



Model Numbers

IHR-2-12-M IHR-2-18-M IHR-4-M IHR-1HT-12-M IHR-2HT-24-M IHR-G12-M IHR-G18-M IHR-G24-M IHR-GT12-M IHR-GT14-M

ADD-A-UNITS

- Both floor model (-XB) and modular/countertop (-M) styles are available
- 12", 18", 24" (305, 457, 610 mm) wide models are available
- Common front landing ledges are available as an option with both styles to create a seamless line-up
- Floor model has an open cabinet base. Modular units are features on separate specification sheet

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

- Wavy grates create more heat transfer. Heat convects in waves for continual heat-to-pan contact
- Grates measure 12" x 14" (305 x 356 mm) or 18" x 14" (457 x 356 mm) depending on model.
- 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

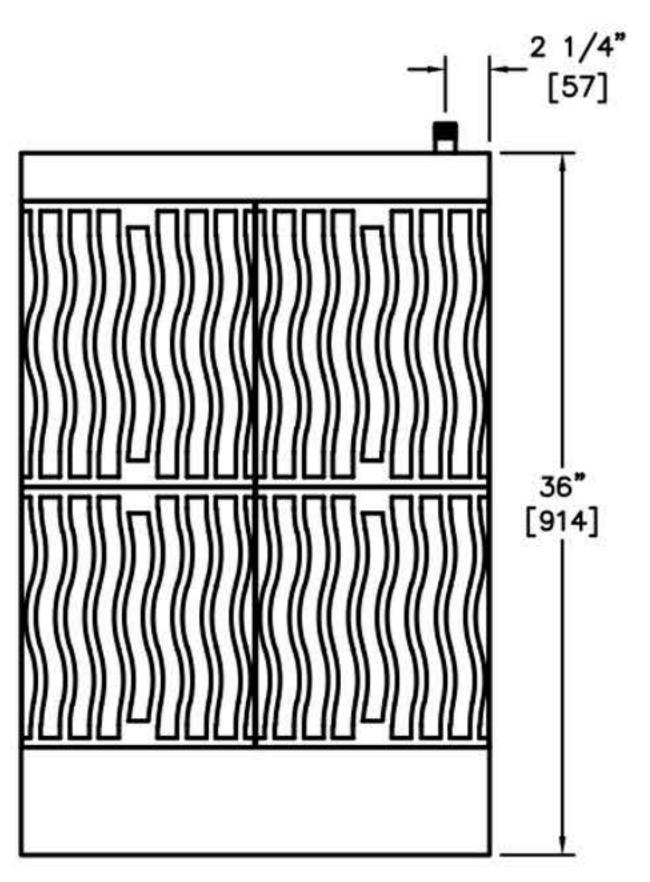
GRIDDLE TOPS

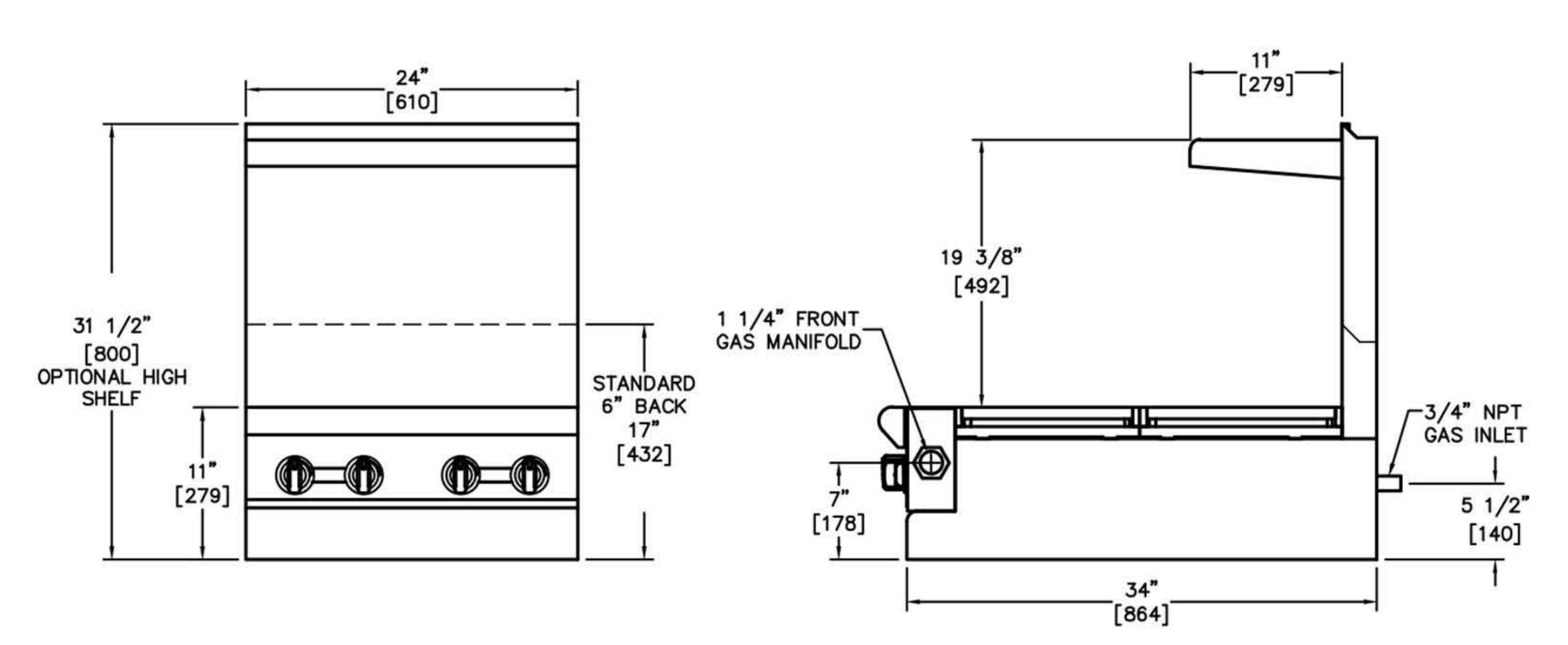
- Highly polished griddle plate provide even heat across entire surface
- "U" shaped burners have 30,000 (9 kw) BTU output, located every 12" (305mm) with one control per burner
- Aeration baffles between burners for quick recovery
- Manual or Thermostatic (GT36) controls are available
- 4" (102mm) wide grease gutter and large grease can with 1-gallon (3.8 L) capacity

