



Autobroil™

Models FR1515S & FR15BS

Front Return Mitee Mite™ Countertop Broilers

Item No: _____
AIA FILE NO. / SPEC NO. _____
CONSULTANT/ CONTRACTOR APPROVAL _____



Model FR1515S



Model FR15BS

Marshall's Mitee Mites™ are workhorses designed for smaller locations that produce a high volume of broiled products. With variable speed controls, it works well in situations with peak serving times. Ideal for snack bars, deli's, sandwich shops, sports arena restaurants, airports and resorts.

Mitee Mites™ require minimal care and are designed for easy serviceability and installation. **Model FR1515S** is a broiler/radiant toaster while **Model FR15BS** is a broiler only. Easily accessed conveyor belts and removable drip pan make maintenance and clean up a snap.

All Marshall products are supported by a nationwide service organization and in-house, full-time Customer Support Department. To place an order call:

1-800-627-8368

**ETL (US, Canada) & NSF Listed
FOR COMMERCIAL USE ONLY**

**Ask about Marshall's ThermoGlo™ Food Warmers, companion High Speed Toasters, and Ventilation Systems*

Mitee Mites™ are high production hamburger or meat filet broilers designed specifically for small or high demand locations such as deli's, snack bars, kiosks and convenience stores.

FEATURES

- An integrated control features 6 menu item programs on single belt and 3 per belt on dual belt broilers (time & temperature)
- Control features broiled self-diagnostics
- Optional on-board food probe
- Front return cooking arrangement - fully automatic
- Electronic ignition (gas) – simply use the on/off switch
- Individual plug-in motors and speed control selectors for each broiler belt
- Convenient functional patty/bun assembly area with ThermoGlo™ technology (FR1515S only)
- Less removable parts allow fast and easy clean up
- Energy saving pilot shut-off system (gas)
- Built-in bun toaster

CONSTRUCTION

- Heavy gauge stainless steel solid weld frame construction
- 3/16" diameter, heavy duty stainless steel conveyor rods
- Simple conveyor tension adjustment
- Easy to operate computer control panel
- Heavy duty industrial grade heating elements

VOLUME

Hamburger Peak Production:

Frozen	2 oz. patties	250/hr.
	4 oz. patties	150/hr.
Fresh	2 oz. patties	310/hr.
	4 oz. patties	190/hr.

Buns (FR1515S only) Exceeds burger production

(Figures for estimating only. Actual production varies with fat content, surface texture and meat starting temperature.)

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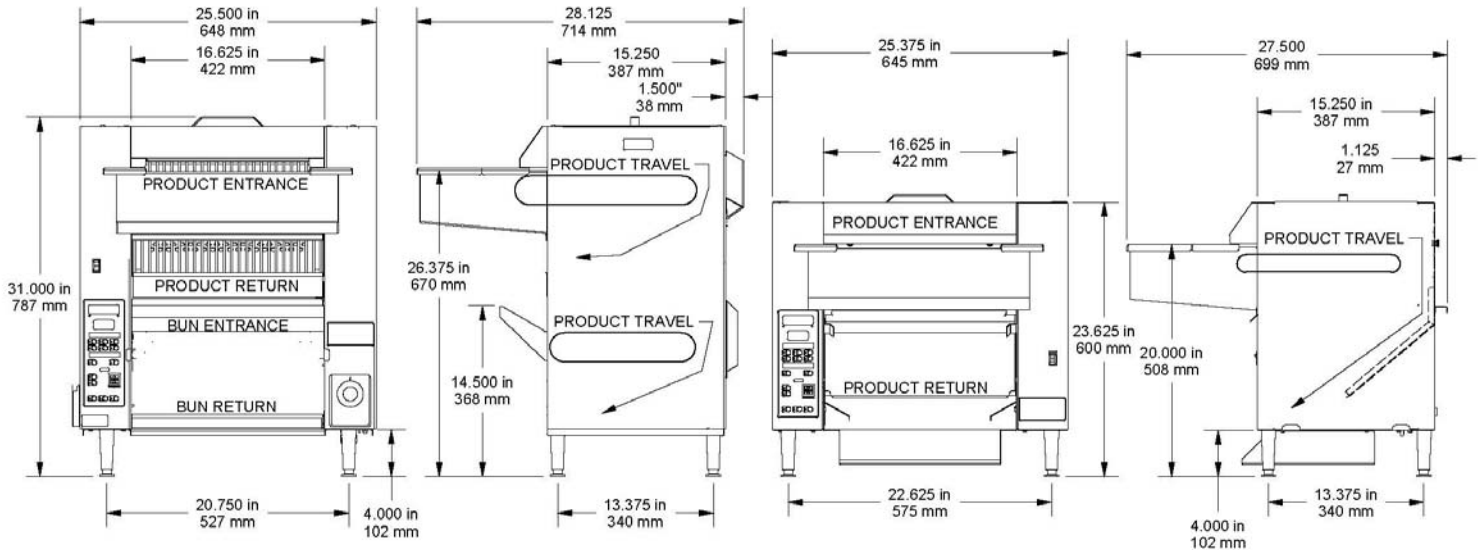
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Overall Dimensions Model FR1515S & FR15BS

Model FR1515S

Dimensions:	Height:	Width:	Depth:	
	31.000"	25.500"	28.125"	
	788 mm	648 mm	714 mm	
Shipping Information:	Weight:	Ship Wt:	(Freight USA)	Ship Cubes:
	Net 165 lbs.	190 lbs.	NMFC	9.5 cubic ft.
	75 kilos	87 kilos	Class 85	0.33 cubic meters
Electrical:	208V/60Hz/1 ph 47 amps/ 9.776 kw		or	230V/50Hz/1 ph 45 amps/ 10.35 kw
Wiring:	L1, L2, G			L1, N, G
	Includes ground			Includes ground and neutral

Other electrical configurations available. Consult factory.

Model FR15BS (without toaster)

Dimensions:	Height:	Width:	Depth:	
	23.625"	25.375"	27.500"	
	600 mm	645 mm	699 mm	
Shipping Information:	Weight:	Ship Wt:	(Freight USA):	Ship Cubes:
	Net 140 lbs.	164 lbs.	NMFC	8.9 cubic ft.
	64 kilos	75 kilos	Class 85	0.26 cubic meters
Electrical:	208V/60Hz/1 ph 39 amps/ 8.112 kw		or	230V/50Hz/1 ph 34 amps/ 7.82 kw
Wiring:	L1, L2, G			L1, N, G
	Includes ground			Includes ground and neutral

Options: (Both Models)	Companion Ventilation System	Complete spare parts supply kit
	Heavy-duty stainless steel table with casters	8 ft. electrical cord

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