



Phoenix Heavy Duty Salamander Broilers



OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- Gas pressure regulator
 - ☐ 1"
 - ☐ 1-1/4"
- ☐ Side splash kits (*specify when ordering*)
- ☐ Interconnect gas line for single gas connection for range mount units

Project _____

Item No. _____

Quantity _____

- ☐ **Model BPSB-36WM** - 36" wide wall mounted salamander
- ☐ **Model BPSB-36RMT** - 36" wide range mounted salamander

SPECIFY

- | | | |
|----------------------------|--------------------------------------|---------------------------------------|
| Gas Type | ☐ Natural Gas | ☐ Propane |
| Front Manifold Cap & Cover | ☐ Required | ☐ Not Required |
| Rear Manifold* | ☐ Rear (3/4") | ☐ Rear (1") |

Operating altitude (if above 2000 ft (700 meters) _____

** 1-1/4" front manifold is provided on all units. 3/4" or 1" rear manifold connection is capped. Remove cap for rear manifold connection*

STANDARD FEATURES (All models)

- 35,000 BTU/hr. ceramic tile infrared burner
- Counter balance mechanism
- Four locking cook positions
- Large 12" x 26-1/2" lift-out chrome plated broiler grid
- Grid carriage glides on roller bearing
- Grease deflector guides grease into pans at bottom of broiler
- Stainless steel front, sides, bottom and top
- 14 gauge stainless steel construction
- 3/4" gas pressure regulator
- Warranty: two year parts and one year labor warranty

STANDARD FEATURES (Wall Mount)

- Wall mounting bracket

STANDARD FEATURES (Range Mount)

- Stainless steel riser



PHOENIX HEAVY DUTY SALAMANDER BROILERS

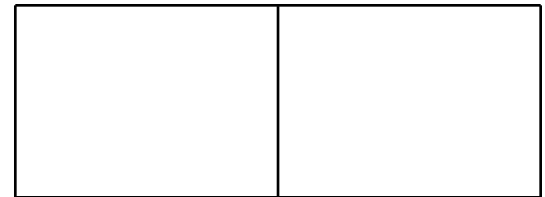
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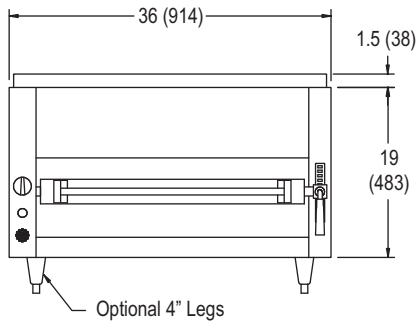


PHOENIX SALAMANDER BROILER

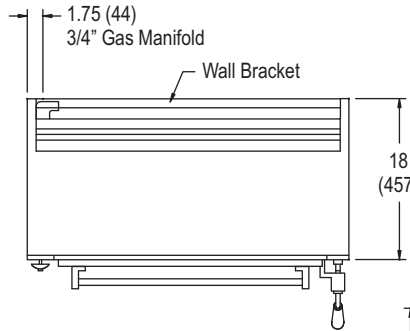


APPROVAL/STAMP

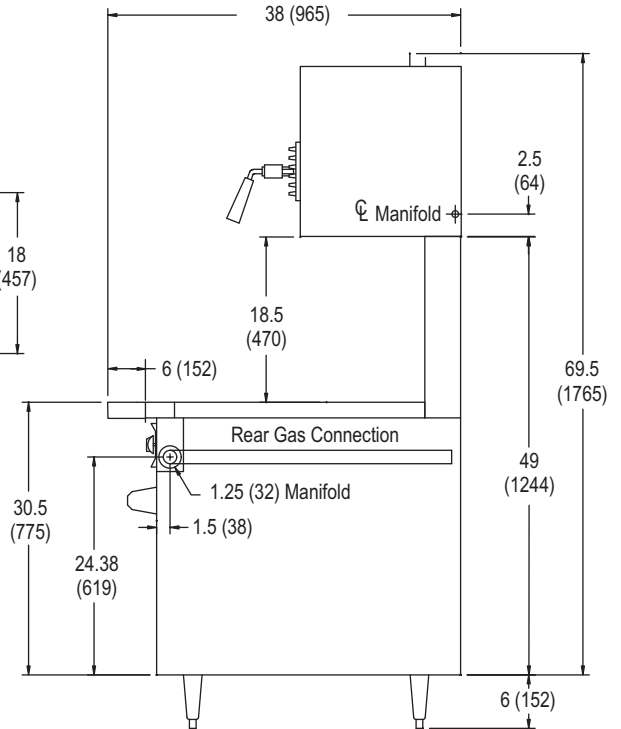
Dimensions are in inches (mm)



FRONT VIEW



TOP VIEW



SIDE VIEW (Range Mounted Unit)

MODEL	WIDTH	DEPTH	HEIGHT	SHIPPING WEIGHT
BPSB-36WM	36"	18"	See drawing	240 lbs (109 kg)
BPSB-36RMT				310 lbs (141 kg)

SHORT FORM SPECIFICATIONS

Provide Blodgett heavy duty salamander broiler. Unit to be wall or range mounted. To have stainless steel top, front, sides and bottom, (and riser on range mounted unit). Heavy gauge chrome plated cooking grid to measure 12" x 26-1/2" multi-action positioning handle mounted to carriage. Carriage to have roller bearings and four locking positions. Provide deflector to guide grease into bottom drip pan. To have 35,000 BTU/hr. infrared burner. Provide gas pressure regulator for use with natural or propane. Two year parts and one year labor warranty. Provide options and accessories as indicated.

UTILITY INFORMATION

MODEL	GAS RATING (BTU/hr)	OPERATING PRESSURE		GAS: Ranges are supplied with 1-1/4" front manifold connection and a 1" or 3/4" capped rear manifold connection. For rear manifold connection, remove cap. Ranges are supplied with 3/4" gas pressure regulator or 1-1/4" or 1" gas pressure regulator, see accessories. (Specify required front manifold cap and cover when ordering.) The unit must be connected with the gas regulator supplied. FLUE EXHAUST: Installation under a vented hood is recommended.
		Natural Gas	Propane	
BPSB-36WM	35,000	5" W.C. min.	10 W.C. min.	
BPSB-36RMT	35,000		14" W.C. max.	

NOTE: The company reserves the right to make substitutions of components without prior notice

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NOTE: FOR COMMERCIAL USE ONLY

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