

**GAS**

PRO SERIES | RANGE MATCH RADIANT BROILERS

IMPERIAL

IR-36BR-126

Model Numbers

IR-24BR-120 IR-36BR-126 IR-48BR-220
IR-24BR-XB IR-36BR-C IR-48BR-XB-126
IR-36BR-XB IR-48BR-XB

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 (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.
- 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.



STAINLESS STEEL BURNERS W/
CAST IRON RADIANTS.



STAINLESS STEEL OPEN
CABINET BASE IS IDEAL
FOR STORAGE.

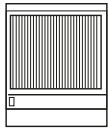
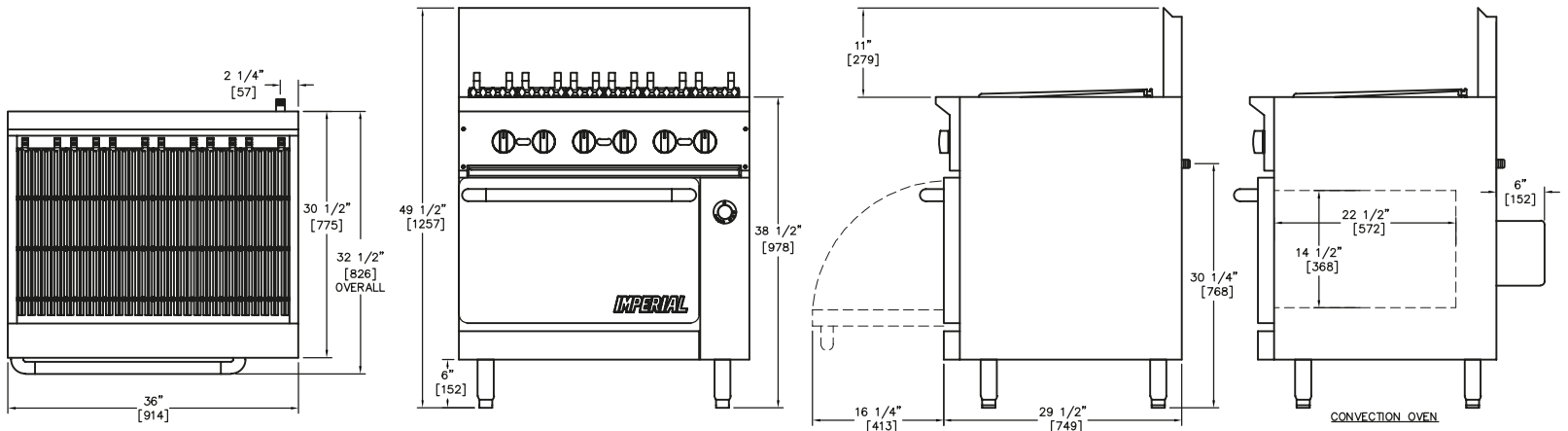
RADIANT BROILER

- Individually controlled 20,000 BTU/hr. (4 KW) stainless steel burners
- Burners are located every 6" (152 mm) with individual controls.
- Removable, reinforced cast iron radiants prevent clogging of burners and provide even broiling.
- Heavy duty cast iron top grates provide attractive char-broiler markings.
- 3" x 22" (76 x 559) sections remove easily and safely for cleaning.
- Slanted cooking surface provides a range of cooking temperatures.
- Each top grate blade has a cast-in grease trough that allows excess fat to flow to the front grease gutter minimizing flare-up.
- Full width grease gutter and large capacity removable drip pan.
- Insulated throughout cooktop to conserve heat.

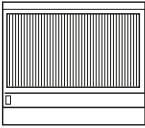


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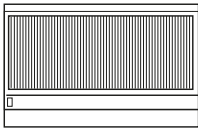
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MODEL	GAS OUTPUT		COOKING SURFACE DIMENSIONS	SHIP WEIGHT	
	BTU	KW		KG	LBS
IR-24BR-120	87,000	26	21" X 22" (533 X 559 MM)	238	525
IR-24BR-XB	60,000	18	21" X 22" (533 X 559 MM)	154	340



MODEL	GAS OUTPUT		COOKING SURFACE DIMENSIONS	SHIP WEIGHT	
	BTU	KW		KG	LBS
IR-36BR-126	125,000	37	33" X 22" (838 X 559 MM)	290	641
IR-36BR-C	120,000	35	33" X 22" (838 X 559 MM)	313	692
IR-36BR-XB	90,000	26	33" X 22" (838 X 559 MM)	204	450



MODEL	GAS OUTPUT		COOKING SURFACE DIMENSIONS	SHIP WEIGHT	
	BTU	KW		KG	LBS
IR-48BR-220	174,000	51	45" X 22" (1143 X 559 MM)	376	830
IR-48BR-XB-126	155,000	45	45" X 22" (1143 X 559 MM)	362	799
IR-48BR-XB	120,000	35	45" X 22" (1143 X 559 MM)	250	550

Notes:

"XB-126" specifies (1) 26-1/2" w x 26" d x 14" h (673 w x 660 d x 356 h mm) standard oven and (1) open cabinet base
"XB" specifies Cabinet Base model
"C" specifies convection oven
"120" specifies (1) space saver oven
"220" specifies (2) space saver ovens

SERIES	DIMENSIONS	CRATED DIMENSIONS
IR-24BR-120	24" W X 31-1/2" D X 38-1/2" H (610 X 800 X 978 MM)	26" W X 39" D X 35" H (660 X 991 X 889 MM)
IR-24BR-XB	24" W X 31-1/2" D X 36" H (610 X 800 X 914 MM)	26" W X 39" D X 35" H (660 X 991 X 889 MM)
IR-36BR-126	36" W X 31-1/2" D X 38-1/2" H (914 X 800 X 978 MM)	38" W X 39" D X 35" H (965 X 991 X 889 MM)
IR-36BR-C	36" W X 31-1/2" D X 38-1/2" H (914 X 800 X 978 MM)	38" W X 39" D X 35" H (965 X 991 X 889 MM)
IR-36BR-XB	36" W X 31-1/2" D X 36" H (914 X 800 X 914 MM)	38" W X 39" D X 35" H (965 X 991 X 889 MM)
IR-48BR-220	48" W X 31-1/2" D X 38-1/2" H (1219 X 800 X 978 MM)	50" W X 39" D X 35" H (1270 X 991 X 889 MM)
IR-48BR-XB-126	48" W X 31-1/2" D X 38-1/2" H (1219 X 800 X 978 MM)	50" W X 39" D X 35" H (1270 X 991 X 889 MM)
IR-48BR-XB	48" W X 31-1/2" D X 36" H (1219 X 800 X 914 MM)	50" W X 39" D X 35" H (1270 X 991 X 889 MM)

EXTERIOR

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate
- Welded and polished stainless steel seams
- Enclosed front 1-1/4" (32 mm) manifold
- Common ledge and backguards are available as options for seamless, professional look
- 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

- Stainless steel double doors on open cabinet base.
- Stainless steel center shelf in open cabinet base.
- Gas shut off valve 3/4" N.P.T.
- Quick disconnect and flexible gas hose, 3/4" N.P.T.

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)

