



GAS

SPEC SERIES | OPEN BURNERS AND HOT TOPS COMBINATIONS

IMPERIAL



IHR-2-1HT

Shown with optional stainless steel backguard with shelf.

OPEN BURNERS

- Anti-clogging burner
- 35,000 BTU/hr (10 KW) output with 7,000 BTU/hr low simmer feature.
- One piece Venturi base has no gaskets. Venturi slopes down to the burner creating more efficient heating
- Cast-Iron burners remove and separate for cleaning
- All stainless-steel tubing and solid brass components for a long service life

GRATES

- S Grates are standard on all units, optional spider grates are available
- Grates measure 12" x 14" (305 x 356 mm) or 18" x 14" (457 x 356 mm) depending on model.
- 2 piece cast iron design features flame shaping center bowl for more efficient heat transfer
- Anti-Clogging shield design into the grate protects the pilot from grease and debris

HOT TOPS

- Two heavy duty, highly polished tops provide even heat across entire surface
- Plates measure 18" W X 28"D (457 X 711 mm)
- "U" Shaped burners have 40,00(12kw) BTU output
- Aeration baffles between burners speed recovery time
- Burners are located every 18" (457 mm) with one manual control per burner
- Each burner has one adjustable gas valve and one standing pilot

Model Numbers

| | |
|--------------|--------------|
| IHR-2-1HT | IHR-2HT-2 |
| IHR-2-1HT-C | IHR-2HT-2-C |
| IHR-2-1HT-XB | IHR-2HT-2-XB |
| IHR-2-1HT-M | IHR-2HT-2-M |
| IHR-4-1HT | IHR-3HT-3 |
| IHR-4-1HT-C | IHR-3HT-3-C |
| IHR-4-1HT-XB | IHR-3HT-3-XB |
| IHR-4-1HT-M | IHR-3HT-3-M |

STANDARD OVEN

- 40,000 BTU/hr (12KW) oven with 100% safety pilot and manual shut off valve
- Unique burner baffle distributes heat flow to provide even temperatures throughout the oven cavity
- Exclusive heat deflector reflects heat into the oven, not the floor
- Chef Depth interior is 26 ½" W x 26" D x 14" H (673 x 660 x 356 mm) and accommodates 18" x 26" (457 x 660) sheet pans left-to-right and front-to-back
- Porcelainized sides, rear, deck and door lining for easy cleaning.
- Superior heavy-duty door hinge
- Side oven controls are protected in the cool zone
- One chrome oven rack is included.
- Optional stainless steel oven interior
- Optional high mass oven with cast iron oven interior and 650 degree thermostat

CONVECTION OVEN

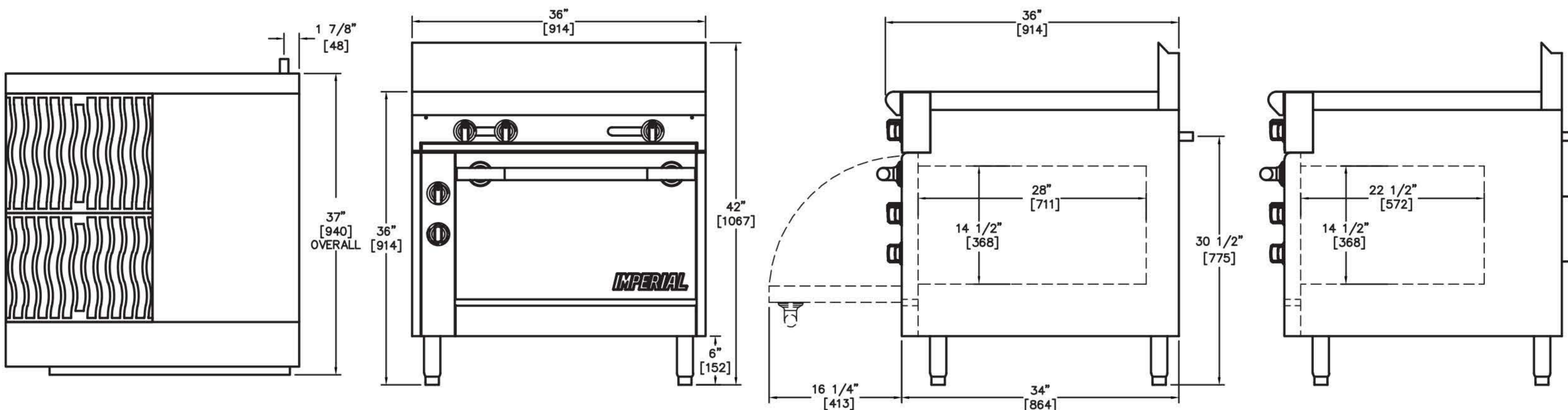
- 35,000 BTU/hr (1KW) Convection oven with ½ HP blower motor cooks products quickly and evenly with less shrinkage
- Electronic ignition system with Radiant solenoid valves
- Convection oven interior dimensions 26 ½" W x 22 ½" D x 14" H (673 x 572 x 356 mm)
- Three positions switch for cooking or cool down. Fan shuts off automatically when the door is open
- Porcelainized sides, rear, deck and inner door liner for easy cleaning. Stainless steel door gasket
- Burner "ON" indicator light and one hour electronic timer
- Three chrome oven racks are included.

