GAS
PRO SERIES | 24'' RANGES

IMPERIAL

IR-4

Shown with optional casters

Model Numbers

IR-4	IR-2-G12-XB
IR-4-XB	IR-G24
IR-2-G12	IR-G24-XB

SPACE SAVER OVENS

- Linear burner provides even heating throughout the oven.
- Space Saver output is 27,000 BTU (8KW)
- 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) 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 is included.

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.

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.

GAS

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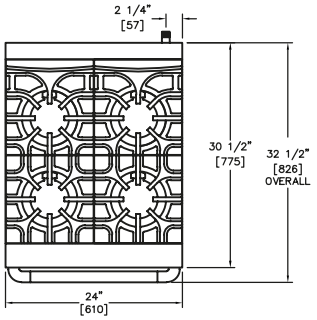
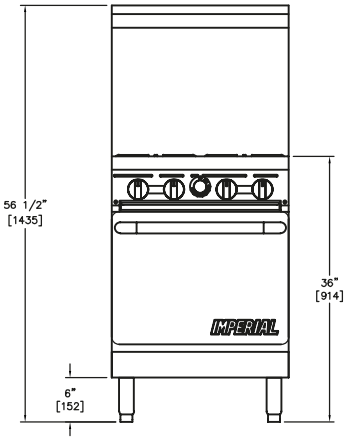
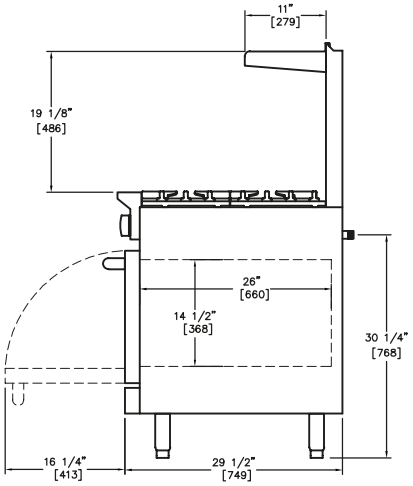
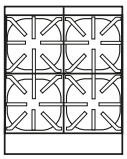
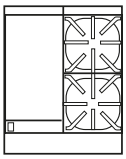




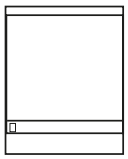




MODEL	GAS OUTPUT		OPEN BURNERS	GRIDDLE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IR-4	155,000	45	4	N/A	210	465
IR-4-XB	128,000	38	4	N/A	183	465



MODEL	GAS OUTPUT		OPEN BURNERS	GRIDDLE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IR-2-G12	111,000	33	2	12” (305 MM)	213	470
IR-2-G12-XB	84,000	25	2	12” (305 MM)	185	410



MODEL	GAS OUTPUT		OPEN BURNERS	GRIDDLE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IR-G24	67,000	20	N/A	24” (610 MM)	224	495
IR-G24-XB	40,000	12	N/A	24” (610 MM)	196	435

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

Notes:

“XB” specifies Cabinet Base model
“G” specifies Griddle Top

Crated Dimensions:

26 ½”w x 39”d x 35”h (673 x 991 x 889) Add 4” (102) to height if Step-up style.

Dimensions:

24” w x 31-1/2” d x 56-1/2” h (610 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
- Extra oven racks
- Thermostatic griddle control
- Grooved 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.