

RESTAURANT SERIES SALAMANDER

Salamander Models

BPSBi-24
BPSBi-36



BPSBi-24

Restaurant Series Salamanders

The Restaurant Series Salamanders feature a stainless steel front and sides, cool to the touch knobs and one-piece broiler grid. Salamanders are chrome-plated and made of heavy bar stock. Rack Assembly rolls out adequately for loading and unloading and for easy cleaning.

Adjustable Broiler rack has spring balanced, adjustable tension assembly that raises and lowers with positive multi position locking. Equipped with gas-fired 35,000 BTU atmospheric infrared burner. Adjustable gas valve and continuous pilot.

Full width, large capacity broiler pan removes for cleaning.

Can be mounted on all Bakers Pride Heavy-duty Restaurant Ranges using optional heavy-duty reinforcement channels that fit existing back guards. Can be wall mounted with optional wall mounting bracket or used as a countertop with optional 4" legs.

Options include heavy duty reinforcement channels for range mount; 4" legs for counter mounting; wall mounting bracket for wall mounting. Extra rack.

Standard Features

- One 35,000 BTU Atmospheric-Burner for precision instant even heating
- Heavy gauge steel construction
- Stainless steel top, side panels and front
- Recessed control valve for easy access and serviceability
- Movable heavy-gauge grid carriage with chrome plated wire rack with multi-cooking positions
- Constant pilot for instant ignition, assigned to each burner
- Available as a wall, counter or range mount

Options

- Wall mounting kit
- Range mounting kit
- 4" legs

Specifications

- Stainless Steel front and sides
- Welded and finished stainless steel seams
- One-piece broiler grid; chrome plated and made of heavy bar stock
- Removable rack assembly
- Adjustable, spring balanced rack
- 35,000 BTU atmospheric infra-red burner
- Adjustable gas valve and continuous pilot
- Full width broiler pan

Applications

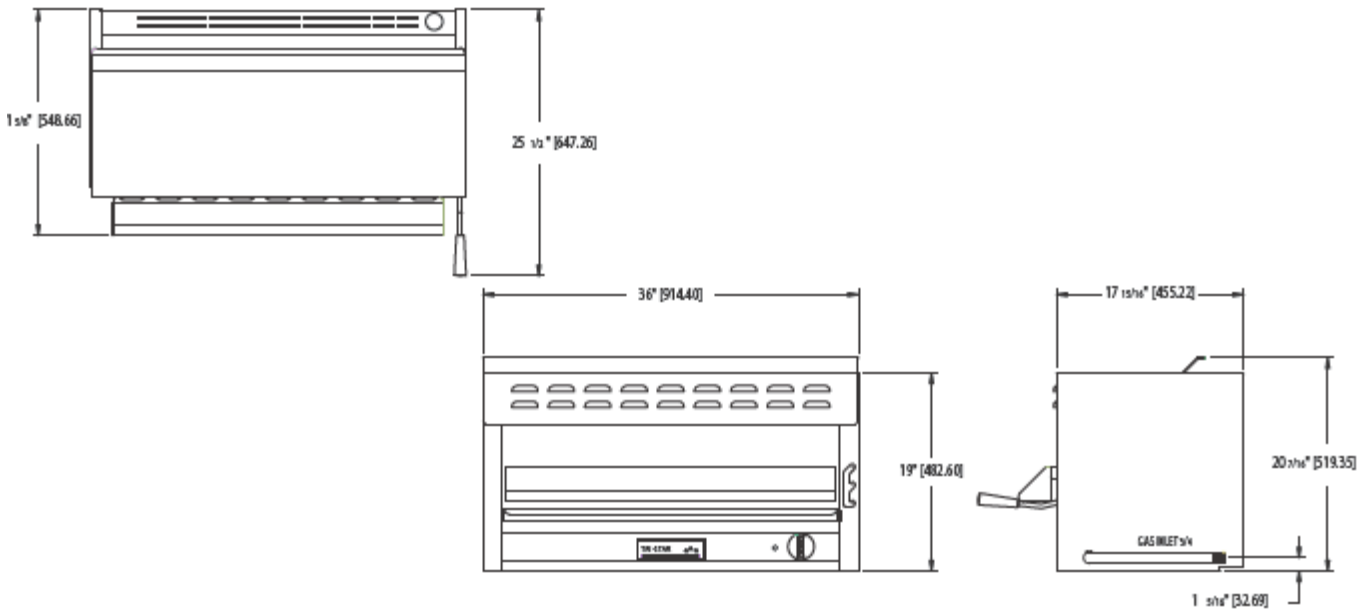
Finishing Steaks; Browning Chicken; Cooking Fish Products; Re Thermoing Foods; Cooking Vegetables

Certifications





RESTAURANT SERIES SALAMANDERS



PRODUCT SPECIFICATIONS

Clearance: For use only on non-combustible surfaces. Legs or stands are required for non-combustible floors; or 2 over-hang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 4" from back, 10" from sides from combustible surfaces.

Gas Information:

Manifold pressure is 5.0"W.C. or natural gas o 10.0" for propane gas. Manifold size is 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection.

Must specify type of gas and elevation if over 2000 ft. when ordering.

BPSBi-24: 24"

BPSBi-36: 36"

BPSBi-24: 20,000 BTU

BPSBi-36: 35,000 BTU

BPSBi-24: 160 Lbs

BPSBi-36: 220 Lbs

Inside Rack Dimensions: 27.75" x 12.625"

Freight Class: 70

FOB: Allen, TX 75013