

MODEL 36SB

36" HEAVY DUTY GAS SALAMANDER BROILER



Model 36SB Elevated Broiler



SPECIFICATIONS:

Gas salamander broiler, Vulcan-Hart Model No. 36SB. Stainless steel reinforced back riser for mounting over gas restaurant ranges. Stainless steel front, top and sides. Six 11,000 BTU/hr bar-type burners with stainless steel radiants; 66,000 BTU/hr total input. Infinite heat control valve. Pilot ignition system. Chrome plated trigger grip control handle provides positive positioning of the broiling carriage. Heavy duty chrome plated broiling grid measures 27 $\frac{1}{2}$ "w x 13"d. Removable full width spillage pan. $\frac{3}{4}$ " top gas connection and gas pressure regulator.

Exterior dimensions: 36"w x 19"d x 17 $\frac{5}{8}$ "h.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

- 36SB** Salamander Broiler

Required Back Riser for Range Mounting

- 36BR** Riser for 36L Series Ranges
 48BR Riser for 48L Series Ranges
 60BR Riser for 60L Series Ranges
 481BR Riser for 481L Series Ranges
 148BR Riser for 148L Series Ranges
 160BR Riser for 160L Series Ranges
 260BR Riser for 260L Series Ranges

NOTE: 36SB must be used in conjunction with appropriate back riser. This model is not intended for counter use.

STANDARD FEATURES

- Stainless steel front, top and sides.
- Stainless steel single deck plate shelf adjacent to broiler (48" x 60" ranges only).
- Infinite adjustment temperature control.
- Six 11,000 BTU/hr bar type burners with stainless steel radiants; 66,000 BTU/hr total input.
- Standing pilot ignition system.
- Chrome plated trigger grip control handle provides positive positioning of the broiling carriage. Heavy duty chrome plated broiling grid measures 27 $\frac{1}{2}$ "w x 13"d.
- Removable full width spillage pan.
- $\frac{3}{4}$ " top gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONS

- Set of wall mount brackets.
 Set of 4" legs with adjustable feet.



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IMPORTANT

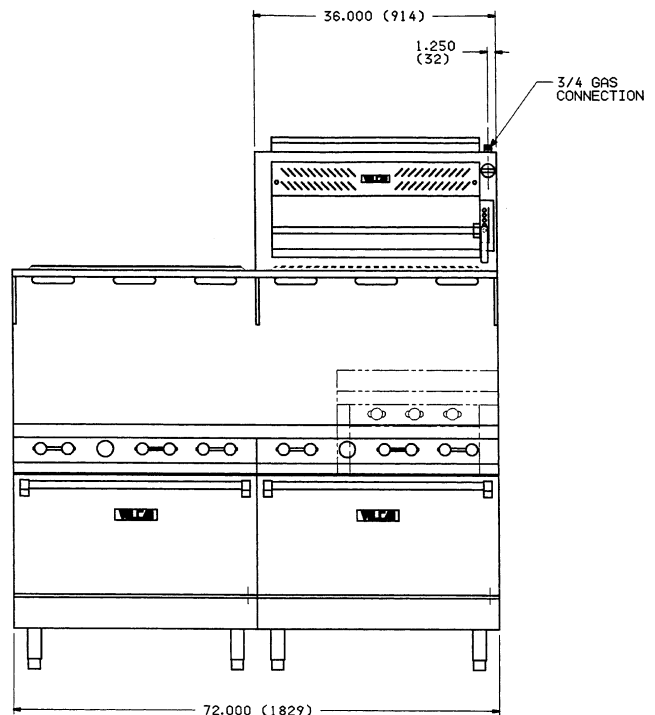
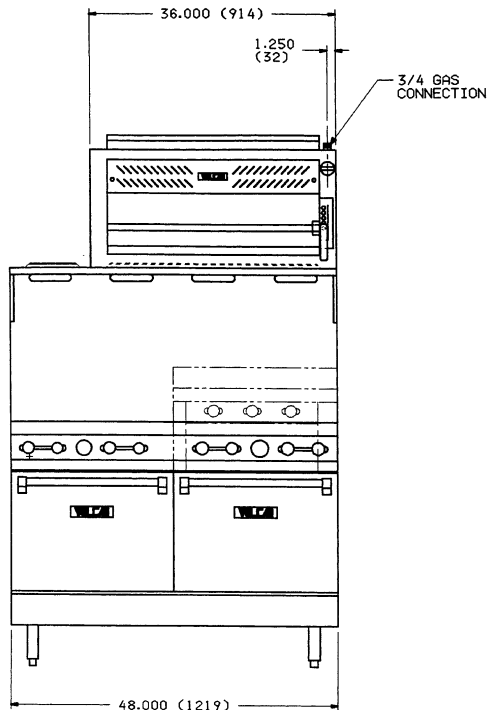
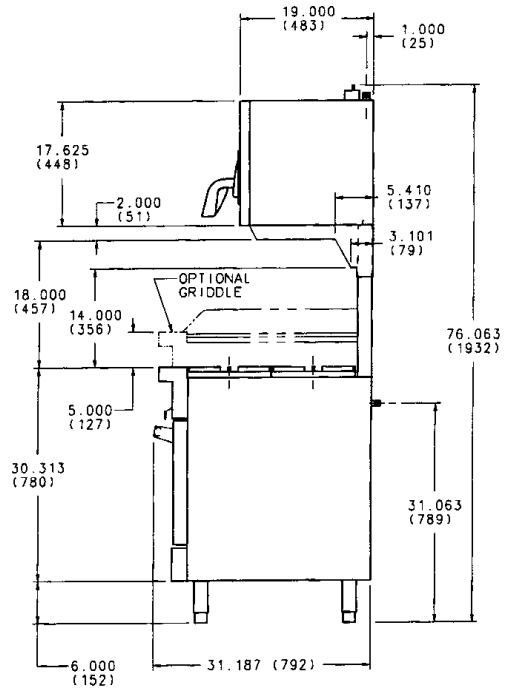
1. A gas pressure regulator sized for this unit is included.
Natural gas 5" W.C., Propane gas 10" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169. When writing refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

NOTE: In the Commonwealth of Massachusetts

All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

4. Clearances:

	Combustible	Non-Combustible
Rear	0"	0"
Sides	6"	0"
Bottom	10"	4"
5. This appliance is manufactured for commercial installation only and is not intended for home use.



GAS CONNECTION: 3/4" (19 mm)

MODEL	MOUNTED OVER	INPUT BTU/hr	WIDTH	DEPTH	HEIGHT	APPX. SHP. WT.
36SB	36" range	66,000	36" (914 mm)	19" (483 mm)	See Drawing	250 lbs./113 kg
36SB	48" range	66,000	*48" (1219 mm)	19" (483 mm)		275 lbs./125 kg
36SB	60" range	66,000	*60" (1524 mm)	19" (483 mm)		300 lbs./136 kg

* Width includes broiler and single deck plate shelf.

NOTE: In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.