



GAS

SPEC SERIES | GRIDDLE AND OPEN BURNER COMBINATIONS

IMPERIAL



IHR-G18-2

Shown with optional stainless steel backguard with shelf.

Model Numbers

IHR-G18-2	IHR-G24-2
IHR-G18-2-C	IHR-G24-2-C
IHR-G18-2-XB	IHR-G24-2-XB
IHR-G18-2-M	IHR-G24-2-M
IHR-GT18-2	IHR-GT24-2
IHR-GT18-2-C	IHR-GT24-2-C
IHR-GT18-2-XB	IHR-GT24-2-XB
IHR-GT18-IHT-M	IHR-GT24-2-M

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

CONVECTION OVEN

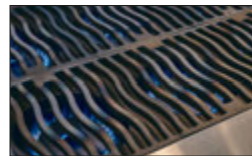
- 35,000 BTU/hr (1KW) Convection oven with ½ HP blower motor cooks products quickly and evenly with less shrinkage
- Electronic ignition system with Radiant solenoid valves
- Convection oven interior dimensions 26 ½" W x 22 ½" D x 14" H (673 x 572 x 356 mm)
- Three positions switch for cooking or cool 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.

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



1" (25) THICK STEEL POLISHED PLATE



"S" GRATES RAISE PAN OFF GRATE SURFACE CREATING MORE HEAT TRANSFER THAN DIRECT METAL-TO-METAL CONTACT.



"M" SHAPED BURNER FOR EVEN HEATING THROUGHOUT THE OVEN CAVITY.



ACCOMMODATE SHEET PANS FRONT-TO-BACK AND SIDE-TO-SIDE.

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

GRATES

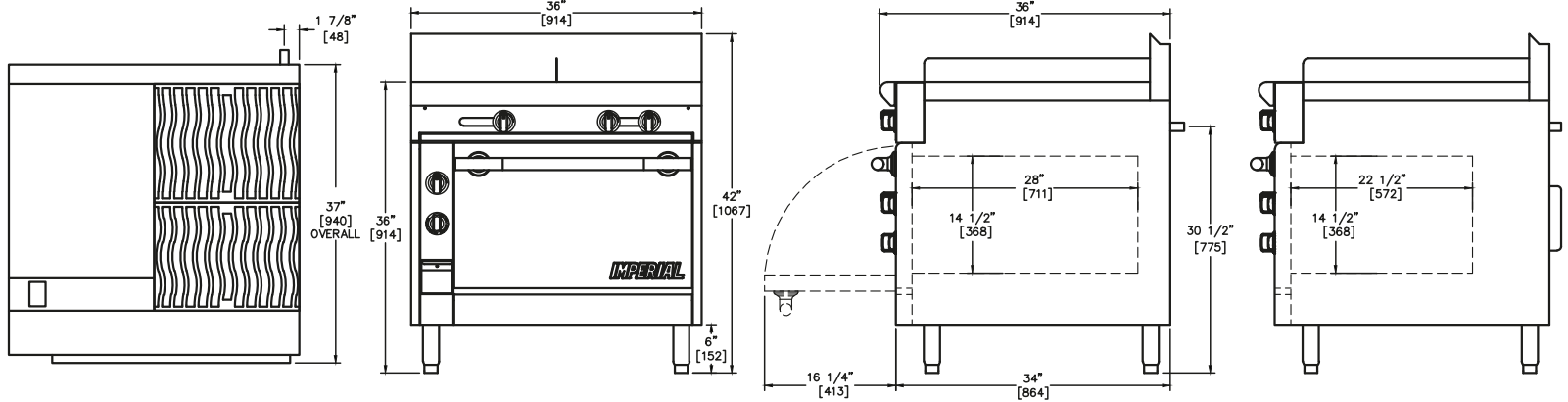
- S Grates are standard on all units, optional spider grates are available
- IHR-6 series grates measure 12" x 14" (305 x 356 mm).
- IHR-4 Series measures 18" x 14" (457 x 356 mm)
- 2 piece cast iron design features flame shaping center bowl for more efficient heat transfer
- Anti-Clogging shield design into the grate protects the pilot from grease and debris



