

Model Numbers

IHR-6-M	IHR-G36-M
IHR-4-M	IHR-GT36-M
HR-2-1HT-M	IHR-G18-1HT-M
HR-4-1HT-M	IHR-GT18-1HT-M
HR-3HT-3-M	IHR-G18-2-M
HR-2HT-M	IHR-GT18-2-M
HR-2HT-2-M	IHR-G24-2-M
HR-2FT-M	IHR-GT24-2-M
HR-1FT-M	IHR-PL-36-M



35,000 BTU/hr. (10 KW) anti-clogging, removable burner.



Wavy grates raise pan creating more heat transfer than direct metal-to-metal contact.



Grates are flush mount to the front ledge for easy sliding across of the entire top surface.



Hot Tops have even heating across surface.



Griddle Tops have "U" shaped burners directly under plate.



IHR-4-M shown with optional backguard with shelf and stainless steel stand with casters

36" (914 MM) MODULAR UNITS - Common front landing ledges are available as an option to create a seamless line-up.

OPEN BURNER - Anti-clogging burner is 21% more efficient than other manufacturers' heavy duty burners.

- 35,000 BTU/hr. (10 KW) output with a 7,000 BTU/hr. (2 KW) 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 pilot tubing and solid brass top burner valves for a long service life.

GRATES - Wavy grates create more heat transfer. Heat convects in waves for continual heat-to-pan contact.

- Grates measure 12" x 14" (305 x 356 mm) and 18" x 14" (457 x 356 mm) depending on model.
- Cast-iron design features flame shaping center tube for more efficient heat transfer.
- Anti-clogging shield designed into the grate protects the pilot from grease and debris.

HOT TOPS - Heavy duty, highly polished plates provide even heat across entire hot top surface.

- 12" Hot Top is rated 30,000 BTU/hr. (9 KW) output and 18" Hot Top is rated 40,000 BTU/hr. (12 KW) output.
- Burners are located every 12" (305 mm) or 18" (457 mm). Each burner has one manual control.
- "U" shaped burners have aeration baffles between burners for quick recovery.

FRENCH TOPS - Circular cast iron rings and lift off covers. Rings located directly over the burners.

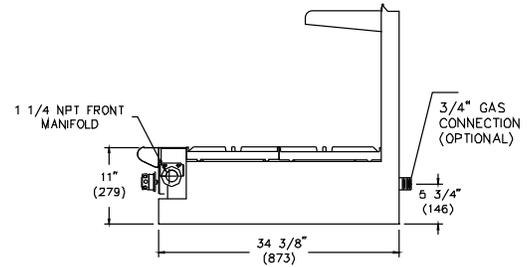
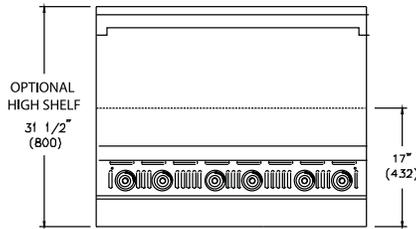
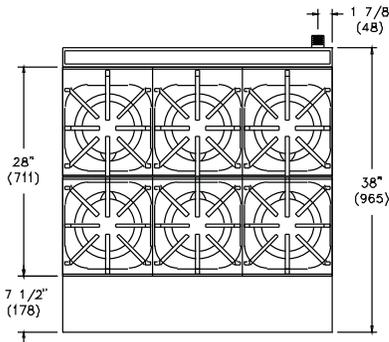
- Pans can be placed directly on the intense open flame when covers are removed.
- One cast iron ring burner rated 35,000 BTU/hr. (10 KW) for 18" (457 mm) section, IHR-2FT models and 36" (914 mm) section, IHR-1FT models.
- Temperatures gradually reduce toward the rear of each top for simmering.
- Heavy duty tops measure 18" w x 28" d (457 w x 711 d mm), IHR-2FT models and 36" w x 28" d (914 w x 711 d mm) IHR-1FT models.

- Tops have cast-in heat retaining projections underneath to absorb and defuse heat.
- Each burner has one adjustable gas valve and one standing pilot. Manual controls for each burner.

GRIDDLE TOPS - Highly polished griddle plate provide even heat across entire surface.

- 12" Griddle is rated 30,000 BTU/hr. (9 KW) output and 18" Griddle is rated 40,000 BTU/hr. (12 KW) output.
- Burners are located every 12" (305 mm) or 18" (457 mm). Each burner has one manual control.
- "U" shaped burners have aeration baffles between burners for quick recovery.
- Manual or thermostatic (GT36) controls are available.
- 4" (102 mm) wide grease gutter and large grease can with 1 gallon (3.8 L) capacity.





