



Commercial Cooking Equipment





Millivolt Control **FRYERS**

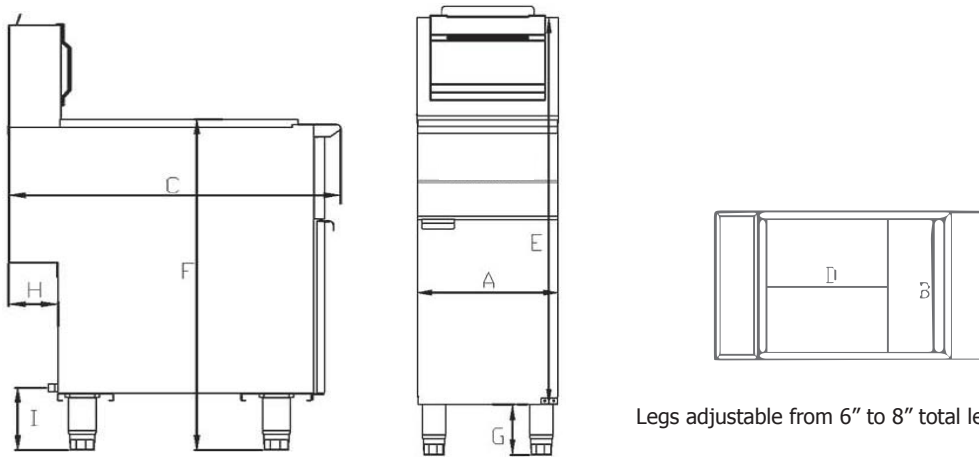
Features

- The Ikon Gas Fryer line has a tube heat exchange design that incorporates fast temperature recovery and large cold zone.
- Stainless steel fry tanks are completely pressure blasted (peened) for smoother finish and easy cleaning.
- 30,000 BTU / burner
- Models: 3, 4, & 5 tube
- Millivolt (snap action) thermostat, 200°F - 400°F
- Stainless steel front and door
- Sides and back are galvanized steel
- Large cold zone to trap food particles
- 1-1/4" dia. full port drain valve for fast and complete oil draining
- 4, 6" adjustable Stainless Steel legs standard, casters optional
- Drain pipe holder attached to inside door
- Twin nickel plated baskets
- Superior construction, finish, & appearance
- Available in Natural gas(NG) or Liquid Propane(LP)





Millivolt Control FRYERS



Legs adjustable from 6" to 8" total leg height

Specifications

Model	Width		Depth		Height			Clearance		Weight	Shipping Dimenisons	Ship. Weight
	A	B	C	D	E	F	G	H	I			
IGF-35/40-NG	15.5"	14.0"	30.8"	14.0"	39.4"	34.7"	6.0"	4.2"	7.0"	133 lbs	18.5"W x 33.5"D x 33.1"H	150 lbs
IGF-35/40-LP	(39.4cm)	(35.5cm)	(78.2cm)	(35.5cm)	(100cm)	(88.1cm)	(15.2cm)	(10.6cm)	(17.8cm)	(60.4kg)	(47cm x 85.1cm x 84cm)	(68.2kg)
IGF-40/50-NG	15.5"	14.0"	30.8"	14.0"	39.4"	34.7"	6.0"	4.2"	7.0"	140 lbs	18.5"W x 33.5"D x 33.1"H	158 lbs
IGF-40/50-LP	(39.4cm)	(35.5cm)	(77.0cm)	(35.5cm)	(100cm)	(88.1cm)	(15.2cm)	(10.6cm)	(17.8cm)	(63.6kg)	(47cm x 85.1cm x 84cm)	(71.8kg)
IGF-75/80-NG	21.0"	18.0"	34.3"	18.0"	39.4"	34.7"	6.0"	4.2"	7.0"	210 lbs	24.4"W x 37.4"D x 33.1"H	265 lbs
IGF-75/80-LP	(53.3cm)	(45.7cm)	(87.1cm)	(45.7cm)	(100cm)	(88.1cm)	(15.2cm)	(10.6cm)	(17.8cm)	(95.5kg)	(62cm x 95cm x 84cm)	(120.5kg)

Model	Oil Capacity	Gas Type	Heat Tubes	Tube BTU's	Total BTU's
IGF-35/40	35-40 lbs	Natural	3	30,000	90,000
IGF-35/40	35-40 lbs	LP	3	30,000	90,000
IGF-40/50	40-55 lbs	Natural	4	30,000	120,000
IGF-40/50	40-55 lbs	LP	4	30,000	120,000
IGF-75/80	75-80 lbs	Natural	5	30,000	150,000
IGF-75/80	75-80 lbs	LP	5	30,000	150,000

GAS REQUIREMENTS

- Natural Gas or Liquid Propane (LP) Gas main supply required
- 3/4" NPT gas connection
- Natural gas 4" W.C., LP gas 10" W.C.
- Units are not supplied with conversion kits.
- Gas type must selected before ordering





Split Tank **GAS FRYERS**

Features

- The Ikon Gas Fryer line has a tube heat exchange design that incorporates fast temperature recovery and large cold zone.
- 30,000 BTU / burner
- Models: 4 tubes, 2 split tanks.
- 2 set individual gas control system for 2 split tanks.
- Millivolt (snap action) thermostat, 200°F - 400°F
- Stainless steel front and door
- Sides and back are galvanized steel
- Large cold zone to trap food particles
- 1 -1/4" dia full port drain valve for fast and complete oil draining
- 2" diameter adjustable Stainless Steel legs standard, casters optional
- Tank is fully peened for smoother welds & easy cleaning
- Drain pipe holder attached to inside door
- Twin nickel plated baskets

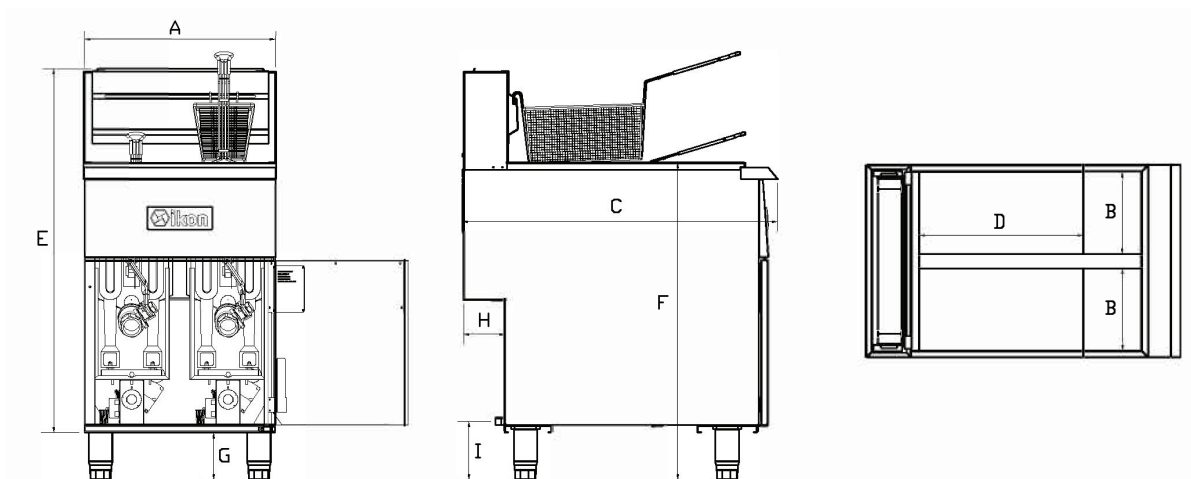


IGF-40/40





Split Tank GAS FRYERS



Legs adjustable from 6" - 7 1/2" total leg height.