HOT TOPS

- Heavy duty, highly polished plates provide an even heat across entire hot top surface
- 12" (305mm) unit has one 12" W x 28" D (305 x 711 mm) plate, 18" has one 18" W X 28" D (457 X 711 mm) plate and 24" (610 mm) unit has two 12"W X 14" D (305 X 356 mm) is also available.
- "U" Shaped burners have 40,00(12kw) BTU output. Aeration baffles between burners speed recovery time







35,000 BTU (10 KW) OPEN BURNERS

MODEL	WIDTH	GAS OUTPUT		BURNERS	SHIP WEIGHT	
MODEL		BTU	KW	DUKINEKS	KG	LBS
IHR-2-12-M	12" (305 MM)	70,000	20	2	84	185
IHR-2-18-M	18" (457 MM)	70,000	20	2	71	156
IHR-4-24-M	24" (610 MM)	140,000	41	4	136	300

30,000 BTU (10 KW) AND 40,000 BTU (12 KW) HOT TOPS

MODEL	WIDTH	GAS OUTPUT		DUDNEDC	SHIP WEIGHT	
MODEL		BTU	KW	BURNERS	KG	LBS
IHR-1HT-12-M	12" (305 MM)	30,000	9	1	70	155
IHR-1HT-18-M	18" (457 MM)	40,000	12	1	94	206
IHR-2HT-24-M	24" (610 MM)	60,000	18	2	140	310

30,000 BTU (9 KW) GRIDDLE TOPS

MODEL	WIDTH	GAS OUTPUT		DUDNIEDS	SHIP WEIGHT	
MODEL		BTU	KW	BURNERS	KG	LBS
IHR-G12-M	12" (305 MM)	30,000	9	1	84	185
IHR-G18-M	18" (457 MM)	40,000	12	1	110	242
IHR-G24-M	24" (610 MM)	60,000	18	2	138	305

30,000 BTU (9 KW) GRIDDLE TOPS with THERMOSTAT

MODEL	WIDTH	GAS OUTPUT		DIIDNEDC	SHIP WEIGHT	
MODEL	NAMEDIAL	BTU	KW	BURNERS	KG	LBS
IHR-GT12-M	12" (305 MM)	30,000	9	1	72	160
IHR-GT18-M	18" (457 MM)	40,000	12	1	110	242
IHR-GT24-M	24" (610 MM)	60,000	18	2	138	305

WIDTH	DIMENSIONS	CRATED DIMENSIONS
12" (305 MM)	12" W X 38" D X 11" H* (305 X 965 X 279 MM)	14-1/2" W X 41" D X 17" H (356 X 1041 X 432 MM)
18"(457 MM)	18" W X 38" D X 11" H* (457 X 965 X 279 MM)	20-1/2" W X 41" D X 17" H (521 X 1041 X 432 MM)
24" (610 MM)	24" W X 38" D X 11" H* (610 X 965 X 279 MM)	26-1/2" W X 41" D X 17" H (673 X 1041 X 432 MM)

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

EXTERIOR

- Sleek European styling with wide radius ledge and optional high shelf
- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate
- Enclosed front 1-1/4" (32 mm) manifold
- 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
- One year parts and labor warranty
- 3/4" rear gas connection for single unit connection

OPTIONS AND ACCESSORIES

- Heavy duty stainless steel backguards
- 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
- 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.
- Stainless steel equipment stands
- 6" (152 mm) casters for stainless steel stand
- Refrigerated bases 36" and 72" wide (914 and 1829 mm)

CLEARANCE REQUIREMENTS

For use only on non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.



