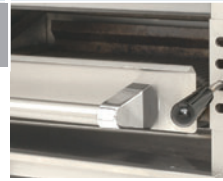


BLUESTAR SALAMANDER BROILER SERIES



BlueStar Salamander Broiler Series

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

Model PRZSAL24 shown at left.

With over 125 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 now 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.

Salamander Infrared Broiler

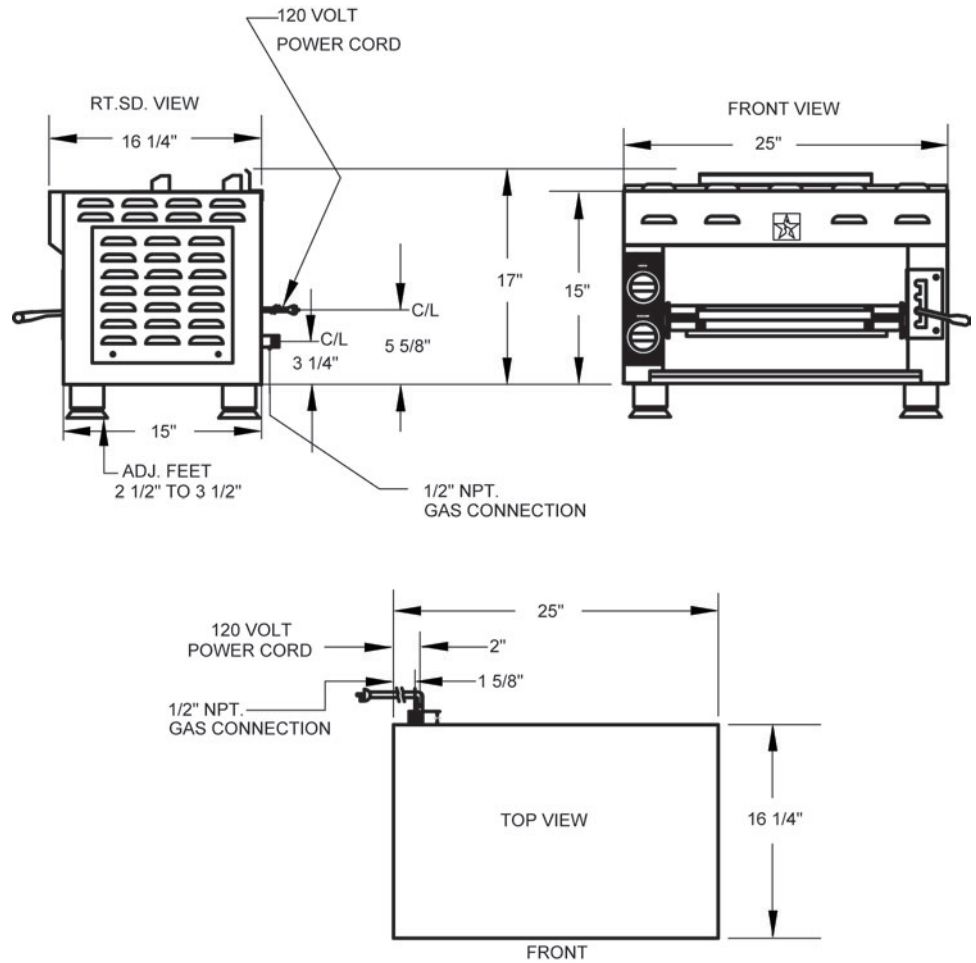
The Salamander can be mounted above your BLUESTAR range or used as a counter model. Because of its popularity in the commercial Salamander Broiler market, the direct fired ceramic infrared broiler is standard on all of our Salamander Broilers. The large burner produces 1850°F of intense, searing heat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



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.



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 installation 48"

Counter top unit must be installed with factory supply legs.

**** All specifications are subject to change without prior notification.**

***** Rear wall should be non-combustible and you must use our wall mount bracket.**

Gas Supply	1/2 npt
Electrical Requirements	120 VAC, 15 Amps with a dedicated circuit <i>(Unit must be on a non-GFI designated outlet)</i>
Operating Gas Pressure	NAT: 5.0" WC LP: 10.0" WC
Installation Clearance	6" Side Wall or top cabinets 0" Rear Wall***

Accessories

Cutting Boards Casters
Char-broiler Covers Wok Ring

Additional Products

Cooktops Hoods
Barbecue Grills Warming Drawers
Indoor Charbroilers

Dealer



Manufacturing Facility:
600 Arlington Street, Reading, PA USA 19611
www.bluestarcooking.com



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