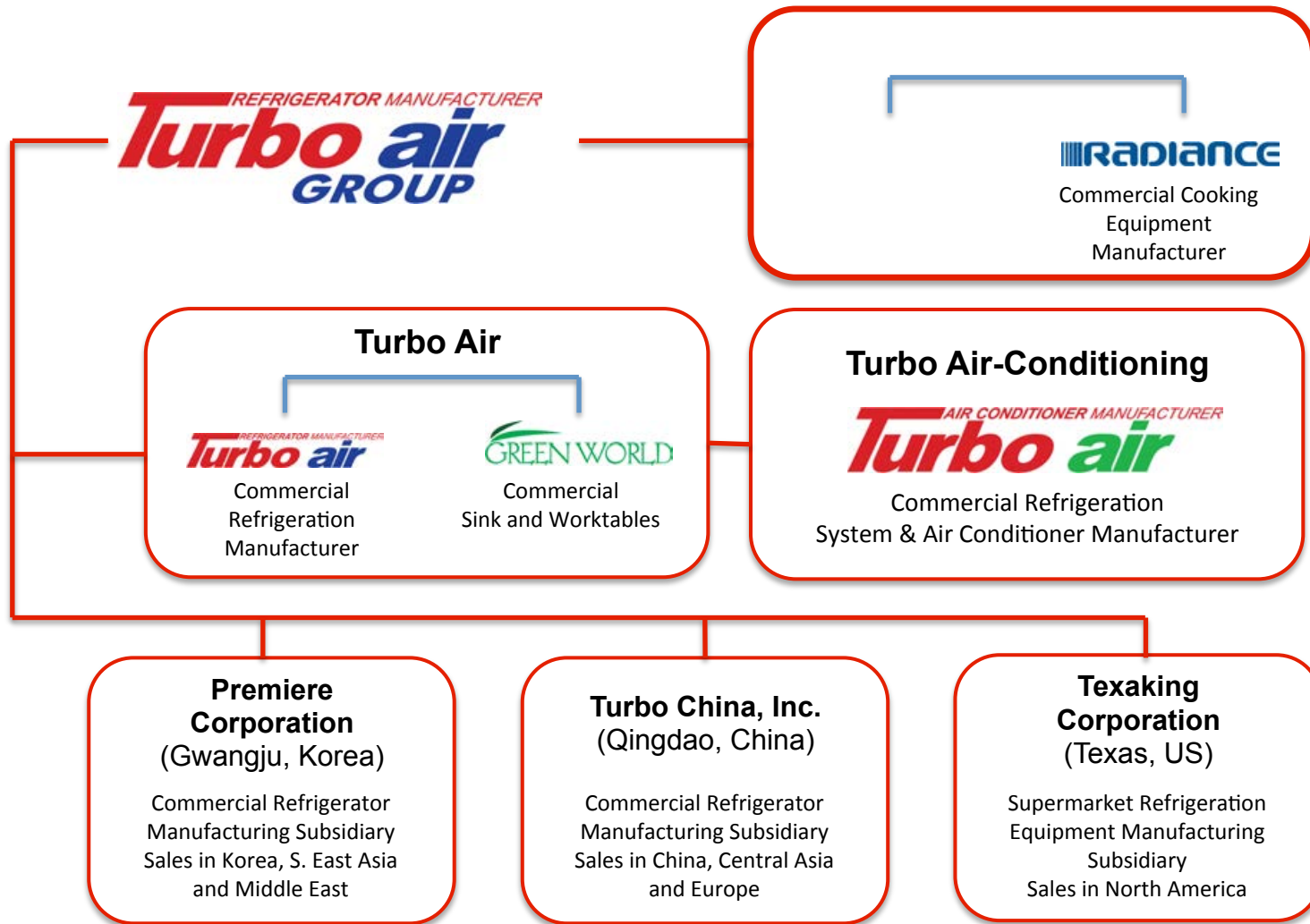


REFRIGERATOR MANUFACTURER
Turbo air
GROUP

Durable, efficient, Beautiful



TURBO AIR GROUP



GLOBAL SALES MAP (AS OF YEAR 2014)



CODE OF CONDUCT



First.

Turbo Air's first responsibility is to our customers. The customer is our partner and the key to our success and future. Our primary goal is to provide the highest quality product at a fair price. To achieve this, we will strive to control and reduce all expenses in an effort to make all companies successful that conduct business with Turbo Air.

