DUKERS DCCM36



Brand: DUKERS
Product Code: DUKERS DCCM36
Availability: In Stock
Weight: 117.00lb
Dimensions: 36.00in x 18.00in x 17.43in

Price: $1,187.00

Short Description
36" Gas Cheesemelter

Description
The Dukers DCCM36 Gas Cheese Melting Oven offers reliable and efficient melting cheese capabilities for commercial kitchens. a premium appliance designed for exceptional performance and durability. Featuring a heavy gauge insulated body and an all-stainless-steel front, sides, and top, this oven ensures long-lasting use and a sleek, modern appearance. It is equipped with a standing pilot for instant ignition and a powerful 35,000 BTU gas infrared burner, available in natural gas and adjustable for LP. The roll-out grid rack assembly simplifies loading and unloading, while the large-capacity crumb catcher and removable broiler grid make cleaning effortless. With both wall mount and range mount kits included, this oven offers versatile installation options to suit any kitchen setup.

Product Features

- Heavy gauge insulated body.
- All stainless steel front, sides and top.
- Standing pilot for instant ignition.
- Gas powered infrared Burner with 35000 BTU.
- Comes in Natural gas, adjustable to LP.
- Grid rack assembly rolls out for ease of loading and unloading.

- Large capacity crumb/grease tray.
- Broiler grid can be easily removed for cleaning.
- Wall mount and Range mount kit.

Technical Specifications

- GAS SOURCE: Natural Gas (NG) / Propane
- BURNER: 1 count
- SINGLE BURNER: 35,000 BTU/H
- COMBINED: 35,000 BTU/H
- GAS PRESSURE:
    - NG: 5“ WC
    - Propane: 10“ WC
- External Dimension: 42" * 24 3/4" * 23 3/8"
- Internal Dimension: 36" * 18" * 17 7/16"

Specifications
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Warranty
1 Year Parts and Labor Warranty

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Product Gallery



