



GAS

PRO SERIES | STEP UP RANGES

IMPERIAL



R-4-SU

Shown with optional
asters

Model Numbers

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

STANDARD OVENS

- Both Space Saver and Chef Depth (XB) 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 is included.

CONVECTION OVENS

- 30,000 BTU/hr. (9 KW) convection oven with 1/2 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 are included.
- Electronic ignition system with electronic timer countdown.



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.

Notes:

"CC" specifies: (2) 26-1/2" (673 mm) Convection Ovens

"C" specifies: (1) 26-1/2" (673 mm) Convection Oven
(1) 26-1/2" (673 mm) Standard Oven

"XB" specifies: (1) 26-1/2" (673 mm) Standard Oven
(1) Cabinet Base

"C-XB" specifies: (1) 26-1/2" (673 mm) Convection Oven
(1) Cabinet Base

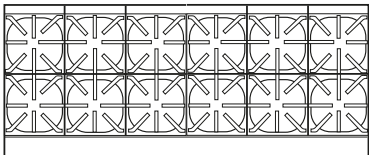
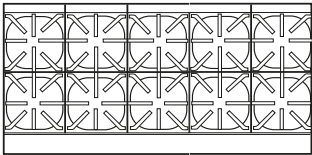
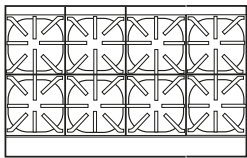
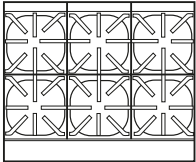
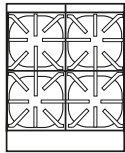
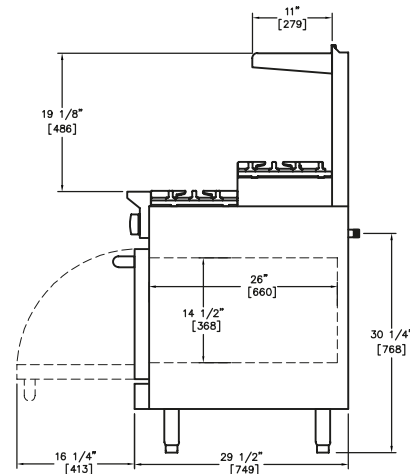
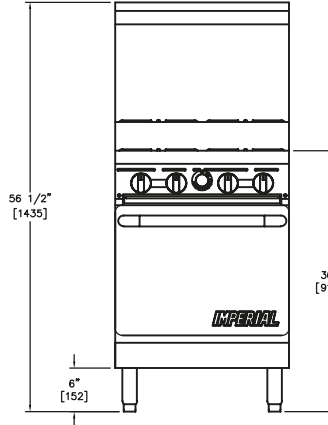
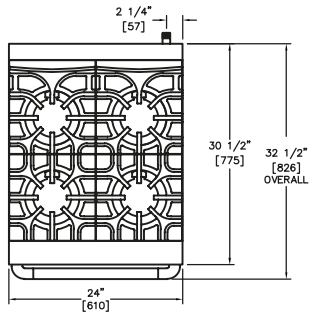
"4-SU-XB" specifies: (1) Cabinet Base

Measurements in () are metric equivalents.



GAS

PRO SERIES | STEP UP RANGES



MODEL	GAS OUTPUT		OPEN BURNERS	SHIP WEIGHT	
	BTU	KW		KG	LBS
IR-4-SU	155,000	45	4	210	465
IR-4-SU-XB	128,000	38	4	183	405
IR-6-SU	227,000	67	6	274	605
IR-6-SU-C	222,000	65	6	301	665
IR-6-SU-XB	192,000	56	6	246	545
IR-8-SU	310,000	91	8	322	710
IR-8-SU-XB	291,000	85	8	290	640
IR-8-SU-C-XB	286,000	84	8	303	670
IR-10-SU	390,000	114	10	444	980
IR-10-SU-C	385,000	113	10	468	1,035
IR-10-SU-CC	380,000	111	10	493	1,090
IR-10-SU-XB	355,000	104	10	425	940
IR-10-SU-C-XB	350,000	103	10	451	995
IR-12-SU	454,000	133	12	514	1,135
IR-12-SU-C	449,000	132	12	540	1,190
IR-12-SU-CC	444,000	130	12	568	1,255
IR-12-SU-XB	419,000	123	12	545	1,205
IR-12-SU-C-XB	414,000	121	12	517	1,140

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
- 10" (254 mm) stainless steel wok ring
- Saute burner head, interchangeable
- Wok burner head, interchangeable
- Stainless steel wok ring
- Extra oven racks
- Thermostatic griddle control
- Grooved griddle plate
- Chrome 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.

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

CONVECTION OVEN ELECTRICAL REQUIREMENT		
VOLTAGE	PHASE	AMPS
120	1	6