Second.

Turbo Air's second responsibility is to our employees. Each employee will be treated fairly and free from discrimination or abuse throughout his or her employment. Turbo Air is an equal opportunity employer and each employee will be compensated fairly and have the opportunity for advancement. The company agrees to provide a safe and clean environment for all employees.

Third.

Turbo Air's third obligation is to its shareholders. The company will attempt to be profitable and pay dividends when possible. Additionally, the company will work to develop new and innovative products to remain competitive in all markets in which it conducts business.

Fourth.

Turbo Air's fourth and final responsibility is to the community. The company will conduct its business in a fair and equitable manner and at the highest standard possible. Turbo Air maintains a strong commitment to the environment and will make every effort to preserve our natural resources.

MISSION STATEMENT



Our mission is to be the most respected and trusted company in the foodservice industry. We will achieve this recognition by consistently providing the highest quality products and service possible.

We will strive to continually improve our products through technological enhancements and work to increase energy efficiency. Turbo Air is committed to providing aesthetically pleasing products utilizing high quality materials and finish.

Turbo Air is also committed to preserving the natural resources of the earth and understands these materials are in limited supply. We promise to save and conserve these resources in every way possible.

BRANCH • DISTRIBUTION LOCATIONS



CALIFORNIA



Headquarters

4184 E. Conant St.
Long Beach, CA 90808
Tel : 310-900-1000 Fax : 310-900-1077

OAKLAND



1617 Whipple Rd, Suite A
Hayward, CA 94544
Tel : 510-382-0983 Fax : 510-475-5692

HAWAII



179 Sand Island Access Rd., #B
Honolulu, HI 96819
Tel : 808-843-1988 Fax : 808-843-1991

SEATTLE



20470 84th Avenue South
Kent, WA 98032
Tel : 253-518-0380 Fax : 253-872-6037

HOUSTON



4300 N. Sam Houston Pkwy W.
Houston, TX 77086
Tel : 281-880-4946 Fax : 281-880-4986

DALLAS



1800 S. Great S.W Pkwy
Grand Prairie, TX 75051
Tel : 214-678-9380 Fax : 214-678-9386

CHICAGO



101 E. Crossroads Pkwy. Suite B
Bolingbrook, IL 60440
Tel : 630-439-0015 Fax : 630-439-0017

ATLANTA



2100 Nancy Hanks Dr., Suite B
Norcross, GA 30071
Tel : 770-449-1112 Fax : 770-248-9525

BRANCH • DISTRIBUTION LOCATIONS

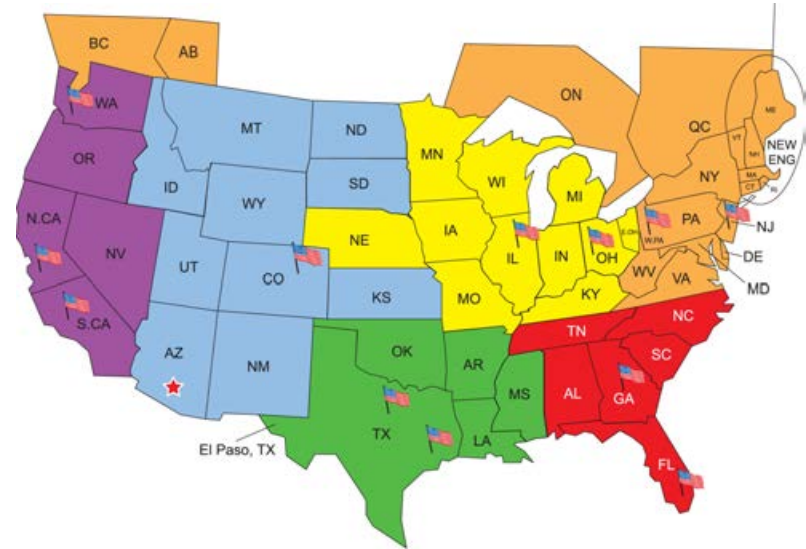
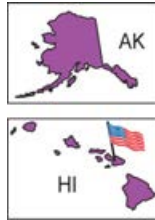


