

**Sale Name:** SHORT NOTICE QUICKFIRE AUCTION

**LOT 2 - NEW 24" Southbend Nat Gas P24-CM Infrared Cheese Melter**



**Description**

**NEW 24" Southbend P24-CM Infrared Cheese Melter**

# Natural Gas

## PRODUCT FEATURES:

- 20,000 BTU
- Dual valve control for left and right operation
- 90 second preheat time with no waiting between loads
- Inter-piping of gas connection to sectional range base
- Stainless steel interior construction
- Bright anneal removable crumb tray
- 5 position rack guides
- Range mount on flue riser standard
- Chrome-plated cooking rack
- Width: 24"
- Height: 21.5"
- Depth: 15.5"
- Weight: 90 lbs

## STANDARD CONSTRUCTION SPECIFICATIONS:

Infrared Cheese Melter - Range Mount, Wall Mount, and Countertop

Exterior Finish: Constructed of 430 stainless steel #3 polish.

Assembly: Double wall enforced sides and back. Removable broiler rack, constructed of .375" diameter welded steel chrome plated rod. 5 broiling positions.

Controls: Heavy duty gas valves adjust gas flow with variable temperature adjustment between high and off.

Broiler rack (5 position) can be raised or lowered for optimum broiling applications.

Mounting: Range mounted to a flue riser is standard. Also available as a wall mount or countertop unit with 4" legs.

Flue Riser: Heavy duty, reinforced flue riser and air insulated shield located on bottom of broiler to protect broiler from heat generated on range top.

Broiler: Infrared cheese melter that can mount on the flue riser of a sectional and/or restaurant range, mount on the wall or used with 4" legs as a countertop unit.

P24-CM: Equipped with 2 -10,000 BTU infrared burners - total 20,000 BTU and single valve control. Cooking cavity is 19" wide and 13" deep, with five adjustable positions. 247 sq. in. cooking surface

**Quantity: 1**



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