



GAS

SPEC SERIES | GRIDDLE AND HOT TOPS COMBINATIONS

IMPERIAL



IHR-G18-1HT

Shown with optional stainless steel backguard with shelf.

Model Numbers

| | |
|----------------|-----------------|
| IHR-G18-IHT | IHR-GT18-IHT |
| IHR-G18-IHT-C | IHR-GT18-IHT-C |
| IHR-G18-IHT-XB | IHR-GT18-IHT-XB |
| IHR-G18-IHT-M | IHR-GT18-IHT-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

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)
- “U” Shaped burners have 40,00(12kw) 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 (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

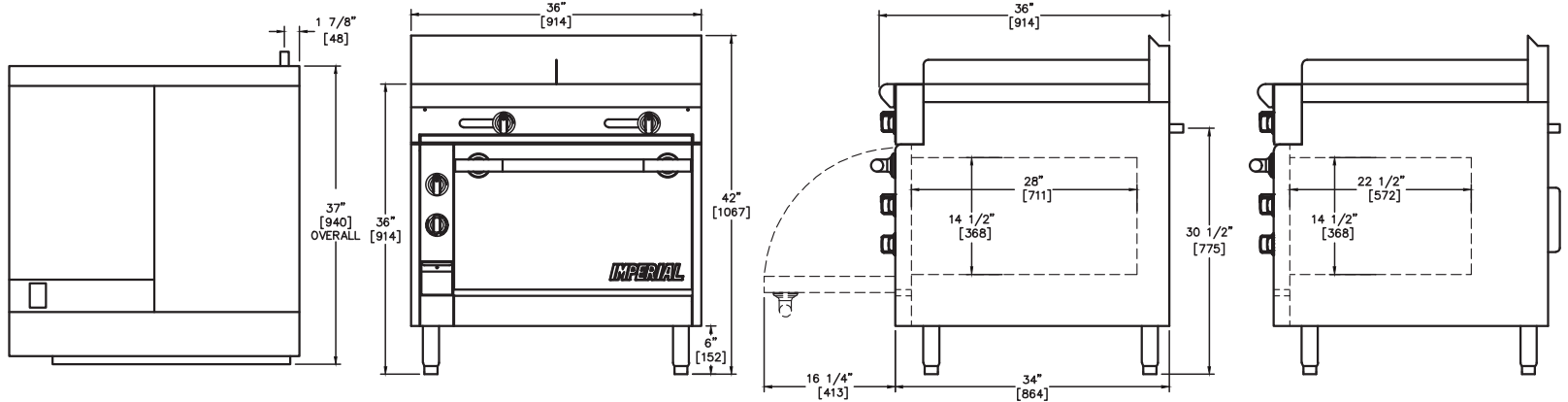
CONVECTION OVEN

- 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.

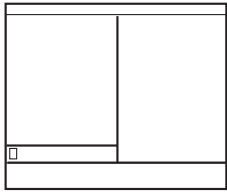


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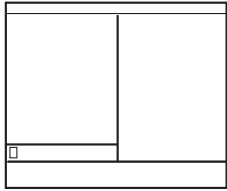


18" GRIDDLE TOP AND 18" EVEN HEAT HOT TOP



| MODEL | GAS OUTPUT | | GRIDDLE WIDTH | GRATE WIDTH | SHIP WEIGHT | |
|----------------|------------|----|---------------|--------------|-------------|-----|
| | BTU | KW | | | KG | LBS |
| IHR-G18-1HT | 120,000 | 35 | 18" (457 MM) | 18" (457 MM) | 347 | 765 |
| IHR-G18-1HT-C | 115,000 | 34 | 18" (457 MM) | 18" (457 MM) | 375 | 825 |
| IHR-G18-1HT-XB | 80,000 | 23 | 18" (457 MM) | 18" (457 MM) | 270 | 595 |
| IHR-G18-1HT-M | 80,000 | 23 | 18" (457 MM) | 18" (457 MM) | 191 | 420 |

18" GRIDDLE TOP WITH THERMOSTAT AND 18" EVEN HEAT HOT TOP



| MODEL | GAS OUTPUT | | GRIDDLE WIDTH | GRATE WIDTH | SHIP WEIGHT | |
|-----------------|------------|----|---------------|--------------|-------------|-----|
| | BTU | KW | | | KG | LBS |
| IHR-GT18-1HT | 120,000 | 35 | 18" (457 MM) | 18" (457 MM) | 347 | 765 |
| IHR-GT18-1HT-C | 115,000 | 34 | 18" (457 MM) | 18" (457 MM) | 375 | 825 |
| IHR-GT18-1HT-XB | 80,000 | 23 | 18" (457 MM) | 18" (457 MM) | 270 | 595 |
| IHR-GT18-1HT-M | 80,000 | 23 | 18" (457 MM) | 18" (457 MM) | 191 | 420 |

| 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

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
- "HT" specifies Even Heat Hot Top

Crated Dimensions:

39-1/2" w x 41" d x 35" h (1003 x 1041 x 889 mm)

Measurements in () are metric equivalents.

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 5" (127 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

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

