



Autobroil™

Model FR1515BT, FR15B & FR69B

Front Return Mitee Mite™ Countertop Broilers

Item No: _____

AIA FILE NO./ SPEC NO.

CONSULTANT/ CONTRACTOR APPROVAL



Model FR1515BT

Marshall's Mitee Mites™ are workhorses designed for smaller locations that produce a high volume of broiled products. With touch screen controls, they work well in situations with limited space yet requiring maximum flexibility. Ideal for snack bars, deli's, sandwich shops, sports arena restaurants, airports and resorts.

The Mitee Mites™ require minimal care and are designed for easy installation and serviceability. The **Model FR1515BT** is a broiler with a built-in radiant toaster, while **Models FR15B** and **FR69B** are broilers only. Easily accessed conveyor belts and removable drip pan make maintenance and clean up a snap. Model FR69B has a 6" wide and a 9" wide belt.

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*

The Mitee Mite™ is a high production hamburger or meat filet broiler designed specifically for small or high demand locations such as deli's, snack bars, kiosks and convenience stores.

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
- Convenient patty/bun assembly area with Thermoglo™ technology
- Less removable parts allow fast and easy clean up
- Built-in radiant bun toaster (FR1515BT only)

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.

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

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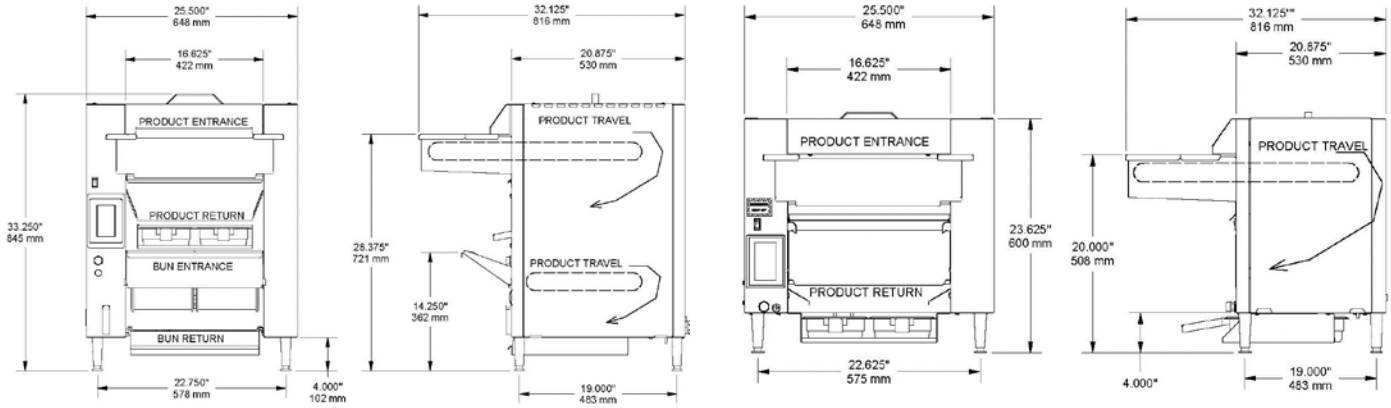
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Overall Dimensions

Model FR1515BT (with toaster)

Dimensions:	Height:	Width:	Depth:
	33.250"	25.500"	32.125"
	845 mm	648 mm	816 mm

Shipping Information:	Weight:	Ship Wt:	(Freight USA)	Ship Cubes:
	Net 165 lbs.	337 lbs.	NMFC	9.5 cubic ft.
	75 kilos	153 kilos	Class 85	0.33 cubic meters

Electrical:	208 V/60Hz/1 ph 48 amps/10 kw	or	230V/50Hz/3 ph 34 amps/12.1 kw
	L1, L2, G		L1, L2, L3, N, G
	Includes Ground		Includes ground and neutral

Other electrical configurations available. Consult factory.

Model FR15B & FR69B (without toaster)

Dimensions:	Height:	Width:	Depth:
	23.625"	25.500"	32.125"
	600 mm	648 mm	816 mm

Shipping Information:	Weight:	Ship Wt:	(Freight USA):	Ship Cubes:
	Net 140 lbs.	270 lbs.	NMFC	8.9 cubic ft.
	64 kilos	123 kilos	Class 85	0.26 cubic meters

Electrical:	208 V/50Hz/3 ph 22 amps/7.4 kw	or	230/460V/50Hz/3 ph 14 amps/9.1 kw
	L1, L2, G		L1, L2, L3, N, G
	Includes ground		Includes ground and neutral

Other electrical configurations available. Consult factory.

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

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