

Model Numbers IHR-XX-RM-36 IHR-XX-SC-36 IHR-XX-RM-72 IHR-XX-SC-72



Remote or self-contained refrigeration available.



Easy to read, front mounted thermometer.



Drawer dividers support fractional pan configurations.



Oversized drawer guides and stainless steel bearings hold up to 275 lbs. (125 Kg).



SIZZLE 'N CHILL - Self-contained or remote refrigeration available with any combination of open burners French tops, Hot tops, Griddle tops and broilers.

- Self contained systems require no installation, simply plug in 110 volt outlet.
- Foamed-in-place polyurethane insulation throughout cabinet and drawers ensure temperature maintenance.
- Insulation prevents temperature migration between cooktop and refrigerated base.
- Drawers are self closing for convenience and safety.

REFRIGERATION SYSTEM - 1/5 hp compressor motor for energy efficiency.

- Electrical requirements are 120V, 3 amps.
- Unitized refrigeration components for easy service access.
- Condensation is eliminated in a non-electrical, self-contained drip pan located under condenser unit.

TEMPERATURE MAINTENANCE - Maintains 36° - 40° F (2.2° - 4.4° C) internal drawer temperature.

- Temperature maintained even when ambient temperature reaches 100° F (37.80° C).
- Easy to read, front mounted thermometer.

VERSATILE PAN CONFIGURATIONS - 36" (914 mm) models have 2 drawers each drawer holds 2 full size pans.

- 72" (1829 mm) models have 4 drawers each drawer holds 2 full size pans.
- Drawer dividers/pan supports (included). Dividers support fractional pan configurations
- Drawers holds up to 6" (152 mm) deep pans.

EXTERIOR FEATURES - Stainless steel guides and bearings withstand 275 Lbs. (125 Kg) of weight.

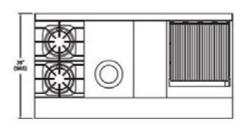
- Stainless steel front, drawer fronts and sides. Center pull handle is flush to drawer face.
- Stainless steel front, sides, stub back, and drawers. Welded and polished stainless steel seams.
- Enclosed front 1-1/4" (32 mm) manifold.
- Common ledges and backguards are available as options for a seamless, professional look.
- Large 7" (178 mm) stainless steel landing ledge.
- Plate mounted 6" (152 mm) heavy duty casters on self-contained models.
- One year parts and labor warranty.

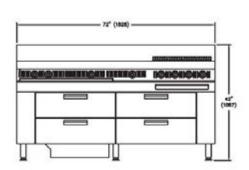


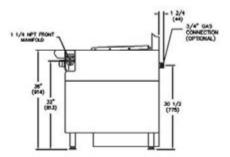












HEAVY DUTY REFRIGERATED BASES

	CONDENSING	NUMBER OF	PAN	SHIP WEIGHT
MODEL	UNIT	DRAWERS	CAPACITY	(KG) LBS
IHR-XX-RM-36	Remote	2 27-1/4" (692 mm)	4 full size	Determined by cook top
IHR-XX-SC-36	Self-contained	2 27-1/4" (692 mm)	4 full size	Determined by cook top
IHR-XX-RM-72	Remote	4 27-1/4" (692 mm)	8 full size	Determined by cook top
IHR-XX-SC-72	Self-contained	4 27-1/4" (692 mm)	8 full size	Determined by cook top

Measurements in () are metric equivalents.

NOTES

- "RM" denotes remote refrigeration
- "SC" denotes self-contained condensing unit

MODEL	DIMENSIONS	CRATED DIMENSIONS
IHR-XX-RM-36	36" w x 38" d x 36" h* (914 x 965 x 914 mm)	Determined by cook top
IHR-XX-SC-36	36" w x 38" d x 36" h* (914 x 965 x 914 mm)	Determined by cook top
IHR-XX-RM-72	72" w x 38" d x 36" h* (1829 x 965 x 914 mm)	Determined by cook top
IHR-XX-SC-72	72" w x 38" d x 36" h* (1829 x 965 x 914 mm)	Determined by cook top
* to cooktop		

ELECTRICAL REQU	JIREMENT		ı
HORSEPOWER	VOLTS	AMPS MAX.	
1/4 HP	120V	3 amps	

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. Provide 0" clearance from non-combustible surfaces and 8" (203 mm) from combustible surfaces. Contact factory if curb mounted.

OPTIONS AND ACCESSORIES

- Cabinet extensions, contact factory with size requirements
- Many modular cooktops available, see H-14 and H-18





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