



Master & H280 Series Infra-Red Cheesemelter

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

Master & H280 Series Infra-Red Cheesemelter

Models:

- GCM36-280 GCM60-280 GCM72-280
 GCM-3C GCM-3W MCM34



Shown in standard range-mount configuration

Standard Features:

- Counter-mount Cheesemelters – stainless steel front, top, and two sides – C/W 4" (102mm) legs.
- Range Mount Cheesemelters – stainless steel front, top, sides, and backsplash
- 15,000 BTU (4.39 kW) atmospheric type infra-red burners are individually controlled.
- Unique burner design directs heat downward
- Chrome-plated racks are adjustable to three (3) positions. Racks and rack guides are removable for cleaning.
- Pressure regulator is standard, (GCM-280)
- One Year limited parts & labor warranty, (USA & Canada only)

Model Descriptions H280 Series:

- GCM36-280**, 36" (914mm) wide for H286
GCM60-280, 36" (914mm) wide, w/24" (610mm) high shelf for H284, H287, H282, & H283*
GCM72-280, 36" (914mm) wide, w/36" (914mm) high shelf for for H289*
 * Standard on left, optional on right, specify.

- GCM-3C**, 34" (864) wide counter model
GCM-3W, 34" (864mm) wide wall mount model w/wall brackets

Master Series:

- MCM34**, 34" (864mm) wide, w/back-guard for 34" range

Optional Features:

- Interconnecting piping for range mount

Specification:

Thirty-four and thirty-six inch wide models, each have two (2) atmospheric type, 15,000 BTU (4.39 kW) gas infra-red burners. Burners are individually controlled with high and low valve settings. Fast preheat and uniform production are provided by the high efficiency infra-red burners. Unique atmospheric burner design directs heat downward to the heavy chrome plated rack. Sturdy chrome-plated rack guides support the rack, which is adjustable to three (3) positions. Rack and rack guides are easily removed for cleaning. Range mounted cheesemelters are securely supported by heavy duty steel brackets. Certified to Canadian and US standards, listed by NSF.



Model	Width	Depth	Height	Entry Clearances: All Models	
GCM 36-280	36" (314mm)	19" (483mm)	37-1/4" (946mm)	Crated	Uncrated
MCM34	34" (864mm)	19" (483mm)	37-1/4" (946mm)	24" (610mm)	20" (508mm)

Note: Data applies only to North America

Manifold Operating Pressure		Installation Clearances		Input: Natural and Propane
Natural	Propane	Sides	Rear	15,000 BTU/Hr (4.39 Kw) per Burner 30,000 BTU/Hr (8.79 Kw) Total
6" WC (15 mbar)	10" WC (25 mbar)	6" (152mm)	6" (152mm)	

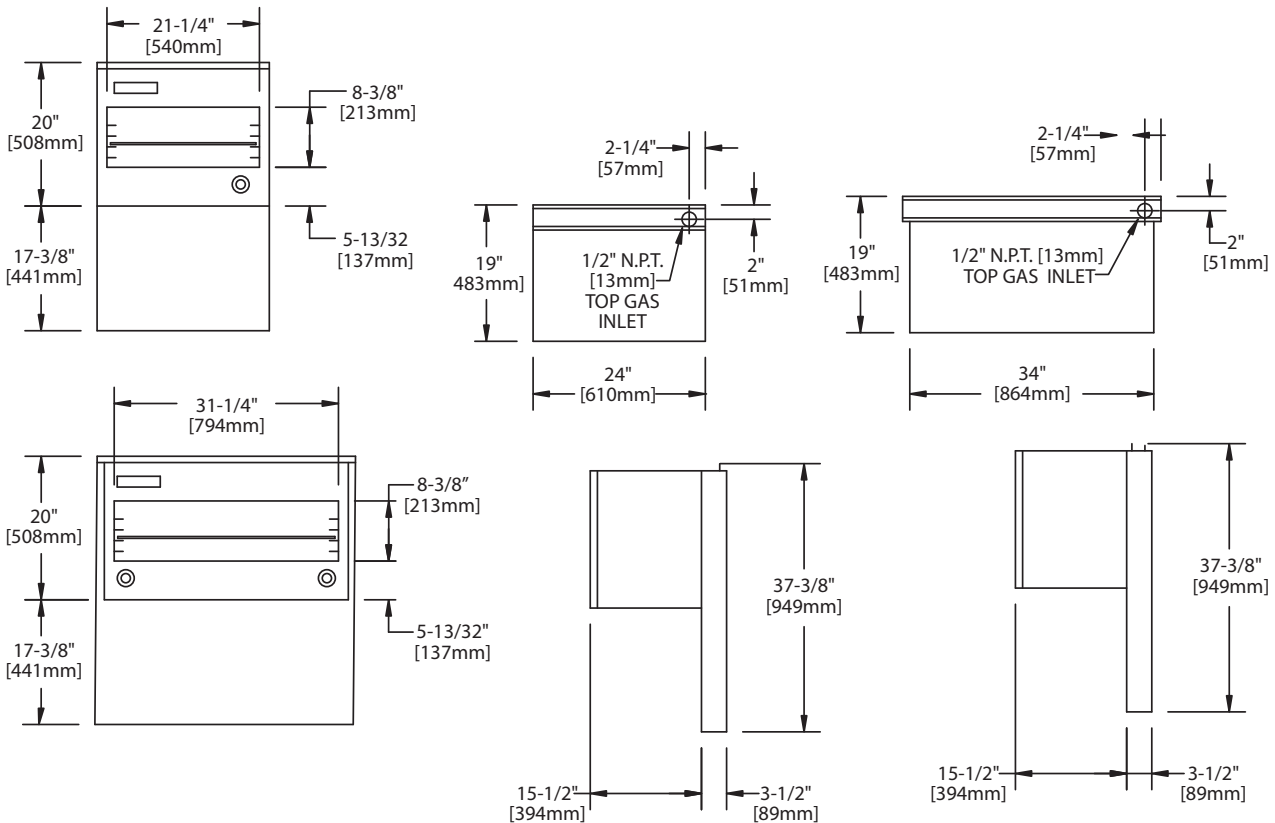
Model	Shipping Information	
	Cu Ft	Wt. (Lbs./Kg)
MCM34	22	180/81
GCM 36-280	30	180/81
GCM 60-280	38	220/100
GCM 72-280	42	240/109
GCM-3C	14	154/70
GCM-3W	14	190/86

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

Gas input ratings shown for installations up to 2000 ft., (610m), above sea level. Please specify altitudes over 2000 ft.

Please specify gas type when ordering.

Garland products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland will not provide service, warranty, maintenance or support of any kind other than in commercial applications.



Form# MCM34GCM (08/05/10)