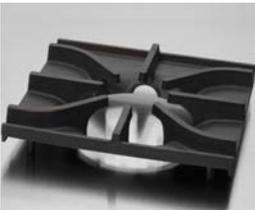


Model Numbers

IR-4	IR-2-G12-XB
IR-4 -XB	IR-G24
IR-2-G12	IR-G24-XB



Two rings of flame for even cooking no matter the pan size.



Top grates with anti-clogging pilot shield protect the pilot from grease and debris.



Back grate hot air dam deflects heat onto the stock pot, not the backsplash.



Large 5" (127 mm) stainless steel landing ledge for convenient plating.



Durable cast aluminum with a vylox heat protection grip.



IR-4 shown with optional casters

OPEN BURNERS - PyroCentric™ 32,000 BTU (9 KW) anti-clogging burner with a 7,000 BTU/hr. (2 KW) low simmer feature. Two rings of flame for even heating.

- Cast iron PyroCentric burners are standard on all IR Series Ranges.
- Burners are anti-clogging and lift-off and separate for easy cleaning. No gaskets or screws.
- One standing pilot per burner for instant ignition.

GRATES - Front grates measure 12" x 11" (305 x 279 mm). Back grates are 12" x 13" (305 x 330 mm).

- Back grates are sized for positioning large stock pots directly over burner and feature a hot air dam.
- Pots slide easily from section to section and onto landing ledge.
- Grates are cast iron for a long service life.

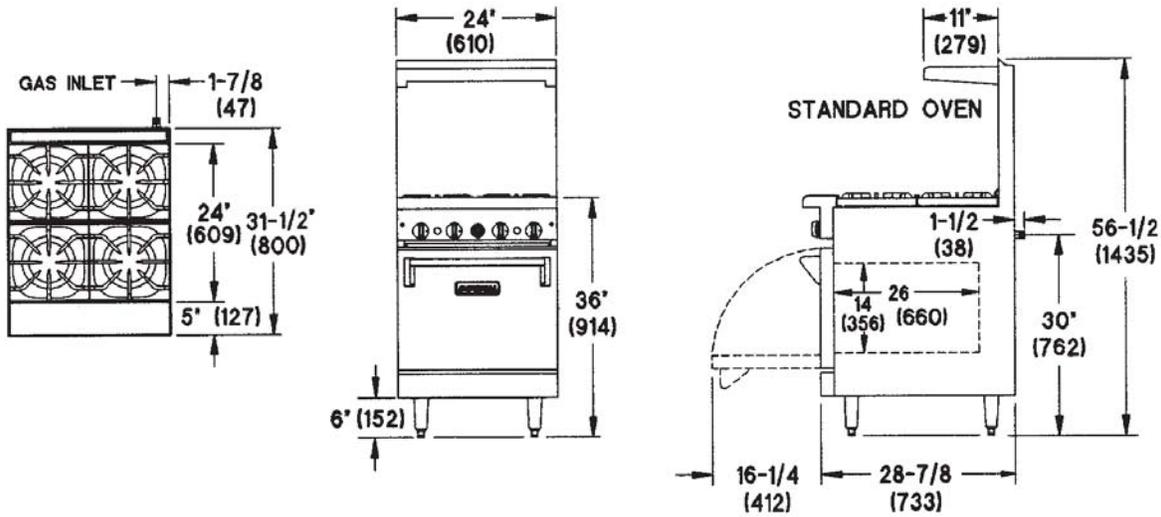
GRIDDLE - Highly polished 3/4" (19 mm) steel plate. 21" (533 mm) plate depth.

- Burners have 20,000 (6 KW) BTU/hr. output with a heat deflector every 12" (305) for even heating.
- 3" (76 mm) wide grease trough and removable grease can for easy cleaning.
- Large griddle grease can and full width broiler drip tray are removable for easy cleaning.

STANDARD SPACE SAVER OVEN - Linear burner provides even heating throughout the 27,000 BTU/hr (8 KW) oven. 100% safety pilot.

- Unique burner baffle distributes heat flow to provide even temperatures throughout the oven cavity.
- Exclusive heat deflector reflects heat into the oven, not the floor.
- Interior is 20" w x 26" d x 14" h (508 w x 660 d x 356 h mm). Accommodates standard size sheet pans.
- Porcelainized sides, rear, deck and door lining for easy cleaning. Heavy duty door hinge.
- Stamped inner door liner provides extra strength while optimizing heat retention.
- One chrome oven rack is included.





