

24" and 36" Restaurant Ranges



20" wide oven accommodates full size sheet pans



24" and 36" RESTAURANT RANGES

24" Restaurant Ranges

Top	Model#	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
	IR-4	139,000 41	210 465	\$3082
	IR-4-XB	112,000 33	183 405	2238
	IR-2-G12	103,000 30	213 470	3853
	IR-2-G12-XB	76,000 22	185 410	3021
	IR-G24	67,000 20	224 495	3963
	IR-G24-XB	40,000 12	196 435	3046
	(STEP -UP) IR-4-SU	139,000 41	210 465	4195
	IR-4-SU-XB	112,000 33	183 405	3999

Note: "XB" specifies Cabinet Base model.
Standard 20" wide oven accommodates 18" x 26" sheet pans front-to-back.
"G" specifies Griddle Top.

Crated Dimensions: 39" x 35" H x 26 1/2" W.
(991mm D x 889mm H x 673mm W)

Optional Accessories see page 7.



New Sizzle 'n Chill
36" wide self-contained
refrigerated base also
available. See pages 10-11.

36" Restaurant Ranges

Top	Model#	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
	IR-6	203,000 60	274 605	\$3609
	IR-6-C	198,000 58	301 665	6103
	IR-6-XB	168,000 49	246 545	2678
	IR-4-G12	167,000 49	283 625	4355
	IR-4-G12-C	162,000 47	310 685	6727
	IR-4-G12-XB	132,000 39	256 565	3363
	IR-2-G24	131,000 38	288 635	4501
	IR-2-G24-C	126,000 37	314 695	6862
	IR-2-G24-XB	96,000 28	260 575	3400
	IR-G36	95,000 28	297 655	4708
	IR-G36-C	90,000 26	319 705	7082
	IR-G36-XB	60,000 17	269 595	3670
	IR-4-RG12	167,000 49	283 625	5333
	IR-4-RG12-C	162,000 47	310 685	7706
	IR-4-RG12-XB	132,000 39	256 565	4673
	(EXTRA WIDE*) IR-4-S18	147,000 43	272 600	4391
	IR-4-S18-C	142,000 42	298 660	6788
	IR-4-S18-XB	112,000 33	244 540	3522
	(STEP -UP) IR-6-SU	203,000 60	274 605	4893
	IR-6-SU-C	198,000 58	301 665	7118
	IR-6-SU-XB	168,000 49	246 545	4024

Note: "C" specifies (1) 26 1/2" (673 mm) Convection Oven model.
"XB" specifies Cabinet Base model.

"G" specifies Griddle Top. "RG" specifies Raised Griddle with Broiler.
Extra Wide Top Grates: 18" (457mm) W x 24" (610mm) D.

Crated Dimensions: 39" D x 35" H x 38 1/2" W.
(991mm D x 889mm H x 978mm W)

Optional Accessories see page 7.



48" Restaurant Ranges



48" Restaurant Ranges

Top	Model#	Gas Output BTU	(KW)	Ship Weight (Kg)	Lbs	List Price	Top	Model#	Gas Output BTU	(KW)	Ship Weight (Kg)	Lbs	List Price
	IR- 8	278,000	82	322	710	\$6237		IR-G48	134,000	39	394	870	\$7904
	IR- 8-C-XB	254,000	75	303	670	7781		IR-G48-C-XB	110,000	32	376	830	9448
	IR- 8-XB	259,000	76	290	640	5373		IR-G48-XB	135,000	40	361	800	7027
	IR-6-G12	242,000	71	344	760	7027		IR-4-RG24	206,000	60	385	850	7558
	IR-6-G12-C-XB	218,000	64	326	720	8596		IR-4-RG24-C-XB	182,000	53	367	810	9016
	IR-6-G12-XB	223,000	65	312	690	6188		IR-4-RG24-XB	187,000	55	353	780	6620
	IR-4-G24	206,000	60	367	810	7064		IR-6-RG12	242,000	71	380	810	7386
	IR-4-G24-C-XB	182,000	53	348	770	8644		IR-6-RG12-C-XB	218,000	64	348	770	9003
	IR-4-G24-XB	187,000	55	335	740	6237		IR-6-RG12-XB	223,000	65	335	740	6607
	IR-2-G36	168,000	49	385	850	7386		(STEP-UP) IR-8-SU	278,000	82	322	710	8002
	IR-2-G36-C-XB	144,000	42	367	810	8929		IR-8-SU-C-XB	254,000	75	303	670	9842
	IR-2-G36-XB	149,000	44	353	780	6497		IR-8-SU-XB	259,000	76	290	640	7583

Note: "C-XB" specifies (1) 26 1/2" (673 mm) Convection Oven and Cabinet Base.

