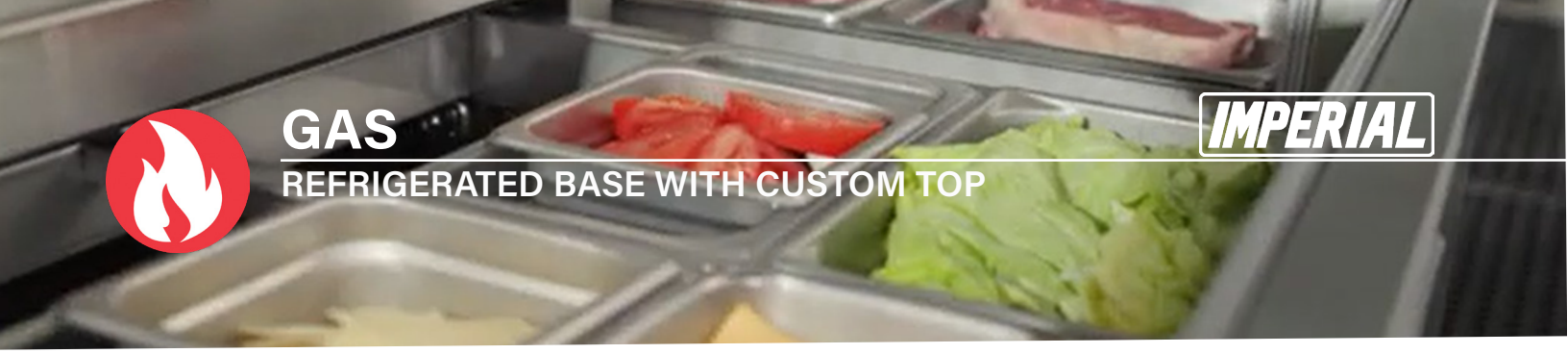


GAS

REFRIGERATED BASE WITH CUSTOM TOP

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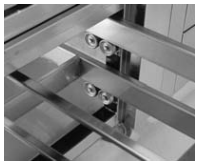


IHR-XX-RM-72

Shown with optional casters



Drawer dividers support fractional pan configurations.



Oversized drawer guides and stainless steel bearings hold up to 275 lbs. (125 Kg).



Easy to read, front mounted thermometer.

SIZZLE 'N CHILL

Combine the refrigerated base with open burners, French tops, hot tops, griddle tops and broilers.

- Remote or self-contained refrigeration available.
- Self contained systems require no installation, simply plug in 110 volt outlet.
- Foamed-in-place polyurethane insulation throughout cabinet and drawers ensure temperature maintenance.
- Insulation prevents temperature migration between cooktop and refrigerated base.
- Drawers are self closing for convenience and safety.

REFRIGERATED BASE

- 1/5 hp compressor motor for energy efficiency.
- Electrical requirements are 120V, 3 amps.
- Maintains 36° - 40°F (2.2° - 4.4° C) internal drawer temperature.
- Easy-to-read, front mounted thermometer.

EXTERIOR FEATURES

- Stainless steel guides and bearings withstand 275 Lbs. (125 Kg) of weight.
- Stainless steel front, drawer fronts and sides. Center pull handle is flush to drawer face.
- Welded and polished stainless steel seams.
- Enclosed front 1-1/4" (32 mm) manifold.
- Common ledges and backguards are available as options for a seamless, professional look.
- Large 7" (178 mm) stainless steel landing ledge.
- Plate mounted 6" (152 mm) heavy duty casters on self-contained models.
- One year parts and labor warranty.

VERSATILE PAN CONFIGURATIONS

- 36" (914 mm) models have 2 drawers each drawer holds 2 full size pans.
- 72" (1829 mm) models have 4 drawers each drawer holds 2 full size pans.
- Drawer dividers/pan supports (included). Dividers support fractional pan configurations
- Drawers holds up to 6" (152 mm) deep pans.

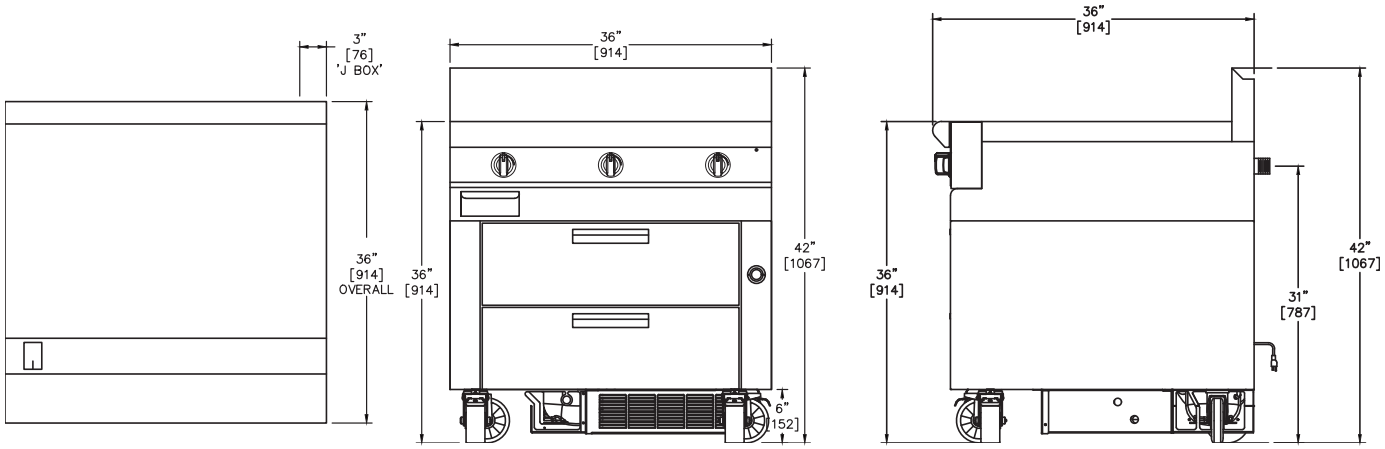
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GAS

REFRIGERATED BASE WITH CUSTOM TOP



MODEL	CONDENSING UNIT	NUMBER OF DRAWERS	DIMENSIONS	SHIP WEIGHT	CRATED DIMENSIONS
IHR-XX-RM-36	Remote	2	36" w x 38" d x 36" h* (914 x 965 x 914 mm)	DETERMINED BY COOK TOP	
IIHR-XX-SC-36	Self-contained	2	36" w x 38" d x 36" h* (914 x 965 x 914 mm)	DETERMINED BY COOK TOP	
IHR-XX-RM-72	Remote	4	72" w x 38" d x 36" h* (1829 x 965 x 914 mm)	DETERMINED BY COOK TOP	
IHR-XX-SC-72	Self-contained	4	72" w x 38" d x 36" h* (1829 x 965 x 914 mm)	DETERMINED BY COOK TOP	

ELECTRICAL REQUIREMENT - BASE		
HORSEPOWER	VOLTS	AMPS MAX.
1/4 HP	120V	3 AMPS

6ft. (1829 mm) power cord with 3 prong plug provided

MADE IN USA

Notes:
- Measurements in () are metric equivalents.
- "RM" denotes remote refrigeration
- "SC" denotes self-contained condensing unit
* to cooktop

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 6" (152 mm) from combustible surfaces.

OPTIONS AND ACCESSORIES

- Cabinet extensions, contact factory with size requirements
- Many modular cooktops available.

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