



GAS

PRO SERIES | 36" RANGES

IMPERIAL



IR-6

Shown with optional casters

Model Numbers

IR-6	IR-2-G24	IR-4-G12	IR-G36	IR-4-S18
IR-6-C	IR-2-G24-C	IR-4-G12-C	IR-G36-C	IR-4-S18-C
IR-6-XB	IR-2-G24-XB	IR-4-G12-XB	IR-G36-XB	IR-4-S18-XB

STANDARD OVENS

- Linear burner provides even heating throughout the oven.
- 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.
- 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. Chef Depth is 35,000 BTU (10 KW).
- 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.

CONVECTION OVENS

- 30,000 BTU/hr. (9 KW) convection oven with 1/2 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 are included.
- Electronic ignition system with electronic timer countdown.



ROUND STAINLESS STEEL "CHEFS" HANDLE



NEW TWO PIECE TOP GRATE DESIGN

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 12" (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.
- All stainless steel upper burner box, top grate supports front and rear.

GRIDDLE

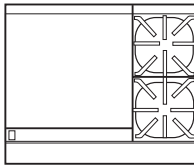
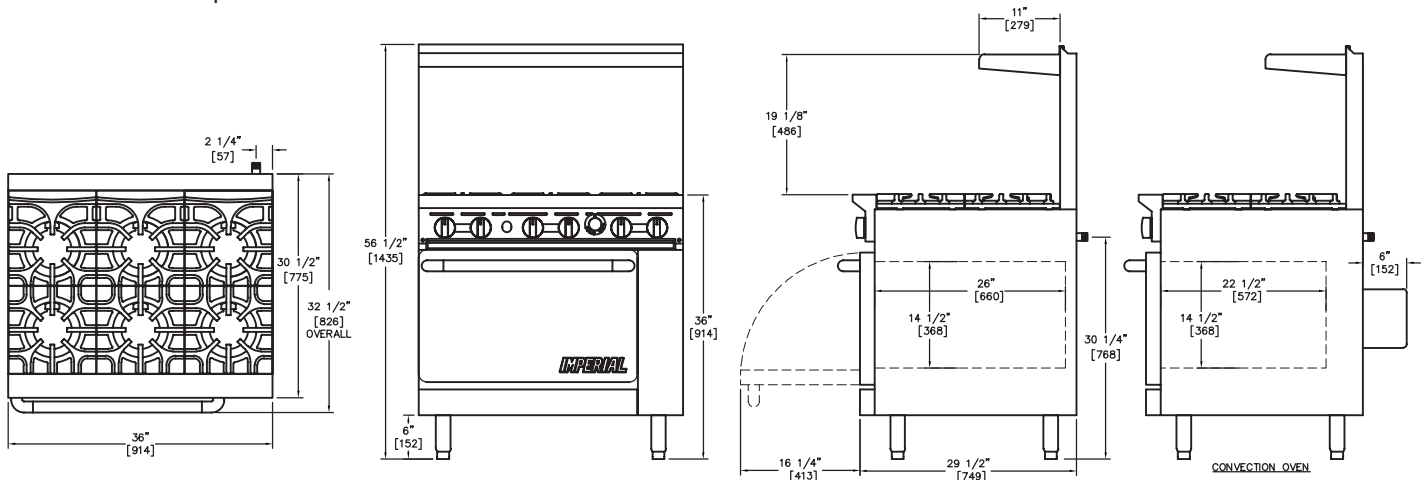
- Highly polished 3/4" (19 mm) steel plate. 21" (533 mm) plate depth.
- Burners have 20,000 (6 KW) BTU/hr. output with a heat deflector every 12" (305) for even heating.
- 3" (76 mm) wide grease trough and removable grease can for easy cleaning.
- Large griddle grease can and full width broiler drip tray are removable for easy cleaning.



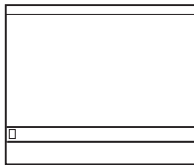


GAS

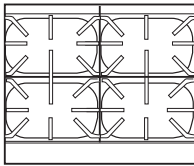
PRO SERIES | 36" RANGES



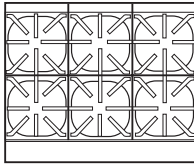
MODEL	GAS OUTPUT		OPEN BURNERS	GRIDDLE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IR-2-G24	139,000	41	2	24" (610 MM)	288	635
IR-2-G24-C	134,000	39	2	24" (610 MM)	314	695
IR-2-G24-XB	104,000	30	2	24" (610 MM)	260	575



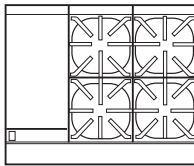
MODEL	GAS OUTPUT		OPEN BURNERS	GRIDDLE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IR-G36	95,000	28	N/A	36" (914 MM)	297	520
IR-G36-C	90,000	26	N/A	36" (914 MM)	319	705
IR-G36-XB	60,000	18	N/A	36" (914 MM)	269	595



MODEL	GAS OUTPUT		OPEN BURNERS	GRIDDLE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IR-4-S18	163,000	48	4	N/A	272	600
IR-4-S18-C	158,000	46	4	N/A	298	660
IR-4-S18-XB	128,000	38	4	N/A	244	540



MODEL	GAS OUTPUT		OPEN BURNERS	GRIDDLE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IR-6	227,000	67	6	N/A	274	511
IR-6-C	222,000	65	6	N/A	301	604
IR-6-XB	192,000	56	6	N/A	246	545



MODEL	GAS OUTPUT		OPEN BURNERS	GRIDDLE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IR-4-G12	183,000	54	4	12" (305 MM)	283	625
IR-4-G12-C	178,000	52	4	12" (305 MM)	310	685
IR-4-G12-XB	148,000	43	4	12" (305 MM)	256	565

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

CONVECTION OVEN ELECTRICAL REQUIREMENT		
VOLTAGE	PHASE	AMPS
120	1	6

Crated Dimensions:
38-1/2" w x 39" d x 35" h (998 x 991 x 889 mm)

Dimensions:
36" w x 31-1/2" d x 56-1/2" h (914 x 800 x 1435 mm)

Measurements in () are metric equivalents.

EXTERIOR

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate
- Welded and polished stainless steel seams
- Large 3.5" (127 mm) stainless steel landing ledge
- Control knobs are durable cast aluminum.
- 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

OPTIONS AND ACCESSORIES

- Reinforcement channels for mounting cheese melter and salamander
- 6" and 11" (152 and 279 mm) stainless steel backguards. Stubback available
- 10" (254 mm) stainless steel wok ring
- Saute burner head, interchangeable
- Wok burner head, interchangeable
- 220V motor and transformer for convection oven
- 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

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.

Notes:

- "C" specifies (1) 26 1/2" (673) Convection Oven
- "XB" specifies (1) Cabinet Base
- "G" specifies Griddle Top, griddle on left is standard

