



VULCAN'S SALAMANDER BROILER— EXCEPTIONAL PERFORMANCE AND FLEXIBILITY.



STANDARD FEATURES

- Stainless steel front, top and sides
- Radiant Broiler features six 8,300 BTU/hr cast iron burners with stainless steel radiants; 50,000 BTU/hr total input
- Infrared Broiler includes two 15,000 BTU/hr ceramic infrared burners; 30,000 BTU/hr total input
- Dual heat controls for zone cooking and improved temperature control—250°F–800°F at rack
- Standing pilot ignition system
- Cool-to-the-touch knob on lever and slot rack adjustment mechanism provide positive positioning of the broiling carriage, with six positions available
- Heavy duty 27½"W x 13"D chrome-plated broiling grid
- Removable full-width spillage pan
- ¾" top gas connection and gas pressure regulator
- Can be range mounted with optional reinforced shelf, wall mounted with optional brackets or counter mounted with optional leg set
- One year limited parts and labor warranty

OPTIONS & ACCESSORIES

- Set of wall mount brackets
- Set of four 4" legs with adjustable feet
- Reinforced shelf and riser for range mount
- Altitude kits
- Range inter-plumb kit
- Stainless steel back panel

RADIANT MODELS

Vulcan	36RB-N	Natural Gas
	36RB-P	Propane Gas
Wolf	C36RB-N	Natural Gas
	C36RB-P	Propane Gas

INFRARED MODELS

Vulcan	36IRB-N	Natural Gas
	36IRB-P	Propane Gas
Wolf	C36IRB-N	Natural Gas
	C36IRB-P	Propane Gas

Exterior Dimensions: 36"W x 19"D x 17½"H

