



# Autobroil™

## Models FR1515S & FR15BS

### Front Return Mitee Mite™ Countertop Broilers

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

AIA FILE NO. / SPEC NO.

CONSULTANT / CONTRACTOR APPROVAL

Model FR1515S



Model FR15BS

Marshall's Mitee Mites™ are workhorses designed for smaller locations that produce a high volume of broiled products. With variable speed controls, it works well in situations with peak serving times. Ideal for snack bars, delis, sandwich shops, sports arena restaurants, airports and resorts.

Mitee Mites™ require minimal care and are designed for easy serviceability and installation. Model FR1515S is a broiler/radiant toaster, while FR15BS is a broiler only. Easily accessed conveyor belts and removable drip pan make maintenance and clean up a snap.

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*

Mitee Mites™ are high production hamburger or meat filet broilers designed specifically for small or high demand locations such as delis, snack bars, kiosks and convenience stores.

#### FEATURES

- An integrated control features 6 menu item programs on single belt and 3 per belt on dual belt broilers (time & temperature)
- Control features broiled self-diagnostics
- Optional on-board food probe
- Front return cooking arrangement - Fully automatic
- Electronic ignition (gas) – Simply use the on/off switch
- Individual plug-in motors and speed control selectors for each broiler belt
- Convenient functional patty/bun assembly area with ThermoGlo™ technology
- Less removable parts allow fast and easy clean up
- Energy- saving pilot shut-off system (gas)
- Built-in bun toaster

#### CONSTRUCTION

- Heavy gauge stainless steel solid weld frame construction
- 3/16" diameter, heavy-duty stainless steel conveyor rods
- Simple conveyor tension adjustment
- Easy to operate computer control panel
- Heavy duty industrial grade heating elements

#### VOLUME

##### Hamburger Peak Production:

Frozen	2 oz. patties	250/hr.
	4 oz. patties	150/hr.
Fresh	2 oz. patties	310/hr.
	4 oz. patties	190/hr.
Buns (FR1515S only)		Exceeds burger production

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

#### Marshall Air Systems, Inc.

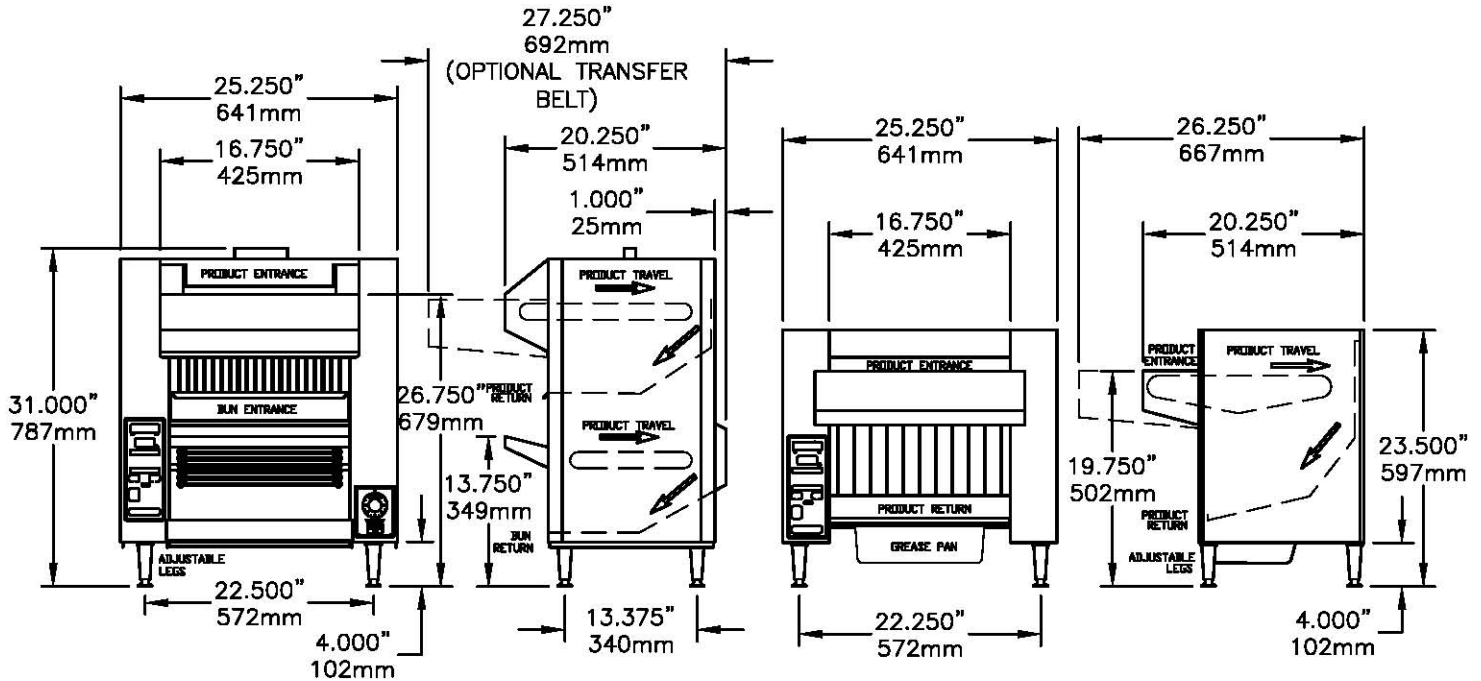
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Front Return Mitee Mite™ Countertop Broilers



**Overall Dimensions  
Model FR1515S & FR15BS**

**Model FR1515S**

Dimensions:	Height: 31.000" 788 mm	Width: 25.250" 641 mm	Depth: 20.250" 514 mm	
Shipping Information:	Weight: Net 165 lbs. 75 kilos	Ship Wt: 190 lbs. 87 kilos	(Freight USA) NMFC Class 85	Ship Cubes: 9.5 cubic ft. 0.33 cubic meters
Electrical: Wiring:	208V/60Hz/1 ph 47 amps/ 9.776 kw or		230V/50Hz/1 ph 45 amps/ 10.35 kw	
	L1, L2, G Includes ground		L1, N, G Includes ground and neutral	

*Other electrical configurations available. Consult factory.*

**Model FR15BS (Without toaster)**

Dimensions:	Height: 23.500" 597 mm	Width: 25.250" 641 mm	Depth: 20.250" 514 mm	
Shipping Information:	Weight: Net 140 lbs. 64 kilos	Ship Wt: 164 lbs. 75 kilos	(Freight USA): NMFC Class 85	Ship Cubes: 8.9 cubic ft. 0.26 cubic meters
Electrical: Wiring:	208V/60Hz/1 ph 39 amps/ 8.112 kw or		230V/50Hz/1 ph 34 amps/ 7.82 kw	
	L1, L2, G Includes ground		L1, N, G Includes ground and neutral	

Options: (Both Models)	Companion Ventilation System Heavy-duty stainless steel table with casters	Complete spare parts supply kit 8 Ft. electrical cord
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