MIAMI



2701 SW 145th Ave., Suite 220
 Miramar, FL 33027
 Tel : 305-885-5722 Fax : 305-885-5723

 Branch / Warehouse  Warehouse



DENVER



3650 Fraser St. Unit C
 Aurora, CO 80011
 Tel : 303-558-9790 Fax : 562-429-7234

CINCINNATI



12080 Best Place
 Sharonville, OH 45241
 Tel : 513-214-0899 Fax : 513-772-5276

NEW JERSEY



10 Basin Dr., Suite 110
 S. Kearny, NJ 07032
 Tel : 973-274-1993 Fax : 973-274-1990

PITTSBURGH



201 Locust St.
 Youngwood, PA 15697
 Tel : 412-777-9653 Fax : 724-635-0023

**We are creating energy,
by reducing
energy consumption.**

As a commercial cooking equipment manufacturer, we always consider environmental well-being. German Knife and Radiance engineers constantly strive to improve energy efficiency without compromising performance.

**GERMAN
KNIFE**
RADIANCE





RADIANCE HEAVY DUTY RESTAURANT RANGE



TAR-4



TAR-24RB



TAR-36G



TARG-2B24G



TARG-24G6B



RADIANCE



TAHP-12-2



TARB-18



TAMG-36



RFW-20



TAWR-13



TASP-18D



RHW-450

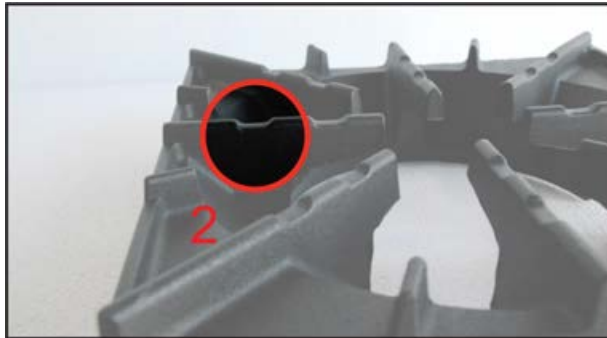
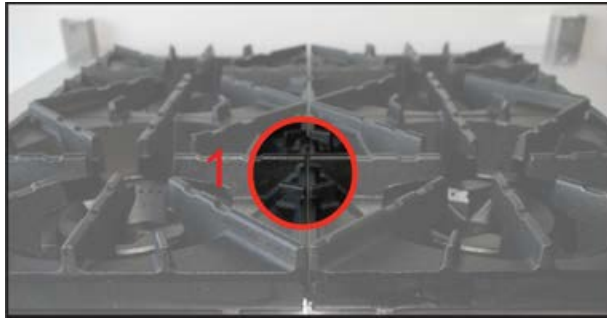


TACM-24

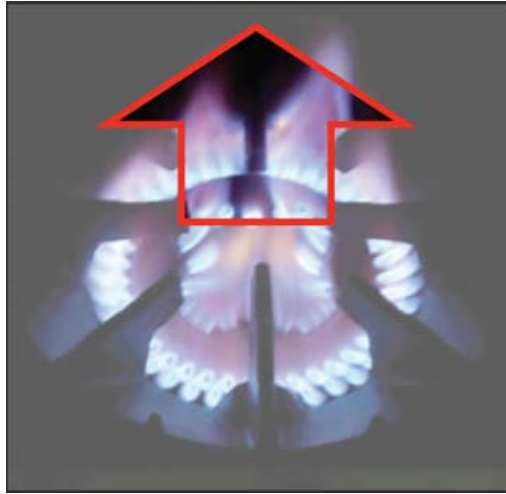
TMW-1800HD

RST-3P

COUNTER TOP EQUIPMENTS / HOT PLATES



- Designed to allow the pot to move around without lifting. (1)
- 12" x 12" individual grate for easy cleaning.
- Grooved top designed to allow flames through to bottom of pots. This boosts energy efficiency by maximizing contact area. (2)
- Thicker & heavier Cast iron provides longer life.
- 2 piece design allows easy cleaning of burner.



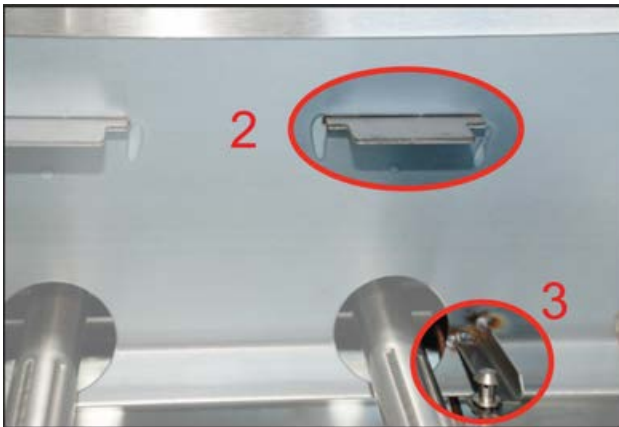
High power

- Stove top comes with powerful 32,000 BTU per burner and it will cook faster, lead to faster table rotation and more profit.
- Specially designed burner concentrates flame on center of burner. This boosts energy efficiency by maximizing contact area.



