

36" Gas Salamander Broiler

MODEL: CBSM-36

DESCRIPTION: 36" STAINLESS STEEL GAS SALAMANDER BROILER

DIMENSIONS (WDH): 36" X 19" X 19"



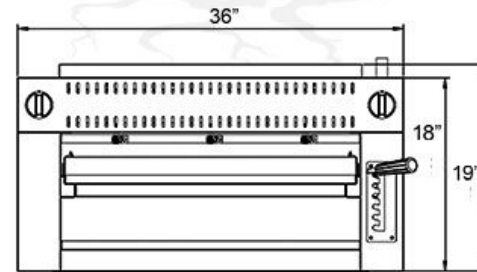
FEATURES

- STAINLESS STEEL STRUCTURE
 - 6 CAST IRON BURNERS
 - TOTAL 36,000 BTU/HR
- COOK FOOD QUICKLY WITH THE INFRARED BURNER
 - EASILY ADJUSTABLE WITH THE SPRING BALANCE LIFTING SYSTEM
- ROLL OUT FOR EASY LOADING, UNLOADING AND CLEANING
 - PREVENT GRILLS FALLING OFF WITH THE GRILL STOPPER
- ATTAIN DIFFERENT TEMPERATURES WITH 5 HEIGHT LOCKING POSITIONS
 - INSTANT IGNITION OF MAIN BURNER WITH CONTINUOUS PILOT
- COLLECT DROPPED FOOD WITH THE STAINLESS STEEL CRUMB TRAY
 - SAVE KITCHEN SPACE WITH THE INCLUDED WALL MOUNTING KIT
- CAN MATCH 36" OR 60" RANGES (KIT TO BE ORDERED ADDITIONALLY)
 - 3/4" NPT REAR GAS CONNECTION

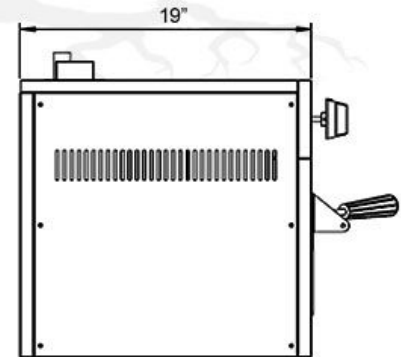
Installation Instructions

1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED. NATURAL GAS 4.0" (102 MM) W.C. PROPANE GAS 10.0" (254 MM) W.C.
2. AN ADEQUATE VENTILATION SYSTEM IS REQUIRED FOR COMMERCIAL COOKING EQUIPMENT.
3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
5. EQUIPMENT CLEARANCE REQUIREMENT:

NON-COMBUSTIBLES	COMBUSTIBLES
SIDES 0"	SIDES 4"
BACK 0"	BACK 4"
6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.
7. FOR GAS CONVERSION, PLEASE REFER TO CONVERSION INSTRUCTIONS IN THE INSTRUCTION MANUAL BOOK.



Front View



Side View