



Equipment for the Foodservice Industry
value + quality + service

Salamander

RCTSM-36



RCTSM-36

Features

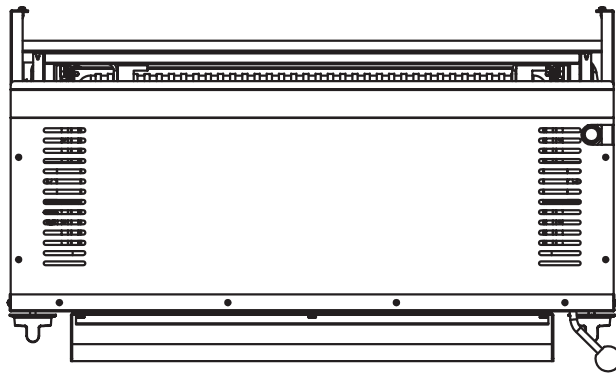
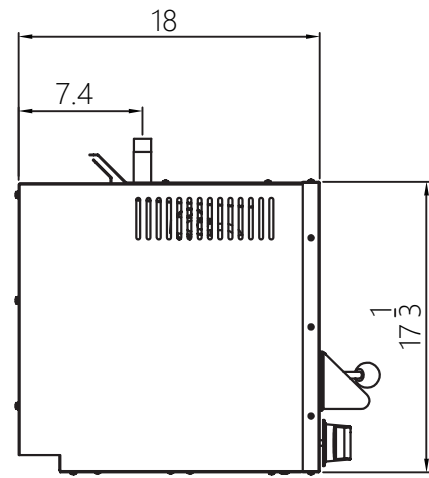
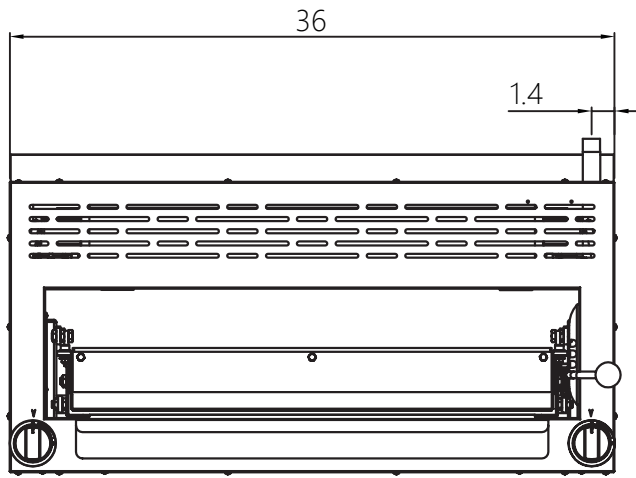
- Durable stainless steel structure, corrosion-resistant and easy to clean
- Simple structure, easy to manipulate and maintain
- high efficient ceramic infrared burner, for quick and even heating, standby pilots
- Independent manual controls to save energy
- Mounting kits available to save kitchen space.
- One year limited warranty parts and labour

*Specifications subject to change without notice



WARRANTY
INFORMATION
One year parts
and labour.



RCTSM-36**Specifications**

Model	Burners	Ignition	Gas type	Intake-tube pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Nozzle No.	Net weight (LBS) rock
RCTSM-36-N	2	Manual	NG	5	21,500	43,000	#47	143
RCTSM-36-P			LP	10	21,500	43,000	#54	