

Project name:	
Location:	
Item#: QTY: _	
Model#:	

Salamander Broiler

Model: FLM-SM36



- 35,000 BTU Infrared burner (NG), 32,000 BTU (LP).
- Standing pilot ignition system.
- Full width broiler pan.
- 3/4" rear gas connection with regulator.
- 3 Position Adjustable spring balanced rack (Salamander).
- Ball grip handle on adjustable rack for ease and comfort (Salamander).
- LP gas conversion kit included.
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- 4" adjustable height, non-skid SS Legs included for countertop operation.
- SM36-WMK for direct wall mounting under exhaust hood (option accessory).
- TSM36-RA for direct gas range mounting under exhaust hood (option accessory).
- The salamander broiler and Cheese melter allows you to quickly brown the tops of casseroles, melt cheese, toast sandwiches, or even finish steaks and other meats with ease!
- The compact design can be wall mounted or range mounted with optional accessories (sold separately) to best fit your establishment's needs.



Toll Free: +1 800-373-8699
Email: flamaster@chefmindgroup.com

Address: 1189S Jellick Ave, City of Industry, CA 91748











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·CSA design certified NSF listed

MODEL	GAS TYPE	TOTAL BTU	OVERALL DIMENSIONS	NET WEIGHT	PACKAGE SIZE	Shipping Weight
FLM-SM36	Natural Gas / Liquid Propane	35,000/32,000	36 x 23 ‰ x 17 ‰	128 lbs.(58kg)	39 x 26 ⅔ x 23 ⅓s	186 lbs.(85 kg)













