

Инфракрасные плавильные печи для сыра серий UIRCM, IRCMA

Технические характеристики

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UIRCM Series Infra-Red Cheesemelter

Models

- UIRCM36
- UIRCM48
- UIRCM60
- UIRCM36C



Model UIRCM36

Standard Features

- 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 UIRCM36C

Model Descriptions

UIRCM36C = 34" (864 mm) counter model with 4" (102mm) legs or can be wall mounted with optional wall mount kit

UIRCM36 = Cheesemelter with mounting backsplash overall width 35-1/2" (900mm) mounts on model U36 series ranges

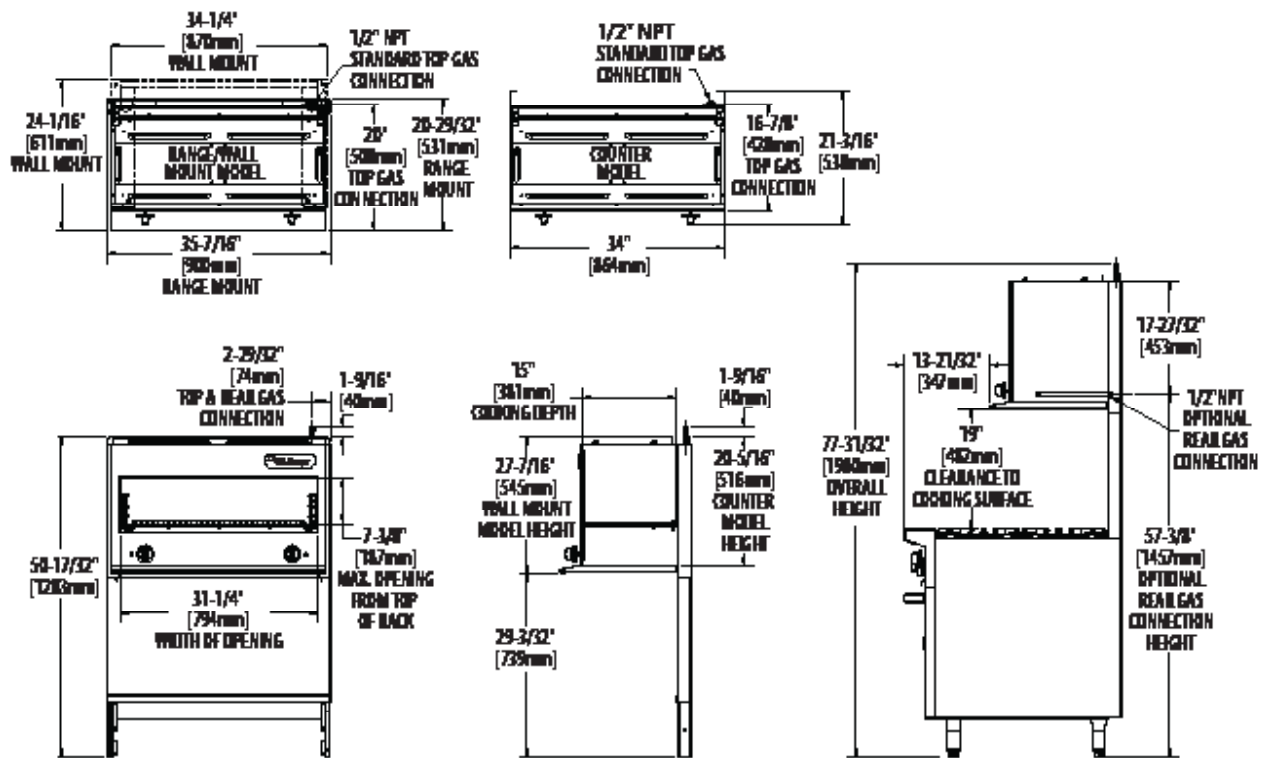
UIRCM48 = Cheesemelter center on mounting backsplash overall width 47-1/4" (1200mm) mounts on model U48 series ranges

UIRCM60 = Cheesemelter on mounting backsplash with 24" (610mm) supporting shelf overall width 57" (1500mm) mounts on model U60 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.





