HEAVY DUTY RANGES
OPEN BURNERS and HOT TOPS COMBINATIONS

IMPERIAL®

Model Numbers

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

35,000 BTU/hr. (10 KW) anti-clogging, removable burner.

Wavy grates raise pan creating more heat transfer than direct metal-to-metal contact.

Even heating across entire Hot Top surface.

"M" shaped burner for even heating throughout the oven cavity.

Accommodate sheet pans front-to-back and side-to-side.

IHR-2-1HT shown with optional stainless steel backguard and shelf

OPEN BURNERS - Anti-clogging burner 21% more efficient than other manufacturers' heavy duty burners.

- 35,000 BTU/hr. (10 KW) output with a 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 pilot tubing and solid brass top burner valves 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 tube for more efficient heat transfer.
- Anti-clogging shield designed into the grate protects the pilot from grease and debris.

HOT TOPS - Heavy duty, highly polished top provides even heat across entire surface.

- Plates measure 18" w x 28" d (457 x 711 d mm), 12" w x 28" d (305 x 711 d mm) or 12" w x 14" d (305 x 356 mm) depending on model.
- Burners have 40,000 (12 KW) BTU output, located every 18" (457 mm) with one manual control per burner.

STANDARD OVEN - 40,000 BTU/hr (12 KW) 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 26-1/2" 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 inner door liner for easy cleaning.
- Superior heavy-duty door hinge.
- Side oven controls are protected in the cool zone.
- One chrome oven rack is included.

CONVECTION OVEN - 35,000 BTU/hr. (10 KW) convection oven with 1/4 hp blower motor cooks products quickly and evenly with less shrinkage.

- Electronic ignition system with a single solenoid valve.
- Convection oven interior dimensions 26-1/2" w x 22-1/2" d x 14" h (673 x 572 x 356 mm).
- Three position switch for cooking or cool down. Fan shuts off automatically when door is open.
- 1/4 hp blower motor.
- Porcelainized side, rear, deck and door lining for easy cleaning. Stainless steel door gasket.
- Burner "ON" indicator light and one hour manual timer.
- Three chrome oven racks included.

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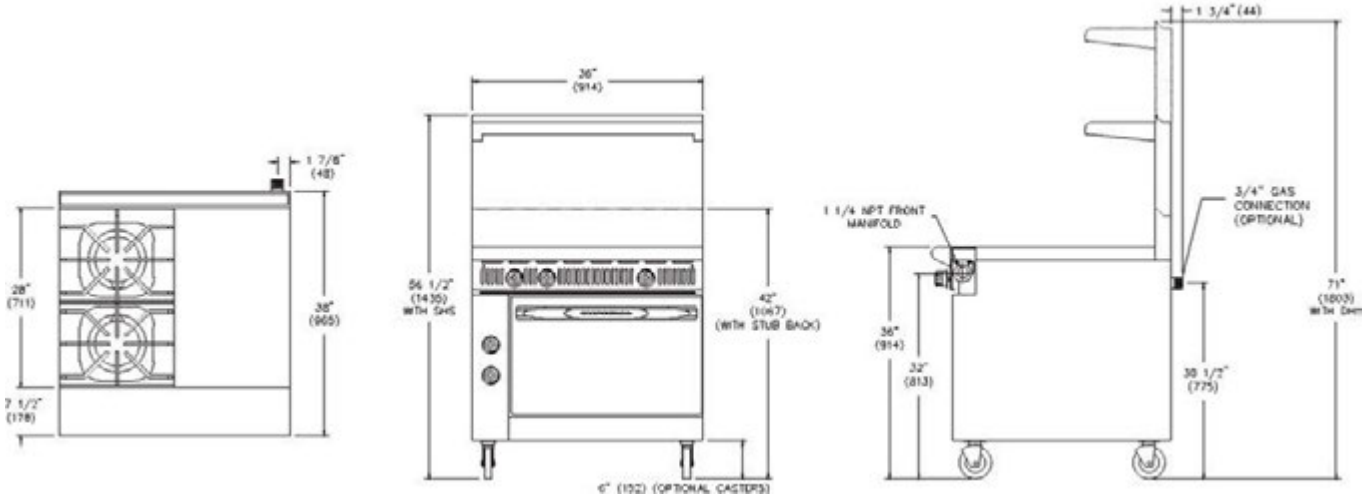
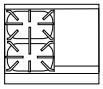
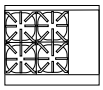
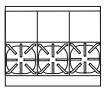
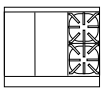


