



Autobroil™

Model FR15BG & FR69BG

Front Return Gas Countertop Broilers

Item No: _____

AIA FILE NO. / SPEC NO.

CONSULTANT/ CONTRACTOR APPROVAL



Model FR15BG

The **FR15BG** is designed for high hamburger production. Hamburgers cook directly on the heavy-duty conveyor rods for even cooking and the highly desirable grilling bar marks.

The **FR69BG** can accommodate different menu items that require different cook times. Different weight hamburgers or chicken filets cook directly on two individually controlled conveyors.

The **FR15BG** has one 15" belt and is designed for single menu items. The **FR69BG** has two belts, one 6" and one 9", and is designed to cook different size hamburgers or other meat filet items.

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

1-800-627-8368

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

High production gas broilers for hamburgers of different sizes and other compatible food items such as chicken and meat filets. Direct on-conveyor broiler produces appealing bar marks and enhances flavor.

FEATURES

- Front return cooking arrangement – Fully automatic
- Compact and versatile size - Fits on countertop
- Electronic ignition – Simply use the on/off switch
- Digital microprocessor control for energy load monitoring.
- Energy-saving pilot shut-off system.
- Individual plug-in motors for speed control of each broiler belt
- Convenient and functional patty/bun assembly area with ThermoGlo™ technology

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

Hamburger Peak Production:

Frozen 2 oz. patties 440/hr.
4 oz. patties 240/hr.
Fresh 2 oz. patties 550/hr.
4 oz. patties 300/hr.

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

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

Marshall Air Systems, Inc.

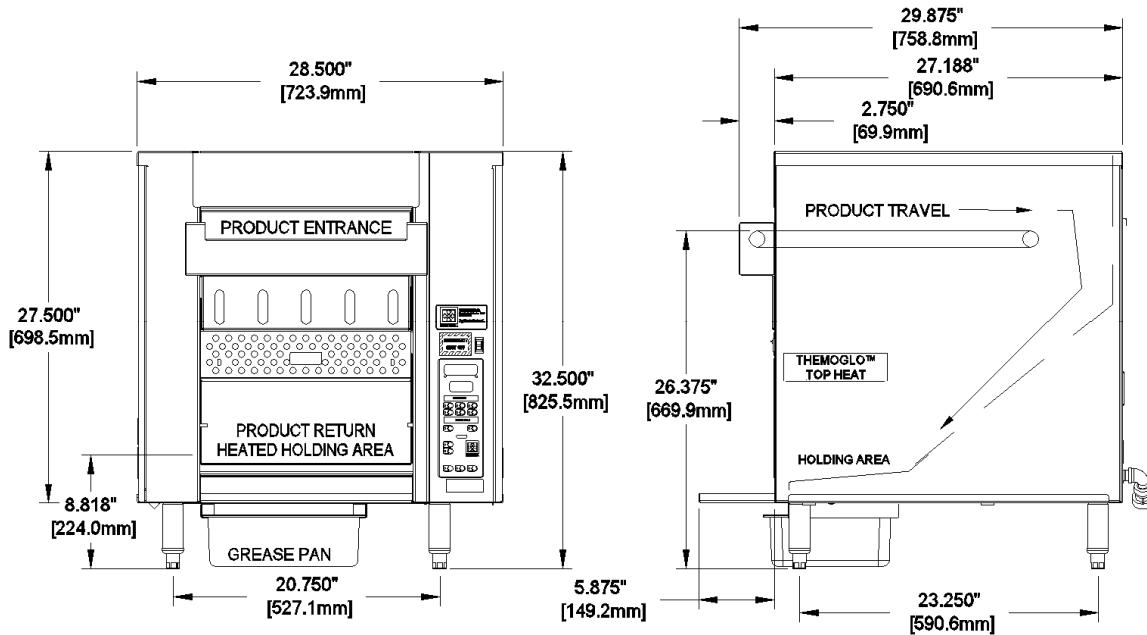
419 Peachtree Drive South • Charlotte, North Carolina 28217 USA • Phone: (704) 525-6230 Fax: (704) 525-6229 • www.marshallair.com



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Overall Dimensions FR15BG & FR69BG

Dimensions:	Height: 32.5" 826 mm	Width: 28.5" 724 mm	Depth: 29.875" 759 mm	
Shipping Information:	Weight: Net 270 lbs. 123 kilos	Ship Wt: 315 lbs. 143 kilos	NMFC (Freight USA): Class 85	Ship Cubes: 35.3 cubic ft. 1.0 cubic meters
Electrical Wiring:	120V/60HZ/1ph Plug-in, Standard wall receptacle, 120V	7 amps/ 0.84 kw	or	240V/50HZ/1 ph 240V without plug (L1, N, G) 4 amps/ 0.96 kw
Gas Supply:	Liquid propane 61,000 BTUH		or	Natural gas 61,000 BTUH
Options:	Companion Ventilation System Heavy duty stainless steel stand with casters Complete spare parts supply kit 36" or 72" flexible gas line with quick disconnect and restraining device			

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