



GAS

PRO SERIES | 60" RANGES

IMPERIAL



IR-10

Shown with optional casters.

STANDARD OVENS

- Linear burner provides even heating throughout the 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 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. Chef Depth is 35,000 BTU (10 KW).
- 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.

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

"G" specifies: Griddle Top, griddle on left is standard

"RG" specifies: Raised Griddle Top, raised griddle on right is standard

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
IR-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

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.

GRIDDLE/RAISED GRIDDLE OPTIONS

- 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.

Measurements in () are metric equivalents.



ROUND STAINLESS STEEL
"CHEFS" HANDLE

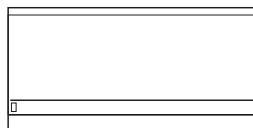
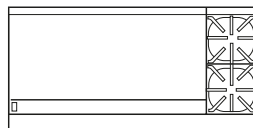
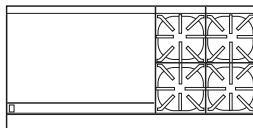
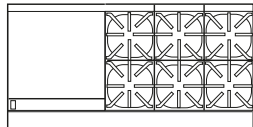
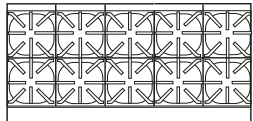
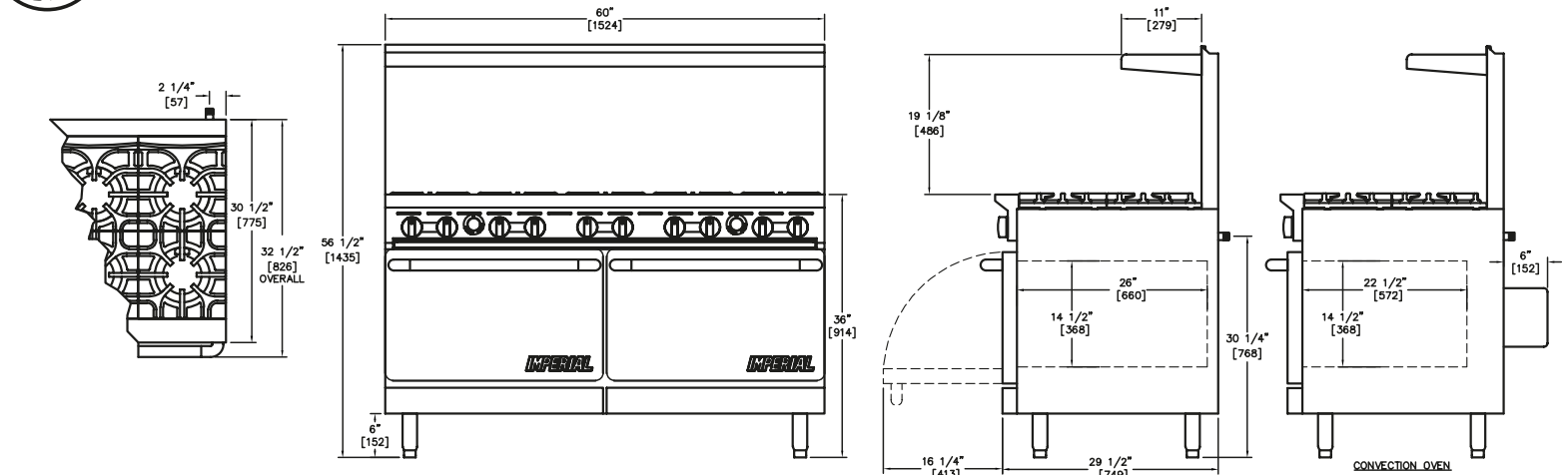


NEW TWO PIECE TOP
GRATE DESIGN

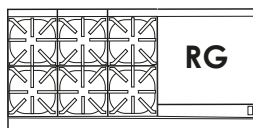


GAS

PRO SERIES | 60" RANGES



RAISED GRIDDLE



MODEL	GAS OUTPUT		OPEN BURNERS	GRIDDLE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IR-10	390,000	114	10	N/A	444	889
R-10-C	385,000	113	10	N/A	468	1,035
IR-10-CC	380,000	111	10	N/A	493	1,090
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	1,060
IR-6-G24-C	297,000	87	6	24" (610 MM)	506	1,115
IR-6-G24-CC	292,000	86	6	24" (610 MM)	530	1,170
IR-6-G24-XB	267,000	78	6	24" (610 MM)	457	1,010
IR-6-G24-C-XB	262,000	77	6	24" (610 MM)	483	1,065
IR-4-G36	258,000	76	4	36" (914 MM)	491	878
IR-4-G36-C	253,000	74	4	36" (914 MM)	517	1,140
IR-4-G36-CC	248,000	73	4	36" (914 MM)	540	1,195
IR-4-G36-XB	223,000	65	4	36" (914 MM)	468	1,035
IR-4-G36-C-XB	218,000	64	4	36" (914 MM)	494	1,090
IR-2-G48	214,000	63	2	48" (1219 MM)	496	1,095
IR-2-G48-C	209,000	61	2	48" (1219 MM)	522	1,150
IR-2-G48-CC	204,000	60	2	48" (1219 MM)	540	1,195
IR-2-G48-XB	179,000	52	2	48" (1219 MM)	472	1,045
IR-2-G48-C-XB	174,000	51	2	48" (1219 MM)	499	1,100
IR-G60	170,000	50	N/A	60" (1524 MM)	505	1,115
IR-G60-C	165,000	48	N/A	60" (1524 MM)	531	1,170
IR-G60-CC	160,000	47	N/A	60" (1524 MM)	554	1,225
IR-G60-XB	135,000	40	N/A	60" (1524 MM)	483	1,065
IR-G60-C-XB	130,000	38	N/A	60" (1524 MM)	508	1,120
IR-6-RG24	302,000	89	6	24" (610 MM)	496	946
IR-6-RG24-C	297,000	87	6	24" (610 MM)	522	1,150
IR-6-RG24-CC	292,000	86	6	24" (610 MM)	540	1,195
IR-6-RG24-XB	267,000	78	6	24" (610 MM)	468	1,035
IR-6-RG24-C-XB	262,000	77	6	24" (610 MM)	499	1,100

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

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. Stubbyback available
- 10" (254 mm) stainless steel wok ring
- Saute burner head, interchangeable
- Wok burner head, interchangeable
- 220V motor and transformer for convection oven
- 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.

Crated Dimensions:

62-1/2" w x 39" d x 35" h (1588 x 991 x 889 mm)

Dimensions:

60" w x 31-1/2" d x 56-1/2" h (1524 x 800 x 1435 mm)

IMPERIAL