36" RESTAURANT RANGES

Model Numbers
IR-6
IR-6-C
IR-6-XB
IR-2-G24
IR-2-G24-C
IR-2-G24-XB
IR-4-G12
IR-4-G12-C
IR-4-G12-XB
IR-4-S18
IR-4-S18-C
IR-4-S18-XB

OPEN BURNERS - PyroCentric™ 32,000 BTU (9 KW) anti-clogging burner with a 7,000 BTU/hr. (2 KW) low simmer feature. 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.

GRATING - 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.
- Extra wide grates are 12" x 18" (305 x 457 mm) front and back.
- Pots slide easily from section to section and onto landing ledge.
- Grates are cast iron for a long service life.

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.

STANDARD CHEF DEPTH OVEN - Linear burner provides even heating throughout the 35,000 BTU (10 KW) oven. 100% safety pilot.
- 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.
- Interior is 26-1/2" w x 26" d x 14" h (673 w x 660 d x 356 h mm). 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 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. Heavy duty door hinge.
- Three chrome oven racks included.

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 vylox heat protection grip.
### 36" RESTAURANT RANGES

**OPTIONS AND ACCESSORIES**

- Reinforcement channels for mounting cheesemelter/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
- 220V motor and transformer for convection oven
- Extra oven racks
- Thermostatic griddle control
- Grooved griddle top
- Chrome griddle top
- Griddle safety valve
- Gas shut off valve 3/4" (19 mm)
- Quick disconnect and flexible gas hose
- 6" (152 mm) casters

**NOTES**

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

**GAS OUTPUT**

<table>
<thead>
<tr>
<th>TOP</th>
<th>MODEL</th>
<th>GAS OUTPUT</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>BTU (KW)</td>
</tr>
<tr>
<td>IR-6</td>
<td>227,000 (67)</td>
<td>6 N/A</td>
</tr>
<tr>
<td>IR-6-C</td>
<td>222,000 (65)</td>
<td>6 N/A</td>
</tr>
<tr>
<td>IR-6-XB</td>
<td>192,000 (56)</td>
<td>6 N/A</td>
</tr>
<tr>
<td>IR-4-G12</td>
<td>183,000 (54)</td>
<td>4 12&quot; (305 mm)</td>
</tr>
<tr>
<td>IR-4-G12-C</td>
<td>178,000 (52)</td>
<td>4 12&quot; (305 mm)</td>
</tr>
<tr>
<td>IR-4-G12-XB</td>
<td>148,000 (43)</td>
<td>4 12&quot; (305 mm)</td>
</tr>
<tr>
<td>IR-2-G24</td>
<td>139,000 (41)</td>
<td>2 24&quot; (610 mm)</td>
</tr>
<tr>
<td>IR-2-G24-C</td>
<td>134,000 (39)</td>
<td>2 24&quot; (610 mm)</td>
</tr>
<tr>
<td>IR-2-G24-XB</td>
<td>104,000 (30)</td>
<td>2 24&quot; (610 mm)</td>
</tr>
<tr>
<td>IR-G36</td>
<td>95,000 (28)</td>
<td>N/A 36&quot; (914 mm)</td>
</tr>
<tr>
<td>IR-G36-C</td>
<td>90,000 (26)</td>
<td>N/A 36&quot; (914 mm)</td>
</tr>
<tr>
<td>IR-G36-XB</td>
<td>60,000 (18)</td>
<td>N/A 36&quot; (914 mm)</td>
</tr>
<tr>
<td>IR-4-S18</td>
<td>163,000 (48)</td>
<td>4 N/A</td>
</tr>
<tr>
<td>IR-4-S18-C</td>
<td>158,000 (46)</td>
<td>4 N/A</td>
</tr>
<tr>
<td>IR-4-S18-XB</td>
<td>128,000 (38)</td>
<td>4 N/A</td>
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</tbody>
</table>

