

Heavy Duty Infrared Gas Salamander/Broiler

Patriot's heavy duty infrared gas salamander/broiler is ideal for quickly melting cheese, browning the tops of casseroles and finishing steaks and other meats. This three burner gas powered infrared unit has adjustable gas valves and standing pilot lights for instant ignition. Constructed of heavy duty stainless steel both inside and out. The broiler grid is spring assisted that raises and lowers with multi-locking posistions. The grid also slides out for easy loading, unloading, and cleaning. A stainless steel removable crumb tray makes for easy clean-up.



Construction

- · All heavy duty stainless steel construction both inside and out
- Adjustable gas valves have a standing pilot light design for instant ignition
- Cool to touch control knobs with instant ignition buttons
- · Non-slip rubber feet

Broiling Chamber

- 3 infrared burners totaling 37,800 BTU's
- Chamber measures 17"D x 26.5"w x 10"H
- Broiler grid is spring assisted that raises and lowers with multi-locking posistions.
- · Full width stainless steel crumb tray for easy cleaning

Mounting Options

- Can be used on wall, countertop or range mounted
- Stainless steel wall mounting bracket is easy to assemble

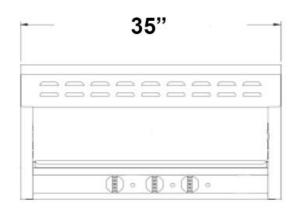


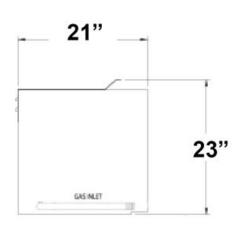




Heavy Duty Infrared Gas Salamander/Broiler

Plan View





Specifications

Model Number	Description	Total BTU	Burners/ Controls	Gross Weight	Net Weight
FMSAL-38/NG	Heavy Duty Gas Salamander NG	37,800	3/3	190 lbs	175 lbs
FMSAL-38/LPG	Heavy Duty Gas Salamander LPG	37,800	3/3	190 lbs	175 lbs

Model Number	Overall Dimensions	Broiling Chamber Dimensions	Broiler Grid
FMSAL-38/NG	21"D x 35"W x 23"H	17"D x 26.5"W x 10"H	17"D x 26.5"w x 1"H
FMSAL-38/LPG	21"D x 35"W x 23"H	17"D x 26.5"W x 10"H	17"D x 26.5"w x 1"H