

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
- Range mount kit ships with salamander broiler. (Only compatible with a Dukers 36" range.)



## HIGH QUALITY STAINLESS STEEL & ROBUST DESIGN

GAS CHEESE-MODEL	DIMENSION		
	Width	Depth	Height
DCCM36	36 in	18 in	17 7/16 in



Los Angeles | San Francisco | Dallas  
 Houston | Florida | Chicago | New Jersey

1-800-931-8628

@ info@dukersusa.com

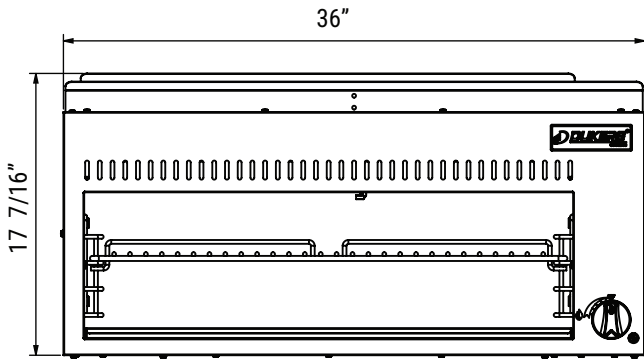
www.DukersUSA.com

# DETAILS & SPECIFICATIONS

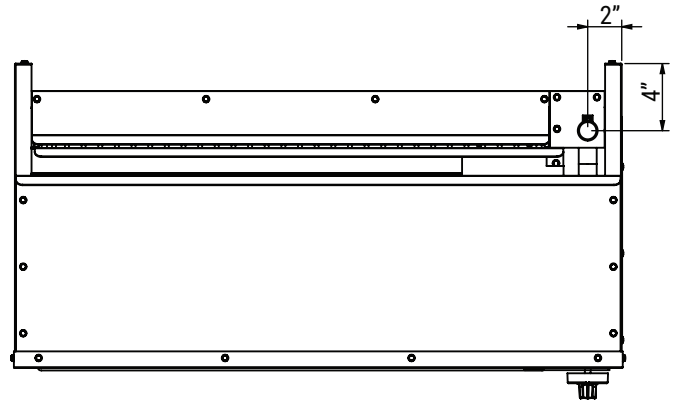
## GAS CHEESE MELTING OVEN

DCCM36

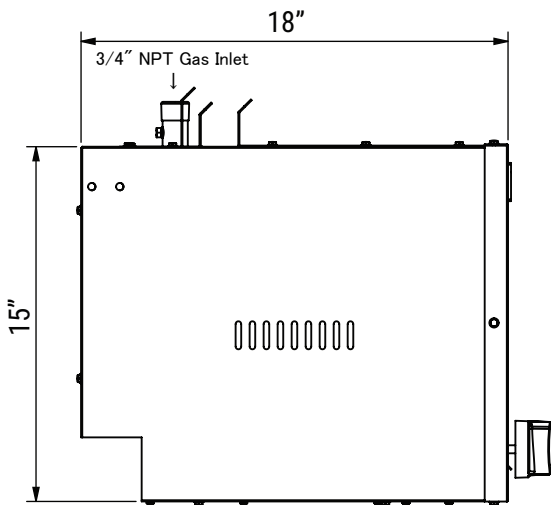
Front View



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



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