

Project name:	
Location:	
Item#: QTY:	
Model#:	

Cheese Melter

Model: FLM-CMG36



- Stainless Steel front and Sides.
- 35,000 BTU Infrared burner (NG), 32,000 BTU (LP).
- · Standing pilot ignition system.
- Full width broiler pan.
- 3/4" rear gas connection with regulator.
- LP gas conversion kit included.
- 4" adjustable height, non-skid SS Legs included for countertop operation.
- SM36-WMK for direct wall mounting under exhaust hood (option accessory).
- TSM36-RA for direct gas range mounting under exhaust hood (option - accessory).
- The salamander broiler and Cheese melter allows you to quickly brown the tops of casseroles, melt cheese, toast sandwiches, or even finish steaks and other meats with ease!
- The compact design can be wall mounted or range mounted with optional accessories (sold separately) to best fit your establishment's needs.

Toll Free: +1(800)373-8699 flamaster@chefmindgroup.com
Address: 1189S Jellick Ave,
City of Industry, CA 91748











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·CSA design certified NSF listed

MODEL	GAS TYPE	TOTAL BTU	OVERALL DIMENSIONS	NET WEIGHT	PACKAGE SIZE	Shipping Weight
FLM-CMG36	Natural Gas / Liquid Propane 3	35,000/32,000	36 x 17 1/ s x 177/10	101 lbs.(46kg)	39 x 22%1o x 233/5	153 lbs.(70 kg)













