

BLUESTAR SALAMANDER BROILER SERIES



▲ *Model PRZSAL24*

With over 130 years of experience making cooking equipment, and as the leading manufacturer of high-performance commercial-style ranges for the home, it is no surprise that BlueStar has a Commercial Salamander Broiler for the home. When adding the BlueStar Salamander to your kitchen you will be able to broil meats like the finest steak houses. Our four-position adjustable grilling rack system effortlessly produces ideal cooking results time after time on all of your meats. From “Pittsburgh Rare” steaks to crispy chicken to broiled crab cakes, cooking time is virtually cut in half. The Salamander Broiler is the equipment of choice for finishing or browning your culinary dishes, and a must for any high-performance kitchen. Whether you are melting cheese or cooking garlic bread, it just takes seconds.

BlueStar Salamander Broiler Series

- Heavyduty, commercial stainless steel construction.
- Two independently controlled 11,000 BTU infrared ceramic burners.
- 215 square inches of cooking space.
- Largeremovableheavy-duty grilling rack.
- Automatic electronic ignition and re-ignition system.



Salamander Infrared Broiler

The Salamander can be mounted above your BlueStar range or used as a counter model. Because of it's popularity in the commercial Salamander Broiler market, the direct fired ceramic infrared broiler is standard on all of our Salamander Broilers. The large burner produces 1850°F of intense, searing heat close to the burner, while effecting a gentler broiling for foods placed farther away.

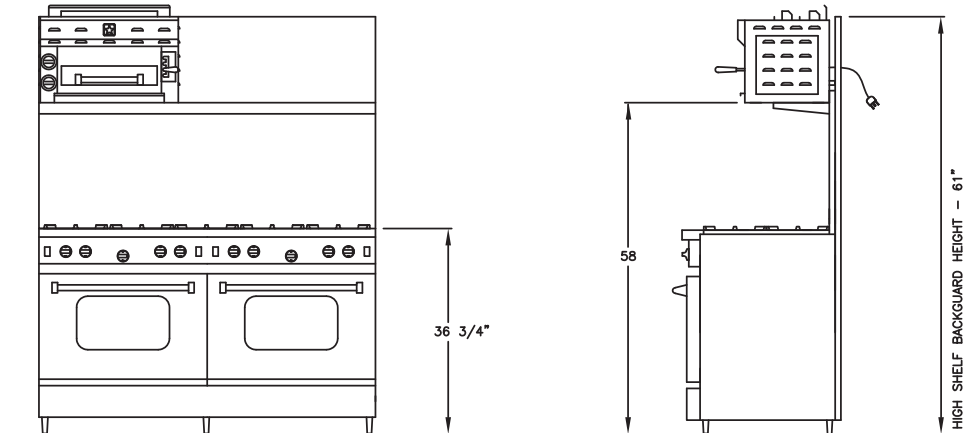
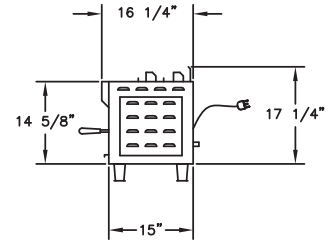
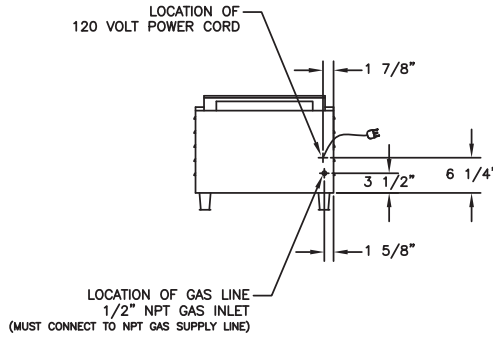
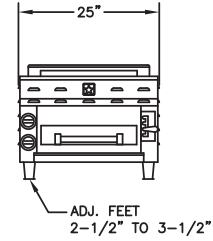
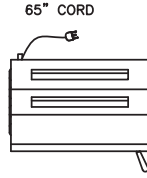


▲ *PRZ24SAL mounted over an RNB606GCBS*

BLUESTAR SALAMANDER BROILER SERIES

Standard Features

- Heavy-duty, commercial stainless steel construction.
- Automatic electronic ignition and re-ignition system.
- Genuine commercial performance in a residential approved Salamander Broiler.
- Two independently controlled 11,000 BTU infrared ceramic burners.
- Push-to-turn, infinite setting control valves.
- Four position spring balanced adjustable grilling rack with easy glide roller bearings.
- Large removable heavy-duty grilling rack.
- 215 square inches of cooking space.
- Counter mount.
- Stand-alone wall mount.
- Wall mount above a range.
- Integrated back guards for BlueStar Ranges.
- 1 year parts and labor warranty.



Accessories

- Wall Mount
- 17" Backguard

Additional Products

- Cooktops
- Hoods
- Barbecue Grills
- Warming Drawers
- Indoor Charbroilers
- Wall Ovens
- Rangetops

This unit must be installed with a hood.
Hood size and CFM will vary depending on the size of the range.
For a counter top model a minimum should be a 36" 900 CFM is recommended.
Minimum counter top height installation48"
Counter top unit must be installed with factory supply legs.

Gas Supply 1/2 npt
Electrical Requirements 120 VAC, 15 Amps (Unit must be on a non-GFI dedicated outlet) with a dedicated circuit
Operating Gas Pressure.....NAT: 5.0" WC
LP: 10.0" WC
Installation Clearance6" Side Wall or top cabinets
0" Back Wall***

** All specifications are subject to change without prior notification.
** *Rear wall should be non-combustible and you must use our wall mount bracket.