



# Autobroil Omni™

## Model F12(G)

### Straight Through Conveyor Broiler

Item No: \_\_\_\_\_

AIA FILE NO./ SPEC NO.

CONSULTANT/ CONTRACTOR APPROVAL



Model F12(G)

The **Model F12 (G)** is designed to broil fish and chicken in just 2 to 6 minutes. Conveyor automation with infrared heat up to 1100°F radiating top and bottom makes the difference in cooking ease and time. High heat sears in natural juices and flavors.

The **Model F12 (G)** is compact and fits on any counter top under existing ventilation systems for maximum versatility. This unit can also be placed on a standard undercounter freezer or refrigerator.

All Marshall products are supported by a nationwide service organization and in-house, full-time Customer Support Department. To place an order call:

**1-800-627-8368**

**ETL (US, Canada) & NSF Listed  
FOR COMMERCIAL USE ONLY**

*\*Ask about Marshall's ThermoGlo™ Food Warmers, companion High Speed Toasters, and Ventilation Systems*

Marshall's countertop compact Autobroil Omni™ models are designed for high production broiling of meat and fish filets. Reusable Bon Chef pans or disposable foil pans save time and enhance menu flexibility.

#### FEATURES

- Infrared heat top and bottom
- Cooking tunnel self cleans. Any residual spillage can be vacuumed away
- Electronic control systems mounted in locking drop-down cabinet for easy servicing
- Speed selectors entered digitally by minutes and seconds with a true microprocessor
- Exterior wipes clean with damp cloth
- Insulated side panels
- Adjustable, digital display temperature controls

#### CONSTRUCTION

- Heavy gauge stainless steel solid weld frame construction
- 3/16" diameter, heavy-duty stainless steel conveyor rods
- Stainless steel internal gas lines (gas models)
- Simple conveyor tension adjustment
- Easy to operate computer control panel
- Heavy duty industrial grade heating elements or gas burners

#### VOLUME

F12 120 portions per hour  
F12G 120 portions per hour  
(Based on 4.5 x 7.0" cooking pan and 4 minute cook time.)

*(Figures for estimating only. Actual production varies with fat content, surface texture and meat starting temperature.)*

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#### Marshall Air Systems, Inc.

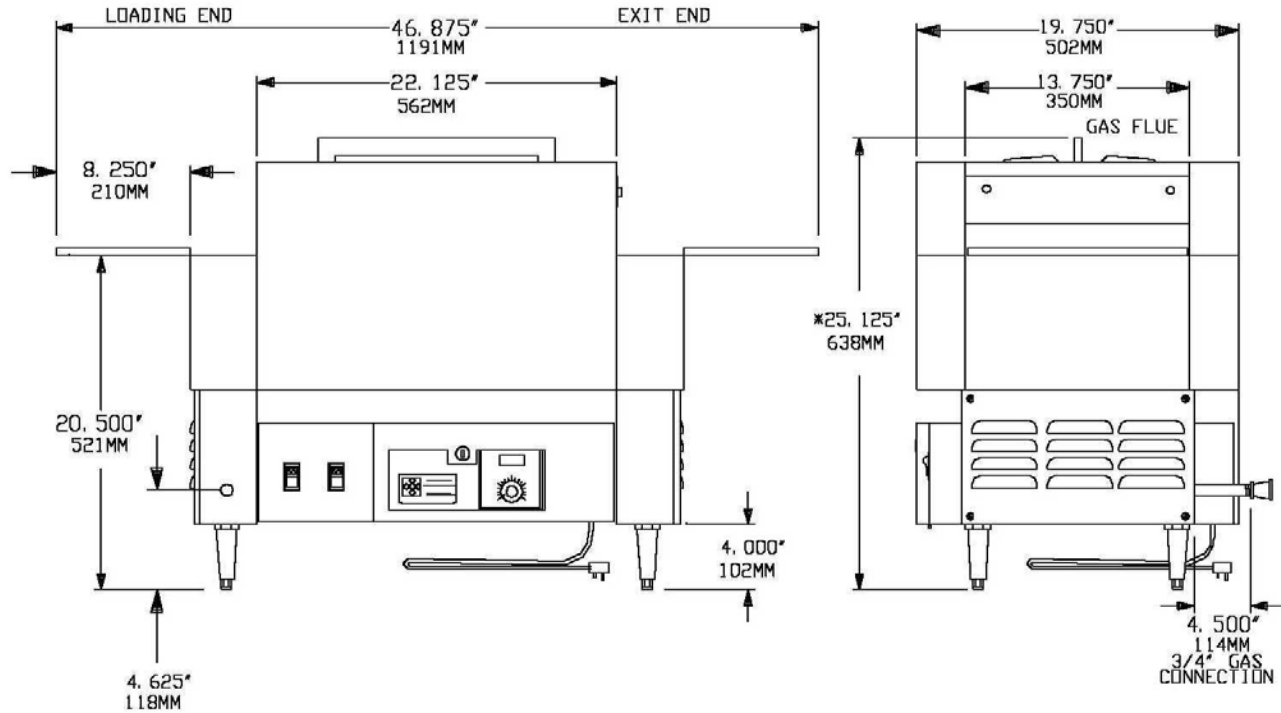
419 Peachtree Drive South • Charlotte, North Carolina 28217 USA • Phone: (704) 525-6230 Fax: (704) 525-6229 • www.marshallair.com



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## Overall Dimensions Model F12(G)

Dimensions:	Height: 25.125" (638mm)	Width: 46.875" (1191mm)	Depth: 19.750" (502mm)
Shipping Information:	Weight: 225 lbs (102 kilos)	Ship Wt: 225 lbs (116 kilos)	NMFC Freight (USA) Class 85 Ship Cubes: 14 cubic ft (0.49 cubic meters)

### Electrical

#### Wiring:

F12	208V/60Hz/1 ph 32 amps/ 6.7 kw L1, N, G includes ground and neutral	or	240V/50Hz/1 ph 30 amps/ 7.2 kw L1, N, G includes ground and neutral
F12G	120V/60Hz/1 ph 5 amps/ 0.6 kw		

Gas Supply:	Liquid Propane 46,000 BTUH	or	Natural Gas 46,000 BTUH 3/4" NPT Supply
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required

Options: Dual 6" conveyors with independent speed selectors for either model.  
Various loading and discharge arrangements.

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