Specifications



Model	Width		Depth		Height			Clearance		Weight	Shipping Dimenisons	Ship. Weight
	A	B	C	D	E	F	G	H	I			
IGF-40/4 LP-NG	20.9" (53cm)	9" (22.8cm)	34.5" (87.6cm)	17.9" (45.5cm)	39.75" (101cm)	34.66" (88cm)	6.0" (13cm)	4.55" (11.6cm)	6.25" (16.3cm)	192 lbs (87kg)	22.1/2"W X 36.1/4"D X 33.1/2"H (57cm x 92cm x 85cm)	205 lbs (93kg)

Model	Oil Capacity	Number of Burners	Heat Tubes	Tube BTU's	Total BTU's
IGF-40/40 LP-NG	72 - 78 lbs	4	4	30,000	120,000

GAS REQUIREMENTS

- 3/4" NPT gas connection
- NG gas 4" W.C. ; LP gas 10"W.C.
- Units are not supplied with conversion kits.
- Gas type must selected before ordering



Gas HOTPLATES

Features

- The Ikon Gas Hotplates are available in 2, 4 and 6 burner models, 12", 24" & 36" widths.
- The continuous 25,000 BTU output per burner provides even heat to each cast iron grate with a built-in aeration bowl.
- Adjustable manual gas controls provide easy and safe operations
- Heavy-duty 12" x 12" cast iron grates
- Octagonal cast iron burners
- 25,000 BTU/ burner
- Standing pilot light for each burner
- All stainless steel cabinet
- Cast iron grates positioned evenly with s/s front ledge
- "Cool-to-the-touch" front s/s edge
- Aeration bowl in each grate to retain heat to each pot/pan
- Adjustable pilot lights
- Adjustable stainless steel legs, non-skid feet
- Full length seamless drip pan, easy to remove and clean
- Hotplate is fully serviceable from the front
- **Available in Natural gas(NG) or Liquid propane(LP). A conversion kit is supplied with each unit**



IHP-2-12



IHP-4-24



IHP-6-36

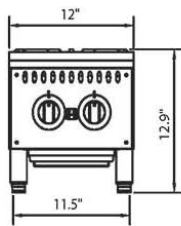




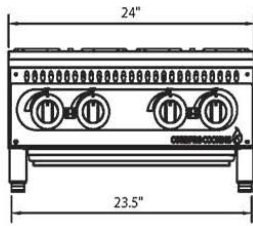
Gas HOTPLATES

Dimensions in inches

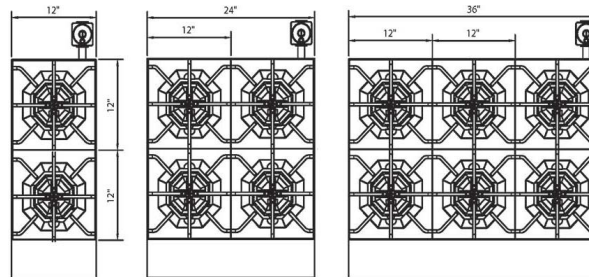
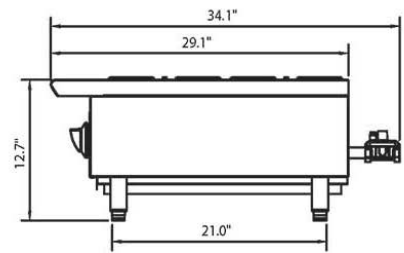
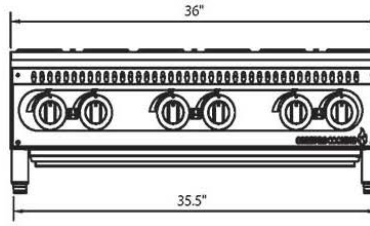
IHP-2-12



IHP-4-24



IHP-6-36



Specifications

Model	Footprint	Overall Dimensions	Weight	Shipping Dimensions	Shipping Weight
IHP-2-12	11.5"W x 21"D (29.2cm x 53.3cm)	12.0"W x 34.1"D x 13.0"H (30.4cm x 86.6cm x 33.0cm)	69 lbs (31.4kg)	16.1"W x 35.4"D x 17.7"H (41cm x 86cm x 45cm)	93 lbs (42.3kg)
IHP-4-24	23.5"W x 21"D (60cm x 53.3cm)	24.0"W x 34.1"D x 13.0"H (60.9cm x 86.6cm x 33.0cm)	121 lbs (55kg)	28.3"W x 35.4"D x 17.7"H (72cm x 86cm x 45cm)	152 lbs (69.1kg)
IHP-6-36	36.5"W x 21"D (92.7cm x 53.3cm)	36.5"W x 34.1"D x 13.0"H (92.7cm x 86.6cm x 33.0cm)	170 lbs (77.3kg)	40.6"W x 36.2"D x 17.7"H (103cm x 92cm x 45cm)	214 lbs (97.3kg)

Please Note: These items are shipped on a pallet and are crated for protection during LTL shipment. Overall Dimensions include the gas regulator located on the back of the unit



Model	Cooking Area	Controls	Number of Burners	BTU's per Burner	Total BTU's
IHP-2-12	12"W x 24"D	Manual	2	25,000	50,000
IHP-4-24	24"W x 24"D	Manual	4	25,000	100,000
IHP-6-36	36"W x 24"D	Manual	6	25,000	150,000

GAS REQUIREMENTS

- Natural Gas or Liquid Propane (LP) Gas main supply required
- A conversion kit is supplied with each unit. In order to avoid any warranty issues, conversion of your unit must be completed by an authorized Ikon service agent.
- 3/4" NPT gas connection
- 25,000 BTU's per burner
- One pilot light per burner
- Natural gas 4" W.C., LP gas 10" W.C.



Stock **POT RANGES**

Features

- The Ikon Stock Pot Ranges are available in two sizes and offer a solution to a kitchen that has limited space and requires a low work height for large pots and kettles.
- Two models, single grate burner (ISP-18) and the double grate burner (ISP-18-2) have galvanized crumb trays and a storage area below the control panel
- The adjustable legs satisfy the most demanding commercial kitchen environment
- Heavy duty construction
- Stainless Steel front and Sides
- Heavy Duty cast iron top grate(s) Three concentric ring burners per grate, 80,000 BTU total per section. Standing pilot igniton system
- Two infinite heat controls per section
- 3/4" rear gas connection with regulator
- Adjustable Stainless Steel legs
- Storage area in cabinet
- **Available in Natural gas(NG) or Liquid propane(LP). A conversion kit is supplied with each unit**



ISP-18



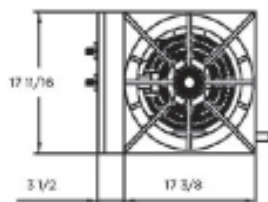
ISP-18-2



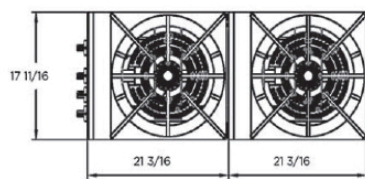
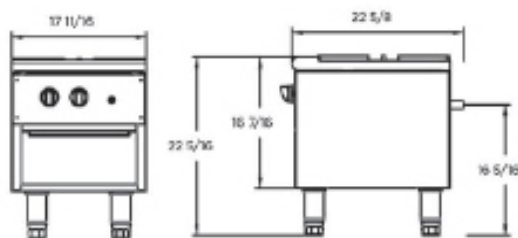


Stock POT RANGES

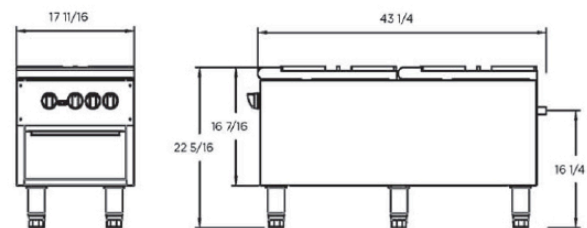
Dimensions in inches



ISP-18



ISP-18-2



Specifications

GAS REQUIREMENTS

- Natural Gas or Liquid Propane (LP) Gas main supply required
- A conversion kit is supplied with each unit. In order to avoid any warranty issues, conversion of your unit must be completed by an authorized Ikon service agent.
- 3/4" NPT gas connection
- Natural gas 5" W.C., LP gas 10" W.C.



