



RESTAURANT SERIES CHEESMELTERS

SERIES: BPCMi



Bakers Pride® BPCMi series cheesemelters are a great choice for melting cheese and browning due to top-only heating elements. Models are available in a range of widths from 24" to 72" and feature either one or two burners producing a total output from 20,000 to 70,000 total BTUH. The single, pull-out wire rack allows for easy loading and unloading, while the broiler pan is removable for convenient cleaning. These cheesemelters have adjustable gas valves to provide greater temperature control, and continuous pilots allow for quick and easy lighting. Options include 4" legs for countertop use, a wall-mounting kit, and an assembly for mounting on our Restaurant series ranges.

FEATURES AT A GLANCE

- 20,000 to 70,000 total BTUH
- Small burners: 20,000 BTUH; large burners: 35,000 BTUH
- Top-only heating elements
- Natural gas or liquid propane
- Multiple widths: 24", 36", 48", 60", and 72"
- Heavy-duty, stainless steel top, side panels, and front
- Recessed controls for easy access and serviceability
- Slide-out, chrome-plated wire rack
- Adjustable gas valve and continuous pilot
- Optional countertop, wall-mount, or range-mount
- Full-width broiler pan
- One-year limited warranty

OPTIONS & ACCESSORIES

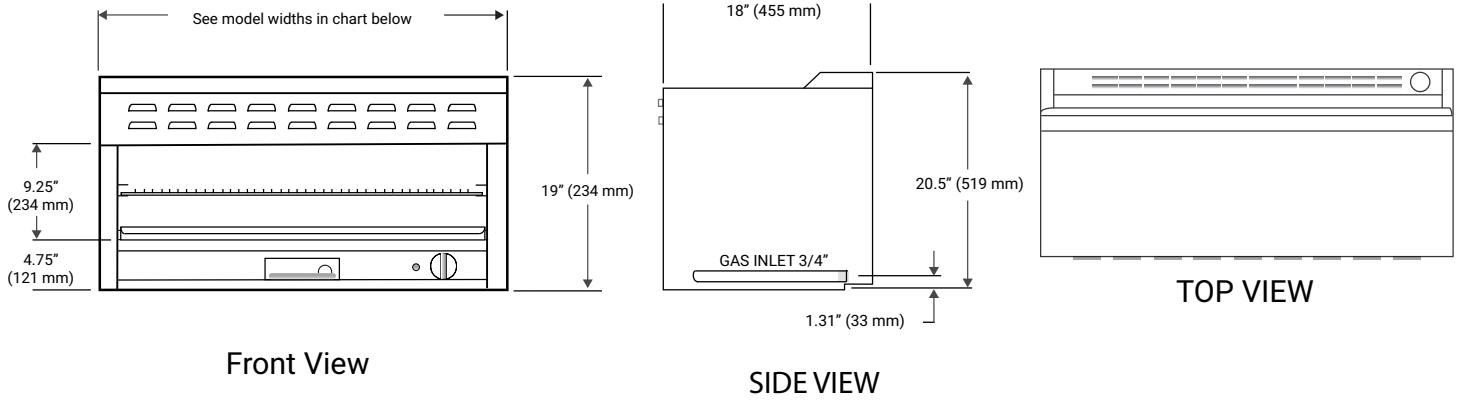
- 24" (610 mm) wall-mounting kit
- 36" (914 mm) wall-mounting kit
- 48" (1219 mm) wall-mounting kit
- 60" (1524 mm) wall-mounting kit
- 72" (1829 mm) wall-mounting kit
- 24"/36"/48"/60"/72" range-mounting kit
- 4" (102 mm) legs, set of 4



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EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Model #	BTU	Burners	Overall Dim (W x H x D)	Carton Dim (W x H x D)	Cubic Feet	Cubic Meter	Ship Wt.
BPCMi-24	20,000	1	24" x 20.5" x 18" (609 x 521 x 457)				112 (51kg)
BPCMi-36	35,000	1	36" x 20.5" x 18" (914 x 521 x 457)				165 (75kg)
BPCMi-48	40,000	2	48" x 20.5" x 18" (1219 x 521 x 457)				210 (95kg)
BPCMi-60	55,000	2	60" x 20.5" x 18" (1524 x 521 x 457)				277 (126kg)
BPCMi-72	70,000	2	72" x 20.5" x 18" (1828 x 521 x 457)				337 (153kg)

REQUIRED CLEARANCES

	combustible
Left	10" (254 mm)
Right	10" (254 mm)
Back	4" (254 mm)

GAS CONNECTIONS

Manifold pressure is 5.0" W.C. or natural gas or 10.0" for propane gas. Manifold size is 3/4" NPT.
 3/4" pressure regulator supplied with equipment to be installed at time of connection.
 Must specify type of gas and elevation if over 2000 ft. when ordering.



Freight Class: 70
 FOB: Allen, 75013

Bakers Pride reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.

Bakers Pride Oven Company, LLC is a wholly owned subsidiary of Standex International Corporation.

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