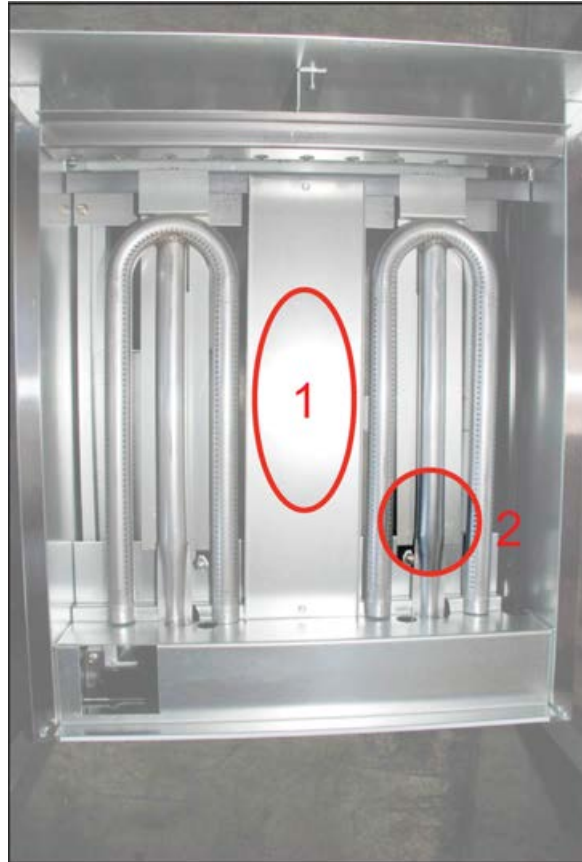
Gas control Knobs & Oven Handle

- PPS On / OFF Knob provides long life like metallic material knobs but will not be as hot as metal.



HEAT BOX

- Fully welded heat box provides longer life and better heat distribution to surface. (1)
- Powerful 15,000 BTU burners (every 6 inches).
- Welded radiant brackets last much longer than screw type brackets. (2)
- Welded pilot bracket. (3)
- Stainless steel burners will stay clean and provide longer life.
- Reversible 3 bar grate with grease runner is standard. 4 bar grate is available for purchase.



ULTIMATE ENERGY SAVING + HIGH POWER

- Rated over 40% energy efficient by CSA.
- 22,000 BTU burner will outperform less efficient 30,000 or 32,000 BTU gas guzzling burners.

 $30,000 \times 26\% = 7,800 \text{ BTU (Actual energy)}$ vs.
 $22,000 \times 40\% = 8,800 \text{ BTU (25\% less gas, +13\% energy)}$
- Heat Shield between burners captures heat escaping to the bottom. (1)
- Heat reflector kicks back escaping heat to Griddle surface. (2)
- Welded metal side skirt prevent heat escaping to the side.
- Manual Control (TAMG-) NOT recommended for low heat application.
- $\frac{3}{4}$ " plate for TAMG-, 1" plate for TATG- standard.

Design

Harmony is our motive behind every design.

By harmonizing curves and angular lines together,
Turbo Air design will give warm and friendly impressions
while perfectly blending in with the surrounding environments.





Top Grate Design

- Designed to allow the pot to move around without lifting.
- Grooved top designed to allow flames through to bottom of pots. This boosts energy efficiency by maximizing contact area.
- Thicker & heavier Cast iron provides longer life. 12" x 12" individual grate for easy cleaning.



High power

- Stove top comes with powerful 32,000 BTU per burner and it will cook faster, lead to faster table rotation and more profit.
- Specially designed burner concentrates flame on center of burner. This boosts energy efficiency by maximizing contact area.
- 2 piece design allows easy cleaning of burner.



Gas control Knobs & Oven Handle

- PPS On / OFF Knob provides long life like metallic material knobs but will not be as hot as metal.
- Oven handle is designed to minimize heat transfer from Oven door.