Model	# of Burners	Total BTU	Overall Dimensions	Weight	Shipping Dimensions	Shipping Weight
ISP-18	1	80,000	17.9"W x 25.6"D x 22.3"H (45.6cm x 65.0cm x 56.6cm)	101 lbs (46.0 kg)	21.2"W x 27.5"D x 23.6"H (54cm x 70cm x 60cm)	132 lbs (60.0 kg)
ISP-18-2	2	160,000	17.9"W x 50.2"D x 22.3"H (45.6cm x 127.5cm x 56.6cm)	178 lbs (81 kg)	21.2"W x 56.6"D x 23.6"H (54cm x 143.7cm x 60cm)	222 lbs (101 kg)



Radiant **BROILERS**

Features

- The Ikon Radiant Broilers are available in 12", 24", 36", & 48" widths
- The 3 height position cast iron grates allow cooking various products and temperatures
- Adjustable manual gas controls provide easy and safe operations
- Pilot light can be lit from the front for ease of use
- "U" shape burners provide even heat distribution every 12"
- Adjustable pilot light lit from front of unit 35,000 BTU / burner
- 10 Ga. Cast Iron Radiants
- Gas control knob every 12"
- All stainless steel cabinet
- Double wall insulated sides
- Widths: 12", 24", 36", 48"
- "Cool-to-the-touch" front s/s edge
- Back and side splash guards
- Flue located on back of unit for ample ventilation
- Adjustable stainless steel legs, non-skid feet
- Easy to remove full width crumb tray
- **Available in Natural gas(NG) or Liquid propane(LP).**
A conversion kit is supplied with each unit



IRB-12



IRB-24



IRB-36



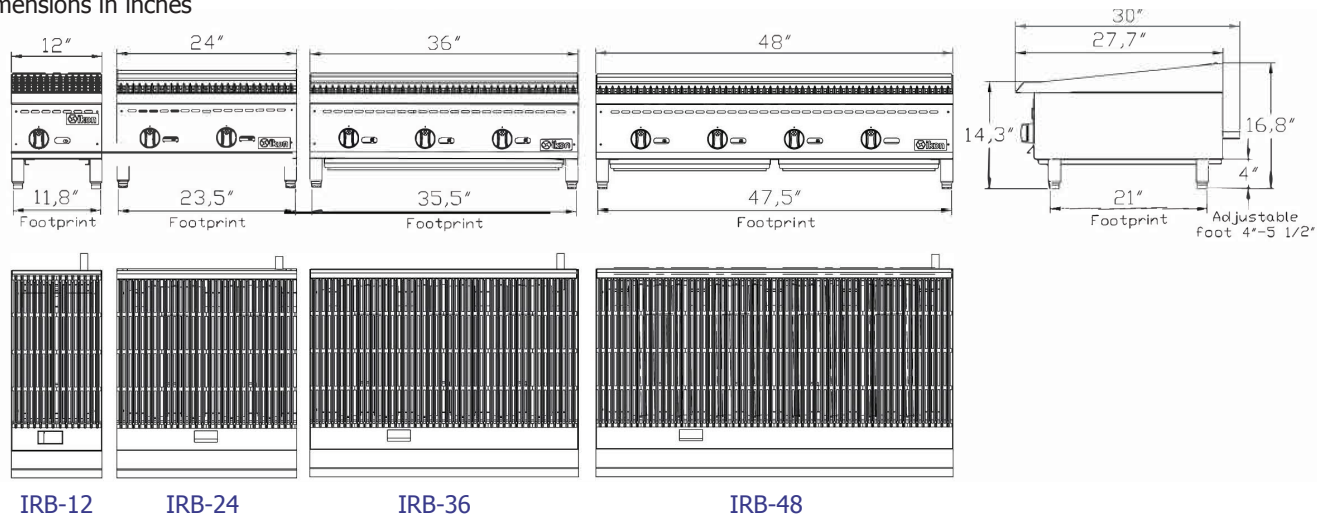
IRB-48





Radiant BROILERS

Dimensions in inches



Specifications

Model	Footprint	Overall Dimensions	Weight	Shipping Dimensions	Shipping Weight
IRB-12	11.8"W x 21"D (30cm x 54cm)	12.0"W x 29.1"D x 15.2"H (30.5cm x 74cm x 38.6cm)	69.3 lbs (31.5 kg)	16.1"W x 36.2"D x 19.3"H (41cm x 92cm x 49cm)	101 lbs (46 kg)
IRB-24	23.5"W x 21"D (60cm x 54cm)	24.0"W x 34.4"D x 15.2"H (61.0cm x 87.4cm x 38.6cm)	138 lbs (62.7 kg)	28.3"W x 36.2"D x 19.3"H (72cm x 92cm x 49cm)	170 lbs (77.3 kg)
IRB-36	35.5"W x 21"D (90cm x 54cm)	36.0"W x 34.4"D x 15.2"H (91.4cm x 87.4cm x 38.6cm)	185 lbs (84 kg)	40.6"W x 36.2"D x 19.3"H (103cm x 92cm x 49cm)	229 lbs (104 kg)
IRB-48	47.5"W x 21"D (120cm x 54cm)	48.0"W x 34.4"D x 15.2"H (122cm x 87.4cm x 38.6cm)	237 lbs (107.7 kg)	52.8"W x 36.2"D x 19.3"H (134cm x 92cm x 49cm)	288 lbs (130.1 kg)

Please Note: These items are shipped on a pallet and are crated for protection during LTL shipment. Overall Dimensions include the gas regulator located on the back of the unit



Model	Cooking Area	Controls	Number of Burners	BTU's per Burner	Total BTU's
IRB-12	12"W x 20.0"D	Manual	1	35,000	35,000
IRB-24	24"W x 20.0"D	Manual	2	35,000	70,000
IRB-36	36"W x 20.0"D	Manual	3	35,000	105,000
IRB-48	48"W x 20.0"D	Manual	4	35,000	140,000

GAS REQUIREMENTS

- Natural Gas or Liquid Propane (LP) Gas main supply required
- A conversion kit is supplied with each unit. In order to avoid any warranty issues, conversion of your unit must be completed by an authorized Ikon service agent.
- 3/4" NPT gas connection
- 35,000 BTU's per burner
- One pilot light per burner
- Natural gas 4" W.C., LP gas 10" W.C.

Manual Control GRIDDLES

Features

- The Ikon Manual Control Griddles are available in 12", 24", 36", 48" & 60" widths, the continuous 30,000 BTU output per burner provides even heat to the 3/4" thick polished steel griddle plate
- Adjustable manual gas controls provide easy and safe operations
- Pilot light can be lit from the front for ease of use
- "U" shape burners provide even heat distribution every 12"
- 3/4" griddle plate
- 30,000 BTU/ burner
- Gas control knob every 12"
- All stainless steel cabinet
- Double wall insulated sides
- Widths: 12", 24", 36", 48", & 60"
- "Cool-to-the-touch" front s/s edge
- Back and side splash guards fully welded to griddle plate
- Flue located on back of unit for ample ventilation
- Adjustable stainless steel legs, non-skid feet
- Easy to remove 3-1/4" grease drawer with "weep hole" and baffle
- Grease trough is standard 4" spatula width
- Griddle is fully serviceable from the front
- **Available in Natural gas(NG) or Liquid propane(LP). A conversion kit is supplied with each unit**



