

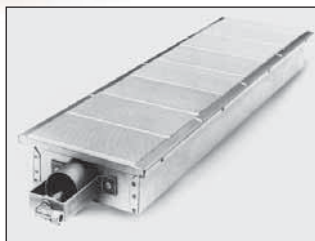
Infra-red Salamander Broiler

Model Numbers

□ ISB-36 □ ISB-24



Model ISB-36



Salamander Broiler Features

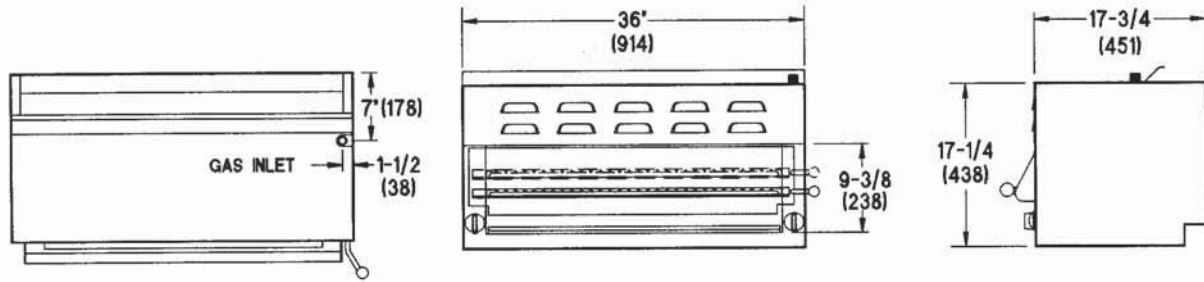
- Gas fired infra-red burner provides instant, even heating.
Burners are 20.0 (NG) & 21.0 (LPG) mj/hour per burner
- Adjustable gas valve.
- Protective screen over infra-red burner.
- Individual left and right gas controls on ISB-36 36" (914) wide model.
- Broiler grid is spring balanced. Raises and 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.

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.



Imperial Infra-red Salamander Broiler



Model #	Description	Dimensions (W x D x H)	NAT	LPG	Weight
ISB-36	Infra-red salamander	915 x 450 x 480	40.0	42.0	95
ISB-24	Infra-red salamander	610 x 450 x 480	30.0	32.0	70

NOTE: DIMENSIONS OF THE BACK GUARD HEIGHT HAVE BEEN MODIFIED TO AUSTRALIAN PREFERENCE, REFER TO DIMENSIONS ABOVE FOR HEIGHT, NOT ILLUSTRATION

Standard Exterior Specifications

Front and sides shall be constructed of stainless steel with welded and finished stainless steel seams. Control knobs shall be made of durable cast metal with a polished chrome finish.

Salamander Broiler Specifications

Unit shall be equipped with a gas fired pre-mixed atmospheric infra-red burner with the following output:

ISB-36 40.0 (NG) & 42.0 (LPG) mj/hour
ISB-24 30.0 (NG) & 32.0 (LPG) mj/hour

Adjustable gas valve and continuous pilot shall be standard. Individual controls on left and right sides of the unit. Burner shall have a protective screen located over the burner. Broiler grid on ISB-36 models shall be one piece 405 sq. in. Broiler grid shall be chrome plated and made of heavy bar stock. Rack assembly shall roll out a full 10" (254) for loading and unloading and remove easily for cleaning. Broiler pan shall be full width, large capacity and remove for cleaning. Unit shall be mounted on all Imperial Restaurant Ranges using optional heavy duty reinforced channels that fit existing backguards. Unit shall be mounted onto a counter or wall 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. (610 m).

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 shall be 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)



Restaurant & Bar Solutions Pty Ltd
4 Robert Street Collingwood, Vic 3066
P: 03 9419 3333

E: sales@randbsolutions.com.au
W: www.randbsolutions.com.au