Dimensions:

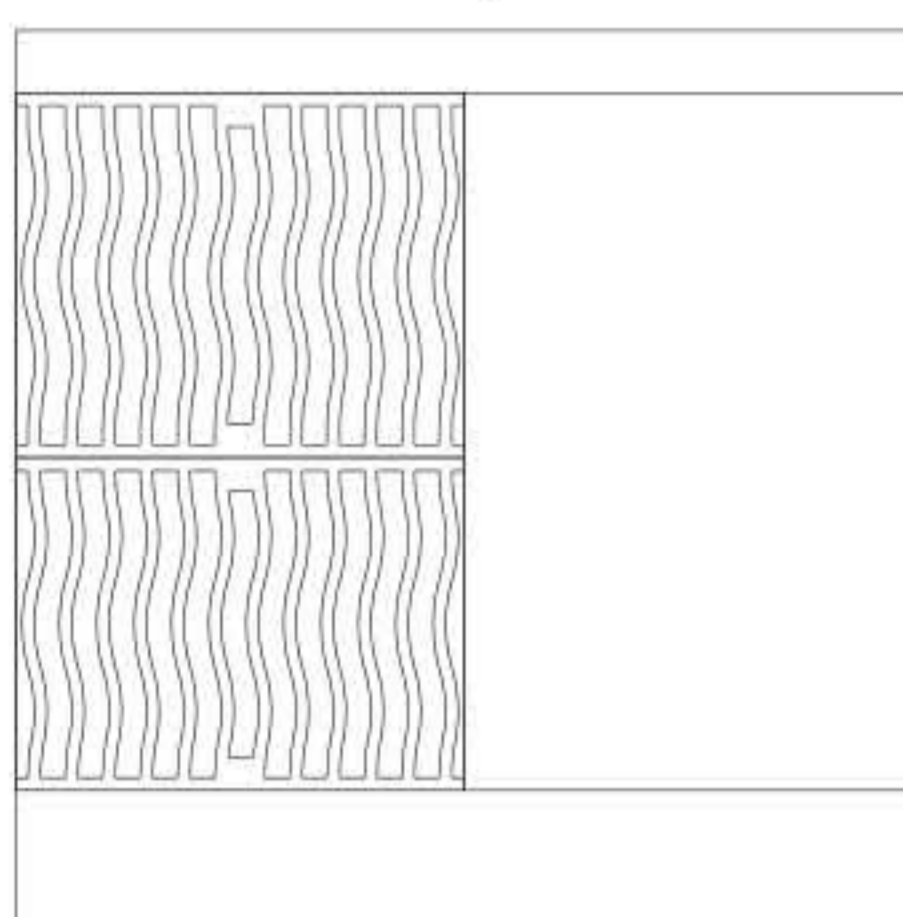
36" w x 38" d x 36" h* (914 x 965 x 914 mm)
* to cooktop

Crated Dimensions:

39-1/2" w x 41" d x 35" h (1003 x 1041 x 889 mm)
Measurements in () are metric equivalents.