IMG-12



IMG-24



IMG-36



IMG-48

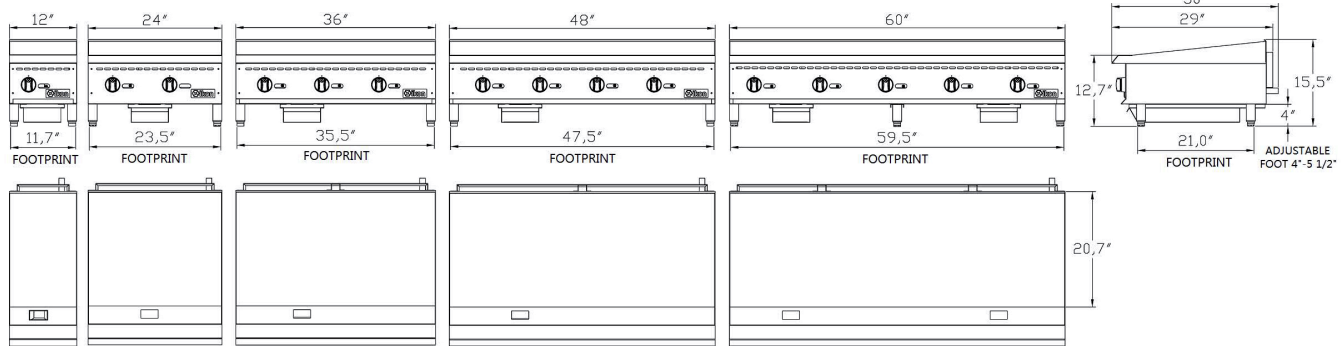


IMG-60



Manual Control GRIDDLES

Dimensions in inches



IMG-12 IMG-24 IMG-36 IMG-48 IMG-60

Specifications

Model	Footprint	Overall Dimensions	Weight	Shipping Dimensions	Shipping Weight
IMG-12	11.7"W x 21.0"D (53.4cm x 29.7cm)	12.0"W x 34.4"D x 15.5"H (30.5cm x 87.3cm x 39.4cm)	99 lbs (45kg)	16.2"W x 36.2"D x 19.3"H (41cm x 92cm x 49cm)	121 lbs (55kg)
IMG-24	23.5"W x 21.0"D (59.69cm x 53.3cm)	24.0"W x 34.4"D x 15.5"H (61.0cm x 87.3cm x 39.4cm)	156 lbs (71.0kg)	28.3"W x 36.2"D x 19.3"H (72cm x 92cm x 49cm)	196 lbs (89.0kg)
IMG-36	35.5"W x 21.0"D (90.2cm x 53.3cm)	36.0"W x 34.4"D x 15.5"H (91.4cm x 87.3cm x 39.4cm)	220 lbs (100.0kg)	40.6"W x 36.2"D x 19.3"H (103cm x 92cm x 49cm)	284 lbs (129.0kg)
IMG-48	47.5"W x 21.0"D (120.6cm x 53.43cm)	48.0"W x 34.4"D x 15.5"H (122.0cm x 87.3cm x 39.4cm)	277 lbs (126.0kg)	52.8"W x 36.2"D x 19.3"H (134cm x 92cm x 49cm)	355 lbs (161.0kg)
IMG-60	59.5"W x 21.0"D (151.1cm x 53.3cm)	60.0"W x 34.4"D x 15.5"H (152.4cm x 87.3cm x 39.4cm)	340 lbs (154kg)	64.8"W x 36.2"D x 19.3"H (164.5cm x 92cm x 49cm)	417 lbs (189.0kg)

Please Note: These items are shipped on a pallet and are crated for protection during LTL shipment. Overall Dimensions include the gas regulator located on the back of the unit



Model	Cooking Area	Controls	Number of Burners	BTU's per Burner	Total BTU's
IMG-12	12"W x 20.5"D	Manual	1	30,000	30,000
IMG-24	24"W x 20.5"D	Manual	2	30,000	60,000
IMG-36	36"W x 20.5"D	Manual	3	30,000	90,000
IMG-48	48"W x 20.5"D	Manual	4	30,000	120,000
IMG-60	60"W x 20.5"D	Manual	5	30,000	150,000

GAS REQUIREMENTS

- Natural Gas or Liquid Propane (LP) Gas main supply required
- A conversion kit is supplied with each unit. In order to avoid any warranty issues, conversion of your unit must be completed by an authorized Ikon service agent.
- 3/4" NPT gas connection
- 30,000 BTU's per burner
- One pilot light per burner
- Natural gas 4" W.C., LP gas 10" W.C.



Thermostat Control **GRIDDLES**

Features

- The Ikon Thermostat Control Griddles are available in 24", 36", 48" & 60" widths, the continuous 30,000 BTU output per burner provides even heat to the 1" thick polished steel griddle plate
- Adjustable manual gas controls provide easy and safe operations
- "U" shape burners provide even heat distribution every 12"
- 1" griddle plate
- 30,000 BTU/ burner
- Gas control knob every 12"
- All stainless steel cabinet
- Double wall insulated sides
- Temperature Range: 200F-450F
- Widths: 24", 36", 48", & 60"
- "Cool-to-the-touch" front s/s edge
- Back and side splash guards fully welded to griddle plate
- Flue located on back of unit for ample ventilation
- Adjustable stainless steel legs, non-skid feet
- Easy to remove 3-1/4" grease drawer with "weep hole" and baffle
- Grease trough is standard 4" spatula width
- Griddle is fully serviceable from the front
- **Available in Natural gas(NG) or Liquid propane(LP).**
A conversion kit is supplied with each unit



ITG-24



ITG-36



ITG-48



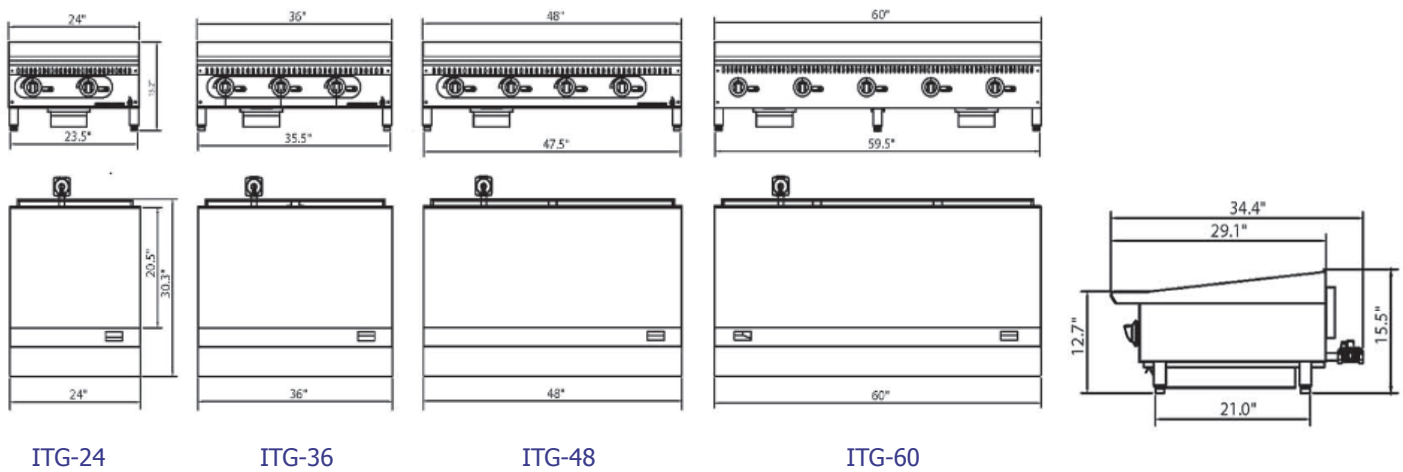
ITG-60





Thermostat Control GRIDDLES

Dimensions in inches



ITG-24

ITG-36

ITG-48

ITG-60

Specifications

Model	Footprint	Overall Dimensions	Weight	Shipping Dimensions	Shipping Weight
ITG-24	23.5"W x 21.0"D (59.7cm x 53.4cm)	24.0"W x 34.4"D x 15.5"H (61.0cm x 87.3cm x 39.4cm)	143 lbs (65kg)	28.3"W x 36.2"D x 19.3"H (72cm x 92cm x 49cm)	174 lbs (79.1kg)
ITG-36	35.5"W x 21.0"D (90.2cm x 53.4cm)	36.0"W x 34.4"D x 15.5"H (91.4cm x 87.3cm x 39.4cm)	198 lbs (90kg)	40.6"W x 36.2"D x 19.3"H (103cm x 92cm x 49cm)	242 lbs (110kg)
ITG-48	47.5"W x 21.0"D (120.6cm x 53.4cm)	48.0"W x 34.4"D x 15.5"H (122.0cm x 87.3cm x 39.4cm)	253 lbs (115kg)	52.8"W x 36.2"D x 19.3"H (134cm x 92cm x 49cm)	304 lbs (138kg)
ITG-60	59.5"W x 21.0"D (151.1cm x 53.4cm)	60.0"W x 34.4"D x 15.5"H (152.4cm x 87.3cm x 39.4cm)	308 lbs (140kg)	64.8"W x 36.2"D x 19.3"H (165cm x 92cm x 49cm)	372 lbs (169kg)

