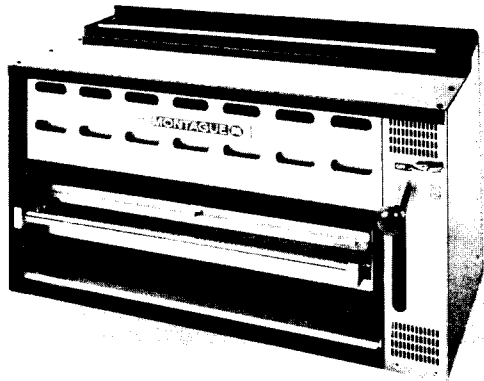


Montague *Heavy Duty*

36" Gas 136 Series Salamander Broilers -SB36



SB36 Counter Broiler

GENERAL

Compact overfired *Infrared* gas broiler, 36" wide x 18" deep x 20-1/4" high. Used for high-speed broiling, browning, finishing, and reheating.

Infrared radiation is the fastest and most energy efficient type of broiling. The *Infrared* energy is generated during burner operation as the gas/air mixture passes through the perforations of the ceramic tile burner and ignites on the outer surface. A very short flame is produced heating the ceramic surface to 1600° F. This intense *Infrared* energy is directed downward heating only the objects on which it impinges (not the air in and around the broiler). Since no hot air or convection currents can intervene, meat is broiled entirely by radiation. This radiation penetrates deeply into the product quickly searing the surface. All meats, even thinner cuts, retain their juices, flavor and tenderness — minimum shrinkage.

STANDARD FEATURES

- One Rapid Start *Infrared* ceramic tile burner, rated at 32,000 BTU/HR.
- 10 second preheat time. *No Waiting. Conserves fuel.*
- Even heat distribution.
- One nickel plated grid, 26-3/4" wide x 13-1/8" deep (351 sq. in. cooking surface) with counter-balanced grid assembly for effortless raising and lowering; positive-locking lift mechanism with cool grip ball handle; rolls on silent ball bearings; easily removable for cleaning.
- Infinite grid adjustment with a range of 3" for precision broiling. Grid clearance: 2" minimum to 5" maximum.
- Full-width grease receptacle, 29-1/2" wide x 15" deep x 1" high. Easily removable.
- Full-width grease deflector. Located under grid to prevent grease from dripping onto range when grid extended.
- High temperature commercial type burner valve and constant burning pilot for automatic ignition.

SB36 factory mounted on high back. (Shown on Model 136-8-SB36.)



MOUNTING VARIATIONS

- Counter installation, without legs. (*Noncombustible Counter only*).
- Wall installation, with mounting brackets. (*Noncombustible Wall only*).
- Range installation, factory mounted on full length, reinforced high back. (Mounts over Models *136, V136, 36*)
Note: Range, when equipped with salamander, will have suffix *SB36* added to model no. (*Noncombustible Back Wall only*).

FINISH

EXTERIOR

- Standard: Black finish with S/S control panel and upper front panel.

OPTIONAL, (*extra cost):

- *S/S front, 2 sides and top, balance black.
- *S/S back *S/S bottom

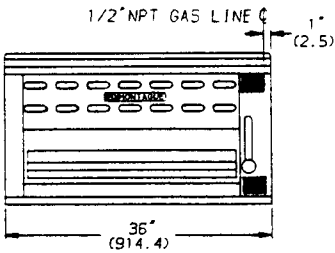
INTERIOR

- High temperature aluminized finish.

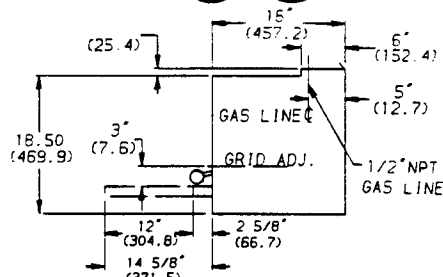
OPTIONS (*extra cost)

- *Wall mounting brackets, black.