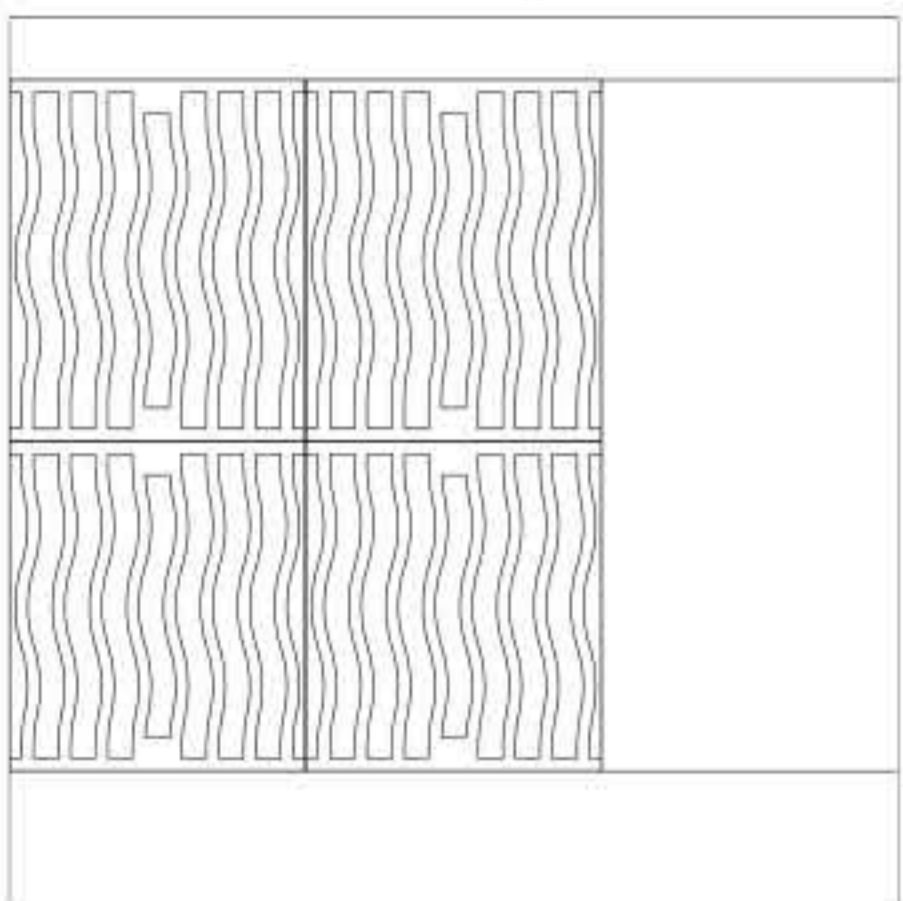


TWO 40,000 BTU OPEN BURNERS AND 18" EVEN HEAT HOT TOP



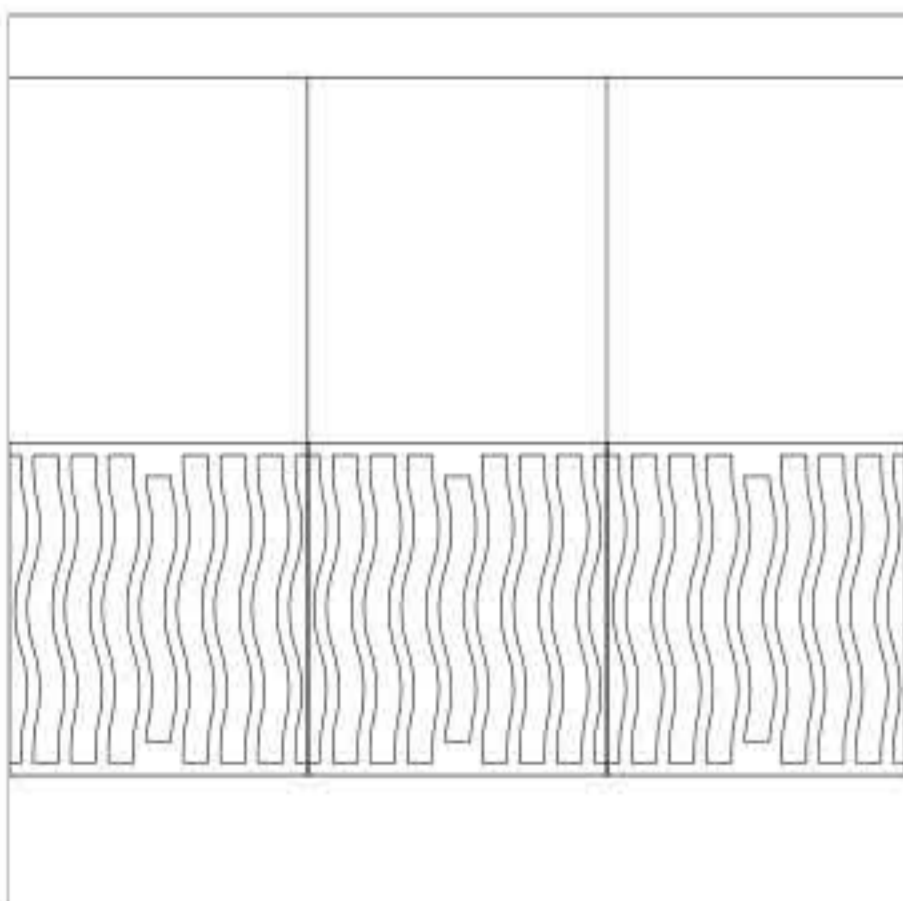
| MODEL | GAS OUTPUT | | OPEN BURNERS | HOT TOP WIDTH | SHIP WEIGHT | |
|--------------|------------|----|--------------|---------------|-------------|-----|
| | BTU | KW | | | KG | LBS |
| IHR-2-1HT | 160,000 | 47 | 2 | 18" (457 MM) | 346 | 762 |
| IHR-2-1HT-C | 155,000 | 45 | 2 | 18" (457 MM) | 373 | 822 |
| IHR-2-1HT-XB | 120,000 | 35 | 2 | 18" (457 MM) | 269 | 592 |
| IHR-2-1HT-M | 120,000 | 35 | 2 | 18" (457 MM) | 190 | 417 |

