

eQUIPPED by KaTom

This heavy-duty infrared gas salamander-broiler is ideal for quickly melting cheese, browning the tops of casseroles, and finishing steaks and other meats. This three-burner, gas-powered infrared unit has adjustable gas valves and standing pilot lights for instant ignition. Constructed of heavy duty stainless steel both inside and out. The broiler grid is spring assisted, and can be raised and lowered with multi-locking positions. The grid also slides out for easy loading, unloading, and cleaning. A stainless steel removable crumb tray makes for easy clean-up.



CPG-SB-36

Construction

- All heavy-duty stainless steel construction both inside and out
- Adjustable gas valves have a standing pilot light design for instant ignition
- Cool-to-touch control knobs with instant ignition buttons
- Non-slip rubber feet
- 3/4" rear NPT gas connection

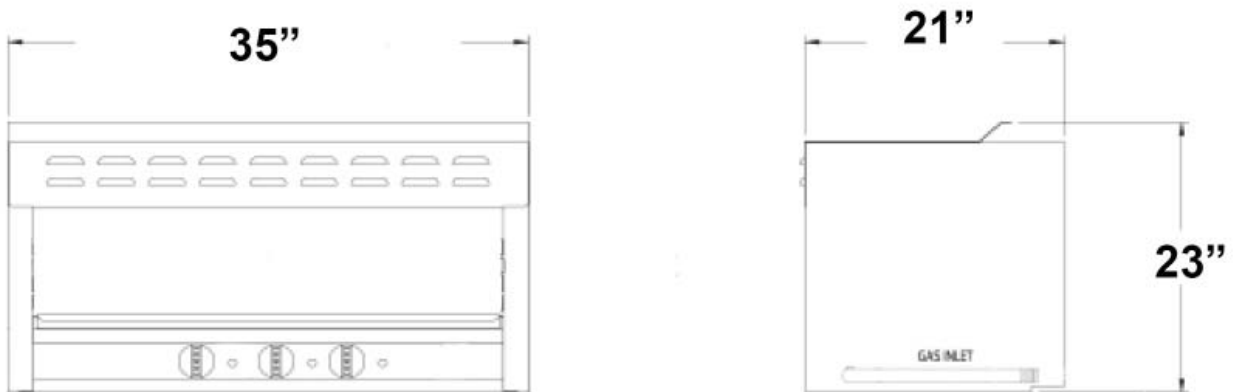
Broiling Chamber

- 3 infrared burners totaling 36,000 BTU
- Chamber measures 17"D x 26.5"W x 10"H
- Broiler grid is spring assisted; raises and lowers with multi-locking positions.
- Full-width stainless steel crumb tray for easy cleaning

Mounting Options

- Can be used on a countertop, on range or wall mounted
- Stainless steel wall mounting bracket is easy to assemble
- Mounting brackets sold separately

Plan View



Specifications

Model Number	Description	Total BTU	Burners/ Controls	Gross Weight	Net Weight
CPG-SB-36 NG	Heavy-Duty Gas Salamander NG	36,000	3/3	190 lbs	175 lbs
CPG-SB-36 LP	Heavy-Duty Gas Salamander LP	36,000	3/3	190 lbs	175 lbs

Model Number	Overall Dimensions	Broiling Chamber Dimensions	Broiler Grid
CPG-SB-36 NG	21"D x 35"W x 23"H	17"D x 26.5"W x 10"H	17"D x 26.5"w x 1"H
CPG-SB-36 LP	21"D x 35"W x 23"H	17"D x 26.5"W x 10"H	17"D x 26.5"w x 1"H