



Equipment for the Foodservice Industry
value + quality + service

Cheese Melter

RCTCM-36



RCTCM-36

Features

Features:

- Durable stainless steel structure that is corrosion resistant and easy to clean
- Simple and reasonable structure, easy to manipulate and maintain
- High efficient ceramic infrared burner, for quick and even heating
- Standby pilots
- Independent manual controls to save energy
- Mounting kits available to save kitchen space

- Two infrared burners
- Natural or LP Gas
- Removable grease pan
- 3/4" NPT on rear of appliance

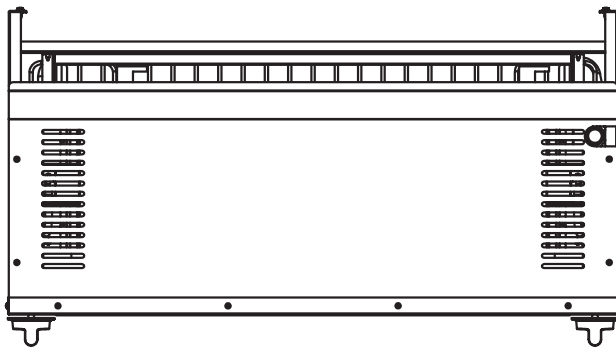
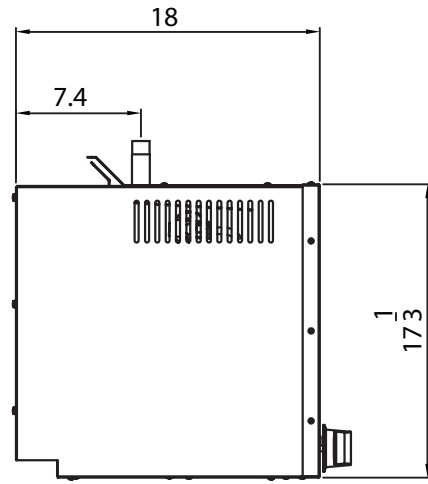
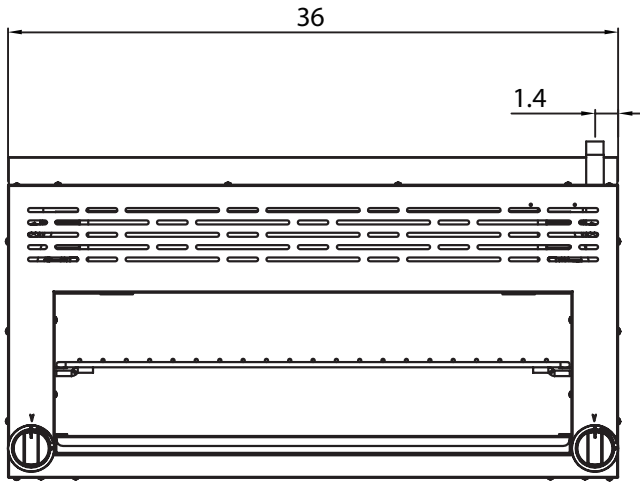
Warranty:

- One year limited warranty parts and labour.
For full warranty details visit <https://www.efifoodequip.com/warranty-info.php>



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Specifications



Model	Burners	Ignition	Gas type	Intake-tube pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Nozzle No.	Net weight (LBS) rock
RCTCM-36-N	2	Manual	NG	5	21,500	43,000	#47	95
RCTCM-36-P			LP	10	21,500	43,000	#54	

Specifications subject to change without notice.