TOP	MODEL	GAS OUTPUT BTU	GAS OUTPUT (KW)	OPEN BURNERS	HOT TOP WIDTH	SHIP WEIGHT (KG)	SHIP WEIGHT LBS
TWO 35,000 BTU (10 KW) OPEN BURNERS and ONE 18" (457 mm) EVEN HEAT HOT TOP							
	IHR-2-1HT	150,000	(44)	2	18" (457 mm)	(277)	612
	IHR-2-1HT-C	145,000	(43)	2	18" (457 mm)	(304)	672
	IHR-2-1HT-XB	110,000	(32)	2	18" (457 mm)	(200)	442
	IHR-2-1HT-M	110,000	(32)	2	18" (457 mm)	(153)	337
FOUR 35,000 BTU (10 KW) OPEN BURNERS and ONE 12" (305 mm) EVEN HEAT HOT TOP							
	IHR-4-1HT	210,000	(62)	4	12" (305 mm)	(273)	602
	IHR-4-1HT-C	205,000	(60)	4	12" (305 mm)	(300)	662
	IHR-4-1HT-XB	170,000	(50)	4	12" (305 mm)	(196)	432
	IHR-4-1HT-M	170,000	(50)	4	12" (305 mm)	(148)	327
THREE 12" (305 mm) 35,000 BTU (10 KW) OPEN BURNERS and THREE 12" (305 mm) HOT TOPS							
	IHR-3HT-3	250,000	(73)	3	12" (305 mm)	(280)	617
	IHR-3HT-3-C	245,000	(72)	3	12" (305 mm)	(307)	677
	IHR-3HT-3-XB	210,000	(62)	3	12" (305 mm)	(203)	447
	IHR-3HT-3-M	210,000	(62)	3	12" (305 mm)	(155)	342
TWO 12" (305 mm) EVEN HEAT HOT TOPS and TWO 12" (305 mm) 35,000 (10 KW) BTU OPEN BURNERS							
	IHR-2HT-2	170,000	(50)	2	12" (305 mm)	(280)	619
	IHR-2HT-2-C	165,000	(48)	2	12" (305 mm)	(308)	679
	IHR-2HT-2-XB	130,000	(38)	2	12" (305 mm)	(204)	449
	IHR-2HT-2-M	130,000	(38)	2	12" (305 mm)	(156)	334

Measurements in ( ) are metric equivalents.

DIMENSIONS	CRATED DIMENSIONS
36" w x 38" d x 36" h* (914 x 965 x 914 mm)	38-1/2" w x 41" d x 35" h (978 x 1041 x 889 mm)

* to cooktop

MANIFOLD PRESSURE NATURAL GAS	MANIFOLD PRESSURE PROPANE GAS	MANIFOLD SIZE
5.0" W.C.	10.0" W.C.	1-1/4"

Specify elevation, if over 2,000 ft.

CONVECTION OVEN ELECTRICAL REQUIREMENT VOLTS	PHASE	AMPS
120V	1	6

6ft. (1829 mm) power cord with 3 prong plug provided

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 - "XB" specifies (1) Cabinet Base
- "M" specifies Modular, Counter Top Model - "HT" specifies Hot Top

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

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 on open cabinet base
- Stainless steel double doors on open cabinet base
- Stainless steel center shelf in open cabinet base
- Extra chrome racks
- 3/4" rear gas connection for single unit connection
- 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

Intertek NSF

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