"XB" specifies (1) 26 1/2" Standard Oven and Cabinet Base.

"G" specifies Griddle Top.

"RG" specifies Raised Griddle with Broiler.

20" wide oven accommodates 18" x 26" sheet pans front-to-back.

26 1/2" wide standard oven accommodates 18" x 26" sheet pans left-to-right and front-to-back.

Crated Dimensions: 39" D x 35" H x 50 1/2" W (991mm D x 889mm H x 1308mm W)

Optional Accessories: See page 7.



60" and 72" Restaurant Ranges



Model #IR-6-RG-24



Model #IR-6-GT36-CC
shown with two convection ovens and
optional thermostat griddle controls

60" Restaurant Ranges

Top	Model#	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
	IR-10	350,000 103	444 980	\$6121
	IR-10-CC	340,000 100	493 1090	10,787
	IR-10-XB	315,000 93	425 940	5072
	IR-6-G24	278,000 82	480 1060	6909
	IR-6-G24-CC	268,000 79	530 1170	11,586
	IR-6-G24-XB	243,000 71	457 1010	5943
	IR-4-G36	242,000 71	491 1085	7445
	IR-4-G36-CC	232,000 68	540 1195	12,123
	IR-4-G36-XB	207,000 61	468 1035	6503
	IR-2-G48	206,000 60	496 1095	7851
	IR-2-G48-CC	196,000 57	540 1195	12,529
	IR-2-G48-XB	171,000 50	472 1045	6789
	IR-G60	170,000 50	505 1115	8686
	IR-G60-CC	160,000 47	554 1225	13,353
	IR-G60-XB	135,000 40	481 1065	7637
	IR-6-RG-24	278,000 82	496 1095	7303
	IR-6-RG-24-CC	268,000 79	540 1195	11,980
	IR-6-RG-24-XB	243,000 71	468 1035	6348
	IR-10-SU	350,000 103	444 980	9009
	IR-10-SU-CC	340,000 100	493 1090	14,199
	IR-10-SU-XB	315,000 93	425 940	8544

72" Restaurant Ranges

Top	Model#	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
	IR-12	406,000 119	514 1135	\$7632
	IR-12-CC	396,000 116	568 1255	12,449
	IR-12-XB	371,000 109	493 1085	6632
	IR-8-G24	334,000 98	536 1185	8644
	IR-8-G24-CC	324,000 95	590 1305	13,487
	IR-8-G24-XB	299,000 88	513 1135	7570
	IR-6-G36	298,000 88	541 1195	8644
	IR-6-G36-CC	288,000 85	595 1315	13,487
	IR-6-G36-XB	263,000 77	518 1145	7570
	IR-4-G48	262,000 77	518 1145	9423
	IR-4-G48-CC	252,000 74	572 1265	14,264
	IR-4-G48-XB	227,000 67	495 1095	8324
	IR-2-G60	226,000 66	602 1330	10,955
	IR-2-G60-CC	216,000 63	656 1450	15,771
	IR-2-G60-XB	191,000 56	579 1280	9831
	IR-G72	190,000 56	643 1420	11,078
	IR-G72-CC	180,000 53	697 1540	15,944
	IR-G72-XB	155,000 45	620 1370	9991
	IR-12-SU	406,000 119	514 1135	10,423
	IR-12-SU-CC	396,000 116	568 1255	14,944
	IR-12-SU-XB	371,000 109	545 1205	9917

Note: "CC" specifies (2) 26 1/2" Convection Ovens.

"C-XB" specifies (1) 26 1/2" Convection Oven and a Cabinet Base - deduct \$1944 from (2) Convection Oven price.

