

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

CCM-36 36" Cheese Melter / Salamander Broiler

FEATURES

- Gas infrared burner for better and even heat distribution
- Extra large infrared burner to cover large cooking area
- Instant heating up, no need to pre-heat
- Standby pilot for easy start
- Three rack positions
- Chrome coating wiring grid
- Zinc alloy knob with chrome coating
- Oil collector at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel in the front and sides
- Manual control
- 3/4" NPT rear gas connection



- ETL US & Canada
- ETL Sanitation
- Conforms to NSF Standards



USR Brands Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

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TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	36"L x 30"D x 23"H
Packaging Dimensions	43"L x 25"D x 44"H
Unit Weight	139 lb.
Shipping Weight	196 lb.

COOKING

Number of Oven Rack	1
Total BTU	30,000
Control Type	Manual
Gas Inlet Size	3/4"
Gas Type	Natural Gas

CONSTRUCTION

Exterior Material	Stainless Steel
Frame Structure	Welded
Installation Type	Range Mounted

TECHNICAL DRAWING

MODEL: CCM-36

MFR MODEL:

