



## RESTAURANT SERIES CHEESEMELTERS



BPCM-24

### Restaurant Series Cheesemelters

The Restaurant Series Cheesemelters feature a stainless steel front and sides, cool to the touch knobs and one-piece broiler grid. Cheesemelters are chrome-plated and made of heavy bar stock.

Rack Assembly rolls out adequately for loading and unloading and for easy cleaning.

Adjustable Broiler rack has spring balanced, adjustable tension assembly that raises and lowers with positive multi position locking.

Equipped with gas-fired 35,000 BTU atmospheric infrared burner. Adjustable gas valve and continuous pilot.

Full width, large capacity broiler pan removes for cleaning.

Can be mounted on all Bakers Pride Heavy-duty Restaurant Ranges using optional heavy-duty reinforcement channels that fit existing back guards. Can be wall mounted with optional wall mounting bracket or used as a countertop with optional 4" legs. Options include heavy duty reinforcement channels for range mount; 4" legs for counter mounting; wall mounting bracket for wall mounting. Extra rack. Also available with stainless steel top, bottom and back.

### Standard Features

- One 35,000 BTU Atmospheric-Burner for precision instant even heating
- Heavy gauge steel construction
- Stainless steel top, side panels and front
- Recessed control valve for easy access and serviceability
- Removable heavy-gauge grid carriage with chrome plated wire rack with multi-cooking positions
- Constant pilot for instant ignition, assigned to each burner
- Available as a wall, counter or range mount

### Specifications

- Stainless Steel front and sides
- Welded and finished stainless steel seams
- One-piece broiler grid; chrome plated and made of heavy bar stock
- Removable rack assembly
- Adjustable, spring balanced rack
- 35,000 BTU atmospheric infra-red burner
- Adjustable gas valve and continuous pilot
- Full width broiler pan

### Applications

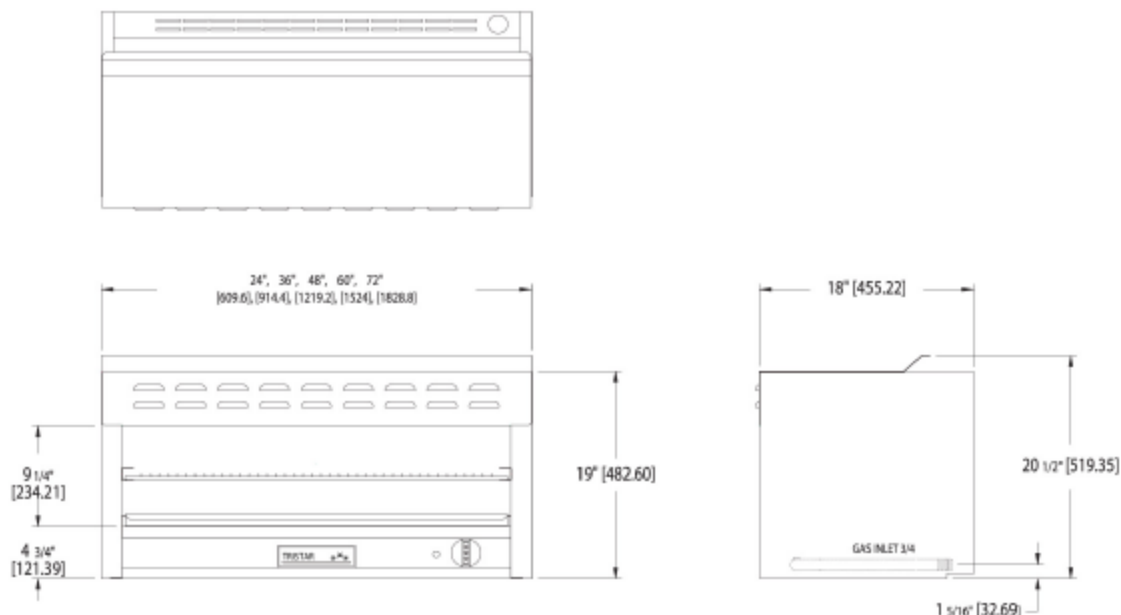
Melting Cheese , Mexican Applications; Heating chips; Browning; Finishing

### Certifications





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### PRODUCT SPECIFICATIONS

**Clearance:** For use only on non-combustible surfaces. Legs or stands are required for non-combustible floors; or 2 over-hang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 4" from back, 10" from sides from combustible surfaces.

#### Gas Information:

Manifold pressure is 5.0"W.C. or natural gas or 10.0" for propane gas. Manifold size is 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection.

**Must specify type of gas and elevation if over 2000 ft. when ordering.**

BPCM-24: 24", 1 Burner, 20,000 BTU  
BPCM-36: 36", 1 Burner, 35,000 BTU  
BPCM-48: 48", 2 Burner, 40,000 BTU  
BPCM-60: 60", 2 Burner, 55,000 BTU  
BPCM-72: 72", 2 Burner, 70,000 BTU  
BPCM-84: 84", 3 Burner, 90,000 BTU

BPCM-24: 112 Lbs  
BPCM-36: 165 Lbs  
BPCM-48: 210 Lbs  
BPCM-60: 277 Lbs  
BPCM-72: 337 Lbs  
BPCM-84: 410 Lbs

**Freight Class:** 85

**FOB:** Standex Dock