

Model Numbers

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



French Tops have circular cast iron ring and lift-off cover directly over burners.



"M" shaped burner for even heating throughout the oven cavity.



Accommodate sheet pans front-to-back and side-to-side.



IHR-1FT shown with optional stainless steel backguard and shelf

FRENCH TOPS - Circular cast iron rings and lift off covers.

- Rings are located directly over the burners.
- Pans can be placed directly on the intense open flame when covers are removed.
- Two cast iron ring burners rated 35,000 BTU/hr. (10 KW) each (IHR-2FT models).
- One cast iron ring burner rated 35,000 BTU/hr. (10 KW) (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 defuse heat.
- Each burner has one adjustable gas valve and one standing pilot.
- Manual controls for each burner.

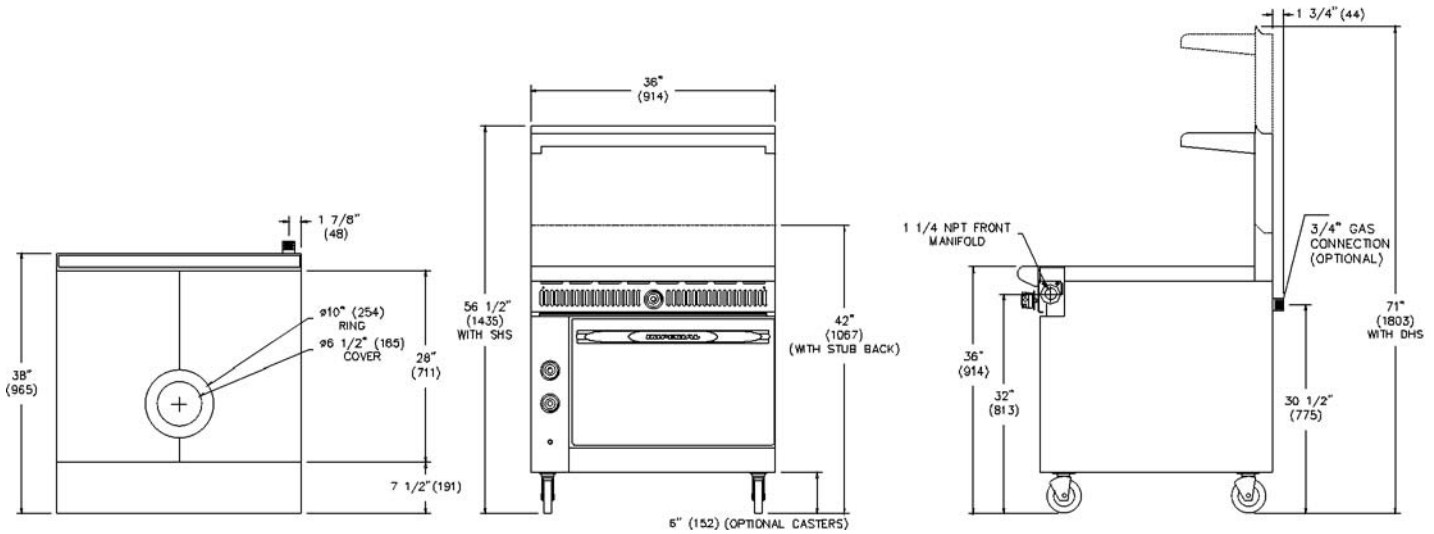
STANDARD OVEN - 40,000 BTU/hr (12 KW) oven with 100% safety pilot and manual shut-off valve.

- 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 mm) 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 sides, 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.





FRENCH TOP HEAVY DUTY RANGES

TOP	MODEL	GAS OUTPUT BTU	RING (KW)	BURNERS	FRENCH TOP WIDTH	SHIP WEIGHT (KG)	LBS
TWO 18" (457 MM) FRENCH TOPS with RINGS and COVERS							
	IHR-2FT	110,000	(32)	2	18" (457 mm)	(257)	568
	IHR-2FT-C	105,000	(31)	2	18" (457 mm)	(275)	608
	IHR-2FT-XB	70,000	(21)	2	18" (457 mm)	(199)	438
	IHR-2FT-M	70,000	(21)	2	18" (457 mm)	(151)	333
ONE 36" (914 MM) FRENCH TOP with RING and COVER							
	IHR-1FT	75,000	(22)	1	36" (457 mm)	(257)	568
	IHR-1FT-C	70,000	(21)	1	36" (457 mm)	(275)	608
	IHR-1FT-XB	35,000	(10)	1	36" (457 mm)	(199)	438
	IHR-1FT-M	35,000	(10)	1	36" (457 mm)	(151)	333

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
- "FT" specifies French Top

EXTERIOR

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate
- Welded and polished stainless steel seams
- Large 7" (178 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

DIMENSIONS

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

**CRATED
DIMENSIONS**

38-1/2" w x 41" d x 35" h
(978 x 1041 x 889 mm)

* to cooktop

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

Specify elevation, if over 2,000 ft.

CONVECTION OVEN ELECTRICAL REQUIREMENT
VOLTS PHASE AMPS
120V 1 6

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



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