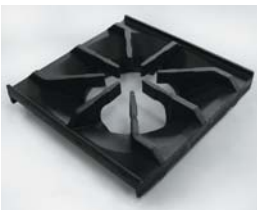


Model Numbers

IR-4-SU	IR-8-SU-XB
IR-4-SU-XB	IR-10-SU
IR-6-SU	IR-10-SU-CC
IR-6-SU-C	IR-10-SU-XB
IR-6-SU-XB	R-12-SU
IR-8-SU	IR-12-SU-CC
IR-8-SU-C-XB	IR-12-SU-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 vylox 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 - Cast iron grates are in 12" x 12" (305 x 279 mm) sections to lift-off easily.

- Pots slide easily from section to section and onto landing ledge.
- Anti-clogging shield is designed into the grate to protect the pilot from grease and debris.

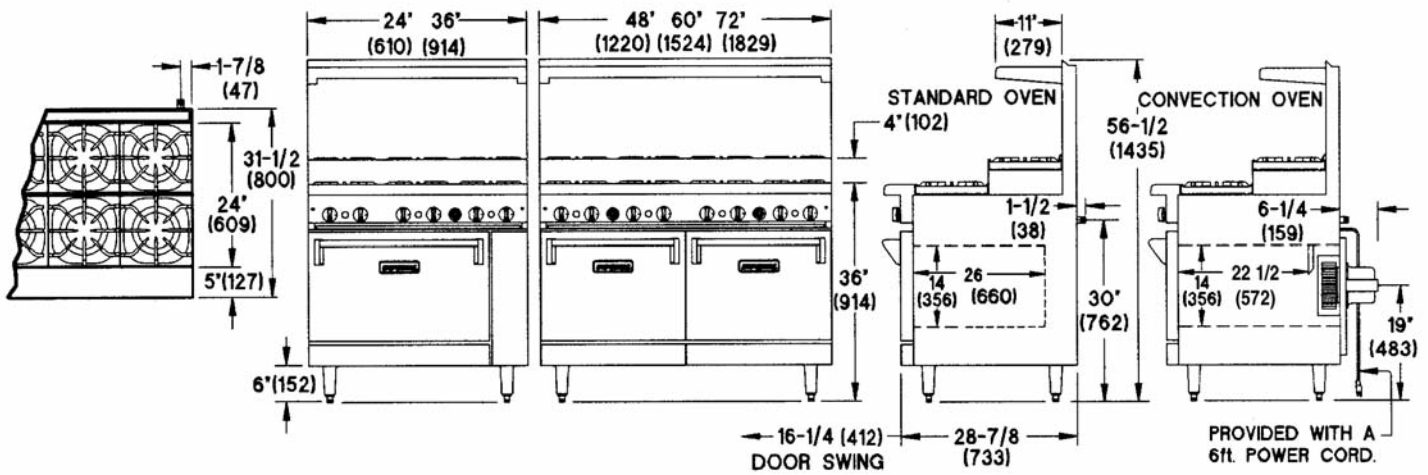
STANDARD OVENS - Both Space Saver and Chef Depth ovens are available.

- 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-CC	380,000	(111)	10	(493)	1090
	IR-10-SU-XB	355,000	(104)	10	(425)	940
	IR-12-SU	454,000	(133)	12	(514)	1135
	IR-12-SU-CC	444,000	(130)	12	(568)	1255
	IR-12-SU-XB	419,000	(123)	12	(545)	1205

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
- "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 SIZE	
NATURAL GAS	PROPANE GAS	
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 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 11/13

© 2013 Imperial Commercial Cooking Equipment

Printed in the U.S.A.

Imperial reserves the right to change specifications at any time without prior notice and without any obligation for past or future equipment purchases. Visit www.imperialrange.com for specification updates.

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