



Project #: _____

Item #: _____

AIA File #:

Heavy Duty Range Diamond Series 18" (457) Griddle Top and 2 Open Burners



Model IHR-G18-2 shown with stainless steel sides, backguard and shelf



Wavy grate design and center tube for more efficient heat transfer.

Heavy Duty Range Features

- Sleek European styling with wide radius ledge and optional high shelf, unique cast aluminum knobs featuring a vylox heat protection grip.
- Stainless steel front, oven door, control panel, landing ledge and kick plate.
- Large 7" (178) stainless steel landing ledge.
- Enclosed front 1 1/4" (32) manifold.
- 6" (152) heavy duty legs, with adjustable feet.
- One year parts and labor warranty.
- AGA and CGA design certified, NSF and CE listed.



All measurements in () are metric equivalents.

Model Numbers

- ☐ IHR-G18-2
- ☐ IHR-GT18-2
- ☐ IHR-G18-2-C
- ☐ IHR-GT18-2-C

Cook Top Features - Griddle Top

- 1" (25) thick steel polished griddle plate 36" w x 24" d. (914 w x 610 d).
- One burner every 12" (305), rated at 30,000 BTU/hr. (9 KW) ea.
- Manual griddle controls or thermostatic griddle controls ("GT36" models).
- Large grease can with one gallon capacity. 3 3/4" (95) wide grease gutter.
- Burner has standing pilot for automatic ignition.

Cooktop - Open Burner Features

- Burners are 35,000 BTU/hr (10 KW) with a 7,000 BTU/hr. (2 KW) low simmer feature.
- One-piece venturi base has no gaskets. Venturi slopes to burner creating more efficient heating.
- Cast iron burners are anti-clogging and removable for easy cleaning.
- All stainless steel pilot tubing and solid brass top burner valves.
- Wavy grates create more heat transfer than direct metal-to-metal contact. Heat convects in the waves for continual heat-to-pan action.
- Grates feature flame shaping center tube for more efficient heat transfer.
- Grates are 12" x 14" (305 x 356) sections to easily lift off for cleaning.
- Anti-clogging shield designed in grate protects the pilot from grease and debris.
- Pots slide easily across sections and onto ledge.

Standard Oven Features

- Chef Depth standard oven interior accommodates standard 18" x 26" (457 x 660) sheet pans front-to-back and side-to-side.
- 100% safety pilot. Manual oven shut-off valve.
- Heavy duty thermostat with temperature range from 150°F to 500°F. (65°C to 260°C). Oven controls located on the side in cool zone.
- Porcelainized side, rear and deck for browning.
- Unique baffle above the burner distributes heat flow to provide even cooking temperatures throughout the 40,000 BTU/hr. (12 KW) oven.
- Stainless steel door liner optimizes heat retention.
- Safety valve tubing is stainless steel.

Convection Oven Features (add suffix C)

- Convection oven has 1/4 hp blower motor.

Specification #:

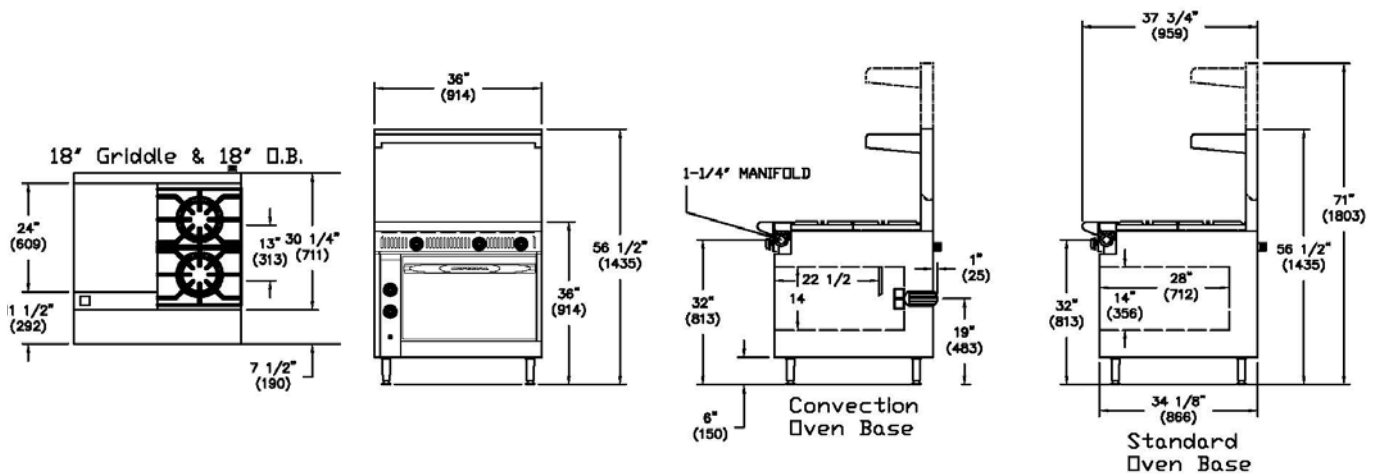
Imperial Commercial Cooking Equipment

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Imperial Heavy Duty Range - 18" (457) Griddle Top and 2 Open Burners

