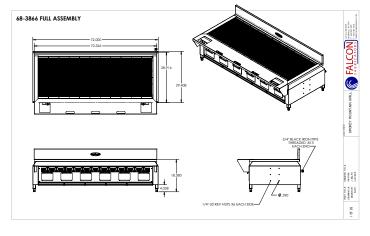


TCC-30 - 30" Tuff Charbroiler

TCC-36 - 36" Tuff Charbroiler

TCC-48 - 48" Tuff Charbroiler





TCC-60 - 60" Tuff Charbroiler

TCC-72 - 72" Tuff Charbroiler

UTILITY INFORMATION

GAS: Each unit has a 3/4" rear gas connection with a male NPT connector. Minimum supply pressure is 7" W.C. for natural gas and 11" W.C. for propane. All units require a regulated gas supply. Pressure regulator included. If using a flexible hose gas connection, the I.D. of the hose must not be smaller than the connector on the unit and must comply with ANSI Z21.69, providing an adequate means of restraint to prevent undue strain on the gas connection.

Model	GAS (DTO/RK)	
	NATURAL	PROPANE
HDC12/ HDCL-12	40,000	40,000
HDC18/ HDCL-18	60,000	60,000
HDC24/ HDCL-24	80,000	80,000
HDC30/ HDCL-30	100,000	100,000
HDC36/ HDCL-36	120,000	120,000
HDC48/ HDCL-48	160,000	160,000
HDC60/ HDCL-60	200,000	200,000

MISCELLANEOUS

- If casters are used with flex hose, a restraining device should be used to eliminate undue stain on the flex hose.
- For use in non-combustible locations only.
- Minimum clearance from noncombustible construction is zero.
- Install under vented hood.
- Check local codes for fire and sanitary regulations.

NOTICE:

Champion Tuff Grills has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

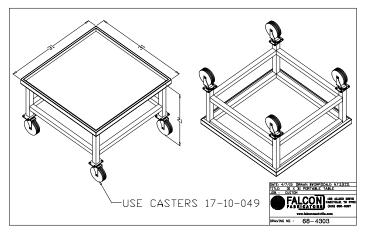
OPTIONS AND ACCESSORIES

- ☐ Side Splash Riser; 12" SS Side Splash Guard
- □ SS Over Shelf; 12" SS Shelf, 30-72" Wide

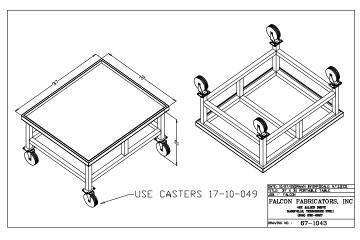
- Equipment Stand on Casters
- ☐ SS High Shelf; 12" SS Shelf, 18" High



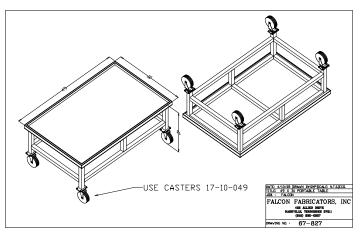
STAND ON CASTERS



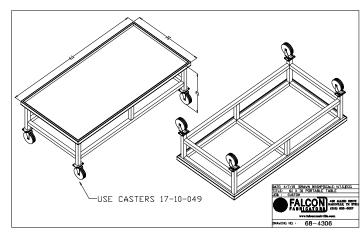
Stand on Casters - 31 x 31 x 21



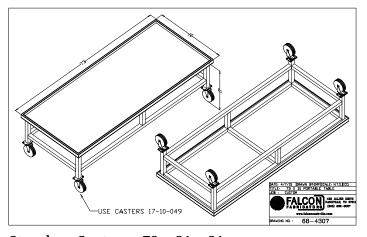
Stand on Casters - 37 x 31 x 21



Stand on Casters - 49 x 31 x 21



Stand on Casters - 61 x 31 x 21



Stand on Casters - 73 x 31 x 21



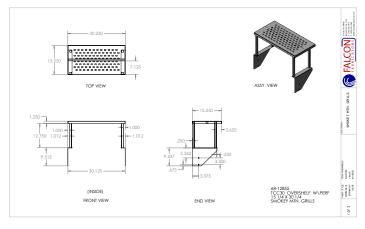
▲ ES 37 - 37" Equipment Stand on Casters

Stainless seel worktables constructed of 304 grade, 16-gauge stainless steel tops, with stainless legs, stainless crossrails, and swivel casters.

Available for all Tuff Charbroiler models.



SS OVERSHELF



15.250

TOP VIEW

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ASSY, VIEW

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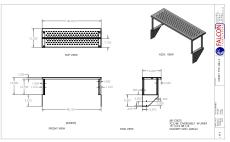
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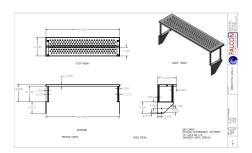
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Overshelf - 15.25 x 30.25

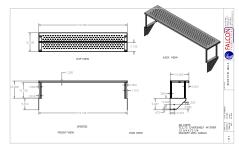
Overshelf - 15.25 x 36.25



Overshelf - 15.25 x 48.25



Overshelf - 15.25 x 60.25



Overshelf - 15.25 x 72.25



Stainless seel overshelves constructed of 304 grade, 16-gauge stainless steel tops, with stainless legs and crossrails.

Available for all Champion Tuff Grills.

▼ TCC 36 - 36" Stainless Steel Overshelf



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