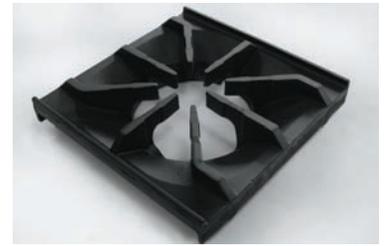




- PyroCentric™ Burner heads are standard.
- Two rings of flame for even cooking no matter the pan size.
- PyroCentric 28,000 BTU (8 KW) anti-clogging burner with a 7,000 BTU/hr. (2 KW) low simmer feature.



- Optional, interchangeable Saute and Wok Jet burner heads.



- 12" x 12" (305 x 305) grates lift off easily for cleaning.
- Heavy-duty cast iron construction.
- Anti-clogging pilot shield protects the pilot from grease and debris. Grate actually provides the shield.
- Pots slide easily from section to section.



Model IR-6 shown with optional casters



- High performance "U" burner provides even heating throughout the 35,000 BTU (10 KW) oven.
- Unique burner baffle distributes heat flow to provide even cooking temperatures throughout the 26½" (673) wide oven.
- Exclusive heat deflector reflects heat into the oven, not the floor.



26" (660) Oven Depth

- Deep oven cavity accommodates standard 18" x 26" sheet pans front-to-back and side-to-side.
- Stamped inner door liner provides extra strength while improving heat retention.



Model IR-4 shown with optional casters

Model IR-6 shown with optional casters

24" RESTAURANT RANGES

Top	Model	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
	IR-4	139,000 (41)	(210) 465	\$3,748
	IR-4-XB	112,000 (33)	(183) 405	2,721
	IR-2-G12	103,000 (30)	(213) 470	4,687
	IR-2-G12-XB	76,000 (22)	(185) 410	3,674
	IR-G24	67,000 (20)	(224) 495	4,819
	IR-G24-XB	40,000 (12)	(196) 435	3,706
	IR-4-SU	139,000 (41)	(210) 465	5,104
	IR-4-SU-XB	112,000 (33)	(183) 405	4,865

Measurements in ( ) are metric equivalents.

Note: "XB" specifies Cabinet Base model.

- Standard 20" wide oven accommodates 18" x 26" (457 x 660) sheet pans front-to-back.
- "G" specifies Griddle Top.

Crated Dimensions: 39" x 35" H x 26½" W (991 D x 889 H x 673 W)  
Add 4" (102) to height if Step-up style.

OPTIONS: see page 9.



Sizzle 'n Chill 36" (914) wide self-contained refrigerated base also available. See pages 12-14.

36" RESTAURANT RANGES

Top	Model#	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
	IR-6	203,000 (59)	(274) 605	\$4,389
	IR-6-C	198,000 (58)	(301) 665	7,424
	IR-6-XB	168,000 (49)	(246) 545	3,257
	IR-4-G12	167,000 (49)	(283) 625	5,297
	IR-4-G12-C	162,000 (47)	310	685
	IR-4-G12-XB	132,000 (39)	(256) 565	4,091
	IR-2-G24	131,000 (38)	(288) 635	5,475
	IR-2-G24-C	126,000 (37)	(314) 695	8,347
	IR-2-G24-XB	96,000 (28)	(260) 575	4,135
	IR-G36	95,000 (28)	(297) 655	5,727
	IR-G36-C	90,000 (26)	(319) 705	8,615
	IR-G36-XB	60,000 (17)	(269) 595	4,464
<b>EXTRA WIDE</b> 	IR-4-S18	147,000 (43)	(272) 600	5,341
	IR-4-S18-C	142,000 (42)	(298) 660	8,258
	IR-4-S18-XB	112,000 (33)	(244) 540	4,285
<b>STEP-UP</b> 	IR-6-SU	203,000 (60)	(274) 605	5,951
	IR-6-SU-C	198,000 (58)	(301) 665	8,658
	IR-6-SU-XB	168,000 (49)	(246) 545	4,895

Measurements in ( ) are metric equivalents.

Note: "C" specifies (1) 26½" (673) Convection Oven model.

"XB" specifies Cabinet Base model.

"G" specifies Griddle Top.

Extra Wide Top Grates: 18" (457) W x 24" (610) D.

Crated Dimensions: 39" D x 35" H x 38½" W (991D x 889 H x 978 W)  
Add 4" (102) to height if Step-up style.

