



GIRCM Series Infra-Red Cheesemelter

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

GIRCM Series Infra-Red Cheesemelter

Models:

- GIRCM36 GIRCM48 GIRCM60 GIRCM36C

Infra-Red Cheesemelters



Model GIRCM36

Standard Features:

- Counter-mount Cheesemelters – stainless steel front, top, and two sides – c/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
- 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

Optional Features:

- Interconnecting piping for range mount

- 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 57 (1500mm) mounts on model G60 series ranges

Specification:

All models have two (2) atmospheric type, 15,000 BTU (4.39 kW) gas infra-red burners. Burners are individually controlled with high and 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 (4) positions. Rack and rack guides are easily removed for cleaning. Range mounted cheesemelters are securely supported by heavy duty steel brackets.



| Model | Description | Width | Use With G Series Model | Shipping Information | | Entry Clearances | |
|----------|---|-------------------|-------------------------|----------------------|---------|------------------|-------------|
| | | | | Cu Ft | Lbs/Kg | Crated | Uncrated |
| GIRCM36C | Counter/Wall Mount | 34" (864mm) | N/A | 21 | 170/77 | 31" (787mm) | 21" (533mm) |
| GIRCM36 | Range Mount | 35-1/2" (900mm) | G36 | 38.2 | 200/91 | 31" (787mm) | 21" (533mm) |
| GIRCM48 | Center Mounted Cheesemelter W/Extended Flue On Both Sides | 47-1/4" (1200mm) | G48 | 60.6 | 230/105 | 31" (787mm) | 21" (533mm) |
| *GIRCM60 | Cheesemelter With 24" (610 mm) Flue Riser And Shelf | 59-1/16" (1500mm) | G60 | 60.6 | 260/118 | 31" (787mm) | 21" (533mm) |

* 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.

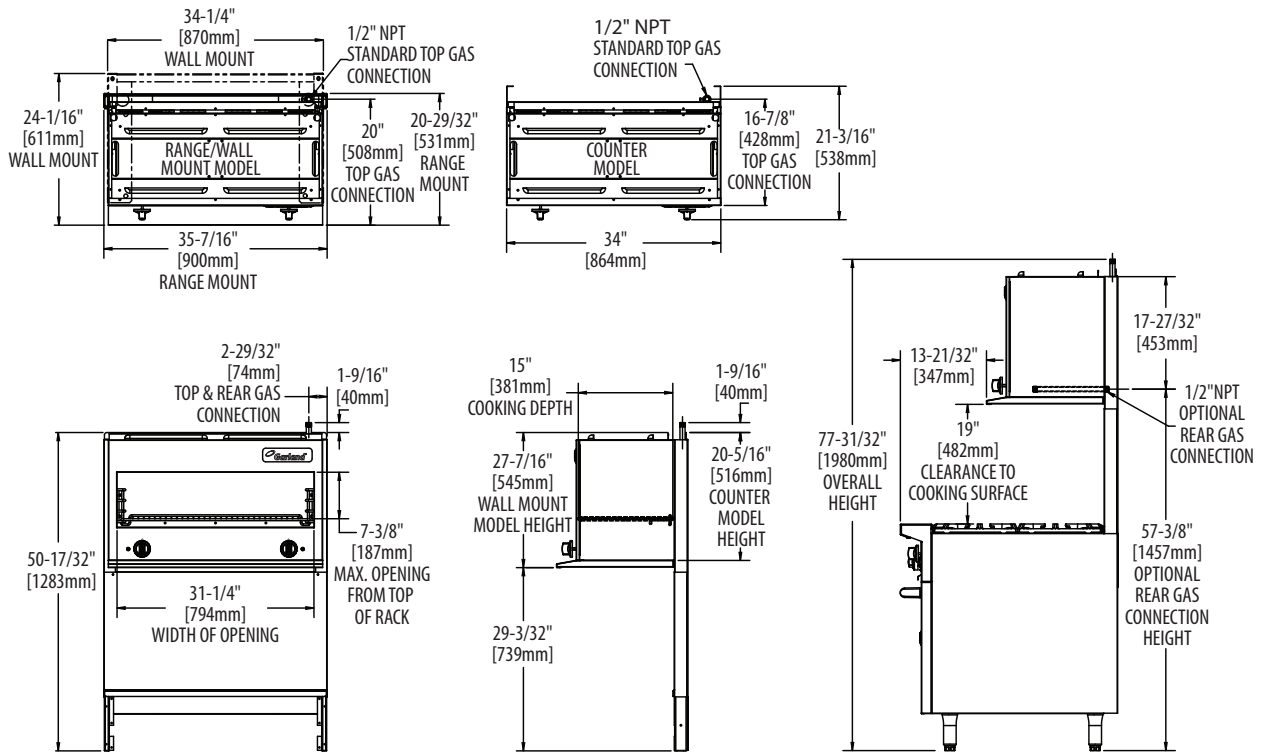
| Model | Combustible Clearances | | | Manifold Operating Pressure | | Input: Natural and Propane | |
|-------------|---|-----------|------|-----------------------------|----------------|----------------------------|-----------------------|
| Counter | For use in non-combustible locations only | | |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

NOTE: Installation clearance reductions are applicable only where local codes permit

Gas input ratings shown here are for installations up to 2,000 ft. (610m) above seal level. Specify altitudes over 2,000 ft.

Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland / U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications

Please specify gas type when ordering.



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