



Project Name _____

Item No. _____

Quantity _____

Cheesemelter

SPECIFICATION

- Heavy-duty gas infrared cheesemelter with a unique open C-shaped design.
- Powerful ceramic infrared burner makes for quick work of finishing dishes, reheating, browning or warming plates. Burner has protective screen to prevent inadvertent damage. Tilted burner design for heat deflection from user and controls.
- Heavy duty chrome plated rack and 4 position rack guide
- Unit is to have stainless steel front, sides, bottom and interior.
- Available in sizes of 24", 30", 36", 48", 60" and 72" wide



V36CMW [Shown with optional hanging rack supports]

STANDARD FEATURES

- Ceramic infrared burner with protective screen – See chart for Btu's
- Front accessible ON/OFF gas valve
- Zamak Die Cast Knob with set screw
- Stainless Steel front, sides, bottom and interior
- Welded Body construction
- Removable drip tray
- Standing pilot ignition
- 4 position ladder support
- 3/4" Pressure regulator (shipped separately)

OPTIONS

- Range mount(R), Wall mount(W) or Counter(C) models
- Example: A 48" range mount cheesemelter would be V48CMR
- Counter models (C) include a bottom base with legs
- Range mount (R) models include and are attached to a Tall Back
- Single(S) and double(D) depth see-through available in sizes of 36", 48", 60" and 72" (Consult factory for the see-through models)
- Hanging pan rack
- Additional Rack

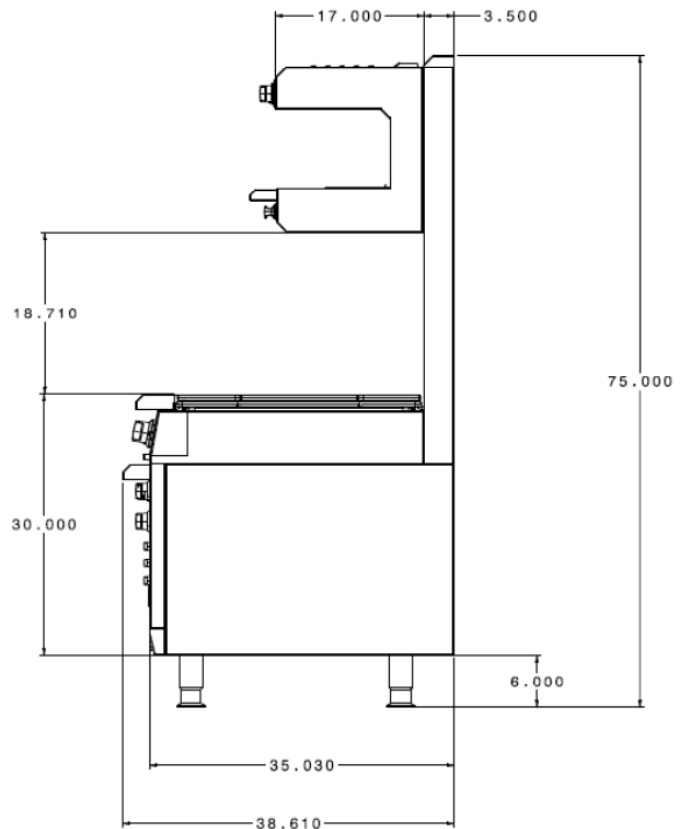
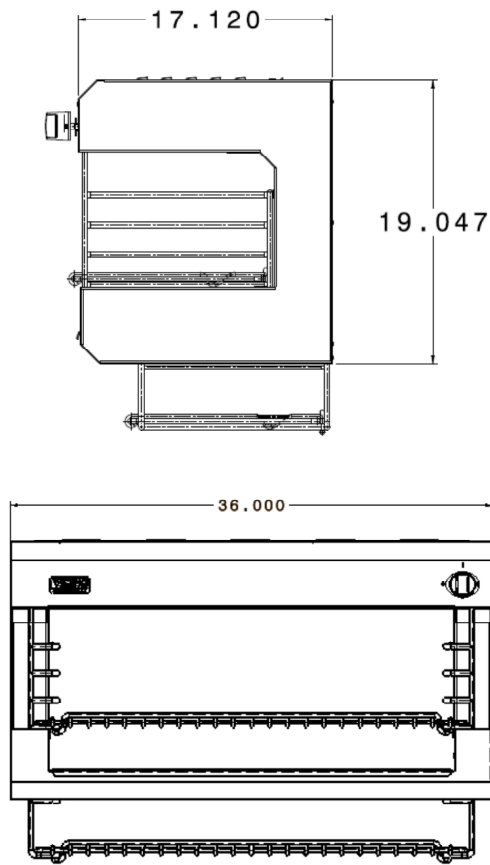
Note: All Viking units are modular. Rangetops are separate units and have separate model numbers from bases. To complete a range there must be a base item added, such as oven, cabinet base, refrigerated base or legs.

Example: A 6 burner range with oven would be a V36B6 plus a V36SO



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UTILITY INFORMATION

Model	Description	Gas [BTU/HR]	Approx SHP WT	
V24CM__	24" wide Cheesemelter	20,000	105 lb	<p>GAS: Minimum gas supply is 6" W.C. for natural gas and 10" W.C. for propane. Operating Pressure is 5" W.C. for natural gas and 10" for propane at the manifold. All units require a regulated gas supply.</p> <p>ELECTRICAL: No electrical requirements for Cheesemelter.</p> <p>EXHAUST: Installation under an exhaust hood is required.</p>
V30CM__	30" wide Cheesemelter	25,000	130 lb	
V36CM__	36" wide Cheesemelter	30,000	160 lb	
V48CM__	48" wide Cheesemelter	40,000	210 lb	
V60CM__	60" wide Cheesemelter	60,000	260 lb	
V72CM__	72" wide Cheesemelter	80,000	320 lb	

Specify type of gas when ordering.
Specify altitude when above 2000 ft.



Note: Range mount (R) models include a Tall Back attached. Counter models (C) include a bottom base with legs. Viking Commercial products are not approved or recommended for residential use.

Note: In line with company policies, Viking Range Corporation reserves the right to change material and specifications without notice.