OPTIONS: see page 9.





Model IR-8 shown with optional casters

48" RESTAURANT RANGES

Top	Model	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
	IR-8	278,000 (82)	(322) 710	\$7,587
	IR-8-C-XB	254,000 (75)	(303) 670	9,465
	IR-8-XB	259,000 (76)	(290) 640	6,534
	IR-6-G12	242,000 (71)	(344) 760	8,548
	IR-6-G12-C-XB	218,000 (64)	(326) 720	10,456
	IR-6-G12-XB	223,000 (65)	312) 690	7,526
	IR-4-G24	206,000 (60)	(367) 810	8,591
	IR-4-G24-C-XB	182,000 (53)	(348) 770	10,514
	IR-4-G24-XB	187,000 (55)	(335) 740	7,587
	IR-2-G36	168,000 (49)	(385) 850	8,984
	IR-2-G36-C-XB	144,000 (42)	(367) 810	10,861
	IR-2-G36-XB	149,000 (44)	(353) 780	7,901

Top	Model	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
	IR-G48	134,000 (39)	(394) 870	\$9,614
	IR-G48-C-XB	110,000 (32)	(376) 830	11,492
	IR-G48-XB	135,000 (40)	(361) 800	8,548
	IR-4-RG24	206,000 (60)	(385) 850	9,194
	IR-4-RG24-C-XB	182,000 (53)	(367) 810	10,965
	IR-4-RG24-XB	187,000 (55)	(353) 780	8,053
	STEP-UP IR-8-SU	278,000 (82)	(322) 710	9,734
	IR-8-SU-C-XB	254,000 (75)	(303) 670	11,972
	IR-8-SU-XB	259,000 (76)	(290) 640	9,224



Measurements in ( ) are metric equivalents.

**Note:** "C-XB" specifies (1) 26½" (673) Convection Oven and Cabinet Base.

- "XB" specifies (1) 26½" (673) Standard Oven and Cabinet Base.

- "G" specifies Griddle Top.

- "RG" specifies Raised Griddle with Broiler.

- 20" (508) wide oven accommodates 18" x 26" (457 x 660) sheet pans front-to-back.

- 26½" (673) wide standard oven accommodates 18" x 26" (457 x 660) sheet pans left-to-right and front-to-back.

**Crated Dimensions:** 39" D x 35" H x 50½" W (991 D x 889 H x 1308 W)

Add 4" (102) to height if Step-up style.

OPTIONS: See page 9.



Model IR-6-RG-24 shown with optional casters

**OPEN BURNER FEATURES**

- PyroCentric burner heads with two rings of flame for even cooking no matter the pan size.
- PyroCentric burners are 28,000 BTU/hr (8 KW) with a 7,000 BTU/hr. (2 KW) low simmer feature.
- Cast iron burners are anti-clogging and removable for easy cleaning.
- No gaskets or screws.
- Grates are in 12" x 12" (305 x 305) sections to easily lift off for cleaning.
- Anti-clogging shield designed in the grate protects the pilot from grease and debris.
- Pots slide easily from section to section.

**GRIDDLE TOPS FEATURES**

- Griddle tops are highly polished ¾" (19) plate.
- 3" (76) wide stainless steel grease trough and removable grease can for easy cleaning.
- 20,000 BTU/hr. (6 KW) burners are located every 12" (305) of griddle surface.
- Manual controls are standard, thermostatic controls optional.

**RAISED GRIDDLE with BROILER**

- Raised griddle broilers are available in 24" and 36" (610 and 914) widths.
- Griddle tops are highly polished ¾" (19) plate.
- Manual controls are conveniently located.
- 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 broiler drip tray are removable for easy cleaning.

Standard and Convection Oven features, see page 7.