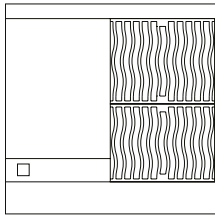


GAS

SPEC SERIES | GRIDDLE AND OPEN BURNER COMBINATIONS

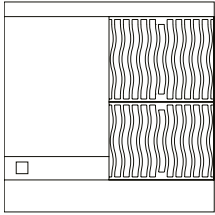


18" GRIDDLE TOP AND TWO 40,000 BTU OPEN BURNERS



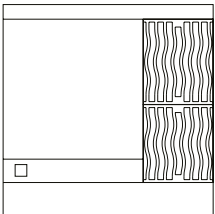
MODEL	GAS OUTPUT		GRIDDLE WIDTH	GRATE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IHR-G18-2	160,000	47	18" (457 MM)	18" (457 MM)	341	750
IHR-G18-2-C	155,000	45	18" (457 MM)	18" (457 MM)	368	810
IHR-G18-2-XB	120,000	35	18" (457 MM)	18" (457 MM)	264	580
IHR-G18-2-M	120,000	35	18" (457 MM)	18" (457 MM)	84	405

18" GRIDDLE TOP WITH THERMOSTAT AND TWO 40,000 BTU OPEN BURNERS



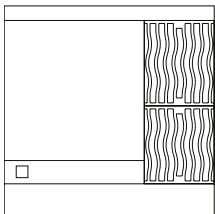
MODEL	GAS OUTPUT		GRIDDLE WIDTH	GRATE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IHR-GT18-2	160,000	47	18" (457 MM)	18" (457 MM)	341	750
IHR-GT18-2-C	155,000	45	18" (457 MM)	18" (457 MM)	368	810
IHR-GT18-2-XB	120,000	35	18" (457 MM)	18" (457 MM)	264	580
IHR-GT18-2-M	120,000	35	18" (457 MM)	18" (457 MM)	184	405

24" GRIDDLE TOP AND TWO 40,000 BTU OPEN BURNERS



MODEL	GAS OUTPUT		GRIDDLE WIDTH	GRATE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IHR-G24-2	180,000	53	24" (610 MM)	12" (305 MM)	362	796
IHR-G24-2-C	175,000	51	24" (610 MM)	12" (305 MM)	389	856
IHR-G24-2-XB	140,000	41	24" (610 MM)	12" (305 MM)	284	626
IHR-G24-2-M	140,000	41	24" (610 MM)	12" (305 MM)	205	451

24" GRIDDLE TOP WITH THERMOSTAT AND TWO 40,000 BTU OPEN BURNERS



MODEL	GAS OUTPUT		GRIDDLE WIDTH	GRATE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IHR-GT24-2	180,000	53	24" (610 MM)	12" (305 MM)	362	796
IHR-GT24-2-C	175,000	51	24" (610 MM)	12" (305 MM)	389	856
IHR-GT24-2-XB	140,000	41	24" (610 MM)	12" (305 MM)	284	626
IHR-GT24-2-M	140,000	41	24" (610 MM)	12" (305 MM)	205	451

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

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.

CONVECTION OVEN ELECTRICAL REQUIREMENT		
VOLTAGE	PHASE	AMPS
120	1	6

EXTERIOR

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate
- Welded and polished stainless steel seams
- Large 5" (127 mm) stainless steel landing ledge
- Control knobs are durable cast aluminum with a heat protection grip
- 6" (152 mm) 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" (254 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
- 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

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

"XB" specifies (1) Cabinet Base

"G" specifies Griddle Top with Manual Controls

"GT" specifies Griddle Top with Thermostatic Controls