



- PyroCentric™ Burner heads are standard.
- Two rings of flame for even cooking no matter the pan size.
- PyroCentric 32,000 BTU (9 KW) anti-clogging burner with a 7,000 BTU/hr. (2 KW) low simmer feature.



- Optional, interchangeable Saute and Wok Jet burner heads.



- 12" x 12" (305 x 305) grates lift off easily for cleaning.
- Heavy-duty cast iron construction.
- Anti-clogging pilot shield protects the pilot from grease and debris. Grate actually provides the shield.
- Pots slide easily from section to section.



Model IR-6 shown with optional casters



- High performance "U" burner provides even heating throughout the 35,000 BTU (10 KW) oven.
- Unique burner baffle distributes heat flow to provide even cooking temperatures throughout the 26½" (673) wide oven.
- Exclusive heat deflector reflects heat into the oven, not the floor.



- Deep oven cavity accommodates standard 18" x 26" sheet pans front-to-back and side-to-side.
- Stamped inner door liner provides extra strength while improving heat retention.



Model IR-4 shown with optional casters



Model IR-6 shown with optional casters

24" RESTAURANT RANGES

Top	Model	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
	IR-4	155,000 (45)	(210) 465	\$3,860
	IR-4-XB	128,000 (38)	(183) 405	2,803
	IR-2-G12	111,000 (33)	(213) 470	4,828
	IR-2-G12-XB	84,000 (25)	(185) 410	3,784
	IR-G24	67,000 (20)	(224) 495	4,964
	IR-G24-XB	40,000 (12)	(196) 435	3,817
	IR-4-SU	155,000 (45)	(210) 465	5,257
	IR-4-SU-XB	128,000 (38)	(183) 405	5,011

Measurements in ( ) are metric equivalents.

Note: "XB" specifies Cabinet Base model.

- Standard 20" wide oven accommodates 18" x 26" (457 x 660) sheet pans front-to-back.
- "G" specifies Griddle Top.

Crated Dimensions: 39" x 35" H x 26½" W (991 D x 889 H x 673 W)  
Add 4" (102) to height if Step-up style.

OPTIONS: see page 9.



Sizzle 'n Chill 36" (914) wide self-contained refrigerated base also available. See pages 12-14.

36" RESTAURANT RANGES

Top	Model#	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
	IR-6	227,000 (67)	(274) 605	\$4,521
	IR-6-C	222,000 (65)	(301) 665	7,647
	IR-6-XB	192,000 (56)	(246) 545	3,355
	IR-4-G12	183,000 (54)	(283) 625	5,456
	IR-4-G12-C	178,000 (52)	310 685	8,427
	IR-4-G12-XB	148,000 (43)	(256) 565	4,214
	IR-2-G24	139,000 (41)	(288) 635	5,639
	IR-2-G24-C	134,000 (39)	(314) 695	8,597
	IR-2-G24-XB	104,000 (30)	(260) 575	4,259
	IR-G36	95,000 (28)	(297) 655	5,899
	IR-G36-C	90,000 (26)	(319) 705	8,873
	IR-G36-XB	60,000 (18)	(269) 595	4,598
<b>EXTRA WIDE</b> 	IR-4-S18	163,000 (48)	(272) 600	5,501
	IR-4-S18-C	158,000 (46)	(298) 660	8,506
	IR-4-S18-XB	128,000 (38)	(244) 540	4,414
<b>STEP-UP</b> 	IR-6-SU	227,000 (67)	(274) 605	6,130
	IR-6-SU-C	222,000 (65)	(301) 665	8,918
	IR-6-SU-XB	192,000 (56)	(246) 545	5,042

Measurements in ( ) are metric equivalents.

Note: "C" specifies (1) 26½" (673) Convection Oven model.

"XB" specifies Cabinet Base model.

"G" specifies Griddle Top.

Extra Wide Top Grates: 18" (457) W x 24" (610) D.

