TECHNICAL SPECIFICATION SHEET

Medal Equipment 36" Infrared Gas Salamander Broiler, Natural Gas, 32,000 BTU

(Model: MXSAL36N)



★★★★★ (4.7/5)

Buy Now

WARRANTY

One Year Parts and Labor Warranty

SPECIAL FEATURES

- **Focused Infrared Heat**
  The infrared burner delivers 32,000 BTU directly to the food surface for quick browning and melting.
- **Adjustable Rack Height**
  One rack with three positions lets the chef set the distance between food and the burner for different menu items.
- **Fuel Flexibility**
  Natural gas operation with field conversion to LPG allows the broiler to match the kitchen's available gas supply.
- **Compact Countertop Fit**
  At 36 inches wide and 22.375 inches high, the broiler occupies minimal counter space in a commercial kitchen.
- **Easy Drip Collection**
  The tray with wheels slides in and out, simplifying cleanup of drips and crumbs during food handling.
- **Certified and Warranted**
  cETLus and ETL Sanitation listings support compliance, and it includes a 1-year warranty by the manufacturer.

PRODUCT OVERVIEW

The Medal Equipment 36" Infrared Salamander Broiler is a countertop gas unit built for commercial kitchens that need focused overhead heat for finishing, melting, and browning. Its infrared burner system delivers 32,000 BTU across a 36-inch width, making it suitable for restaurant lines, hotel kitchens, and catering operations where space is limited but output matters.

This salamander broiler measures 36 inches wide, 23 inches deep, and 22.375 inches high, so it fits on a countertop without requiring a full range battery. The single rack offers three rack positions, allowing the chef to adjust the distance between food and the infrared burner for different tasks. A tray with wheels slides in and out for collecting drips and crumbs during service.

The unit runs on natural gas and is field convertible to LPG, giving operators flexibility if the kitchen fuel supply changes. The silver finish is paired with cETLus and ETL Sanitation listings, which support compliance with electrical and sanitation requirements in food handling areas. It ships as one each.

It includes a 1-year warranty by the manufacturer. The combination of infrared heat, compact countertop footprint, and gas configurability makes this broiler a practical choice for commercial kitchen finishing stations.

CERTIFICATIONS

cETLus Listed

ETL Sanitation Listed

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Power Type	Gas	**Total BTU**	32,000 BTU
Type	Infrared Salamander Broiler	**Installation Type**	Countertop
Manufacturer	Medal Equipment	**Country of Origin**	China
Color	Silver	**Selling Unit**	1/Each
Gas Type	Natural Gas (Field Convertible to LPG)	**Burner Type**	Infrared
Product Width	36	**Product Depth**	23
Product Height	22.375	**Number of Racks**	1 Rack
Tray Type	Tray With Wheels, Slides In/Out	**Heating System**	Infrared burner
Rack Positions	3 Positions	**Number of Drip Trays**	1