

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

> [TEC](#) /

> [TEC Sterling Patio FR 44-inch Freestanding Infrared Propane Gas Grill User Manual](#)

TEC STPFR2LPCAB

TEC Sterling Patio FR 44-inch Freestanding Infrared Propane Gas Grill User Manual

Model: STPFR2LPCAB

1. INTRODUCTION AND OVERVIEW

The TEC Sterling Patio FR 44-inch Freestanding Infrared Propane Gas Grill is designed to provide a high-performance grilling experience. This unit features durable 304 stainless steel construction and utilizes infrared technology for efficient and even heat distribution. With a 592-square-inch cooking surface, it offers versatility for various cooking methods, including infrared grilling, conventional radiant cooking, and even stovetop use.



Figure 1: The TEC Sterling Patio FR 44-inch Freestanding Infrared Propane Gas Grill with stainless steel cabinet and side shelves.

This manual provides essential information for the safe and effective setup, operation, and maintenance of your grill. Please read all instructions carefully before assembly and use.

2. SAFETY GUIDELINES

WARNING: For outdoor use only. Improper installation, adjustment, alteration, service, or maintenance can cause injury or property damage. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

- Always ensure adequate ventilation when operating the grill.
- Keep children and pets away from the grill during operation.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Check for gas leaks regularly using a soap and water solution. Never use an open flame to check for leaks.
- Ensure the propane tank is securely connected and placed on a level surface.
- Do not attempt to repair or alter the grill's components. Contact qualified service personnel for assistance.

3. SETUP AND INSTALLATION

Assembly of the TEC Sterling Patio FR grill is required. Refer to the separate assembly guide provided with your product for detailed instructions on putting together the stainless steel pedestal, side shelves, and grill head.

3.1 Placement

- Place the grill on a level, non-combustible surface.
- Maintain a minimum distance of 36 inches (91 cm) from combustible materials to the back and sides of the grill.
- Ensure the area is well-ventilated and clear of any overhead obstructions.

3.2 Propane Gas Connection

- Connect the propane gas tank according to the instructions in the assembly guide.
- Always perform a leak test after connecting the gas tank and before the first use, and after any period of non-use.
- Use only the pressure regulator and hose assembly supplied with the grill.

4. OPERATING YOUR GRILL

The TEC Sterling Patio FR grill features an efficient burner design that allows for both infrared grilling and conventional radiant cooking.

4.1 Ignition

1. Ensure the propane tank valve is fully open.
2. Open the grill hood.
3. Push in and slowly turn a control knob to the HIGH position.
4. Press the igniter button repeatedly until the burner ignites.

5. If the burner does not ignite within 5 seconds, turn the control knob to OFF, wait 5 minutes, and repeat the ignition procedure.

4.2 Infrared Grilling

TEC's infrared grill technology provides even heat distribution and minimizes moisture loss, resulting in flavorful, charbroiled results. When preheating on high with the hood closed, the grill can reach temperatures of 850°F - 900°F in approximately 7 minutes.



Figure 2: The grill interior demonstrating the intense, even infrared heat.

The radiant glass panels block rising hot air from the burners, allowing food to retain up to 35% more of its own juices. Drippings are incinerated on the heated glass, creating a rich, smoky vapor that enhances flavor without flare-ups.

4.3 Conventional Radiant Cooking

The grill also supports conventional radiant cooking. The stainless steel cooking grates sit directly on top of the radiant glass panels, preventing air flow that ignites food drippings and causes flare-ups. Burners distribute heat evenly across the cooking grates, and temperatures can be controlled by adjusting the knobs.

4.4 Special Cooking Methods

- **Slow Cooks, Smokes, and Sear:** Achieve a wide range of temperatures, from high searing heat to a low 200°F for slow cooking and smoking.

- **Traditional Stovetop Use:** Place cookware directly on top of the cooking grate to simmer, boil, or sauté, eliminating the need for a separate side burner.



Figure 3: Various foods, such as salmon and vegetables, being cooked on the grill.

Experience The TEC Difference

100% INFRARED GRILLING

To learn more, see our video at tecinfrared.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.

Figure 4: An infographic illustrating the benefits of TEC infrared grilling technology, including flavor retention, absence of flare-ups, self-cleaning surface, and rapid heat-up capabilities.

5. MAINTENANCE AND CARE

Regular maintenance ensures the longevity and optimal performance of your grill.

5.1 Cleaning

- **Self-Cleaning Surface:** The grill features a self-cleaning cooking surface. After grilling, close the hood and turn your grill to high for 10-15 minutes. Food drippings and debris will be incinerated.
- **Exterior Cleaning:** Clean stainless steel surfaces with a mild soap and water solution and a soft cloth. For stubborn stains, use a stainless steel cleaner. Always wipe in the direction of the grain.
- **Cooking Grates:** For additional cleaning, allow grates to cool, then brush off any remaining residue with a grill brush.

5.2 Storage

- When not in use, especially during extended periods or inclement weather, cover the grill with a suitable grill cover to protect it from the elements.
- Disconnect the propane tank if storing the grill indoors.

6. TROUBLESHOOTING

This section addresses common issues you might encounter. For problems not listed here, or if solutions do not resolve the issue, contact customer support.

- **Burner Fails to Ignite:** Check propane tank level, ensure gas valve is open, and verify igniter is sparking. Clean burner ports if clogged.
- **Low Heat Output:** Ensure propane tank is not low. Check for kinks in the gas hose or a tripped over-fill protection device on the tank.
- **Uneven Heating:** Ensure radiant glass panels and cooking grates are properly seated. Clean any debris from the burner area.

7. PRODUCT SPECIFICATIONS

Feature	Specification
Brand	TEC
Model Number	STPFR2LPCAB
Product Dimensions (D x W x H)	26.5"D x 64.25"W x 49.5"H
Cooking Surface Area	592 Square Inches
Fuel Type	Propane Gas
Material	304 Stainless Steel
Special Feature	Infrared Grill Technology
Installation Type	Free Standing
Item Weight	445 Pounds
Heating Elements	2
Assembly Required	Yes

8. WARRANTY INFORMATION

TEC warrants the stainless steel housing and stainless steel burners to be free of defects for the lifetime of the product. TEC also warrants the cooking grates to be free of defects in material workmanship for a period of ten (10) years from the original date of purchase, and all other components, including the ignition system and radiant glass panels, for a one (1) year period after the original date of purchase.

Refer to the manufacturer's manual for full warranty details and terms.

9. CUSTOMER SUPPORT

For technical assistance, replacement parts, or warranty claims, please contact TEC customer support. Contact information can typically be found on the manufacturer's website or in the packaging materials.

