Item #_____ C.S.I. Section 11420

COMMANDER SERIES
HEAVY-DUTY GAS INFRARED
CHEESEMELTER BROILERS

Model FCMJ-36

BASIC MODELS:

FCMJ-24	24" cheesemelter broiler
FCMJ-36	36" cheesemelter broiler
FCMJ-48	48" cheesemelter broiler
FCMJ-60	60" cheesemelter broiler
FCMJ-72	72" cheesemelter broiler

KEY FEATURES:

- Stainless steel front and sides.
- Equipped with heavy-duty pre-mix atmospheric infrared burners, 6,000 BTU/hr. input per burner.
- Infinite heat control valves.
- Pilot ignition system.
- Heavy-duty chrome plated grid rack and 3 position rack guide.
- Removable full width spillage pan.
- ½" top gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONAL FEATURES:

- Stainless steel top.
- Stainless steel bottom.
- Stainless steel back finishing panel.
- Reinforced stainless steel back riser for mounting over a Commander range unit.

DESCRIPTION:

Heavy-duty gas infrared cheesemelter broiler, Wolf Model No. _____. Stainless steel front and sides. Top finished in black epoxy powder coat paint. Equipped with heavy-duty pre-mix atmospheric infrared burners, 6,000 BTU/hr. input per burner. Infinite heat control valves. Pilot ignition system. Heavy-duty chrome plated grid rack and 3 position rack guide. Removable full width spillage pan. ½" top gas connection and gas pressure regulator.

Exterior dimensions: _____"w x 20⅛"d x 18¹¹⁄₁₆"h (cheesemelter dimensions only).

Design Certified by the American Gas Association
Design Certified by the Canadian Gas Association
Listed by the National Sanitation Foundation

Approved by _____

Date: _____

SPECIFY TYPE OF GAS AND FINISH WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

WOLF RANGE COMPANY

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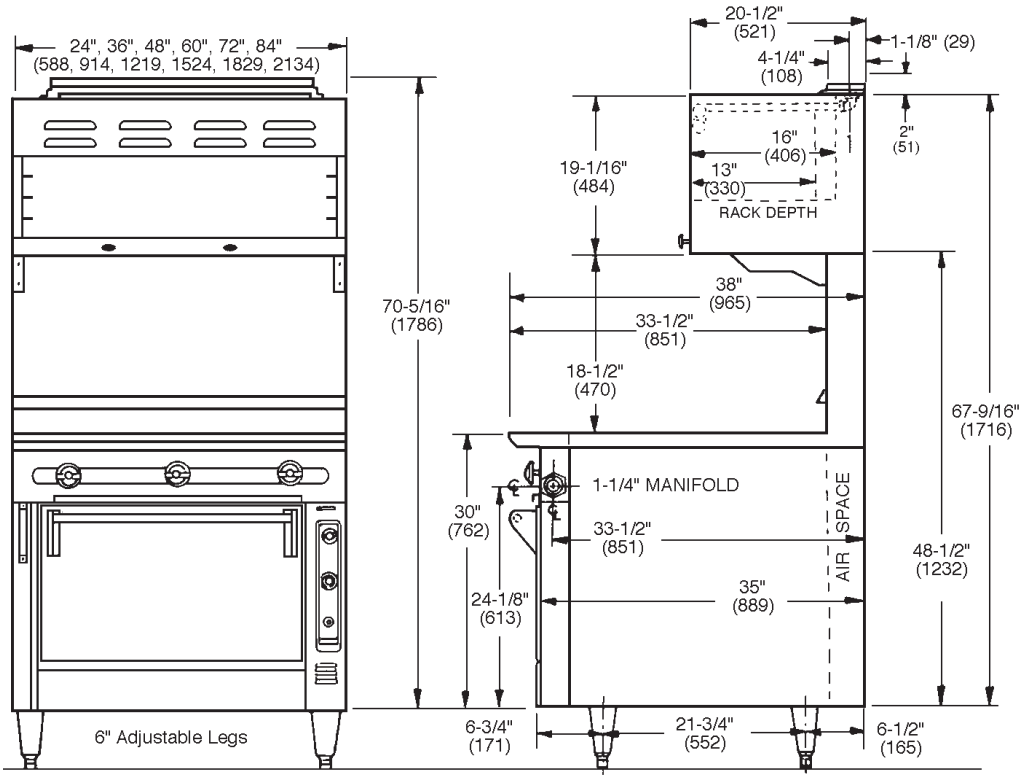
Customer Service (888) 639-9653 • www.WOLFRANGE.com

Commander Series
Heavy-Duty Gas Infrared
Cheesemelter Broilers

INSTALLATION REQUIREMENTS:

1. A gas pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to appliance must be ½" or larger. If flexible connectors are used, the inside diameter must be the same as the ½" iron pipe.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.
5. Clearances:

	Combustible	Non-combustible
Rear	0"	0"
Sides	6"	0"
Bottom	10"	4"



MODEL NO.	BTU/HR. INPUT	WIDTH	DEPTH	HEIGHT	APPROX. SHP. WT. (LBS./KG)
FCMJ-24	18,000	24"	20½"	19 1/16"	106/48
FCMJ-36	24,000	36"			159/72
FCMJ-48	36,000	48"			212/95
FCMJ-60	42,000	60"			265/119
FCMJ-72	48,000	72"			318/143

NOTE: In line with its policy to continually improve its product, Wolf Range Company reserves the right to change materials and specifications without notice.

This appliance is manufactured for commercial use only and is not intended for home use.