

Experience The TEC Difference

100% INFRARED GRILLING

To learn more, see our video at tecinfraed.com/introvideo

Tender, juicy, charbroiled flavor

Radiant glass panels block rising hot air from burners that dries out food, "so food retains up to 35% more of its own juices." Drippings are incinerated on the heated glass, creating a rich, smoky vapor that flavors food.

No flare-ups = no charred food

Stainless steel cooking grates sit directly on top of the radiant glass panels, preventing air flow that ignites food drippings and causes flare-ups.

Self-cleaning cooking surface

Clean-up is quick and easy—close the hood and turn your grill on high for 10-15 minutes. Food drippings and debris are incinerated.

Rapid heat-up

When preheating on high with the hood closed, TEC grills reach temperatures of 850° - 900°F in just 7 minutes.



No hot or cold spots

Burners distribute heat evenly across the cooking grates. Every square inch of cooking surface is available for grilling, and temperatures can be easily controlled by the simple turn of a knob.



Slow cooks, smokes, and sears

Get the highest and lowest grilling temperatures of any infrared grill. Create mouth-watering grill marks with a quick sear, or utilize our incredible 200°F turndown to cook low and slow.



Traditional stovetop use

Forget about pricey and unreliable side burners. On a TEC grill, you can place cookware directly on top of the cooking grate.



Handcrafted in America

TEC grills are handcrafted in South Carolina using the finest materials available, including corrosive-resistant 304 stainless steel. And we support every grill that we have ever made with parts and service.

Our Love Your Grill Guarantee

Everybody loves their TEC grill, and we know that you'll love yours, too. That's why we guarantee your satisfaction with our 30-day money-back return policy.



MADE IN AMERICA
tecinfraed.com