

IRSB 24"/36" SALAMANDER BROILER

SPECIFICATIONS

IKON gas salamander broiler, Model IRSB-36 or IRSB-24. All 304 stainless steel exterior with a dedicated infrared burner for each 12" cooking zone. IRSB-24 with two independent 12" cooking infra-red burners each of 13,000 BTU's. IRSB-36 with three independent 12" cooking infra-red burners each of 13,000 BTU's. Enabled with a standing pilot ignition system. Equipped with a 4-positon 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 kit, and 34' gas regulator.

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



- IRSB-WMK for direct wall mounting under exhaust hood
- Ready to mount over any 24" range (IRSB-24)
- Ready to mount over any 36", 48", and 60" (IRSB-36)

Specifications











Features

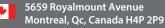
- All 304 stainless steel exterior
- Each 12" cook zone with its own infra-red burner of 13,000 BTU's
- Standing pilot ignition system
- Full width broiler pan
- 3/4" rear gas connection with regulator
- 4-position adjustable spring balanced rack
- Ball grip handle on adjustable rack for ease and comfort
- 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)

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













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IRSB-24 IRSB-36 610 914 [24, 0"] [36, 0"] **Silson** 222 **Front View** AT. **O ① O** 0 -**(D**) Gas inlet Gas inlet 523 **Top View** 523 627 [20, 6'']627 [20, 6''][24, 7''][24, 7'']455 [17, 9'']479 **Side View** [18,9"] ₅₂₄ [20, 6'']

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.
- \bullet Require a 6" clearance at both side and rear adjacent to combustible construction.















