

CSM-36 36" Cheese Melter / Salamander Broiler

FEATURES

- Gas infrared burner for better and even heat distribution
- Extra large infrared burner to cover large cooking area
- Instant heating up, no need to pre-heat
- Standby pilot for easy start
- Three rack positions
- Chrome coating wiring grid
- Zinc alloy knob with chrome coating
- Oil collector at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel in the front and sides
- Manual control
- 3/4" NPT rear gas connection



- ETL US & Canada
- ETL Sanitation
- Conforms to NSF Standards



USR Brands Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	36"L x 30"D x 23"H
Packaging Dimensions	43"L x 25"D x 44"H
Unit Weight	139 lb.
Shipping Weight	196 lb.

COOKING

Number of Oven Rack	1
Total BTU	30,000
Control Type	Manual
Gas Inlet Size	3/4"
Gas Type	Natural Gas

CONSTRUCTION

Exterior Material	Stainless Steel
Frame Structure	Welded
Installation Type	Range Mounted

TECHNICAL DRAWING

MODEL: CSM-36

MFR MODEL:

