



Project #: _____

Item #: _____

AIA File #:

Specification #:

Step-Up Restaurant Range Series



Model IR-4-SU



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.



All measurements in () are metric equivalents.

Model Numbers

- | | | |
|--------------------------------------|--------------------------------------|-------------------------------------|
| ☐ IR-4-SU | ☐ IR-6-SU | ☐ IR-8-SU |
| ☐ IR-4-SU-C | ☐ IR-6-SU-C | ☐ IR-8-SU-C |
| ☐ IR-4-SU-XB | ☐ IR-6-SU-XB | ☐ IR-8-SU-XB |
| ☐ IR-10-SU | ☐ IR-12-SU | |
| ☐ IR-10-SU-C | ☐ IR-12-SU-C | |
| ☐ IR-10-SU-XB | ☐ IR-12-SU-XB | |

Cooktop - Open Burner Features

- PyroCentric™ burner heads with two rings of flame for even cooking no matter the pan size.
- 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.
- Rear burners are elevated 4" (102) higher than front burners for easy and safe access to rear burners.

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). Except 24" (610) and 48" (1219) model has a 20" (508) wide oven.
- 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 26 1/2" w 35,000 BTU/hr. (10 KW) oven and 20" w 27,000 BTU/hr. (8 KW) oven.
- Stamped inner door liner provides extra strength while optimizing heat retention.

Convection Oven Features (add suffix C, not available on 24" models)

- 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.

Imperial Commercial Cooking Equipment

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Specification #:



* height to top burners.

Standard Exterior Specifications

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:** 26½" w x 22½" 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

■ **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.

■ **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). Accommodates standard 18" x 26" (457 x 660) sheet pans front-to-back and side-by-side. Except 24" (610) and 48" (1219) model 20" (508) w x 26" d x 14" h (508 x 660 x 356).

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R-6 10/06

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All specifications subject to change without notice.

Printed in the U.S.A.