



CAFE SERIES CHEESEMELTERS

Wall & Range Mount Cheesemelters



BR-CM36-WM shown



BR-CM36-RM shown on BR-36G-36

Project _____

Item No. _____

Quantity _____

- ☐ **BR-CM36-RM** - 36" Range Mount Cheesemelter with high riser and mounting hardware
- ☐ **BR-CM24-WM** - 24" Wall Mounted Cheesemelter
- ☐ **BR-CM36-WM** - 36" Wall Mounted Cheesemelter
- ☐ **BR-CM48-WM** - 48" Wall Mounted Cheesemelter
- ☐ **BR-CM60-WM** - 60" Wall Mounted Cheesemelter
- ☐ **BR-CM72-WM** - 72" Wall Mounted Cheesemelter

STANDARD FEATURES

- Stainless steel front, sides, top and bottom
- High power infrared burners
- Stainless steel top
- 2" thick insulated bottom shelf
- 14 gauge all welded construction
- Stainless steel gas tubing throughout
- One stainless steel pilot tip per burner
- Heavy gauge wall mount bracket
- 3/4" gas regulator (shipped loose, MUST be installed for proper operation.)
- 2 year parts/1 year labor warranty

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- ☐ Stainless steel outer back panel for range mount unit
- ☐ Interconnect gas line (for single gas connection when mounting cheese melter on range)
- ☐ Stainless steel interior



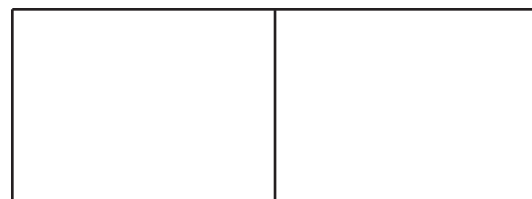
CAFE SERIES CHEESEMELTERS

BLODGETT OVEN COMPANY

www.blodgett.com • 44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183

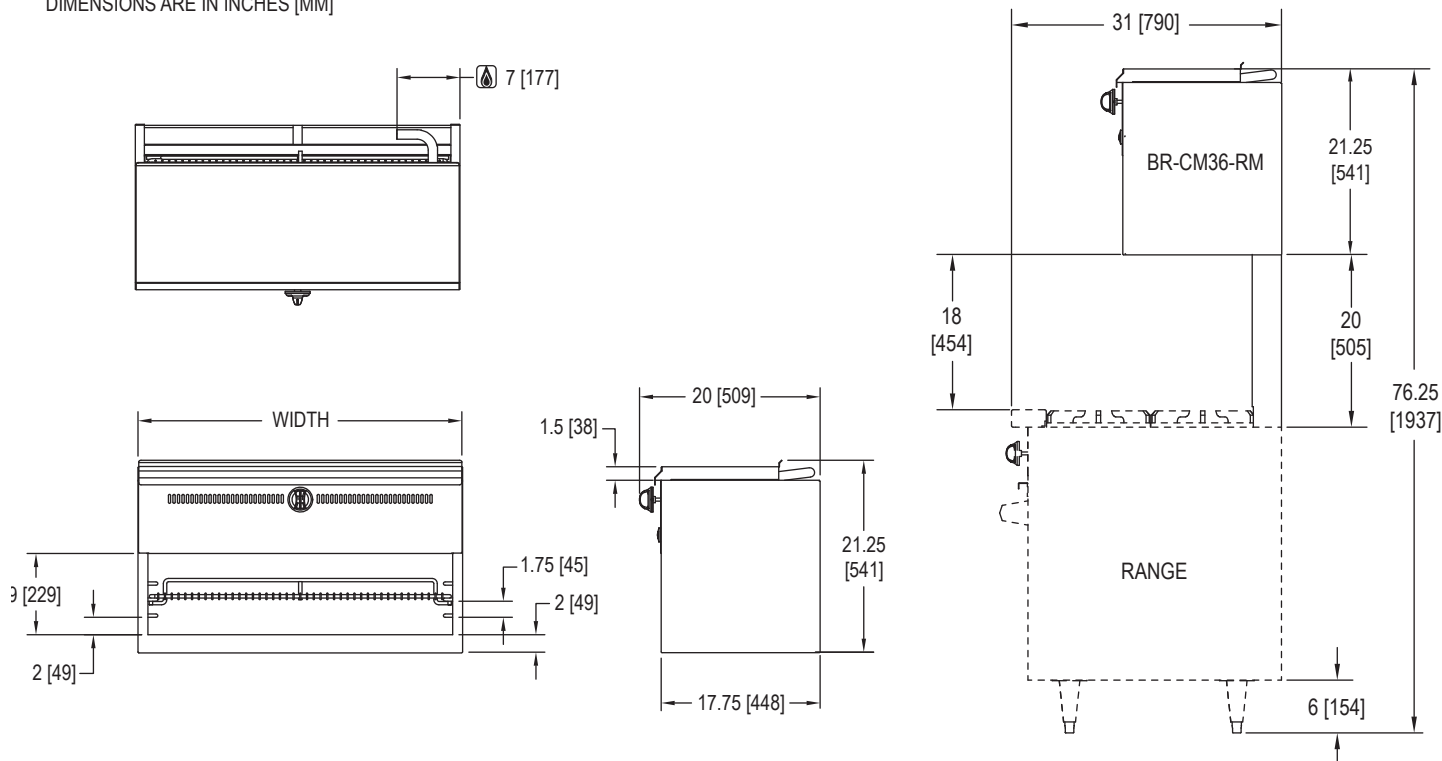


CAFE SERIES CHEESEMELTERS



APPROVAL/STAMP

DIMENSIONS ARE IN INCHES [MM]



SHORT FORM SPECIFICATIONS: Provide Blodgett Gas infrared broiler. To be model BR-CM36-_____. Unit to be either WM for wall mount or RM for range mount. To have high power infrared burner(s). Each burner to be furnished with one stainless steel pilot and gas tubing throughout. To be of 14 gauge all welded construction with stainless steel front, both sides and bottom. Each to be furnished with one stainless steel pilot and gas tubing throughout. Provide heavy gauge wall mount bracket for WM models. Unit to be provided with a 3/4" gas regulator. Two year parts/1 year labor warranty. Provide options and accessories as indicated.

MODEL	BTUs	WIDTH	DEPTH	HEIGHT	SHIPPING WEIGHT*
BR-CM36-RM	30,000	36"	17.5"	See Drawing	270/122
BR-CM24-WM	20,000	24"	17.5"	21.25"	105/48
BR-CM36-WM	30,000	36"	17.5"	21.25"	160/73
BR-CM48-WM	40,000	48"	17.5"	21.25"	210/95
BR-CM60-WM	50,000	60"	17.5"	21.25"	260/118
BR-CM72-WM	60,000	72"	17.5"	21.25"	320/145

GAS SUPPLY & CONNECTION

- One 3/4" rear gas connection
- Required operating pressure
 - Natural Gas - 5" W.C. minimum
 - Propane Gas - 10" W.C. minimum
 - 14" W.C. maximum
- Must be connected w/gas regulator supplied

Note: Specify type of gas when ordering.

* Shipping weights are in lbs [kg]

NOTE: The company reserves the right to make substitutions of components without prior notice

BLODGETT OVEN COMPANY

www.blodgett.com • 44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183