24" RESTAURANT RANGES

TOP	MODEL	GAS OUTPUT BTU	OPEN (KW)	BURNERS	GRIDDLE WIDTH	SHIP WEIGHT (KW)	LBS
	IR-4	155,000	(45)	4	N/A	(210)	465
	IR-4-XB	128,000	(38)	4	N/A	(183)	405
	IR-2-G12	111,000	(33)	2	12" (305 mm)	(213)	470
	IR-2-G12-XB	84,000	(25)	2	12" (305mm)	(185)	410
	IR-G24	67,000	(20)	N/A	24" (610 mm)	(224)	495
	IR-G24-XB	40,000	(12)	N/A	24" (610 mm)	(196)	435

Measurements in () are metric equivalents.

NOTES

- "XB" specifies Cabinet Base
- "G" specifies Griddle Top, griddle on left is standard

EXTERIOR

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate
- Welded and polished stainless steel seams
- Large 5" (127 mm) stainless steel landing ledge
- Control knobs are durable cast aluminum with a vylox heat protection grip
- Full width, removable crumb tray under open burners for easy cleaning
- 6" (152 mm) heavy duty legs with adjustable feet
- One year parts and labor warranty

DIMENSIONS

24" w x 31-1/2" d x 56-1/2" h
(610 x 800 x 1435 mm)

CRATED DIMENSIONS

26-1/2" w x 39" d x 35" h
(673 x 991 x 889 mm)

MANIFOLD PRESSURE

NATURAL GAS	PROPANE GAS	MANIFOLD SIZE
5.0" W.C.	10.0" W.C.	3/4" (19 mm)

Specify elevation, if over 2,000 ft.

CLEARANCE REQUIREMENTS

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51 mm) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 8" (203 mm) from combustible surfaces.

OPTIONS AND ACCESSORIES

- Reinforcement channels for mounting cheesemelter/salamander
- 6" and 11" (152 and 279 mm) stainless steel backguards
- 10" (254 mm) stainless steel wok ring
- Saute burner head, interchangeable
- Wok burner head, interchangeable
- Extra oven racks
- Thermostatic griddle control
- Grooved griddle plate
- Chrome griddle plate
- Griddle safety valve
- Gas shut off valve 3/4" (19 mm)
- Quick disconnect and flexible gas hose
- 6" (152 mm) casters



R-1 11/13

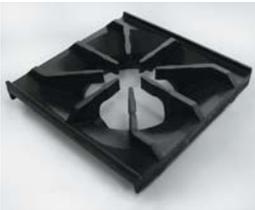
© 2013 Imperial Commercial Cooking Equipment

Printed in the U.S.A.

Model Numbers	IR-10-SU
IR-4-SU	IR-10-SU-C
IR-4-SU-XB	IR-10-SU-CC
IR-6-SU	IR-10-SU-XB
IR-6-SU-C	IR-10-SU-C-XB
IR-6-SU-XB	IR-12-SU
IR-8-SU	IR-12-SU-C
IR-8-SU-C-XB	IR-12-SU-CC
IR-8-SU-XB	IR-12-SU-XB
	IR-12-SU-C-XB



Two rings of flame for even cooking no matter the pan size.



Top grates with anti-clogging pilot shield protect the pilot from grease and debris.



Large 5" (127 mm) stainless steel landing ledge for convenient plating.



Durable cast aluminum with a Valox™ heat protection grip.



IR-4-SU shown with optional casters

OPEN BURNER - PyroCentric™ 32,000 BTU (9 KW) anti-clogging burner with a 7,000 BTU/hr. (2 KW) low simmer feature. Two rings of flame for even heating.

- Cast iron PyroCentric burners are standard on all IR Series Ranges.
- Burners are anti-clogging and lift-off and separate for easy cleaning. No gaskets or screws.
- One standing pilot per burner for instant ignition.
- Rear burners are elevated 4" (102 mm) higher than front burners for easy and safe access to rear burners.

GRATES - Front grates measure 12" x 11" (305 x 279 mm). Back grates are 12" x 13" (305 x 330 mm).

