

Project:	Quantity:
Model #:	Approval:

CCM-36 36" Cheese Melter / Salamander Broiler



FEATURES

- Gas infrared burner for better and even heat distribution
- Extra large infrared burner to cover large cooking
- Instant heating up, no need to pre-heat
- Standby pilot for easy start
- Three rack positions
- Chrome coating wiring grid
- Zinc alloy knob with chrome coating
- Oil collector at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel in the front and sides
- Manual control
- 34" NPT rear gas connection
- One year limited parts and labor warranty
- ▶ ETL Certified
- ▶ ETL Sanitation
- ▶ NSF Compliant







WARRANTY

Cookline products are backed by a 1 Year parts and labor limited manufacturer warranty. The unit itself and parts within are guaranteed against manufacturing defects for a period of 1 year. Glass, due to its fragile nature, is not included under warranty coverage. Always inspect your delivery for freight damage before you accept it. Freight damage will not be considered a manufacturing defect and should be refused or remedied through a claim with the carrier.



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TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	36"L x 30"D x 23"H
Packaging Dimensions	43"L x 25"D x 44"H
Unit Weight	139 lb.
Shipping Weight	196 lb.

COOKING

Number of Oven Rack	1
Total BTU	30,000
Control Type	Manual
Gas Inlet Size	3/4"
Gas Type	Natural Gas

CONSTRUCTION

Exterior Material	Stainless Steel
Frame Structure	Welded
Installation Type	Wall Mounted

DIAGRAM

MODEL: CCM-36





