

## Cuisine Series Infra-Red Cheesemelter

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

### Models

- CIRCM36C • CIRCM36



Model CIRCM36C with legs



Model CIRCM36  
Range Mount on a C36-6R

### Standard Features

- Counter-mount cheesemelters – stainless steel front, top, and two sides – c/w 4" (102mm) legs.
- Range mount cheesemelters – stainless steel front, top, sides, backsplash, & protective bottom heat shield
- Two individually controlled 15,000 BTU (4.39 kW) atmospheric type infra-red burners
- Unique burner design directs heat downward
- Chrome-plated rack and 4 position rack guides. Rack and rack guides are removable for easier cleaning.
- Gas regulator

### Options & Accessories

- Interconnecting piping for range mount
- Stainless steel wall bracket kit with heat shield for wall mounting, model CIRCM36C

### Model Descriptions

**CIRCM36C** = 34" (864 mm) counter model with 4" (102mm) legs or can be wall mounted with optional wall mount kit

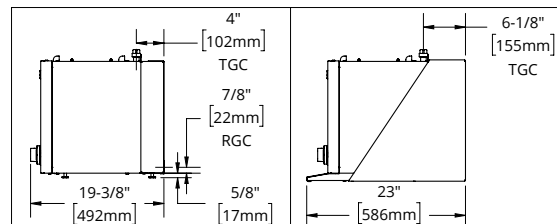
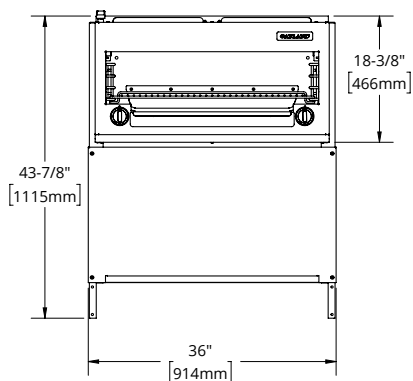
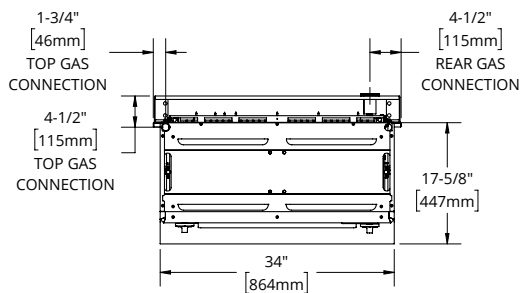
**CIRCM36** = Cheesemelter with mounting backsplash overall width 36" (914mm) mounts on model C36 series ranges

### Specifications

All models have two (2) atmospheric type, 15,000 BTU (4.39 kW) gas infra-red burners. Burners are individually controlled with high and low valve settings. Fast preheat and uniform production are provided by the high efficiency infra-red burners. Unique atmospheric burner design directs heat downward to the heavy chrome plated rack. Sturdy chrome-plated rack guides support the rack, which is adjustable to four (4) positions. Rack and rack guides are easily removed for cleaning. Range mounted cheesemelters are securely supported by heavy-duty steel brackets.



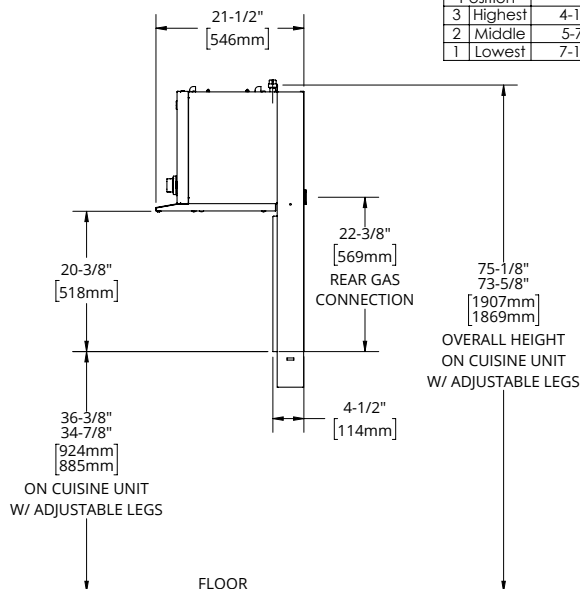
Cuisine Series Infra-Red Cheesemelter



CHEESE MELTER COUNTER UNIT

CHEESE MELTER WITH OPTIONAL WALL MOUNT KIT

Rack Position	Height of Rack to Burner
3 Highest	4-1/8" (105mm)
2 Middle	5-7/8" (148mm)
1 Lowest	7-1/2" (191mm)



Model #	Description	Width	Use With Cuisine Series Model	Shipping		Entry Clearances: In (mm)	
				Cu Ft	lbs/kg	Crated	Uncrated
CIRCM36C	Counter/Wall Mount	34" (864mm)	N/A	21	170/77	31" (787mm)	21" (533mm)
CIRCM36	Range Mount	36" (914mm)	C36	40	200/91	31" (787mm)	21" (533mm)

\* Note: Can be mounted on left side of C48-1 and C48-1-1 with a 12" (305mm) backguard on the right.

Model	Operating Pressure		Combustible Wall Clearance		Total Input	
Counter	NAT.	PRO.	For use in non-combustible locations only		Per Burner	Total
Range Mount	6"WC (15mbar)	10"WC (25mbar)	Sides: 6" (152mm)	Back: 6" (152mm)	15,000 BTU/H (4.39 kW)	30,000 BTU/H (8.79kW)

NOTE: Installation clearance reductions are applicable only where local codes permit

Gas input ratings shown here are for installations up to 2,000 ft. (610m) above seal level. Specify altitudes over 2,000 ft.

Garland Cuisine products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland Group will not provide service, warranty, maintenance or support of any kind other than in commercial applications

Please specify gas type when ordering.

Garland reserves the right to make changes to the design or specifications without prior notice.

Garland Commercial Ranges Ltd.  
1177 Kamato Road,  
Mississauga, Ontario  
L4W 1X4 CANADA

General Inquires 1-905-624-0260  
USA Sales, Parts and Service 1-800-424-2411  
Canadian Sales 1-888-442-7526  
Canada or USA Parts/Service 1-800-427-6668

[www.garland-group.com](http://www.garland-group.com)  
7922A  
08/24