"C" specifies (1) 26 1/2" Convection Oven and (1) 26 1/2" Standard Oven --Add \$2410 to (2) Standard Oven price.

"XB" specifies (1) 26 1/2" Standard Oven and Cabinet Base.

"G" specifies Griddle Top. "RG" specifies Raised Griddle with Broiler.

For raised griddle/broiler models in 12" and 36", contact factory for prices.

Crated Dimensions 60" Series: 39" D x 35" H x 62 1/2" W (991mm D x 889mm H x 1585mm W)

Crated Dimensions 72" Series: 39" (991mm) D x 35" (889mm) H x 74 1/2" (1892mm) W.

Optional Accessories: See page 7.



Specifications for all Restaurant Ranges

Standard Exterior Finish

- **Stainless Steel:** Front oven door, sides, landing ledge, backguard with shelf, control panel and kick plate. Welded stainless steel seams.
- **Control Knobs:** Durable cast metal, polished chrome finish.

Range Tops

- **Open Burners: PyroCentric™** 28,000 BTU lift-off burner heads. Anti-Clogging burner with a 7,000 BTU low simmer is standard. No gaskets, no screws. One standing pilot for each burner.
Optional burners include: Sauté and Wok Jet.
Removable one piece drip tray. See Optional Accessories for pricing.
- **Top Grates:** 12" x 12" heavy-duty cast iron. Cast-in bowl directs heat upward and shields pilots from clogging.
- **Griddles:** Highly polished 3/4" plate with 3" wide stainless steel grease trough. 20,000 BTU burner for every 12" of griddle surface, located on left side of range top. Manual controls are standard, thermostatic controls optional.
- **Raised Griddle with Broiler:** Available in 12", 24" and 36" widths. 3/4" plate with manual control only. 20,000 BTU/burner with heat deflector every 12" located on right side of range top. Large griddle grease can. Chrome plated broiler rack is removable. Large full width broiler drip tray.
- **Hot Tops:** Heavy-duty casting with heat retaining projections underneath to absorb and diffuse heat. One 20,000 BTU "U" shaped burner every 12". Manual controls. Polished surface.
- **Radiant Broilers:** 24" and 36" sections may be added to any IR Range. Stainless steel burners with 15,000 BTUs every 6"; removable cast iron radiants and reversible cast iron top grates. Full width broiler drip tray.

Oven Specifications

- **Standard Oven:** Chef depth 26" D oven. 12 gauge construction with welded front frame. Fully insulated with non-sag fiberglass. Porcelainized oven interior includes: sides, rear, deck and door linings. Oven burner provides 35,000 BTU. One heavy-duty locking chrome plated rack.
- **Convection Oven:** 1/4 HP, 1725 RPM blower motor (120VAC - 60 HZ - 1Ph) with 5 amp draw. Provided with 3-prong plug 6' (1829mm) power cord. 26 1/2" wide with 30,000 BTU 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 (66°C to 260°C).
- **Dimensions:** 26 1/2" wide x 22 1/2" deep x 14" high.

Gas: Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size 3/4" N.P.T. 3/4" pressure regulator supplied with equipment to be installed at time of connection.

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 Accessories for all Restaurant Ranges

- Stainless Steel Finish for Backguard and High Shelf. **No Charge.**
- 6" Stainless Steel Stub Back in lieu of standard backguard. **No Charge.**
- 10" Stainless Steel Wok Ring #21065 (fits over any IR Top Grate) **\$244.**
- Optional Burner Heads: Sauté # 1230-S **\$90.** Wok # 1230-J **\$90.**
- Up charge for 220V motor and transformer **\$698.**
- Extra Oven Rack: 20" #2120 **\$115.** 26 1/2" (Specify Standard Oven #2130 or Convection Oven #2022) **\$115.**
- Swivel Casters, 2 with Brakes (set of 4) **\$315,** (set of 6) for 72" model **\$472.**
- Gas Shut-off Valve, 3/4" N.P.T. for all ranges **\$115 per Valve.**
- Gas Quick Disconnect and Flex Hose with Restraining Device: 3/4" N.P.T. x 48" L **\$526.** 3/4" N.P.T. x 60" L **\$587.**
- Radiant Broilers: 24" and 36" sections may be added to all IR Range models, contact Imperial for prices.
- Manual Griddle Control is standard. *Note: Standard Griddle is on Left, if on Right, Please Specify.*
- Thermostat Griddle Control (Add "T" to model number).

