Item No:_____

AIA FILE NO./ SPEC NO.
CONSULTANT/ CONTRACTOR APPROVAL

Autobroil™

Model FR15BG & FR69BG

Front Return Gas Countertop Broilers

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.



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

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*

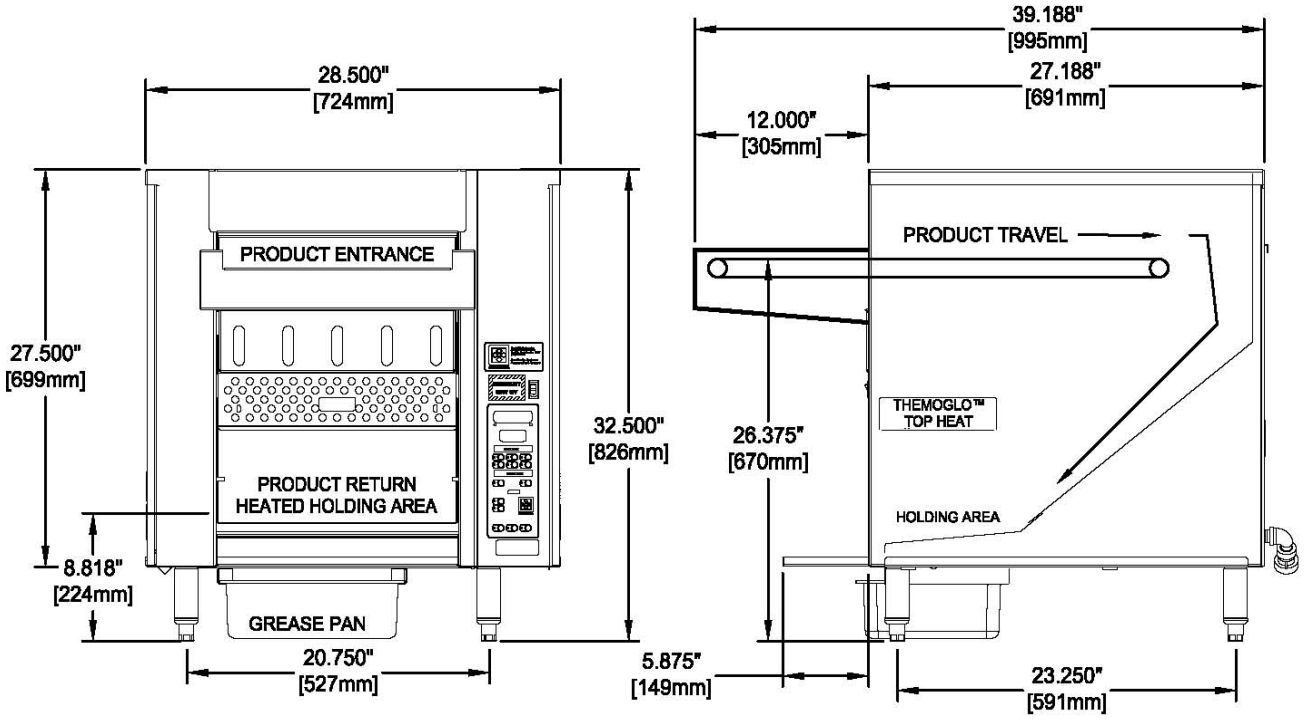
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Overall Dimensions
FR15BG & FR69BG

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	Ship Cubes: 35.3 cubic ft. 1.0 cubic meters
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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