Stainless Steel Finish – Every part of oven interior

- 304 S/S Oven interior including inner side of Oven Door.
- 304 S/S Bakery depth oven rack
- S/S Oven rack bracket.



Oven – Beautiful S/S finish / Better Sanitation



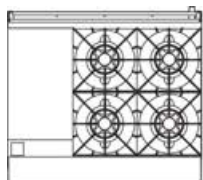
26.3" Bakery depth Oven standard.

- TAR-4 (24" Wide) – Full size sheet pan will fit in.
- TAR-6 (36" Wide) – Full size sheet pan will fit in both ways (in depth & sideways)
- TAR- 8 (48" Wide) – 2 Full size sheet pans in depth.
- TAR-10 (60" Wide) – 2 Full size sheet pan in both ways.

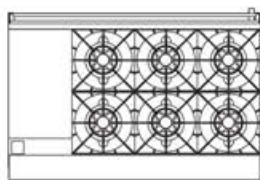


Combination Models

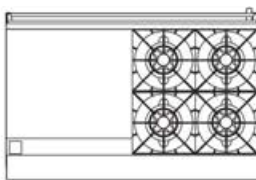
- All griddle Combination models (TARG-) have Thermostat Temperature Controls STANDARD.
- No special order or extra charge for different lay out (refer to specification sheet for each model)



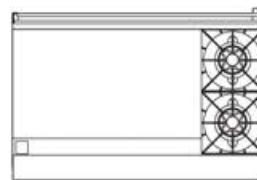
TARG-12G4B



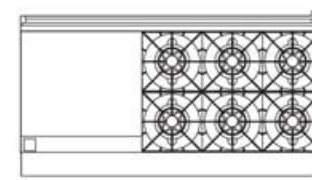
TARG-12G6B



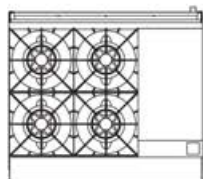
TARG-24G4B



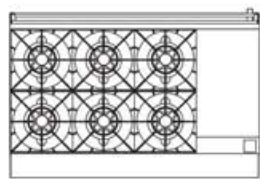
TARG-36G2B



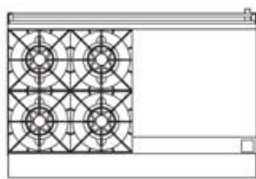
TARG-24G6B



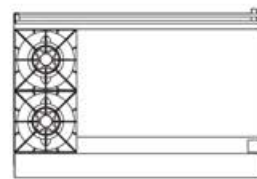
TARG-4B12G



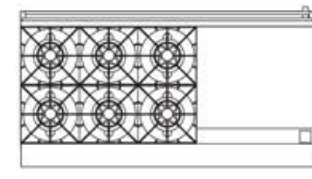
TARG-6B12G



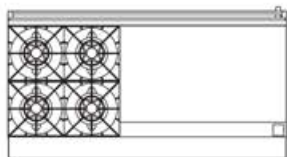
TARG-4B24G



TARG-2B36G



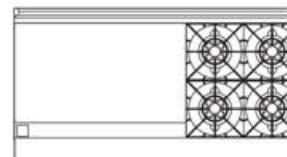
TARG-6B24G



TARG-4B36G



TARG-2B48G



TARG-36G4B



TARG-4B2B



Comparison Sample

		Radiance	Comparison
Hot Plate (Cook Top)	Top Grate	Grooved Design	Flat Design
	Knob	PPS	Plastic
	Manifold	Coated In/Out	Coated Outside Only
	Burners	32,000 BTU High Output 2 Piece Burner	32,000 BTU 2 Piece Burner
	Back Wall	Reinforced Design	Standard
	Griddle (Combo Models)	Thermostat Temperature Control	Manual Control (Extra charge and time)
Oven	Size	26.3" Deep (Bakery Depth)	22.5" Deep
	Ceiling	304 S/S	Enamel paint (Black) finish
	Slide Wall	304 S/S	Enamel paint (Black) finish
	Bottom	304 S/S	Enamel paint (Black) finish
	Back Wall	304 S/S	Enamel paint (Black) finish
	Door	304 S/S	Enamel paint (Black) finish
	Oven Rack (Shelf)	304 S/S	Chrome Coated Metal
Leg		6" S/S Standard	6" Chrome Coated Metal
Combo Availability		Immediate Shipping	2 – 4 Weeks Minimum

