

Model Numbers

IR-4-SU	IR-8-SU-XB
IR-4-SU-XB	IR-10-SU
IR-6-SU	IR-10-SU-CC
IR-6-SU-C	IR-10-SU-XB
IR-6-SU-XB	R-12-SU
IR-8-SU	IR-12-SU-CC
IR-8-SU-C-XB	IR-12-SU-XB



Two rings of flame for even cooking no matter the pan size.



Top grates with anti-clogging pilot shield protect the pilot from grease and debris.



Large 5" (127 mm) stainless steel landing ledge for convenient plating.



Durable cast aluminum with a vylox heat protection grip.



IR-4-SU shown with optional casters

OPEN BURNER - 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.
- Rear burners are elevated 4" (102 mm) higher than front burners for easy and safe access to rear burners.

GRATES - Cast iron grates are in 12" x 12" (305 x 279 mm) sections to lift-off easily.

- Pots slide easily from section to section and onto landing ledge.
- Anti-clogging shield is designed into the grate to protect the pilot from grease and debris.

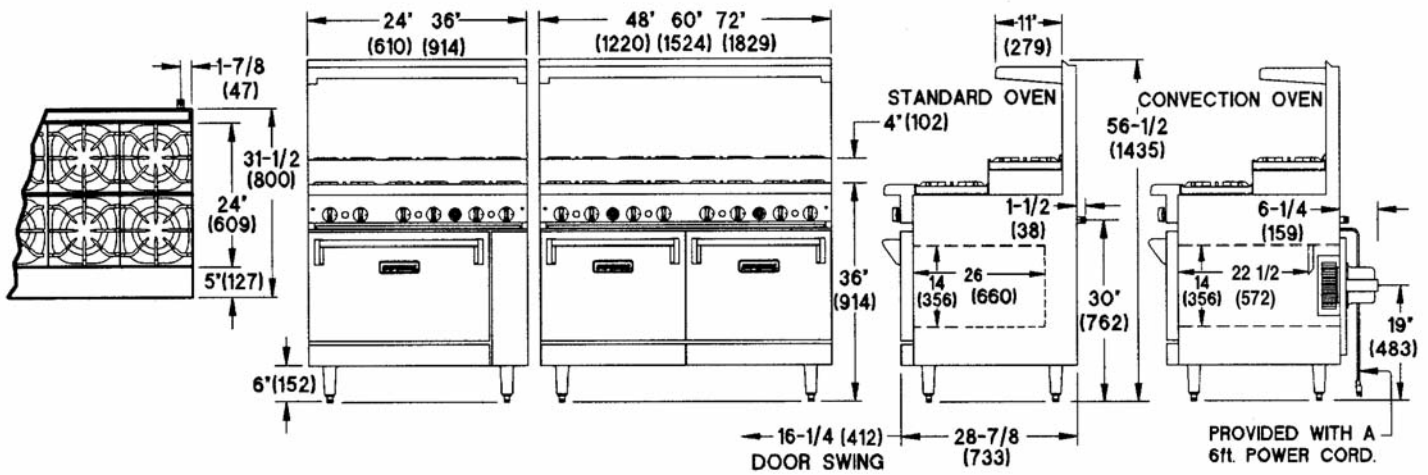
STANDARD OVENS - Both Space Saver and Chef Depth ovens are available.

- Linear burner provides even heating throughout the oven.
- Space Saver output is 27,000 BTU (8KW), Chef Depth is 35,000 BTU (10 KW).
- 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.
- Space Saver interior is 20" w x 26" d x 14" h (508 w x 660 d x 356 h mm). 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.
- 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 included.

CONVECTION OVENS - 30,000 BTU/hr. (9 KW) convection oven with 1/4 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 included.





STEP-UP RESTAURANT RANGES

TOP	MODEL	GAS OUTPUT BTU	(KW)	OPEN BURNERS	SHIP WEIGHT (KW)	LBS
	IR-4-SU	155,000	(45)	4	(210)	465
	IR-4-SU-XB	128,000	(38)	4	(183)	405
	IR-6-SU	227,000	(67)	6	(274)	605
	IR-6-C-SU	222,000	(65)	6	(301)	665
	IR-6-XB-SU	192,000	(56)	6	(246)	545
	IR-8-SU	310,000	(91)	8	(322)	710
	IR-8-SU-C-XB	286,000	(84)	8	(303)	670
	IR-8-SU-XB	291,000	(85)	8	(290)	640
	IR-10-SU	390,000	(114)	10	(444)	980
	IR-10-SU-CC	380,000	(111)	10	(493)	1090
	IR-10-SU-XB	355,000	(104)	10	(425)	940
	IR-12-SU	454,000	(133)	12	(514)	1135
	IR-12-SU-CC	444,000	(130)	12	(568)	1255
	IR-12-SU-XB	419,000	(123)	12	(545)	1205

Measurements in () are metric equivalents.

	DIMENSIONS	CRATED DIMENSIONS
IR-4 Series	24" w x 31-1/2" d x 56-1/2" h (610 x 800 x 1435 mm)	26-1/2" w x 39" d x 39" h (673 x 991 x 991 mm)
IR-6 Series	36" w x 31-1/2" d x 56-1/2" h (914 x 800 x 1435 mm)	38-1/2" w x 39" d x 39" h (978 x 991 x 991 mm)
IR-8 Series	48" w x 31-1/2" d x 56-1/2" h (1219 x 800 x 1435 mm)	50-1/2" w x 39" d x 39" h (1283 x 991 x 991 mm)
IR-10 Series	60" w x 31-1/2" d x 56-1/2" h (1524 x 800 x 1435 mm)	62-1/2" w x 39" d x 39" h (1588 x 991 x 991 mm)
IR-12 Series	72" w x 31-1/2" d x 56-1/2" h (1829 x 800 x 1435 mm)	74-1/2" w x 39" d x 39" h (1892 x 991 x 991 mm)

NOTES

- "CC" specifies (2) 26-1/2" (673 mm) Convection Ovens
- "C-XB" specifies (1) 26-1/2" (673 mm) Convection Oven and (1) Cabinet Base
- "C" specifies (1) 26-1/2" (673 mm) Convection Oven
- "4-SU-XB" specifies (1) Cabinet Base
- "-XB" specifies (1) 26-1/2" (673 mm) Standard Oven and (1) Cabinet Base

EXTERIOR FEATURES

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate
- Welded and polished stainless steel seams
- Large 5" (127 mm) stainless steel landing ledge
- Control knobs are durable cast aluminum with a heat protection grip
- Full width, removable crumb tray for easy cleaning
- 6" (152 mm) heavy duty legs with adjustable feet
- One year parts and labor warranty

MANIFOLD PRESSURE		MANIFOLD SIZE
NATURAL GAS	PROPANE GAS	
5.0" W.C.	10.0" W.C.	3/4" (19 mm)

Specify elevation, if over 2,000 ft.

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.

OPTIONS AND ACCESSORIES

- Reinforcement channels for mounting cheesemelter or salamander
- 6" and 11" (152 and 279 mm) stainless steel backguards
- 10" (254 mm) stainless steel wok ring
- Saute burner head, interchangeable
- Wok burner head, interchangeable
- Stainless steel wok ring
- 220V motor and transformer
- Extra oven racks
- Gas shut off valve 3/4" (19 mm)
- Quick disconnect and flexible gas hose
- 6" (152 mm) casters

