

ICM-36

36" Cheesemelter

The Inferno infrared cheesemelter is constructed with stainless steel and a 35,000 BTU/hr infrared burner for rapid finishing. Units can be mounted over Inferno gas ranges or wall-mounted for easy access. This unit has continuous pilot lights for instant ignition and a multi-position slide-out rack.

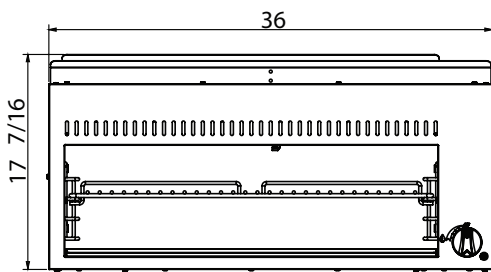


Features

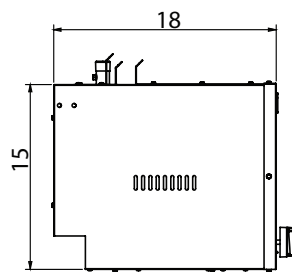
- Stainless steel insulated construction
- Mounts over Inferno gas range or wall-mounted
- 35,000 BTU/hr infrared burner
- Slide-out multi-position rack
- Continuous pilot light for instant ignition
- Units available in natural gas or liquid propane
- 1 year parts and labour warranty

ICM-36

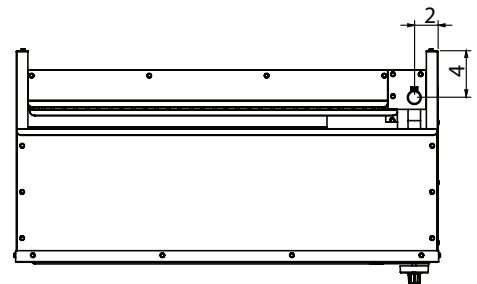
36" Cheesemelter



FRONT



LEFT



TOP

Model	External Dimensions (inches)			Crated Dimensions (inches)			Net Weight	Gross Weight	Gas Source	Burner Count	Single Burner	Total Output (BTU)
	W	D	H	W	D	H						
ICM-36	36	18	17 7/16	40 9/10	24 2/5	23 3/5	92.57	138.85	LPG	1	35000	35000
									NAT	1	35000	35000

Specifications are subject to change without notice.