



# GAS

## SPEC SERIES | GRIDDLE AND HOT TOPS COMBINATIONS



### IHR-G18-1HT

Shown with optional stainless steel backguard with shelf.

### 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

#### 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

### 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

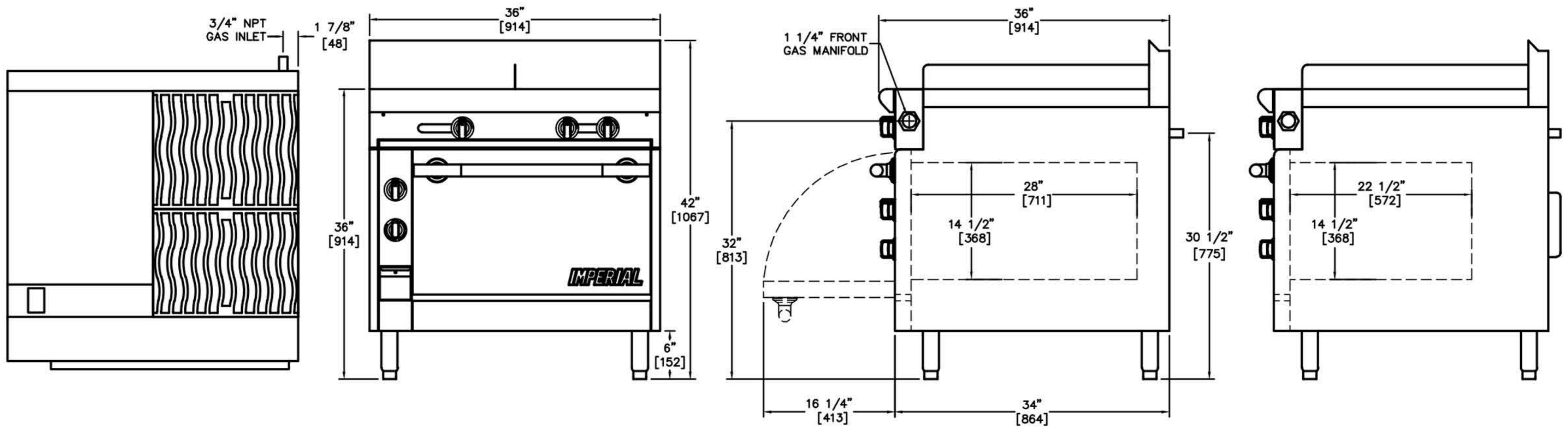
### CONVECTION OVEN

- 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.