**60" RESTAURANT RANGES**

Top	Model	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
	IR-10	350,000	(103)	(444)	980	\$7,231
	IR-10-CC	340,000	(100)	(493)	1090	12,742
	IR-10-XB	315,000	(93)	(425)	940	5,991
	IR-6-G24	278,000	(82)	(480)	1060	8,161
	IR-6-G24-CC	268,000	(79)	(530)	1170	13,684
	IR-6-G24-XB	243,000	(71)	(457)	1010	7,020
	IR-4-G36	242,000	(71)	(491)	1085	8,794
	IR-4-G36-CC	232,000	(68)	(540)	1195	14,320
	IR-4-G36-XB	207,000	(61)	(468)	1035	7,682
	IR-2-G48	206,000	(60)	(496)	1095	9,274
	IR-2-G48-CC	196,000	(57)	(540)	1195	14,800
	IR-2-G48-XB	171,000	(50)	(472)	1045	8,020
	IR-G60	170,000	(50)	(505)	1115	10,261
	IR-G60-CC	160,000	(47)	(554)	1225	15,772
	IR-G60-XB	135,000	(40)	(481)	1065	9,021
	IR-6-RG24	278,000	(82)	(496)	1095	8,625
	IR-6-RG24-CC	268,000	(79)	(540)	1195	14,151
	IR-6-RG24-XB	243,000	(71)	(468)	1035	7,498
	IR-10-SU	350,000	(103)	(444)	980	10,642
	IR-10-SU-CC	340,000	(100)	(493)	1090	16,772
	IR-10-SU-XB	315,000	(93)	(425)	940	10,093

Measurements in ( ) are metric equivalents.

**Note:** "CC" specifies (2) 26 ½" (673) Convection Ovens.

- "C-XB" specifies (1) 26 ½" (673) Convection Oven and a Cabinet Base, deduct \$2,364 from (2) Convection Oven price.
- "C" specifies (1) 26 ½" (673) Convection Oven and (1) 26 ½" (673) Standard Oven, add \$2,930 to (2) Standard Oven price.
- "XB" specifies (1) 26 ½" (673) Standard Oven and Cabinet Base.
- "G" specifies Griddle Top. "RG" specifies Raised Griddle with Broiler.
- For Raised Griddle/Broiler models in 36" (914), contact factory for pricing.

**Crated Dimensions:** 60" Series: 39" D x 35" H x 62 ½" W (991 D x 889 H x 1585 W). Add 4" (102) to height if Step-up style.

OPTIONS: See page 9.



Sizzle 'n Chill 60" (1524) wide self-contained refrigerated base also available. See pages 12-14.



Model IR-6-GT36-CC shown with optional casters

**STANDARD OVEN FEATURES**

- Chef depth standard oven interior accommodates standard 18" x 26" (457 x 660) sheet pans front-to-back and side-by side.
- Interior is 26½" w x 26" d x 14" h (673 w x 660 d x 356 h).
- 20" (508) Space Saver Oven interior is 20" w x 26" d x 14" h (508 w x 660 d x 356 h).
- 100% safety pilot.
- Heavy duty thermostat with temperature range from 150°F to 500°F (65°C to 260°C).
- Porcelainized side, rear, deck and door lining.
- Unique baffle above the burner distributes heat flow to provide even cooking temperatures throughout the 35,000 BTU/hr. (10 KW) oven.
- Stamped inner door liner provides extra strength while optimizing heat retention.
- One chrome oven rack.

**CONVECTION OVEN FEATURES**

- Convection oven with ¼ hp blower motor cooks products quickly and evenly with less shrinkage.
- Convection oven interior dimensions 26½" w x 22½" d x 14" h (673 w x 572 d x 356 h).
- Three position switch for cooking or cool down.
- Fan shuts off automatically when door is open.
- Three chrome oven racks.

Cooktop standard features, see page 6.

**72" RESTAURANT RANGES**

Top	Model	Gas Output BTU	(KW)	Ship Weight (Kg)	Lbs	List Price
	IR-12	406,000	(119)	(514)	1135	\$9,284
	IR-12-CC	396,000	(116)	(568)	1255	15,142
	IR-12-XB	371,000	(109)	(493)	1085	8,067
	IR-8-G24	334,000	(98)	(536)	1185	10,514
	IR-8-G24-CC	324,000	(95)	(590)	1305	16,405
	IR-8-G24-XB	299,000	(88)	(513)	1135	9,207
	IR-6-G36	298,000	(88)	(541)	1195	10,514
	IR-6-G36-CC	288,000	(85)	(595)	1315	16,405
	IR-6-G36-XB	263,000	(77)	(518)	1145	9,207
	IR-4-G48	262,000	(77)	(518)	1145	11,462
	IR-4-G48-CC	252,000	(74)	(572)	1265	17,349
	IR-4-G48-XB	227,000	(67)	(495)	1095	10,125
	IR-2-G60	226,000	(66)	(602)	1330	13,324
	IR-2-G60-CC	216,000	(63)	(656)	1450	19,183
	IR-2-G60-XB	191,000	(56)	(579)	1280	11,958
	IR-G72	190,000	(56)	(643)	1420	13,474
	IR-G72-CC	180,000	(53)	(697)	1540	19,393
	IR-G72-XB	155,000	(45)	(620)	1370	12,153
<b>STEP-UP</b> 	IR-12-SU	406,000	(119)	(514)	1135	12,678
	IR-12-SU-CC	396,000	(116)	(568)	1255	18,177
	IR-12-SU-XB	371,000	(109)	(545)	1205	12,062

Measurements in ( ) are metric equivalents.

