



## Gas SALAMANDER BROILERS

### Features

Kona gas salamander broilers, Models JJRSB-24 and NJRSB-36. All 304 stainless steel exterior with a dedicated infrared burner for each 12" cooking zone. NJRSB-24 features two independent 12" cooking infra-red burners, each with 13,000 BTU's. NJRSB-36 has three independent 12" cooking infra-red burners with 13,000 BTU's each. Enabled with a standing pilot ignition system. Equipped with a 4-position spring-balanced rack. Cool to the touch knob on lever provides positive positioning of the broiler carriage. Heavy-duty Chrome plated broiling grid measures 27" x 13" deep. Removeable full width spillage pan. Includes non-skid SS legs for countertop operations, LP gas conversion

**SPECIFY TYPE OF GAS WHEN ORDERING.  
SPECIFY ALTITUDE WHEN ABOVE 4,000 FT.**

- All 304 stainless steel exterior
- Each 12" cook zone with its own infra-red burner of 13,000 BTU's
- Standing pilot ignition system
- Full width broiler pan
- 3/4" rear gas connection with regulator
- 4-position adjustable spring balanced rack
- Ball grip handle on adjustable rack for ease and comfort
- LP gas conversion kit included as standard
- Ready to mount over any 24" range (24" Salamander)  
36", 48", 60" range (36" Salamander)
- 4" adjustable height, non-skid SS Legs included for countertop operation
- SM-WMK for direct wall mounting under exhaust hood (option - accessory)
- SM24-RA or SM36-RA for direct gas range mounting under exhaust hood (option - accessory)



NJRSB-24

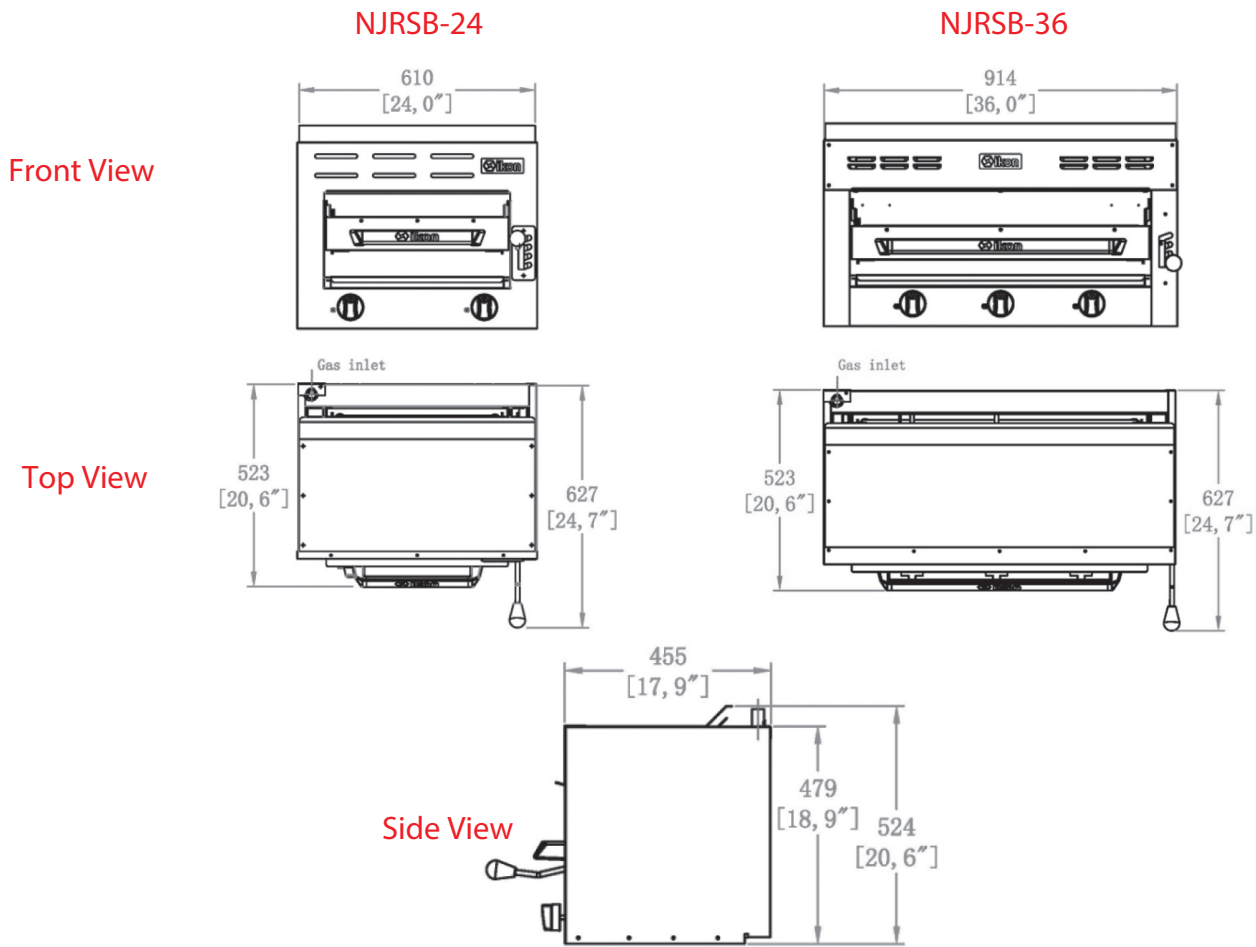


NJRSB-36





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## Specifications



Model	#of Burners	Total BTU	Overall Dimensions	Weight	Shipping Dimensions	Shipping Weight
NJRSB-24	2	30,000	24 x 24.7 x 20.6	99 lbs.	27 x 26.4 x 26.6	138 lbs.
NJRSB-36	3	45,000	36 x 24.7 x 20.6	128 lbs.	39 x 26.4 x 26.6	186 lbs.

### GAS REQUIREMENTS

- Natural gas operating pressure - 5.0" W.C. Recommended supply pressure 7-9" W.C.
- Propane gas operating pressure - 10.0" W.C. Recommended supply pressure 11-12" W.C.
- A gas pressure regulator supplied with unit must be installed.
- An adequate ventilation system is required for Commercial Cooking Equipment.
- Require a 6" clearance at both side and rear adjacent to combustible construction.