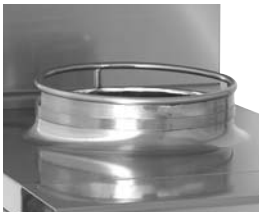


Model Numbers

IHR-24-JW - Mandarin style

IHR-24-2R - Tempura style



Wok top accommodates 14" (356 mm) wok pans.



18 tip jet burner provides intense, cone-shaped heat



Two ring, high production, burner with adjustable gas valves.



IHR-24-JW shown with optional stainless steel backguard

MANDARIN WOK RANGE - Non-clogging 18 tip jet burner provides an intense "cone-shaped" heat.

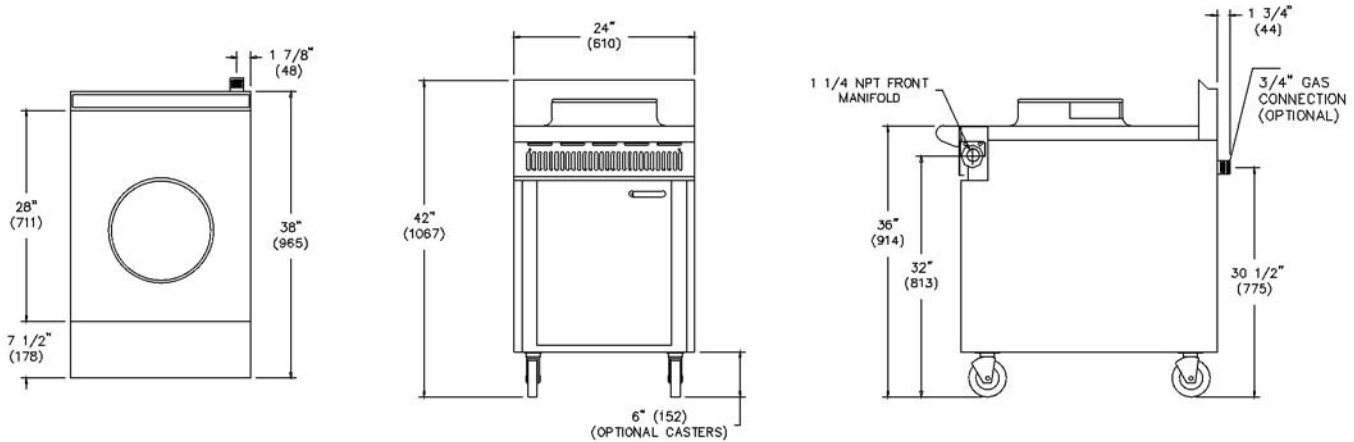
- Burner is rated 120,000 BTU/hr. (35 KW).
- Conveniently located knee level gas lever valve can be operated "hands free".
- Wok ring is 13" (330 mm) diameter with a slanted opening for 14" (356 mm) wok pans.
- All welded 1/2" (13 mm) round slanted steel ring top.
- Wok is constructed for a long service life with all welded 12 gauge steel.

TEMPURA WOK RANGE - Two-ring burner with two adjustable gas valves.



- Burner is rated 55,000 BTU/hr. (16 KW) for high production cooking.
- Heating selections from simmer to high heat are available.
- Control knobs are durable cast aluminum with a heat protection grip.
- Wok ring is 13" (330 mm) diameter with a slanted opening for 14" (356 mm) wok pans.
- All welded 1/2" (13 mm) round slanted steel ring top.
- Wok ring is constructed for a long service life with all welded 12 gauge steel.

EXTERIOR FEATURES - Sleek European styling with wide radius ledge and optional high shelf.

- Stainless steel front, sides, landing ledge and open cabinet base.
- 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 for IHR-24-2R.
- Cast aluminum control lever at knee height for IHR-24-JW.
- 6" (152 mm) high 2-1/2" (64 mm) diameter heavy duty legs with adjustable feet.
- One year parts and labor warranty.



HEAVY DUTY WOK RANGES

| TOP | MODEL | GAS OUTPUT | | BURNERS | | SHIP WEIGHT | |
|--|-----------|------------|---------|------------------|--|-------------|-----|
| | | BTU | (KW) | STYLES | VALVES | (KG) | LBS |
| MANDARIN STYLE WOK RANGE | | | | | | | |
|  | IHR-24-JW | 120,000 | (35 KW) | 18 tip jet style | knee lever at knee height | (116) | 255 |
| TEMPURA STYLE WOK RANGE | | | | | | | |
|  | IHR-24-2R | 55,000 | (38) | 2 ring | 2 adjustable valves from simmer to high heat | (116) | 255 |

Measurements in () are metric equivalents.

| DIMENSIONS | CRATED DIMENSIONS |
|--|--|
| 24" w x 38" d x 36" h* (610 x 965 x 914 mm) | 26-1/2" w x 41" d x 35" h (660 x 1041 x 889 mm) |

* to cooktop

| MANIFOLD PRESSURE | MANIFOLD | |
|-------------------|-------------|--------|
| NATURAL GAS | PROPANE GAS | SIZE |
| 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 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. Allow 17" (432 mm) clearance from combustible surfaces and rear.

OPTIONS AND ACCESSORIES

- 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
- 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