

Model Numbers

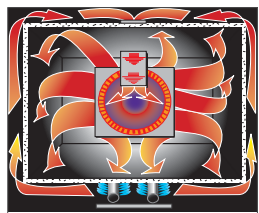
- IHR-RO - 1 standard oven
- IHR-RO - C 1 convection oven
- IHR-2RO 2 standard ovens stacked



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



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



Convection oven cooks faster with less shrinkage.



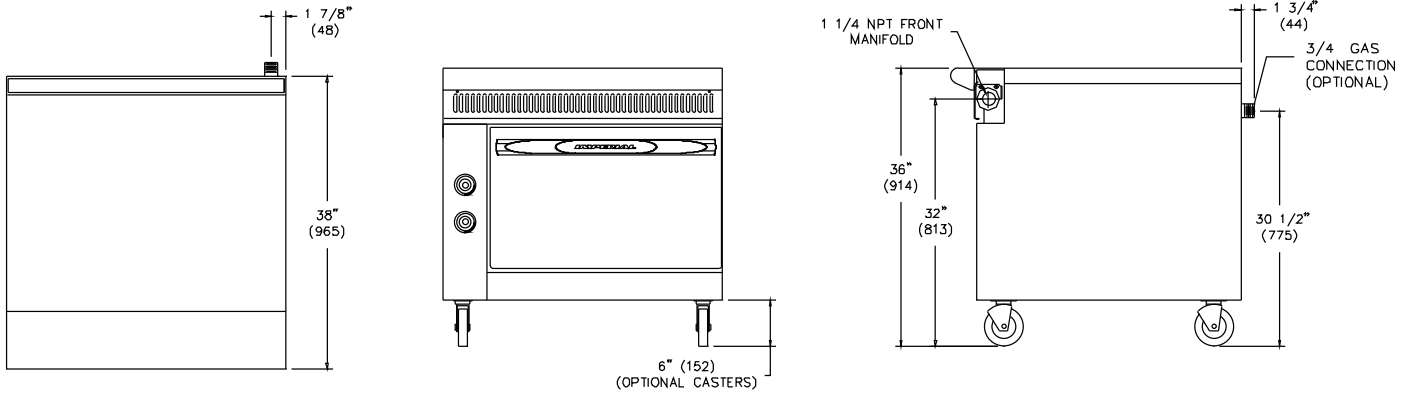
IHR-RO shown

**STANDARD OVENS** - 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 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 OVENS** - 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 and deck and door liner for easy cleaning. Stainless steel door gasket.
- Burner "ON" indicator light and one hour manual timer.
- Three chrome oven racks included.



**HEAVY DUTY ROAST OVENS**

TOP	MODEL	GAS OUTPUT		SHIP WEIGHT	
		BTU	(KW)	(KG)	LBS
<b>SINGLE STANDARD OVEN</b>					
	IHR-RO	40,000	(12)	(236)	520
<b>SINGLE CONVECTION OVEN</b>					
	IHR-RO-C	35,000	(10)	(263)	580
<b>DOUBLE STANDARD OVEN</b>					
	IHR-2RO	80,000	(23)	(340)	751

Measurements in ( ) are metric equivalents.

**NOTES**

- "C" specifies (1) 26-1/2" (673 mm) Convection Oven
- "2" specifies (2) Standard Ovens stacked

**EXTERIOR**

- Stainless steel front, sides, 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	CRATED DIMENSIONS
<b>SINGLE OVEN</b>	
36" w x 38" d x 36" h (914 x 965 x 914 mm)	39-1/2" w x 41" d x 35" h (1003 x 1041 x 889 mm)
<b>DOUBLE OVEN</b>	
36" w x 38" d x 68" h (914 x 965 x 1727 mm)	39-1/2" w x 41" d x 65" h (1003 x 1041 x 1651 mm)

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.

**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**

- Stainless steel common front landing ledge 54", 72", 90" and 108" (1372, 1829, 2286, 2743 mm)
- 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