



# Performer S Series 36" Medium Duty Char Broiler

Item: \_\_\_\_\_  
 Quantity: \_\_\_\_\_  
 Project: \_\_\_\_\_  
 Approval: \_\_\_\_\_  
 Date: \_\_\_\_\_

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.

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 185 East South Street  
 Freeland, PA 18224  
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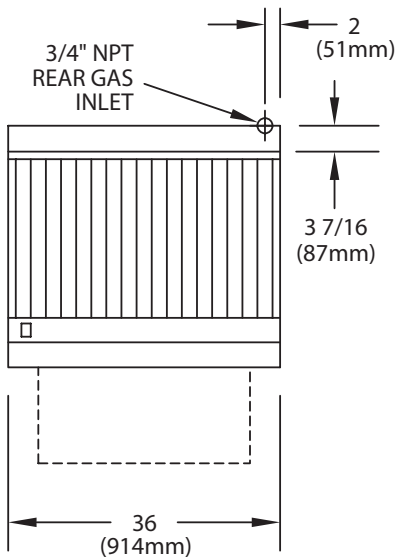
Enodis

Performer S Series 36" Medium Duty Char Broiler

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.

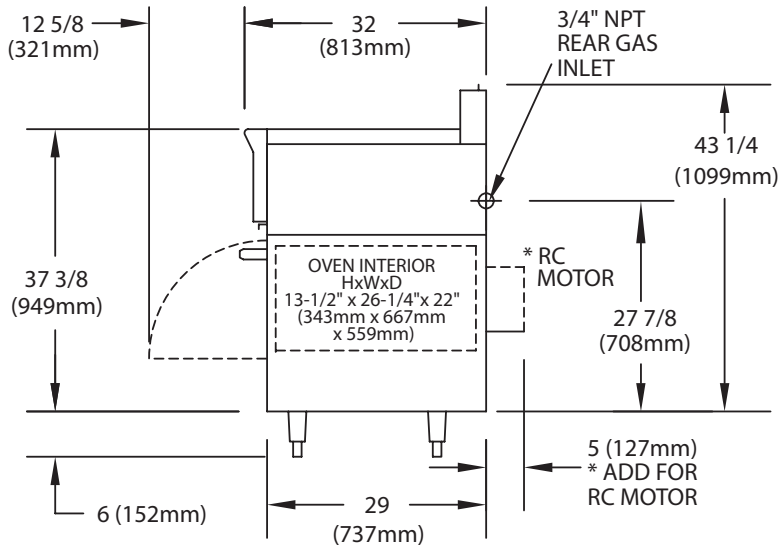
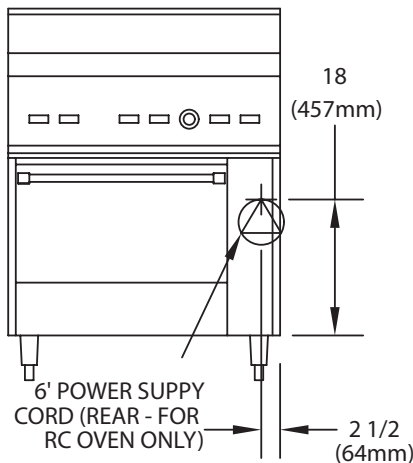
Burner Ratings (BTU/Hr)	
Broiler	Oven
15,000	35,000

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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