

**G****CHEESEMELTER BROILER**

JOB NAME: \_\_\_\_\_

ITEM NO.: \_\_\_\_\_

NO. REQUIRED: \_\_\_\_\_

**MODELS**

- R-RCM-24** - 24" (610mm) wide cheesemelter
- R-RCM-36** - 36" (914mm) wide cheesemelter
- R-RCM-48** - 48" (1219mm) wide cheesemelter
- R-RCM-60** - 60" (1524mm) wide cheesemelter

**DESCRIPTION**

The Market Forge Cheesemelter Broilers offer versatility, high performance, and heavy duty features designed to last. They are the perfect design for the preparation of melted cheese dishes for Mexican and Italian specialties.

Highly efficient infra-red burner and adjustable gas valve with continuous pilots for instant ignition capability. Stainless steel front and sides are easy to clean and durable. Chrome plated racks and a full width drip pan for easy cleanup.

The Market Forge Cheesemelter Broiler offers as standard, features that are first in the industry and innovations, such as:

- All stainless steel front and sides
- Fully adjustable infra-red burners provide powerful radiant heat
- Standing pilot for instant ignition
- Heavy duty chrome rack. 2 positions available
- Full width removable crumb pan for easy cleaning
- Wall mount brackets included for easy wall mounting

**SHIPPING WEIGHT**

- **R-RCM-24** - 105 lbs (48 kg)
- **R-RCM-36** - 165 lbs (75 kg)
- **R-RCM-48** - 210 lbs (95 kg)
- **R-RCM-60** - 275 lbs (125 kg)

*R-RCM-24 Shown***OPTIONS & ACCESSORIES**

(at additional charge)

- Range mounting kit (to mount onto high shelf of any size range) *Width of the unit cannot exceed the width of the range to which it is to be attached.*

**FOOD SERVICE EQUIPMENT**  
 Cheesemelter Broiler

**MARKET FORGE**  
 INDUSTRIES INC.


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## CHEESEMELTER BROILER

### DETAILS & DIMENSIONS

#### GAS CONNECTION

3/4" NPT on the right hand rear of the appliance. The pressure regulator (*supplied*) is to be connected here by the installer.

#### Gas Pressure

- Natural Gas - 5" W.C.
- Propane - 10" W.C.

#### INSTALLATION CLEARANCE

When installing against combustible surfaces (side walls) is 4" (102mm) and (rear walls) is 4" (102mm) clearance is required. When installing against non-combustible surfaces (rear or side walls) 0" clearance is required.

Specify type of gas and altitude, if over 2,000 feet, when ordering.

DIMENSIONS ARE IN INCHES [MM]

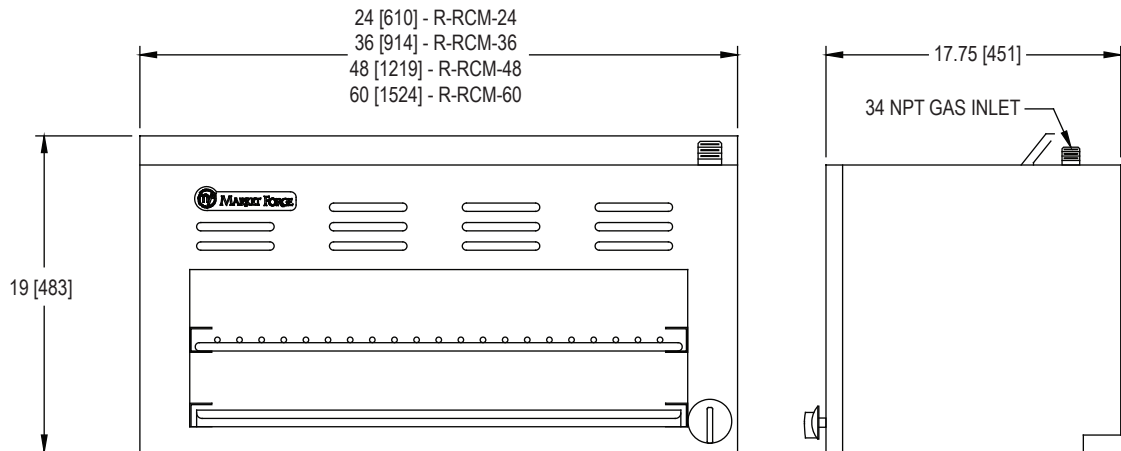
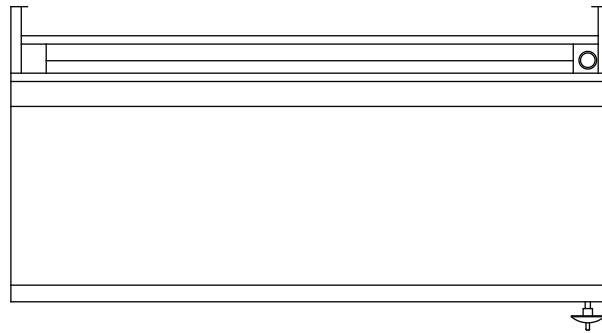
MODEL	WIDTH	NO. OF BURNERS*	TOTAL BTU
R-RCM-24	24" (610mm)	1 <sup>1</sup>	20,000
R-RCM-36	36" (914mm)	1 <sup>2</sup>	35,000
R-RCM-48	48" (1219mm)	2 <sup>1</sup>	40,000
R-RCM-60	60" (1524mm)	2 <sup>1&amp;2</sup>	55,000

#### \*Notes:

1 Infra-red burner rated at 20,000 BTU/hr each.

2 Infra-red burner rated at 35,000 BTU/hr each.

FOOD SERVICE EQUIPMENT  
Cheesemelter Broiler



It is our policy to build equipment which is design certified by C.S.A. and N.S.F. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed and consequently not all models bear the appropriate agency labels at all times.

The manufacturer reserves the right to modify materials and specifications without notice.

