

HEAVY DUTY RANGES GRIDDLE and OPEN BURNER COMBINATIONS

IMPERIAL®

Model Numbers

IHR-G18-2 IHR-G24-2
 IHR-G18-2-C IHR-G24-2-C
 IHR-G18-2-XB IHR-G24-2-XB
 IHR-G18-2-M IHR-G24-2-M
 IHR-GT18-2 IHR-GT24-2
 IHR-GT18-2-C IHR-GT24-2-C
 IHR-GT18-2-XB IHR-GT24-2-XB
 IHR-GT18-IHT-M IHR-GT24-2-M



1" (25 mm) thick steel polished griddle plate.



35,000 BTU/hr. (10 KW) anti-clogging, removable burner.



Wavy grates raise pan creating more heat transfer than direct metal-to-metal contact.



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



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



IHR-G18-2 shown with optional stainless steel backguard and shelf

GRIDDLE TOP - Highly polished griddle plate provide even heat across entire surface.

- "U" shaped burners have 30,000 (9 KW) BTU output, located every 12" (305 mm) or 18" (457 mm) with one control per burner. Aeration baffles between burners for quick recovery.
- Manual or thermostatic controls are available.
- 4" (102 mm) wide grease gutter and large grease can with 1 gallon (3.8 L) capacity.

OPEN BURNER - Anti-clogging burner is 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) on IHR-G24-2 or 18" x 14" (457 x 356 mm) on IHR-G18-2.
- 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.

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.

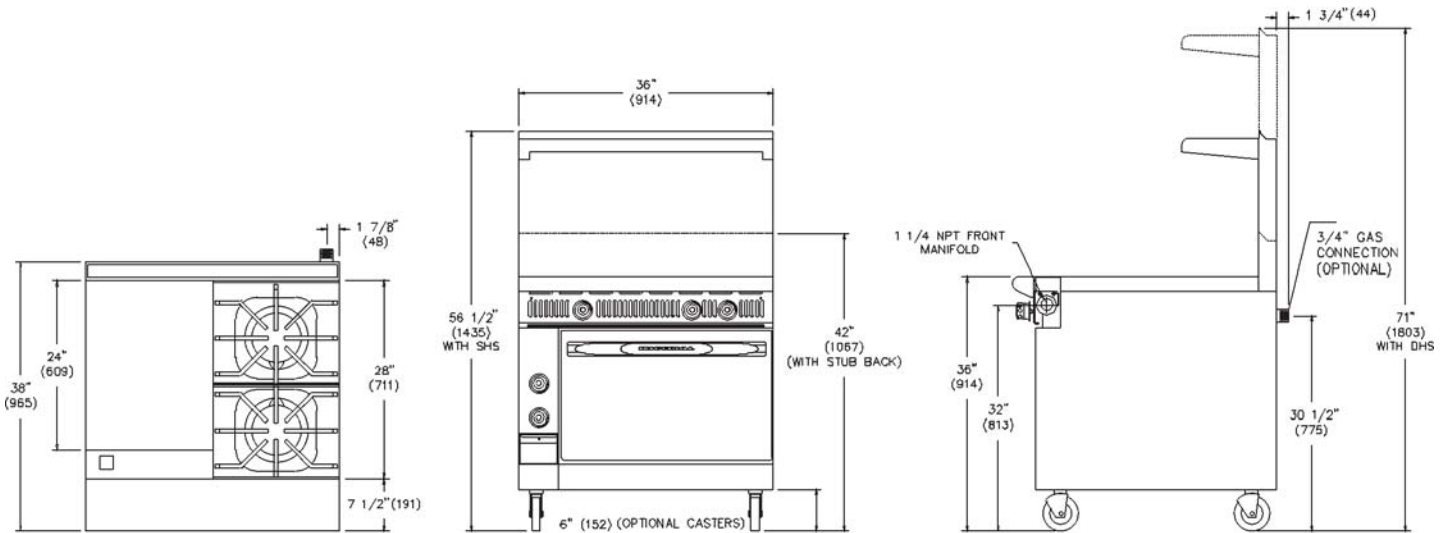
CONVECTION OVEN - 35,000 BTU/hr. (10 KW) convection oven with 1/4 hp blower motor cooks products quickly and evenly with less shrinkage.

