

Item#: _____ Quantity: _____

Project: _____ Approval: _____ Date: _____



Salamander Broilers

MODELS

351S36SBNWK, 351S36SBNWK, 351S36SBN36K,
351S36SBL36K, 351S36SBN60K, 351S36SBL60K

DESCRIPTION

The CPG Salamander Broiler allows you to quickly and easily brown the top of casseroles, melt cheese, toast sandwiches, or even finish steaks and other meats. It is equipped with a gas-fired 36,000 BTU atmospheric infrared burner with an adjustable gas valve and a standing pilot for instant ignition. The salamander features sleek stainless steel front and sides, making it both durable and easy to clean. A full width, large capacity broiler pan can also be removed for convenient cleaning. The salamander can be operated on an equipment stand, mounted to the wall or mounted to select CPG ranges using the provided mounting kit.



STANDARD FEATURES

- Durable stainless steel front and sides
- Wall or range mounting bracket provided
- 36" and 60" range mounts to fit CPG 36" and 60" ranges
- 36,000 BTU gas-fired infrared burner with adjustable gas valve
- Standing pilot for instant ignition
- Lever controlled rack height to adjust for the perfect head application
- Sliding crumb tray collects dropped food



SERIES SPECIFICATIONS

Cooking Surface	Chrome Plated Rack
Power	Natural Gas or Liquid Propane
Burner Style	Infrared
Burner BTU	36,000
Control Type	Manual
Gas Inlet Size	1/2"

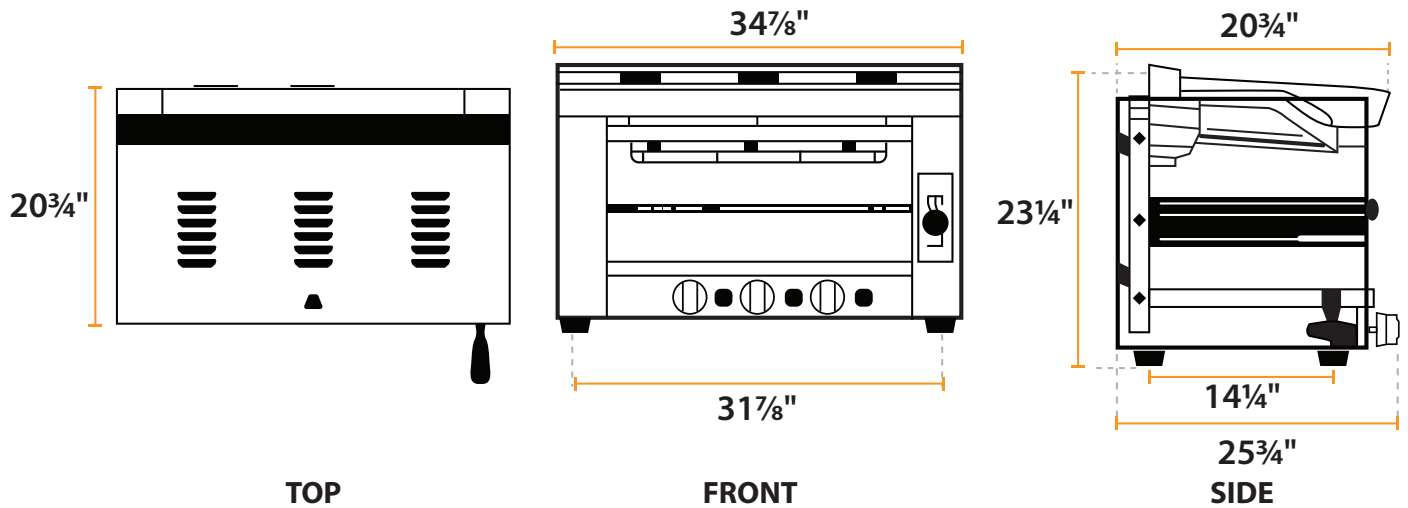
LIMITED WARRANTY

Cooking Performance Group warrants this product from manufacturer defect and workmanship for a period of **1 Year** from the original date of purchase.

To register your equipment, visit:
CookingPerformanceGroup.com



PRODUCT SPECIFICATIONS



Model #	Overall Size			Total BTU	Pressure (WC)	Orifice Size	Combustible Clearances		Mounting Style	Mount Size		
	Width	Depth	Height				Sides	Rear		Width	Depth	Height
351S36SBNWK	34 ⁷ / ₈ "	20 ³ / ₄ "	23 ¹ / ₄ "	36,000	4"	#52	4"	8"	Wall	35"	5"	2"
351S36SBLWK					10"	#59						
351S36SBN36K					4"	#52						
351S36SBL36K					10"	#59			36" Range	36"	21 ¹ / ₂ "	4 ¹ / ₂ "
351S36SBN60K					4"	#52						
351S36SBL60K					10"	#59						

Note: Regulator - 3¹/₄" depth. Dimensions above do not include regulator.

INSTALLATION

Install the Salamander Broiler on and around non-combustible surfaces, allowing 4" of clearance on the sides and 8" of clearance from the back. Install underneath a ventilation hood that corresponds with local and national codes.

- 1/2" rear gas connection configured for areas at an altitude less than 2,000 ft.
- Manual gas shut-off valve and gas pressure regulator must be installed for safety and ease of servicing

SHIPPING INFORMATION

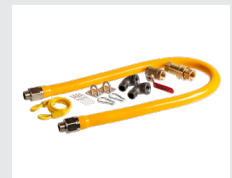
Model #	Shipping Carton Size			Weight	Freight Class
	Width	Depth	Height		
351S36SB(N/L)WK	41"	26"	30"	155 lb.	85
351S36SB(N/L)36K					
351S36SB(N/L)60K				165 lb.	

Unit is shipped in a carton and crate on a pallet
Salamander and mounting kit are shipped in two separate packages

OPTIONS & ACCESSORIES

COMPANION ITEMS

#600GKM3448
Regency 48" Mobile Gas Connector Hose Kit with 2 Elbows, Full Port Valve, Restraining Device, and Quick Disconnect - 3/4"



#351110668
Cooking Performance Group Salamander Oven Rack
25⁵/₈" x 15¹/₂"

