

Made in USA

Ideal Oven Ranges innovative design provides the most useful features at an affordable cost. Finally, you can have an intelligent range design that allows to integrate any configuration desired to have all in one. Our oven ranges are made of heavy duty materials. All stainless steel from exteriors and sides with a double insulated wall. Our top grates and open burners are made of heavy cast iron materials. The oven interior is fully insulated with porcelain coating to ensure even heat and easy cleaning, yet rough enough to withstand the constant heavy usage of a busy kitchen.

CUSTOM YOUR RANGE

Net Prices:

- Add \$500.00 for an extra oven. Units come standard with an oven and open cabinet.
- Units come with high back and shelf standard. If low back stub is desired point it up while ordering.
- Add \$540.00 for every Foot of Raised Griddle (12, 24 & 36) with a chrome rack underneath the griddle.
- Add \$400.00 for an additional configuration (Up to 2 choices is standard).
- Add \$150.00 if preferred casters (set of 4) or \$225.00 (set of 6) instead of regular Legs.
- Add \$250.00 per Griddle thermostat. Note: One thermostat supplies every 2 burners.
- Add \$70.00 per oven chrome racks if extra are required.

60" Oven Range Series

Model	Dimensions	Weight	Total BTU's/hr	Price List
IDRG-12	72"W x 29"D x 42"H	1,020 Lbs.	347,000	\$5,550.00
IDRG-6G36	72"W x 29"D x 42"H	1,073 Lbs	281,000	\$6,325.00
IDRG-4G48	72"W x 29"D x 42"H	1,090 Lbs	259,000	\$6,450.00
IDRG-6B36	72"W x 29"D x 42"H	1,098 Lbs	281,000	\$6,700.00
IDRG-G72	72"W x 29"D x 42"H	1,125 Lbs	215,000	\$6,300.00
IDRG-G36B36	72"W x 29"D x 42"H	1,190 Lbs	215,000	\$7,075.00
IDRG-G24B48	72"W x 29"D x 42"H	1,160 Lbs	215,000	\$7,200.00
IDRG-4G24B24	72"W x 29"D x 42"H	1,110 Lbs	259,000	\$7,350.00
IDRG-B72	72"W x 29"D x 42"H	1,175 Lbs	215,000	\$7,050.00

Note: These specifications apply to units with one oven (standard). For additional oven add \$1,250 to the List Price, plus 35,000 BTU's extra and the weight will increase 65 lbs.



STANDARD FEATURES

- Stainless steel sides and front.
- Double side panels with insulation.
- Wide heavy duty 5" landing ledge (Bull nose) provides extra work space.
- Separate heavy duty manual control knobs for each burner.
- 12" x 12" heavy duty cast iron top grates and burners rated at 26,000 BTU/hr.
- 35,000 BTU's for oven.
- Top Griddle plate can be converted into a thermostatically control unit. (1) One Thermostat for every (2) two burners.
- Adjustable oven thermostat ranges temperatures from 150 to 500 degrees F.
- Safety valve shuts off the gas in case the pilot flame turns off.
- One chrome plated rack that can be adjusted in two different positions.
- 2 1/2" wide stainless steel grease through for 3/4" thick griddles and large capacity full width crumb tray for open burners or broilers.
- Complies with "NSF/ANSI Std. 4-2009 "Commercial, Rethermalization, and Powered Hot Food Holding and Transport
- Conforms to ANSI STD Z83.11 Certified to CSA STD 1.8



Model: IDRG-6G36(2)





Gas:

3/4" NPT rear gas connection, specify type of gas and altitude if over 2,000 feet.

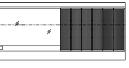
Pressure: 5" W.C.- Natural Gas 10" W.C. - Propane Gas

Install the pressure regulator supplied with the appliance, at the inlet of the gas line.

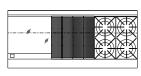
Note:



IDRG-12



IDRG-6G36



IDRG-4G48



IDRG-6B36

IDRG-G36B36