



Autobroil Omni™

Model F12(G)

Straight Through Conveyor Broiler

Item No: _____

AIA FILE NO./ SPEC NO.

CONSULTANT/ CONTRACTOR APPROVAL



Model F12(G)

The **Model F12 (G)** is designed to broil fish and chicken in just 2 to 6 minutes. Conveyor automation with infrared heat radiating top and bottom makes the difference in cooking ease and time. High heat sears in natural juices and flavors. Model F12 is electric. Model F12G is gas.

The **Model F12 (G)** is compact and fits on any counter top under existing ventilation systems for maximum versatility. This unit can also be placed on a standard under counter freezer or refrigerator.

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 countertop compact Autobroil Omni™ models are designed for high production broiling of meat and fish filets. Reusable Bon Chef pans or disposable foil pans save time and enhance menu flexibility.

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 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 or gas burners

VOLUME

F12 94 portions per hour

F12G 94 portions per hour

(Based on 4.5 x 7.0" cooking pan and 4 minute cook time.)

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

Marshall Air Systems, Inc.

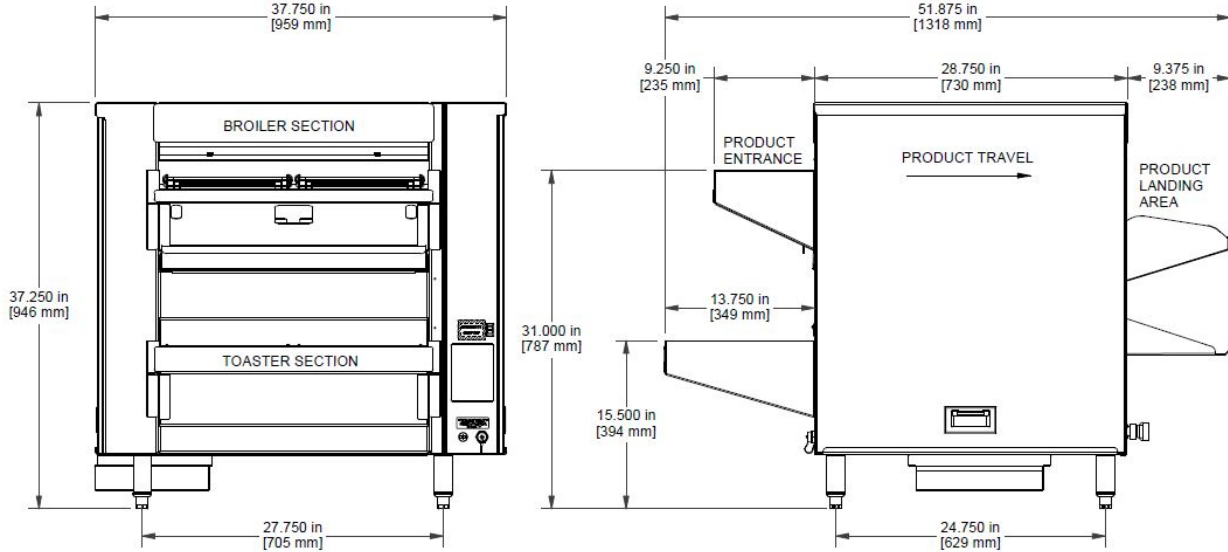
419 Peachtree Drive South • Charlotte, North Carolina 28217 USA • Phone: (704) 525-6230 Fax: (704) 525-6229 • www.marshallair.com



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Overall Dimensions Model F12(G)

Dimensions:	Height: 27.75" (705mm)	Width: 46.875" (1191mm)	Depth: 19.750" (502mm)								
Shipping Information:	Weight: 197 lbs (102 kilos)	Ship Wt: 225 lbs (116 kilos)	NMFC Freight (USA) Class 85 Ship Cubes: 14 cubic ft (0.49 cubic meters)								
Electrical Wiring:	<table border="0"> <tr> <td>F12</td> <td>208V/60Hz/1 ph 32 amps/ 6.7 kw L1, N, G includes ground and neutral</td> <td>or</td> <td>240V/50Hz/1 ph 30 amps/ 7.2 kw L1, N, G includes ground and neutral</td> </tr> <tr> <td>F12G</td> <td>120V/60Hz/1 ph 5 amps/ 0.6 kw</td> <td></td> <td></td> </tr> </table>			F12	208V/60Hz/1 ph 32 amps/ 6.7 kw L1, N, G includes ground and neutral	or	240V/50Hz/1 ph 30 amps/ 7.2 kw L1, N, G includes ground and neutral	F12G	120V/60Hz/1 ph 5 amps/ 0.6 kw		
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F12G	120V/60Hz/1 ph 5 amps/ 0.6 kw										
Gas Supply:	<table border="0"> <tr> <td>F12G</td> <td>Liquid Propane 50,000 BTUH</td> <td>or</td> <td>Natural Gas 50,000 BTUH, 3/4" NPT Supply required</td> </tr> </table>			F12G	Liquid Propane 50,000 BTUH	or	Natural Gas 50,000 BTUH, 3/4" NPT Supply required				
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Options:	Dual 6" conveyors Various loading and discharge arrangements Food probe Stand										

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