

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.

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.

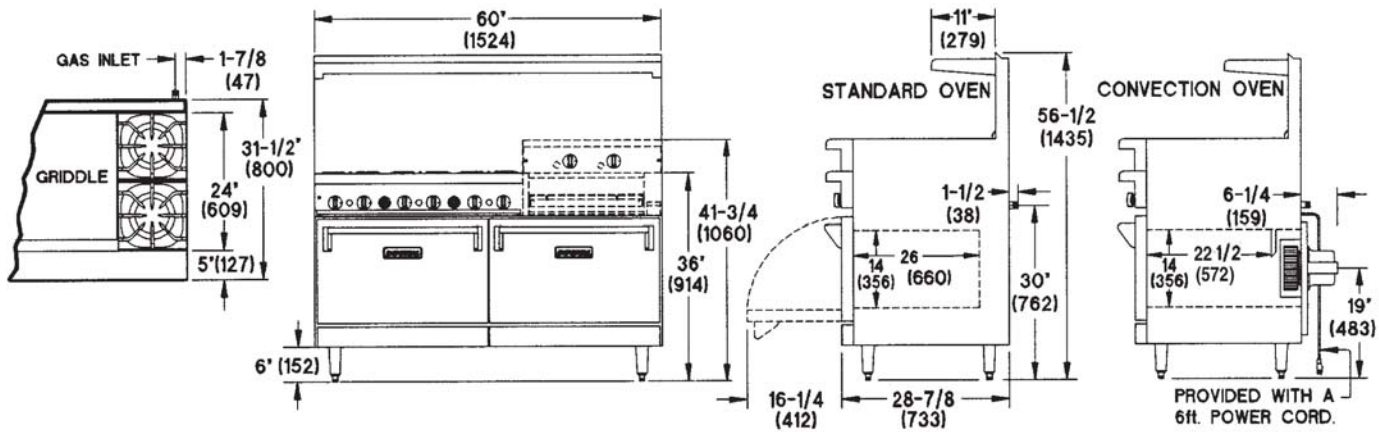
STANDARD OVENS - Linear burner provides even heating throughout the 35,000 BTU (10 KW) oven.

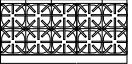
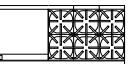
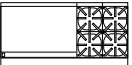
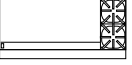
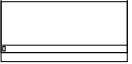
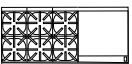
- Unique burner baffle distributes heat flow to provide even temperatures throughout the oven cavity.
- Exclusive heat deflector reflects heat into the oven, not the floor. 100% safety pilot.
- Chef Depth interior is 26-1/2" w x 26" d x 14" h (673 x 660 x 356 mm) and accommodates 18" x 26" (457 x 660) 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 BTU (KW)	OPEN BURNERS	GRIDDLE WIDTH	SHIP WEIGHT (KW) LBS	DIMENSIONS	CRATED DIMENSIONS
	IR-10	390,000 (114)	10	N/A	(444) 980	60" w x 31-1/2" d x 56-1/2" h (1524 x 800 x 1435 mm)	62-1/2" w x 39" d x 35" h (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		
	IR-6-RG24	302,000 (89)	6	24" (610 mm)	(496) 1095		
RAISED GRIDDLE BROILER	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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