

"Trusted source for manufacturing by the majority of Brazilian Steakhouses around the world"
- Blake Carson, CEO of Carson Rodizio.

Gas Grill

TOMASI EXPORT LINE



**WORLD RODIZIO
REVOLUTION
IS COMING**

Designed to meet the most demanding clients and the biggest restaurant and hotel chains of the world, Tomasi Gas Grill Export Line is the perfect product for those who are looking for quality, reliability and excellence.

Serve the best of the Brazilian barbecue (churrasco) with the practicality of a Tomasi Gas Grill!



**Very Best
Materials**

All Tomasi products are manufactured with the best in terms of finishing, parts and materials, with high technology in manufacturing!



**Market
Leader**

Tomasi is a pioneer in manufacturing rotating gas grills. But to become a market leader we always knew how to combine our tradition with constant evolution!



**Around
the World**

Tomasi is known for meeting the highest demand standards in the most diversified markets. It is not a surprise we are present in more than 70 countries!!

Reinforced structure in painted SAE 1010/1020 carbon steel pipes

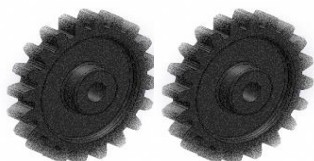


Finishing in brushed AISI 430 stainless steel with thicknesses up to 2mm

Mechanical structure in SAE 1010/1020 carbon steel solid bars



Rotative system works through cast iron gears, 1/4 HP motor and speed reducer



Double bronze bushing in each of the various gears that have in this machine



Rock wool thermal insulation to keep the heat inside the equipment and not to overheat the kitchen.



Heating through the efficient system of 2250 Kcal infrared burners of the highest quality and activation by sectors



NSF

NSF International certified equipment

Stainless steel skewers with aluminum-coated thermal handle

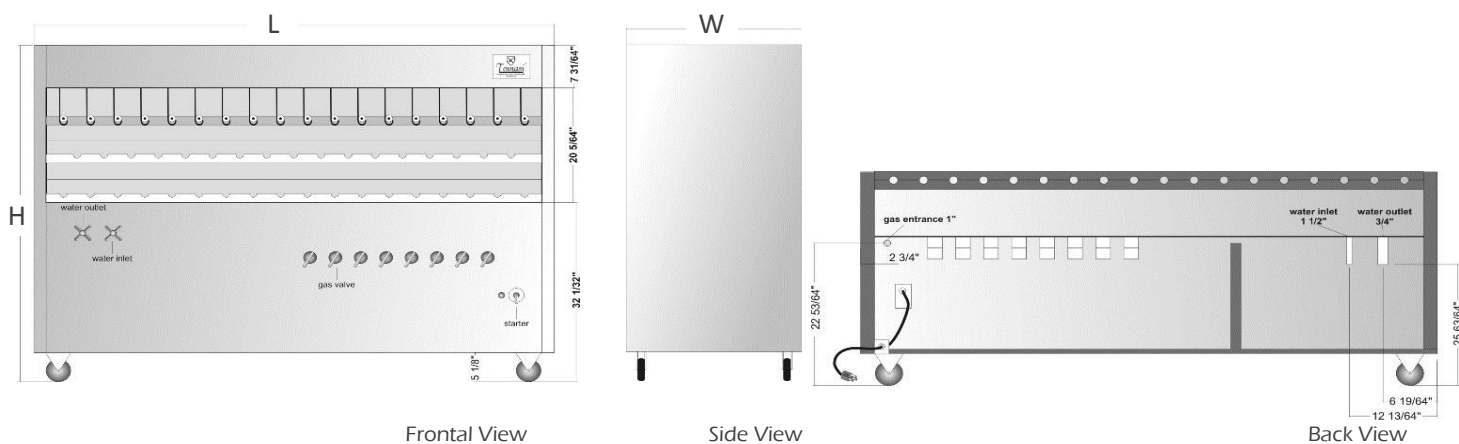


100% Practical, 100% Smokeless

Gas grill provide an unique convinience in the daily operation. With constant and extremely powerful heat generated by infrared burners, it is much easier to serve a delicious barbecue. And the most interesting thing about the gas grill is that it is completely smoke free!!