Crated Dimensions: 39" D x 35" H x 38½" W (991D x 889 H x 978 W)  
Add 4" (102) to height if Step-up style.





OPTIONS: see page 9.








Model IR-8 shown with optional casters

48" RESTAURANT RANGES

Top	Model	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
	IR-8	310,000 (91)	(322) 710	\$7,815
	IR-8-C-XB	286,000 (84)	(303) 670	9,749
	IR-8-XB	291,000 (85)	(290) 640	6,730
	IR-6-G12	266,000 (78)	(344) 760	8,804
	IR-6-G12-C-XB	242,000 (71)	(326) 720	10,770
	IR-6-G12-XB	247,000 (72)	(312) 690	7,752
	IR-4-G24	222,000 (65)	(367) 810	8,849
	IR-4-G24-C-XB	198,000 (58)	(348) 770	10,829
	IR-4-G24-XB	203,000 (59)	(335) 740	7,815
	IR-2-G36	178,000 (52)	(385) 850	9,254
	IR-2-G36-C-XB	154,000 (45)	(367) 810	11,187
	IR-2-G36-XB	159,000 (47)	(353) 780	8,138

Top	Model	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
	IR-G48	134,000 (39)	(394) 870	\$9,902
	IR-G48-C-XB	110,000 (32)	(376) 830	11,837
	IR-G48-XB	115,000 (34)	(361) 800	8,804
	IR-4-RG24	222,000 (65)	(385) 850	9,470
	IR-4-RG24-C-XB	198,000 (58)	(367) 810	11,294
	IR-4-RG24-XB	203,000 (59)	(353) 780	8,295
	IR-8-SU	310,000 (91)	(322) 710	10,026
	IR-8-SU-C-XB	286,000 (84)	(303) 670	12,331
	IR-8-SU-XB	291,000 (85)	(290) 640	9,501



Measurements in ( ) are metric equivalents.

**Note:** "C-XB" specifies (1) 26½" (673) Convection Oven and Cabinet Base.

- "XB" specifies (1) 26½" (673) Standard Oven and Cabinet Base.

- "G" specifies Griddle Top.

- "RG" specifies Raised Griddle with Broiler.

- 20" (508) wide oven accommodates 18" x 26" (457 x 660) sheet pans front-to-back.

- 26½" (673) wide standard oven accommodates 18" x 26" (457 x 660) sheet pans left-to-right and front-to-back.

**Crated Dimensions:** 39" D x 35" H x 50½" W (991 D x 889 H x 1308 W)

Add 4" (102) to height if Step-up style.

OPTIONS: See page 9.



Model IR-6-RG-24 shown with optional casters

**OPEN BURNER FEATURES**

- PyroCentric burner heads with two rings of flame for even cooking no matter the pan size.
- PyroCentric burners are 32,000 BTU/hr (9 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.
- Pots slide easily from section to section.

**GRIDDLE TOPS FEATURES**

- Griddle tops are highly polished ¾" (19) plate.
- 3" (76) wide stainless steel grease trough and removable grease can for easy cleaning.
- 20,000 BTU/hr. (6 KW) burners are located every 12" (305) of griddle surface.
- Manual controls are standard, thermostatic controls optional.

**RAISED GRIDDLE with BROILER**

- Raised griddle broilers are available in 24" and 36" (610 and 914) widths.
- Griddle tops are highly polished ¾" (19) plate.
- Manual controls are conveniently located.
- Burners have 20,000 (6 KW) BTU/hr. output with a heat deflector every 12" (305) for even heating.
- Large griddle grease can and full width broiler drip tray are removable for easy cleaning.

Standard and Convection Oven features, see page 7.

**HOT TOPS FEATURES**

- Two heavy duty polished tops 12" w x 24" d (305 w x 610 d).
- One burner every 12" (305), rated at 20,000 BTU/hr (6 KW).
- Even heat throughout Hot Top surface.
- Manual controls for each burner.

