



Ham Glazing

Produce **high-quality glazed hams** with **high-pressure natural gas**

More than 300 Heavenly Ham and Honey Baked Ham stores and restaurants use G-TEC Natural Gas Pressure Boosters to glaze hams and turkeys every day.



A natural gas torch gives a broad, even heat to make an appealing product with a smooth, tasty glaze.



Approved By CSA-International For Installation Anywhere!

G-TEC Natural Gas Pressure Boosters are approved for design, performance and safety. Fire Marshals will approve G-TEC installations without question.



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

A G-TEC System connects to your low-pressure utility gas line then boosts pressure high enough to operate ham torches. There are no propane cylinders to order, store or change and you never run out of fuel gas during peak sales periods. Natural gas costs at least 50% less than propane for equal heat. The system is simple to use and provides years of service.

Choose the right G-TEC System.

TB-60 and TB-125 Torch Boosters supply natural gas at 25 psi at 60 SCFH and 125 SCFH, respectively. TB-60 will operate a single ham torch and TB-125 will operate two torches.

TB-500 Torch Boosters supply natural gas at up to 45 psi at 500 SCFH and will operate up to 5 ham torches.



TB-60 and TB-125 Torch Boosters are designed for low to medium volume ham glazing operations.



TB-500 Torch Boosters are designed for hi-volume ham glazing.



G-TEC Natural Gas Systems

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