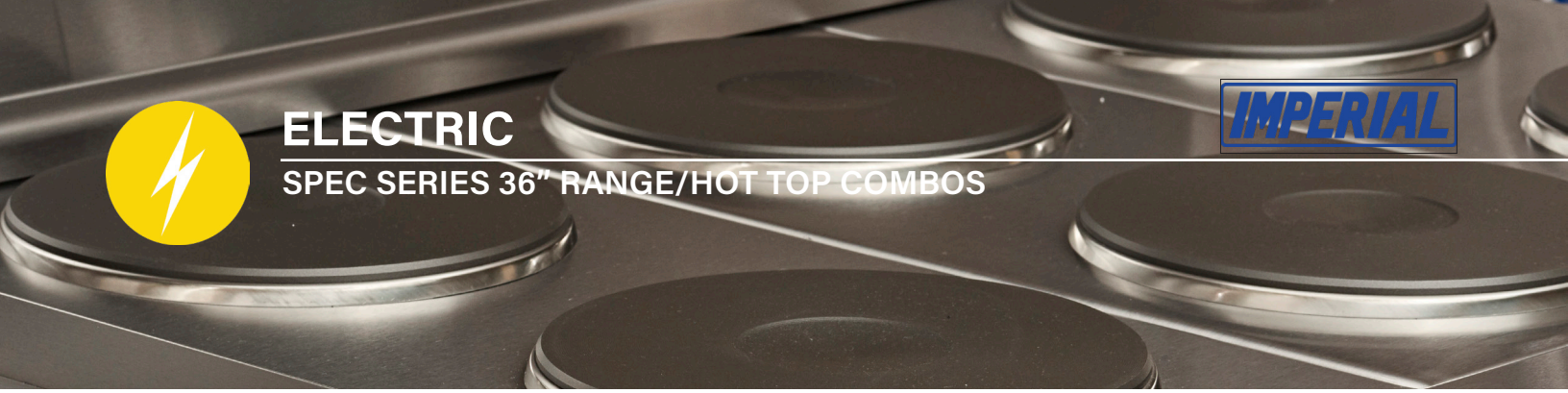


ELECTRIC

SPEC SERIES 36" RANGE/HOT TOP COMBOS



IHR-4-1HT-E

Shown with optional casters

MODEL NUMBERS

IHR-2HT-2-E
IHR-2HT-2-E-C
IHR-2HT-2-E-XB
IHR-2HT-2-E-M
IHR-4-1HT-E
IHR-4-1HT-E-C
IHR-4-1HT-E-M
IHR-4-1HT-E-XB

STANDARD OVEN

- 40,000 BTU/hr (12 KW) oven with 100% safety pilot and manual shut-off valve.
- High performance 5.3 KW element provides even heating throughout the oven.
- 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 from heat in an insulated side compartment
- Stamped inner door liner provides extra strength while improving heat retention.
- One chrome oven rack is included.

CONVECTION OVEN

- Electronic ignition system with single solenoid valve.
- 1/4 hp blower motor. 35,000 BTU/hr 10KW
- Stainless steel door gasket
- Three position switch for cooking or cool down
- Burner "On" indicator light and one hour manual timer. Fan shuts off automatically when door is open.
- Three oven racks.

ELECTRIC ROUND PLATE ELEMENTS

- Sealed 2.6 KW round plate elements with easy-to-clean surface
- Provides a solid flat surface for fast, even heating
- Plates are 9" (229) diameter for maximum pan contact
- Solid top prevents spills from entering unit making clean-up easy
- Infinite heat controls for maximum cooking flexibility

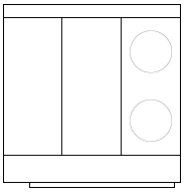
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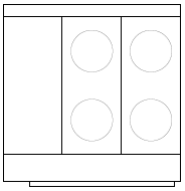
ELECTRIC