36" MODULAR HEAVY DUTY RANGES

MODEL	NO. OF OPEN BURNERS	NO. OF PLATES	GAS OUTPUT BTU	(KW)	SHIP WEIGHT (KG)	LBS
OPEN BURNERS						
IHR-6-M	6 12" (305 mm) w	N/A	210,000	(62 KW)	(145)	320
IHR-4-M	4 18" (457 mm) w	N/A	140,000	(20 KW)	(143)	316
HOT TOPS and/or OPEN BURNERS						
HR-2-1HT-M	2 18" (457 mm) w	1 18" (457 mm) w	110,000	(32 KW)	(153)	337
HR-4-1HT-M	4 12" (305 mm) w	1 12" (305 mm) w	170,000	(50 KW)	(148)	327
HR-3HT-3-M	3 12" (305 mm) w	3 12" (305 mm) w	210,000	(62 KW)	(155)	342
HR-2HT-M	N/A	2 18" (457 mm) w	80,000	(23 KW)	(152)	335
HR-2HT-2-M	2 12" (305 mm) w	2 12" (305 mm) w	130,000	(38 KW)	(156)	344
FRENCH TOPS with RING and COVER						
HR-2FT-M	N/A	2 18" (457 mm) w	70,000	(21 KW)	(151)	333
HR-1FT-M	N/A	2 18" (457 mm) w	35,000	(10 KW)	(151)	333
GRIDDLE TOPS with MANUAL CONTROLS "G" or THERMOSTAT CONTROLS "GT" and/or HOT TOPS						
IHR-G36-M	N/A	1 36" (914 mm) w	90,000	(26 KW)	(152)	335
IHR-GT36-M	N/A	1 36" (914 mm) w	90,000	(26 KW)	(152)	335
IHR-G18-1HT-M	N/A	1 36" (914 mm) w	80,000	(23 KW)	(154)	340
IHR-GT18-1HT-M	N/A	2 18" (457 mm) w	80,000	(23 KW)	(154)	340
GRIDDLE TOPS with MANUAL CONTROLS "G" or THERMOSTAT CONTROLS "GT" and OPEN BURNERS						
IHR-G18-2-M	2 18" (457 mm) w	1 18" (457 mm) w	110,000	(32 KW)	(148)	325
IHR-GT18-2-M	2 18" (457 mm) w	1 18" (457 mm) w	110,000	(32 KW)	(148)	325
IHR-G24-2-M	2 12" (305 mm) w	1 24" (610 mm) w	130,000	(38 KW)	(168)	371
IHR-GT24-2-M	2 12" (305 mm) w	1 24" (610 mm) w	130,000	(38 KW)	(168)	371
PLANCHA TOP						
IHR-PL-36-M	N/A	1 36" (914 mm) w	30,000	(9 KW)	(123)	272

Measurements in () are metric equivalents.

EXTERIOR

- Sleek European styling with wide radius ledge and optional high shelf
- Stainless steel front, sides, backguard, shelf and landing ledge
- Enclosed front 1-1/4" (32 mm) manifold
- Large 7" (178 mm) stainless steel landing ledge
- Unique cast aluminum control knobs feature a heat protection grip
- Full width, removable crumb tray for easy cleaning
- One year parts and labor warranty

DIMENSIONS	CRATED DIMENSIONS
36" w x 38" d x 11" h* (914 x 965 x 279 mm)	38-1/2" w x 41" d x 17" h (978 x 1041 x 432 mm)

* to cooktop

MANIFOLD PRESSURE	MANIFOLD SIZE	
NATURAL GAS	PROPANE GAS	
5.0" W.C.	10.0" W.C.	1-1/4"

Specify elevation, if over 2,000 ft.

CLEARANCE REQUIREMENTS

For use only on non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

OPTIONS AND ACCESSORIES

- Heavy duty stainless steel backguard
- Stainless steel common front landing ledge
54", 72", 90", 108" (1372, 1829, 2286, 2743 mm)
- Stainless steel common backguard
54", 72", 90", 108" (1372, 1829, 2286, 2743 mm)
- Stainless steel 10" (245 mm) wok ring, fits over open burner top grate
- 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" 1-1/4", N.P.T.
- Stainless steel equipment stands
- 6" (152 mm) casters for stainless steel stand
- Refrigerated bases 36" and 72" wide (914 and 1829 mm)



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