

**RANGES****VULCAN****36IRB**  
**36" HEAVY DUTY GAS**  
**INFRARED SALAMANDER BROILER**

Model 36IRB

**SPECIFICATIONS**

Gas salamander broiler, Vulcan Model No. 36IRB. Stainless steel front, top and sides. Two 15,000 BTU/hr. ceramic infrared burners. 30,000 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 17⅝" h (broiler dimensions only).

CSA design certified. NSF listed.

**SPECIFY TYPE OF GAS WHEN ORDERING.**  
**SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.**

- 36IRB-N** Natural Gas
- 36IRB-P** Propane Gas

**NOTE:** 36IRB 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.
- Two 15,000 BTU ceramic infrared burners. 30,000 BTU/hr. total input.
- Standing pilot ignition system.
- Cool-to-the-touch knob on lever provide 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 stainless steel 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.

**VULCAN**

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



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**INFRARED SALAMANDER BROILER**

**INSTALLATION REQUIREMENTS:**

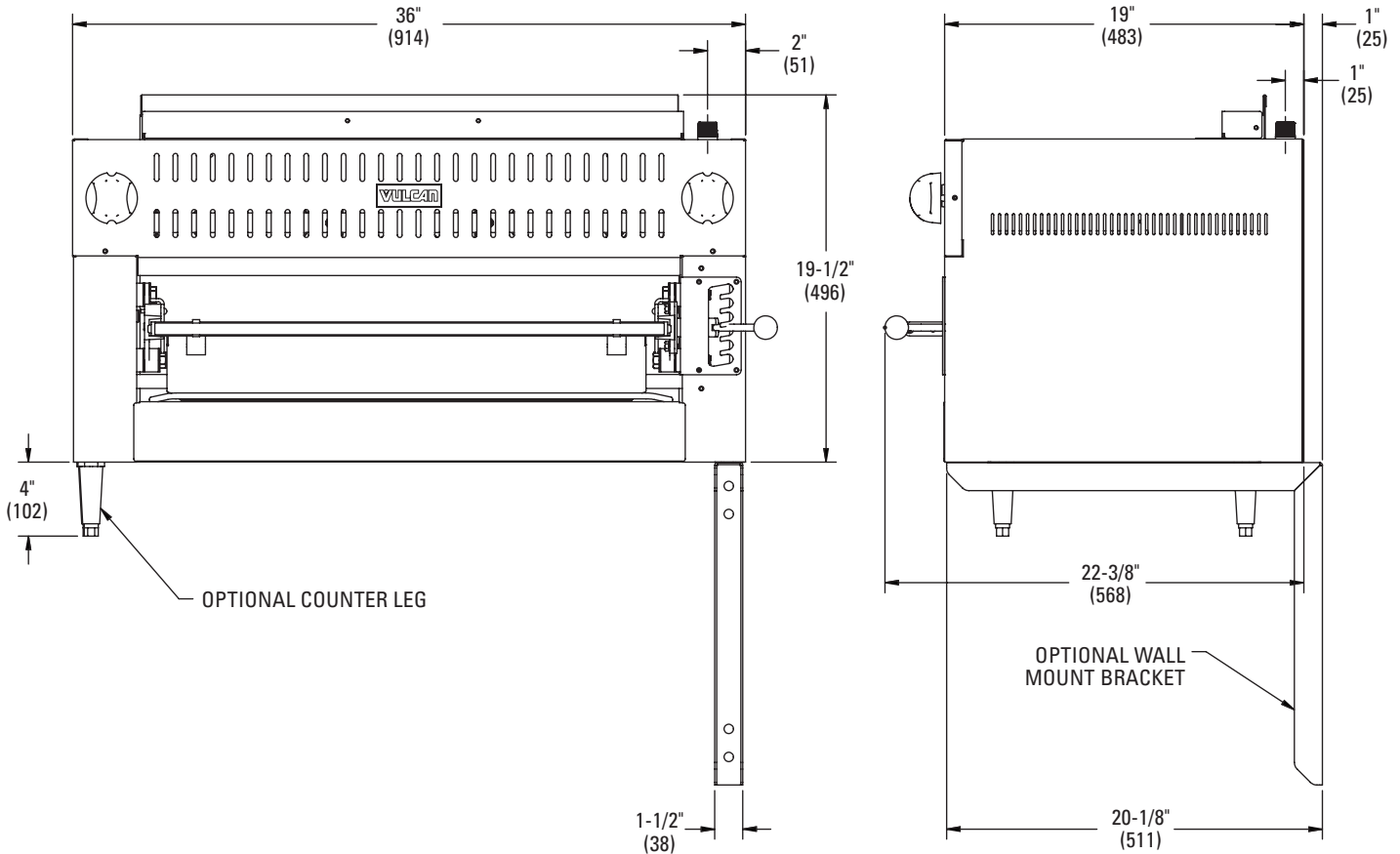
1. A gas pressure regulator sized for this unit is included. Natural gas 6" W.C., Propane gas 10" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169. When writing refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400N. Capital St. NW,

Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

**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          | 2"          | 0"              |
| Bottom         | 10"         | 4"              |
5. This appliance is manufactured for commercial installation only and is not intended for home use.



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

MODEL	INPUT BTU/hr.	WIDTH	DEPTH	HEIGHT	APPROX. SHIP. WT.
36IRB	30,000	36" (914 mm)	19" (483 mm)	See Drawing	180 lbs./82 kg

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



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**NOTE:** In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.