

**Model Numbers**

|               |               |                |
|---------------|---------------|----------------|
| IR-10         | IR-4-G36      | IR-G60         |
| IR-10-C       | IR-4-G36-C    | IR-G60-C       |
| IR-10-CC      | IR-4-G36-CC   | IR-G60-CC      |
| IR-10-XB      | IR-4-G36-XB   | IR-G60-XB      |
| R-10-C-XB     | IR-4-G36-C-XB | IR-G60-C-XB    |
| IR-6-G24      | IR-2-G48      | IR-6-RG24      |
| IR-6-G24-C    | IR-2-G48-C    | IR-6-RG24-C    |
| IR-6-G24-CC   | IR-2-G48-CC   | IR-6-RG24-CC   |
| IR-6-G24-XB   | IR-2-G48-XB   | IR-6-RG24-XB   |
| IR-6-G24-C-XB | IR-2-G48-C-XB | IR-6-RG24-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.



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 Valox™ heat protection grip.



IR-6-RG24 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.

**GRIDDLES AND RAISED GRIDDLE BROILERS** - Highly polished 3/4" (19 mm) steel plate. 21" (533 mm) plate depth. 3" (76 mm) wide grease trough.

- Burners have 20,000 (6 KW) BTU/hr. output with a heat deflector every 12" (305) for even heating.
- Large griddle grease can and full width drip tray. Both remove for easy cleaning.

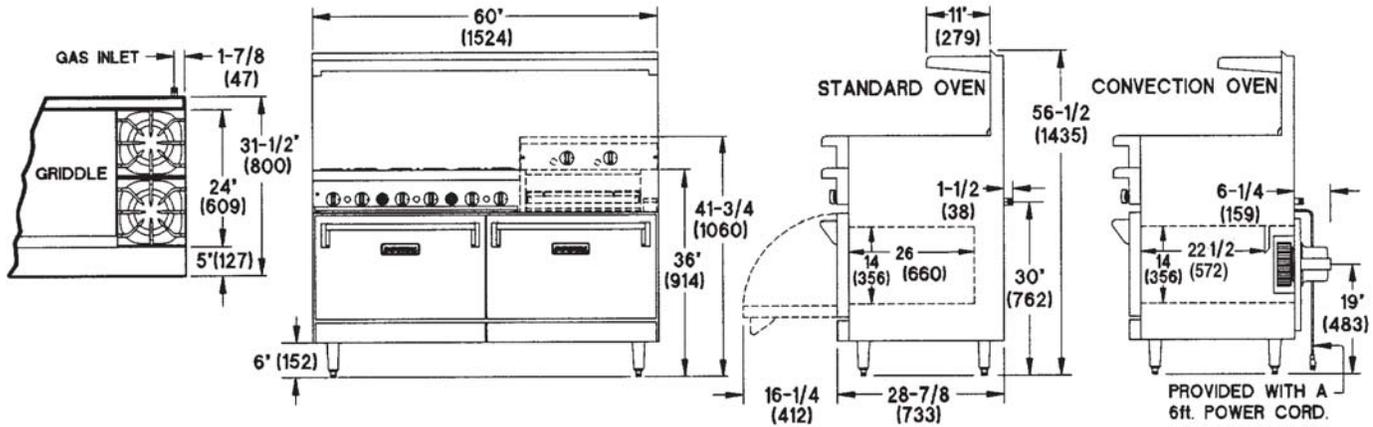
**STANDARD OVENS** - Linear burner provides even heating throughout the 35,000 BTU (10 KW) oven.

