

G**CHEESEMELTER BROILER**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

- MODELS:**
- R-RCM-24 - 24" Wide (610mm)
 - R-RCM-36 - 36" Wide (914mm)
 - R-RCM-48 - 48" Wide (1219mm)
 - R-RCM-60 - 60" Wide (1524mm)

SIZE: 19" High x 17-3/4" Front-to-Back
(483mm High x 451mm Front-to-Back)

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.

*R-RCM-24 Shown***OPTIONS AT EXTRA COST:**

- Range mounting kit (to mount onto high shelf of any size range)*

* Note: Width of the unit cannot exceed the width of the range to which it is to be attached.

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

SPEC SHEET: S-6135
08/12

FOOD SERVICE EQUIPMENT
Cheesemelter Broiler



MARKET FORGE
INDUSTRIES INC.



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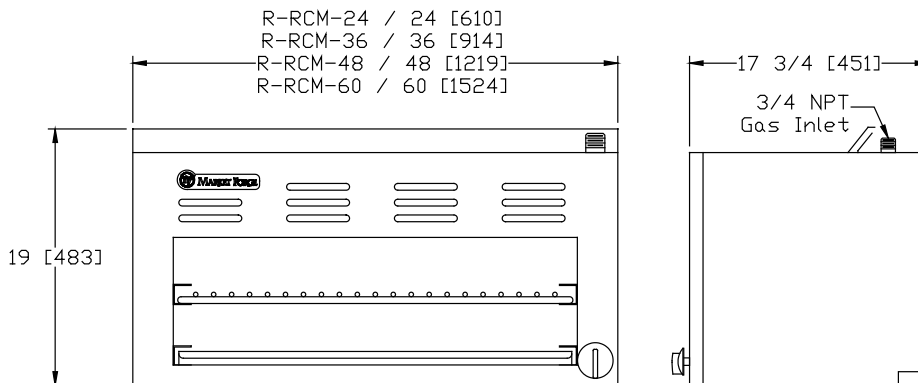
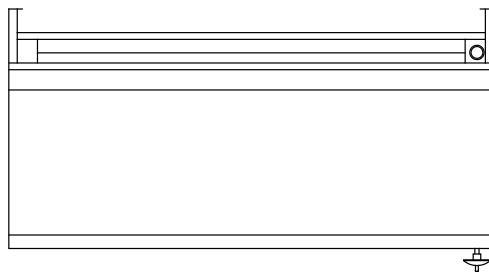
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A City Discount

SPECIFICATIONS

MODEL	WIDTH	NO. OF BURNERS*	TOTAL BTU	SHIP WEIGHT
R-RCM-24	24" (610mm)	1 ¹	20,000	105 lbs.
R-RCM-36	36" (914mm)	1 ²	35,000	165 lbs.
R-RCM-48	48" (1219mm)	2 ¹	40,000	210 lbs.
R-RCM-60	60" (1524mm)	2 ^{1&2}	55,000	275 lbs.

*Notes: ¹ Infra-red burner rated at 20,000 BTU/hr each.
² Infra-red burner rated at 35,000 BTU/hr each.



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-combustable surfaces (*rear or side walls*) 0" clearance is required.

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

CSA & CSA Certified. NSF Standards.



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