

Item # \_\_\_\_\_

Qty # \_\_\_\_\_

Model # \_\_\_\_\_

Project # \_\_\_\_\_



**DUKERS**  
Quality Commercial Refrigeration



# GAS CHEESE MELTING OVEN DCCM36



Large capacity



Grid rack



## PRODUCT DESCRIPTION



Standing pilot for instant ignition



Heavy gauge insulated body



All Stainless steel front, sides and top.



Gas powered infrared burner with 35,000 BTU.



Comes in Natural gas, adjustable to LP



Grid rack assembly rolls out for ease of loading and unloading



Large capacity crumb catcher.



Broiler grid can be easily removed for cleaning



Wall mount and range mount kit.



## HIGH QUALITY STAINLESS STEEL & ROBUST DESIGN

GAS CHEESE-  
MODEL

DIMENSION

Width Depth Height

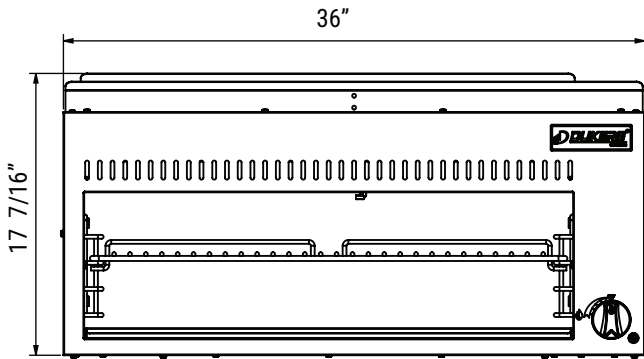
DCCM36 36 in 18 in 17 7/16 in

# DETAILS & SPECIFICATIONS

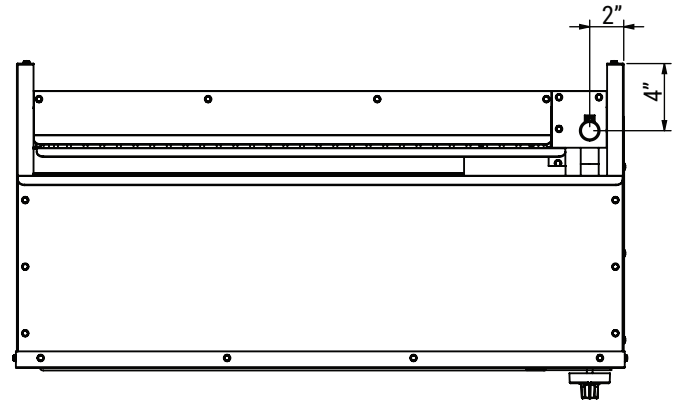
## GAS CHEESE MELTING OVEN

DCCM36

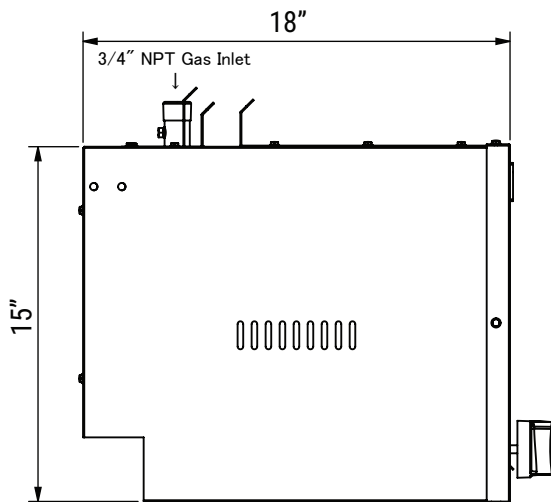
Front View



Top View



Side View



### DCCM 36

GAS SOURCE	NG/LGP
WORK AREA	11.81x23.62in
SINGLE BURNER	35000 BTU/H
GAS PRESSURE	NG: 5 "WC LPG: 10 "WC
EXTERIOR FINISH	Stainless steel



Model	Packaging Dimensions (inches)			Net Weight (lbs)	Ship Weight (lbs)
	W	D	H		
DCCM36	42"	24 3/4"	23 3/8"	93	139