



GAS

SPEC SERIES | FRENCH TOPS

IMPERIAL



IHR-1FT-C

Shown with optional stainless steel backguard with shelf.

Model Numbers

IHR-2FT	IHR-2FT-XB
IHR-1FT	IHR-1FT-XB
IHR-2FT-C	IHR-2FT-M
IHR-1FT-C	IHR-1FT-M

FRENCH TOPS

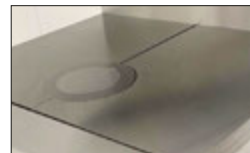
- Circular cast iron rings and lift off covers
- Rings are located directly over the burner
- Pans can be placed directly on the intense open flame when covers are removed
- Two cast iron ring burners rated 35,000 BTU/hr (10KW) each (IHR-2FT MODELS)
- One cast iron ring burner rated 35,000 BTU/hr (10KW) each (IHR-1FT MODELS)
- Temperatures gradually reduce toward the rear of each top for simmering
- Heavy-duty tops measure 18" W x 28" D (457 W x 711 D mm)
- Tops have cast-in heat retaining projections underneath to absorb and diffuse heat
- Each burner has one adjustable gas valve and one standing pilot
- Manual controls for each burner

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.

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

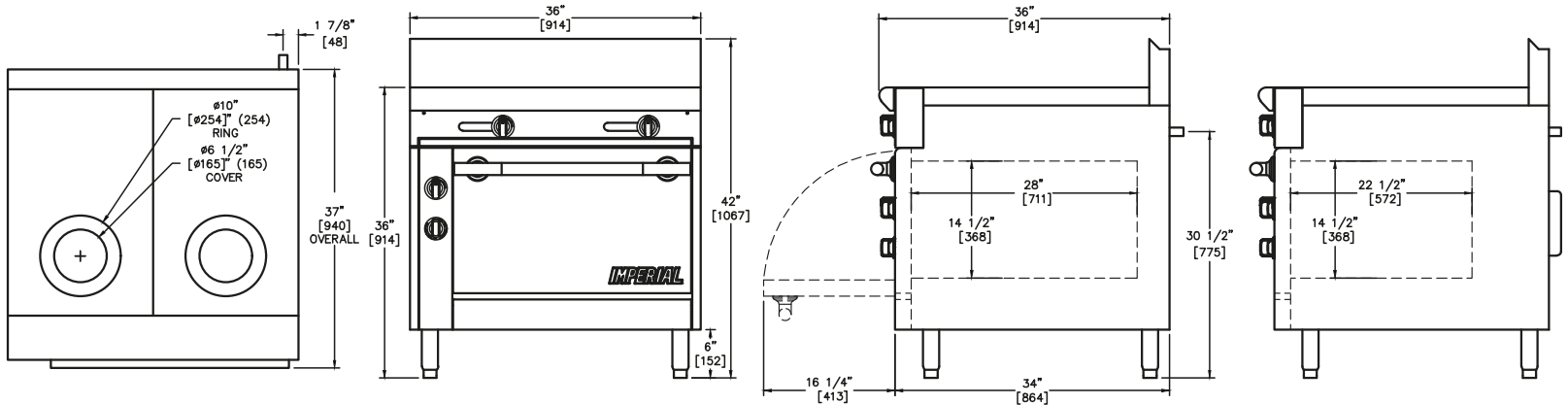


FRENCH TOPS HAVE CIRCULAR CAST IRON RING AND LIFT-OFF COVER DIRECTLY OVER BURNERS.

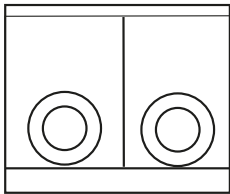


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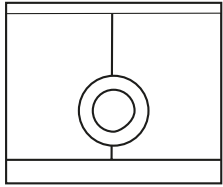


TWO 18" FRENCH TOPS WITH RINGS AND COVERS



MODEL	GAS OUTPUT		GRIDDLE TOP WIDTH	SHIP WEIGHT	
	BTU	KW		KG	LBS
IHR-2FT	110,000	32	18" (457 MM)	326	718
IHR-2FT-C	105,000	31	18" (457 MM)	344	758
IHR-2FT-XB	70,000	21	18" (457 MM)	267	588
IHR-2FT-M	70,000	21	18" (457 MM)	188	413

ONE 36" FRENCH TOP WITH RING AND COVER



MODEL	GAS OUTPUT		GRIDDLE TOP WIDTH	SHIP WEIGHT	
	BTU	KW		KG	LBS
IHR-1FT	75,000	22	36" (457 MM)	326	718
IHR-1FT-C	70,000	21	36" (457 MM)	344	758
IHR-1FT-XB	35,000	10	36" (457 MM)	267	588
IHR-1FT-M	35,000	10	36" (457 MM)	188	413

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

CONVECTION OVEN ELECTRICAL REQUIREMENT		
VOLTAGE	PHASE	AMPS
120	1	6

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.

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 (1003 x 1041 x 889 mm)

Measurements in () are metric equivalents.

Notes:

"C" specifies (1) 26-1/2" (673 mm) Convection Oven

"M" specifies Modular, Counter Top Model

"XB" specifies (1) Cabinet Base

"FT" specifies French Top

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 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

