

# GIRCM Series Infra-Red Cheesemelter

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

- GIRCM36
- GIRCM48
- GIRCM60
- GIRCM36C



Model GIRCM36

## 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

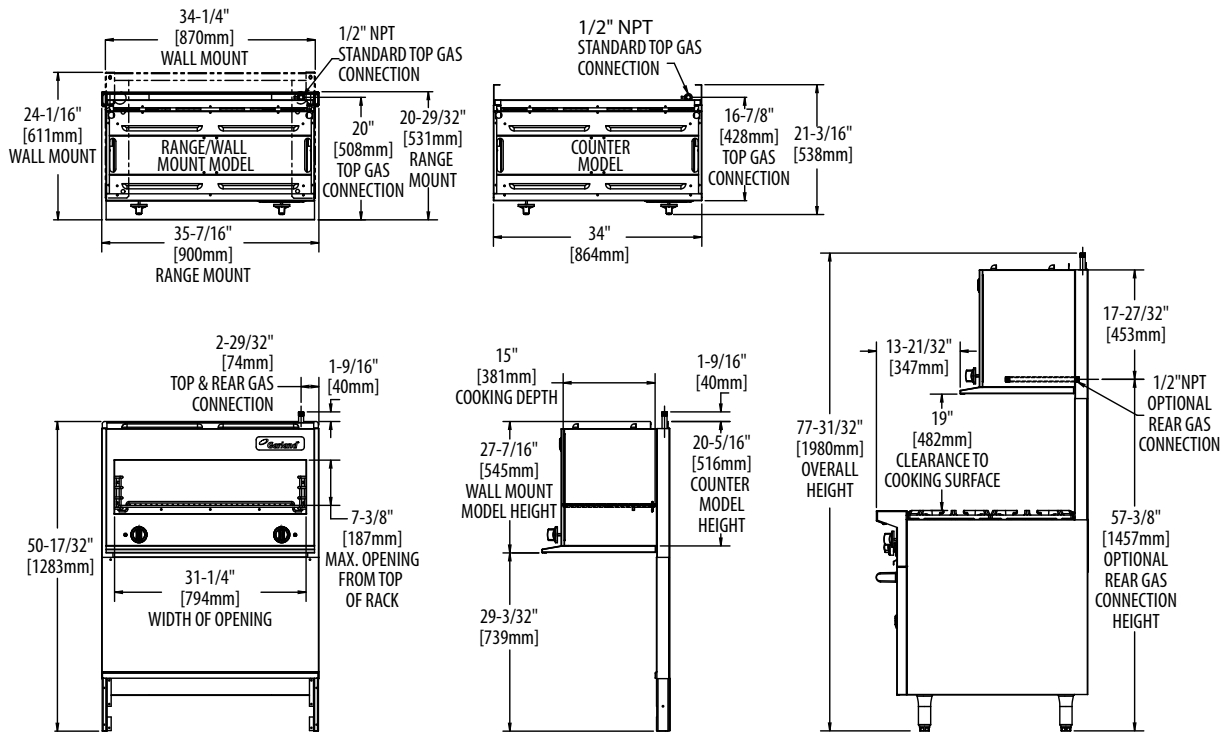
- Interconnecting piping for range mount
- Stainless steel wall bracket kit with heat shield for wall mounting, model GIRCM36C
- Model Descriptions
- GIRCM36C = 34" (864 mm) counter model with 4" (102mm) legs or can be wall mounted with optional wall mount kit
- GIRCM36 = Cheesemelter with mounting backsplash overall width 35-1/2" (900mm) mounts on model G36 series ranges
- GIRCM48 = Cheesemelter center on mounting backsplash overall width 47-1/4" (1200mm) mounts on model G48 series ranges
- GIRCM60 = Cheesemelter on mounting backsplash with 24" (610mm) supporting shelf overall width 57 (1500mm) mounts on model G60 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.



GIRCM Series Infra-Red Cheesemelter



Model	Description	Width	Use With G Series Model	Shipping Information		Entry Clearances	
				Cu Ft	Lbs/Kg	Crated	Uncrated
GIRCM36C	Counter/Wall Mount	34" (864mm)	N/A	21	170/77	31" (787mm)	21" (533mm)
GIRCM36	Range Mount	35-1/2" (900mm)	G36	38.2	200/91	31" (787mm)	21" (533mm)
GIRCM48	Center Mounted Cheesemelter W/ Extended Flue On Both Sides	47-1/4" (1200mm)	G48	60.6	230/105	31" (787mm)	21" (533mm)
*GIRCM60	Cheesemelter With 24" (610 mm) Flue Riser And Shelf	59-1/16" (1500mm)	G60	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.

Welbilt reserves the right to make changes to the design or specifications without prior notice.

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