

Item # _____



RCM Cheesemelter Broiler



STANDARD FEATURES:

- ◆ All stainless steel front and sides.
- ◆ Fully adjustable infra-red burners provide powerful radiant heat.
- ◆ Standing pilot for instant ignition.
- ◆ Heavy duty chrome rack. 2 positions available.
- ◆ Full width removable crumb pan for easy cleaning.
- ◆ Wall mount brackets included for easy wall mounting.

RCM-36 Shown

OPTIONS:

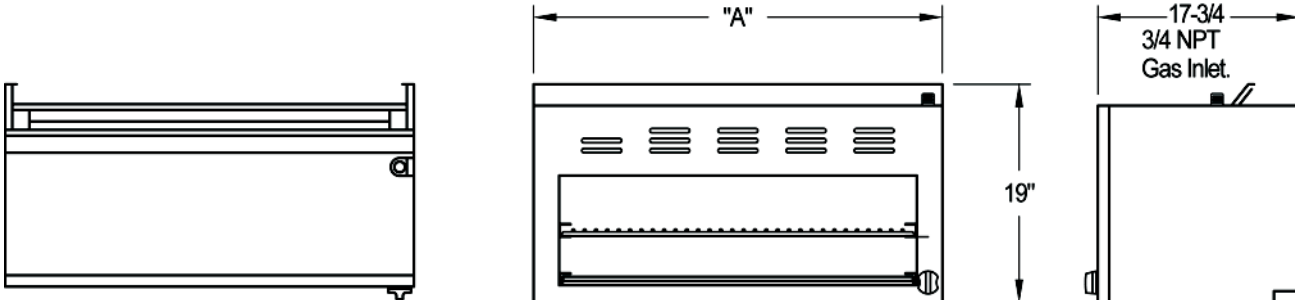
- ◆ Range mounting kits to mount onto high shelf of any size range
Note: Width of the unit cannot exceed the width of range to which it is to be attached.

Royal Cheese-Melter Broilers offer versatility, high performance, and heavy duty features designed to last. They are the perfect design for the preparation of melted cheese dishes for Mexican and Italian specialties.

Highly efficient infra-red burner and adjustable gas valve with continuous pilots for instant ignition capability. Stainless steel front and sides are easy to clean and durable. Chrome plated racks and a full width drip pan for easy cleanup.



Specifications RCM Cheesemelters



MODEL NO.	WIDTH (A)	DEPTH	NUMBER * OF BURNERS	TOTAL BTU	SHIP WEIGHT
RCM-24	24"	17-3/4"	1 ¹	20,000	105 Lbs.
RCM-36	36"	17-3/4"	1 ²	35,000	165 Lbs.
RCM-48	48"	17-3/4"	2 ¹	40,000	210 Lbs.
RCM-60	60"	17-3/4"	2 ^{1&2}	55,000	275 Lbs.
RCM-72	72"	17-3/4"	2 ²	70,000	335 Lbs.
* Note:					
1. Infra-red burner rated @ 20,000 BTU/hr. each.					
2. Infra-red burner rated @ 35,000 BTU/hr. each.					

Gas Connection: 3/4" NPT on the right hand rear at the top of the appliance
The pressure regulator (supplied) is to be connected here by the installer.

Gas pressure: 5" W.C. - Natural Gas
10" W.C. - Propane

Combustible Clearances:
4 inches sides
4 inches rear

Non-combustible Clearances:
0 inches sides
0 inches rear

Specify type of gas and altitude,
if over 2,000 feet, when ordering.

Due to continuing product development to ensure best possible performance, these specifications are subject to change without prior notification

3245 CORRIDOR DR. MIRA LOMA, CA. 91752 951.360.1600 FAX 951.360.7500 (12/09)