**60" RESTAURANT RANGES**

Top	Model	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
	IR-10	390,000	(114)	(444)	980	\$ 7,448
	IR-10-CC	380,000	(111)	(493)	1090	13,124
	IR-10-XB	355,000	(104)	(425)	940	6,171
	IR-6-G24	302,000	(89)	(480)	1060	8,406
	IR-6-G24-CC	292,000	(86)	(530)	1170	14,095
	IR-6-G24-XB	267,000	(78)	(457)	1010	7,231
	IR-4-G36	258,000	(76)	(491)	1085	9,058
	IR-4-G36-CC	248,000	(73)	(540)	1195	14,750
	IR-4-G36-XB	223,000	(65)	(468)	1035	7,912
	IR-2-G48	214,000	(63)	(496)	1095	9,552
	IR-2-G48-CC	204,000	(60)	(540)	1195	15,244
	IR-2-G48-XB	179,000	(52)	(472)	1045	8,261
	IR-G60	170,000	(50)	(505)	1115	10,569
	IR-G60-CC	160,000	(47)	(554)	1225	16,245
	IR-G60-XB	135,000	(40)	(481)	1065	9,292
	IR-6-RG24	302,000	(89)	(496)	1095	8,884
	IR-6-RG24-CC	292,000	(86)	(540)	1195	14,576
	IR-6-RG24-XB	267,000	(78)	(468)	1035	7,723
	IR-10-SU	390,000	(114)	(444)	980	10,961
	IR-10-SU-CC	380,000	(111)	(493)	1090	17,275
	IR-10-SU-XB	355,000	(104)	(425)	940	10,396

Measurements in ( ) are metric equivalents.

**Note:** "CC" specifies (2) 26 ½" (673) Convection Ovens.

- "C-XB" specifies (1) 26 ½" (673) Convection Oven and a Cabinet Base, deduct \$2,435 from (2) Convection Oven price.
- "C" specifies (1) 26 ½" (673) Convection Oven and (1) 26 ½" (673) Standard Oven, add \$3,018 to (2) Standard Oven price.
- "XB" specifies (1) 26 ½" (673) Standard Oven and Cabinet Base.
- "G" specifies Griddle Top. "RG" specifies Raised Griddle with Broiler.
- For Raised Griddle/Broiler models in 36" (914), contact factory for pricing.

**Crated Dimensions:** 60" Series: 39" D x 35" H x 62 ½" W (991D x 889 H x 1585 W). Add 4" (102) to height if Step-up style.

OPTIONS: See page 9.





Model IR-6-GT36-CC  
shown with optional casters

**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 26½" w x 26" d x 14" h (673 w x 660 d x 356 h).
- 100% safety pilot.
- 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 35,000 BTU/hr. (10 KW) oven.
- Stamped inner door liner provides extra strength while optimizing heat retention.
- One chrome oven rack.

**SPACE SAVER OVEN FEATURES**

- Standard on 24 (610) and 48" (1219) wide ranges. 27,000 BTU/hr. (8 KW) oven.
- Interior is 20" w x 26" d x 14" h (508 w x 660 d x 356 h).
- Porcelainized side, rear, deck and door lining.
- Stamped inner door liner provides extra strength while optimizing heat retention.
- One chrome oven rack.
- 100% safety pilot.

**CONVECTION OVEN FEATURES**

- Convection oven with ¼ hp blower motor cooks products quickly and evenly with less shrinkage.
- Convection oven interior dimensions 26½" w x 22½" d x 14" h (673 w x 572 d x 356 h).
- Three position switch for cooking or cool down.
- Fan shuts off automatically when door is open.
- Three chrome oven racks.
- 30,000 BTU/hr.

