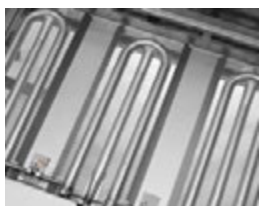


Model Numbers

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.

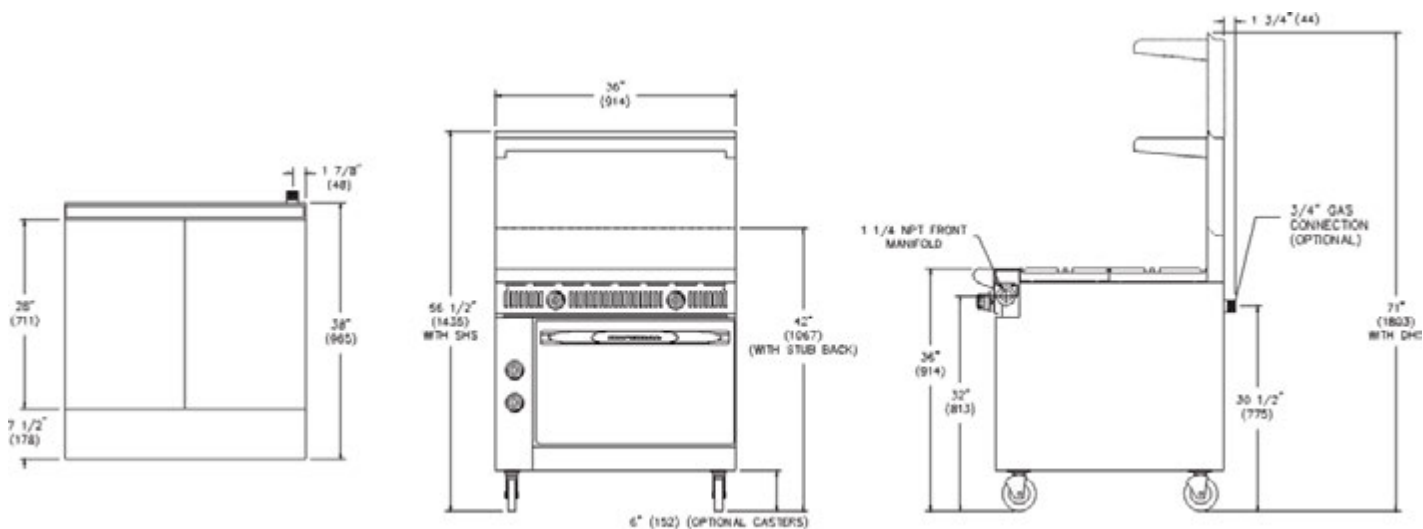
- Plates measure 18" w x 28" d (457 x 711 mm).
- No plate break-in required.
- "U" shaped burners have 40,000 (12 KW) BTU output.
- Aeration baffles between burners speed recovery time.
- Burners are located every 18" (457 mm) with one manual control per burner.
- Each burner has one adjustable gas valve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