

Regal Series Infra-Red Cheesemelter

Project _____
Item _____
Quantity _____
CSI Section 11400
Approved _____
Date _____

Regal Series Infra-Red Cheesemelter

Models

- IRCMA-24 • IRCMA-60
- IRCMA-36 • IRCMA-72
- IRCMA-48



Model shown IRCMA-48

Standard Features

- Standard Features:
- Infrared gas burners
- One control valve per burner, see back of specification for number of burners for each unit.
- Constant pilot for instant lighting
- Stainless steel top, front, and sides.
- Stainless steel cooking interior sides, back and bottom.
- Removable, chrome-plated wire rack
- Fiberglass insulated sides, bottom, and back
- 24" (610mm) to 72" (1829mm) widths available
- Range, wall and counter top models available; for range mount to U.S. Range Cuisine Series Heavy Duty gas range models.
- 3/4" N.P.T. top gas inlet connection.
- One year parts and labor

Options & Accessories

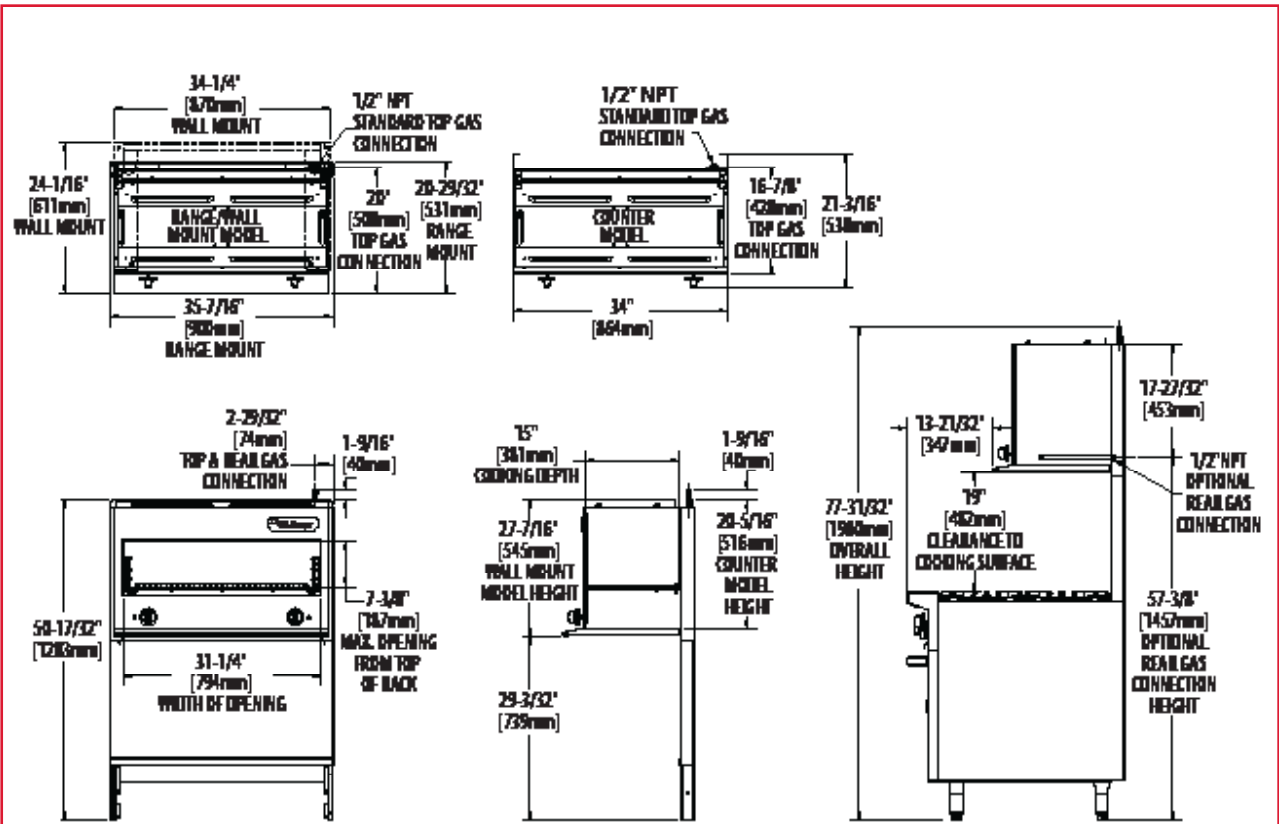
- Wall mount kit

Specifications

Shall be U.S. Range Regal Series Cheesemelter. Unit shall be cuisine series range, wall or counter mounted. Unit to be available in widths from 24" (610mm) to 72" (1829mm) x 17 5/8" (448mm) deep x 18 3/4" (476mm) high. Finish is to be stainless steel font, sides and top. Removable chrome plated round rack. Shelves to be removable round stock chrome plated.



Regal Series Infra-Red Cheesemelter



Product	Width: In(mm)	Depth: In(mm)	Height: In(mm) (w/ NSF Legs)	Height: In(mm) (w/o NSF Legs)	Oven/Storage Base Interior: in(mm)		
					Width	Depth	Height
M43-FTR	34(864)	38(965)	36-3/8(924)	30-3/8(772)	26-1/4(667)	29(737)**	13-1/2(343)
M43-FTS	34(864)	38(965)	36-3/8(924)	36-3/8(924)	26(665)	30-1/2(773)	20-1/2(519)
M43-FTT	34(864)	38(965)	36-3/8(924) w/stand	9-1/2 (241) w/o stand*	N/A	N/A	N/A

*Modular top has 1-1/2" seating flanges. **RC oven is 25" (635mm) deep.

INPUT-BTU/hr (Natural Gas)	M43FTR & M43FTRC	M43FTS & M43FTT
6 Top Burners		
3@18,000(Open Top)*** 3 @ 15,000(Hot Top)***	99,000(29.00kW) 40,000(11.72kW)	99,000(29.00kW) N/A
BTU Oven***	139,000(40.72kW)	99,000(29.00kW)
TOTAL		

RC=Range w/Convection Oven R=Range w/Oven S=Range w/Storage Base T=Modular Top
 *** Open and Hot Top Burner rated 16,000 BTU (4.69kW) and Oven Rated 35,000 BTU (10.25kW) for Propane gas

INSTALLATION NOTES			Shipping Wt: (Lb/Kg) ²
Combustible Wall Clearances ¹	Entry Clearances	Operating Pressure	M43-FTR 440/200
Sides: 11" (279mm) Back: 6" (152mm)	Crated: 39-1/4" (997mm) Uncrated: 34-1/4" (870mm)	Natural: 6" WC (15mbar) Propane: 10" WC (25mbar)	M43-FTS 340/155 M43-FTT 250/114

¹NOTE: Installation clearance reductions are applicable only where local codes permit.

²Shipping Cubic Feet 50 for R & S Models, 20 for T models

Data applies only to North America

Gas input ratings shown here are for installations up to 2,000 ft. (610m) above sea level. Specify altitudes over 2,000 ft.

Electrical characteristics each RC oven: 1/3 HP motor, 120 VAC, single phase, 3.4 amps, 6 ft. (1.8m) power cord with NEMA 5-15P plug provided. 230 VAC export is direct connect, single phase, 50 Hz. Please specify gas type when ordering.

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