FOUR 40,000 BTU OPEN BURNERS AND ONE 12" EVEN HEAT HOT TOP



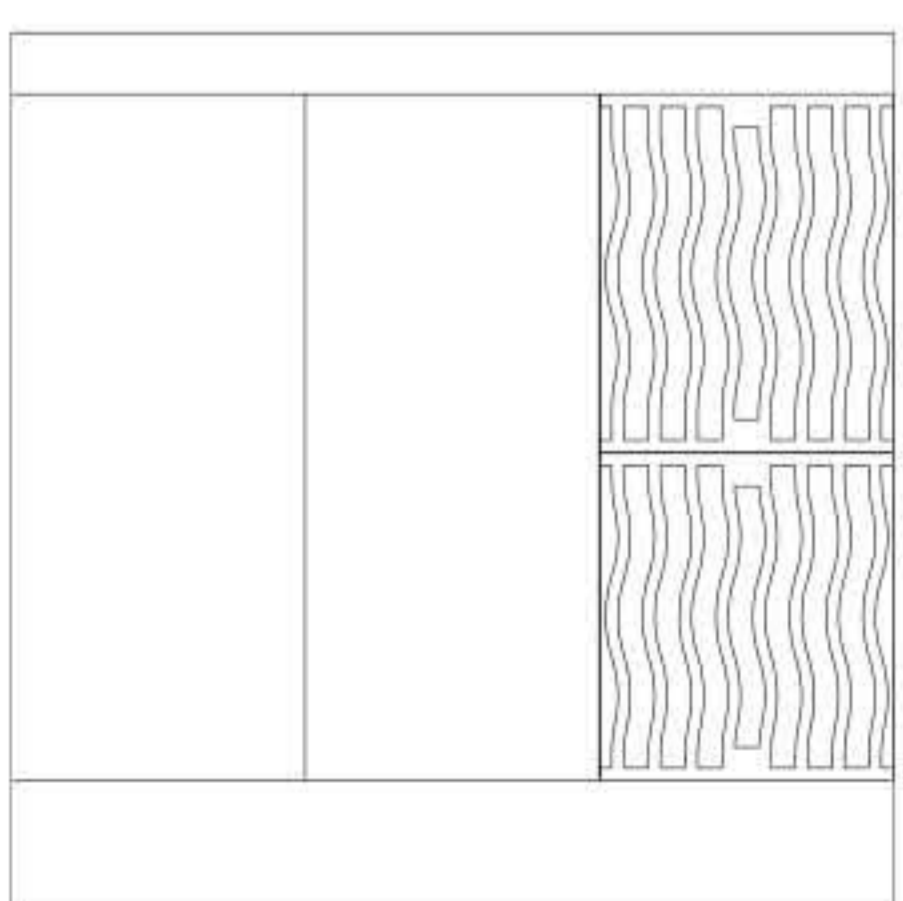
| MODEL | GAS OUTPUT | | OPEN BURNERS | HOT TOP WIDTH | SHIP WEIGHT | |
|--------------|------------|----|--------------|---------------|-------------|-----|
| | BTU | KW | | | KG | LBS |
| IHR-4-1HT | 230,000 | 67 | 4 | 12" (305 MM) | 342 | 752 |
| IHR-4-1HT-C | 225,000 | 66 | 4 | 12" (305 MM) | 369 | 812 |
| IHR-4-1HT-XB | 190,000 | 56 | 4 | 12" (305 MM) | 264 | 582 |
| IHR-4-1HT-M | 190,000 | 56 | 4 | 12" (305 MM) | 185 | 407 |

