## **CPG Salamander Broilers**



## Your Plate's **Perfect Finish**



## **CPG Salamander Broilers**



## Color and Crunch, **Delivered**

Achieve unmatched golden-brown color on the best-selling dishes that your guests will keep coming back for with the unbeatable infrared heat delivered from these Cooking Performance Group Infrared Salamander Broilers. Use one of multiple mounting options to situate the salamander in the most convenient space for your kitchen configuration, maximizing your space while delivering superior results every time. Evenly melt cheese on top of crunchy nachos, brown the topping on crumb-covered casseroles, crisp the edges of stuffed sandwiches, or finish expertly seared steaks studded with a pat of butter for superior results that will make your business stand out from the rest. Each unit is equipped with a 36,000 BTU infrared burner, a stainless-steel broiler pan and crumb tray, a lever-controlled rack, and an array of mounting options. Available models include natural gas or liquid propane configurations with 36" range mounting brackets, 60" range mounting brackets, or wall mounting brackets.



Infrared Gas Salamander Broiler Included Wall Mounting Kit 36,000 BTU Natural Gas or Liquid Propane Models Available



Infrared Gas Salamander Broiler Included 36" Range Mounting Kit 36,000 BTU Natural Gas or Liquid Propane Models Available 351S36SB /N60K /L60K



Infrared Gas Salamander Broiler Included 60" Range Mounting Kit 36,000 BTU Natural Gas or Liquid Propane Models Available