



SIZZLE 'N CHILL - HEAVY DUTY REFRIGERATED BASES

IMPERIAL®

Model Numbers

IHR-XX-RM-36

IHR-XX-SC-36

IHR-XX-RM-72

IHR-XX-SC-72



Remote or self-contained refrigeration available.



Easy to read, front mounted thermometer.



Drawer dividers support fractional pan configurations.



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



IHR-2-1FT-1HT-RB24-RM72 shown

SIZZLE 'N CHILL - Self-contained or remote refrigeration available with any combination of open burners French tops, Hot tops, Griddle tops and broilers.

- 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.

REFRIGERATION SYSTEM - 1/5 hp compressor motor for energy efficiency.

- Electrical requirements are 120V, 3 amps.
- Unitized refrigeration components for easy service access.
- Condensation is eliminated in a non-electrical, self-contained drip pan located under condenser unit.

TEMPERATURE MAINTENANCE - Maintains 36° - 40° F (2.2° - 4.4° C) internal drawer temperature.

- Temperature maintained even when ambient temperature reaches 100° F (37.80° C).
- Easy to read, front mounted thermometer.

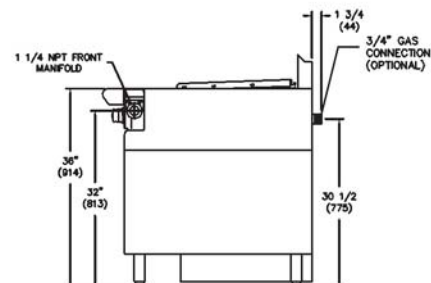
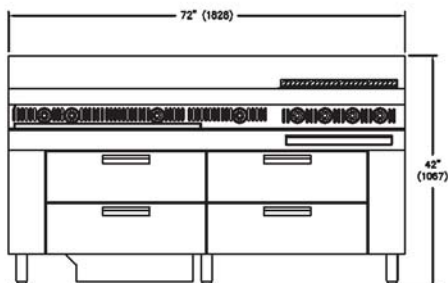
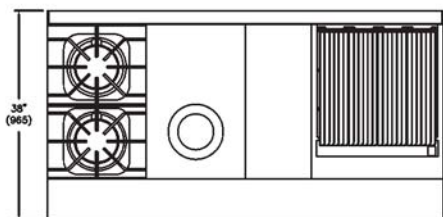
VERSATILE PAN CONFIGURATIONS - 36" (914 mm) models have 2 drawers each drawer holds 2 full size pans.

- 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.

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.
- Stainless steel front, sides, stub back, and drawers. 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.





HEAVY DUTY REFRIGERATED BASES

MODEL	CONDENSING UNIT	NUMBER OF DRAWERS	PAN CAPACITY	SHIP WEIGHT (KG)	LBS
IHR-XX-RM-36	Remote	2 27-1/4" (692 mm)	4 full size	Determined by cook top	
IHR-XX-SC-36	Self-contained	2 27-1/4" (692 mm)	4 full size	Determined by cook top	
IHR-XX-RM-72	Remote	4 27-1/4" (692 mm)	8 full size	Determined by cook top	
IHR-XX-SC-72	Self-contained	4 27-1/4" (692 mm)	8 full size	Determined by cook top	

Measurements in () are metric equivalents.

NOTES

- "RM" denotes remote refrigeration
- "SC" denotes self-contained condensing unit

MODEL	DIMENSIONS	CRATED DIMENSIONS
IHR-XX-RM-36	36" w x 38" d x 36" h* (914 x 965 x 914 mm)	Determined by cook top
IHR-XX-SC-36	36" w x 38" d x 36" h* (914 x 965 x 914 mm)	Determined by cook top
IHR-XX-RM-72	72" w x 38" d x 36" h* (1829 x 965 x 914 mm)	Determined by cook top
IHR-XX-SC-72	72" w x 38" d x 36" h* (1829 x 965 x 914 mm)	Determined by cook top

* to cooktop

ELECTRICAL REQUIREMENT

HORSEPOWER	VOLTS	AMPS MAX.
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1/4 HP 120V 3 amps

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

CLEARANCE REQUIREMENTS

For use only on non-combustible floors. Legs or casters are required for non-combustible floors. Provide 0" clearance from non-combustible surfaces and 8" (203 mm) from combustible surfaces. Contact factory if curb mounted.

OPTIONS AND ACCESSORIES

- Cabinet extensions, contact factory with size requirements
- Many modular cooktops available, see H-14 and H-18

