



Equipment for the Foodservice Industry

value + quality + service

Cheese Melter

RCTCM-36



RCTCM-36

Features

Features:

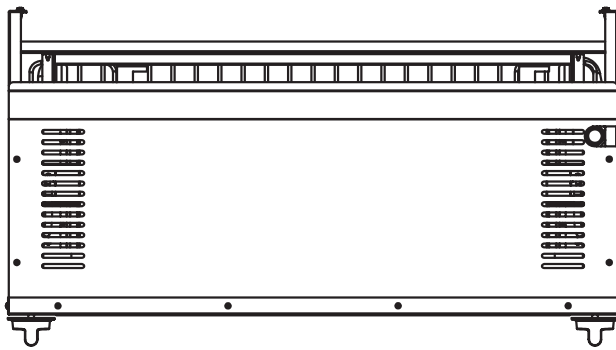
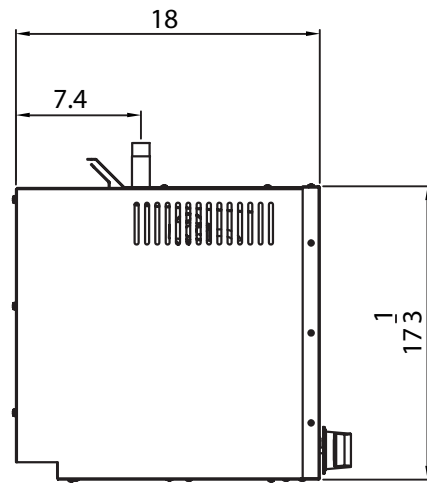
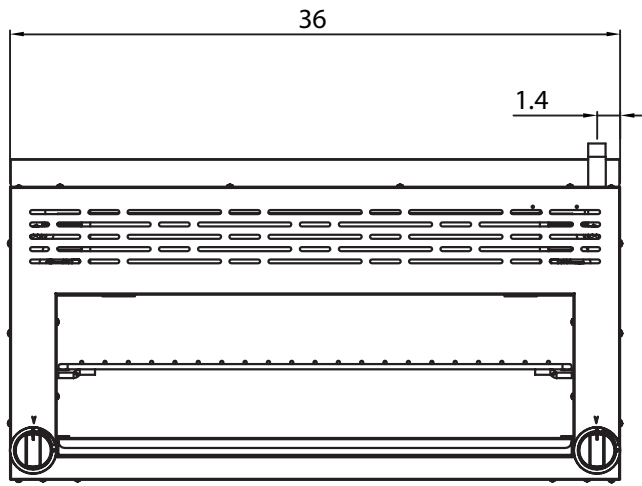
- Durable stainless steel structure that is corrosion resistant and easy to clean
- Simple and reasonable structure, easy to manipulate and maintain
- High efficient ceramic infrared burner, for quick and even heating
- Standby pilots
- Independent manual controls to save energy

- Mounting kits available to save kitchen space
- Two infrared burners
- Natural or LP Gas
- Removable grease pan

Warranty:

- One year limited warranty parts and labour
- Specifications subject to change without notice



RCTCM-36**Specifications**

Model	Burners	Ignition	Gas type	Intake-tube pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Nozzle No.	Net weight (LBS) rock
RCTCM-36-N	2	Manual	NG	5	21,500	43,000	#47	95
RCTCM-36-P			LP	10	21,500	43,000	#54	