



Project #: _____

Item #: _____

AIA File #:

Heavy Duty Range Series 6 Open Burners



Model IHR-6 shown with stainless steel sides, backguard and shelf

Heavy Duty Range Features

- Stainless steel front, oven door, control panel, landing ledge and kick plate.
- Large 7" (178) stainless steel landing ledge.
- Enclosed front 1 $\frac{1}{4}$ " (32) manifold.
- 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

- ☐ IHR-6 ☐ IHR-6-C

Cooktop - Open Burner Features

- PyroCentric™ burner heads with two rings of flame for even cooking no matter the pan size.
- PyroCentric burners are 35,000 BTU/hr (10 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 14" (305 x 356) 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 $\frac{1}{2}$ " w x 28" d x 14" h (673 w x 711 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 40,000 BTU/hr. (12 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 $\frac{1}{2}$ " w x 22 $\frac{1}{2}$ " 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.

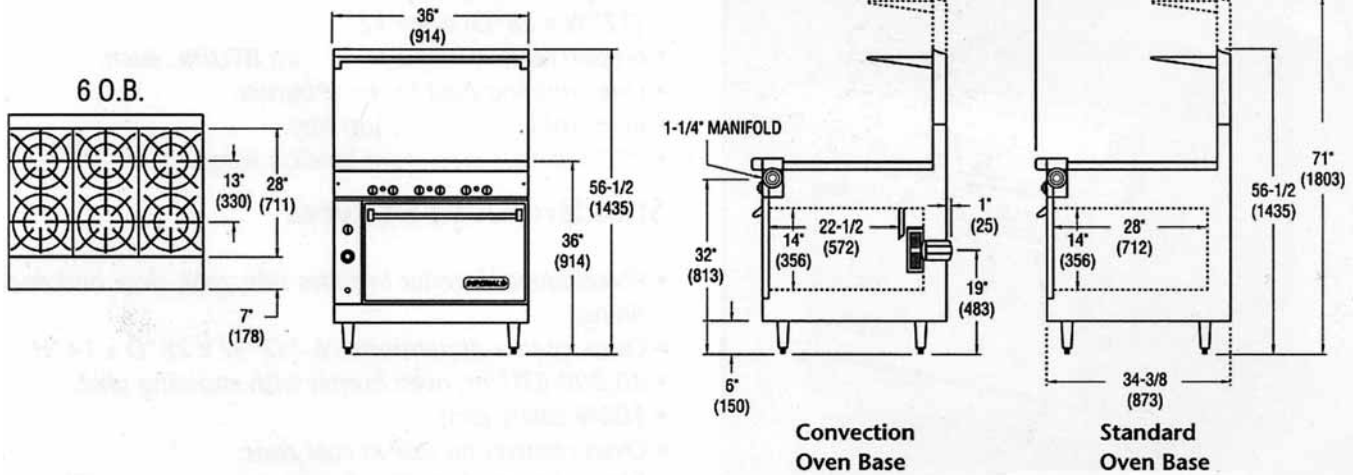
Specification #:

Imperial Commercial Cooking Equipment

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Imperial Heavy Duty Range Series - 6 Open Burners

Specification #:



Heavy Duty Range Series - 6 Open Burners

Model#	Description	Width	Depth	Height*	Total BTU	Total (KW)	Ship Wt. (Kg.)	Lbs.
IHR-6	6 Open Burners, Standard Oven	36" (914)	37 1/2" (953)	36" (914)	250,000	(73)	(270)	595
IHR-6-C	6 Open Burners, Convection Oven	36" (914)	37 1/2" (953)	36" (914)	245,000	(72)	(297)	655

*Height to cooking surface. All measurements in () are metric equivalents.

Crated Dimensions: 39" (991) d x 40" (1016) w x 38 1/2" (978) h.

Standard Exterior Finish

- **Stainless Steel:** Front oven door, landing ledge, control panel 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:** 35,000 BTU/hr. (10 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 14" (305 x 356) 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 30,000 BTU/hr. 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 28" d x 14" h (673 w x 711 d x 356 h) oven interior dimensions accommodates sheet pans front to back.

Convection Oven Specifications

- **Construction:** Same construction specifications as standard oven.
- **Controls:** Thermostat adjustable from 150°F to 500°F (65°C to 260°C). 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.
- **Dimensions:** 26 1/2" w x 22 1/2" d x 14" h (673 w x 572 d x 356 h).

Gas

Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size 1 1/4" (32) NPT. 1 1/4" (32) 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" overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 8" from combustible surfaces.

Optional Items

- Extra chrome rack
- Reinforcement channels for mounting cheese melter/salamander
- Stainless steel single or double shelves (specify style)
- Modular or storage base unit (add suffix "-XB")
- Gas pressure regulator
- Rear gas connection
- Gas shut off valve (specify size)
- Quick disconnect and flexible gas hose
- 6" (152) casters

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