12" Griddle \$672	48" Griddle \$1260
24" Griddle \$770	60" Griddle \$1969
36" Griddle \$955	72" Griddle \$2214
- Hot Tops to replace (2) Open Burners, a 12" W x 24" D section (Add -HT" to model number) **\$440 per 12" x 24" section.**
- Grooved Griddle Top (Add "GG" to model number) *Please specify left or right side for grooved section.* **\$692 per 12" section.**
- Chrome Griddle Top (Add "CG" to model number) **\$945 per lineal foot.**
- 1" Griddle Plate (Add "-1" to model number).

12" Griddle \$259	48" Griddle \$435
24" Griddle \$259	60" Griddle \$435
36" Griddle \$259	72" Griddle \$481



- Safety valves for griddles, hot tops, broilers and open burners, contact Imperial for prices.

Range Match Options



Model #IR-36BR-126

Range Match Radiant Char-Broilers

Top	Width	Model#	Gas Output		Ship Weight		List Price
			BTU	(KW)	(Kg)	Lbs	
	24"	IR-24BR-120	87,000	26	238	525	\$6751
		IR-24BR-XB	60,000	18	154	340	6422
	36"	IR-36BR-126	125,000	37	290	641	7241
		IR-36BR-C	120,000	35	313	692	9614
		IR-36BR-XB	90,000	26	204	450	6874
	48"	IR-48BR-220	174,000	51	376	830	10,114
		IR-48BR-XB-126	155,000	45	362	799	9065
		IR-48BR-C-XB	150,000	44	385	850	11,473
		IR-48BR-XB	120,000	35	250	550	8892

Note: 24" Char-Broiler utilizes a 20" Standard Oven.

"XB-126" specifies (1) 26 1/2" Standard Oven and Cabinet Base.

"C-XB" specifies (1) 26 1/2" Convection Oven and Cabinet Base.

"XB" specifies no oven, Cabinet Base only.

Crated Dimensions: 35" (889mm) H. 39" (991mm) D. Add 2" (51mm) to Char-Broiler Width.



Model #IRF-40SS

Range Match Fryers

Model#	Description	Gas Output		Ship Weight		List Price
		BTU (KW)	(Kg)	Lbs		
IRF-25S	25 lbs. Oil Capacity, Stainless Steel Fry Pot	55,000	16	53	117	3376
IRF-2525S	(2) 25 lbs. Oil Capacity, Stainless Steel Fry Pots	110,000	32	104	230	5907
IRF-40SS	40 lbs. Oil Capacity, Stainless Steel Fry Pot	105,000	31	100	221	3559
IRF-50SS	50 lbs. Oil Capacity, Stainless Steel Fry Pot	140,000	41	114	253	4012
IRF-75S	75 lbs. Oil Capacity, Stainless Steel Fry Pot	175,000	51	122	270	5846
IRF-DS	Top Draining Section Storage Cabinet, no filter			60	130	2739

Crated Dimensions: 35" (889mm) H x 39" (991mm) D. Add 2" (51mm) to unit Width.

Range Match Fryer Accessories:

- 20 1/2" Stainless Steel Backguard (no shelf) **\$355.**
- Stainless Steel Tank Cover **\$203.**
- Joiner Strip **\$104.**
- Stainless Steel Drain Shelf (specify right or left mount) **\$355.**
- Casters (set of 4) **\$461.**
- Full size Basket **\$179 each.**
- Extra Set of Twin Baskets (set of 2) **\$196.**
- Heat Lamp **\$642.**



Model #IR-12-SPR shown with optional door

Range Match Spreader Plate-Bain-Marie

Model#	Description	Ship Weight		List Price
		(Kg)	Lbs	
IR-12-SPR	12" Wide Stainless Steel Work Surface	68	150	\$807
IR-18-SPR	18" Wide Stainless Steel Work Surface	72	160	918
IR-24-SPR	24" Wide Stainless Steel Work Surface	88	195	1077
IR-36-SPR	36" Wide Stainless Steel Work Surface	95	210	1297

Crated Dimensions: 35" (889mm) H. 39" (991mm) D. Add 2" (51mm) to unit Width.

