



Project _____
Item # _____
Quantity _____
Submitted by _____



500-SERIES

The Saturn 500-Series Salamander is designed with a high-BTU burner and multi-rack positions for rapid, even cooking. These units are perfect for high-paced, diverse menu operations.

HEAVY-DUTY GAS INFRA-RED SALAMANDER

Standard features include:

- Heavy gauge stainless top, front, and sides
- Welded and smooth-finished seams and edges
- High BTU atmospheric burners with adjustable gas valve and continuous pilot
- Heavy-duty chrome-plated steel, one-piece broiler grid
- Rack assembly is adjustable with tension spring-balanced lever that raises and lowers rack into locking positions
- Full-width broiler pan has large broiling capacity and removes easily for cleaning
- Designed for countertop broiling or can be mounted on a wall or on the Saturn 500-series restaurant ranges



MODEL# 500-SBI-36

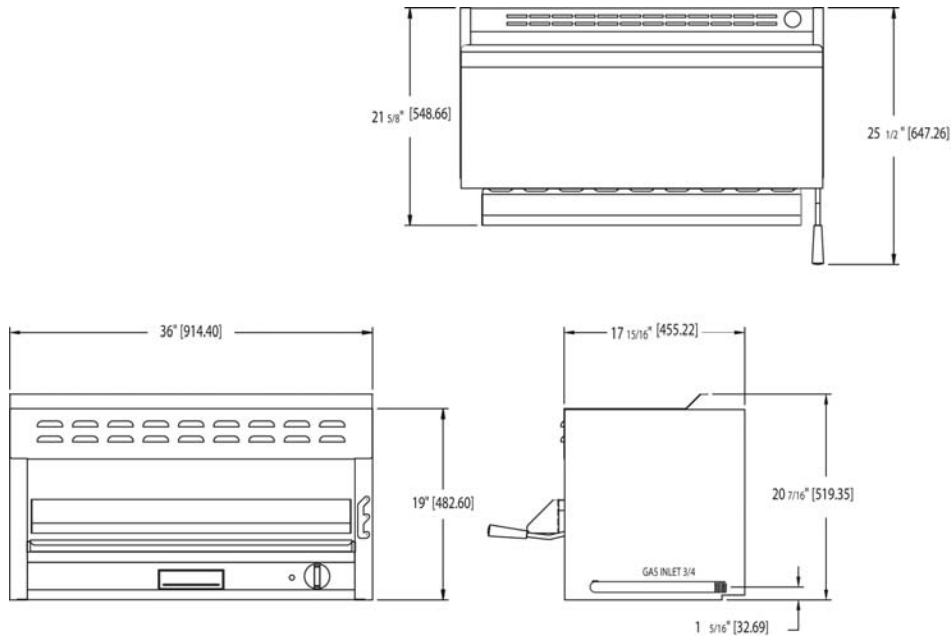
500-SERIES HEAVY-DUTY GAS INFRA-RED SALAMANDER





HEAVY-DUTY GAS INFRA-RED SALAMANDER

500-SERIES



Model	Description	Width	Depth	Height	BTU	Weight
500-SBI-24	24" Infra-red salamander	24"	17-15/16"	21-5/8"	20,000	160
500-SBI-36	36" Infra-red salamander	36"	17-15/16"	21-5/8"	35,000	220

Gas:

- Manifold pressure is 5.0" W.C. for natural gas or 10.0" for LP gas
- Manifold size is 3/4" NPT
- Gas type and elevation (if to be operated at location over 2000 ft.) must be specified at time of order

Clearance:

For use only on non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 4" from combustible surfaces.

Options:

- 4" legs with adjustable feet
- Range or wall mounting kits
- Extra rack

Warranty:

One year parts and labor.



Saturn Cooking Equipment by Primoris Inc.

www.saturnequipment.com

We reserve the right to change materials and specifications without notice and without incurring any obligation for equipment previously sold.

Revised 0607