**72" RESTAURANT RANGES**

Top	Model	Gas Output BTU	(KW)	Ship Weight (Kg)	Lbs	List Price
	IR-12	454,000	(133)	(514)	1135	\$ 9,563
	IR-12-CC	444,000	(130)	(568)	1255	15,596
	IR-12-XB	419,000	(123)	(493)	1085	8,309
	IR-8-G24	386,000	(113)	(536)	1185	10,829
	IR-8-G24-CC	356,000	(104)	(590)	1305	16,897
	IR-8-G24-XB	331,000	(97)	(513)	1135	9,483
	IR-6-G36	322,000	(94)	(541)	1195	10,829
	IR-6-G36-CC	312,000	(91)	(595)	1315	16,897
	IR-6-G36-XB	287,000	(84)	(518)	1145	9,483
	IR-4-G48	278,000	(81)	(518)	1145	11,806
	IR-4-G48-CC	268,000	(79)	(572)	1265	17,869
	IR-4-G48-XB	243,000	(71)	(495)	1095	10,429
	IR-2-G60	234,000	(69)	(602)	1330	13,724
	IR-2-G60-CC	224,000	(66)	(656)	1450	19,758
	IR-2-G60-XB	199,000	(58)	(579)	1280	12,317
	IR-G72	190,000	(56)	(643)	1420	13,878
	IR-G72-CC	180,000	(53)	(697)	1540	19,975
	IR-G72-XB	155,000	(45)	(620)	1370	12,518
	IR-12-SU	454,000	(133)	(514)	1135	13,058
	IR-12-SU-CC	444,000	(130)	(568)	1255	18,722
	IR-12-SU-XB	419,000	(123)	(545)	1205	12,424

Measurements in ( ) are metric equivalents.

**Note:** "CC" specifies (2) 26 ½" (673) Convection Ovens.

- "C-XB" specifies (1) 26 ½" (673) Convection Oven and a Cabinet Base, deduct \$2,435 from (2) Convection Oven price.
- "C" specifies (1) 26 ½" (673) Convection Oven and (1) 26 ½" (673) Standard Oven, add \$3,018 to (2) Standard Oven price.
- "XB" specifies (1) 26 ½" (673) Standard Oven and Cabinet Base.
- "G" specifies Griddle Top.
- For Raised Griddle/Broiler models in 24" and 36" (610 x 914), contact factory for pricing.

**Crated Dimensions:** 72" Series: 39" (991mm) D x 35" (889mm) H x 741/2 (1892mm) W. Add 4" (102) to height if Step-up style.

OPTIONS: See page 9.



Cooktop standard features, see page 6.



Model IGT-6

**OPEN BURNER FEATURES**

- Green Tech open burners are over 60% efficient compared to 40% on other standard burners.
- Green Tech burners are 24,000 BTU/hr (7 KW) with a 7,000 BTU/hr. (2 KW) low simmer feature.
- Induced aspiration venturi system on each open burner.
- No free standing pilots. Exclusively designed "hot surface" ignition system on all burners.
- Cast iron burners are removable for easy cleaning.
- No gaskets or screws.
- Redesigned top grates maximize the efficiency of the Green Tech open burner. Grates are in 12" x 12" (305 x 305) sections to easily lift off for cleaning.

**GRIDDLE TOP FEATURES**

- 3/4" (19) highly polished griddle plate.
- 20,000 BTU/hr (6 KW) burners located every 12" (309) of griddle surface.

**STANDARD OVEN FEATURES**

- Extra dense super wool insulation around oven cavity to keep the heat in the oven.
- Chef depth standard oven interior accommodates standard 18" x 26" (457 x 660) sheet pans front-to-back and side-by-side. Interior is 26½" w x 26" d x 14" h (673 w x 660 d x 356 h).
- Extremely reliable "hot surface" ignition system on oven burner.
- Highly accurate, non modulation snap action oven thermostat. Heavy duty thermostat has temperature range from 150°F to 500°F (65°C to 260°C).
- Reformulated oven porcelain to reflect energy more efficiently. Porcelainized side, rear, deck and door lining.
- Redesigned oven burner with less BTU's and increased efficiency. Unique baffle above the burner distributes heat flow to provide even cooking temperatures throughout the 30,000 BTU/hr. (9 KW) oven.
- Air knife in oven to capture heat when door is opened, keeps heat inside cavity.
- High temperature oven door gasket.
- Stamped inner door liner provides extra strength while optimizing heat retention.
- Door switch relocated to improve reliability.

