

SIZZLE 'N CHILL - HEAVY DUTY REFRIGERATED BASES

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



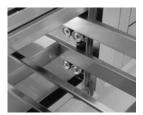
Remote or self-contained refrigeration available.



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.

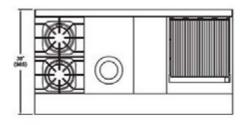
## EXTERIOR FEATURES - Stainless steel guides and bearings withstand 275 Lbs. (125 Kg) of weight.

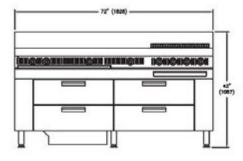
- Stainless steel front, drawer fronts and sides. Center pull handle is flush to drawer face.
- Stainless steel front, sides, stub back, and drawers. Welded and polished stainless steel seams.
- Enclosed front 1-1/4" (32 mm) manifold.
- Common ledges and backguards are available as options for a seamless, 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.

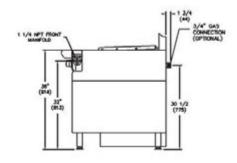












# HEAVY DUTY REFRIGERATED BASES

	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

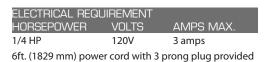
Measurements in () are metric equivalents.

### 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



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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