

Quality at an affordable price

RANKIN-DELUX®

COMMERCIAL COOKING EQUIPMENT



CHEESE MELTER BROILER Gas Infrared

GREAT FOR

- Steak Broiling
- Cheese Melting
- Mexican Foods
- Garlic or Texas Toast
- Au Gratin Potatoes
- Casseroles
- Lobster
- Fish
- Browning
- Finishing
- Plate Warming
- Italian Dishes
- and many, many more



MODEL RDCM-36-C
Shown with optional 4" legs.



***Stainless Steel Front Panel, Sides, and
Top Are Standard At No Additional Cost.***

This Broiler/Cheese melter is probably one of the most useful pieces of commercial cooking equipment found in today's kitchen.

Ready to go in less than 30 seconds, no need to keep it on when it is not in use.

The versatility and high speed of this infrared broiler is unmatched at any price.

Quality at an affordable price.

Designed for Commercial
Use Only

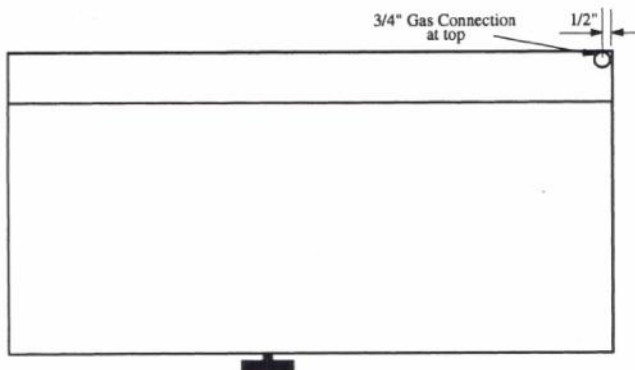
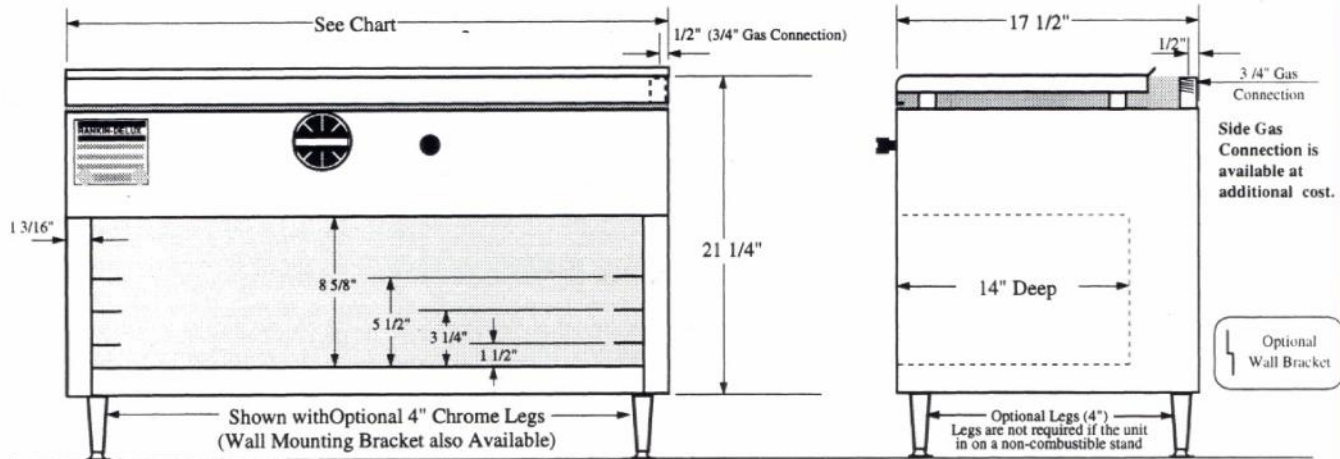
RANKIN-DELUX, INC.

3245 CORRIDOR DRIVE
EASTVALE, CA 91752 U.S.A.

T : (951) 685-0081 F : (951) 685-0084
WEBSITE : WWW.RANKINDELUX.COM

INFRARED CHEESE MELTER / BROILER

RDCM SERIES



MODEL	WIDTH	B.T.U.	BURNERS	RACKS	SHIP WT.
RDCM-24-C	24"	20,000	1	1	113
RDCM-30-C	30"	25,000	1	1	134
RDCM-36-C	36"	30,000	1	1	153
RDCM-48-C	48"	40,000	2	1	190
RDCM-60-C	60"	50,000	2	1	265
RDCM-72-C	72"	60,000	2	1	304

FURNISHED WITH PRESSURE REGULATOR

Optional Accessories:

- 4" legs for Counter Installation
- Wall Mounting Bracket Set
- Stainless Steel Exterior Bottom
- Stainless Steel Interior Bottom
- Interior & Exterior Stainless Steel Finish

CLEARANCE TO:	SIDES	BACK
COMBUSTIBLES:	6"	0"
NONCOMBUSTIBLES:	0"	0"

Specifications are subject to change without notice

EXTERIOR FINISH: Stainless Steel front panel, sides, top, with balance in aluminized steel.

INTERIOR FINISH: Heavy duty aluminized steel.

CONSTRUCTION: All welded heavy gauge steel frame.

INTERIOR DIMENSIONS: 8 5/8" H. x 14" D. x 33 5/8", 45 5/8", 57 5/8", & 69 5/8". Three position rack guides for varying shelf height or adding extra racks. Center shelf supports are provided on 60" & 72" models.

RACKS: One chrome plated wire rack is furnished with the cheese melter (Additional racks may be ordered).

BURNERS: Each burner is an efficient infrared burner designed for fast 30 second pre-heat and even heating.

VALVES: Each burner is equipped with a smooth acting manual control.

GAS INLET: 3/4" Gas connection (with pressure regulator) is furnished on the right rear top of each broiler.

INSTALLATION VARIATIONS:

- Broiler may be installed on a non-combustible surface without legs.
- Broiler may be installed with 4" legs. Legs are optional and may be installed in the field.
- Broiler may be wall mounted on a combustible wall in accordance with the latest National Fuel Gas Code ANZI 233.1. (Order with optional wall mounting kit)

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