



Autobroil™

Models FR24BG, FR1212BG, and FR777BG

Front Return Conveyor Gas Broilers for Gourmet Burgers

Item No: _____
AIA FILE NO. / SPEC NO.
CONSULTANT/ CONTRACTOR APPROVAL



Model FR1212BG

Marshall **Models FR24BG, FR1212BG, and FR777BG** Gas Broilers are designed for high volume hamburger or meat filet production. The hybrid burner technology easily broils a variety of gourmet meat items, such as ½-lb. burgers, chicken filets, steaks and seafood, sealing in juices for better taste.

The **Model FR24BG** has a single 24" belt for broiling, while the **Model FR1212BG** has dual 12" broiling belts, which allow for different cooking speeds and menu flexibility. The **Model FR777BG** has three 7" broiling belts which allow for three different cook speeds. In all three models, food is loaded at the front of the broiler and automatically delivered to the front heated holding section.

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

1-800-627-8368

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

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

Marshall's large capacity, high production hamburger and specialty meat broilers. Hybrid burner technology and direct conveyor broiling for speed, flavor enhancement and bar marks.

FEATURES

- An integrated touchscreen control features 12 programmable menu item cook times per belt
- Controls feature broiler self-diagnostics
- Adjustable, digital display temperature controls
- Optional on-board food probe
- Front return Cooking arrangement- Fully automatic
- Individual plug-in motors and speed controls for each belt
- Heated holding area with digital control
- Modulating gas system monitors cooking chamber temperature for consistent cooking
- Energy saving pilot shut-off system with automatic electronic ignition

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 gas burners

VOLUME

Hamburger Peak Production:

Frozen	2 oz. patties	725/hr.
	4 oz. patties	450/hr.
Fresh	2 oz. patties	950/hr.
	4 oz. patties	575/hr.
	8 oz. patties	310/hr.

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

Marshall Air Systems, Inc.

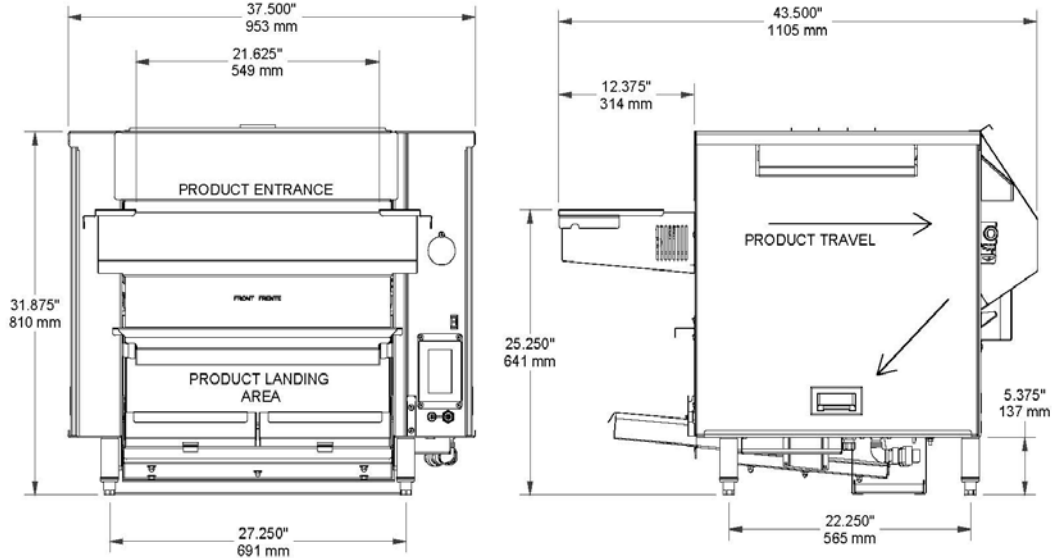
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Overall Dimensions Models FR24BG, FR1212BG, and FR777BG

Dimensions:	Height: 31.875" 810mm	Width: 37.500" 953mm	Depth: 43.500" 1105mm	
Shipping Information:	Weight: Net 455 lbs. 207 kilos	Ship Wt: 495 lbs. 225 kilos	Freight (USA) NMFC Class 85	Ship. Cubes: 58.2 cubic ft. 1.65 cubic meters
Electrical:	120V/60Hz/1 ph 6 amps/ 0.72 kw 220V/50Hz/1 ph 2 amps/ 0.5 kw			
Gas Supply:	140,000 BTUH – LP or Nat. ¾" NPT Supply			
Options:	Autocat™ - Catalytic Converter Complete spare parts supply kit International voltages Heavy duty stainless steel stand with casters 48" gas line with quick disconnect and restraining device Food probe (standard on some configurations) Companion Ventilation System			

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