



Project #: _____

Item #: _____

AIA File #:

Specification #:

60" Restaurant Range Series



Model IR-10



Burner heads remove for easy cleaning.

Restaurant Range Features

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate.
- Welded stainless steel seams.
- Large 5" (127) stainless steel landing ledge.
- 6" (152) heavy duty legs with adjustable feet.
- One year parts and labor warranty.
- AGA and CGA design certified, NSF and CE listed.



Model Numbers

- | | | | |
|------------------------------------|--|--------------------------------------|--------------------------------------|
| ☐ IR-10 | ☐ IR-6-G24 | ☐ IR-4-G36 | ☐ IR-2-G48 |
| ☐ IR-10-CC | ☐ IR-6-G24-CC | ☐ IR-4-G36-CC | ☐ IR-2-G48-CC |
| ☐ IR-10-XB | ☐ IR-6-G24-XB | ☐ IR-4-G36-XB | ☐ IR-2-G48-XB |
| ☐ IR-G60 | ☐ IR-6-RG-24 | | |
| ☐ IR-G60-CC | ☐ IR-6-RG-24-CC | | |
| ☐ IR-G60-XB | ☐ IR-6-RG-24-XB | | |

Cooktop - Open Burner Features

- PyroCentric™ burner heads with two rings of flame for even cooking no matter the pan size.
- PyroCentric burners are 28,000 BTU/hr (8 KW) with a 7,000 BTU/hr. (2 KW) low simmer feature.
- Cast iron burners are anti-clogging and removable for easy cleaning.
- No gaskets or screws.
- Grates are in 12" x 12" (305 x 305) sections to easily lift off for cleaning.
- Anti-clogging shield designed in the grate protects the pilot from grease and debris.
- Pots slide easily from section to section.

Standard Oven Features

- Chef depth standard oven interior accommodates standard 18" x 26" (457 x 660) sheet pans front-to-back and side-by side. Interior is 26 1/2" w x 26" d x 14" h (673 w x 660 d x 356 h).
- 100% safety pilot.
- Oven controls located on the side in cool zone.
- Manual oven shut-off valve.
- Heavy duty thermostat with temperature range from 150°F to 500°F. (65°C to 260°C).
- Porcelainized side, rear, deck and door lining.
- Unique baffle above the burner distributes heat flow to provide even cooking temperatures throughout the 35,000 BTU/hr. (10 KW) oven.
- Stamped inner door liner provides extra strength while optimizing heat retention.

Convection Oven Features (add suffix C)

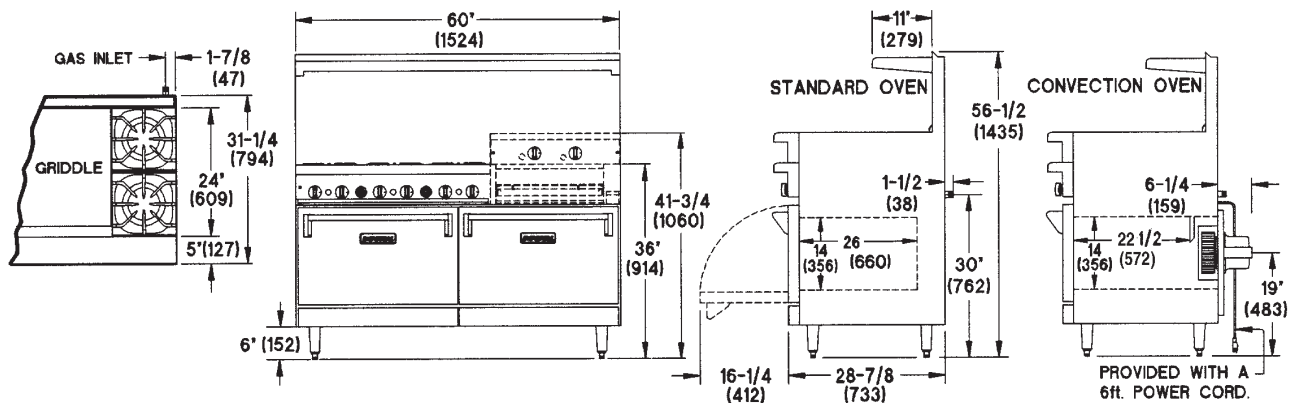
- Convection oven with 1/4 hp blower motor is optional, cooks products faster and evenly with less shrinkage.
- Convection oven interior dimensions 26 1/2" w x 22 1/2" d x 14" h (673 w x 572 d x 356 h).
- Three position switch for cooking or cool down.
- Burner "ON" indicator light and one hour manual timer. Fan shuts off automatically when door is open.

All measurements in () are metric equivalents.

Imperial Commercial Cooking Equipment

1128 Sherborn Street ■ Corona, CA 92879 ■ 800.343.7790 ■ Ph: 951.281.1830 ■ Fx: 951.281.1879
www.imperialrange.com ■ E-mail: imperialsales@imperialrange.com