Please Note: These items are shipped on a pallet and are crated for protection during LTL shipment. Overall Dimensions include the gas regulator located on the back of the unit



Model	Cooking Area	Controls	Number of Burners	BTU's per Burner	Total BTU's
ITG-24	24" W X 20.5" D	Thermostatic	2	30,000	60,000
ITG-36	36" W X 20.5" D	Thermostatic	3	30,000	90,000
ITG-48	48" W X 20.5" D	Thermostatic	4	30,000	120,000
ITG-60	60" W X 20.5" D	Thermostatic	5	30,000	150,000

GAS REQUIREMENTS

- Natural Gas or Liquid Propane (LP) Gas main supply required
- A conversion kit is supplied with each unit. In order to avoid any warranty issues, conversion of your unit must be completed by an authorized Ikon service agent.
- 3/4" NPT gas connection
- 30,000 BTU's per burner
- One pilot light per burner
- Natural gas 4" W.C., LP gas 10" W.C.



Electric **GRIDDLES**

Features

IKON electric griddle are designed to be reliable, efficient and accurate. Each 12 section has its own independent temperature Control providing even cooking of a variety of products at the same time.

- Operate on 208V/240V service , 50/60Hz Per 12 setion of griddle, 3kW at 208V; 4kW at 240V
- 1" Plate thickness
- Temperature controlled by snap action thermostats from 150°F (66°C) up to 450°F (232°C)
- One grease drawer on 12" 24" 36" models, two grease drawers on 48" models
- Hard wire to an appropriate electrical connection
- Stainless steel front and sides
- Supplied with 4"(102 mm) legs that are adjustable up to 1.375" (35 mm)
- Clearance, Side 1" back 1" with wall



ITG-12E



ITG-24E



ITG-36E



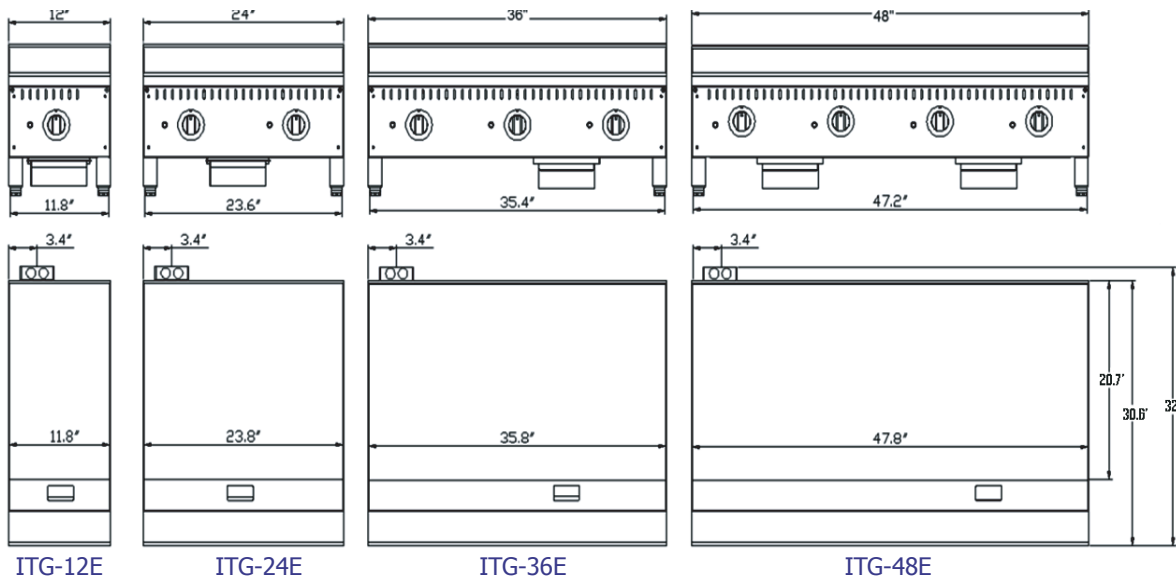
ITG-48E





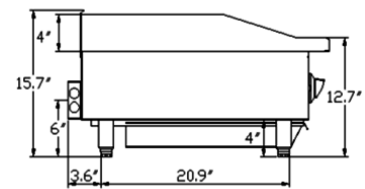
Electric GRIDDLES

Dimensions in inches



Specifications

Model	Voltage	KW	Overall Dimensions	Weight	Shipping Dimensions	Gross Weight
ITG-12E	208V/240V	3.0/4.0	12 L * 29 W * 15.7 H	104 LBS	16.3 L * 36 w * 19.3 H	125 LBS
ITG-24E	208V/240V	6.0/8.0	24 L * 29 W * 15.7 H	178 LBS	28.3 L * 36 w * 19.3 H	230 LBS
ITG-36E	208V/240V	9.0/12.0	36 L * 29 W * 15.7 H	253 LBS	40.6 L * 36 w * 19.3 H	335 LBS
IEG-48E	208V/240V	12.0/16.0	48 L * 29 W * 15.7 H	340 LBS	52.8 L * 36 w * 19.3 H	422 LBS



ALL ITG-E



Model Number	Phase	Voltage	Rated Wattage	Wire Connect	Nominal AMPS Per Line	For Supple Use Wire Size Shown or Larger
ITG-12E	Single phase dual supply	208 240	3000 4000	-	14.44 16.66	AWG #14 AWG#14
ITG-24E	Single phase dual supply	208 240	6000 8000	-	28.88 33	AWG #10 AWG#8
	Three phase dual supply	208 240	6000 8000	X Y Z X Y Z	14.44 25 14.4 16.7 28.9 16.7	AWG #16 AWG#12 AWG#16 AWG #14 AWG#10 AWG#14
ITG-24E	Single phase dual supply	208 240	9000 12000	X-Y X-Y	43 50	AWG #6 AWG#6
	Three phase dual supply	208 240	9000 12000	X Y Z X Y Z	25 25 25 28.9 28.9 28.9	AWG #12 AWG#10
ITG-48E	Three phase dual supply	208 240	8000 8000	X Y Z X Y Z	38.2 38.2 25 44.2 44.2 29	AWG #6 AWG#6 AWG#8 AWG #6 AWG#6 AWG#8



RANGES

Features

- The Ikon Gas Ranges are available in six models, individual standing pilot, w/ static oven(s)
- 24" 4-burner, 1 static oven
- 36" 6-burner, 1 static oven
- 60", 10-burner, 2 static ovens
- 60", 6-burner w/ 24" - 3/4" griddle plate, 2 static ovens
- 60", 6-burner w/ 24" - 1" griddle plate, 2 static ovens
- 60", 6-burner w/ 24" radiant charbroiler, 2 static ovens
- Simple manual thermostat controls (except model IR-6B-24TG-60)
- Stainless steel front, back riser, & lift off shelf
- 30,000 BTU top burner (each), 30,000 BTU Oven
- Riser with removable shelf(s)
- 12" x 12" Cast iron grates
- Robust 1" adjustable legs match Ikon Fryer legs
- 3 position oven rack; 2 racks per oven
- Full pull-out crumb tray
- Oven interior door, sides, hearth are porcelain coated
- **Available in Natural gas(NG) or Liquid propane(LP).**
A conversion kit is supplied with each unit

GAS REQUIREMENTS

- Natural Gas or Liquid Propane (LP) Gas main supply required
- A conversion kit is supplied with each unit. In order to avoid any warranty issues, conversion of your unit must be completed by an authorized Ikon service agent
- 3/4" NPT gas connection
- 30,000 BTU's per burner
- One pilot light per burner
- Natural gas 4" W.C., LP gas 10" W.C.



