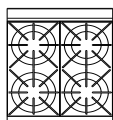


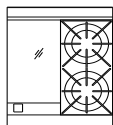


**Made in USA**

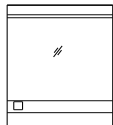
Ideal Commercial Cooking Products, Inc. Oven Ranges innovative design provides the most useful features at an affordable cost. Finally, you can have an intelligent range design that allows to integrate any configuration desired to have all in one. Our oven ranges are made of heavy duty materials. All stainless steel exteriors front 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.



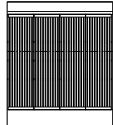
IDRG-4



IDRG-2G12



IDRG-G24



IDRG-B24



### 24" Oven Range Series

Model	Dimensions	Weight	Total BTU's/hr	Price List
IDRG-4	24"W x 29"D x 56"H	340 Lbs.	134,000	\$2,455.00
IDRG-2G12	24"W x 29"D x 56"H	355 Lbs	112,000	\$3,215.00
IDRG-G24	24"W x 29"D x 56"H	375 Lbs	90,000	\$3,930.00
IDRG-B24	24"W x 29"D x 56"H	395 Lbs	90,000	\$3,255.00

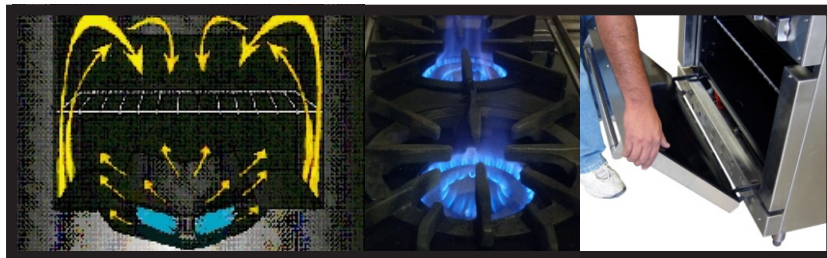
**Snack Line Ranges** for all models (24" to 72" widths) are available with similar specifications but 24" depth and few less BTU's. Reduce 15% out of the list price and for the models add an "S" at the end to denote Snack Line. **For instance: IDRG-4G12S**

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

**Pressure:** 5" W.C. - Natural Gas

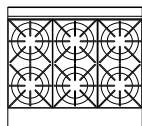
10" W.C. - Propane Gas

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

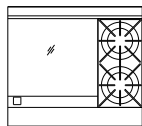


### STANDARD FEATURES

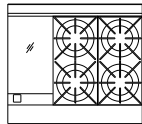
- Stainless steel sides and front.
- Double side panels with insulation.
- Wide heavy duty 5" landing ledge (Bull nose) provides extra work space.
- Separate heavy duty manual control knobs for each burner.
- 12" x 12" heavy duty cast iron top grates and burners rated at 26,000 BTU/hr. 35,000 BTU's for standard oven and 27,000 for small one.
- 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 Equipment"
- Conforms to ANSI STD Z83.11 Certified to CSA STD 1.8
- One year parts and labor warranty.



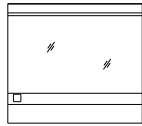
IDRG-6



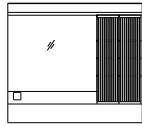
IDRG-2G24



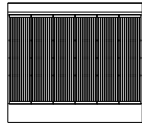
IDRG-4G12



IDRG-G36



IDRG-G24B12



IDRG-B36



### 36" Oven Range Series

Model	Dimensions	Weight	Total BTU's/hr	Price List
IDRG-6	36"W x 29"D x 56"H	495 Lbs.	191,000	\$3,350.00
IDRG-2G24	36"W x 29"D x 56"H	540 Lbs	147,000	\$4,290.00
IDRG-4G12	36"W x 29"D x 56"H	525 Lbs	169,000	\$4,150.00
IDRG-G36	36"W x 29"D x 56"H	550 Lbs	125,000	\$4,050.00
IDRG-G24B12	36"W x 29"D x 56"H	558 Lbs	110,000	\$4,695.00
IDRG-B36	36"W x 29"D x 56"H	565 Lbs	125,000	\$4,965.00



Intertek



Intertek