

# HEAVY DUTY RANGES OPEN BURNERS and HOT TOPS COMBINATIONS

# IMPERIAL®

## Model Numbers

IHR-2-1HT IHR-4-1HT-XB  
 IHR-2-1HT-C IHR-4-1HT-M  
 IHR-2-1HT-XB IHR-3HT-3  
 IHR-2-1HT-M IHR-3HT-3-C  
 IHR-4-1HT IHR-3HT-3-XB  
 IHR-4-1HT-C IHR-3HT-3-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.



Even heating across entire Hot Top surface.



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



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



IHR-2-1HT shown with optional stainless steel backguard and shelf

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

- 35,000 BTU/hr. (10 KW) output with a 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 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) or 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 top provides even heat across entire surface.

- Plates measure 18" w x 28" d (457 x 711 d mm), 12" w x 28" d (305 x 711 d mm) or 12" w x 14" d (305 x 356 mm) depending on model.
- Burners have 40,000 (12 KW) BTU output, located every 18" (457 mm) with one manual control per 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) 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.

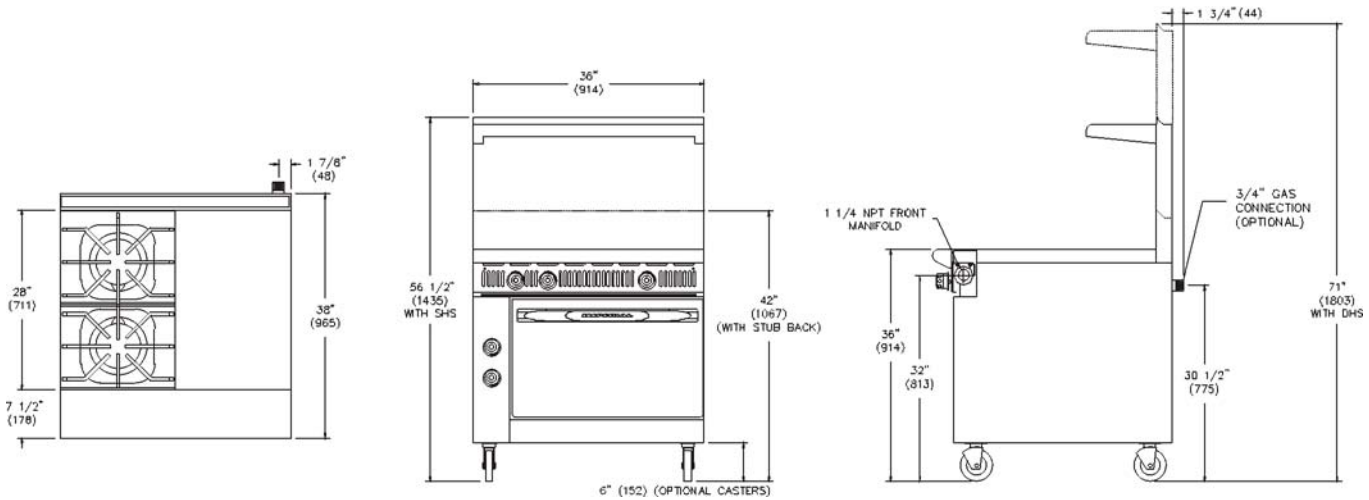
### CONVECTION OVEN - 35,000 BTU/hr. (10 KW) convection oven with 1/4 hp blower motor cooks products quickly and evenly with less shrinkage.

- 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 side, 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.



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TOP	MODEL	GAS OUTPUT BTU	(KW)	OPEN BURNERS	HOT TOP WIDTH	SHIP WEIGHT (KG)	LBS
<b>TWO 35,000 BTU (10 KW) OPEN BURNERS and ONE 18" (457 mm) EVEN HEAT HOT TOP</b>							
	IHR-2-1HT	150,000	(44)	2	18" (457 mm)	(277)	612
	IHR-2-1HT-C	145,000	(43)	2	18" (457 mm)	(304)	672
	IHR-2-1HT-XB	110,000	(32)	2	18" (457 mm)	(200)	442
	IHR-2-1HT-M	110,000	(32)	2	18" (457 mm)	(153)	337
<b>FOUR 35,000 BTU (10 KW) OPEN BURNERS and ONE 12" (305 mm) EVEN HEAT HOT TOP</b>							
	IHR-4-1HT	210,000	(62)	4	12" (305 mm)	(273)	602
	IHR-4-1HT-C	205,000	(60)	4	12" (305 mm)	(300)	662
	IHR-4-1HT-XB	170,000	(50)	4	12" (305 mm)	(196)	432
	IHR-4-1HT-M	170,000	(50)	4	12" (305 mm)	(148)	327
<b>THREE 12" (305 mm) 35,000 BTU (10 KW) OPEN BURNERS and THREE 12" (305 mm) HOT TOPS</b>							
	IHR-3HT-3	250,000	(73)	3	12" (305 mm)	(280)	617
	IHR-3HT-3-C	245,000	(72)	3	12" (305 mm)	(307)	677
	IHR-3HT-3-XB	210,000	(62)	3	12" (305 mm)	(203)	447
	IHR-3HT-3-M	210,000	(62)	3	12" (305 mm)	(155)	342
<b>TWO 12" (305 mm) EVEN HEAT HOT TOPS and TWO 12" (305 mm) 35,000 (10 KW) BTU OPEN BURNERS</b>							
	IHR-2HT-2	170,000	(50)	2	12" (305 mm)	(280)	619
	IHR-2HT-2-C	165,000	(48)	2	12" (305 mm)	(308)	679
	IHR-2HT-2-XB	130,000	(38)	2	12" (305 mm)	(204)	449
	IHR-2HT-2-M	130,000	(38)	2	12" (305 mm)	(156)	334

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 - "HT" specifies Hot Top

## 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 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
- 6" (152 mm) high 2-1/2" (64 mm) diameter heavy duty legs with adjustable feet
- One year parts and labor warranty

DIMENSIONS	CRATED DIMENSIONS
36" w x 38" d x 36" h* (914 x 965 x 914 mm)	38-1/2" w x 41" d x 35" h (978 x 1041 x 889 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.

CONVECTION OVEN VOLTS	ELECTRICAL REQUIREMENT 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 10" (245 mm) wok ring, fits over open burner top grate
- 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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1128 Sherborn Street Corona, CA 92879  
800.343.7790 Ph: 951.281.1830 Fx: 951.281.1879  
[www.imperialrange.com](http://www.imperialrange.com)  
E-mail: [imperialsales@imperialrange.com](mailto:imperialsales@imperialrange.com)

