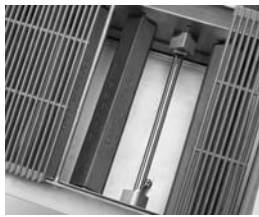
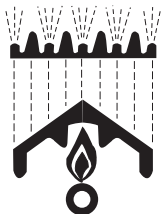


Model Numbers

- IR-24BR-120
- IR-24BR-XB
- IR-36BR-126
- IR-36BR-C
- R-36BR-XB
- IR-48BR-220
- IR-48BR-XB-126
- IR-48BR-XB



Stainless steel burners with cast-iron radiants.



Burner heats radiant which radiates heat to the grate and food.



Stainless steel open cabinet base is ideal for storage.



IR-36BR-126 shown

RADIANT BROILER - Individually controlled 15,000 BTU/hr. (4 KW) stainless steel burners.

- Burners are located every 6" (152 mm) with individual controls.
- Removable, reinforced cast iron radiants prevent clogging of burners and provide even broiling.
- Heavy duty cast iron top grates provide attractive char-broiler markings.
- 3" x 22" (76 x 559) sections remove easily and safely for cleaning.
- Slanted cooking surface provides a range of cooking temperatures.
- Each top grate blade has a cast-in grease trough that allows excess fat to flow to the front grease gutter minimizing flare-up.
- Full width grease gutter and large capacity removable drip pan.
- Insulated throughout cooktop to conserve energy.
- No tools are needed to remove grates, radiant covers and stainless steel burners for cleaning.

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

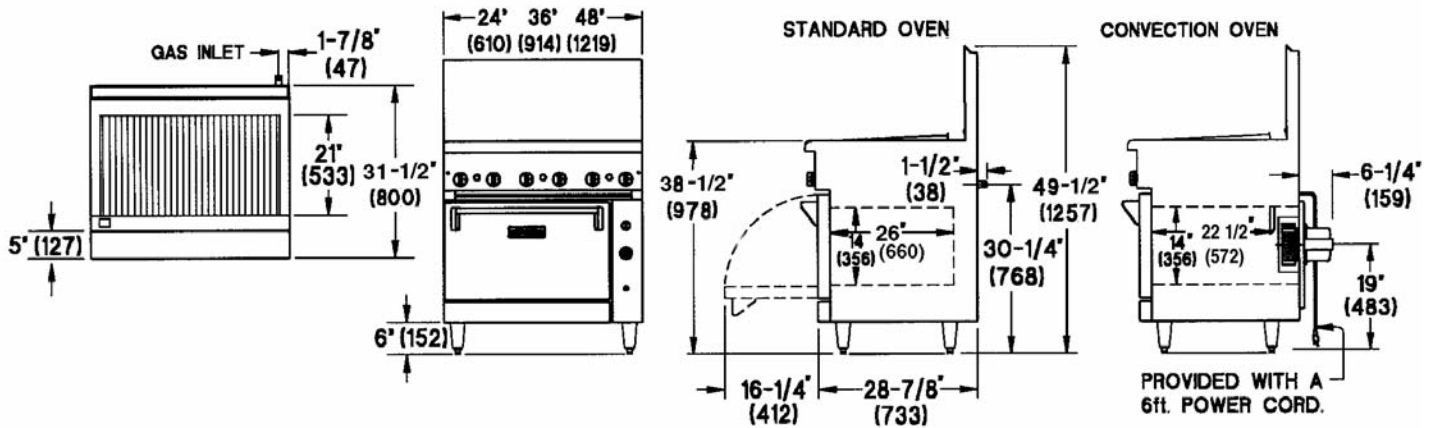
Linear burner provides even heating throughout the oven.

- 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) sheet pans left-to-right and front-to-back.
- Porcelainized sides, rear, deck and door lining for easy cleaning.
- Stamped inner door liner provides extra strength while optimizing heat retention.
- One chrome oven rack is included.

CONVECTION OVEN - 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.
- Three chrome oven racks included.





