

G-Series Infra-Red Cheesemelter

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Models

- GIRCM36
- GIRCM48
- GIRCM60
- GIRCM36C



Model GIRCM36



Model GIRCM36C

Standard Features

Range-Mount Models (GIRCM36, GIRCM48, GIRCM60):

- Stainless steel front, top, sides, backsplash, & protective bottom heat shield
- Two individually controlled 15,000 BTU (4.39 kW) atmospheric type infra-red burners
- Large, heavy-duty die-cast knobs
- Unique burner design directs heat downward
- Chrome-plated rack and 4-position rack guides. Rack and rack guides are removable for easier cleaning.
- Gas regulator

Counter-Mount Model (GIRCM36C):

- Stainless steel front, top, and sides, w/ 4" (102mm) legs.
- Two individually controlled 15,000 BTU (4.39 kW) atmospheric type infra-red burners
- Large, heavy-duty die-cast knobs
- Unique burner design directs heat downward
- Chrome-plated rack and 4-position rack guides. Rack and rack guides are removable for easier cleaning.
- Gas regulator

Options & Accessories

- Interconnecting piping for range mount for models GIRCM36,48, & 60
- Stainless steel wall bracket kit with heat shield for wall mounting, model GIRCM36C

Model Descriptions

- **GIRCM36C** = 34" (864 mm) counter model with 4" (102mm) legs or can be wall mounted with optional wall mount kit
- **GIRCM36** = Cheesemelter with mounting backsplash overall width 35-1/2" (900mm) mounts on model G36 series ranges
- **GIRCM48** = Cheesemelter center on mounting backsplash overall width 47-1/4" (1200mm) mounts on model G48 series ranges
- **GIRCM60** = Cheesemelter on mounting backsplash with 24" (610mm) supporting shelf overall width 59 (1500mm) mounts on model G60 series ranges

Specifications

All models have two atmospheric type, 15,000 BTU (4.39 kW) gas infra-red burners.

Burners are individually controlled with high/low valve settings.

Fast preheat and uniform production are provided by the high efficiency infra-red burners.

Unique atmospheric burner design directs heat downward to the heavy chrome-plated rack.

Sturdy chrome-plated rack guides support the rack, which is adjustable to four positions.

Rack and rack guides are easily removed for cleaning.

Range mounted cheesemelters are securely supported by heavy-duty steel brackets.



G-Series Infra-Red Cheesemelter