RANGES / FEATURES



**Thermostat Control
on All Combo Model**
No Extra Charge / No Waiting



Reinforced Back Wall
Strong Enough to Hold
Salamander / Cheesemelters



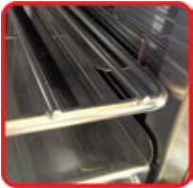
**Heat Resistant
Knobs & Oven
Handle**
Warm to Touch/
Long Life as
Metal



**Bakery Depth
Oven**
24" Range Takes
Full Size Pan in
Depth



S/S Oven Interior & Oven Shelf
Better Material / Better Sanitation
Easy Cleaning / Better Look



MODELS



Model No.	Model No.	Model No.
GERMAN KNIFE PRODUCTS	TARG-2B48G/48G2B(-LP)	TATG-24
GS-10LD	TARG-4B36G/36G4B(-LP)	TATG-36
GS-12LD	TARG-6B24G/24G6B(-LP)	TATG-48
GS-12A	TARG-8B12G/12G8B(-LP)	HEAVY DUTY STOCK POT STOVES
GS12M	SALAMANDER BROILERS & CHEESEMELTERS	TASP-18
GBS-230A	TASM-24	TASP-18S
GBS-270S	TASM-36	TASP-18-D
GBS-450S	TACM-24	TASP-18S-D
GG-22	TACM-36	HEAVY DUTY WOK RANGE
RESTAURANT RANGES	TACM-48	TAWR-13(JB)
TAR-4(-LP)	CONTERTOP EQUIPMENT	TAWR-16(JB)
TAR-6(-LP)	TAHP-12-2	STEAM TABLES / FOOD WARMER / FOOD WRAPPER
TAR-8(-LP)	TAHP-24-4	RST-2P
TAR-10(-LP)	TAHP-36-6	RST-3P
TAR-24G(-LP)	TAHP-48-8	RST-4P
TAR-24RB(-LP)	TARB-12	RST-5P
TAR-36G(-LP)	TARB-24	RFW-20
TAR-36RB(-LP)	TARB-36	RHW-450
TARG-2B24G/24G2B(-LP)	TARB-48	MICROWAVES
TARG-4B12G/12G4B(-LP)	TAMG-12	TMW-1200HD
TARG-2B36G/36G2B(-LP)	TAMG-24	TMW-1800HD
TARG-4B24G/24G4B(-LP)	TAMG-36	TMW-1100MR
TARG-6B12G/12G6B(-LP)	TAMG-48	TMW-1100ER

SHIPPING INFO.



Model No.	CLASS	WEIGHT (lbs)	WIDTH	DEPTH	HEIGHT
TARG-2B48G/48G2B(-LP)	85	1095	60	31.9	56.5
TARG-4B36G/36G4B(-LP)	85	1025	60	31.9	56.5
TARG-6B24G/24G6B(-LP)	85	995	60	31.9	56.5
TARG-8B12G/12G8B(-LP)	85	980	60	31.9	56.5
SALAMANDER BROILERS & CHEESEMELTERS					
TASM-24		155	24	20.5	19
TASM-36		210	36	20.5	19
TACM-24		105	24	20.5	19
TACM-36		162	36	20.5	19
TACM-48		208	48	20.5	19
CONTERTOP EQUIPMENT					
TAHP-12-2	85	101	12	30	10
TAHP-24-4	85	167	24	30	10
TAHP-36-6	85	233	36	30	10
TAHP-48-8	85	295	48	30	10
TARB-12	92.5	118	12	30	10
TARB-18	92.5	152	18	30	10
TARB-24	92.5	190	24	30	10
TARB-30	92.5	226	30	30	10
TARB-36	92.5	264	36	30	10
TARB-48	92.5	339	48	30	10
TAMG-12	85	136	12	30	10
TAMG-24	85	220	24	30	10
TAMG-36	85	302	36	30	10
TAMG-48	85	386	48	30	10



Sales

Regional Sales Manager / Reps :

Branch Contact :

Parts & Warranty

Jason Nam
Office : 310-900-1038
E-mail : jason.nam@turboairinc.com

Terry Sin
Office : 310-900-1067
E-mail : terry@turboairinc.com

Jake Kim
Office : 310-900-1058
E-mail : jake@turboairinc.com

Technical Support

Andy So
Office : 310-900-1086
Cell : 310-850-6760
E-mail : andy@turboairinc.com