Model	Description	Width	Use With U Series Model	Shipping Information		Entry Clearances	
				Cu Ft	Lbs/Kg	Crated	Uncrated
UIRC36C	Counter/Wall Mount	34" (864mm)	N/A	21	170/77	31" (787mm)	21" (533mm)
UIRC36	Range Mount	35-1/2" (900mm)	U36	38.2	200/91	31" (787mm)	21" (533mm)
UIRC48	Center Mounted Cheesemelter W/ Extended Flue On Both Sides	47-1/4" (1200mm)	U48	60.6	230/105	31" (787mm)	21" (533mm)
*UIRC60	Cheesemelter With 24" (610 mm) Flue Riser And Shelf	59-1/16" (1500mm)	U60	60.6	260/118	31" (787mm)	21" (533mm)

* Note: for range models, cheesemelters are standard on right but available on the left as an option.
 For raised griddle/broiler models, cheesemelters are only available on left side of the range.

Model	Combustible Clearances				Manifold Operating Pressure		Input: Natural and Propane	
Counter	For use in non-combustible locations only				Natural	Propane	Per Burner	Total
Range Mount	Sides	6"(152mm)	Back	6"(152mm)	6"WC (15mbar)	10"WC (25mbar)	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/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland / U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications

Please specify gas type when ordering.

Regal Series Infra-Red Cheesemelter

Models

- IRCMA-24
- IRCMA-36
- IRCMA-48
- IRCMA-60
- IRCMA-72



Model shown IRCMA-48

Standard Features

- Standard Features:
- Infrared gas burners
- One control valve per burner, see back of specification for number of burners for each unit.
- Constant pilot for instant lighting
- Stainless steel top, front, and sides.
- Stainless steel cooking interior sides, back and bottom.
- Removable, chrome-plated wire rack
- Fiberglass insulated sides, bottom, and back
- 24" (610mm) to 72" (1829mm) widths available
- Range, wall and counter top models available; for range mount to U.S. Range Cuisine Series Heavy Duty gas range models.
- 3/4" N.P.T. top gas inlet connection.
- One year parts and labor

