



Item: _____

Quantity: _____

Project: _____

Royal Series

Models: ☐ RCM-24 ☐ RCM-36 ☐ RCM-48 ☐ RCM-60 ☐ RCM-72



RCM-36

Gas Type: ☐ Natural ☐ LP

Elevation (if above 2000 ft.): _____

☐ Range Mount ☐ Wall Mount

Range Width: _____"
(Range width necessary to determine bracket type. Width of Cheesemelter cannot exceed range width.)

Options and Accessories

☐ 3/4" gas connection from range to RCM

Standard Features

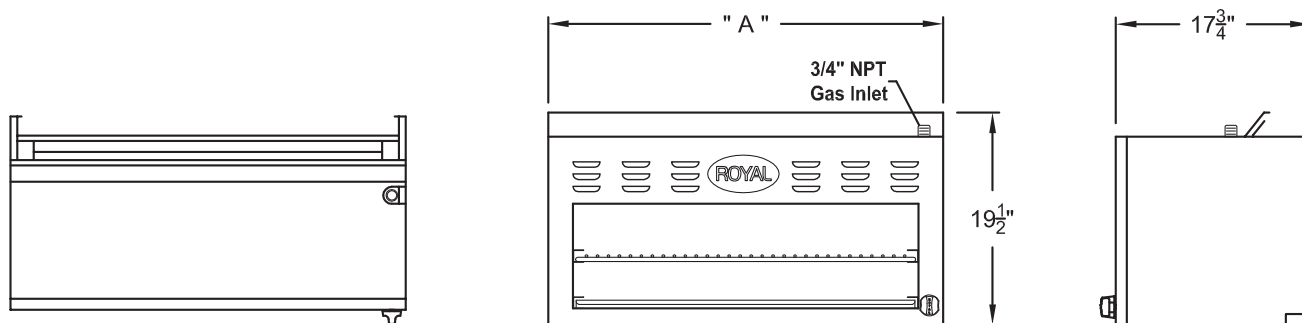
- Full width, removable stainless steel crumb pan for easy cleaning
- Stainless steel front and sides
- Individually adjustable infra-red burners provide powerful radiant heat
- Heavy duty chrome rack
- Standing pilots for instant safe ignition
- Stainless steel tubing for burners and pilots

Cheesemelter Broiler



2 YEAR LIMITED, PARTS AND LABOR WARRANTY

Cheesemelter Broiler



Model Number	Width (A)	Number of Burners	Total BTU	Ship Weight
RCM-24	24"	1 ¹	20,000	105 lbs.
RCM-36	36"	1 ²	35,000	165 lbs.
RCM-48	48"	2 ¹	40,000	210 lbs.
RCM-60	60"	2 ^{1/2}	55,000	275 lbs.
RCM-72	72"	2 ²	70,000	335 lbs.

Notes:

1. Infra-red burners rated at 20,000 BTU/hr each.
2. Infra-red burners rated at 35,000 BTU/hr each.

Gas Connection:

3/4" NPT on the right hand rear at the top of the appliance.

The pressure regulator (supplied) is to be connected by the installer.

Gas Pressure:

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

Clearances:

	Combustible	Non-Combustible
Rear	4"	0"
Sides	4"	0"

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

Due to continuing product development to ensure best possible performance, these specifications are subject to change without prior notification.