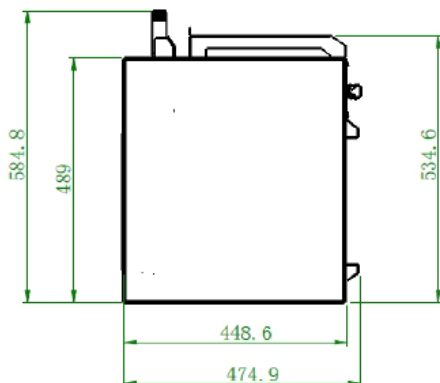
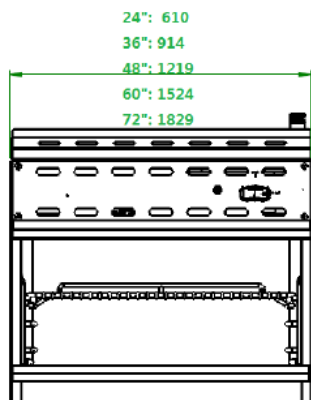




CHEESE-MELTERS

CCCM Series



Model CCCM-36



see website
for details

Standard Features & Benefits

CONSTRUCTION: Heavy gauge welded framing, stainless steel front, top, sides. Welded & polished corners. Spillage tray and wall mounting brackets included.

BURNER & CONTROLS: Instant on-off / high-low infra-red burners for fast heating. 24" & 36" models feature 1 burner while the 48" & 60" models feature 2 burners. $\frac{3}{4}$ " rear top gas connection.

MELTING CAVITY: Easy sliding heavy duty 12" deep nickel plated wire rack with 3 rack positions. Safety stop mechanisms prevent rack from falling out & food from falling off the back of rack. All rack widths are 3" narrower than the appliance. Minimum & maximum rack clearances are 4" & 8 $\frac{1}{4}$ ".

TESTING: Optimal pressure is 5" WC for natural gas, 10" WC for propane. ETL design & ETL Sanitation (ANSI-NSF4) certified.

Specification Chart

Model #	Packing Size Centimeters Inches w. x d. x h.	Total BTU Rating	Net Wgt. Lbs. / Kg.	Gross Wgt. Lbs. / Kg.
CCCM-24	77 x 64 x 77 30 x 25 x 30	20,000	101 / 46	145 / 66
CCCM-36	108 x 64 x 77 43 x 25 x 30	30,000	140 / 64	196 / 89
CCCM-48	138 x 64 x 77 54 x 25 x 30	40,000	185 / 84	251 / 114
CCCM-60	168 x 64 x 77 66 x 25 x 30	50,000	222 / 101	293 / 133



WARNING: This product can expose you to certain chemicals, which are known to the State of California to cause cancer or birth defects or other reproductive harm. For more information go to: www.P65Warnings.com



Comstock-Castle Stove Co. • 119 W. Washington St. • Quincy, IL. 62301
Tel.: 217-223-5070 • Fax.: 217-223-0007 • Web: www.castlestove.com

