

STANDARD FEATURES



SEE-THROUGH CHEESEMELTER

- ◆ Unique wide-open chassis design for maximum visibility from all directions
- ◆ Single (S) depth or Double (D) depth models
- ◆ Heavy duty gas-powered infrared burner, each up to 30,000 Btu/hour, with intense and efficient infrared heat
- ◆ Heavy duty Inconel burner screens for optimum combustion efficiency, durability, and flame stability
- ◆ Tilted burner design for heat deflection and rear flue system to direct heat away from the user and controls
- ◆ Heavy duty nickel plated broiling rack with drip tray and 5-position ladder rack supports



Infrared Inconel Screen Burner

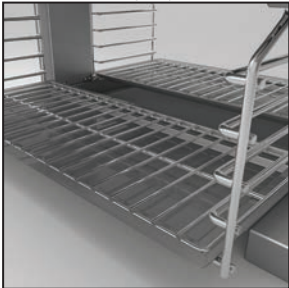


- ◆ Front mounted ON-OFF gas valve for optimum flame control and stability
- ◆ Available from 36" to 72" wide configurations
- ◆ Heavy gauge welded body construction
- ◆ Standing pilot ignition system with front accessible pilot adjustment
- ◆ Zamak die cast knobs and bezels with set screws (*Patented*)
- ◆ Stainless steel front, sides, top and bottom
- ◆ 3/4" manifold and rear gas supply connection

Optional Side Shields



Drip Tray

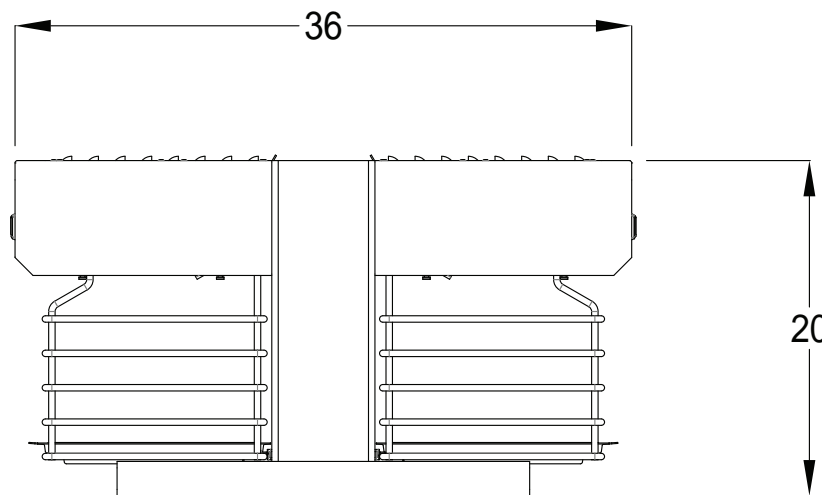
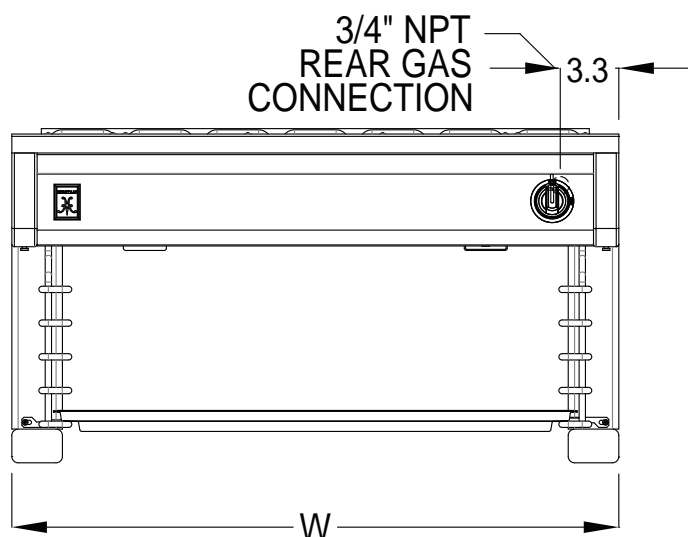


OPTIONS

- ◆ Customizable Marquise Accented™ valve panel (*Patented* / contact sales department for available options)
- ◆ Removable side shields (2). Units may be mounted adjacent to one another with 0" side clearance
- ◆ Additional broiling rack

Model number as shown HCMD36





Model	Description	Gas [Btu/HR]	Approx SHP WT	Width (W)
HCMS24	24" Single Depth Cheesemelter	20,000	140	24"
HCMS30	30" Single Depth Cheesemelter	20,000	160	30"
HCMS36	36" Single Depth Cheesemelter	30,000	180	36"
HCMD36	36" Double Depth Cheesemelter	60,000	360	36"
HCMS48	48" Single Depth Cheesemelter	40,000	220	48"
HCMD48	48" Double Depth Cheesemelter	80,000	440	48"
HCMS54	54" Single Depth Cheesemelter	40,000	255	54"
HCMD54	54" Double Depth Cheesemelter	80,000	510	54"
HCMS60	60" Single Depth Cheesemelter	50,000	275	60"
HCMD60	60" Double Depth Cheesemelter	100,000	550	60"
HCMS72	72" Single Depth Cheesemelter	60,000	320	72"
HCMD72	72" Double Depth Cheesemelter	120,000	640	72"

ELECTRICAL : No electrical requirement

GAS : Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed the exhaust hood



Note: Hestan Commercial products are not approved or recommended for residential use. Hestan Commercial Corporation reserves the right to change materials and specifications without notice. Specify type of gas when ordering. Specify altitude when above 2,000 ft.