



## RESTAURANT SERIES SALAMANDERS

### SERIES: BPSBi



Bakers Pride® BPSBi series salamanders are a great choice for finishing steaks, browning chicken, or cooking fish products. These salamanders are available in either a 24" or 36" width with a 20,000 or 35,000 BTUH burner that provides infrared heat through top and bottom heating elements. The roll-out broiler rack may be set to multiple height settings with cool-touch knobs, while the adjustable gas valve provides greater temperature control for perfect cooking results. The continuous pilot makes this salamander easy to light, and the broiler pan is removable for convenient cleaning. Options include either a wall-mounting kit, or an assembly for mounting on our Restaurant series ranges.

#### FEATURES AT A GLANCE

- 24" (610 mm) model has one 20,000 BTUH burner
- 36" (914 mm) model has one 35,000 BTUH burner
- Top and bottom heating elements
- Natural gas or liquid propane
- Heavy-duty stainless steel top, side panels, and front
- Recessed controls for easy access and serviceability
- Adjustable-height, roll-out, chrome-plated rack
- Adjustable broiler with spring-balanced tension assembly and multiple stops
- Adjustable gas valve and continuous pilot
- Optional wall-mount, or range-mount
- Full-width broiler pan
- One-year limited warranty

#### OPTIONS & ACCESSORIES

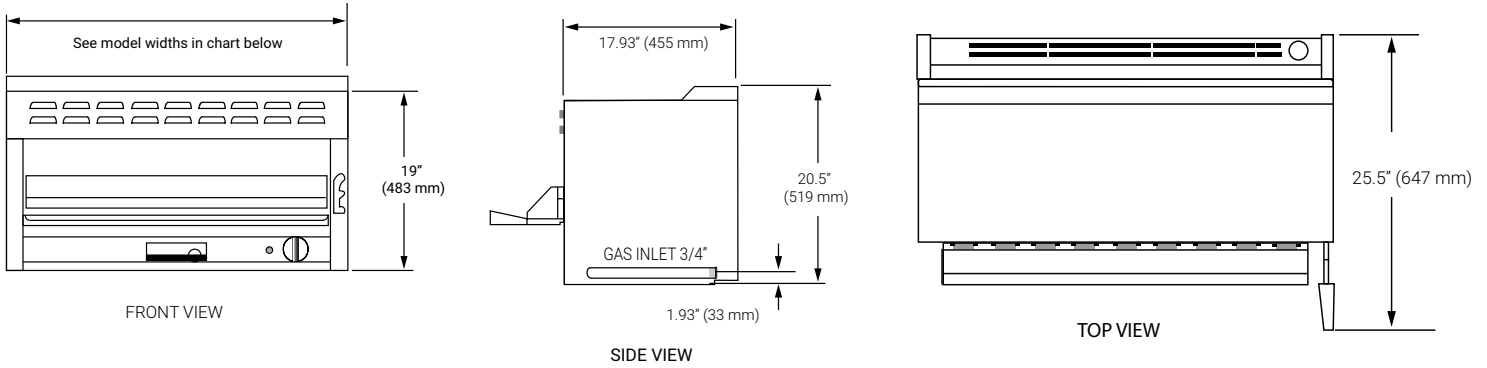
- 24" wall-mounting kit
- 36" wall-mounting kit
- 24" or 36" range-mounting kit



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### EQUIPMENT DIMENSIONS



### MECHANICAL SPECIFICATIONS

Model #	BTU	Burners	Overall Dim (W x H x D)	Carton Dim (W x H x D)	Cubic Feet	Cubic Meter	Ship Wt.
BPSBi-24	20,000	1	24" x 20.5" x 25.5" (609 x 521 x 648)				160 (73kg)
BPSBi-36	35,000	1	36" x 20.5" x 25.5" (914 x 521 x 648)				220 (100kg)

### REQUIRED CLEARANCES

	combustible
Left	10" (254 mm)
Right	10" (254 mm)
Back	4" (254 mm)

### GAS CONNECTIONS

Manifold pressure is 5.0" W.C. or natural gas or 10.0" for propane gas. Manifold size is 3/4" NPT.  
 3/4" pressure regulator supplied with equipment to be installed at time of connection.  
 Must specify type of gas and elevation if over 2000 ft. when ordering.



Freight Class: 70  
 FOB: Allen, 75013

Bakers Pride reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.

Bakers Pride Oven Company, LLC is a wholly owned subsidiary of Standex International Corporation.

