

IRB-36

36" Broiler

Inferno broilers feature an innovative design with heavy duty cast iron top grates. Cast "V" shaped radiants deflect heat and minimize excessive flare up. The full size stainless steel drip tray is removable for easy cleaning. Individually controlled 35,000 BTU burners are placed every 12" to provide complete coverage and even heat distribution. All charbroilers come standard in natural gas and are field convertible to liquid propane with the included conversion kit.

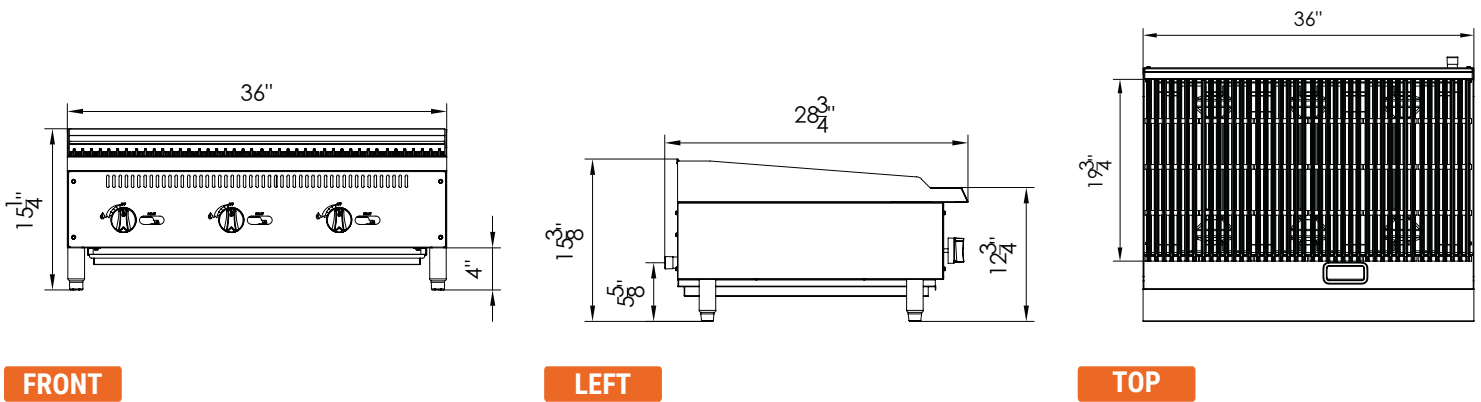


Features

- Heavy duty cast iron top grates
- Cast "V" shaped radiants to prevent clogged burners
- Double wall insulated cool-to-the-touch sides
- Full size stainless steel removable drip tray
- 3 individually controlled 35,000 BTU/hr burners
- Burners located every 12"
- Natural gas standard
- Liquid propane conversion kit included
- 1 year parts and labour warranty

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Model	External Dimensions (inches)			Crated Dimensions (inches)			Net Weight	Gross Weight	Gas Source	Burner Count	Single Burner	Total Output (BTU)	Orifice Size	Gas Pressure
	W	D	H	W	D	H								
IRB-36	36	28 3/4	15 3/8	38 1/4	32 5/8	20 1/2	180.78	211.64	LPG	3	35000	105000	52	10 in. WC
									NAT	3	35000	105000	40	4 in. WC

Specifications are subject to change without notice.