And all of this with the quality and reliability of a Tomasi product.





Code	Qty. of Skewers	Grill Dimensions (LxWxH)	Rotative levels	Qty. of Burners*	BTUs*	Consumption*	Net Weight	Gross Weight
CH-11DE EXP	11	36 x 28 x 59 in	2	6	53.592	3.31 lbs/hr	326 lbs	370 lbs
CH-15DE EXP	15	43 x 28 x 59 in	2	8	71.456	4.41 lbs/hr	388 lbs	443 lbs
CH-25DE EXP	25	63 x 38 x 59 in	2	12	107.184	6.61 lbs/hr	531 lbs	595 lbs
CH-35DE EXP	35	83 x 38 x 59 in	2	16	142.912	8.82 lbs/hr	723 lbs	809 lbs
CH-41DE EXP	41	95 x 38 x 59 in	2	18	160.776	9.92 lbs/hr	822 lbs	922 lbs
CH-53DE EXP	53	118 x 38 x 59 in	2	24	214.368	13.23 lbs/hr	1025 lbs	1149 lbs
CH-17TE EXP	17	36 x 28 x 59 in	3	6	53.592	3.31 lbs/hr	379 lbs	428 lbs
CH-23TE EXP	23	43 x 28 x 59 in	3	8	71.456	4.41 lbs/hr	479 lbs	536 lbs
CH-38TE EXP	38	63 x 38 x 59 in	3	12	107.184	6.61 lbs/hr	695 lbs	778 lbs
CH-53TE EXP	53	83 x 38 x 59 in	3	16	142.912	8.82 lbs/hr	772 lbs	864 lbs
CH-62TE EXP	62	95 x 38 x 59 in	3	18	160.776	9.92 lbs/hr	1025 lbs	1149 lbs
CH-80TE EXP	80	118 x 38 x 59 in	3	24	214.368	13.23 lbs/hr	1179 lbs	1318 lbs
CH-xxTE EXP	-	-	-	-	-	-	-	-

* Information valid for natural gas



Mechanical Information

- 127V or 220V / 60Hz or 50Hz (6A).
- Speed reducer 1x50.
- 8932 BTUs infrared burners (2250 Kcal) and consumption of 0.55 lbs/hr.
- Gas pressure: 2,00 Kpa / 200 MMCA (natural gas) or 2,80 Kpa / 280 MMCA (propane gas).
- Gas entrance: 1"(natural gas) or 3/4" (propane gas).
- This equipment has a three-prong plug. Please do not remove the grounding plug and do not install the equipment without connect it into a grounded three-prong receptable.



Warning!

- This equipment should be used in a noncombustible location.
- In case of connecting the grill using a flexible-hose gas connection, the inside diameter MUST NOT BE SMALLER than the connector of the unit.
- Check local codes for installation. Improper install can cause property damage, injury or death.
- Installation under a vented hood is recommended.
- Check local codes for fire regulations.
- Read owner's manual before install or operate it.
- Local regulation for gas equipment must be observed before connecting the equipment.
- Keep flammable products away from this equipment.



Tomasi Equipments

TRADITION AND INNOVATION

TOMASI AND CHURRASCO HISTORY

Rio Grande do Sul is the most southern state of Brazil. And it was here in the XVII century where the Churrasco was born.

At that time the meat was cooked in holes on the ground. A simple recipe with fire, salt and a few hours until the meat is ready.

Tomasi came on the scene in the 1970's as a pioneer in automating our barbecue.



Gas Grills

During the 80's charcoal became scarce and expensive and we needed a new product: the gas grill. It was a new way of cooking our delicious barbecue.



Product Line

Since then we have increased our product line with salad bars, fryers, stoves, ovens and the entire Bakery Line, strengthening our name in the market, joining the tradition with the most modern equipment manufacturing.



Your Own Steakhouse

The Brazilian barbecue concept has been spreading not only in restaurants, but in US, European and Australian homes through our partnership with Carson Rodizio. We jointly developed the Carson Kit, which turns the American grill into a complete steakhouse.