

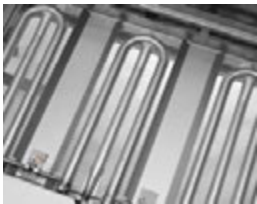
Model Numbers

IHR-2HT IHR-2HT-XB

IHR-2HT-C IHR-2HT-M



Even heating across entire Hot Top surface.



Aeration baffles between "U" shaped burners to speed recovery.



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



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



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

**HOT TOPS** - Two heavy duty, highly polished tops provide even heat across entire surface.

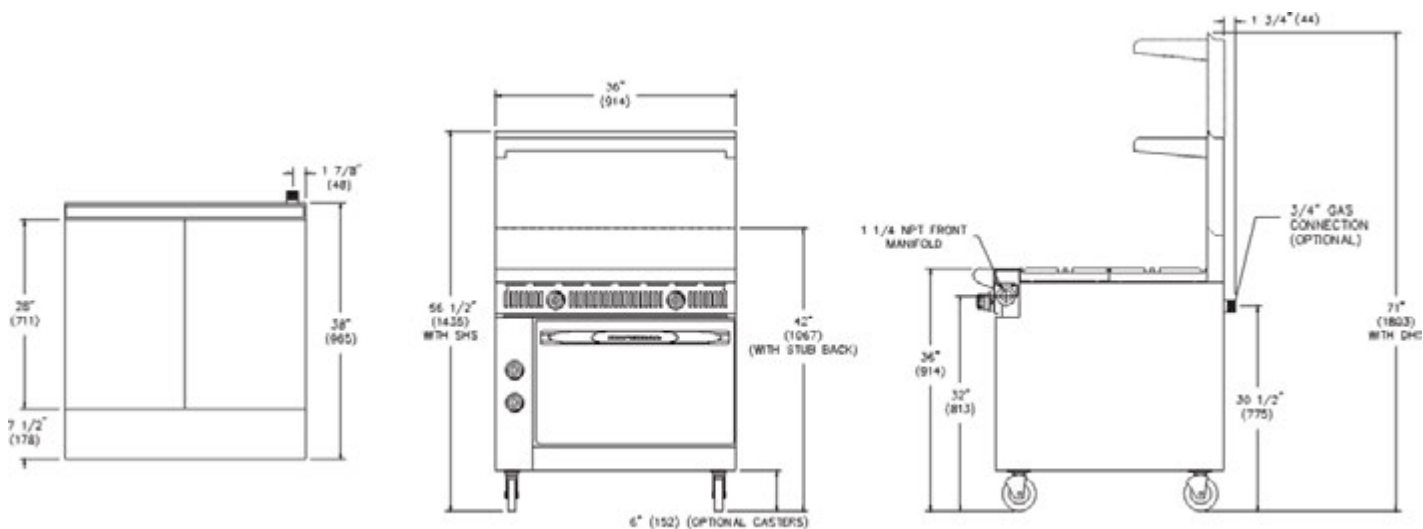
- Plates measure 18" w x 28" d (457 x 711 mm).
- No plate break-in required.
- "U" shaped burners have 40,000 (12 KW) BTU output.
- Aeration baffles between burners speed recovery time.
- Burners are located every 18" (457 mm) with one manual control per burner.
- Each burner has one adjustable gas valve and one standing pilot.

**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.



## HOT TOP HEAVY DUTY RANGES

| TOP                                                                                | MODEL      | GAS OUTPUT<br>BTU | (KW) | HOT TOP<br>SECTION WIDTH | SHIP WEIGHT<br>(KG) | LBS |
|------------------------------------------------------------------------------------|------------|-------------------|------|--------------------------|---------------------|-----|
| TWO 18" EVEN HEAT HOT TOPS                                                         |            |                   |      |                          |                     |     |
|  | IHR-2HT    | 120,000           | (35) | Two 18" (457 mm)         | (227)               | 610 |
|                                                                                    | IHR-2HT-C  | 115,000           | (34) | Two 18" (457 mm)         | (304)               | 670 |
|                                                                                    | IHR-2HT-XB | 80,000            | (23) | Two 18" (457 mm)         | (200)               | 440 |
|                                                                                    | IHR-2HT-M  | 80,000            | (23) | Two 18" (457 mm)         | (152)               | 335 |

Measurements in ( ) are metric equivalents.

### 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
- 6" (152 mm) high 2-1/2" (64 mm) diameter heavy duty legs with adjustable feet
- One year parts and labor warranty

### DIMENSIONS

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

\* to cooktop

### CRATED DIMENSIONS

38-1/2" w x 41" d x 35" h  
(978 x 1041 x 889 mm)

| MANIFOLD PRESSURE                    | MANIFOLD    |
|--------------------------------------|-------------|
| NATURAL GAS                          | PROPANE GAS |
| 5.0" W.C.                            | 10.0" W.C.  |
| Specify elevation, if over 2,000 ft. | 1-1/4"      |

| CONVECTION OVEN ELECTRICAL REQUIREMENT |
|----------------------------------------|
| VOLTS                                  |
| 120V                                   |

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.

### 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 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



H-5

2/13/14

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