**GREEN TECH RESTAURANT RANGES**

Top	Model#	Gas Output BTU	(KW)	Ship Weight (Kg)	Lbs	List Price
	IGT-6	174,000	(51)	(274)	605	\$7,831
	IGT-6-G24	244,000	(71)	(480)	1,000	14,436
	IGT-10	300,000	(88)	(443)	980	10,932

Measurements in ( ) are metric equivalents.

Note: "XB" specifies Cabinet Base model.

Crated Dimensions: 39" D x 35" H x 38½" W  
(991mm D x 889mm H x 978mm W).

**STANDARD RANGE FEATURES**

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate.
- Stainless steel tubing throughout range.
- 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.



**EXTERIOR OPTIONS**

- Stainless Steel Finish for backguard and High Shelf. **No Charge.**
- 6" (152) Stainless Steel Stub Back in lieu of standard backguard. **No Charge.**
- Swivel Casters, 2 with Brakes set of 4, **\$577.**
- Swivel Casters, 2 with Brakes set of 6, for 72" (1829) model **\$865.**
- Stainless steel cabinet base door for 24" (610) **\$681.** and double doors for 36" (914) **\$883.**
- Stainless steel cabinet base double doors for 48" (1219) **\$1,107.**

**BURNER OPTIONS**

- Optional Burner Head: Saute´ **\$113.**



- Optional Burner Head: Wok **\$113.**



- 10" (254) Stainless Steel Wok Ring (fits over any IR Top Grate) **\$307.**



**OVEN OPTIONS**

- Gas Shut-off Valve, 3/4" N.P.T. for all ranges **\$145** per Valve.
- Safety valves, contact Imperial for prices.
- Gas Quick Disconnect and Flex Hose with Restraining Device 3/4" N.P.T. x 48" (1219) L **\$659.**  
3/4" N.P.T. x 60" (1524) L **\$731.**
- Extra Oven Rack:  
20" (508) **\$176.**  
26½" (673) Standard Oven **\$176.**  
26½" (673) Convection Oven **\$176.**

**RADIANT BROILER OPTIONS**

- Radiant Broiler 24" (610) and 36" (914) sections may be added to all IR Range models, contact Imperial for pricing.
- Safety valves, contact Imperial for pricing.



**GRIDDLE OPTIONS**

- Manual Griddle Control is standard.  
Note: Standard Griddle is on Left, if needed on Right, please specify.
- Safety valves, contact Imperial for prices.
- Thermostat Griddle Control (Add "T" to model number).  
12" (305) Griddle **\$843**      48" (1219) Griddle **\$1,579**  
24" (610) Griddle **\$965**      60" (1524) Griddle **\$2,468**  
36" (914) Griddle **\$1,196**      72" (1829) Griddle **\$2,773**
- Grooved Griddle Top (Add "GG" to model number)  
Please specify left or right side for grooved section.  
**\$867 per 12" section.**
- 1" (25) Griddle Plate (Add "-1" to model number).  
12" (305) Griddle **\$323**      48" (1219) Griddle **\$544**  
24" (610) Griddle **\$323**      60" (1524) Griddle **\$544**  
36" (914) Griddle **\$323**      72" (1829) Griddle **\$603**
- Chrome Griddle Top (Add "CG" to model number)  
**\$1,183 per lineal foot.**
- Raised Griddle is standard on Right.



**HOT TOP OPTIONS**

- Hot Tops to replace 2 Open Burners, a 12" w x 24" d (305 x 610) section (Add "-HT" to model number) **\$552 per 12" x 24" section.**
- Safety valves, contact Imperial for pricing.