

Project #:	
,	

Item #: _____

Infra-red Salamander Broiler



Model ISB-36



Range Match Salamander Features

- Stainless steel front and sides.
- Welded stainless steel seams.
- One year parts and labor warranty.
- AGA and CGA design certified, NSF and CE listed.









Model Numbers

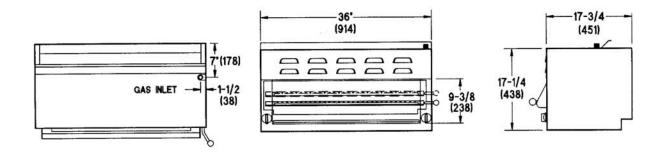
□ ISB-36
□ ISB-24

Salamander Broiler Features

- Gas fired infra-red burner provides instant, even heating.
 - ISB-36 is 35,000 BTU/hr. (10KW). ISB-24 is 25,000 BTU/hr. (7KW).
- Adjustable gas valve.
- Protective screen over infra-red burner.
- Individual left and right gas controls on ISB-36 36" (914) wide model.
- Broiler grid is spring balanced. Raises and lowers with positive locking in four positions.
- Grid rack assembly rolls out a full 10" (254) for easy loading and unloading.
- Large capacity broiler pan fits under the 405 sq. in. broiler grid. ISB-36 36" (914) wide model.
- Full width broiler pan can be easily removed for cleaning.
- Salamander Broiler unit mounts over all Imperial Restaurant Ranges and can also be wall or counter mounted.

All measurements in () are metric equivalents.

Imperial Infra-red Salamander Broiler



Infra-red Salamander Broiler Total Total Model# Description BTU (KW)

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ISB-36	36" (914) Salamander Broiler	35,000	(10)	(95)	210
ISB-24	24" (610) Salamander Broiler	25,000	(7)	(70)	155

Overall Dimensions: 36" (914) x 24 (610) w x 23" (584) d x 23" (584) h.

Crated Dimensions: Add 2" (51) to width of unit x 25" (635) d x 25" (635) h. All measurements in () are metric equivalents.

Standard Exterior Specifications

- Stainless Steel: Front and sides. Welded and finished stainless steel seams.
- Control Knobs: Durable cast metal, polished chrome finish.

Salamander Broiler Specifications

■ Burners: Equipped with gas fired pre-mixed atmospheric infra-red burner.

ISB-36 35,000 BTU/hr. (10 KW) ISB-24 25,000 BTU/hr. (7 KW)

Adjustable gas valve and continuous pilot. Individual left and right gas controls. Protective screen over burner.

- Broiler Grid: One piece 405 sq. in. broiler grid on ISB-36. Chrome plated and made of heavy bar stock.
- Rack Assembly: Rolls out a full 10" (254) for loading and unloading. Removes easily for cleaning.
- Broiler Pan: Full width, large capacity broiler pan removes for cleaning.
- Range Mounting: Can be mounted on all Imperial Restaurant Ranges using optional heavy duty reinforced channels that fit existing backguards.
- Counter or Wall Mounting: Can be mounted with optional wall mounting bracket.

Gas: Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size 3 /4" (19) NPT. 3 /4" (19) pressure regulator supplied with equipment to be installed at time of connection. Specify type of gas and elevation if over 2000 ft.

Ship Wt.

Clearance for Range Mounting:

When Salamander is mounted on an Imperial Range, the clearance from the range surface to the bottom of the Salamander Broiler is 17" (432).

Clearance for Counter Mounting:

For use only on non-combustible counter tops. Provide 0" clearance from non-combustible surfaces and 4" (102) from combustible surfaces.

Optional Items:

- Imperial Restaurant Range, counter or wall mounting kits.
- Heavy duty reinforcement channels for range mount.
- 4" (102) legs for counter mounting
- Wall mounting bracket for wall mounting.
- Stainless steel top, bottom and back.
- One point ³/₄" (19) gas connection from ISB to IR range (specify IR range model).