



RESTAURANT SERIES CHEESEMELTERS



BPCMi-24

Restaurant Series Cheesemelters

The Restaurant Series Cheesemelters feature a stainless steel front and sides, cool to the touch knobs and one-piece broiler grid. Cheesemelters are chrome-plated and made of heavy bar stock.

Rack Assembly rolls out adequately for loading and unloading and for easy cleaning.

Equipped with gas-fired 35,000 BTU atmospheric infrared burner. Adjustable gas valve and continuous pilot.

Full width, large capacity broiler pan removes for cleaning.

Can be mounted on all Bakers Pride Heavy-duty Restaurant Ranges using optional heavy-duty reinforcement channels that fit existing back guards. Can be wall mounted with optional wall mounting bracket or used as a countertop with optional 4" legs. Options include heavy duty reinforcement channels for range mount; 4" legs for counter mounting; wall mounting bracket for wall mounting. Extra rack.

Cheesemelter Models

BPCMi-24
BPCMi-36
BPCMi-48
BPCMi-60
BPCMi-72

Standard Features

- One 35,000 BTU Atmospheric-Burner for precision instant even heating
- Heavy gauge steel construction
- Stainless steel top, side panels and front
- Recessed control valve for easy access and serviceability
- Removable heavy-gauge grid carriage with chrome plated wire rack
- Constant pilot for instant ignition, assigned to each burner
- Available as a wall, counter or range mount

Options

- Wall mounting kit
- Range mounting kit
- 4" legs

Specifications

- Stainless Steel front and sides
- Welded and finished stainless steel seams
- One-piece broiler grid; chrome plated and made of heavy bar stock
- Removable rack assembly
- 35,000 BTU atmospheric infra-red burner
- Adjustable gas valve and continuous pilot

Applications

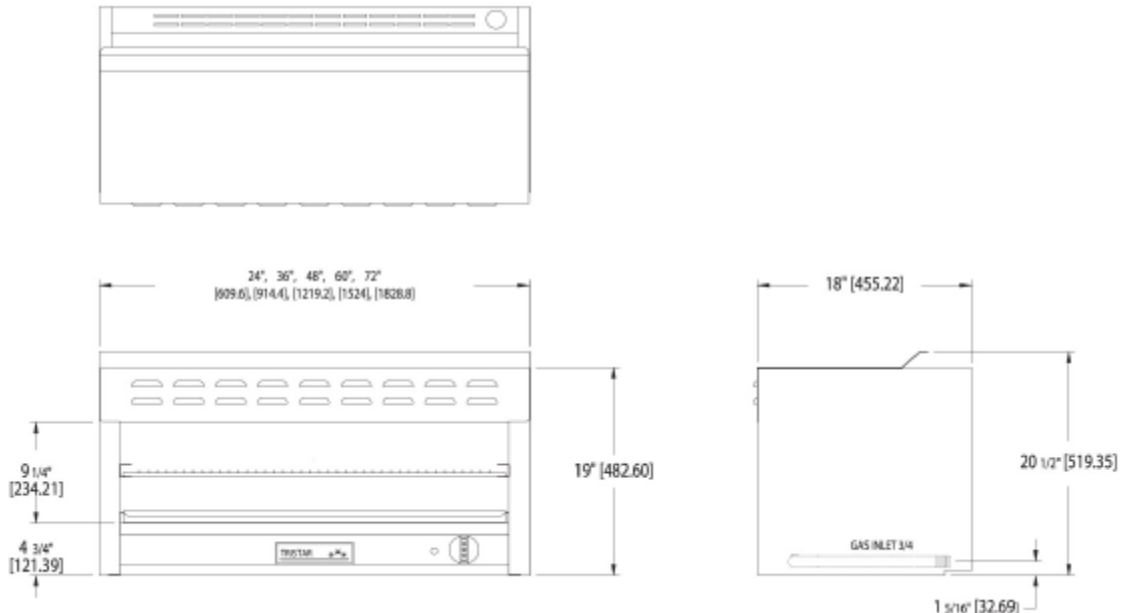
Melting Cheese , Mexican Applications; Heating chips; Browning; Finishing

Certifications





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PRODUCT SPECIFICATIONS

Clearance: For use only on non-combustible surfaces. Legs or stands are required for non-combustible floors; or 2 over-hang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 4" from back, 10" from sides from combustible surfaces.

Gas Information:

Manifold pressure is 5.0"W.C. or natural gas or 10.0" for propane gas. Manifold size is 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection.

Must specify type of gas and elevation if over 2000 ft. when ordering.

BPCMi-24: 24", 1 Burner, 20,000 BTU
BPCMi-36: 36", 1 Burner, 35,000 BTU
BPCMi-48: 48", 2 Burner, 40,000 BTU
BPCMi-60: 60", 2 Burner, 55,000 BTU
BPCMi-72: 72", 2 Burner, 70,000 BTU
BPCMi-84: 84", 3 Burner, 90,000 BTU

BPCMi-24: 112 Lbs
BPCMi-36: 165 Lbs
BPCMi-48: 210 Lbs
BPCMi-60: 277 Lbs
BPCMi-72: 337 Lbs
BPCMi-84: 410 Lbs

Freight Class: 70

FOB: Allen, TX 75013