- Grates are cast iron for a long service life.
- Anti-clogging shield is designed into the grate to protect the pilot from grease and debris.

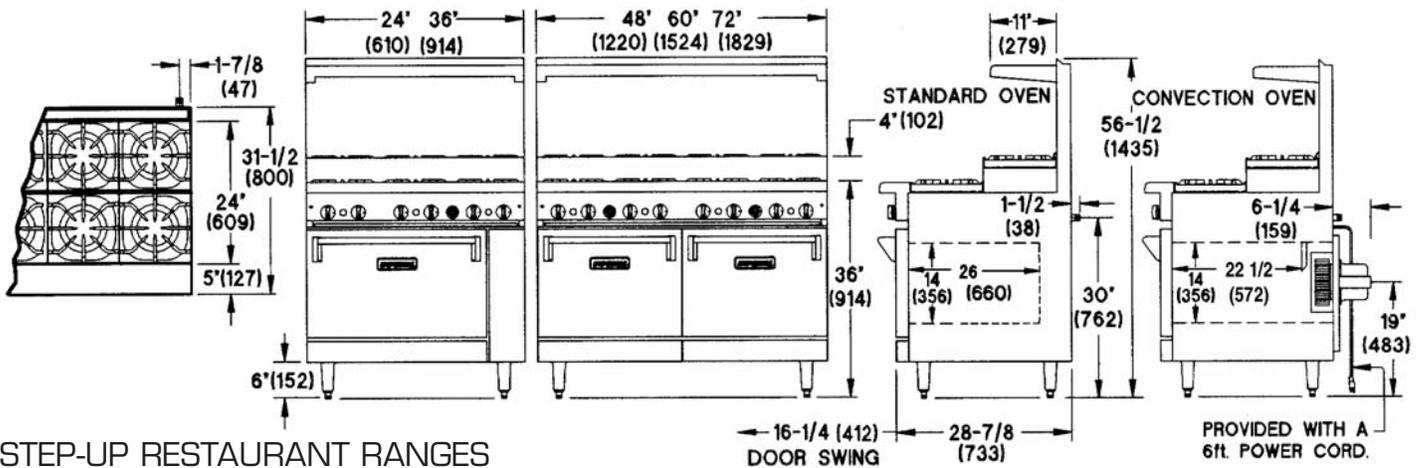
STANDARD OVENS - Both Space Saver and Chef Depth ovens are available.

- Linear burner provides even heating throughout the oven.
- Space Saver output is 27,000 BTU (8KW), Chef Depth is 35,000 BTU (10 KW).
- Unique burner baffle distributes heat flow to provide even temperatures throughout the oven cavity.
- Exclusive heat deflector reflects heat into the oven, not the floor. 100% safety pilot.
- Space Saver interior is 20" w x 26" d x 14" h (508 w x 660 d x 356 h mm). Chef Depth interior is 26-1/2" w x 26" d x 14" h (673 w x 660 d x 356 h mm) and accommodates 18" x 26" (457 x 660 mm) sheet pans left-to-right and front-to-back.
- Porcelainized sides, rear, deck and door lining for easy cleaning. Heavy duty door hinge.
- Stamped inner door liner provides extra strength while optimizing heat retention.
- One chrome oven rack included.

CONVECTION OVENS - 30,000 BTU/hr. (9 KW) convection oven with 1/4 hp blower motor cooks products quickly and evenly with less shrinkage.

- Convection oven interior dimensions 26-1/2" w x 22-1/2" d x 14" h (673 x 572 x 356 mm).
- Three position switch for cooking or cool down. Fan shuts off automatically when door is open.
- Porcelainized sides, rear, deck and door lining for easy cleaning. Heavy duty door hinge.
- Three chrome oven racks included.





