



# 36RB

## 36" Heavy Duty Gas Salamander Broiler



SELL SHEET

Model 36RB



### SPECIFIER STATEMENT

Gas salamander broiler, Vulcan Model No. 36RB. Stainless steel front, top and sides. Six 8,300 BTU/hr. cast iron burners with stainless steel radiants; 50,000 BTU/hr. total input. Dual heat controls with improved temperature control (250°F-800°F at rack). Pilot ignition system. Cool-to-the-touch knob on lever provides positive positioning of the broiling carriage. Heavy-duty chrome plated broiling grid measures 27½"w x 13"d. Removable full width spillage pan. ¾" top gas connection and gas pressure regulator.

#### Exterior Dimensions:

36"w x 19"d x 17½"h.

CSA design certified. NSF listed.

**SPECIFY TYPE OF GAS WHEN ORDERING.  
SPECIFY ALTITUDE WHEN ABOVE 3,999 FT.**

Project \_\_\_\_\_

AIA # \_\_\_\_\_ SIS # \_\_\_\_\_

Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000

### MODELS

- 36RB-N Natural Gas
- 36RB-P Propane Gas

**NOTE:** 36RB may be used in conjunction with appropriate reinforced range back riser, wall mounted with optional brackets or counter mounted with optional 4" legs.

### STANDARD FEATURES

- Stainless steel front, top and sides
- Dual heat controls for zone cooking
- Six 8,300 BTU cast iron burners with stainless steel radiants; 50,000 BTU/hr. total input
- Standing pilot ignition system
- Cool-to-the-touch knob on lever provides positive positioning of the broiler carriage (6 positions)
- Heavy-duty chrome plated grid (27½"w x 13"d)
- Removable full width spillage pan
- ¾" top gas connection and gas pressure regulator
- One year parts and labor warranty

### OPTIONS

- Set of wall mount brackets
- Set of 4" legs with adjustable feet
- Stainless steel reinforced back riser for range mounting
- Range inter-plumb kit
- Stainless steel back panel

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Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_

### INSTALLATION INSTRUCTIONS INSTALLATION MANUAL

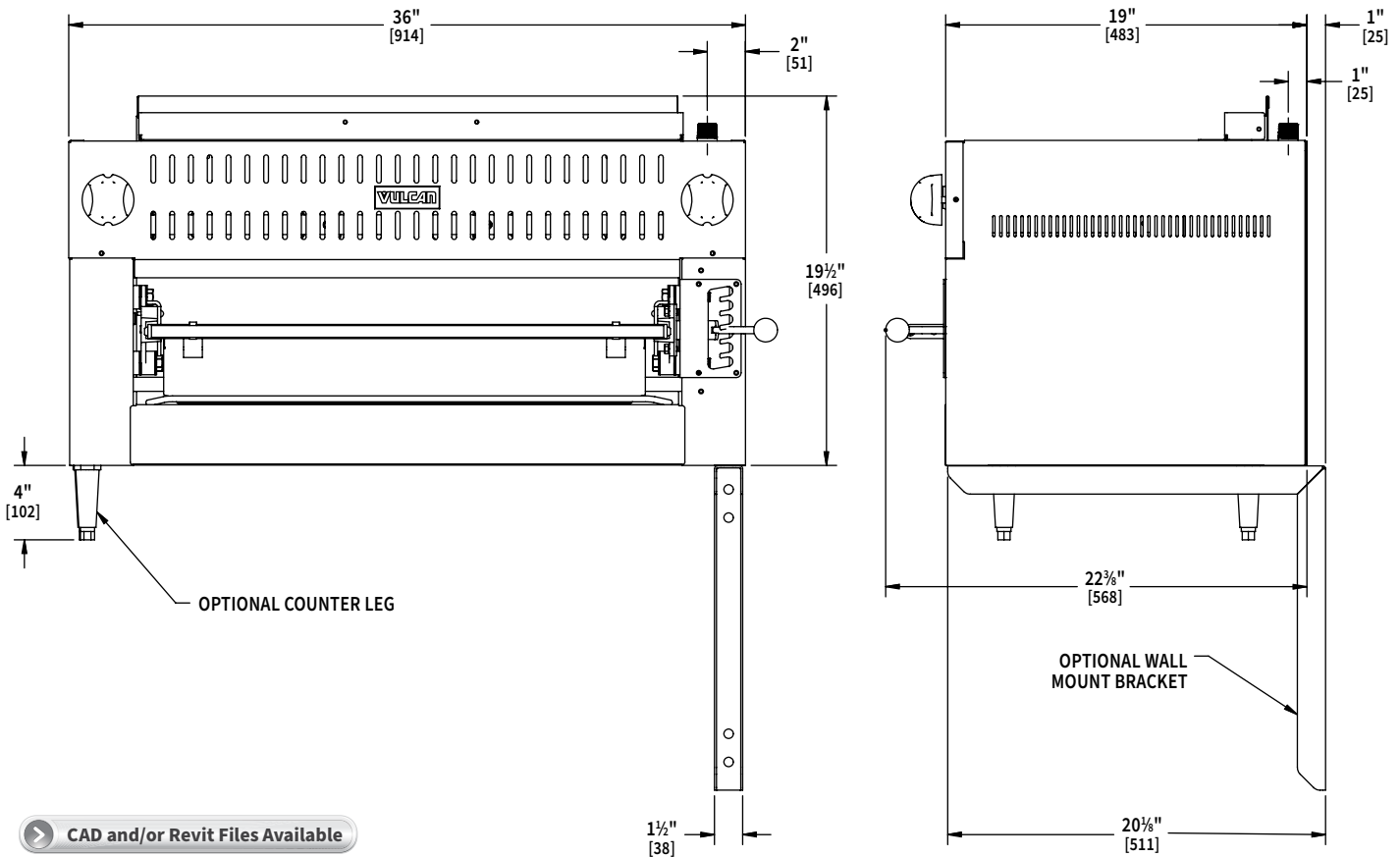
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by visiting the National Fire Protection Association website at <https://www.nfpa.org/>. Refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Information may be obtained from The American Gas Association website at <https://www.aga.org/>.

**NOTE: In the Commonwealth of Massachusetts**

All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

4. Clearances	Combustible	Non-combustible
Rear	0"	0"
Sides	6"	0"
Bottom	4"	0"

5. This appliance is manufactured for commercial installation only and is not intended for home use.



▶ CAD and/or Revit Files Available

**GAS CONNECTION: 3/4" (19 mm)**

Model	Input BTU/hr.	Width	Depth	Height	Approximate Shipping Weight
<b>36RB</b>	50,000	36" (914 mm)	19" (483 mm)	See Drawing	180 lbs./82 kg

Mounting of salamander requires purchase of correct reinforced riser or reinforced shelf

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.