



JOB _____ ITEM # _____

Salamander Broiler



Mounted on Model F330
(shown with optional casters)



Model F36SAL
(range mount close-up)



Model F36SAL
(counter model)

Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, stainless steel finish, sturdily welded with angle iron and corrosion resistant aluminized steel framing. Double wall construction with heavy fiberglass insulation assures heat retention for daily money saving fuel efficiency. Easy ball grip rack positioning handle. Spring balanced broiler grid with 3 secure locking broiler positions. Heavy duty broiler rack measures 28" wide x 13" deep. Durable rollers with deep roll out for easy loading. Full width spillage pan.

BURNERS: 2 separately controlled infra-red burners, each rated at 18,000 BTU's. Protective screen over burners to protect against knocks from flatware or heating vessels. Infinite hi-low temperature control.

CONTROLS: Durable brass burner valves with infinite hi-low temperature control. Automatic standing pilot. Pressure regulators are set at the factory for the type of gas specified. Optimum pressures are 4" WC for natural gas and 11" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order.

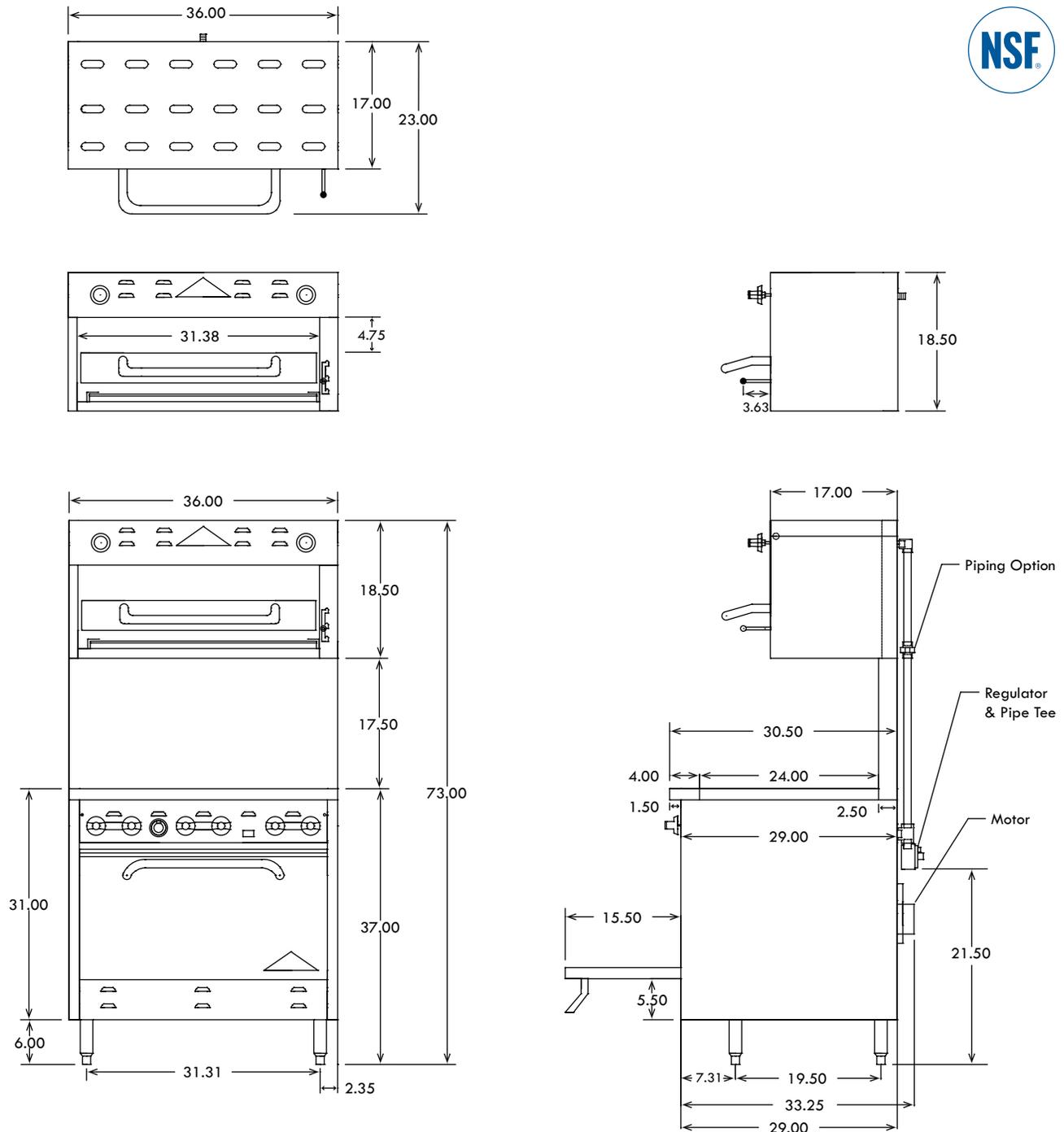
ACCESSORIES & OPTIONS: Range mounting reinforcement channels & back kit, wall mounting kit, legs for counter model, interconnecting gas piping for range mount models, gas hoses.



Comstock-Castle Stove Co. • 119 W. Washington St. • Quincy, IL. 62301
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Salamander Measurements



Model #	Width	Depth	Height	Grid Rack	Total BTU
F36SAL	36"	17"	18.5"	28" x 13"	36,000

Range mount or table-top; featuring 2 separately controlled infra-red burners, each rated at 18,000 BTU's. Infinite hi-low temperature control. Easy ball grip rack positioning handle with 3 secure locking broiler positions. Heavy duty broiler rack measures 28" wide x 13" deep. Durable rollers with deep roll out for easy loading. Full width spillage pan. Stainless steel finish.

NOTICE: In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.



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