

# Salamander Broiler and Cheese Melter

CP-SM36

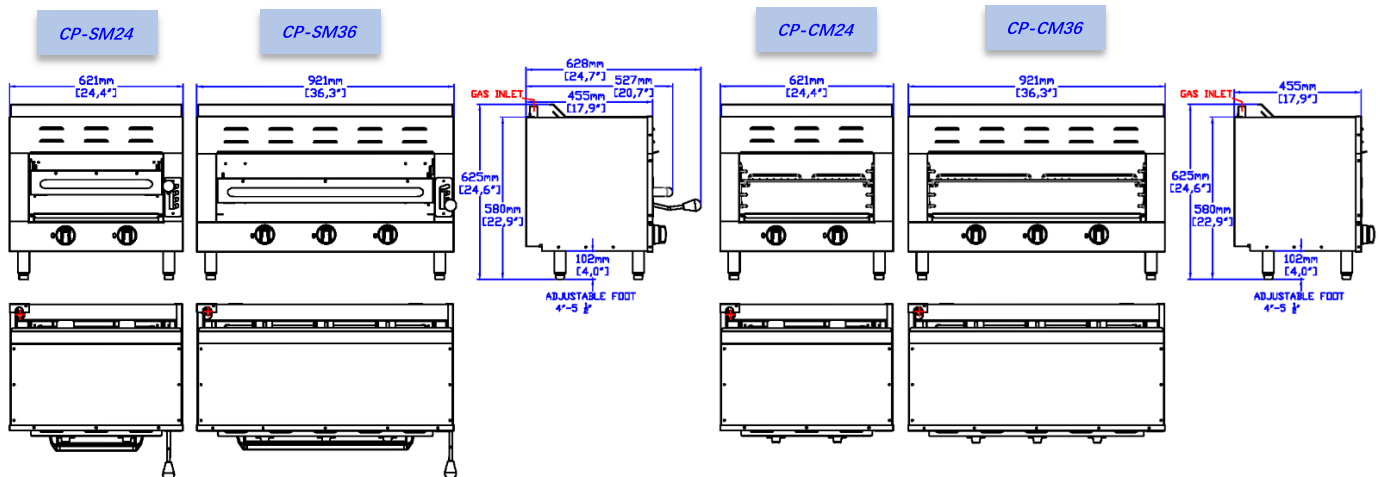
The salamander broiler and Cheese melter allows you to quickly brown the tops of casseroles, melt cheese, toast sandwiches, or even finish steaks and other meats with ease! The compact design can be wall mounted or range mounted with optional accessories (sold separately) to best fit your establishment's needs.

## PRODUCT SPECIFICATIONS --

- Stainless Steel front and Sides
- 2 burners at 24", 3 burners at 36" model  
Zonal heating possible, 13,000 BTU per Infrared burner
- Standing pilot ignition system
- Full width broiler pan
- 4 Position Adjustable spring balanced rack (Salamander)
- Ball grip handle on adjustable rack for ease and comfort (Salamander)
- LP gas conversion kit included
- Ready to mount over any size gas range
- 4" adjustable height, non-skid SS Legs included for countertop operation
- SM24 or 36-WMK for direct wall mounting under exhaust hood (option - accessory)
- SM24 or 36-RAK for direct gas range mounting under exhaust hood (option - accessory)



## PLAN VIEWS --



## MODEL LIST --

Model	Gas Type	Total BTU	Overall Dimensions	Net Weight	Package Size	Shipping Weight
CP-SM24	Natural Gas	26,000	24.4"x24.7"x24.6"	101 lbs	28"x27"x30.6"	145 lbs
	Liquid Propane		62.1 x 62.8 x 62.5 cm	46 kg	70 x 70 x 78 cm	66 kg
CP-SM36	Natural Gas	39,000	36.3"x24.7"x24.6"	137 lbs	40"x27"x30.6"	196 lbs
	Liquid Propane		92.1 x 62.8 x 62.5 cm	62.5 kg	102 x 70 x 78 cm	89 kg
CP-CM24	Natural Gas	26,000	24.4"x17.9"x24.6"	90 lbs	28"x20"x30.6"	132 lbs
	Liquid Propane		62.1 x 45.5 x 62.5 cm	41 kg	70 x 50.8 x 78 cm	60 kg
CP-CM36	Natural Gas	39,000	36.3"x17.9"x24.6"	123 lbs	40"x20"x30.6"	148 lbs
	Liquid Propane		92.1 x 45.5 x 62.5 cm	50kg	102 x 50.8 x 78 cm	74 kg

- This appliance is manufactured for commercial installation only, not intended for home use.
- 3/4" NPT rear gas connections. Supply gas pressure not to exceed 14" W.C.(1/2 PSI)  
Natural gas operating pressure - 5.0" W.C. Recommended supply pressure 7-9" W.C.  
Propane gas operating pressure - 10.0" W.C. Recommended supply pressure 11-12" W.C.
- A gas pressure regulator supplied with unit must be installed.
- An adequate ventilation system is required for Commercial Cooking Equipment.
- Require a 6" clearance at both side and rear adjacent to combustible construction.
- ETL design certified NSF listed

### Options & Accessories

- ☐ SM24-WMK
- ☐ SM24-RAK
- ☐ SM36-WMK
- ☐ SM36-RAK



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