

ICM SERIES GAS INFRARED CHEESEMELTER



Model ICM48
Shown on optional legs



- ICM36 36" Wide
- ICM48 48" Wide
- ICM60 60" Wide
- ICM72 72" Wide

SPECIFICATIONS:

Gas infrared cheesemelter, Vulcan-Hart Model No. _____.
Polished stainless steel front, sides and top. Aluminized steel interior and exterior bottom. Infrared burner pre-heats in 60 seconds. Three position rack guides and one chrome plated wire shelf. Manual controls. $\frac{3}{4}$ " gas connection with pressure regulator.

Exterior dimensions: _____"w x 17 $\frac{1}{2}$ "d x 21 $\frac{1}{4}$ "h.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS AND FINISH WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

STANDARD FEATURES

- Polished stainless steel front, sides and top.
- Aluminized steel interior and exterior bottom.
- Infrared burners pre-heat in 60 seconds.
- Three position rack guides and one chrome plated wire shelf.
- Center shelf support (ICM60 and ICM72 models only).
- Manual controls.
- $\frac{3}{4}$ " gas connection with pressure regulator.
- One year limited parts and labor warranty.

OPTIONS

- Stainless steel interior & exterior bottom.
- Stainless steel drip pan.
- 4" chrome legs with adjustable feet.
- Wall mounting bracket.
- Second year extended limited parts and labor warranty.



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IMPORTANT

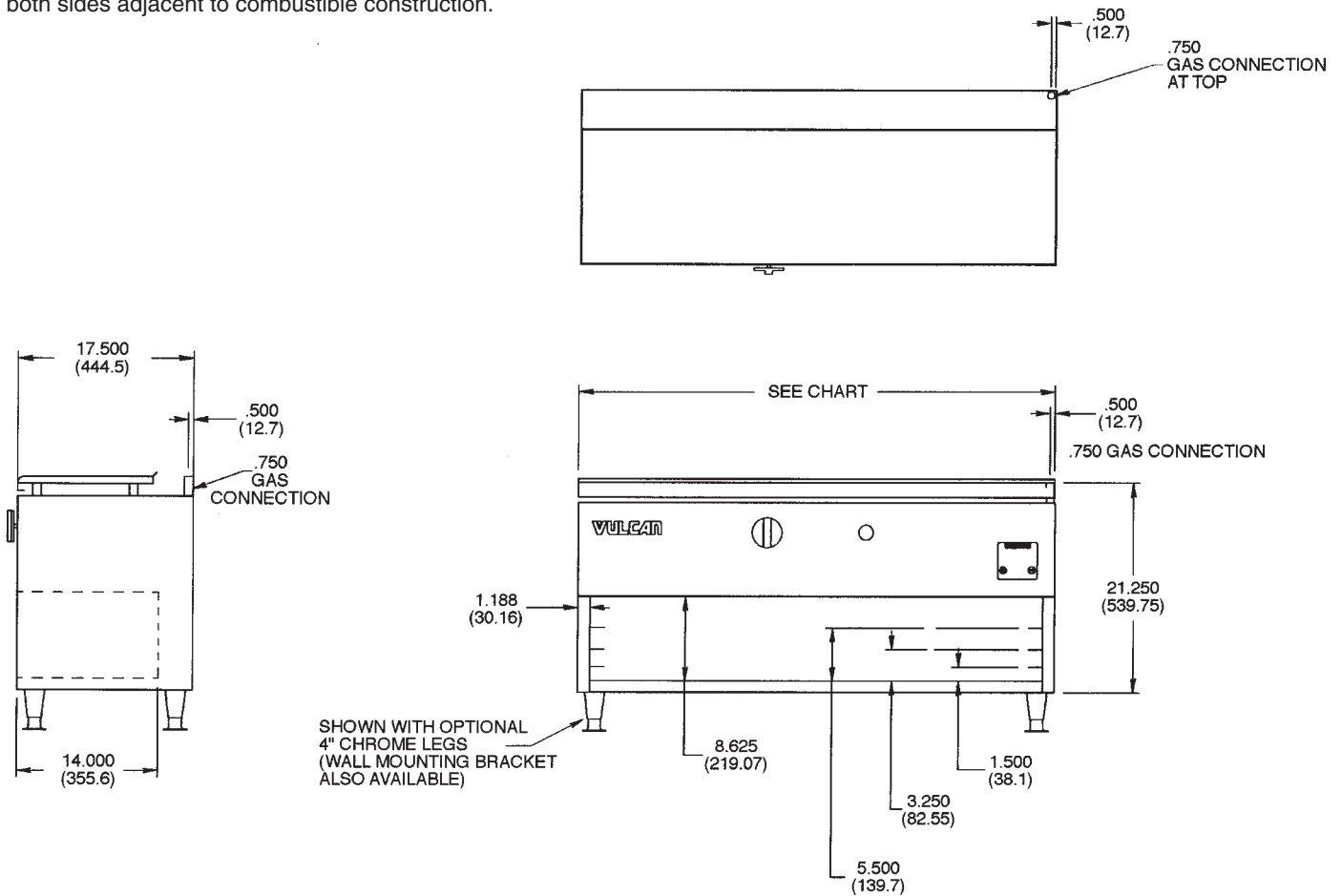
1. A pressure regulator sized for this unit is included. Natural Gas 5.0" W.C. Propane Gas 10.0" W.C.
2. An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1a (latest edition), National Fuel Gas Code. Copies may be obtained from American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.

NOTE: This appliance must be installed with a 6" clearance at both sides adjacent to combustible construction.

This appliance is manufactured for commercial installation only and is not intended for domestic/household installation.

INSTALLATION VARIATIONS:

1. Cheesemelter may be installed on a non-combustible surface without legs.
2. Cheesemelter may be installed with 4" legs. Legs are optional and may be installed in the field.
3. Cheesemelter may be wall mounted on a combustible wall in accordance with National Fuel Gas Code ANSZ233.1-1988. (Order with optional wall mounting kit).



Model No.	Exterior Dimensions (w x d x h)	Interior Dimensions (w x d x h)	BTU/hr.	No. of Burners	No. of Racks	Approx. Ship Wt. (lbs.)
ICM36	36 x 17 ¹ / ₂ x 21 ¹ / ₄	33 ⁵ / ₈ x 14 x 8 ⁵ / ₈	30,000	1	1	150
ICM48	48 x 17 ¹ / ₂ x 21 ¹ / ₄	45 ⁵ / ₈ x 14 x 8 ⁵ / ₈	40,000	2	1	194
ICM60	60 x 17 ¹ / ₂ x 21 ¹ / ₄	57 ⁵ / ₈ x 14 x 8 ⁵ / ₈	50,000	2	1	238
ICM72	72 x 17 ¹ / ₂ x 21 ¹ / ₄	69 ⁵ / ₈ x 14 x 8 ⁵ / ₈	60,000	2	1	278

NOTE: In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.