

# Master Series Infra-Red Salamander Broiler

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
CSI Section 11400  
Approved \_\_\_\_\_  
Date \_\_\_\_\_

Master Series Infra-Red Salamander Broiler

## Models

- MIR-34L
- MIR-34C



Infra-Red Broilers With 3 Position, Spring Balanced Rack

## Standard Features

- Range Mount Model MIR-34L – stainless steel front, sides, top, backsplash and bottom w/heat shield
- Counter Mount Model MIR-34C – stainless steel front and sides – C/W 4" (102mm) legs
- 1/2" NPT top gas inlet
- Two 20,000 BTU (5.86 kW) atmospheric infra-red burners.
- Two individual Hi-Lo valve controls
- Three-position spring-balanced rack assembly raising/lowering mechanism
- Large capacity removable grease pan
- Gas regulator

## Options & Accessories

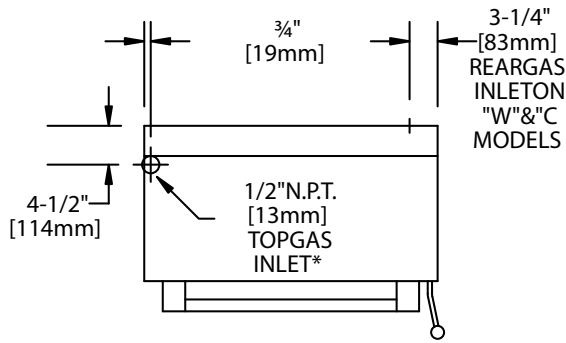
- Stainless steel main bottom. – MIR-34C  
Stainless steel bottom for counter models placed on counters not required if ordering wall mounting bracket option.
- Brackets for wall mounting , and stainless steel bottom w/heat shield
- Interconnecting gas piping for range-mount

## Specifications

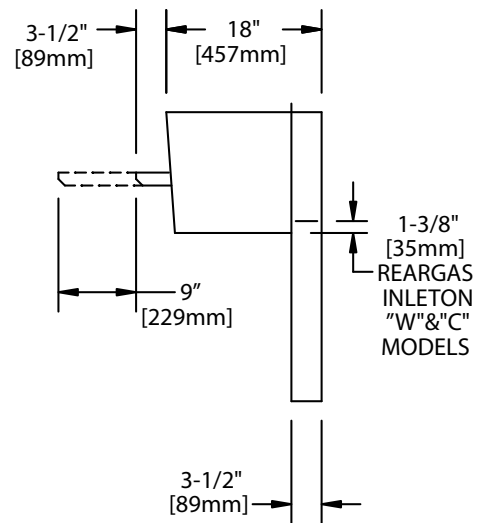
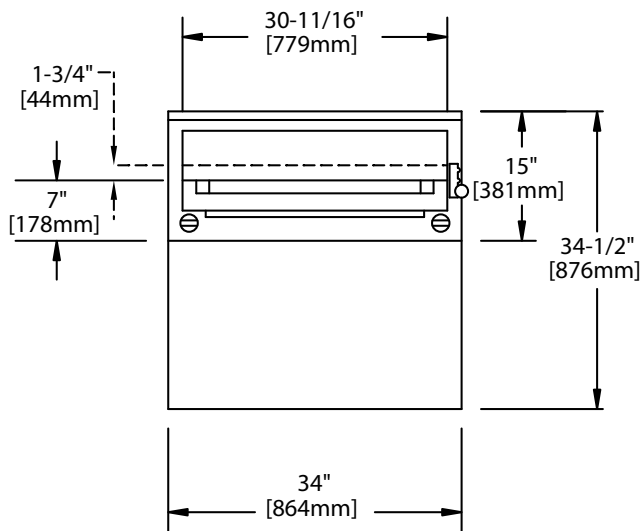
Gas infra-red salamander broiler, range mount Model MIR-34L and counter mount Model MIR-34C. Two (2) 20,000 BTU (5.86 kW) atmospheric infra-red burners. Three-position adjustable rack. Stainless steel front, sides, backsplash (range mount) and bottom w/heat shield. 40,000 BTU (11.72 kW) total. Natural or propane gas.



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\*Note: TOP GAS INLET pipe extension adds 4" (258mm) to overall height.



INSTALLATION NOTES		
Combustible Wall Clearances <sup>1</sup>	Entry Clearances	Manifold Operating Pressure
Sides: 6" (152mm) Back: 6" (152mm)	Crated: 39 3/4" (997mm) Uncrated: 34-3/4" (870)	Natural: 6" WC (15mbar) Propane: 10" WC (25mbar)

<sup>1</sup>NOTE: Installation clearance reductions are applicable only where local codes permit.

PRODUCT	MIR-34L
Width: In(mm)	34(864)
Depth: In(mm)	18(457)
Height: In(mm)	34-1/2(876)
INPUT:BTU/hr(kW)(Natural Gas)	40,000(11.7)
Shipping Wt:(Lb/Kg)	200/99
Cu Ft	22

Data applies only to North America

Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's standard NFPA96. (for North American only)

Gas input ratings shown here are for installations up to 2,000 ft. (610m) above sea level.

Specify altitudes over 2,000 ft.

Please specify gas type when ordering.

Welbilt reserves the right to make changes to the design or specifications without prior notice.