**Note:** "CC" specifies (2) 26 ½" (673) Convection Ovens.

- "C-XB" specifies (1) 26 ½" (673) Convection Oven and a Cabinet Base, deduct \$2,364 from (2) Convection Oven price.
- "C" specifies (1) 26 ½" (673) Convection Oven and (1) 26 ½" (673) Standard Oven, add \$2,930 to (2) Standard Oven price.
- "XB" specifies (1) 26 ½" (673) Standard Oven and Cabinet Base.
- "G" specifies Griddle Top.
- For Raised Griddle/Broiler models in 24" and 36" (610 x 914), contact factory for pricing.

**Crated Dimensions:** 72" Series: 39" (991mm) D x 35" (889mm) H x 741/2 (1892mm) W. Add 4" (102) to height if Step-up style.

OPTIONS: See page 9.





**EXTERIOR OPTIONS**

- Stainless Steel Finish for backguard and High Shelf. **No Charge.**
- 6" (152) Stainless Steel Stub Back in lieu of standard backguard. **No Charge.**
- Swivel Casters, 2 with Brakes set of 4, **\$560.**
- Swivel Casters, 2 with Brakes set of 6, for 72" (1829) model **\$840.**
- Stainless steel cabinet base door for 24" (610) **\$661.** and double doors for 36" (914) **\$857.**
- Stainless steel cabinet base double doors for 48" (1219) **\$1,075.**

**BURNER OPTIONS**

- Optional Burner Head: Saute´ **\$110.**



- Optional Burner Head: Wok **\$110.**



- 10" (254) Stainless Steel Wok Ring (fits over any IR Top Grate) **\$298.**



**OVEN OPTIONS**

- Gas Shut-off Valve, 3/4" N.P.T. for all ranges **\$140** per Valve.
- Safety valves, contact Imperial for prices.
- Gas Quick Disconnect and Flex Hose with Restraining Device 3/4" N.P.T. x 48" (1219) L **\$640.**  
3/4" N.P.T. x 60" (1524) L **\$710.**
- Extra Oven Rack:  
20" (508) **\$171.**  
26½" (673) Standard Oven **\$171.**  
26½" (673) Convection Oven **\$171.**

**RADIANT BROILER OPTIONS**

- Radiant Broiler 24" (610) and 36" (914) sections may be added to all IR Range models, contact Imperial for pricing.
- Safety valves, contact Imperial for pricing.



**GRIDDLE OPTIONS**

- Manual Griddle Control is standard. Note: Standard Griddle is on Left, if needed on Right, please specify.
- Safety valves, contact Imperial for prices.
- Thermostat Griddle Control (Add "T" to model number).  
12" (305) Griddle **\$818**      48" (1219) Griddle **\$1,533**  
24" (610) Griddle **\$937**      60" (1524) Griddle **\$2,396**  
36" (914) Griddle **\$1,161**      72" (1829) Griddle **\$2,692**
- Grooved Griddle Top (Add "GG" to model number) Please specify left or right side for grooved section. **\$842 per 12" section.**
- 1" (25) Griddle Plate (Add "-1" to model number).  
12" (305) Griddle **\$314**      48" (1219) Griddle **\$528**  
24" (610) Griddle **\$314**      60" (1524) Griddle **\$528**  
36" (914) Griddle **\$314**      72" (1829) Griddle **\$585**
- Chrome Griddle Top (Add "CG" to model number) **\$1,149** per lineal foot.
- Raised Griddle is standard on Right.



**HOT TOP OPTIONS**

- Hot Tops to replace 2 Open Burners, a 12" w x 24" d (305 x 610) section (Add "-HT" to model number) **\$536 per 12" x 24" section.**
- Safety valves, contact Imperial for pricing.