

Job	Item No.	

# Lang® Gas Cheesemelter

□236CMW □248CMW



## **FEATURES**

#### **CONSTRUCTION FEATURES**

- Stainless steel front, top & sides, with aluminized steel back
- Top mounted gas infrared heaters
- Four position, adjustable chrome plated plate rack
- Stainless steel bottom drip tray
- 4" adjustable legs provided
- Wall mounting brackets included

### **DESCRIPTION**

Lang Cheesemelters are designed and engineered for the high volume food service operation keeping value and efficiency in mind. These units are ideal for melting, warming, finishing and reheating a variety of menu items. All Lang Cheesemelter units ship as wall mount, and come with the materials to convert the unit to a counter mount unit.

### **PERFORMANCE FEATURES**

- Weight-of-Plate instant-on/off saves time and energy
- Weight-of-Plate instant-on eliminates pre-heating
- Efficient infrared burners deliver 1650°F heat in 10 seconds
- Grease- free combustion air design for long life & easier cleaning
- Large, unrestricted opening for guick and easy access

#### **SPECIFICATIONS**

Cheesemelter shall be a LANG Manufacturing Model 2- [specify width: -36 (36") or -48 (48") with gas heated infrared burner system, with 10,000 BTU/hr per-foot power input and grease-free combustion air design; Weight-of-Plate instant ON/OFF; large, unrestricted plate opening; four position adjustable plate rack.

#### **CONTROL PACKAGE**

- Weight-of-Plate automatic burner ON-OFF
- Control System-ON switch

#### WARRANTY

These units come with a one [1] year warranty for parts and labor.

#### CERTIFICATIONS





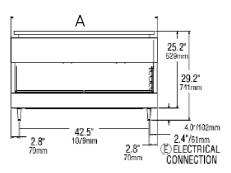


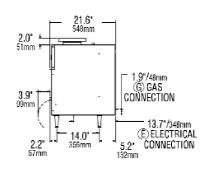


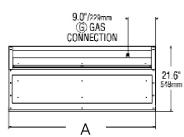


## Lang® Gas Cheesemelter

□236CMW □248CMW







[FrontView/Elevation]

[RightSide View]

[Top View/Plan] 248 shown

MODEL	HEIGHT <sup>2</sup> in. (mm)	WIDTH [A] in. (mm)	DEPTH in. (mm)	BTU¹/ HR	GAS CONNECTION	VOLTAGE	PHASE	WATTS	AMPS	APPROX. WEIGHT SHIPPING	APPROX. WEIGHT INSTALLED
236CMW	25.2 (639)	36.0 (915)	21.6 (548)	30,000	1/2" NPT	115V/60Hz	1	500	2.0	230 lb. (105 kg)	172 lb. (78 kg)
248CMW	25.2 (639)	48.0 (1,220)	21.6 (548)	40,000	1/2" NPT	115V/60Hz	1	500	2.0	290 lb. (132 kg)	232 lb. (105 kg)

Specify Natural Gas or Propane when ordering.

CLEARANCES: Sides: 6", Back: 0", Bottom: 4"

#### **INSTALLATION REQUIREMENTS:**

- 1. Specify: Natural gas or Propane gas: G via 1/2" NPT connection.
- 2. Gas pressure regulator provided
- 3. Specify elevation if project is over 2000 feet.
- 4. Heat shield required when mounting over heat source & shipped with [-W] Wall-Mounted Models.
- 5. Unit not to be installed over charbroiler [All connections from rear. See below for location and delivery requirements]
- 6. (E) 115V, 1-Phase, 50/60 Hz electrical connection
- 7. Installation under approved vent hood required.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.



<sup>&</sup>lt;sup>2</sup>Add 4 Inches for Leg Height, Counter Mount only.