Cooking Performance Group S-36-SB-N 36" Natural Gas Infrared Salamander Broiler with 36" Heat Shield and Mounting Brackets - 36,000 BTU









Certifications



ETL Sanitation



ETL, US & Canada



1/2" Gas Connection

tem #:	351S36SBN36K	Qty:
Project:		_
Approva	l:	Date:

Features

- Natural gas, 36,000 BTU
- Includes mounting brackets and 36" heat shield to fit on your CPG 36" range
- Durable stainless steel front and sides
- Gas-fired infrared burner efficiently browns casseroles or toasts
- Lever controlled rack height to adjust product for the perfect heat application
- Note: only the salamander holds the ETL certification

Technical Data

34 7/8 Inches	
20 3/4 Inches	
23 1/4 Inches	
27 Inches	
18 1/5 Inches	
14 Inches	
1/2 Inches	
Range Mounted	
1 Shelf	
Natural Gas	

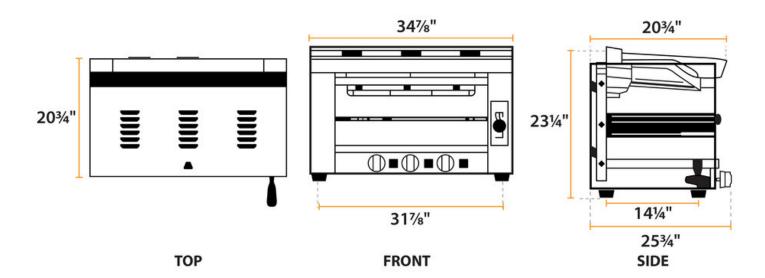
Cooking Performance Group S-36-SB-N 36" Natural Gas Infrared Salamander Broiler with 36" Heat Shield and Mounting Brackets - 36,000 BTU



Technical Data

Temperature Range	80 - 400 Degrees F
Total BTU	36000 BTU
Туре	Salamanders

Plan View



Cooking Performance Group S-36-SB-N 36" Natural Gas Infrared Salamander Broiler with 36" Heat Shield and Mounting Brackets - 36,000 BTU



Notes & Details

An excellent addition to your kitchen's equipment lineup, this Cooking Performance Group S-36-SB-N natural gas 36" salamander broiler allows you to quickly and easily melt cheese, brown the top of casseroles, toast sandwiches, or even finish steaks and other meats! It is equipped with a gas-fired 36,000 BTU infrared burner with adjustable gas valves and a standing pilot for instant ignition. With a temperature range of 80-400 degrees Fahrenheit, this unit can handle a variety of cooking tasks, improving the efficiency of your kitchen by offering a versatile piece of equipment in a compact size.

This broiler features a sleek stainless steel front and sides, making it both durable and easy to clean! A full width, large capacity broiler pan can also be removed for convenient cleaning. This model also includes a 36" heat shield. For easy setup, mounting brackets and hardware are included so that you do not have to take up valuable floor space with an equipment stand.

A model of versatility, the Cooking Performance Group S-36-SB-N salamander broiler has a spring-balanced, adjustable tension assembly that raises and lowers with positive multi-position locking, and also rolls out for easy loading, unloading, and cleaning. A stainless steel crumb tray easily slides out of the unit to remove dropped food. A natural gas connection is required for operation.

△ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.