

36" Infrared Cheese Melter

(Range Mount or Wall Mount)

MODELS:

ATCM-36

Standard Features

- Stainless steel exterior and interior
- Dual valve controls for left and right-side independent operation
- Two (2) 21,500 BTU high efficiency ceramic infrared burners and standby pilots – totals 43,000 BTU's
- 1 minute pre-heat time
- 4 position rack adjustments on salamander broiler
- One (1) removable broiler chrome rack
- Removable crumb/grease tray
- Wall mounts directly to the wall without a mounting kit
- Range mount kits are provided with all Atosa ranges
- 3/4" NPT rear gas connection and regulator standard



1 YR WARRANTY ON ALL PARTS AND LABOR (US ONLY)



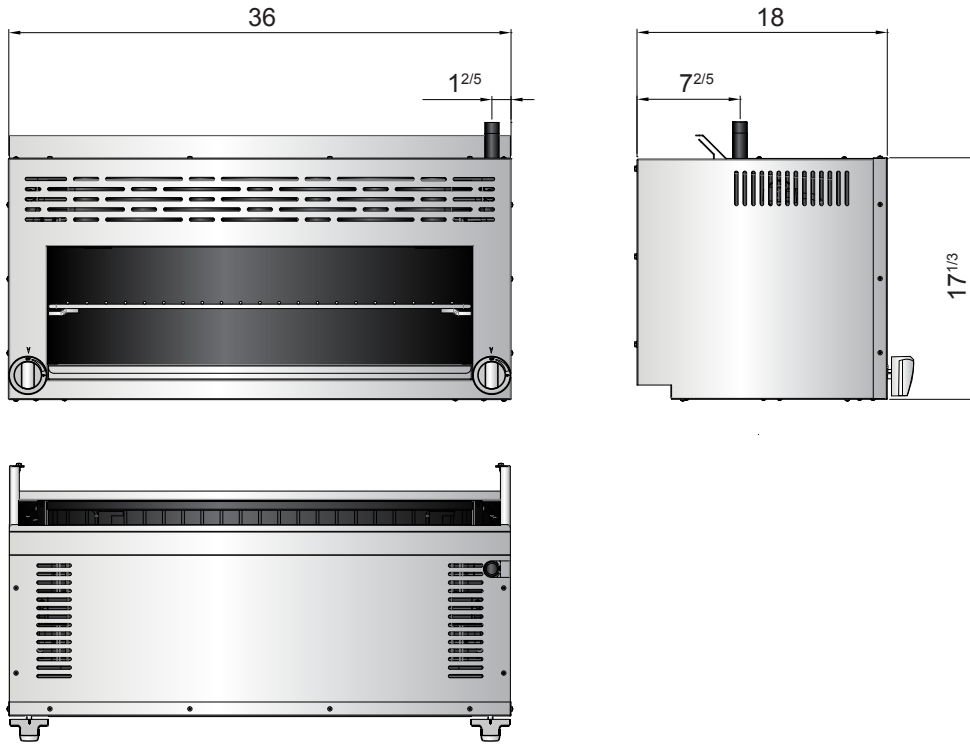
Conforms to ANSI
STD Z83.11-2009 (2011)
Certified for CSA
STD 1.8B-2009 (2011)
Conforms to NSF/ANSI STD.4



SPECIFICATIONS

Models	Burners and control method	Gas type	Intake-tube pressure (in. W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Regulator	Exterior dimensions (inch)	Net weight (lbs)	Gross weight (lbs)
ATCM-36	2 Burners Independent Manual Control	NG	5	21,500	43,000	5" w.c.	36x18x17 ^{1/3}	94.8	119
		LP	10	21,500	43,000	10" w.c.			

PLAN VIEW



ATCM-36

