Item No:
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CONSULTANT/ CONTRACTOR APPROVAL

Straight Through Conveyor Cheesemelter



The Marshall **Model CM24** Conveyor Cheesemelter is ideal for melting cheese on your menu items. The unit is equipped with a variable speed conveyor control to adjust for your various products. High intensity infrared elements on top melt cheese fast. The conveyor is heavy-duty stainless steel rod for longevity. Use as a companion to Marshall's AutobroilTM.

All Marshall products are supported by a nationwide service organization and in-house, full-time Customer Support Department. To place an order call:

1-800-627-8368

ETL (US, Canada) & NSF Listed FOR COMMERCIAL USE ONLY

Marshall's Cheesemelter is designed specifically for fast food restaurants, sandwich shops, cafeterias, full service restaurants, snack bars and convenience stores.

FEATURES

- Plug-in motor and solid-state speed control
- Variable speed, heavy-duty drive system
- Easy to operate control panel
- Adjustable conveyor speed
- Heavy duty industrial grade heating elements

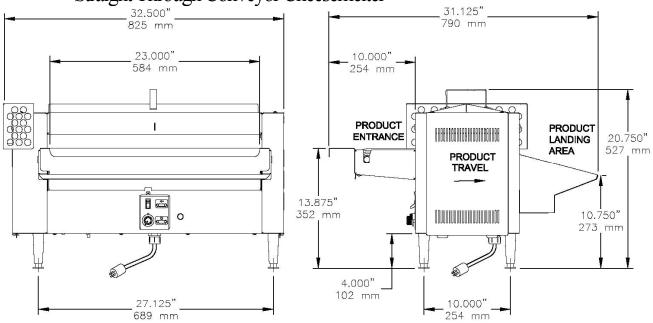
CONSTRUCTION

- Heavy gauge stainless steel
- Larger bearings give longer life
- Heavy-duty belt
- Solid weld frame construction

^{*}Ask about Marshall's ThermoGloTM Food Warmers, companion High Speed Toasters, and Ventilation Systems



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Overall Dimensions Model CM24

Dimensions:	Height: 20.750" 527mm	Width: 32.500" 825mm	Depth: 31.125" 790mm		
Shipping Information:	Weight: Net 150 lbs. 70 kilos	Ship Wt: 175 lbs. 82 kilos	NMFC #63360 2	Ship Cubes: 22 cubic ft. 0.64 cubic meters	
Electrical Wiring:	208V/60Hz/1 ph 18.5 amps/ 3.848 kw NEMA L14-30P Plug		240V/60Hz/1 ph 21 amps/ 5.04 kw NEMA L14-30 Ph	21	40V/50Hz/ 1ph 1 amps/ 5.04 kw
Gas Supply:	None				
Options:	Sauce warming pan bracket on top				

Marshall Air Systems, Inc.

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