

MODEL 36SBI

36" HEAVY DUTY GAS INFRARED SALAMANDER BROILER



Model 36SBI Infrared Broiler



SPECIFICATIONS:

Gas infrared salamander broiler, Vulcan-Hart Model No. 36SBI. Stainless steel reinforced back riser for mounting over gas restaurant ranges. Stainless steel front, top and sides. 30,000 BTU/hr. heavy duty infrared burner. Infinite heat control valve. Standing pilot ignition system. Chrome plated trigger grip control handle provides positive positioning of the broiling carriage. Heavy duty chrome plated broiling grid measures 27¹/₂"w x 13"d. Removable full width spillage pan. 3/4" top connection and gas pressure regulator.

Exterior dimensions: 36"w x 19"d x 17⁵/₈"h (broiler dimensions only).

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

36SBI Infrared 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: 36SBI must be used in conjunction with appropriate back riser.

STANDARD FEATURES

- Stainless steel front, top and sides.
- Stainless steel single deck plate shelf adjacent to broiler (48" x 60" ranges only).
- 30,000 BTU/hr. heavy duty infrared burner.
- Infinite adjustment temperature control.
- Standing pilot ignition system.
- Chrome plated trigger grip control handle provides positive positioning of the broiling carriage. Heavy duty chrome plated broiling grid measures 27¹/₂"w x 13"d.
- Removable full width spillage pan.
- 3/4" top gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONS

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



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IMPORTANT

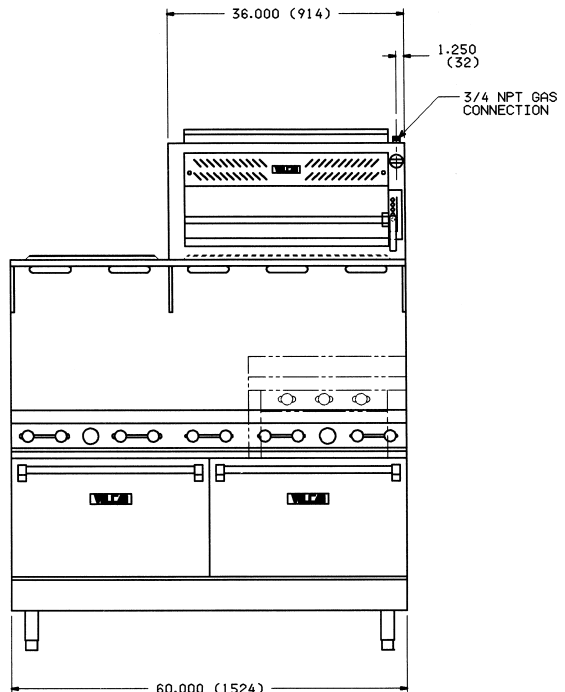
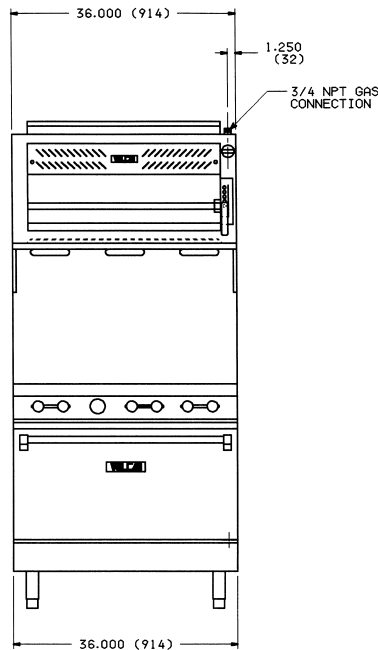
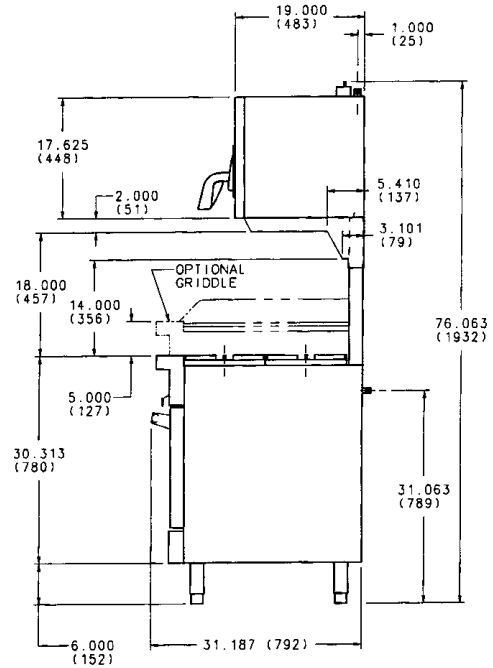
1. A gas pressure regulator sized for this unit is included.
Natural gas 6" W.C., Propane gas 10" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169. 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.

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|----------------|-------------|-----------------|
| 4. Clearances: | Combustible | Non-Combustible |
| Rear | 0" | 0" |
| Sides | 2" | 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.
36SBI	36" range	30,000	36" (914 mm)	19" (483 mm)	See Drawing	250 lbs./113 kg
36SBI	48" range	30,000	*48" (1219 mm)	19" (483 mm)		275 lbs./125 kg
36SBI	60" range	30,000	*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.