Water cooled top and built-in drain system help control stove top temperature.

Jet burners are available in 18, 23 and 32 tip styles.

Knee level "L" shaped handle on jet burners conveniently adjusts gas keeping hands free for cooking.

Model Numbers
ICRA-1     ICRA-2
ICRA-3     ICRA-4
ICRA-5     ICRA-6
ICRA-7     ICRA-8

4 BURNER STYLES - Jet and ring burner styles are available:
- Anti-clogging 18 tip jet burner with 125,000 BTU (37 KW) output.
- 23 tip jet burner has a 125,000 BTU (37 KW) output.
- 32 tip jet burner with 160,000 BTU (47 KW) output requires a 20" (508 mm) minimum hole.
- Three-ring burner has a total output of 110,000 BTU (32 KW) and requires a 16" (406 mm) minimum hole.
- Two adjustable gas valves for inner and outer rings.
- All burners have continuous pilots for instant ignition.

WATER COOLED TOP - Manually-controlled or automatic Chinese swing faucets available.
- Manual faucet services two woks.
- Automatic faucets are located behind each wok hole.
- Built-in drain system controls the temperature of the stove top.

KNEE LEVEL CONTROLS ON JET BURNERS - Conveniently located "L" shaped handle adjusts burner keeping hands free for cooking.

EXTERIOR FEATURES - Stainless steel front, sides, top, high backsplash and pipe rack.
- Large 7" (178 mm) stainless steel landing ledge.
- Models available with 1 to 8 wok holes.
- Many wok hole sizes are available: 13", 14", 16" 18", 20", 22" and 24" (330, 356, 406, 457, 508, 559 and 610 mm).
- Welded and finished seams for a professional look.
- 12-3/4" (324 mm) heavy duty legs have adjustable feet.
- Many options and accessories are available.
- One year parts and labor warranty.
Specify location of gas inlet - left or right rear.
Specify Drain Outlet - left rear, right rear or front drain. (Drain is usually on the opposite side of the gas inlet.)

**Plumbing:** All outlets should be roughed in low - 8" (203) from the walls or from the floor.

**Total length:** Total of all cylinder diameters + total space between holes, and right and left edge. Allow 6" (152) for each space and 14" (356) for front Drain Basket.

### CLEARANCE REQUIREMENTS

For use only on non-combustible floors with legs or casters. 0" clearance from non-combustible side and rear walls. Provide 6" (152 mm) minimum clearance from combustible side walls and 0" from combustible wall at rear.

### OPTIONS AND ACCESSORIES

- Hole sizes available at no additional cost:
  - 13" (330 mm), 14" (356 mm), 16" (406 mm), 18" (457 mm), 20" (508 mm), 22" (559 mm), and 24" (610 mm)
- Wok Hole Adapter to reduce diameter of hole, specify hole dimensions
- Special depth available
- The following 3 Burners are available at no additional cost. Specify type of burners for each cylinder
  1. Three-ring Burner, 16" (406) hole minimum, 110,000 BTU (32 KW)
  2. 23-Tip Jet Burner, 125,000 BTU (37 KW)
  3. Anti-clogging 18-Tip Jet Burner, 125,000 BTU (37 KW)
- 32-Tip Jet Burner, 160,000 BTU (47 KW) 20" (508) hole minimum, (Additional charge)
- Heavy duty manually controlled chinesse swing faucet will service two woks. Automatic faucets are located behind each cylinder
- Extra manual faucet
- Stainless Steel Burner Covers
- Front Drain Basket for one or two burner models
- Rear Drain is standard for ICRA-1 and ICRA-2.
- Stainless Steel Side Splash Extensions
- Hong Kong style
- Oil Holes 8-1/2" (216 mm)
- Extra 6 Pan Stainless Steel Sauce Pan, 9 Pan Stainless Steel Sauce Pan and 12 Pan Stainless Steel Sauce Pan
- Water Wash System for Stainless Steel Back splash
- Chrome Legs, set of 4, 6 and 8
- Casters, set of 4, 6 and 8

### MANIFOLD PRESSURE

<table>
<thead>
<tr>
<th>MANIFOLD NATURAL GAS</th>
<th>MANIFOLD PROPANE GAS</th>
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<tr>
<td>SIZE</td>
<td>SIZE</td>
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<tr>
<td>5.0&quot; W.C.</td>
<td>10.0&quot; W.C.</td>
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<tr>
<td>3/4&quot;</td>
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Specify type of gas and elevation, if over 2,000 ft.

### NOTES

- Measurements in ( ) are metric equivalents.