



# Autobroil™

Model 4-12GT

## Straight Through Conveyor Gas Broiler

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

AIA FILE NO. / SPEC NO.

CONSULTANT / CONTRACTOR APPROVAL



Model 4-12GT

The Marshall **Model 4-12GT** is designed for high-volume hamburger or meat filet production, toasting, or cheesemelting. The 1000° metal infrared heat source broils the meat quickly, giving the advantage of speed, plus sealing in juices for better taste.

The **Model 4-12GT** has two 12" broiling belts and two 12" radiant toasting/cheesemelting belts, which allow for different cook speeds and menu flexibility. The food is loaded at the front of the broiler or toaster and is automatically delivered to holding trays at the rear.

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*

**Marshall's large capacity, high production hamburger and meat filet broilers. High temperature infrared heat and direct on-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
- Individual plug-in motors and speed controls for each belt
- Modulating gas system monitors cooking chamber temperature for consistent cooking
- Energy saving pilot shut-off system with automatic electronic ignition
- Infrared heat top and bottom
- Exterior wipes clean with damp cloth
- Insulated side panels

### CONSTRUCTION

- Heavy gauge stainless steel solid weld construction
- 3/16" Diameter, heavy-duty stainless steel conveyor rods
- Stainless steel internal gas lines
- 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 750/hr  
4 oz Patties 450/hr  
Fresh 2 oz. Patties 950/hr  
4 oz. Patties 575/hr

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

---

### Marshall Air Systems, Inc.

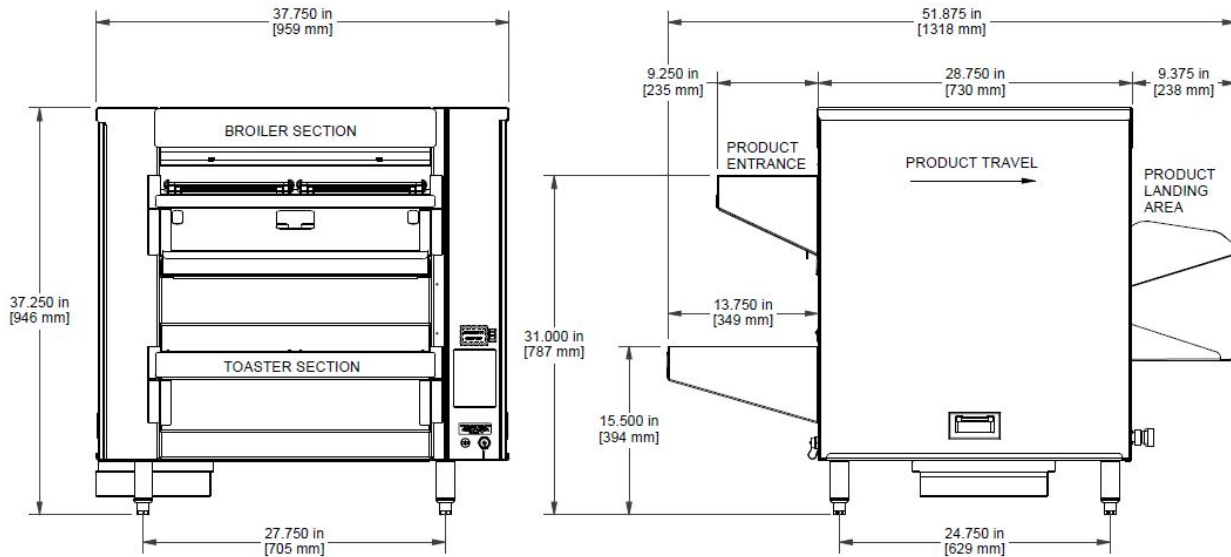
419 Peachtree Drive South • Charlotte, North Carolina 28217 USA • Phone: (704) 525-6230 Fax: (704) 525-6229 • www.marshallair.com



# Autobroil™

Model 4-12GT

Straight Through Conveyor Gas Broiler



*(Colors, surface texture and metal finishing temperature.)*

### Overall Dimensions Model 4-12GT

|                       |  |                                |   |  |
|-----------------------|--|--------------------------------|---|--|
| Dimensions:           | Height:<br>37.25"<br>946 mm  | Width:<br>37.750"<br>959 mm    | Depth:<br>51.875"<br>1318 mm                                  |  |
| Shipping Information: | Weight:<br>Net 550 lbs.<br>250 kg  | Ship Wt:<br>625 lbs.<br>284 kg | Freight (USA)<br>NMFC<br>Class 85                             | Ship Cubes:<br>5 cubic ft.<br>2.2 cubic meters |
| Electrical Wiring:    | 208V/60Hz/1 ph<br>45 Amps / 9.36 kw<br>L1, L2, G   |                                | Other voltage configurations available<br>--Contact Factory-- |  |
| Gas Supply:           | 101,000 BTUH – LP or Nat.<br>3/4" NPT Supply   |                                |   |  |
| Options:              | Autocat™ - Catalytic Converter<br>Companion Ventilation System<br>Heavy duty stainless steel stand with casters<br>Complete spare parts kit<br>48" Flexible gas line with quick disconnect and restraining device<br>International voltage available<br>Food probe |                                |   |  |

### Marshall Air Systems, Inc.

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

Printed in U.S.A. © Marshall Air Systems, Inc. 2012 All rights reserved.

Marshall's commitment to quality and product improvement may change specifications from time to time.

Rev08162012