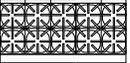
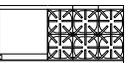
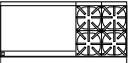
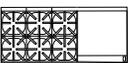
- Unique burner baffle distributes heat flow to provide even temperatures throughout the oven cavity.
- Exclusive heat deflector reflects heat into the oven, not the floor. 100% safety pilot.
- Chef Depth interior is 26-1/2" w x 26" d x 14" h (673 x 660 x 356 mm) and accommodates 18" x 26" (457 x 660) sheet pans left-to-right and front-to-back.
- Porcelainized sides, rear, deck and door lining for easy cleaning. 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.





| TOP  | MODEL          | GAS OUTPUT<br>BTU (KW) | OPEN<br>BURNERS | GRIDDLE<br>WIDTH | SHIP WEIGHT<br>(KW) LBS | DIMENSIONS  | CRATED<br>DIMENSIONS                               |
|--|----------------|------------------------|-----------------|------------------|-------------------------|---|--|
|  | IR-10          | 390,000 (114)          | 10              | N/A              | (444) 980               | 60" w x 31-1/2" d x 56-1/2" h<br>(1524 x 800 x 1435 mm) | 62-1/2" w x 39" d x 35" h<br>(1588 x 991 x 889 mm) |
|    | IR-10-C        | 385,000 (113)          | 10              | N/A              | (468) 1035              |   |  |
|  | IR-10-CC       | 380,000 (111)          | 10              | N/A              | (493) 1090              |   |  |
|  | IR-10-XB       | 355,000 (104)          | 10              | N/A              | (425) 940               |   |  |
|  | IR-10-C-XB     | 350,000 (103)          | 10              | N/A              | (451) 995               |   |  |
|    | IR-6-G24       | 302,000 (89)           | 6               | 24" (610 mm)     | (480) 1060              |   |  |
|  | IR-6-G24-C     | 297,000 (87)           | 6               | 24" (610 mm)     | (506) 1115              |   |  |
|  | IR-6-G24-CC    | 292,000 (86)           | 6               | 24" (610 mm)     | (530) 1170              |   |  |
|  | IR-6-G24-XB    | 267,000 (78)           | 6               | 24" (610 mm)     | (457) 1010              |   |  |
|  | IR-6-G24-C-XB  | 262,000 (72)           | 6               | 24" (610 mm)     | (483) 1065              |   |  |
|  | IR-4-G36       | 258,000 (76)           | 4               | 36" (914 mm)     | (491) 1085              |   |  |
|  | IR-4-G36-C     | 253,000 (74)           | 4               | 36" (914 mm)     | (517) 1140              |   |  |
|  | IR-4-G36-CC    | 248,000 (73)           | 4               | 36" (914 mm)     | (540) 1195              |   |  |
|  | IR-4-G36-XB    | 223,000 (65)           | 4               | 36" (914 mm)     | (468) 1035              |   |  |
|  | IR-4-G36-C-XB  | 218,000 (64)           | 4               | 36" (914 mm)     | (494) 1090              |   |  |
|  | IR-2-G48       | 214,000 (63)           | 2               | 48" (1219 mm)    | (496) 1095              |   |  |
|  | IR-2-G48-C     | 209,000 (61)           | 2               | 48" (1219 mm)    | (522) 1150              |   |  |
|  | IR-2-G48-CC    | 204,000 (60)           | 2               | 48" (1219 mm)    | (540) 1195              |   |  |
|  | IR-2-G48-XB    | 179,000 (52)           | 2               | 48" (1219 mm)    | (472) 1045              |   |  |
|  | IR-2-G48-C-XB  | 174,000 (51)           | 2               | 48" (1219 mm)    | (499) 1100              |   |  |
|  | IR-G60         | 170,000 (50)           | N/A             | 60" (1524 mm)    | (505) 1115              |   |  |
|  | IR-G60-C       | 165,000 (48)           | N/A             | 60" (1524 mm)    | (531) 1170              |   |  |
|  | IR-G60-CC      | 160,000 (47)           | N/A             | 60" (1524 mm)    | (554) 1225              |   |  |
|  | IR-G60-XB      | 135,000 (40)           | N/A             | 60" (1524 mm)    | (483) 1065              |   |  |
|  | IR-G60-C-XB    | 130,000 (38)           | N/A             | 60" (1524 mm)    | (508) 1120              |   |  |
| <b>RAISED GRIDDLE BROILER</b>  | IR-6-RG24      | 302,000 (89)           | 6               | 24" (610 mm)     | (496) 1095              |   |  |
|  | IR-6-RG24-C    | 297,000 (87)           | 6               | 24" (610 mm)     | (522) 1150              |   |  |
|  | IR-6-RG24-CC   | 292,000 (86)           | 6               | 24" (610 mm)     | (540) 1195              |   |  |
|  | IR-6-RG24-XB   | 267,000 (78)           | 6               | 24" (610 mm)     | (468) 1035              |   |  |
|  | IR-6-RG24-C-XB | 262,000 (77)           | 6               | 24" (610 mm)     | (499) 1100              |   |  |

