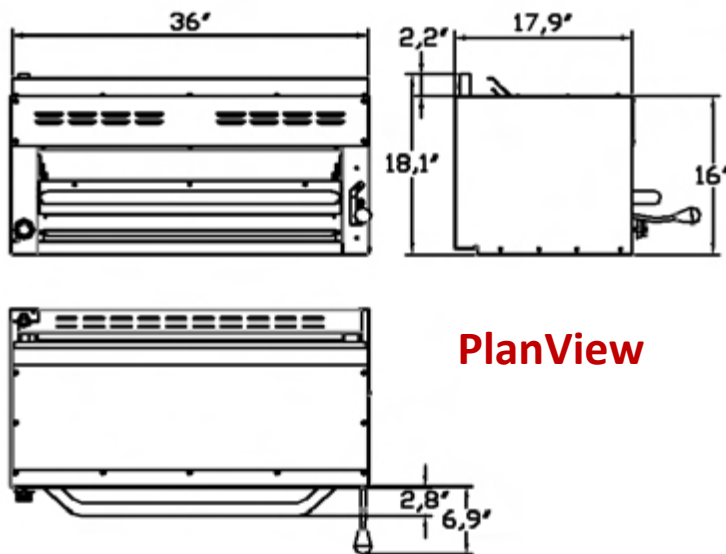


Gas Salamander Broiler

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. One big 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 positions.



PlanView

Specifications

- Adjustable gas valves have a standing pilot light design for instant ignition
- Cool to touch control knobs with instant ignition buttons
- Non-slip feet
- Infrared burners totaling 35,000 BTU's/NG; 32,000 BTU's/LP
- Broiler grid is spring assisted that raises and lowers with multi-locking positions.
- Full width crumb tray for easy cleaning
- Can be used on countertop or range mounted
- 3/4" rear NPT gas inlet

Approvals

- CSA Certification
- CSA Sanitation, NSF/ANSI 4



Specifications

Model Number	Burners	BTU	Net Weight(lb)	Gross Weight(lb)
PT-SM36	1	35,000/NG;	128	187
		32,000/LP		

Shipping Information

Model Number	Cubic feet	Dimensions (inch)
PT-SM36	14.29 (0.4 cubic meter)	W39" * D26 1/2" * H24"

Warranty

Patriot warrants to the original user of its PT-SM series gas infrared salamander broiler equipment that said appliances and related equipment will be free from defects in material and workmanship under normal use for a period of one year from the date of purchase, with appropriate documentation. Should your equipment fail within this time, Upon approval, parts and labor charges will be covered by this warranty.