36"

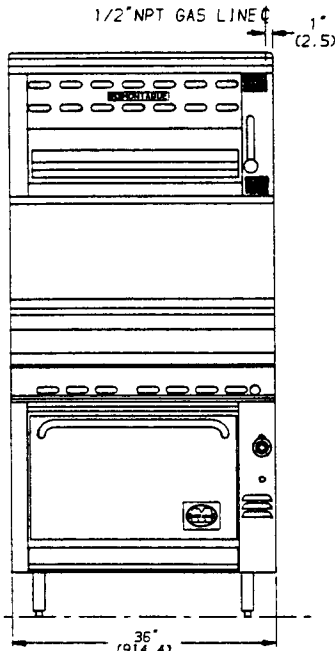


FRONT VIEW

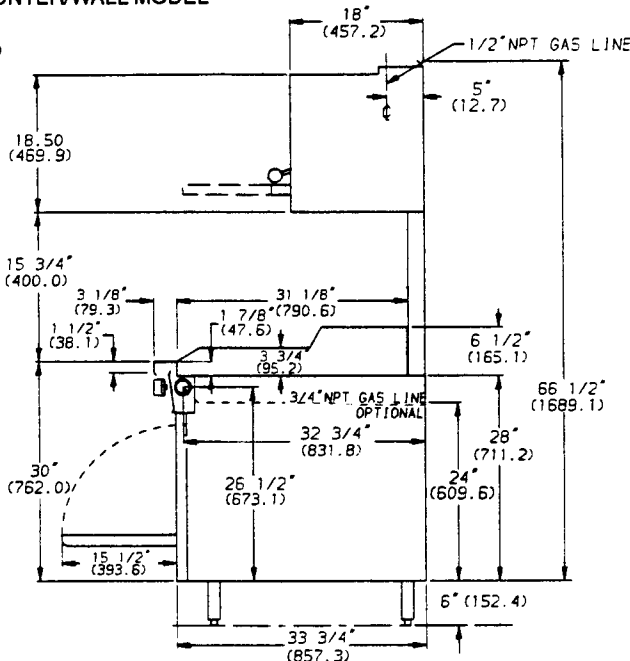


RIGHT SIDE VIEW

SB36 COUNTER/WALL MODEL

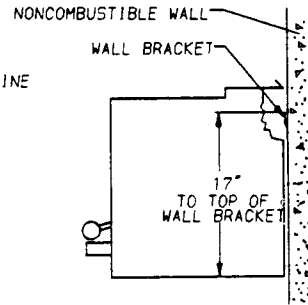


FRONT VIEW



RIGHT SIDE VIEW

SB36 RANGE MOUNTED



WALL MOUNTING BRACKETS

NOTE:
DIMENSIONS IN PARENTHESIS
ARE IN MILLIMETERS

TYPE OF GAS	Natural 5.0" WC	Propane 10.0" WC
Salamander Broiler	BTU/HR	BTU/HR
SB36 (1 burner)	32,000	32,000

GAS INLET SIZE (for all models):
1/2" NPT at top right rear. 1/2" NPT gas pressure
regulator is provided and must be installed when
appliance is connected to gas supply.

IMPORTANT:
For Noncombustible locations only.

NOTE: Specify type of gas. Natural Propane

Adequate Ventilation System required. Refer to the
National Fire Protection Association Standard No.96,
"Vapor Removal from Cooking Equipment."

Specify elevation if installing above 2000 feet.

AGA Design Certified in accordance with ANSI Z83.11
Gas Foodservice Equipment—Range and Unit Broilers.
(Note: These appliances are intended for commercial use
by professionally trained personnel. NOT Intended For
Household Use.)

Shipping Weight: (Class 85)
SB36 Counter 177 lbs.
SB36 Counter w/ Wall Brackets 185 lbs.
SB36 Range mounted w/ High Back 240 lbs.*
* (Plus range weight. Refer price list.)

NSF Approved.

Design improvements may affect change in specification
without notice.