Measurements in ( ) are metric equivalents

## NOTES

- "CC" specifies (2) 26-1/2" (673 mm) Convection Ovens
- "C" specifies (1) 26-1/2" (673 mm) Convection Oven and (1) 26-1/2" (673 mm) Standard Oven
- "XB" specifies (1) 26-1/2" (673 mm) Standard Oven and (1) Cabinet Base
- "C-XB" specifies (1) 26-1/2" (673 mm) Convection Oven and (1) Cabinet Base
- "G" specifies Griddle Top, griddle on left is standard
- "RG" specifies Raised Griddle Top, raised griddle on right 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 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



R-4 2/15

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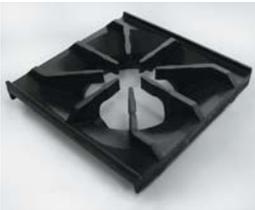
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|               |               |
|---------------|---------------|
| Model Numbers | IR-10-SU      |
| IR-4-SU       | IR-10-SU-C    |
| IR-4-SU-XB    | IR-10-SU-CC   |
| IR-6-SU       | IR-10-SU-XB   |
| IR-6-SU-C     | IR-10-SU-C-XB |
| IR-6-SU-XB    | 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.

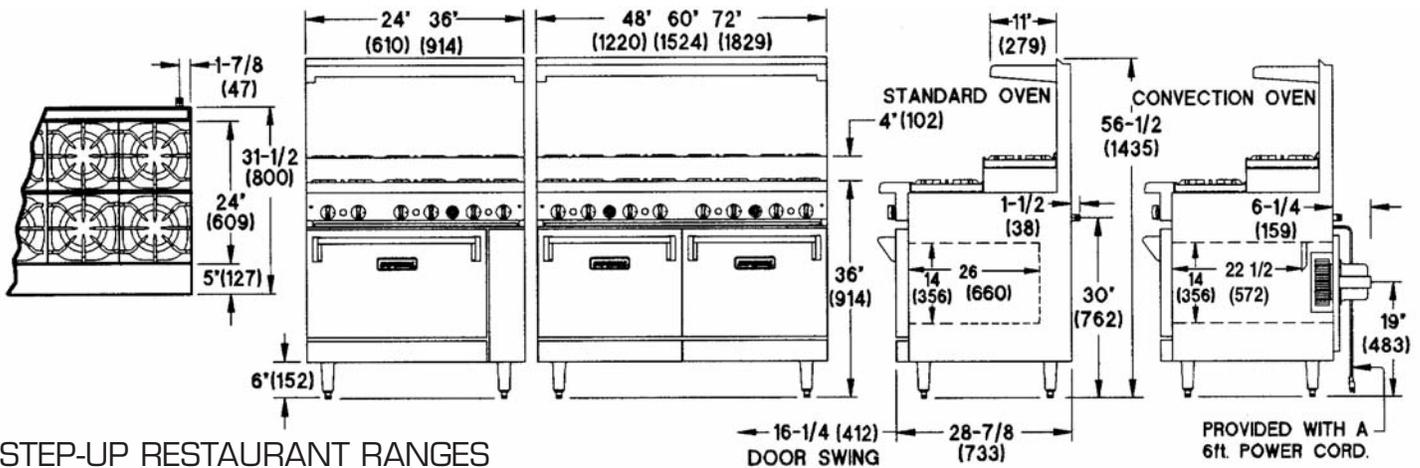
**STANDARD OVENS** - Both Space Saver and Chef Depth ovens are available.

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

Measurements in ( ) are metric equivalents.

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

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Printed in the U.S.A.

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