



Performer S Series 36" Medium Duty Char Broiler

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

Performer S Series 36" Medium Duty Char Broiler

Models:

- PS-RB-36-PMA PS-36RB-26



Model PS-36RB-26

Standard Features:

- Stainless steel front and sides
- 5" (127mm), stainless steel stub back
- Large, durable control knobs
- 6" (152mm), chrome plated adjustable legs
- Pressure regulator; 3/4" (19mm), rear gas connection
- Flame-control broiler grates in 3" (76mm), sections, reversible
- Six burners rated 15,000 BTU/Hr, per burner, w/manual valve control and pilot
- 26" Standard oven with steel burner, rated 35,000 BTU/Hr
- Strong, keep-cool oven door handle
- Porcelainized oven interior, (excluding top)

- Oven thermostat with temperature range of Low to 500°F, (260°C)
- Chrome plated oven rack on removable 4-position rack guides
- Cabinet base in lieu of oven, model PS-RB36-PMA

Optional Features:

- Extra oven racks
- Casters; 6" (152mm), swivel casters, set of four; two locking
- Convection oven, in lieu of standard oven w/1725RPM, 1/3HP fan motor, 3 chrome plated oven racks on 3-position rack guides
- Stainless steel doors for cabinet base
- Stainless steel legs
- Flanged feet

Specifications:

Medium-Duty Char-Broiler, Model: _____, with total BTU/Hr rating of: _____, when fueled by natural/propane gas. Finish is to be stainless steel, front and sides. Unit is to have 6" (152mm) legs with adjustable feet.

Oven: Oven door is to be one piece. Oven interior is to be porcelainized with a heavy-duty, "keep cool" door handle. Standard oven to come with a thermostat having tempertaure range from Low to 500°F, (260°C). Oven interior is to have one chrome plated oven rack and four-position rack guides.

Broiler: is to be standard with #43 grate having six burners rated 15,000 BTU/Hr per burner.



NOTE: Ranges supplied with casters must be installed with an approved restraining device.

Garland Commercial Industries, LLC
 185 East South Street
 Freeland, PA 18224
 Phone: (570) 636-1000
 Fax: (570) 636-3903

Garland Commercial Ranges Ltd
 1177 Kamato Road,
 Mississauga, Ontario
 L4W 1X4 CANADA
 Phone: 905-624-0260
 Fax: 905-624-5669

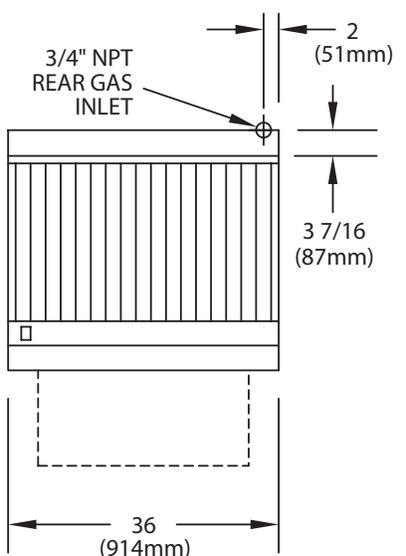
Enodis UK LTD
 Swallowfield Way,
 Hayes, Middlesex
 UB3 1DQ ENGLAND
 Telephone: 081-561-0433
 Fax: 081-848-0041

Enodis

Model Number	Description	Total BTU/Hr	Shipping Information		
			Lbs.	Kg	Cube
PS-RB36-PMA	36" Wide Char Broiler w/cabinet base	90,000	419	190	31.5
PS-36RB-26	36" Wide Char Broiler w/26" Oven	125,000	547	248	31.5

Specifications:

Width	Depth	Range Working Height		Oven Interior			Combustible Wall Clearance	
		w/Legs	w/o Legs	Height	Depth	Width	Sides	Rear
36" (914mm)	32" (813mm)	43-3/8" (1102mm)	37-3/8" (949mm)	13-1/2" (343mm)	22" (559mm)	26-1/4" (667mm)	12" (305mm)	6" (152mm)



- These appliances are intended for commercial use by professionally trained personnel.
- It is the responsibility of the installer to ensure that installation complies with all national and local codes.

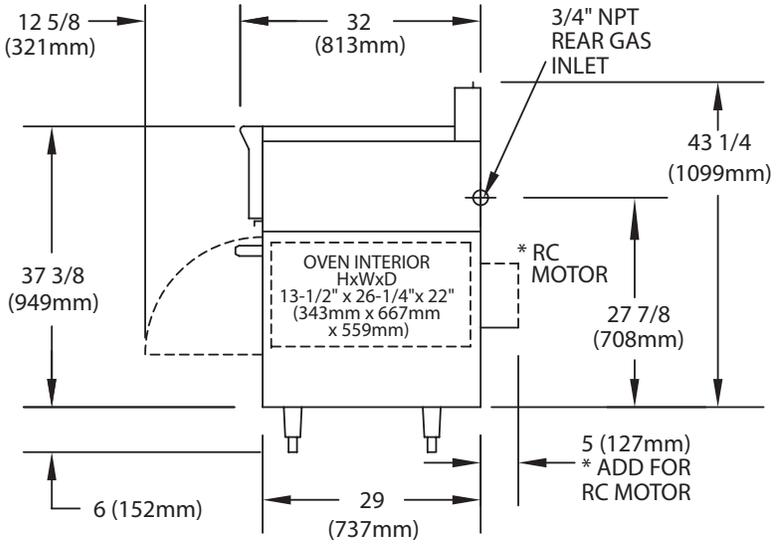
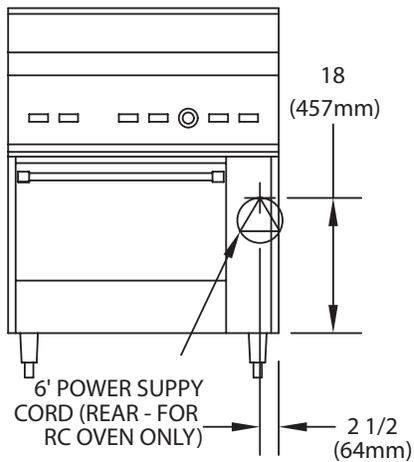
Burner Ratings (BTU/Hr)	
Broiler	Oven
15,000	35,000

Manifold Operating Pressure	
Natural	Propane
5.0" WC	10.0" WC

Optional Convection Oven (per oven)			
115V	60Hz	1 Ø	5 Amps
6-ft. cord and plug included.			

Entry Clearances	
Crated	Uncrated*
46" (1168mm)	34" (864mm)

**With "RC" option: 37" (940mm)



Form# PSRB (07/07)

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