

Item



INFRARED CHEESE MELTER (RANGE MOUNT, WALL MOUNT AND COUNTERTOP)



P24-CM; P32-CM; P36-CM; P48-CM; P60-CM; P72-CM P32-CM-PT; P36-CM-PT; P48-CM-PT; P60-CM-PT; P72-CM-PT

Standard Features

- Standard (2) years limited parts and labor warranty (reference http://www.southbendnc.com/service.html for limited warranty details).
- Largest Cooking Area
- Total BTU's: 24" 20,000 BTU (NAT or LP)

32" - 40,000 BTU (NAT or LP)

36" - 40,000 BTU (NAT or LP) 48" - 60,000 BTU (NAT or LP)

60" - 60,000 BTU (NAT or LP) 72" - 80,000 BTU (NAT or LP)

- Dual valve control for left and right operation
- 90 second preheat time with no waiting between loads
- Interpiping of gas connection to sectional range base (not available for Pass Thru (PT) model)
- Stainless steel interior construction
- Bright anneal removable crumb tray
- 5 position rack guides
- Range mount on flue riser standard
- Chrome plated cooking rack
- Pass Thru (PT) cheese melter is countertop or shelf mount only (shelf not included)



Model P36-CM



Model P32-CM-PT with optional legs

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Constructed of 430 stainless steel #3 polish.

Assembly: Double wall enforced sides and back. Removable broiler rack, constructed of .375" diameter welded steel chrome plated rod. 5 broiling positions.

Controls: Independent dual valve controls to operate left and right burner field (except P24-CM). Heavy duty gas valves adjust gas flow with variable temperature adjustment between high and off. Broiler rack (5 position) can be raised or lowered for optimum broiling applications.

Mounting: Range mounted to a flue riser is standard. Also available as a wall mount or countertop unit with 4"legs.

Flue Riser: Heavy duty, reinforced flue riser and air insulated shield located on bottom of broiler to protect broiler from heat generated on range top.

Broiler: Infrared cheese melter that can mount on the flue riser of a sectional and/or restuarant range, mount on the wall or used with 4" legs as a countertop unit. Available in natural or propane.

P24-CM: Equiped with 2 -10,000 BTU infrared burners - total 20,000 BTU (NAT or LP) and single valve control. Cooking cavity is 19" wide and 13" deep, with five adjustable positions. 247 sq. in. cooking surface.

P32-CM: Equiped with 4 -10,000 BTU infrared burners - total 40,000 BTU (NAT or LP) and dual valve control for left and right operation. Cooking cavity is 27" wide and 13" deep, with five adjustable positions. 351 sq. in. cooking surface.

P36-CM: Equiped with 4 -10,000 BTU infrared burners - total 40,000 BTU (NAT or LP) and dual valve control for left and right operation. Cooking Cavity is 31" wide and 13" deep, with five adjustable positions. 403 sq. in. cooking surface.

P48-CM: Equiped with 6 -10,000 BTU infrared burners - total 60,000 BTU (NAT or LP) and dual valve control for left and right operation. Cooking cavity is 43" wide and 13" deep, with five adjustable positions. 559 sg. in. cooking surface.

P60-CM: Equiped with 6 -10,000 BTU infrared burners - total 60,000 BTU (NAT or LP) and dual valve control for left and right operation. Cooking Cavity is 55" wide and 13" deep, with five adjustable positions. 715 sq. in. cooking surface.

P72-CM: Equiped with 8 -10,000 BTU infrared burners - total 80,000 BTU (NAT or LP) and dual valve control for left and right operation. Cooking cavity is 67" wide and 13" deep, with five adjustable positions. 871 sq. in. cooking surface.



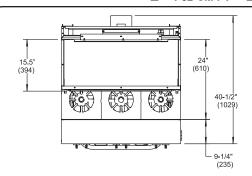




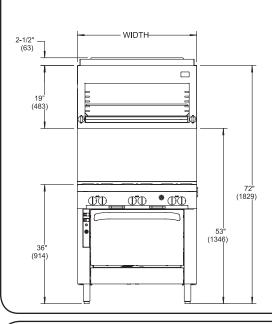


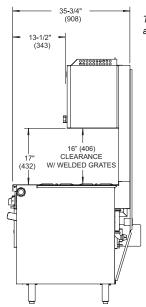
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Models: ☐ P24-CM ☐ P32-CM ☐ P36-CM ☐ P48-CM ☐ P60-CM ☐ P72-CM
☐ P32-CM-PT ☐ P36-CM-PT ☐ P48-CM-PT ☐ P60-CM-PT ☐ P72-CM-PT

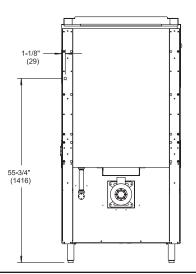


Model	WIDTH	Неіднт	Dертн	WEIGHT
P24-CM	24"	21.5"	15.5"	90 lbs
	(610)	(546)	(394)	(41 kg)
P32-CM/	32"	21.5"	15.5"	120 lbs
P32-CM-PT	(813)	(546)	(394)	(54 kg)
P36-CM/	36"	21.5"	15.5"	135 lbs
P36-CM-PT	(914)	(546)	(394)	(61 kg)
P48-CM/	48"	21.5"	15.5"	175 lbs
P48-CM-PT	(1219)	(546)	(394)	(79 kg)
P60-CM/	60"	21.5"	15.5"	220 lbs
P60-CM-PT	(1524)	(546)	(394)	(100 kg)
P72-CM/	72"	21.5"	15.5"	265 lbs
P72-CM-PT	(1829)	(546)	(394)	(120 kg)





The broiler and flue riser assembly is shown here mounted on a six-burner open top range with a convection oven base.



UTILITY INFORMATION

GAS: Required natural gas operating pressure is 4" W.C. Required propane gas operating pressure is 10" W.C. A pressure regulator with a 3/4" NPT Inlet/ Outlet is supplied with the unit. Diameter of piping or flex hose used to supply gas to unit, needs to be sized to achieve specified operating pressure. The rear gas inlet is 3/8" NPT pipe and has a centerline location of 2-3/4" from the bottom and 1-1/8" from the right side as you face the unit.

Model	Gas (BTU/HR)		
WODEL	NATURAL	PROPANE	
P24-CM	20,000	20,000	
P32-CM/ P32-CM-PT	40,000	40,000	
P36-CM/ P36-CM-PT	40,000	40,000	
P48-CM/ P48-CM-PT	60,000	60,000	
P60-CM/ P60-CM-PT	60,000	60,000	
P72-CM/ P72-CM-PT	80,000	80,000	

MISCELLANEOUS

- Minimum clearance from noncombustible construction is zero. Minimum clearance from combustible construction is 1" on sides and 0" on rear.
- Check local codes for fire and sanitary regulations.

NOTICE:

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

OPTIONS AND ACCESSORIES FOR STANDARD MODELS ONLY

- ☐ Range mount (specify riser size)
- ☐ Wall mount with bracket
- ☐ 4" stainless steel legs for countertop use

- ☐ Sloped enclosure
- Additional rack

OPTIONS AND ACCESSORIES FOR PASS THRU MODELS

☐ 4" stainless steel legs for countertop use

□ Additional rack



INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.

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