



Project #: \_\_\_\_\_

Item #: \_\_\_\_\_

AIA File #:

## Heavy Duty Range Series 72" (1829) Width Sizzle 'N Chill Refrigerated Base System



Model # IHR-2-18-1HT-1FT-RB24-4-RM-72  
shown with Remote Condensing Unit

### Standard Features

- Stainless steel front, ledge and sides.
- 6" (152) heavy duty casters, front locking.
- One year parts and labor warranty.
- UL, UL Canada, UL Sanitation Certified and complies with NSF7.



Double skate rollers for added drawer durability



Pots and pans slide easily over level cooking surfaces

### Remote Model Numbers

IHR-XX-RM-72

### Self-contained Model Numbers

IHR-XX-SC-72

### Refrigerated Base Standard Features

- Integrated cooktop with remote or optional self-contained refrigerated base system.
- Available with any combination of broilers, open burners, griddles, hot tops and french tops.
- Self-contained systems are energy efficient and require no installation, simply plug and play.
- Cold storage addresses food safety concerns.
- Fully insulated cabinet and drawers to prevent temperature migration.
- Front mounted digital thermometer is easy to read.
- Both drawers hold 6" (152) deep pans.
- Divider bars are included to accommodate other pan size configurations.
- Recessed drawer handles are conveniently out of the way.
- Oversized stainless steel drawer guides with heavy duty double skate rollers and stainless steel bearings can withstand 275 lbs. (125 Kg).
- Drawers remove easily for cleaning.
- Internal conduit provides a single point electrical connection.

### NOTE ON COOKTOPS:

Bases to be ordered in conjunction with Imperial Heavy Duty cooktops only. Any Imperial Heavy-Duty Cooktop can be ordered with a refrigerated base. See Imperial specification sheet (H-21) for Modular Top options.

Remote refrigeration is standard.

Self-contained Condensing Unit is optional.

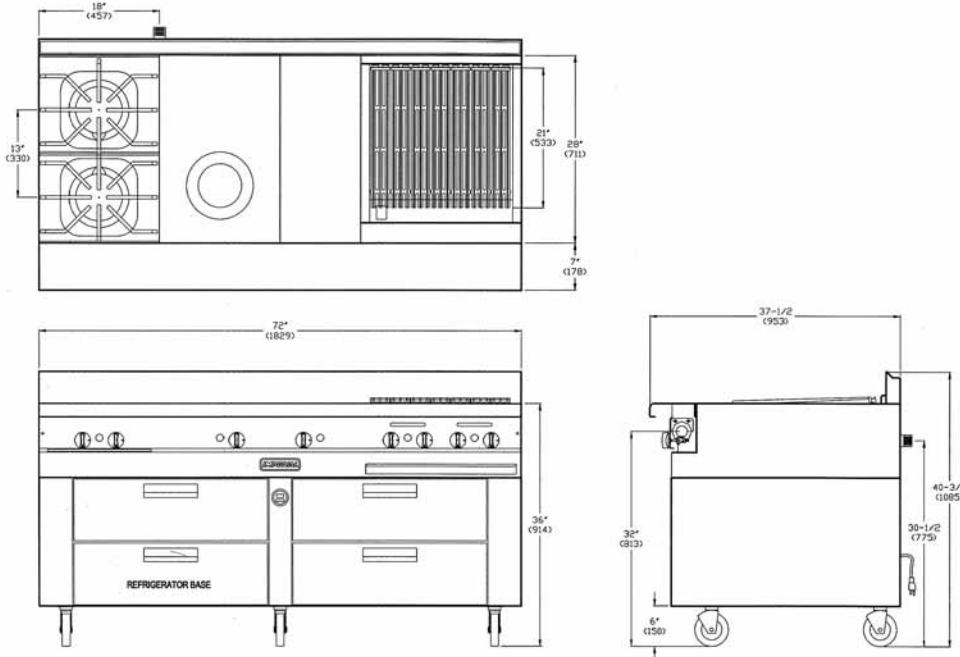
Specification #:

### Imperial Commercial Cooking Equipment

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

Specification #:

## Imperial Heavy Duty Range Series - 72" (1829) Width Sizzle 'N Chill Refrigerated Base System



### Refrigerated Base Systems

Model#	Condensing Unit	Width	Depth	Height*	Drawers 14 3/8" (365)	Drawers 27 1/4" (692)	Total Pans	Amps	Ship Wt. (Kg.)	Lbs.
IHR-XX-RM-72	Remote	72" (1829)	37 1/2" (953)	36" (914)	4	4	8	5	(508)	1,120
IHR-XX-SC-72	Self-contained	72" (1829)	37 1/2" (953)	36" (914)	4	2	6	5	(517)	1,140

\*Height to cooking surface.

**Crated Dimensions:** 39" (991mm) D x 38 1/2" (978mm) W. Add 2" (51mm) to height of unit.

### Construction Specifications

Base construction shall be type 304, stainless steel on front, drawers, sides, landing ledge, stubback and control panel. All stainless steel seams shall be welded and polished. Unit shall be fully insulated with foam-in-place polyurethane insulation throughout cabinets and drawers to prevent temperature migration between cooktop and refrigerated base.

### Refrigeration Specifications

Refrigeration system shall be energy efficient and maintain 36°-40°F (2.2°-4.4°C) interior drawer temperature. Easy-to-read front mounted digital thermometer shall be standard. Drawer dividers (included) shall accommodate various pan-size configurations. Each drawer shall have a center pull handle that is flush with the drawer face. Oversized drawer guides shall have heavy-duty stainless steel bearings. Double skate design shall be capable of withstanding 275 lbs. (125 Kg) Refrigerated base blower coil evaporator shall have a R-404 expansion valve. Remote refrigeration shall be standard; self-contained condensing units shall be optional.

**Electrical:** 1/4 h.p. 120v. 5 amps. 6 ft. (1829) power cord shall be included.

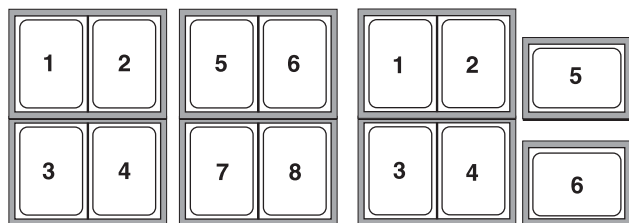
**Gas:** Front manifold is 1 1/4" standard with optional rear gas. Optional 3/4" rear gas. For manifold size see Imperial modular unit specifications.

**Clearance:** For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (52) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 8" (203) from combustible surfaces.

### Options

- Self-contained condensing unit.
- Cabinet extensions, contact factory with size requirements.
- 6" (152) stainless steel legs.
- Padlock assemblies. (Locks not included.)

### Pan Orientation for 72" (1829) Width Refrigerated Base



**Remote**  
4 Drawers, 8 Full Size Pans

**Self-contained**  
4 Drawers, 6 Full Size Pans

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