IR-4-24



IR-6-36



IR-10-60



IR-6B-24MG-60
IR-6B-24TG-60



IR-6B-24RB-60

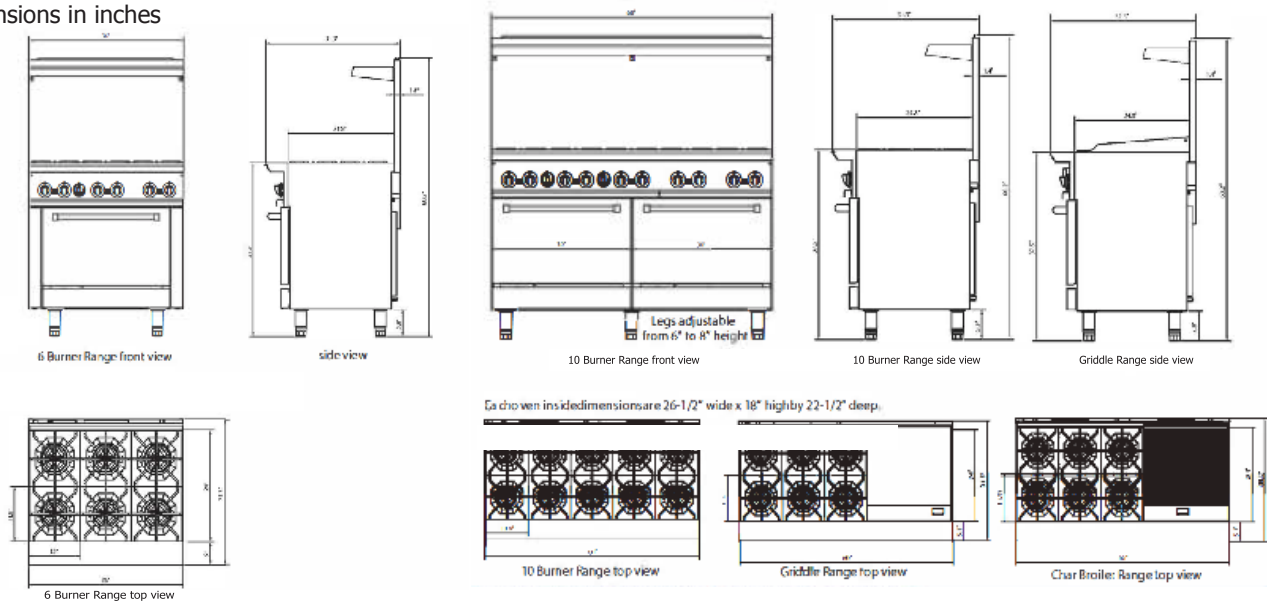


IR-6B-24RG-60

RANGES



Dimensions in inches



Specifications

Oven inside dimensions
 IR-4-24 19-3/4"W x 22-1/2"D x 18"H \ IR-6-36 26-1/2"W x 22-1/2"D x 18"H \ IR-10-60 26-1/2"W x 22-1/2"D x 18"H

Please Note: These items are shipped on a pallet and are crated for protection during LTL shipment.

Model	Description	Total BTU	KW	Overall Dimensions	Weight	Shipping Dimensions	Shipping Weight
IR-4-24	(4) Burners	153,000 NG	45	23.9"W x 31.4"D x 60.2"H	277 lbs	28.0"W x 37.0"D x 45"H	366 lbs
		136,000 LP	40	(61cm x 79.8cm x 153.0cm)	(126 kg)	(71cm x 94cm x 114cm)	(166kg)
IR-6-36	(6) Burners	213,000 NG	63	35.9"W x 31.4"D x 60.2"H	361 lbs	39.8"W x 37.0"D x 45"H	471 lbs
		190,000 LP	56	(91.2cm x 79.8cm x 153.0cm)	(164.0kg)	(101cm x 94cm x 114cm)	(214kg)
IR-10-60	(10) Burners	366,000 NG	107	59.9"W x 31.4"D x 60.2"H	621 lbs	65.0"W x 37.0"D x 45"H	764 lbs
		326,000 LP	96	(152.3cm x 79.8cm x 153.0cm)	(282kg)	(165cm x 94cm x 114cm)	(347kg)
IR-6B-24MG-60	24" Griddle & (6) Burners (Manual Control)	306,000 NG	90	59.9"W x 31.4"D x 60.2"H	674 lbs	65.0"W x 37.0"D x 49"H	817 lbs
		272,000 LP	80	(152.3cm x 79.8cm x 153.0cm)	(306kg)	(165cm x 94cm x 125cm)	(371kg)
IR-6B-24TG-60	24" Griddle & (6) Burners (Therm Control)	306,000 NG	90	59.9"W x 31.4"D x 60.2"H	708 lbs	65.0"W x 37.0"D x 49"H	864 lbs
		272,000 LP	80	(152.3cm x 79.8cm x 153.0cm)	(322kg)	(165cm x 94cm x 125cm)	(392kg)
IR-6B-24RB-60	24" Radiant Broiler & (6) Burners	316,000 NG 288,000 LP	93 85	59.9"W x 31.4"D x 60.2"H (152.3cm x 79.8cm x 153.0cm)	631 lbs (287kg)	65.0"W x 37.0"D x 49"H (165cm x 94cm x 125cm)	787 lbs (357kg)
IR-6B-24RG-60	24" Radiant Broiler & (6) Burners	306,000 NG 272,000 LP	93 85	59.9"W x 31.4"D x 60.2"H (152.3cm x 79.8cm x 153.0cm)	680 lbs (309kg)	65.0"W x 37.0"D x 52.4"H (165cm x 94cm x 133cm)	860 lbs (390kg)



Salamander **BROILER**

Features

- The Ikon " Salamander Broiler" provides 3-level broiling positions
- Stainless Steel front and Sides
- 35,000 BTU Infra-red burner
- Manual gas control from 300°F to 750°F
- Standing pilot igniton system
- Full width broiler pan
- 3/4" rear gas connection with regulator
- 3 Position Adjustable spring balanced rack
- Ball grip handle on adjustable rack for ease and comfort
- Ready to mount over any Ikon 36, 60 inch range
- 4" adjustable height, non-skid SS Legs included for countertop operation
- **Available in Natural gas(NG) or Liquid propane(LP).**
A conversion kit is supplied with each unit