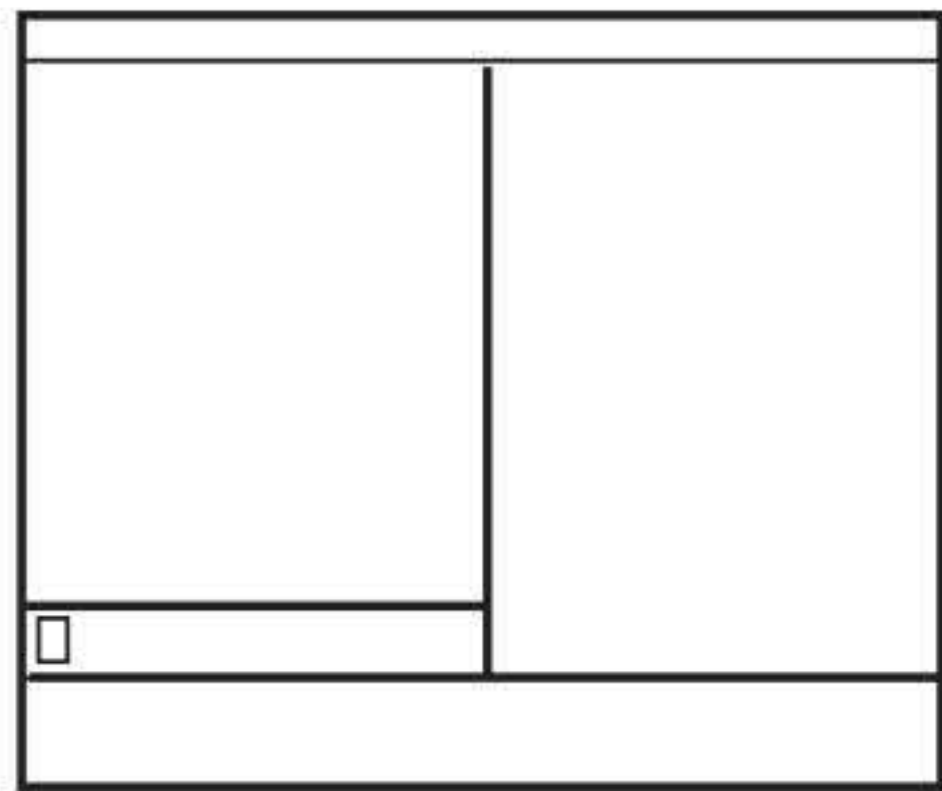


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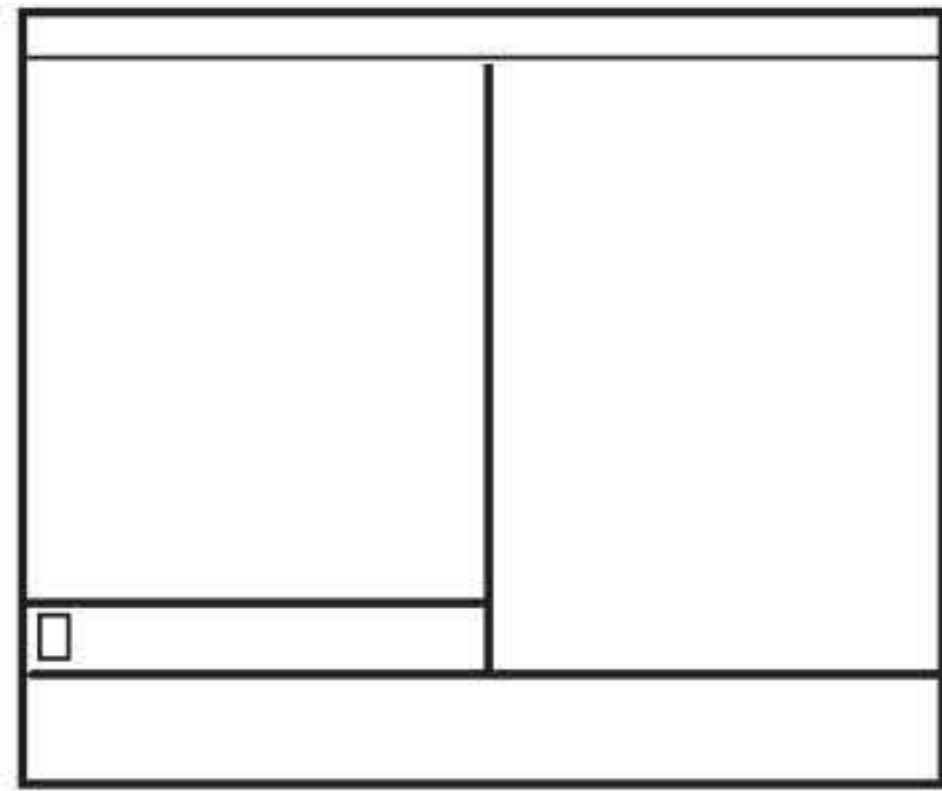


### 18" GRIDDLE TOP AND 18" EVEN HEAT HOT TOP



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

### 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" (178 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
- 3/4" rear gas connection for single unit connection

### 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 and double doors on open cabinet base
- Stainless steel center shelf in open cabinet base
- Extra chrome racks
- 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

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.



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