

Produce the tastiest, highest quality hams when you

Glaze With Hi-Pressure Natural Gas

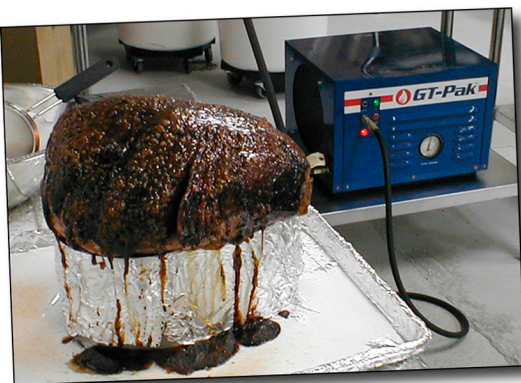
Replace propane with high-pressure natural gas!

G-TEC Torch Boosters are welcomed in buildings that prohibit propane cylinders

**Hundreds of G-TEC Torch Boosters
glaze premium hams and turkeys every day
in leading restaurants and stores.**



*A natural gas flame is broad, with even heat to make
an appealing product that features a smooth, tasty glaze.*



*A G-TEC Torch Booster is ready to use as soon as it
is turned on. It never runs out of gas and eliminates
the need to change and exchange empty cylinders.*

**G-TEC Natural Gas Torch Booster systems are used by the world's leading
ham glazers because natural gas is clean, safer than propane, costs less
for equal BTU performance and delivers a high quality finished product!**

G-TEC Torch Boosters are safe and welcomed in any building in North America,
even strip shopping centers and malls that prohibit cylinders of propane. G-TEC systems
are designed and manufactured to International Standards for safety, reliability and
performance! If the local building code doesn't permit propane cylinders in your building,
a G-TEC system will be welcomed.

A G-TEC Torch Booster connects to your low pressure utility pipe and boosts pressure to
25 - 45 psi for efficient glazing. **There are no cylinders to refill or change** and you
never run out of gas during peak times - a **G-TEC system is just more convenient.**

Natural gas is cleaner and does not have the offensive odor of propane - especially
important in a kitchen preparing quality food products.

Natural gas saves money - for equal heat performance natural gas is 75% less expensive
than propane.

Pick the right G-TEC Torch Booster for your glazing volume

Torch Boosters for individual stores



If you operate a store/restaurant
and glaze with one or two torches
then TB-60 and TB-125 Torch
Boosters are the right systems.
These units are about the size of
a tabletop microwave and can be
installed anywhere in your kitchen
without special site preparation.

Both Torch Boosters are quiet when in
operation and use 120V electric power.
Gas supply should be between 1/4 - 5 psi.

Torch Boosters for processors and distributors



If you are a commercial food processor or
distributor then TB-250 and TB-500 Torch
Boosters allow high volume production. Holiday
seasons call for peak production capability and
these higher capacity Torch Boosters will let you
meet the demand for high volume output.

These systems run on 208V single phase
30 amp power. Gas supply should be between
1/4 to 5 psi.