



# GAS

## SPEC SERIES | GRIDDLE AND OPEN BURNER COMBINATIONS

# IMPERIAL



### IHR-G18-2

Shown with optional stainless steel backguard with shelf.

#### Model Numbers

IHR-G18-2	IHR-G24-2
IHR-G18-2-C	IHR-G24-2-C
IHR-G18-2-XB	IHR-G24-2-XB
IHR-G18-2-M	IHR-G24-2-M
IHR-GT18-2	IHR-GT24-2
IHR-GT18-2-C	IHR-GT24-2-C
IHR-GT18-2-XB	IHR-GT24-2-XB
IHR-GT18-IHT-M	IHR-GT24-2-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



1” (25) THICK STEEL POLISHED PLATE



“S” GRATES RAISE PAN OFF GRATE SURFACE CREATING MORE HEAT TRANSFER THAN DIRECT METAL-TO-METAL CONTACT.



“M” SHAPED BURNER FOR EVEN HEATING THROUGHOUT THE OVEN CAVITY.



ACCOMMODATE SHEET PANS FRONT-TO-BACK AND SIDE-TO-SIDE.

### 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

### GRATES

- S Grates are standard on all units, optional spider grates are available
- IHR-6 series grates measure 12” x 14” (305 x 356 mm).
- IHR-4 Series measures 18” x 14” (457 x 356 mm)
- 2 piece cast iron design features flame shaping center bowl for more efficient heat transfer
- Anti-Clogging shield design into the grate protects the pilot from grease and debris



### 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.

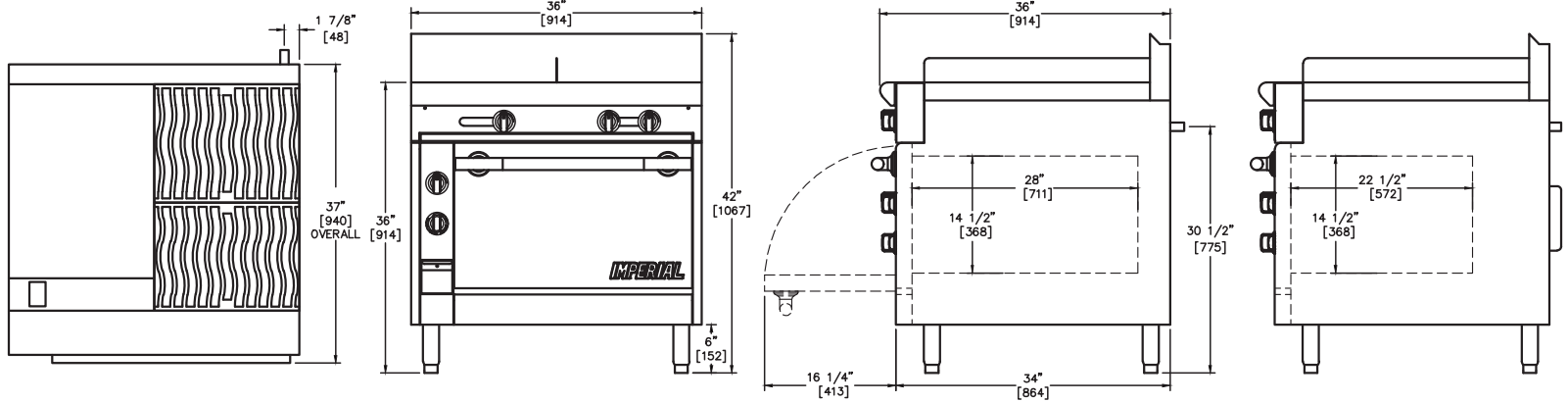
### OPEN BURNERS

- Anti-clogging burner
- 35,000 BTU/hr (10 KW) output with 7,000 BTU/hr low simmer feature.
- One piece Venturi base has no gaskets. Venturi slopes down to the burner creating more efficient heating
- Cast-Iron burners remove and separate for cleaning
- All stainless-steel tubing and solid brass components for a long service life

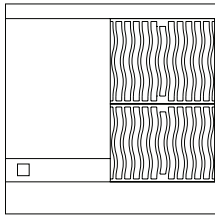


**GAS**

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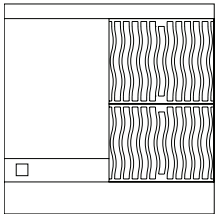


**18" GRIDDLE TOP AND TWO 40,000 BTU OPEN BURNERS**



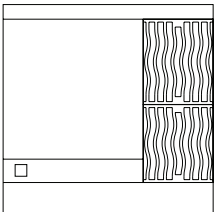
MODEL	GAS OUTPUT		GRIDDLE WIDTH	GRATE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IHR-G18-2	160,000	47	18" (457 MM)	18" (457 MM)	341	750
IHR-G18-2-C	155,000	45	18" (457 MM)	18" (457 MM)	368	810
IHR-G18-2-XB	120,000	35	18" (457 MM)	18" (457 MM)	264	580
IHR-G18-2-M	120,000	35	18" (457 MM)	18" (457 MM)	84	405

**18" GRIDDLE TOP WITH THERMOSTAT AND TWO 40,000 BTU OPEN BURNERS**



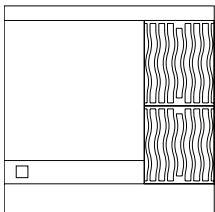
MODEL	GAS OUTPUT		GRIDDLE WIDTH	GRATE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IHR-GT18-2	160,000	47	18" (457 MM)	18" (457 MM)	341	750
IHR-GT18-2-C	155,000	45	18" (457 MM)	18" (457 MM)	368	810
IHR-GT18-2-XB	120,000	35	18" (457 MM)	18" (457 MM)	264	580
IHR-GT18-2-M	120,000	35	18" (457 MM)	18" (457 MM)	184	405

**24" GRIDDLE TOP AND TWO 40,000 BTU OPEN BURNERS**



MODEL	GAS OUTPUT		GRIDDLE WIDTH	GRATE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IHR-G24-2	180,000	53	24" (610 MM)	12" (305 MM)	362	796
IHR-G24-2-C	175,000	51	24" (610 MM)	12" (305 MM)	389	856
IHR-G24-2-XB	140,000	41	24" (610 MM)	12" (305 MM)	284	626
IHR-G24-2-M	140,000	41	24" (610 MM)	12" (305 MM)	205	451

**24" GRIDDLE TOP WITH THERMOSTAT AND TWO 40,000 BTU OPEN BURNERS**



MODEL	GAS OUTPUT		GRIDDLE WIDTH	GRATE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IHR-GT24-2	180,000	53	24" (610 MM)	12" (305 MM)	362	796
IHR-GT24-2-C	175,000	51	24" (610 MM)	12" (305 MM)	389	856
IHR-GT24-2-XB	140,000	41	24" (610 MM)	12" (305 MM)	284	626
IHR-GT24-2-M	140,000	41	24" (610 MM)	12" (305 MM)	205	451

**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 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

**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.

**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

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

**Dimensions:**

36" w x 38" d x 36" h\* (914 x 965 x 914 mm)

\* to cooktop

**Crated Dimensions:**

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

Measurements in ( ) are metric equivalents.