Imperial 60" Restaurant Range Series



60" Restaurant Range Series

Model#	Description	Total BTU	Total (KW)	Ship Wt. (Kg.)	Lbs.
IR-10	10 Open Burners, 2 Standard Ovens	350,000	(103)	(444)	980
IR-10-CC	10 Open Burners, 2 Convection Ovens	340,000	(100)	(493)	1090
IR-10-XB	10 Open Burners, 1 Standard Oven, 1 Cabinet Base	315,000	(93)	(425)	940
IR-6-G24	6 Open Burners, 24" (610) Griddle, 2 Standard Ovens	278,000	(82)	(480)	1060
IR-6-G24-CC	6 Open Burners, 24" (610) Griddle, 2 Convection Ovens	268,000	(79)	(530)	1170
IR-6-G24-XB	6 Open Burners, 24" (610) Griddle, 1 Standard Oven, 1 Cabinet Base	243,000	(71)	(457)	1010
IR-4-G36	4 Open Burners, 36" (914) Griddle, 2 Standard Ovens	242,000	(71)	(491)	1085
IR-4-G36-CC	4 Open Burners, 36" (914) Griddle, 2 Convection Ovens	232,000	(68)	(540)	1195
IR-4-G36-XB	4 Open Burners, 36" (914) Griddle, 1 Standard Oven, 1 Cabinet Base	207,000	(61)	(468)	1035
IR-2-G48	2 Open Burners, 48" (1219) Griddle, 2 Standard Ovens	206,000	(60)	(496)	1095
IR-2-G48-CC	2 Open Burners, 48" (1219) Griddle, 2 Convection Ovens	196,000	(57)	(540)	1195
IR-2-G48-XB	2 Open Burners, 48" (1219) Griddle, 1 Standard Oven, 1 Cabinet Base	171,000	(50)	(472)	1045
IR-G60	60" (1524) Griddle, 2 Standard Ovens	170,000	(50)	(505)	1115
IR-G60-CC	60" (1524) Griddle, 2 Convection Ovens	160,000	(47)	(554)	1225
IR-G60-XB	60" (1524) Griddle, 1 Standard Oven, 1 Cabinet Base	135,000	(40)	(481)	1065
IR-6-RG-24	6 Open Burners, 24" (610) Raised Griddle, 2 Standard Ovens	278,000	(82)	(496)	1095
IR-6-RG-24-CC	6 Open Burners, 24" (610) Raised Griddle, 2 Convection Ovens	268,000	(79)	(540)	1195
IR-6-RG-24-XB	6 Open Burners, 24" (610) Raised Griddle, 1 Standard Oven, 1 Cabinet Base	243,000	(71)	(468)	1035

Range Dimensions: 60" (1524) w x 37 1/2" (953) d x 36" (914) h. Height to cooking surface.

Crated Dimensions: 62 1/2" (1587) w x 39" (991) d x 35" (889) h. All measurements in () are metric equivalents.

Standard Exterior Specifications

■ **Stainless Steel:** Front, sides, landing ledge, control panel, back-guard with shelf and kick plate. Welded and finished stainless steel seams. ■ **Control Knobs:** Durable cast metal, polished chrome finish. ■ **Legs:** Chrome plated 6" (152) legs with adjustable feet.

Range Tops Specifications

■ **Open Burners:** 28,000 BTU/hr. (8 KW) lift-off PyroCentric™ burner heads. No gaskets, no screws. One standing pilot for each burner. Removable one piece drip tray. ■ **Top Grates:** 12" x 12" (305 x 305) lift-off sections, heavy-duty cast iron. Cast-in bowl directs heat upward. Top grate design includes an integrated pilot shield.

■ **Griddles:** Highly polished 3/4" (19) plate with 3" (76) wide stainless steel grease trough. 20,000 BTU/hr. (6 KW) burner for every 12" (305) of griddle surface, located on the left side of the range top. Manual controls standard, thermostatic controls optional.

■ **Raised Griddle with Broiler:** Available in 12", 24" and 36" (305, 610, 914) widths. 3/4" (19) plate with manual control only. 20,000 (6 KW) BTU/hr. burner with heat deflector every 12" (305). Located on right side of range top. Large griddle grease can. Chrome plated broiler rack is removable. Large full width broiler drip tray.

Standard Oven Specifications

■ **Construction:** 12 gauge construction with welded front frame. Fully insulated with non-sag fiberglass. Porcelainized oven interior sides, rear, deck and door lining. Oven burner provides 35,000 BTU/hr. (10 KW). Unique baffle above the burner distributes heat flow to provide even cooking temperatures throughout the oven. 100% safety pilot. One heavy duty locking chrome plated rack.

■ **Controls:** Thermostat adjustable from 150°F to 500°F (65°C to 260°C). ■ **Dimensions:** 26 1/2" w x 26" d x 14" h (673 x 660 x 356).

Convection Oven Specifications

■ **Construction:** Same exterior as standard oven. 1/4 HP, 1725 RPM blower motor (120VAC-60 HZ - 1Ph) with 5 amp draw. Provided with 3-prong 6' (1829mm) power cord. 30,000 BTU/hr. (9 KW) "U" burner with electronic ignition. Includes three heavy duty chrome plated racks supported by chrome plated guides. Three-position switch for cooking or cool down; burner "on" indicator light; and one hour manual timer.

■ **Controls:** Thermostat adjustable from 150°F to 500°F.

■ **Dimensions:** 26 1/2" w x 22 1/2" d x 14" h (673 x 572 x 356).

Gas: Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size 3/4" (19) NPT. 3/4" (19) pressure regulator supplied with equipment to be installed at time of connection. Specify type of gas and elevation if over 2000 ft.

Clearance: For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 8" (203) from combustible surfaces.

Optional Items: ■ Extra chrome rack ■ Reinforcement channels for mounting cheese melter/salamander ■ 10" (254) stainless steel wok ring ■ Saute burner head ■ Wok burner head ■ 220V motor and transformer ■ Extra oven racks ■ Thermostatic griddle control (specify griddle size) ■ Grooved griddle top ■ Chrome griddle top ■ Griddle safety valve ■ Gas shut off valve 3/4" (19) ■ Quick disconnect and flexible gas hose ■ 6" (152) casters

Imperial Commercial Cooking Equipment

1128 Sherborn Street ■ Corona, CA 92879 ■ 800.343.7790 ■ Ph: 951.281.1830 ■ Fx: 951.281.1879

www.imperialrange.com ■ E-mail: imperialsales@imperialrange.com