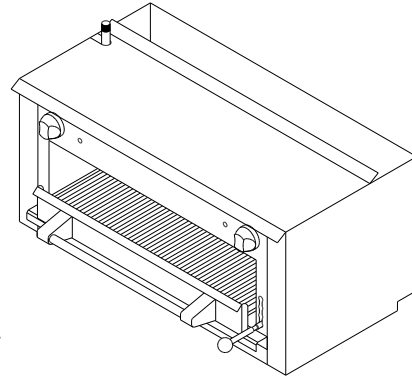


**STANDARD FEATURES**

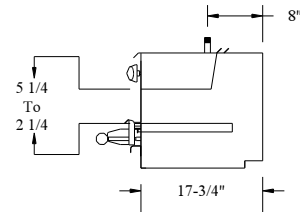
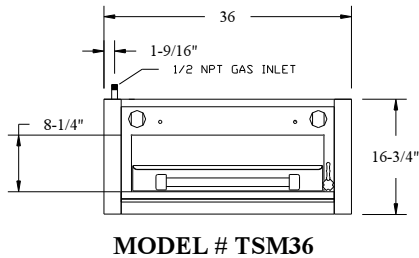
- \*Fully stainless steel exterior.
- \*Two alloy steel wire mesh infra-red burners.
- \*20,000 BTU's per burner for a total of 40,000 BTU's/hr
- \*Each burner is individually controlled.
- \*Each burner has a standing pilot.
- \*365 square inches of rack space.
- \*Rack has 4 positions.
- \*Rack assembly rolls out for ease of loading and unloading.
- \*Heavy duty springs counterbalance the rack assembly.
- \*Available for counter, wall and range mount.
- \*"4" Adjustable legs.(counter model)
- \*Chrome plated rack
- \*Full width grease deflector attached to the underside  
the underside of the rack assemble channels hot  
drippings to a large capacity drip pan.
- \*Drip pan easily removable for cleaning.
- \*Rack assembly is easily removed for ease of cleaning.
- \*Gas pressure regulator
- \*One year limited parts and labor warranty.

**MODEL # TSM36****OPTIONAL FEATURES**

- \*Wall mount kits
- \*Counter mount kits
- \*Range mount kits

**MODEL NUMBER**

TSM36 - 36" Salamander



## GAS REQUIREMENTS

- \*Manifold pressure
  - \*5.0" WC Natural Gas (NAT)
  - \*10.0" WC Propane Gas (LP)
  - \*When ordering please specify Natural or Propane Gas
- \*Manifold 1/2" NPT
- \*Input rating per burner
  - \*Broiler burner: 20,000 BTU/Hr

## CLEARANCES

	Sides	Back
*Non Combustible	0"	0"
*Combustible	6"	6"

## WARRANTY

All THERMA-TEK Commercial Salamanders are covered by a one year limited parts and labor warranty. A detailed warranty is included with the appliance or is available upon request

