



# Autobroil™

## Model FR15BG & FR69BG

### Front Return Gas Countertop Broilers

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

AIA FILE NO. / SPEC NO.

CONSULTANT / CONTRACTOR APPROVAL



Model FR69BG

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

- 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)
- Heater holding area with digital control

#### 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.

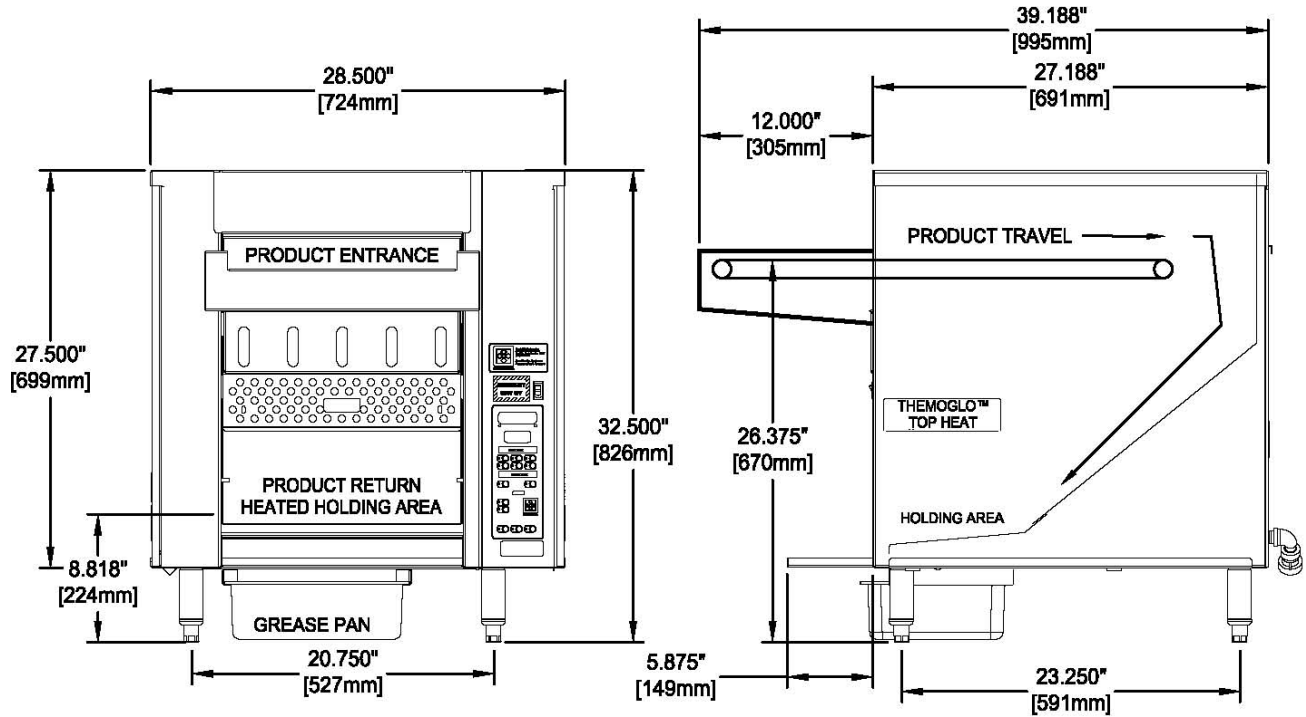
419 Peachtree Drive South • Charlotte, North Carolina 28217 USA • Phone: (704) 525-6230 Fax: (704) 525-6229 • www.marshallair.com



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### Overall Dimensions FR15BG & FR69BG

Dimensions:	Height: 32.5" 826 mm	Width: 28.5" 724 mm	Depth: 39.188" 995 mm
Shipping Information:	Weight: Net 270 lbs. 123 kilos	Ship Wt: 315 lbs. 143 kilos	NMFC (Freight USA): Class 85
Electrical: Wiring:	120V/60HZ/1ph 7 amps/ 0.84 kw Plug-in, Standard wall receptacle, 120V	or	240V/50HZ/1 ph 4 amps/ 0.96 kw 240V without plug (L1, N, G)
Gas Supply:	Liquid propane 67,000 BTUH	or	Natural gas 67,000 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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