

Project #:	
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# Item #: \_\_\_\_\_

# **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**

Model Nullibers		
☐ 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<sup>™</sup> 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**

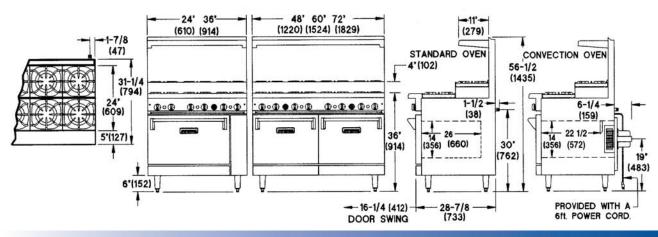
- Chef depth standard oven interior accommodates standard 18" x 26" (457 x 660) sheet pans front-to-back and side-by side. Interior is 26<sup>1</sup>/<sub>2</sub>" w x 26" d x 14" h (673 w x 660 d x 356 h). Except 24" (610) and 48" (1219) model has a 20" (508) wide oven.
- 100% safety pilot.
- Oven controls 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<sup>1</sup>/<sub>2</sub>" 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 <sup>1</sup>/<sub>4</sub> hp blower motor is optional, cooks products faster and evenly with less shrinkage.
- Convection oven interior dimensions 26<sup>1</sup>/2" w x 22<sup>1</sup>/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

# Imperial Step-Up Restaurant Range Series



Step-up Restaurant Range Series		Overall Dimensions			Total	Total	Ship	Ship Wt.	
Model#	Description	w	d	h*	BTU	(KW)	(Kg.)	Lbs.	
IR-4-SU	4 Open Burners, 1 Standard 20" (508) w Oven	24"	371/2"	40"	139,000	(41)	(210)	465	
IR-4-SU-XB	4 Open Burners, 1 Cabinet Base	(610	953	1016)	112,000	(33)	(183)	405	
IR-6-SU	6 Open Burners, 1 Standard Oven	36"	371/2"	40"	203,000	(60)	(274)	605	
IR-6-SU-C	6 Open Burners, 1 Convection Oven	(914	953	1016)	198,000	(58)	(301)	665	
IR-6-SU-XB	6 Open Burners, 1 Cabinet Base				168,000	(49)	(246)	545	
IR-8-SU	8 Open Burners, 1 Standard 20" (508) w Oven	48"	371/2"	40"	278,000	(82)	(322)	710	
IR-8-SU-C-XB	8 Open Burners, 1 Convection Oven	(1219	953	1016)	254,000	(75)	(303)	670	
IR-8-SU-XB	8 Open Burners, 1 Cabinet Base				259,000	(76)	(290)	640	
IR-10-SU	10 Open Burners, 1 Standard Oven	60"	371/2"	40"	350,000	(103)	(444)	980	
IR-10-SU-CC	10 Open Burners, 1 Convection Oven	(1524	953	1016)	340,000	(100)	(493)	1090	
IR-10-SU-XB	10 Open Burners, 1 Cabinet Base				315,000	(93)	(425)	940	
IR-12-SU	12 Open Burners, 1 Standard Oven	72"	371/2"	40"	406,000	(119)	(514)	1135	
IR-12-SU-CC	12 Open Burners, 1 Convection Oven	(1829	953	1016)	396,000	(116)	(568)	1255	
IR-12-SU-XB	12 Open Burners, 1 Cabinet Base				371,000	(109)	(545)	1205	

<sup>\*</sup> height to top burners.

Crated Dimensions: (Width is 21/2" (64) larger than unit) x 39" (991) d x 421/2" (1080) h. All measurements in ( ) are metric equivalents.

#### **Standard Exterior Specifications**

■ Stainless Steel: Front, sides, landing ledge, control panel, backguard 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<sup>™</sup> 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.

## **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<sup>1</sup>/<sub>2</sub>" w x 26" d x 14" h (673 x 660 x 356). Accommodates standard 18" x 26" (457 x 660) sheet pans front-toback 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).

#### **Convection Oven Specifications**

- Construction: Same exterior as standard oven. <sup>1</sup>/<sub>4</sub> 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<sup>1</sup>/2" w x 22<sup>1</sup>/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 noncombustible 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 <sup>3</sup>/<sub>4</sub>" (19) ■ Quick disconnect and flexible gas hose ■ 6" (152) casters

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