**CRATED DIMENSIONS**

<table>
<thead>
<tr>
<th>DIMENSIONS</th>
<th>CRATED DIMENSIONS</th>
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<tbody>
<tr>
<td>36&quot; w x 31-1/2&quot; d x 56-1/2&quot; h (914 x 800 x 1435 mm)</td>
<td>38-1/2&quot; w x 39&quot; d x 35&quot; h (998 x 991 x 889 mm)</td>
</tr>
</tbody>
</table>

**MANIFOLD PRESSURE**

<table>
<thead>
<tr>
<th>NATURAL GAS</th>
<th>PROPANE GAS</th>
</tr>
</thead>
<tbody>
<tr>
<td>5.0&quot; W.C.</td>
<td>10.0&quot; W.C.</td>
</tr>
</tbody>
</table>

**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.

**EXTERN**

- 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 vylox 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

**STANDARD OVEN**

- 1-1/2" (38)
- 30" (762)
- 11" (279)
- 6-1/2" (159)
- 22-1/2" (572)
- 19" (483)
- 24" (609)
- 24" (610)
- 26" (660)
- 31-1/2" (800)
- 35" (889)
- 41-1/2" (1050)
- 5-1/2" (140)
- 11-1/2" (292)
- 36" (914)
- 16-1/4" (412)
- 28-7/8" (733)

**MANIFOLD SIZE**

<table>
<thead>
<tr>
<th>NATURAL GAS</th>
<th>PROPANE GAS</th>
</tr>
</thead>
<tbody>
<tr>
<td>5.0&quot; W.C.</td>
<td>10.0&quot; W.C.</td>
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</table>

Specify elevation, if over 2,000 ft.

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.

Imperial Commercial Cooking Equipment
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

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RESTAURANT RANGES
STEP-UP

Model Numbers
IR-4-SU
IR-4-SU-XB
IR-6-SU
IR-6-SU-C
IR-6-SU-XB
IR-8-SU
IR-8-SU-C
IR-8-SU-XB
IR-10-SU
IR-10-SU-C
IR-10-SU-CC
IR-10-SU-XB
IR-10-SU-C-XB
IR-12-SU
IR-12-SU-C
IR-12-SU-CC
IR-12-SU-XB
IR-12-SU-C-XB

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 (8 KW), 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.

www.imperialrange.com
**STEP-UP RESTAURANT RANGES**

<table>
<thead>
<tr>
<th>Dimensions</th>
<th>Created Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>IR-4 Series</td>
<td>24&quot; w x 31-1/2&quot; d x 56-1/2&quot; h (610 x 800 x 1435 mm)</td>
</tr>
<tr>
<td>IR-6 Series</td>
<td>36&quot; w x 31-1/2&quot; d x 61-1/2&quot; h (914 x 800 x 1565 mm)</td>
</tr>
<tr>
<td>IR-8 Series</td>
<td>48&quot; w x 31-1/2&quot; d x 68-1/2&quot; h (1219 x 800 x 1745 mm)</td>
</tr>
<tr>
<td>IR-10 Series</td>
<td>60&quot; w x 31-1/2&quot; d x 71-1/2&quot; h (1524 x 800 x 1829 mm)</td>
</tr>
<tr>
<td>IR-12 Series</td>
<td>72&quot; w x 31-1/2&quot; d x 77-1/2&quot; h (1829 x 800 x 1965 mm)</td>
</tr>
</tbody>
</table>

**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

**CONVECTION OVEN ELECTRICAL REQUIREMENT**

<table>
<thead>
<tr>
<th>Volts</th>
<th>Phase</th>
<th>Amps</th>
</tr>
</thead>
<tbody>
<tr>
<td>120V</td>
<td>1</td>
<td>6</td>
</tr>
</tbody>
</table>

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

**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) Standard Oven
- “4-SU-XB” specifies (1) Cabinet Base
- “4-SU” specifies (1) 26-1/2” (673 mm) Standard Oven and (1) Cabinet Base