

Model Numbers  
 IR-8-SC-XB  
 IR-6-GT12-SC-XB  
 IR-4-GT24-SC-XB  
 IR-2-GT36-SC-XB  
 IR-GT48-SC-XB  
 IR-8-SU-SC-XB  
 IR-48ABR-SC-XB



Self-contained, energy efficient refrigeration system.



Easy to read, front mounted thermometer.



Drawer dividers support fractional pan configurations.



Oversized drawer guides and stainless steel bearings hold up to 275 lbs. (125 Kg).



IR-8-SC-XB shown

**SIZZLE 'N CHILL** - Self-contained, energy efficient refrigeration system with restaurant series cook tops.

- Foamed-in-place polyurethane insulation throughout cabinet and drawers ensure temperature maintenance.
- Insulation prevents temperature migration between cooktop and refrigerated base.
- Drawers are self closing for convenience and safety.

**REFRIGERATION SYSTEM** - 1/5 hp compressor motor for energy efficiency.

- Electrical requirements are 120V, 3 amps.
- Unitized refrigeration components for easy service access.
- Condensation is eliminated in a non-electrical, self-contained drip pan located under condenser unit.

**TEMPERATURE MAINTENANCE** - Maintains 36° - 40° F (2.2° - 4.4° C) internal drawer temperature.

- Temperature maintained even when ambient temperature reaches 100° F (37.80° C).
- Easy to read, front mounted thermometer.

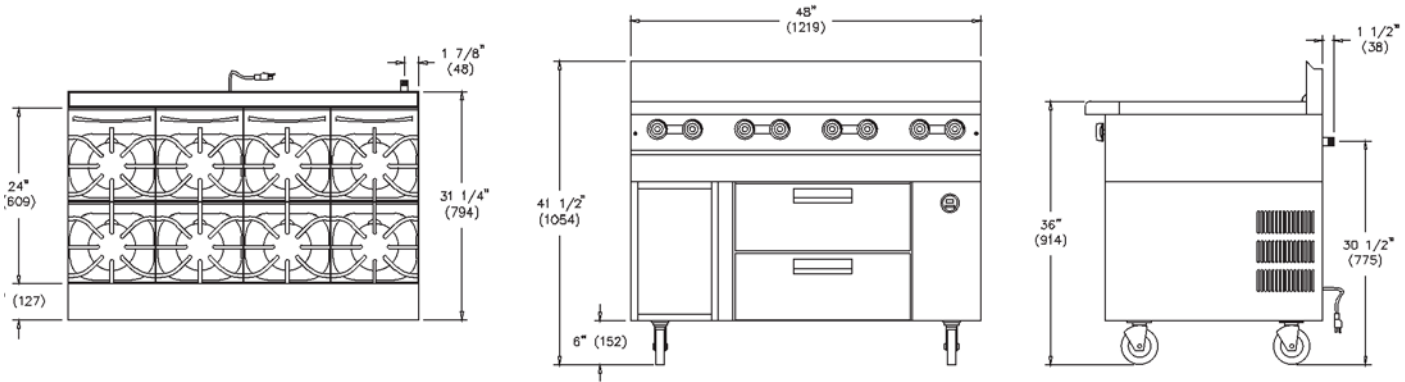
**VERSATILE PAN CONFIGURATIONS** - 48" (1219 mm) models have 2 drawers. Each drawer holds one full size pan.

- Drawer dividers/pan supports (included). Dividers support fractional pan configurations.
- Top drawers holds up to 6" (152 mm) deep pans.
- Bottom drawers holds up to 4" (102 mm) deep pans.

**EXTERIOR FEATURES** - Stainless steel guides and bearings withstand 275 Lbs. (125 Kg) of weight.

- Stainless steel front, drawer fronts and sides.
- Center pull handle is flush to drawer face.
- Welded and polished stainless steel seams.
- Plate mounted 6" (152 mm) heavy duty casters.
- One year parts and labor warranty.





