

BROILERS AT A GLANCE	SELF-STANDING CHAR-BROILER	COUNTER TOP BROILERS	CONVEYOR BROILERS	OVER-FIRED PULLOUT BROILERS	RANGE MOUNTED BROILERS	SALAMANDER BROILERS
Also Known As	Steakhouse Broiler	Charbroiler	N/A	Upright Broiler, Banquet Broiler	Range Match	Elevated Broiler
Defining Characteristics	Large, multi-zone cast-iron cook grates with individual controls	Large, multi-zone cast-iron cook grates with individual controls	Stainless-steel conveyor moves product through the cooking compartment	Floor-mounted cabinet with drawer-mounted, roll-out cooking grates	Multi-zone cooking grate top-mounted on restaurant or heavy-duty ranges	Wall mounted box with pullout grate, typically mounted above a range.
Size	24-72 in. wide	15-72 in. wide	1-4 belts	Typically 36 in.	18-51 in. wide	24-48 in. wide
Burner Type/ Energy Options	Under-fired/Gas, Electric, Wood, Charcoal	Under-fired/Gas, Gas & Infrared, Electric	Over- & Under-fired/Gas, Electric	Over-fired/Infrared, Gas, Electric	Under-fired/Gas, Infrared, Electric	Over-fired/Infrared, Gas, Electric
Advantages	High volume, multi-product capability. Wood & charcoal models available.	High volume, multi-product capability. Can be mounted on refrigerated base.	Very consistent cooking results. Low labor & skill levels required. Can toast buns.	Fast cook times. Two can be stacked. Less radiated heat.	Can be mounted on oven base. Provides clean looking cooking battery lineup	Fast cook times. Compact unit. Doesn't require additional hood or counter space.
Disadvantages	Requires experienced grill person. High heat, ventilation & flame-up issues	Requires experienced grill person. High heat, ventilation & flame-up issues	Difficult to clean. Requires use with consistent size & height product.	Limited capacity. Only one size. Can't see cooking progress without pulling rack out.	Fewer sizes available. Oven use can conflict with heavy broiler use.	Limited capacity. Limited choice of sizes. Head-high operating height.