GAS
PRO SERIES | 72" RANGES

IMPERIAL





IR-6-G36-CC

Shown with optional casters.

Model Numbers

IR-12	IR-6-G36	IR-2-G60
IR-12-C	IR-6-G36-C	IR-2-G60-C
IR-12-CC	IR-6-G36-CC	IR-2-G60-CC
IR-12-XB	IR-6-G36-XB	IR-2-G60-XB
IR-12-C-XB	IR-6-G36-C-XB	IR-2-G60-C-XB
IR-8-G24	IR-4-G48	IR-G72
IR-8-G24-C	IR-4-G48-C	IR-G72-C
IR-8-G24-CC	IR-4-G48-CC	IR-G72-CC
IR-8-G24-XB	IR-4-G48-XB	IR-G72-XB
IR-8-G24-C-XB	IR-4-G48-C-XB	IR-G72-C-XB

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.



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.
- All stainless steel upper burner box, top grate supports front and rear.
- Grates are cast iron for a long service life.

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.

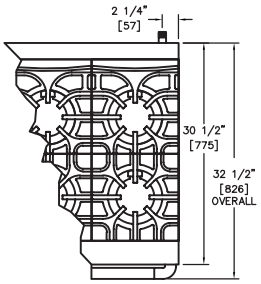
Measurements in ( ) are metric equivalents.

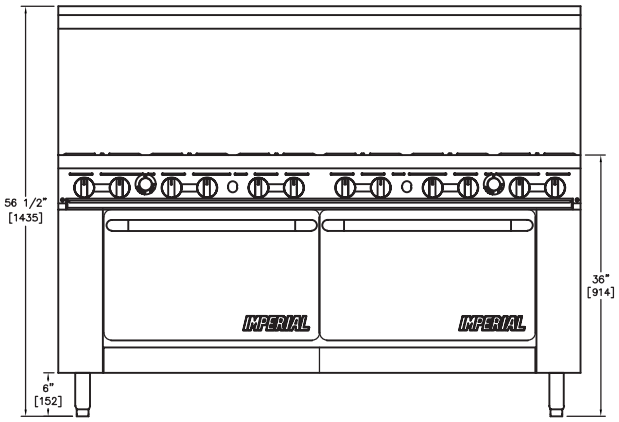
Notes:

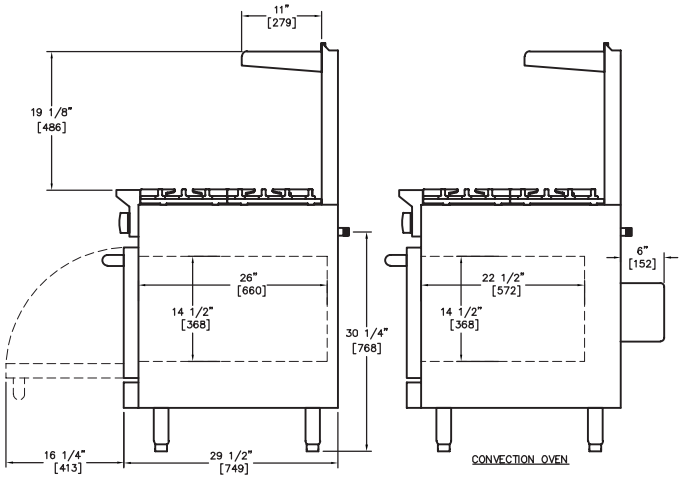
"CC" specifies: (2) 26-1/2" (673 mm) Convection Ovens
"C"specifies: (1) 26-1/2" (673 mm) Convection Oven
(1) 26-1/2" (673 mm) Standard Oven
"XB"specifies: (1) 26-1/2" (673 mm) Standard Oven
(1) Cabinet Base
"C-XB"specifies: (1) 26-1/2" (673 mm) Convection Oven
(1) Cabinet Base
"G"specifies: Griddle Top, griddle on left is standard

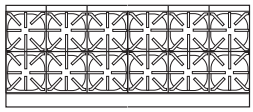
GAS

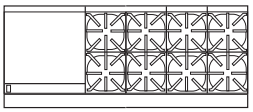
PRO SERIES | 72" RANGES

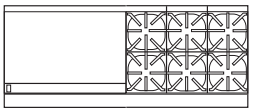


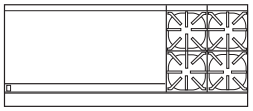


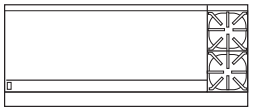


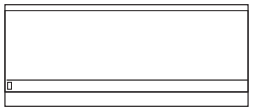












MODEL	GAS OUTPUT		OPEN BURNERS	GRIDDLE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IR-12	454,000	133	12	N/A	514	1,135
R-12-C	449,000	132	12	N/A	540	1,190
IR-12-CC	444,000	130	12	N/A	568	1,255
IR-12-XB	419,000	123	12	N/A	493	1,085
IR-12-C-XB	414,000	121	12	N/A	517	1,040
IR-8-G24	386,000	113	8	24" (610 MM)	536	1,185
IR-8-G24-C	381,000	112	8	24" (610 MM)	562	1,240
IR-8-G24-CC	356,000	104	8	24" (610 MM)	590	1,305
IR-8-G24-XB	331,000	97	8	24" (610 MM)	513	1,135
IR-8-G24-C-XB	326,000	96	8	24" (610 MM)	540	1,190
IR-6-G36	322,000	94	6	36" (914 MM)	541	1,195
IR-6-G36-C	317,000	93	6	36" (914 MM)	567	1,250
IR-6-G36-CC	312,000	91	6	36" (914 MM)	595	1,315
IR-6-G36-XB	287,000	84	6	36" (914 MM)	518	1,145
IR-6-G36-C-XB	282,000	83	6	36" (914 MM)	544	1,200
IR-4-G48	278,000	81	4	48" (1219 MM)	518	1,145
IR-4-G48-C	273,000	80	4	48" (1219 MM)	544	1,200
IR-4-G48-CC	268,000	79	4	48" (1219 MM)	572	1,265
R-4-G48-XB	243,000	71	4	48" (1219 MM)	495	1,095
IR-4-G48-C-XB	238,000	70	4	48" (1219 MM)	522	1,150
IR-2-G60	234,000	69	2	60" (1524 MM)	602	1,330
IR-2-G60-C	229,000	67	2	60" (1524 MM)	628	1,385
IR-2-G60-CC	224,000	66	2	60" (1524 MM)	656	1,450
IR-2-G60-XB	199,000	58	2	60" (1524 MM)	579	1,280
IR-2-G60-C-XB	194,000	57	2	60" (1524 MM)	606	1,335
IR-G72	190,000	56	N/A	72" (610 MM)	643	1,420
R-G72-C	185,000	54	N/A	72" (610 MM)	669	1,475
IR-G72-CC	180,000	53	N/A	72" (610 MM)	697	1,540
IR-G72-XB	155,000	45	N/A	72" (610 MM)	620	1,370
IR-G72-C-XB	150,000	44	N/A	72" (610 MM)	646	1,425

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. Stubback 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:

74-1/2" w x 39" d x 35" h (1892 x 991 x 889 mm)

Dimensions:

72" w x 31-1/2" d x 56-1/2" h (1829 x 800 x 1435 mm)

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