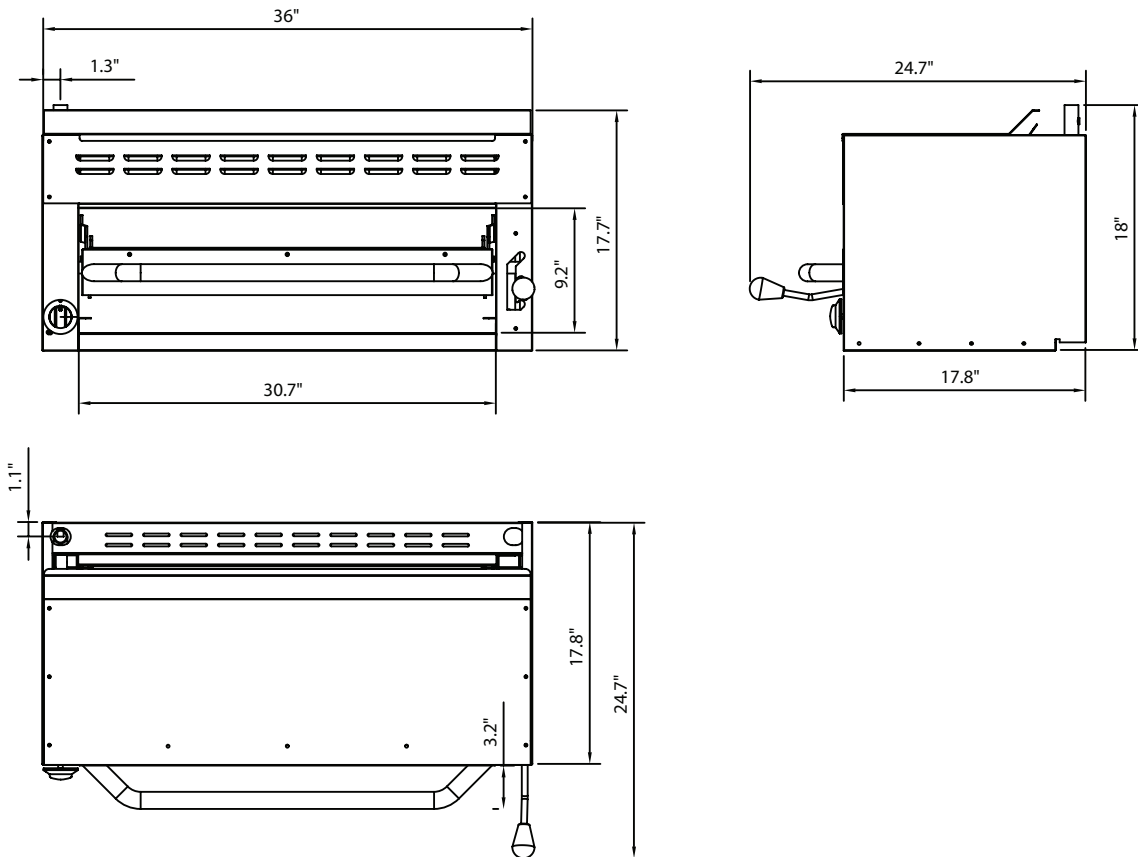
ISB-36





Salamander BROILER

Dimensions in inches



Specifications

GAS REQUIREMENTS

- Natural Gas or Liquid Propane (LP) Gas main supply required
- A conversion kit is supplied with each unit. In order to avoid any warranty issues, conversion of your unit must be completed by an authorized Ikon service agent.
- 3/4" NPT gas connection
- Natural gas 5" W.C., LP gas 10" W.C.



Model	# of Burners	Total BTU	Overall Dimensions	Weight	Shipping Dimensions	Shipping Weight
ISB-36	1	35,000	36.0"W x 24.7"D x 18.0"H (91.4cm x 62.7cm x 45.7cm)	143lbs (65.0 kg)	39.4"W x 25.6"D x 21.6"H (100cm x 65cm x 55cm)	150 lbs (68.2 kg)



Gas CONVECTION OVEN

Features

- 3 inshot burners, 18,000 BTU each - total 54,000 BTU
- Independent glass window doors
- 2-speed, 1/2 HP fan motor (1725, 1140 rpm)
- Forced 'cool down' fan mode
- Porcelain enamel oven interior
- Electronic thermostat (FAST) & manual timer control
- Temperature range: 150°-500°F (66°-260° C)
- Stainless steel front, sides, & top exterior



IGCO



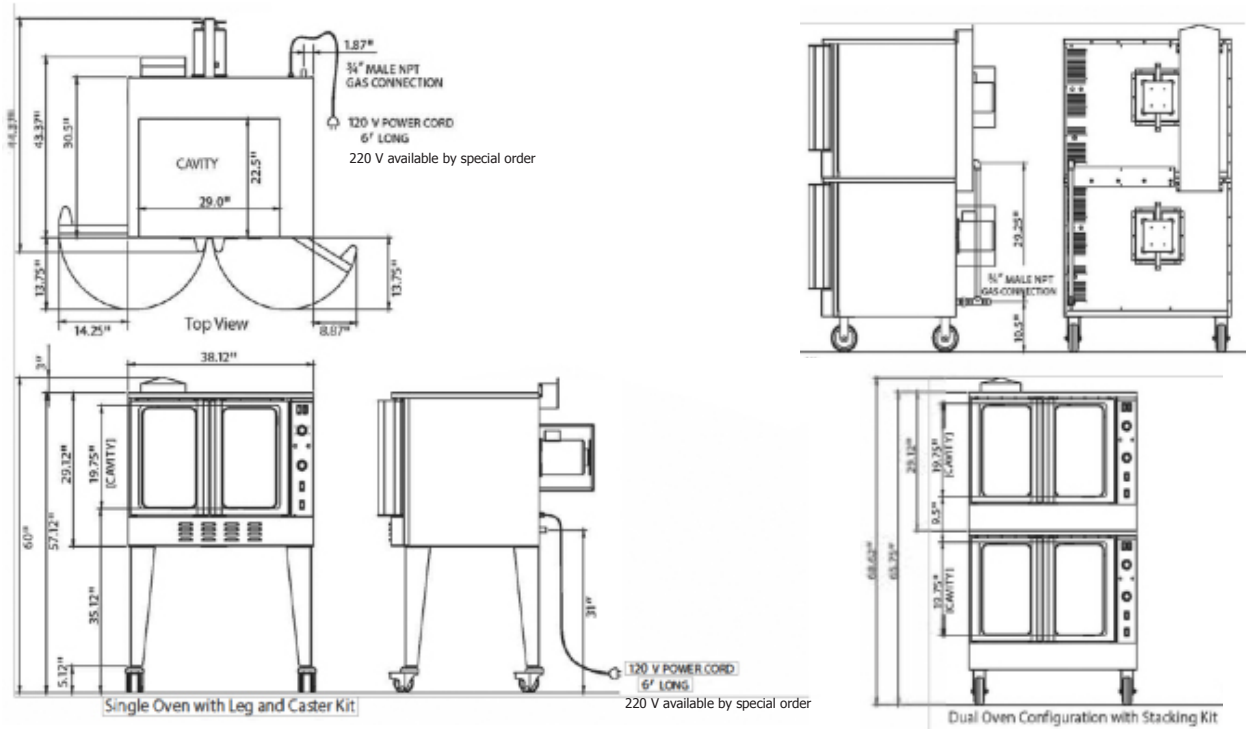
IGCO-2





Gas CONVECTION OVEN

Dimensions in inches



Specifications



Model	Overall Dimensions	Oven Interior	Rack Clearance	Shipping Crate(s)
IGCO	38.12"W x 44.37"D x 60"H (96.8cm x 112.7cm x 152.4cm)	29" W x 22.5" D x 19.37" H (74cm x 57cm x 50cm)	28"W x 21"D (72cm x 53.3cm)	45.3"W x 49.2" D x 37" H, 48 cu ft., 511 lbs (115cm x 125cm x 99cm, 1.35 cu m., 232kgs)
IGCO-2	38.12"W x 44.37"D x 65.62"H (96.8cm x 112.7cm x 166.7cm)	29" W x 22.5" D x 19.37" H (74cm x 57cm x 50cm)	28"W x 21"D (72cm x 53.3cm)	2 Single Oven Crates, Total, 96cu ft., 1022 lbs. (2.7cu m., 464kgs.)

GAS REQUIREMENTS

- Natural Gas or Liquid Propane (LP) Gas main supply required
- A conversion kit is supplied with each unit. In order to avoid any warranty issues, conversion of your unit must be completed by an authorized Ikon service agent.
- 3/4" NPT gas connection
- Natural gas 3.5" W.C., LP gas 10" W.C.
- IGCO Includes leg and caster kit
- IGCO-2 Includes stacking kit

Leg or Stacking Kits	Shipping Carton	Weight
IGCO SINGLE LEG AND CASTER KIT	29.9"W x 18.1"D x 8.7"H (76cm x 46cm x 22cm)	41lb 18.5kg
IGCO DUAL STACKING KIT	38.2"W x 11.8"D x 6.7"H (97cm x 30cm x 17cm)	35lb 16kg



Electric **CONVECTION OVEN**

Features

- Temperature range: 150°-500°F (66°-260° C)
- Independent doors with full view windows
- 2-speed, ½ HP fan motor (1725, 1140 rpm) for even heat distribution and Forced 'cool down' fan mode
- Exterior stainless front, top and sides
- Porcelain enamel oven interior for easy cleaning
- 5 nickel plated Heavy Duty racks, 11 rack position
- Exterior stainless front, top and sides