Specification #:



Model#	Griddle	Description		Width	Depth	Height*	Total BTU	Total (KW)	Ship Wt.	
		Burners	Oven						(Kg.)	Lbs.
IHR-G18-2	Manual	2 Open	Standard	36" (914)	37 1/2" (953)	36" (914)	140,000	(41)	(272)	600
IHR-G18-2-C	Manual	2 Open	Convection	36" (914)	37 1/2" (953)	36" (914)	135,000	(40)	(299)	660
IHR-GT18-2	Thermostatic	2 Open	Standard	36" (914)	37 1/2" (953)	36" (914)	140,000	(41)	(272)	600
IHR-GT18-2-C	Thermostatic	2 Open	Convection	36" (914)	37 1/2" (953)	36" (914)	135,000	(40)	(299)	660

*Height to cooking surface. All measurements in () are metric equivalents.

Crated Dimensions: 39" (991) d x 40" (1016) w x 38 1/2" (978) h.

Standard Exterior Specifications

Front oven door, wide radius landing ledge, control panel and kick plate shall be constructed of stainless steel with welded and finished stainless steel seams. Base shall be 10 gauge steel. Control knobs shall be cast aluminum with vylox grip. Stainless steel 6" (152) legs shall have a 2 1/2" (64) diameter with adjustable feet and a 5/8" (16) mounting plate.

Griddle Top Specifications

Griddle burner shall be 30,000 BTU/hr. (9 KW) "U" type located every 12" (305) for even cooking. Each burner shall have one adjustable gas valve and one standing pilot. Aeration baffles shall be installed between burners and a full width rear flue shall be included to ensure a uniform griddle surface temperature. Griddle plate shall be 1" (25) thick, highly polished plate with no breaking-in required. Griddle plate shall be 24" (610) deep. Unit shall have a stainless steel 4" (102) high tapered splash guard. Grease trough shall be 3 3/4" (95) wide for easy cleaning. Removable grease can shall have a 1 gal. (3.8 L) capacity and a weep hole to indicate when can is full.

Range Tops Specifications

Open burners shall have 35,000 BTU/hr. (10 KW) lift-off PyroCentric™ burner heads with no gaskets or screws. Each burner shall have one standing pilot for each burner. Unit shall have a removable one piece drip tray. Top grates shall be in 14" x 18" (356 x 457) lift-off sections, constructed of heavy-duty cast iron. Cast-in bowl shall direct heat upward. Top grate design shall include an integrated pilot shield.

Standard Oven Specifications

Oven shall have 12 gauge construction with welded front frame. It shall be fully insulated with non-sag fiberglass. The oven interior sides, rear and deck shall be porcelainized for easy cleaning and better browning. Door lining shall be stainless steel. Oven burner shall provide 40,000 BTU/hr. (12 KW) output. Unique baffle above the burner shall distribute heat flow to provide even cooking temperatures throughout the oven. Unit shall have a 100% safety pilot. One heavy duty locking chrome plated rack shall be included. Thermostat controls shall be adjustable from 150°F to 500°F (65°C to 260°C). Oven interior dimensions shall be 26 1/2" w x 28" d x 14" h (673 w x 711 d x 356 h) to accommodate sheet pans front-to-back.

Standard Oven Specifications continued

Oven interior dimensions shall be 26 1/2" w x 28" d x 14" h (673 w x 711 d x 356 h) to accommodate sheet pans front-to-back.

Convection Oven Specifications

Oven shall have 12 gauge construction with welded front frame. It shall be fully insulated with non-sag fiberglass. The oven interior sides, rear and deck and shall be porcelainized. Oven burner shall provide 35,000 BTU/hr. (10 KW) output. Oven shall have an electronic ignition system with single solenoid valve and direct spark-to-burner with flame rectification. Thermostat controls shall be adjustable from 150°F to 500°F. (65°C to 260°C). Unit shall have a three position switch for cooking or cool down, a burner "ON" indicator light and one hour manual timer. Fan shall shut off automatically when door is open. Oven interior dimensions shall be 26 1/2" w x 22 1/2" d x 14" h (673 w x 572 d x 356 h). Three heavy duty locking chrome plated racks shall be included.

Gas

Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size 1 1/4" NPT. Specify type of gas and elevation if over 2000 ft. (610 m).

Clearance

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 8" (203) from combustible surfaces.

Optional Items

- Extra chrome rack ■ Reinforcement channels for mounting cheese melter/salamander ■ Stainless steel single or double shelves (specify style) ■ Storage base unit (add suffix "-XB")
- Gas pressure regulator ■ Rear gas connection
- Gas shut off valve (specify size) ■ Quick disconnect and flexible gas hose ■ 6" (152) casters

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