Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

36IRB

36" Heavy Duty Gas Infrared Salamander Broiler

Model 36IRB

SPECIFIER STATEMENT

Gas salamander broiler, Vulcan Model No. 36IRB. Stainless steel front, top and sides. Two 15,000 BTU/hr. ceramic infrared burners. 30,000 BTU/hr. total input. Dual heat controls with improved temperature control (250°F-800°F at rack). Pilot ignition system. Cool-to-the-touch knob on lever provides positive positioning of the broiling carriage. Heavy-duty chrome plated broiling grid measures 271/2"W x 13"D. Removable full width spillage pan. 3/4" top gas connection and gas pressure regulator input 100,000 BTU/hr.

Exterior Dimensions:
36"D x 19"W x 175/8"H (broiler dimensions only).

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

MODELS

- ❑ **36IRB-N** Natural Gas
- ❑ **36IRB-P** Propane Gas

NOTE: 36IRB may be used in conjunction with appropriate reinforced range back riser, wall mounted with optional brackets or counter mounted with optional 4" legs.

STANDARD FEATURES

- Stainless steel front, top and sides
- Dual heat controls for zone cooking
- Two 15,000 BTU ceramic infrared burners. 30,000 BTU/hr. total input.
- Standing pilot ignition system
- Cool-to-the-touch knob on lever provides positive positioning of the broiler carriage (6 positions)
- Heavy-duty chrome plated grid (27½"w x 13"d)
- Removable full width spillage pan
- ¾" top gas connection and gas pressure regulator
- One year parts and labor warranty

OPTIONS

- ❑ Set of wall mount brackets
- ❑ Set of 4" legs with adjustable feet
- ❑ Stainless steel reinforced back riser for range mounting
- ❑ Range inter-plumb kit
- ❑ Stainless steel back panel

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Approved by_____ Date_____ Approved by_____ Date_____

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INSTALLATION INSTRUCTIONS

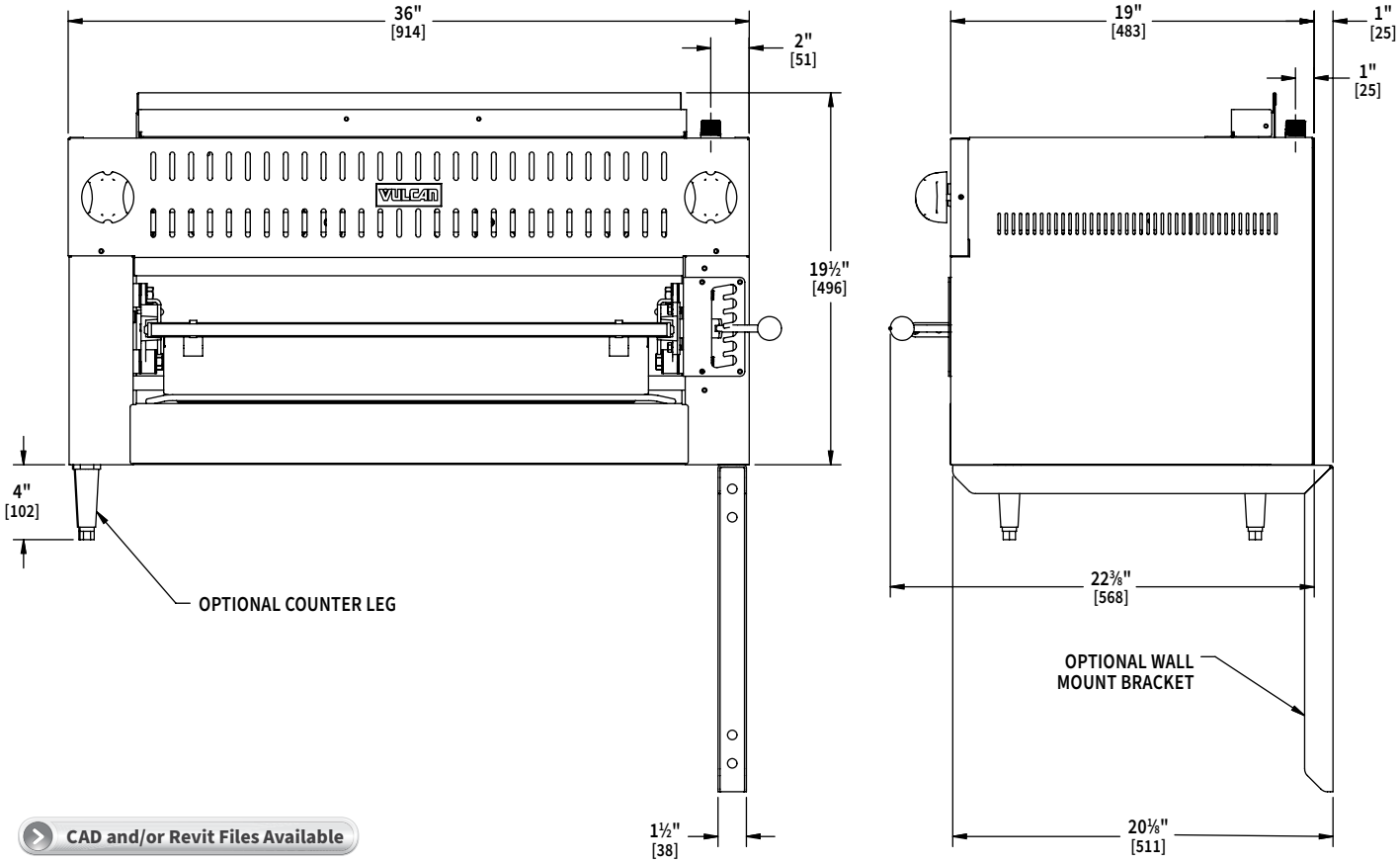
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.
4. **Clearances**

	Combustible	Non-combustible
Rear	0"	0"
Sides	2"	0"
Bottom	4"	0"

5. This appliance is manufactured for commercial installation only and is not intended for home use.
6. Note: Mounting of salamander requires purchase of correct reinforced riser or reinforced shelf

NOTE: In the Commonwealth of Massachusetts
All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

Specify type of gas when ordering.
Specify altitude when above 2,000 feet.



CAD and/or Revit Files Available

GAS CONNECTION: ¾" (19 mm)

Model	Input BTU/hr.	Width	Depth	Height	Approximate Shipping Weight
36IRB	30,000	36" (914 mm)	19" (483 mm)	See Drawing	180 lbs./82 kg

Mounting of salamander requires purchase of correct reinforced riser or reinforced shelf

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.