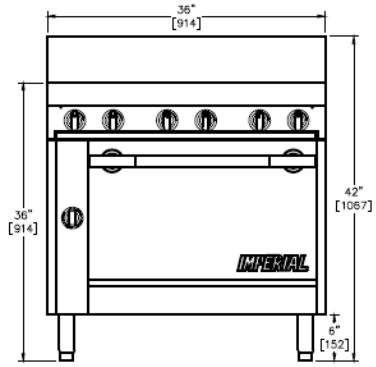
SPEC SERIES 36" RANGE/HOT TOP COMBOS

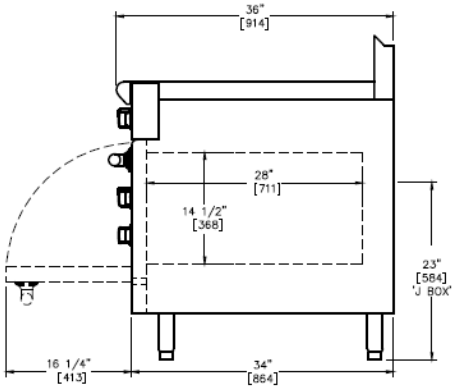
IHR-2HT-2-E

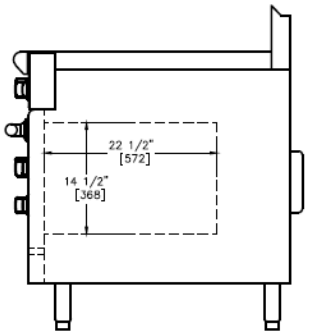


IHR-4-1HT-2-E









ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	AMPS	SHIP WEIGHT
IHR-2HT-2-E	18.5	208	1	89	(281) 619
		208	3	56	(281) 619
		240	1	78	(281) 619
		240	3	49	(281) 619
		480*	3	25	(281) 619
IHR-2HT-2-E-C	19.5	208	1	81	(308) 679
		208	3	50	(308) 679
		240	1	71	(308) 679
		240	3	44	(308) 679
		480*	3	26	(308) 679
IHR-2HT-2-E-XB	13.2	208	1	64	(204) 449
		208	3	39	(204) 449
		240	1	55	(204) 449
		240	3	34	(204) 449
		480*	3	17	(204) 449
IHR-2HT-2-E-M	13.2	208	1	64	(156) 344
		208	3	39	(156) 344
		240	1	55	(156) 344
		240	3	34	(156) 344
		480*	3	17	(156) 344

Notes: Measurements in () are metric equivalents.

MODEL	TOTAL KW	VOLTS	PHASE	AMPS	SHIP WEIGHT
IHR-4-IHT-E	19.7	208	1	95	(273) 602
		208	3	64	(273) 602
		240	1	83	(273) 602
		240	3	53	(273) 602
		480*	3	27	(273) 602
IHR-4-IHT-E-C	20.7	208	1	100	(300) 662
		208	3	65	(300) 662
		240	1	86	(300) 662
		240	3	56	(300) 662
		480*	3	28	(300) 662
IHR-4-IHT-E-XB	14.4	208	1	70	(196) 432
		208	3	50	(196) 432
		240	1	43	(196) 432
		240	3	22	(196) 432
		480*	3	14	(196) 432
IHR-4-IHT-E-M	14.4	208	1	70	(148) 327
		208	3	50	(148) 327
		240	1	43	(148) 327
		240	3	22	(148) 327
		480*	3	14	(148) 327

* Additional charge

ELECTRIC CONVECTION OVEN OPTIONS

- Cook and Hold Feature
- Heavy Duty Casters, set of 4
- Stainless Steel Bottom Shelf and Adjustable Rack Supports
- Extra Standard Depth Oven Racks
- 480 volt motor
- Stainless Steel solid doors available at no additional charge.

Must specify at ordering.

CLEARANCE REQUIREMENTS

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2 1/4" (57 mm) overhang is required when curb-mounted. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

Two speed motor - 1/2 HP, 1725/1140 RPM.

MADE IN USA

IMPERIAL

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