Item No:_____

AIA FILE NO./ SPEC NO.
CONSULTANT/ CONTRACTOR APPROVAL

Autobroil Omni™

Model F12(G)

Straight Through Conveyor Broiler



Model F12(G)

Marshall's countertop compact Autobroil Omni™ models are designed for high production broiling of meat and fish filets. Reusable Bon Chef pans or disposable foil pans save time and enhance menu flexibility.

The **Model F12 (G)** is designed to broil fish and chicken in just 2 to 6 minutes. Conveyor automation with infrared heat radiating top and bottom makes the difference in cooking ease and time. High heat sears in natural juices and flavors. Model F12 is electric. Model F12G is gas.

The **Model F12 (G)** is compact and fits on any counter top under existing ventilation systems for maximum versatility. This unit can also be placed on a standard undercounter freezer or refrigerator.

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

FEATURES

- Infrared heat top and bottom
- Cooking tunnel self cleans. Any residual spillage can be vacuumed away
- Electronic control systems mounted in locking drop-down cabinet for easy servicing
- Six menu selections are pre-programmed digitally by minutes and seconds
- Exterior wipes clean with damp cloth
- Insulated side panels
- Adjustable, digital display temperature controls

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 or gas burners

VOLUME

F12	94 portions per hour
F12G	94 portions per hour

(Based on 4.5 x 7.0" cooking pan and 4 minute cook time.)

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

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

Marshall Air Systems, Inc.
419 Peachtree Drive South • Charlotte, North Carolina 28217 USA • Phone: (704) 525-6230 Fax: (704) 525-6229 • www.marshallair.com

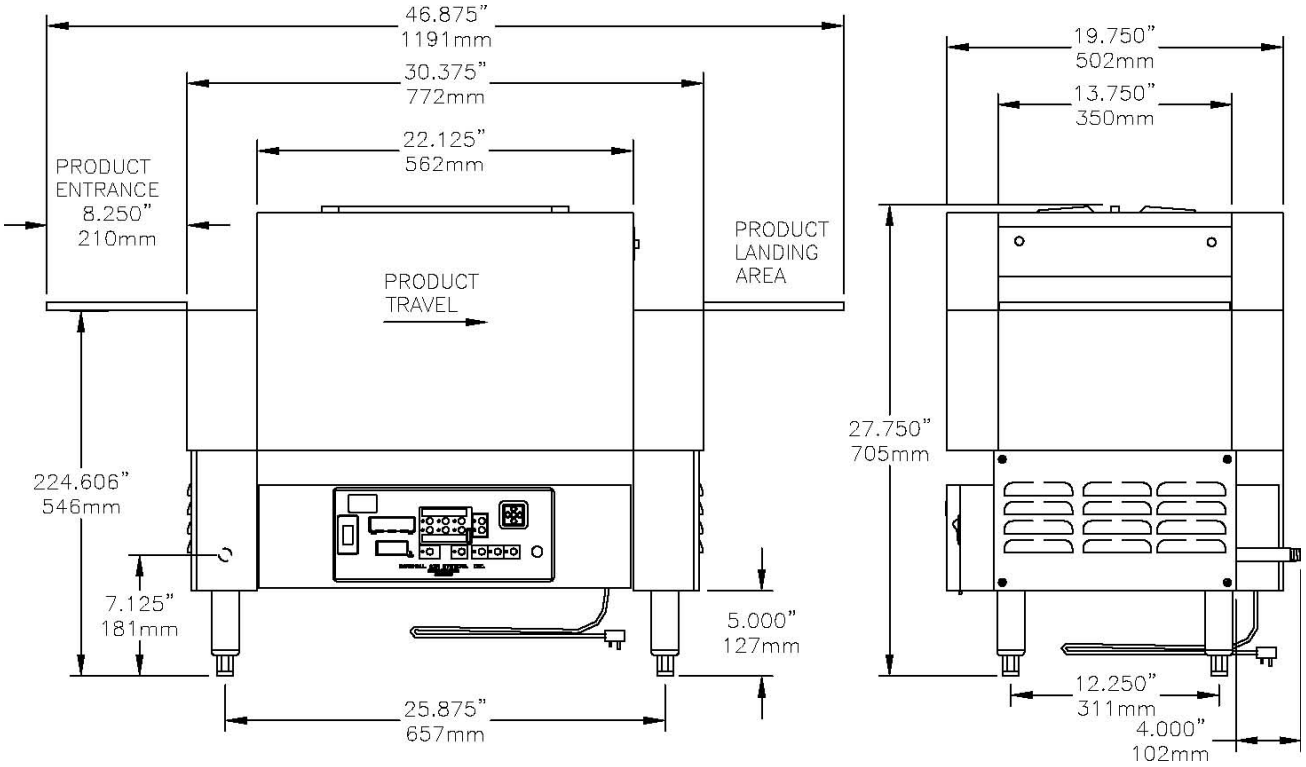
Printed in U.S.A.© Marshall Air Systems, Inc. 2007 All rights reserved.
Marshall's commitment to quality and product improvement may change specifications from time to time.

Rev 10-12-2011

Autobroil Omni™

Model F12(G)

Straight Through Conveyor Broiler



Overall Dimensions
Model F12(G)

Dimensions:	Height: 27.75" (705mm)	Width: 46.875" (1191mm)	Depth: 19.750"(502mm)	
Shipping Information:	Weight: 197 lbs (102 kilos)	Ship Wt: 225 lbs (116 kilos)	NMFC Freight (USA) Class 85	Ship Cubes: 14 cubic ft (0.49 cubic meters)
Electrical Wiring:				
F12	208V/60Hz/1 ph 32 amps/ 6.7 kw L1, N, G includes ground and neutral	or	240V/50Hz/1 ph 30 amps/ 7.2 kw L1, N, G includes ground and neutral	
F12G	120V/60Hz/1 ph 5 amps/ 0.6 kw			
Gas Supply:				
F12G	Liquid Propane 50,000 BTUH	or	Natural Gas 50,000 BTUH, 3/4" NPT Supply required	
Options:	Dual 6"conveyors Various loading and discharge arrangements Food probe Stand			

Marshall Air Systems, Inc.
419 Peachtree Drive South • Charlotte, North Carolina 28217 USA • Phone: (704) 525-6230 Fax: (704) 525-6229 • www.marshallair.com

Printed in U.S.A.© Marshall Air Systems, Inc. 2007 All rights reserved.
Marshall's commitment to quality and product improvement may change specifications from time to time.

Rev 10-12-2011