# U.S. Range

# U-Series Infra-Red Cheesemelter

Project
Item
Quantity
CSI Section 11400
Approved
Date

### Models

- UIRCM36
- UIRCM48
- UIRCM60
- UIRCM36C



Model UIRCM36



Model UIRCM36C

### Standard Features

- Counter-mount cheesemelters: stainless steel front, top, and sides, w/ 4" (102mm) legs.
- Range-mount cheesemelters 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 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
- Stainless steel wall bracket kit with heat shield for wall mounting, model UIRCM36C

## Model Descriptions

UIRCM36C = 34" (864 mm) counter model with 4" (102mm) legs or can be wall mounted with optional wall mount kit

UIRCM36 = Cheesemelter with mounting backsplash overall width 35-1/2" (900mm) mounts on model U36 series ranges

UIRCM48 = Cheesemelter center on mounting backsplash overall width 47-1/4" (1200mm) mounts on model U48 series ranges

UIRCM60 = Cheesemelter on mounting backsplash with 24" (610mm) supporting shelf overall width 57 (1500mm) mounts on model U60 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.



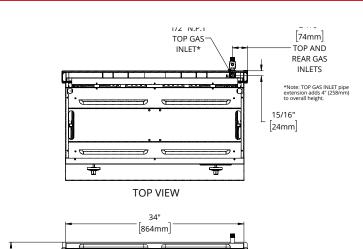








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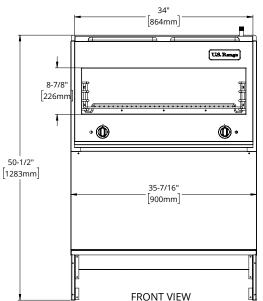


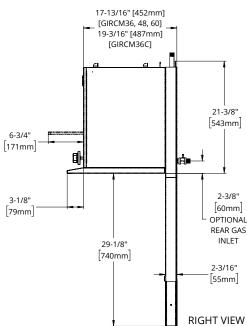
Gas input ratings shown for installations up to 2000 ft., (610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

Note: Installation clearance reductions are applicable only where local codes permit.

Please specify gas type when ordering.





Mandal	D	Width	Use With U Series Model	Shipping Information		Entry Clearances	
Model	Description			Cu Ft	lbs/Kg	Crated	Uncrated
UIRCM36C	Counter/Wall Mount	34" (864mm)	N/A	21	170/77	31" (787mm)	21" (533mm)
UIRCM36	Range Mount	35-1/2" (900mm)	U36	38.2	200/91	31" (787mm)	21" (533mm)
UIRCM48	Center Mounted Cheesemelter W/ Extended Flue On Both Sides	47-1/4" (1200mm)	U48	60.6	230/105	31" (787mm)	21" (533mm)
*UIRCM60 Cheesemelter With 24" (610 mm) Flue Riser And Shelf		59-1/16" (1500mm)	U60	60.6	260/118	31" (787mm)	21" (533mm)

<sup>\*</sup> Note: for range models, cheesemelters are standard on right but available on the left as an option. For raised griddle/broiler models, cheesemelters are only available on left side of the range.

Model	Combustible Clearances				Manifold Operating Pressure		Input: Natural and Propane	
Counter	For use in non-combustible locations only				Natural	Propane	Per Burner	Total
Range Mount	Sides	6"(152mm)	Back	6"(152mm)	6"WC (15mbar)	10"WC (25mbar)	15,000 BTU/H (4.39 kW)	30,000 BTU/H (8.79kW)

Garland/US Range reserves the right to make changes to the design or specifications without prior notice.



