



# GAS

## PRO SERIES | STEP UP RANGES

# IMPERIAL



### R-4-SU

Shown with optional casters

## 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.

### 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 |



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

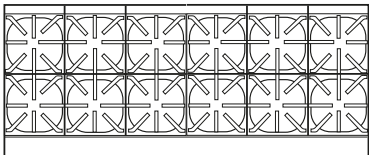
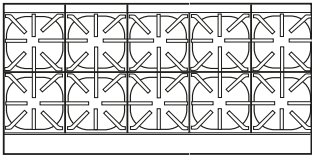
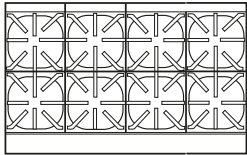
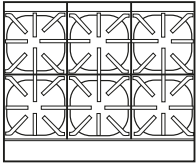
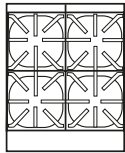
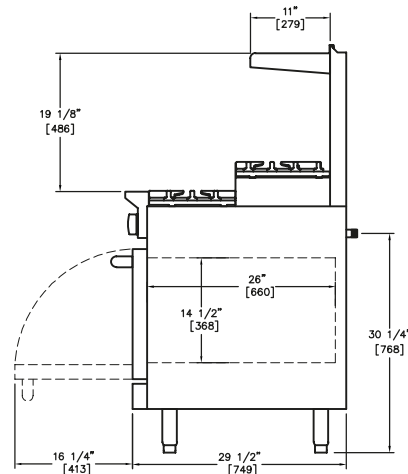
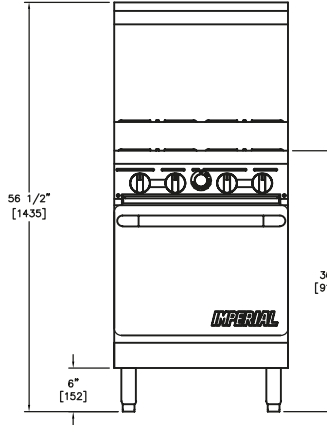
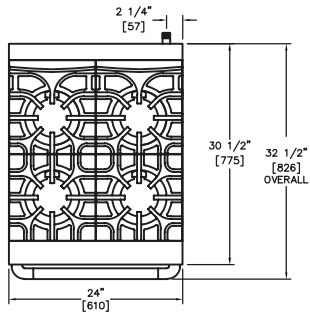
"4-SU-XB" specifies: (1) Cabinet Base

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    |