STEP-UP RESTAURANT RANGES

TOP	MODEL	GAS OUTPUT BTU	(KW)	OPEN BURNERS	SHIP WEIGHT (KW)	LBS
	IR-4-SU	155,000	(45)	4	(210)	465
	IR-4-SU-XB	128,000	(38)	4	(183)	405
	IR-6-SU	227,000	(67)	6	(274)	605
	IR-6-C-SU	222,000	(65)	6	(301)	665
	IR-6-XB-SU	192,000	(56)	6	(246)	545
	IR-8-SU	310,000	(91)	8	(322)	710
	IR-8-SU-C-XB	286,000	(84)	8	(303)	670
	IR-8-SU-XB	291,000	(85)	8	(290)	640
	IR-10-SU	390,000	(114)	10	(444)	980
	IR-10-SU-C	385,000	(113)	10	(468)	1035
	IR-10-SU-CC	380,000	(111)	10	(493)	1090
	IR-10-SU-XB	355,000	(104)	10	(425)	940
	IR-10-SU-C-XB	350,000	(103)	10	(451)	995
	IR-12-SU	454,000	(133)	12	(514)	1135
	IR-12-SU-C	449,000	(132)	12	(540)	1190
	IR-12-SU-CC	444,000	(130)	12	(568)	1255
	IR-12-SU-XB	419,000	(123)	12	(545)	1205
	IR-12-SU-C-XB	414,000	(121)	12	(517)	1140

Measurements in () are metric equivalents.

	DIMENSIONS	CRATED DIMENSIONS
IR-4 Series	24" w x 31-1/2" d x 56-1/2" h (610 x 800 x 1435 mm)	26-1/2" w x 39" d x 39" h (673 x 991 x 991 mm)
IR-6 Series	36" w x 31-1/2" d x 56-1/2" h (914 x 800 x 1435 mm)	38-1/2" w x 39" d x 39" h (978 x 991 x 991 mm)
IR-8 Series	48" w x 31-1/2" d x 56-1/2" h (1219 x 800 x 1435 mm)	50-1/2" w x 39" d x 39" h (1283 x 991 x 991 mm)
IR-10 Series	60" w x 31-1/2" d x 56-1/2" h (1524 x 800 x 1435 mm)	62-1/2" w x 39" d x 39" h (1588 x 991 x 991 mm)
IR-12 Series	72" w x 31-1/2" d x 56-1/2" h (1829 x 800 x 1435 mm)	74-1/2" w x 39" d x 39" h (1892 x 991 x 991 mm)

NOTES

- "CC" specifies (2) 26-1/2" (673 mm) Convection Ovens
- "C-XB" specifies (1) 26-1/2" (673 mm) Convection Oven and (1) Cabinet Base
- "C" specifies (1) 26-1/2" (673 mm) Convection Oven or (1) 26-1/2" (673 mm) Convection Oven and (1) 26-1/2" (673 mm) Standard Oven
- "4-SU-XB" specifies (1) Cabinet Base
- "XB" specifies (1) 26-1/2" (673 mm) Standard Oven and (1) Cabinet Base

EXTERIOR FEATURES

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate
- Welded and polished stainless steel seams
- Large 5" (127 mm) stainless steel landing ledge
- Control knobs are durable cast aluminum with a heat protection grip
- Full width, removable crumb tray for easy cleaning
- 6" (152 mm) heavy duty legs with adjustable feet
- One year parts and labor warranty

MANIFOLD PRESSURE **MANIFOLD**
NATURAL GAS **PROPANE GAS** **SIZE**

5.0" W.C. 10.0" W.C. 3/4" (19 mm)

Specify elevation, if over 2,000 ft.

CONVECTION OVEN ELECTRICAL REQUIREMENT
VOLTS **PHASE** **AMPS**

120V 1 6

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; or 2" (51 mm) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 8" (203 mm) from combustible surfaces.

OPTIONS AND ACCESSORIES

- Reinforcement channels for mounting cheesemelter or salamander
- 6" and 11" (152 and 279 mm) stainless steel backguards
- 10" (254 mm) stainless steel wok ring
- Saute burner head, interchangeable
- Wok burner head, interchangeable
- Stainless steel wok ring
- 220V motor and transformer
- Extra oven racks
- Gas shut off valve 3/4" (19 mm)
- Quick disconnect and flexible gas hose
- 6" (152 mm) casters



R-6 4/15

© 2015 Imperial Commercial Cooking Equipment

Printed in the U.S.A.

1128 Sherborn Street Corona, CA 92879
800.343.7790 Ph: 951.281.1830 Fx: 951.281.1879
www.imperialrange.com
E-mail: imperialsales@imperialrange.com