



# Autobroil™

Model FR69BS

## Front Return Mitee Mite™ Countertop Broilers

Item No: \_\_\_\_\_

AIA FILE NO. / SPEC NO.

CONSULTANT/ CONTRACTOR APPROVAL



Marshall's Mitee Mites™ are workhorses designed for mid-size locations that produce a high volume of broiled products. With its six-button control for different menu programs, it works well in situations with various menu items. Ideal for snack bars, delis, sandwich shops, sports arena restaurants, airports, resorts and mid-size QSR's.

Mitee Mites™ require minimal care and are designed for easy serviceability and installation. The FR69BS is a broiler only. See Marshall's Autotoast™ line for high-speed contact companion toasters. Easily accessed conveyor belts and removable drip pan make maintenance and clean up a snap.

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 & CE Listed  
FOR COMMERCIAL USE ONLY**

*\*Ask about Marshall's ThermoGlo™ Food Warmers, companion High Speed Toasters, and Ventilation Systems*

Mitee Mites™ are high production hamburger or meat filet broilers designed specifically for small or high demand locations such as delis, snack bars, kiosks, convenience stores and mid-size QSR's.

### FEATURES

- Compact - Requires only 5 square feet of countertop space
- Fully automatic - One-person operation
- Front return cooking arrangement (Optional straight through arrangement available)
- Microprocessor controller for maintaining temperature at peak loads and saving energy during off-peak hours
- Plug-in motors and solid-state speed controls
- Six-button control allows setup of three different cooking times per belt
- Integrated food probe available

### CONSTRUCTION

- Heavy gauge stainless steel 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

### VOLUME

#### Hamburger Peak Production:

Frozen	2 oz. patties	350/hr.
	4 oz. patties	200/hr.
Fresh	2 oz. patties	400/hr.
	4 oz. patties	250/hr.

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

---

### Marshall Air Systems, Inc.

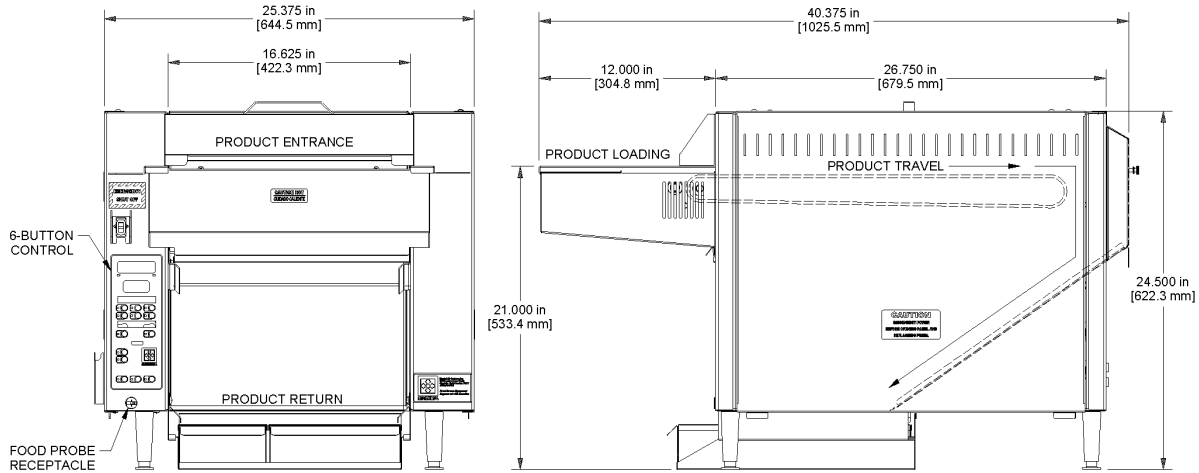
419 Peachtree Drive South • Charlotte, North Carolina 28217 USA • Phone: (704) 525-6230 Fax: (704) 525-6229 • www.marshallair.com



# Autobroil™

## Model FR69BS

### Front Return Mitee Mite™ Countertop Broiler



### Overall Dimensions Model FR69BS

---

**Model FR69BS (Without toaster)**

Dimensions:	Height: 24.500" 622.3 mm	Width: 25.375" 644.5 mm	Depth: 40.375" 1025.5 mm	
Shipping Information:	Weight: Net 299 lbs. 137 kilos	Ship Wt: 405 lbs. 184 kilos	(Freight USA): NMFC Class 85	Ship Cubes: 34 cubic ft. 0.96 cubic meters
Electrical: Wiring:	208V/60Hz/1 ph 39 amps/ 8.112 kw L1, L2, G Includes ground		or	380V/50Hz/3 ph 17 amps/ 8.9 kw L1, L2, L3, N, G Includes ground and neutral
Options:	Autotoast™ Companion ventilation system Heavy duty stainless steel table with casters Spare parts kit Eight-foot electrical cord Food probe			

---

**Marshall Air Systems, Inc.**

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