



Ideal Commercial Cooking Products, Inc. Cheese Melters and Salamander Broilers are perfect for browning, broiling and finishing due to their high performance infra red-burners that provide instant, even heating throughout the rack surface. Their design is perfect for preparation of melted cheese and a wide variety of dishes. Ideal Cheese Melters serve as an outstanding auxiliary broiler for steaks, fish and lobster. They come standard with (2) two position rack heights to accommodate the chrome rack to the chefs needs. The Salamander Broiler on the other hand can be adjusted in (3) three different high positions and comes with a pull out carriage tray to ease the process. Both units can be easily mounted over our ranges top shelves with the help of (2) two reinforced channels or they can be wall mounted against the wall with the supplied brackets. Specify if either the unit will be wall mounted or over the range shelf to provide you with the right mounting brackets.



Cheese Melters Broilers

Model	Dimensions	Weight	Total BTU's/hr	Price List
IDCM-24S	24"W x 12"D x 12"H	70 Lbs.	17,500	\$1,485.00
IDCM-36S	36"W x 12"D x 12"H	95 Lbs.	30,000	\$1,995.00
IDCM-24	24"W x 18"D x 18"H	95 Lbs.	20,000	\$1,850.00
IDCM-36	36"W x 18"D x 18"H	135 Lbs	35,000	\$2,325.00
IDCM-48	48"W x 18"D x 18"H	180 Lbs	40,000	\$3,100.00
IDCM-60	60"W x 18"D x 18"H	230 Lbs	55,000	\$3,405.00
IDCM-72	72"W x 18"D x 18"H	275 Lbs	70,000	\$4,330.00



STANDARD FEATURES

Stainless steel sides and front.

- High efficiency Infrared broiler provides instant even heat.
- Adjustable gas valve with continuous pilot for instant ignition.
- Separate gas control for each burner (when more than one).
- Equipped with a chrome plated heavy duty rack that can be position in different heights.
- Can be easily wall mounted or attached to our range and counter line.
- Full width crumb trav for easy cleaning.
- Cheese Melter available in 24", 36", 48", 60" and 72", while our Salamander Broilers are 24" and 36" widths.
- The Salamander Broiler can be accommodated in three easy spring loads vertical adjustments and a pull out carriage tray.
- Complies with "NSF/ANSI Std. 4-2009 "Commercial, Rethermalization, and Powered Hot Food Holding and Transport Equipment"
- Conforms to ANSI STD Z83.11 Certified to CSA STD 1.8
- One year parts and labor warranty.







Salamander Broilers

Model	Dimensions	Weight	Total BTU's/hr	Price List
IDSB-24	24"W x 18"D x 18"H	150 Lbs.	20,000	\$2,495.00
IDSB-36	36"W x 18"D x 18"H	185 Lbs	35,000	\$2,995.00

Gas: 3/4" NPT rear gas connection, specify type of gas and altitud if over 2,000 feet.

Pressure:5" W.C.- Natural Gas

10" W.C. - Propane Gas

Note: Install the supplied pressure regulator at the inlet of the gas line.

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