

351S36SBL

Cooking Performance Group S-36-SB-L 34"  
Liquid Propane Infrared Salamander Broiler -  
36,000 BTU



Certifications

ETL Sanitation ETL, US

1/2" Gas Connection

Item #: 351S36SBL Qty: \_\_\_\_\_  
Project: \_\_\_\_\_  
Approval: \_\_\_\_\_ Date: \_\_\_\_\_

Features

- Liquid propane, 36,000 BTU
- Durable stainless steel front and sides
- Gas-fired infrared burner efficiently browns casseroles or toasts sandwiches
- Lever controlled rack height to adjust product for the perfect heat application
- Chrome plated wire rack stands up to frequent use

Technical Data

Width	34 7/8 Inches
Depth	20 3/4 Inches
Height	23 1/4 Inches
Features	Massachusetts Accepted Plumbing Product
Gas Connection Size	1/2 Inches
Installation Type	Countertop
Number of Shelves	1 Shelf
Power Type	Liquid Propane
Total BTU	36000 BTU
Type	Salamanders

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## Cooking Performance Group S-36-SB-L 34" Liquid Propane Infrared Salamander Broiler - 36,000 BTU



### Notes & Details

An excellent addition to your kitchen's equipment lineup, this Cooking Performance Group S-36-SB-L liquid propane 34" gas salamander broiler allows you to quickly and easily melt cheese, brown the top of casseroles, toast sandwiches, or even finish steaks and other meats! It is equipped with a gas-fired 36,000 BTU infrared burner with adjustable gas valves and a standing pilot for instant ignition. No matter what your application, this unit is sure to improve the efficiency of your kitchen by offering a versatile piece of equipment in a compact size.

The Cooking Performance Group S-36-SB-L 34" salamander broiler features a sleek stainless steel front and sides, making it both durable and easy to clean! A full width, large capacity broiler pan can also be removed for convenient cleaning. For easy setup, it is capable of being placed on an equipment stand or wall-mounted with the compatible mounting kit (sold separately).

A model of versatility, the Cooking Performance Group S-36-SB-L salamander broiler has a spring-balanced, adjustable tension assembly that raises and lowers with positive multi-position locking, and also rolls out for easy loading, unloading, and cleaning. A stainless steel crumb tray easily slides out of the unit to remove dropped food. A liquid propane gas connection is required for operation.

**⚠ WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).