

ICM SERIES GAS INFRARED CHEESEMELTER



MODEL ICM36



CSA design certified. NSF listed.

BASIC MODELS:

- ICM36 36" wide
- ICM48 48" wide
- ICM60 60" wide
- ICM72 72" wide

STANDARD FEATURES:

- Stainless steel front, sides and top.
- Aluminized steel interior and exterior bottom.
- Infrared burners pre-heat in 60 seconds.
- Three position rack guides and one chrome plated wire shelf.
- Center shelf support (ICM60 and ICM72 models only)
- Manual controls
- Standing pilot ignition system.
- 3/4" rear gas connection and gas pressure regulator
- One year limited parts and labor warranty

OPTIONS:

- Stainless steel interior and exterior bottom.
- Stainless steel drip pan.
- 4" chrome legs with adjustable feet
- Wall mounting bracket

SPECIFICATIONS:

Gas infrared cheesemelter, Vulcan-Hart Model No. _____
 Stainless steel front, sides and top. Aluminized steel
 Interior and exterior bottom. Infrared burner pre-heats
 in 60 seconds. Three position rack guides and one
 chrome plated wire shelf. Manual controls. 3/4" gas
 connection with pressure regulator.

Exterior dimensions _____ "w x 17 1/2" d x 21 1/4" h.

**SPECIFY TYPE OF GAS AND FINISH WHEN ORDERING.
 SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.**

ICM SERIES GAS INFRARED CHEESEMELTER

IMPORTANT:

1. A gas pressure regulator supplied with the unit must be installed;
Natural Gas 5.0" (127 mm) W.C.
Propane Gas 10.0" (254 mm) W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
3. These units are manufactured in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

NOTE: In The Commonwealth of Massachusetts

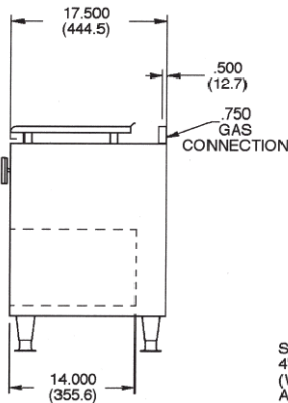
All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

This appliance is manufactured for commercial installation only and is not intended for home use.

NOTE: This appliance must be installed with a 6" clearance at both sides adjacent to combustible construction.

INSTALLATION VARIATIONS:

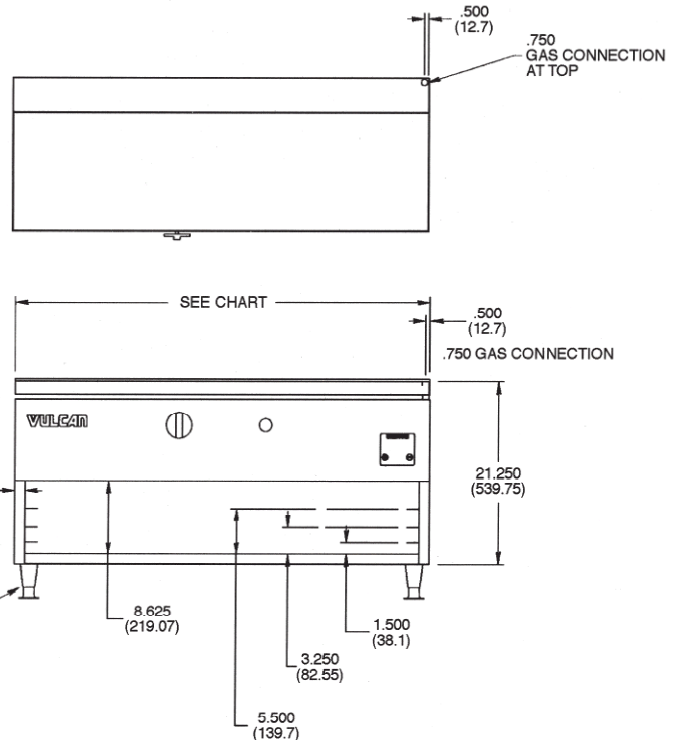
1. Cheesemelter may be installed on a non-combustible surface without legs.
2. Cheesemelter may be installed with 4" legs. Legs are optional and may be installed in the field.
3. Cheesemelter may be wall mounted on a combustible wall in accordance with National Fuel Gas Code ANSZ23.1 -1988. (Order with optional wall mounting kit).



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SHOWN WITH OPTIONAL
4" CHROME LEGS
(WALL MOUNTING BRACKET
ALSO AVAILABLE)



Model No.	Exterior Dimensions (w x d x h)	Interior Dimensions (w x d x h)	BTU/hr.	No. of Burners	No. of Racks	Approx. Ship Wt.(lbs./kg)
ICM36	36" X 17½" X 21¼"	33⅝" X 14" X 8⅝"	35,000	1	1	150/68
ICM48	48" X 17½" X 21¼"	45⅝" X 14" X 8⅝"	40,000	2	1	194/88
ICM60	60" X 17½" X 21¼"	57⅝" X 14" X 8⅝"	55,000	2	1	238/108
ICM72	72" X 17½" X 21¼"	69⅝" X 14" X 8⅝"	70,000	2	1	278/126

NOTE: In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.