RADIANT BROILERS

| TOP | MODEL | GAS OUTPUT BTU (KW) | COOKING SURFACE DIMENSIONS | SHIP WEIGHT (KG) LBS |
|-----|----------------|------------------------|-------------------------------|-------------------------|
| | IR-24BR-120 | 87,000 (26 KW) | 21" x 22" (533 x 559 mm) | (238) 525 |
| | IR-24BR-XB | 60,000 (18 KW) | 21" x 22" (533 x 559 mm) | (154) 340 |
| | IR-36BR-126 | 125,000 (37 KW) | 33" x 22" (838 x 559 mm) | (290) 641 |
| | IR-36BR-C | 120,000 (35 KW) | 33" x 22" (838 x 559 mm) | (313) 692 |
| | IR-36BR-XB | 90,000 (26 KW) | 33" x 22" (838 x 559 mm) | (204) 450 |
| | IR-48BR-220 | 174,000 (51 KW) | 45" x 22" (1143 x 559 mm) | (376) 830 |
| | IR-48BR-XB-126 | 155,000 (45 KW) | 45" x 22" (1143 x 559 mm) | (362) 799 |
| | IR-48BR-XB | 120,000 (35 KW) | 45" x 22" (1143 x 559 mm) | (250) 550 |

Measurements in () are metric equivalents.

NOTES

- "XB-126" specifies (1) 26-1/2" w x 26" d x 14" h (673 w x 660 d x 356 h mm) standard oven and (1) open cabinet base
- "XB" specifies (1) open cabinet base
- "C" specifies convection oven
- "120" specifies (1) space saver oven
- "220" specifies (2) space saver ovens

| MODEL | DIMENSIONS | CRATED DIMENSIONS |
|----------------|---|--|
| IR-24BR-120 | 24" w x 31-1/2" d x 38-1/2" h* (610 x 800 x 914 mm) | 26" w x 39" d x 35" h (660 x 991 x 889 mm) |
| IR-24BR-XB | 24" w x 31-1/2" d x 38-1/2" h* (610 x 800 x 914 mm) | 26" w x 39" d x 35" h (660 x 991 x 889 mm) |
| IR-36BR-126 | 36" w x 31-1/2" d x 38-1/2" h* (914 x 800 x 914 mm) | 38" w x 39" d x 35" h (965 x 991 x 889 mm) |
| IR-36BR-C | 36" w x 31-1/2" d x 38-1/2" h* (914 x 800 x 914 mm) | 38" w x 39" d x 35" h (965 x 991 x 889 mm) |
| IR-36BR-XB | 36" w x 31-1/2" d x 38-1/2" h* (914 x 800 x 914 mm) | 38" w x 39" d x 35" h (965 x 991 x 889 mm) |
| IR-48BR-220 | 48" w x 31-1/2" d x 38-1/2" h* (1219 x 800 x 914 mm) | 50" w x 39" d x 35" h (1270 x 991 x 889 mm) |
| IR-48BR-XB-126 | 48" w x 31-1/2" d x 38-1/2" h* (1219 x 800 x 914 mm) | 50" w x 39" d x 35" h (1270 x 991 x 889 mm) |
| IR-48BR-XB | 48" w x 31-1/2" d x 38-1/2" h* (1219 x 800 x 914 mm) | 50" w x 39" d x 35" h (1270 x 991 x 889 mm) |

* to cooktop

| MANIFOLD PRESSURE NATURAL GAS | MANIFOLD PROPANE GAS | MANIFOLD SIZE |
|----------------------------------|-------------------------|------------------|
| 5.0" W.C. | 10.0" W.C. | 3/4" |

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.

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 heat protection grip
- 6" (152 mm) heavy duty legs with adjustable feet
- One year parts and labor warranty

OPTIONS AND ACCESSORIES

- Stainless steel double doors on open cabinet base
- Stainless steel center shelf in open cabinet base
- Gas shut off valve, 3/4" N.P.T.
- Quick disconnect and flexible gas hose, 3/4" N.P.T



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