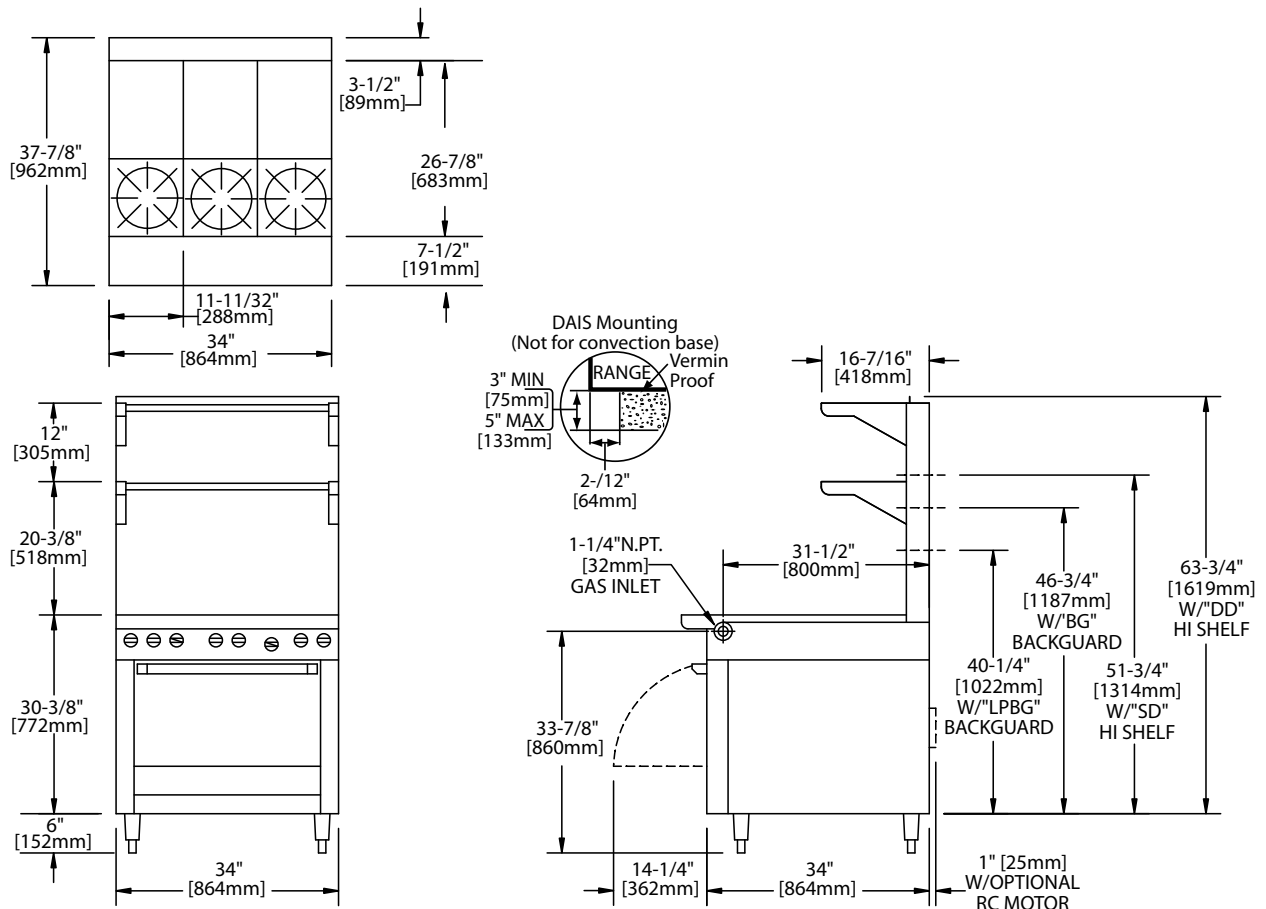
Options & Accessories

- Wall mount kit

Specifications

Shall be U.S. Range Regal Series Cheesemelter. Unit shall be cuisine series range, wall or counter mounted. Unit to be available in widths from 24" (610mm) to 72" (1829mm) x 17 5/8" (448mm) deep x 18 3/4" (476mm) high. Finish is to be stainless steel front, sides and top. Removable chrome plated round rack. Shelves to be removable round stock chrome plated.





Product	Width: In(mm)	Depth: In(mm)	Height: In(mm) (w/ NSF Legs)	Height: In(mm) (w/o NSF Legs)	Oven/Storage Base Interior: in(mm)		
					Width	Depth	Height
M43-FTR	34(864)	38(965)	36-3/8(924)	30-3/8(772)	26-1/4(667)	29(737)**	13-1/2(343)
M43-FTS	34(864)	38(965)	36-3/8(924)	36-3/8(924)	26(665)	30-1/2(773)	20-1/2(519)
M43-FTT	34(864)	38(965)	36-3/8(924) w/stand	9-1/2 (241) w/o stand*	N/A	N/A	N/A

*Modular top has 1-1/2" seating flanges. **RC oven is 25" (635mm) deep.

INPUT-BTU/hr (Natural Gas)	M43FTR & M43FTRC	M43FTS & M43FTT
6 Top Burners		
3@18,000(Open Top)*** 3 @ 15,000(Hot Top)***	99,000(29.00kW)	99,000(29.00kW)
BTU Oven***	40,000(11.72kW)	N/A
TOTAL	139,000(40.72kW)	99,000(29.00kW)

RC=Range w/Convection Oven R=Range w/Oven S=Range w/Storage Base T=Modular Top

*** Open and Hot Top Burner rated 16,000 BTU (4.69kW) and Oven Rated 35,000 BTU (10.25kW) for Propane gas

INSTALLATION NOTES			Shipping Wt: (Lb/Kg) ²
Combustible Wall Clearances ¹	Entry Clearances	Operating Pressure	M43-FTR 440/200
Sides: 11" (279mm)	Crated: 39-1/4" (997mm)	Natural: 6" WC (15mbar)	M43-FTS 340/155
Back: 6" (152mm)	Uncrated: 34-1/4" (870mm)	Propane: 10" WC (25mbar)	M43-FTT 250/114

¹NOTE: Installation clearance reductions are applicable only where local codes permit.

²Shipping Cubic Feet 50 for R & S Models, 20 for T models

Data applies only to North America

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

Electrical characteristics each RC oven: 1/3 HP motor, 120 VAC, single phase, 3.4 amps, 6 ft. (1.8m) power cord with NEMA 5-15P plug provided.

230 VAC export is direct connect, single phase, 50 Hz. Please specify gas type when ordering.

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