**48" REFRIGERATED BASES**

| MODEL           | COOKTOP                           | GAS OUTPUT<br>BTU (KW) | DRAWERS/<br>PAN CAPACITY (KG) | SHIP WEIGHT<br>LBS |
|-----------------|-----------------------------------|------------------------|-------------------------------|--------------------|
| IR-8-SC-XB      | 8 open burners                    | 256,000 (75)           | 2 drawers/ 2 pans (227)       | 612                |
| IR-6-GT12-SC-XB | 6 open burners, 12" (305) griddle | 222,000 (65)           | 2 drawers/ 2 pans (299)       | 660                |
| IR-4-GT24-SC-XB | 4 open burners, 24" (610) griddle | 188,000 (55)           | 2 drawers/ 2 pans (326)       | 718                |
| IR-2-GT36-SC-XB | 2 open burners, 36" (914) griddle | 154,000 (45)           | 2 drawers/ 2 pans (336)       | 740                |
| IR-GT48-SC-XB   | 48" (1219) thermo griddle         | 120,000 (35)           | 2 drawers/ 2 pans (368)       | 812                |
| IR-8-SU-SC-XB   | 8 step-up open burners            | 256,000 (75)           | 2 drawers/ 2 pans (284)       | 626                |
| IR-48ABR-SC-XB  | 48" (1219) radiant broiler        | 160,000 (47)           | 2 drawers/ 2 pans (381)       | 840                |

Measurements in ( ) are metric equivalents.

**NOTES**

- "SC" denotes self-contained refrigeration system
- "XB" denotes 2 drawers with a 12" (305 mm) open cabinet base
- "GT" thermostatic griddle cooktop
- "SU" denotes step-up open burners
- "ABR" denotes radiant broiler cooktop

| MODEL           | DIMENSIONS  | CRATED<br>DIMENSIONS                                |
|-----------------|---|---|
| IR-8-SC-XB      | 48" w x 31-1/4" d x 41-1/2" h<br>(1219 x 794 x 1054 mm) | 50-1/2" w x 39" d x 44" h<br>(1283 x 991 x 1118 mm) |
| IR-6-GT12-SC-XB | 48" w x 31-1/4" d x 41-1/2" h<br>(1219 x 794 x 1054 mm) | 50-1/2" w x 39" d x 44" h<br>(1283 x 991 x 1118 mm) |
| IR-4-GT24-SC-XB | 48" w x 31-1/4" d x 41-1/2" h<br>(1219 x 794 x 1054 mm) | 50-1/2" w x 39" d x 44" h<br>(1283 x 991 x 1118 mm) |
| IR-2-GT36-SC-XB | 48" w x 31-1/4" d x 41-1/2" h<br>(1219 x 794 x 1054 mm) | 50-1/2" w x 39" d x 44" h<br>(1283 x 991 x 1118 mm) |
| IR-GT48-SC-XB   | 48" w x 31-1/4" d x 41-1/2" h<br>(1219 x 794 x 1054 mm) | 50-1/2" w x 39" d x 44" h<br>(1283 x 991 x 1118 mm) |
| IR-8-SU-SC-XB   | 48" w x 31-1/4" d x 41-1/2" h<br>(1219 x 794 x 1054 mm) | 50-1/2" w x 39" d x 44" h<br>(1283 x 991 x 1118 mm) |
| IR-48ABR-SC-XB  | 48" w x 31-1/4" d x 41-1/2" h<br>(1219 x 794 x 1054 mm) | 50-1/2" w x 39" d x 44" h<br>(1283 x 991 x 1118 mm) |

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

Specify elevation, if over 2,000 ft.

| ELECTRICAL REQUIREMENT<br>HORSEPOWER | ELECTRICAL REQUIREMENT<br>VOLTS | ELECTRICAL REQUIREMENT<br>AMPS MAX. |
|--------------------------------------|---------------------------------|-------------------------------------|
| 1/5 HP                               | 120V                            | 3 amps                              |

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**

- 60" (1524 mm) quick disconnect and flexible gas hose with restraining devices
- Stainless steel broiler radiants
- Mirror chrome griddle plate
- Grooved griddle plate