- 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 sides, 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.



HEAVY DUTY RANGES GRIDDLE and OPEN BURNER COMBINATIONS

IMPERIAL®



TOP	MODEL	GAS OUTPUT BTU (KW)	GRIDDLE WIDTH	GRATE WIDTH	SHIP WEIGHT (KG)	LBS
18" (457 mm)	GRIDDLE WITH MANUAL CONTROLS and TWO 35,000 BTU (10 KW) OPEN BURNERS					
	IHR-G18-2	150,000 (44)	18" (457 mm)	18" (457 mm)	(272)	600
	IHR-G18-2-C	145,000 (43)	18" (457 mm)	18" (457 mm)	(299)	660
	IHR-G18-2-XB	110,000 (32)	18" (457 mm)	18" (457 mm)	(195)	430
	IHR-G18-2-M	110,000 (32)	18" (457 mm)	18" (457 mm)	(148)	325
18" (457 mm)	GRIDDLE WITH THERMOSTATIC CONTROLS and TWO 35,000 BTU (10 KW) OPEN BURNERS					
	IHR-GT18-2	150,000 (44)	18" (457 mm)	18" (457 mm)	(272)	600
	IHR-GT18-2-C	145,000 (43)	18" (457 mm)	18" (457 mm)	(299)	660
	IHR-GT18-2-XB	110,000 (32)	18" (457 mm)	18" (457 mm)	(195)	430
	IHR-GT18-2-M	110,000 (32)	18" (457 mm)	18" (457 mm)	(148)	325
24" (610 mm)	GRIDDLE WITH MANUAL CONTROLS and TWO 35,000 BTU (10 KW) OPEN BURNERS					
	IHR-G24-2	170,000 (50)	24" (610 mm)	12" (305 mm)	(293)	646
	IHR-G24-2-C	165,000 (48)	24" (610 mm)	12" (305 mm)	(320)	706
	IHR-G24-2-XB	130,000 (38)	24" (610 mm)	12" (305 mm)	(216)	476
	IHR-G24-2-M	130,000 (38)	24" (610 mm)	12" (305 mm)	(168)	371
24" (610 mm)	GRIDDLE WITH THERMOSTATIC CONTROLS and TWO 35,000 BTU (10 KW) OPEN BURNERS					
	IHR-GT24-2	170,000 (50)	24" (610 mm)	12" (305 mm)	(293)	646
	IHR-GT24-2-C	165,000 (48)	24" (610 mm)	12" (305 mm)	(320)	706
	IHR-GT24-2-XB	130,000 (38)	24" (610 mm)	12" (305 mm)	(216)	476
	IHR-GT24-2-M	130,000 (38)	24" (610 mm)	12" (305 mm)	(168)	371

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 - "G" specifies Griddle Top with Manual Controls
- "GT" specifies Griddle Top with Thermostatic Controls

EXTERIOR

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate
- Welded and polished stainless steel seams
- Large 7" (177 mm) stainless steel landing ledge
- Control knobs are durable cast aluminum with a heat protection grip
- Full width, removable crumb tray for easy cleaning
- 6" (152 mm) 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)	39-1/2" w x 41" d x 35" h (1003 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.

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



IMPERIAL®

H-8

11/13

© 2013 Imperial Commercial Cooking Equipment

Printed in the U.S.A.

1128 Sherborn Street Corona, CA 92879
800.343.7790 Ph: 951.281.1830 Fx: 951.281.1879
www.imperialrange.com
E-mail: imperialsales@imperialrange.com