



Project Name: _____

Location: _____

Item #: _____

Qty: _____

Black Diamond Heavy Duty Infrared Gas Salamander/Broiler, Natural Gas 36,000 BTU, in Stainless Steel

BDSAL-36/NG



Create a charred crust on steaks, add a crispy top layer to lasagna or melt cheese on nachos with the Black Diamond Heavy Duty Infrared Gas Salamander/Broiler. This commercial salamander broiler is ideal for adding the perfect finishing touch to all your signature dishes. Use the salamander broiler for browning, crisping, melting cheese, broiling steaks and seafood, quick toasting and more. The powerful 36,000 BTU design allows for the seamless cooking of a wide variety of foods.

FEATURES AND CONSTRUCTION

- Ideal for sautéing, broiling, browning and more of your finest menu items
- Powerful 36,000 BTU design allows for seamless cooking of a wide variety of foods
- Rugged stainless steel construction withstands heavy use in rough kitchen environments
- 3 burners, 3 controls for your demanding commercial kitchen setting
- Cool-to-the-touch control knobs for easy operation
- Mounts on the wall, countertop or range
- Easy to clean
- Multi-locking broiler grid
- Adjustable gas valves
- Non-slip rubber feet
- Includes stainless steel crumb tray
- 3/4" NPT

3RD PARTY APPROVALS



Intertek



Intertek

WARRANTY (USA / CANADA)

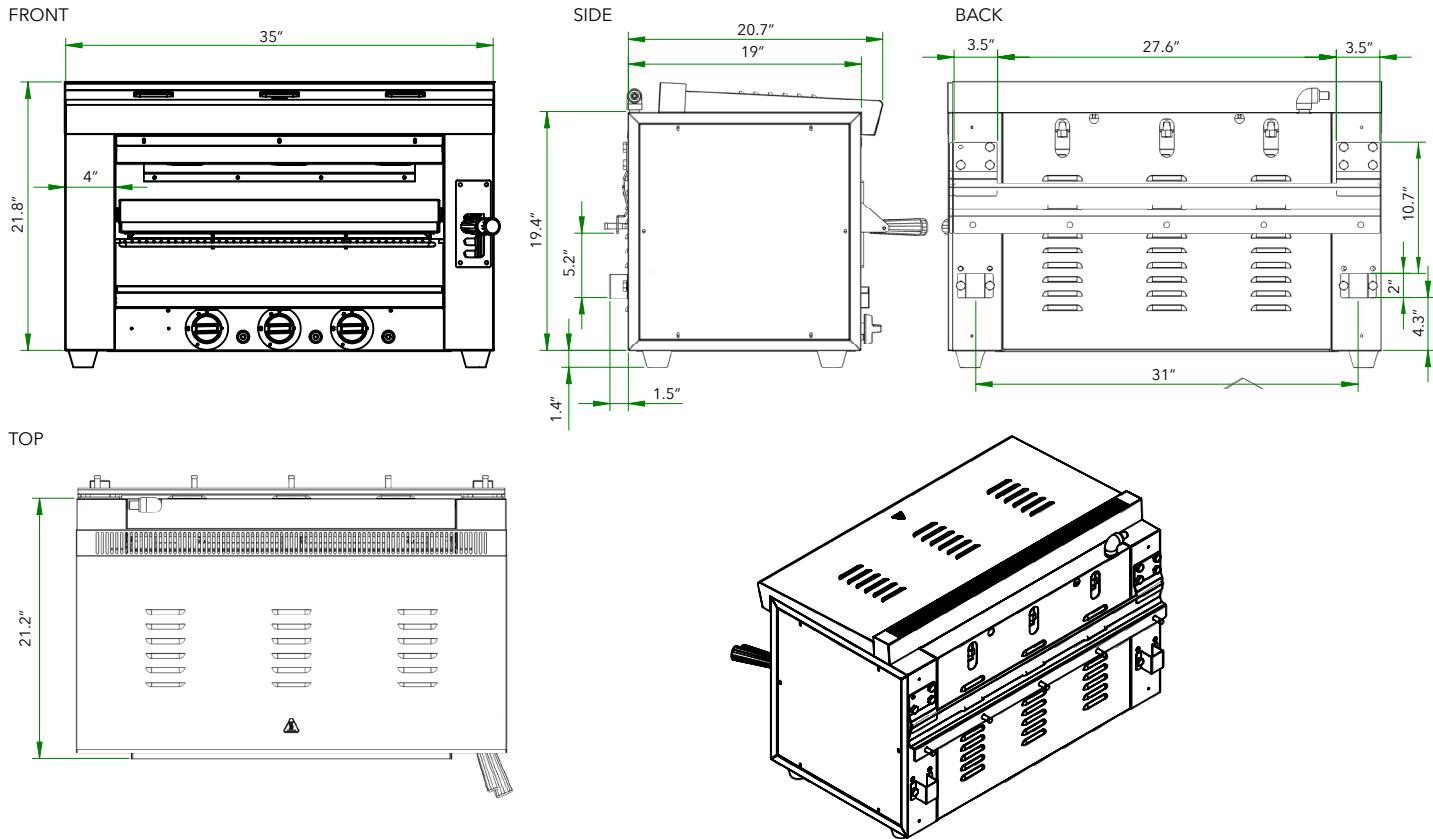
Protected by Admiral Craft Equipment Corporation's one-year limited warranty.

Contact Admiral Craft Equipment for details at 1-877-672-7740



Black Diamond Heavy Duty Infrared Gas Salamander/Broiler, NG

BDSAL-36/NG



Gas

Ignition Type	Total BTU/hr	Total Number of Burners	Number of Drip Trays	Assembled Dimensions (in)	Item Weight (lbs)	Shipping Weight (lbs)
Manual	65000	4	1	35" x 21" x 23"	165.0	210.0

ADDITIONAL INFORMATION

- Electricity not needed.
- Liquid Propane (LP) or Natural Gas (NG) units available. Field convertible from LP to NG and vice versa.
- Minimum supply pressure is 4" W.C. for natural gas and 10" W.C. for propane.
- Gas powered appliances must always be indoors, under an approved exhaust system with grease removal filters and a fire protection system.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this document are subject to change without notice. While we exercise good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.