Range Match Spreader Plate Accessories and Option:

- Stainless Steel Door on Open Cabinet 12", 18", 24" **\$543.**
- Stainless Steel Door on Open Cabinet 36" (2 door set) **\$704.**
- Optional electric Bain-Marie with stainless steel door and faucet, add "BM" after model number. **Add \$2006 for 18", 24" or 36" model.**



Optional electric Bain-Marie with stainless steel door and faucet



Double Deck and Single Deck Ovens

Model#	Description	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
Double Deck Ovens						
IR-36-DS	(2) 26 1/2" Standard Ovens, stacked	70,000	20	375	825	\$6483
IR-36-DS-C	(1) 26 1/2" Standard Oven, stacked on top and (1) 26 1/2" Convection Oven	65,000	19	392	865	\$794
IR-36-DS-CC	(2) 26 1/2" Convection Ovens, stacked	60,000	17	410	905	11,058

Crated Dimensions: 62" (1575mm) H x 39" (991mm) D x 38 1/2" (978mm) W.

Single Deck Ovens

IR-36-LB	(1) 26 1/2" Standard Oven	35,000	10	186	410	\$3339
IR-36-LB-C	(1) 26 1/2" Convection Oven	30,000	9	204	450	5541

Crated Dimensions: 29" (737mm) H x 39" (991mm) D x 38 1/2" (978mm) W.



Model #IR-36-DS-CC Model #IR-36-LB



Salamander Broilers, with Adjustable 4-Position Grid

Model#	Description	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
ISB-36	36" Infra-red Salamander Broiler	35,000	10	95	210	\$3278
ISB-24	24" Infra-red Salamander Broiler	25,000	7	70	155	2972

Crated Dimensions: 25" (635mm) H x 23" (584mm) D x 39" (991mm) W.

Salamander Accessories:

- (2) Reinforcement channels to mount ISB-24 or ISB-36 on range **\$216**.
- Wall mount bracket **\$179**.
- Countertop installation **\$266**.
- Stainless Steel (Top or Bottom) **\$115 per foot**.
- Stainless Steel Front and Sides for ISB is standard.
- One point 3/4" gas connection from ISB to IR range **\$367**. Specify IR Range model.



Features Individual Left and Right Gas Controls



Model #ISB-36
Features an Infra-red Burner with a Protective Screen

Cheesemelter Broilers, Infra-red Burners

Model#	Description	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
ICMA-24	24" Infra-red Cheesemelter Broiler	20,000	6	48	105	\$2116
ICMA-36	36" Infra-red Cheesemelter Broiler	35,000	10	75	162	2960
ICMA-48	48" Infra-red Cheesemelter Broiler	40,000	12	95	208	3643
ICMA-60	60" Infra-red Cheesemelter Broiler	55,000	16	125	275	4582
ICMA-72	72" Infra-red Cheesemelter Broiler	70,000	21	152	335	5533
ICMA-84	84" Infra-red Cheesemelter Broiler	80,000	23	184	405	6620

Crated Dimensions: 21" (534mm) H x 23" (584mm) D. Width: Add 2 1/2" to unit width.

Cheesemelter Accessories:

- Extra Racks: 24" #2027 **\$179**, 36" #2028 **\$242**, 48" #2029 **\$255**, 60" #2030 **\$294**, 72" #2031 **\$318**.
- Wall mount brackets 24" #14055, 36" #14056, 48" #14057 **\$179 per set**.
- Wall mount brackets 60" #14058, 72" #14059 **\$255 per set**.
- Countertop installation **\$266**.
- Stainless Steel (Top or Bottom) **\$115 per foot**.
- Stainless Steel Front and Sides for ICMA is standard.
- (2) Reinforcement Channels to mount ICMA on range **\$216**.
- One point 3/4" gas connection from ICMA to IR range **\$367**. Specify IR Range model.
- Pass-thru cheesemelters are available for an additional charge.



Model #ICMA-36