

**G****SALAMANDER BROILER**

JOB NAME: \_\_\_\_\_

ITEM NO.: \_\_\_\_\_

NO. REQUIRED: \_\_\_\_\_

- MODELS:**
- R-RSB-24 - 24" Wide (610mm)
  - R-RSB-36 - 36" Wide (914mm)
  - R-RSB-48 - 48" Wide (1219mm)

**SIZE:** 19" High x 17-3/4" Front-to-Back  
(483mm High x 451mm Front-to-Back)

**DESCRIPTION:**

The Market Forge Salamander Broiler offers versatility, high performance, and heavy duty features designed to last. 36 inch and 48 inch models are equipped with two gas valves to separately regulate each burner. Efficient Infra-red burners provide uniform heating. The spring loaded broiler surface makes for easy adjustment into three secure height positions. For easy loading and unloading, the carriage assembly rolls out a full nine inches. All stainless steel front and sides with a full width removable broiler pan make clean up easy.

The Market Forge Salamander Broiler offers as standard, features that are first in the industry and innovations, such as:

- All stainless steel front and sides.
- Individually adjustable infra-red burners provide powerful radiant heat.
- Spring balanced broiler grid moves up and down with positive locking three positions
- Standing pilots for instant ignition.
- Easy loading and unloading with a roll-out carriage.
- Full width removable crumb pan for easy cleaning.
- Wall mount brackets included for easy wall mounting.

*R-RSB-24 Shown***OPTIONS AT EXTRA COST:**

- Range mounting kit (to mount onto high shelf of any size range)\*

\* Note: Width of the unit cannot exceed the width of the range to which it is to be attached.

The manufacturer reserves the right to modify materials and specifications without notice.

SPEC SHEET: S-6134  
08/12

**FOOD SERVICE EQUIPMENT**  
Salamander Broiler



**MARKET FORGE**  
INDUSTRIES INC.

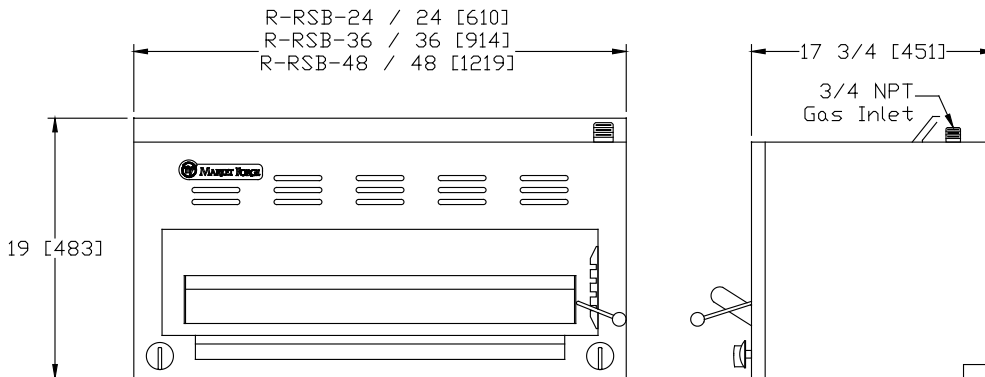
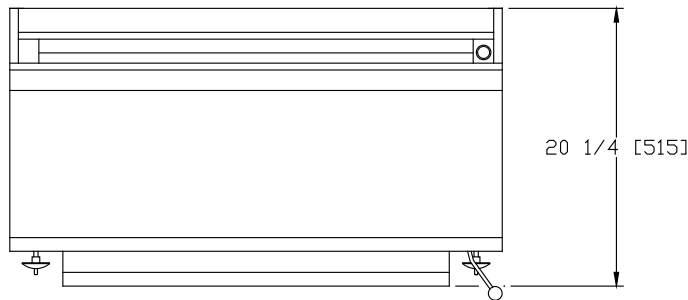
PRINTED IN U. S. A.

35 Garvey Street • Everett • MA • 02149  
Tel: (617) 387-47100 • Fax: 1-800-227-2659 (Ex. MA) • (617) 387-4456 (MA and Overseas)  
E-Mail: CUSTSERV@mfi.com • Website: www.mfi.com

#### SPECIFICATIONS

MODEL	WIDTH	NO. OF BURNERS*	TOTAL BTU	SHIP WEIGHT
R-RSB-24	24" (610mm)	1 <sup>1</sup>	17,500	160 lbs.
R-RSB-36	36" (914mm)	2 <sup>1</sup>	35,000	210 lbs.
R-RSB-48	48" (1219mm)	2 <sup>2</sup>	40,000	252 lbs.

\*Notes: <sup>1</sup> Infra-red burner rated at 17,500 BTU/hr each.  
<sup>2</sup> Infra-red burner rated at 20,000 BTU/hr each.



#### Gas Connection:

3/4" NPT on the right hand rear of the appliance. The pressure regulator (*supplied*) is to be connected here by the installer.

**Gas Pressure:**  Natural Gas - 5" W.C.  
 Propane - 10" W.C.

#### Installation Clearance:

When installing against combustible surfaces (*side walls*) is 4" (102mm) and (*rear walls*) is 4" (102mm) clearance is required. When installing against non-combustable surfaces (*rear or side walls*) 0" clearance is required.

Specify type of gas and altitude, if over 2,000 feet, when ordering.

CSA & CSA Certified. NSF Standards.

SPEC SHEET: S-6134  
08/12

**FOOD SERVICE EQUIPMENT**  
Salamander Broiler



# MARKET FORGE

INDUSTRIES INC.



PRINTED IN U. S. A.

35 Garvey Street • Everett • MA • 02149  
Tel: (617) 387-47100 • Fax: 1-800-227-2659 (Ex. MA) • (617) 387-4456 (MA and Overseas)  
E-Mail: CUSTSERV@mfi.com • Website: www.mfi.com