IECO



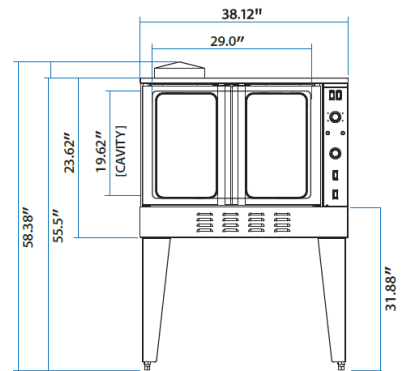
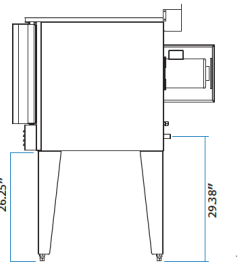
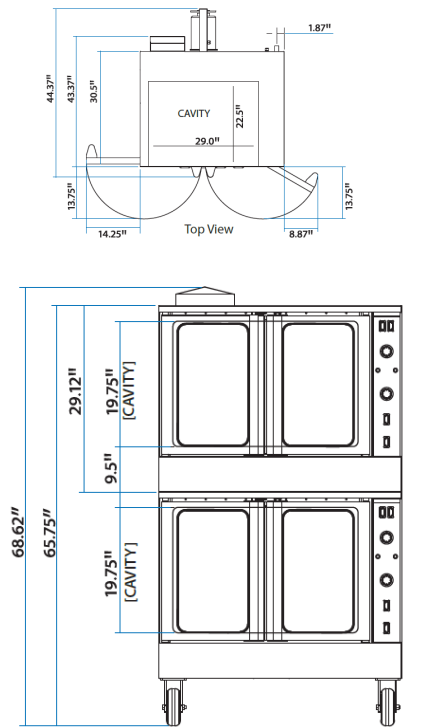
IECO-2



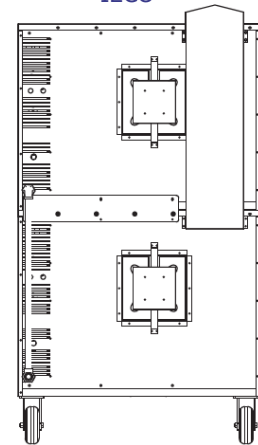
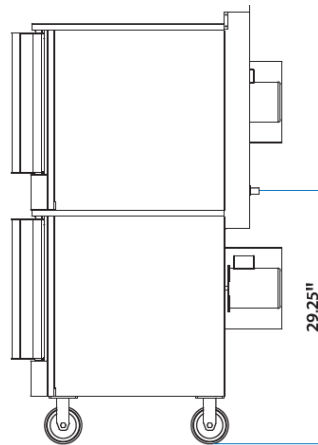


Electric CONVECTION OVEN

Dimensions in inches



IECO



IECO-2

Specifications

Model	Overall Dimensions	Oven Interior	Rack Clearance	Shipping Crate(s)
IECO	38.12"W x 44.37"D x 60"H (96.8cm x 112.7cm x 152.4cm)	29" W x 22.5" D x 19.37" H (74cm x 57cm x 50cm)	28"W x 21"D (72cm x 53.3cm)	45.3"W x 49.2" D x 37" H, 48 cu ft., 511 lbs (115cm x 125cm x 99cm, 1.35 cu m., 232kgs)
IECO-2	38.12"W x 44.37"D x 65.62"H (96.8cm x 112.7cm x 166.7cm)	29" W x 22.5" D x 19.37" H (74cm x 57cm x 50cm)	28"W x 21"D (72cm x 53.3cm)	2 Single Oven Crates, Total, 96cu ft., 1022 lbs. (2.7cu m., 464kgs.)

- IECO Includes leg and caster kit
- IECO-2 Includes stacking kit

Leg or Stacking Kits	Shipping Carton	Weight
IECO SINGLE LEG AND CASTER KIT	29.9"W x 18.1"D x 8.7"H (76cm x 46cm x 22cm)	41lb 18.5kg
IECO DUAL STACKING KIT	38.2"W x 11.8"D x 6.7"H (97cm x 30cm x 17cm)	35lb 16kg





TERMS & CONDITIONS

SHIPMENT: (F.O.B) MVP Warehouse

TERMS: 2% – 10 Days or Net 30 Days upon approved credit.

RETURNS: All returns are subject to a minimum of 35% restocking fee.

PRICING: All prices shown are List. MVP GROUP assumes no responsibility for carrier rates or charges, nor will it make any allowance for prices from freight charges. Prices are subject to change without any notice, and as exist at time of shipment. Export duties and overseas shipping costs are not included in prices listed.

DAMAGE: If goods are shipped via 3rd party, any claim for damages must be made by the consignee directly with the carrier.

- MVP GROUP assumes no responsibility for damage while in transit.

- Merchandise must be inspected prior to carrier leaving your premises and damage noted at this time.

SHIPMENT: Whenever feasible, preferred carrier will be used, however we reserve the right to ship via any responsible carrier. (Air ride suspension-recommended). Rate charges or discrepancies are between carrier and consignee. These conditions are the terms upon which an order is accepted and constitutes an Agreement of Sales. MVP GROUP assumes no responsibility for the product when misused, abused, or incorrectly applied. In any such instance, the warranty becomes null and void.

MVP GROUP WARRANTY

MVP GROUP (MVP) warrants, to the original purchaser, all of its new equipment to be free from defects in material or workmanship, under normal use and maintenance service, for a period of one (1) year from the date of original purchase, or 18 months after shipment date from MVP, whichever occurs first. Warranty coverage is limited to the repair and/or replacement, including labor charges, and travel charges within 100 miles round trip. Warranty service must be arranged by calling toll free (888)-275-4538 for service in the United States. Warranty service coverage is not offered outside the United States.

A special warranty covers the IGF series. These units carry the regular one (1) year parts and labor plus an additional fry tank warranty to the original end user only; if the fry tank leaks within the first two (2) years of operation due to a manufacturing defect, as confirmed by an MVP Group Corp. authorized service agent, MVP Group Corp. shall replace the fryer in its entirety. Any associated freight and/or installation charges shall not be included with the replacement. Exceptions to above warranty are: (A) Damages resulting from



shipping, handling or abuse. (B) Incorrect installation and/or connections. (C) Adjustments or calibration of any thermostats or timers. (D) Faults due to lack of regular maintenance or cleaning of any internal or external part(s). (E) Replacement of any wearable items such as: baskets, grills, knobs, etc. (F) Excessive soot accumulation due to poor gas conditions. (G) Poor results due to: excessive or inadequate temperature(s) or gas pressure conditions (H) Failure to follow manual's lighting instructions, maintenance and/or usage.

All service under this warranty, for either labor or parts, must be performed by a preferred service provider arranged by the MVP toll free (888)-275-4538. Warranty claims should include the model number, serial number and a proof of purchase. Service coverage is limited to units located in the United States only. This part and labor warranty is the sole warranty policy offered by MVP Group. MVP's sole obligation under this warranty is limited to either repair or replacement of parts and is subject to the limitations listed below.

1. MVP will bear no responsibility or liability for any equipment which has been misapplied, mishandled, misused, subject to harsh chemical action, or external causes such as the use of extension cords, electrical power fluctuations, lack of proper maintenance, non-factory approved revisions or modifications, or equipment damaged by fire, flood, or other acts of God, consequential loss or damages such as, including but not limited to, economic loss, profit loss, personal injury, property damage, damage during transit, losses or damages arising from food or product spoilage claims, parts or labor coverage for component failure or other damages resulting from improper usage, installation, or maintenance as described in the owners manual.
2. Exceptions to one (1) year part warranty: light bulbs and door gaskets are limited to 90 day warranty period, parts only.
3. MVP equipment is intended for commercial use only and this warranty is void if the equipment is installed in other than commercial applications.
4. All other warranties, either express or implied, arising under law or equity or custom of the trade, including but not limited to, warranties or merchantability or fitness for a particular purpose, are excluded. MVP's liability on any claim, including but not limited to negligence, shall not exceed the price of the equipment that gives rise to the claim.



Head Office



5659 Royalmount Ave., Montreal, Qc, Canada H4P 2P9

Tel: (514) 737-9701 - Toll free: (888) 275-4538

Fax: (514) 342-3854 - Toll free fax: (877) 453-8832

US Sales Office



12000 Biscayne Blvd, Suite 108, Miami, FL 33181

Tel: (786) 600-4687 - Toll free: (844) 218-8477

FAX: (786) 661-4100



mvpgroupcorp.com



sales@mvpgroupcorp.com