THREE 12" COMBINATION 40,000 BTU OPEN BURNERS AND EVEN HEAT HOT TOPS



| MODEL | GAS OUTPUT | | OPEN BURNERS | HOT TOP WIDTH | SHIP WEIGHT | |
|--------------|------------|----|--------------|---------------|-------------|-----|
| | BTU | KW | | | KG | LBS |
| IHR-3HT-3 | 280,000 | 82 | 3 | 12" (305 MM) | 348 | 767 |
| IHR-3HT-3-C | 275,000 | 81 | 3 | 12" (305 MM) | 376 | 827 |
| IHR-3HT-3-XB | 240,000 | 70 | 3 | 12" (305 MM) | 271 | 597 |
| IHR-3HT-3-M | 240,000 | 70 | 3 | 12" (305 MM) | 192 | 422 |

TWO 18" EVEN HEAT HOT TOPSHOT TOPS



| MODEL | GAS OUTPUT | | OPEN BURNERS | HOT TOP WIDTH | SHIP WEIGHT | |
|------------|------------|----|--------------|---------------|-------------|-----|
| | BTU | KW | | | KG | LBS |
| IHR-2HT | 120,000 | 35 | 2 | 12" (305 MM) | 345 | 760 |
| IHR-2HT-C | 115,000 | 34 | 2 | 12" (305 MM) | 372 | 820 |
| IHR-2HT-XB | 80,000 | 23 | 2 | 12" (305 MM) | 268 | 590 |
| IHR-2HT-M | 80,000 | 23 | 2 | 12" (305 MM) | 189 | 415 |

MANIFOLD PRESSURE

| NATURAL GAS | PROPANE GAS | MANIFOLD SIZE |
|-------------|-------------|---------------|
| 5.0" W.C. | 10.0" W.C. | 3/4" (19 MM) |

CONVECTION OVEN ELECTRICAL REQUIREMENT

| VOLTAGE | PHASE | AMPS |
|---------|-------|------|
| 120 | 1 | 6 |

CLEARANCE REQUIREMENTS

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51 mm) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 8" (203 mm) from combustible surfaces.

Notes:

"C" specifies (1) 26-1/2" (673 mm) Convection Oven
 "M" specifies Modular, Counter Top Model

EXTERIOR

- Sleek European styling with wide radius ledge and optional high shelf
- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate
- Welded and polished stainless steel seams
- Enclosed front 1-1/4" (32 mm) manifold
- Common ledges, backguards and shelves are available as options for a seamless, professional look
- Large 7" (178 mm) stainless steel landing ledge
- Unique cast aluminum control knobs feature a heat protection grip
- Full width, removable crumb tray for easy cleaning
- 6" (152 mm) high 2-1/2" (64 mm) diameter heavy duty legs with adjustable feet
- One year parts and labor warranty
- 3/4" rear gas connection for single unit connection

OPTIONS AND ACCESSORIES

- Heavy duty stainless steel backguards
- Salamander or Cheesemelter Infra-red Broilers
- Reinforcement channels for mounting cheesemelter/salamander
- Stainless steel common front landing ledge 54", 72", 90", 108" (1372, 1829, 2286, 2743 mm)
- Stainless steel 10" (245 mm) wok ring, fits over open burner top grate
- Stainless steel interior and double doors on open cabinet base
- Stainless steel center shelf in open cabinet base
- Extra chrome racks
- 1-1/4" rear gas connection batteries up to 600,000 BTU (176 KW)
- Gas shut off valve, 3/4" or 1-1/4", N.P.T.
- Gas pressure regulator, 3/4" or 1-1/4", N.P.T.
- Quick disconnect and flexible gas hose, 3/4" or 1-1/4", N.P.T.
- 6" (152 mm) casters

