

Chinese Gas Range Water Cooled Top



Model ICRA-1 shown with optional front drain, casters stainless steel top and sides

Model Numbers

- ICRA-1
- ICRA-2
- ICRA-3
- ICRA-4
- ICRA-5
- ICRA-6
- ICRA-7
- ICRA-8

Chinese Gas Range - Features

- Water cooled top and built-in drain system help control stove top temperature.
- Equipped with manually-controlled Chinese swing faucet located between holes to avoid intense burner heat.
- Standard models available with up to eight burners. Four burner types are available:

Three-ring Burner	110,000 BTU/hr. (32 kw)
Jet Burner	100,000 BTU/hr. (29 kw)
Non-clogging Jet Burner	125,000 BTU/hr. (37 kw)
32 Tip Jet Burner	160,000 BTU/hr. (47 kw)
- Easy access stainless steel drain basket located in front of stove. (3 holes or more)
- Knee level "L" shaped handle conveniently adjusts gas. Keeps hands free for cooking.
- Options like stacking steam pans, removable steam tanks and soup pot holders may be used to customize the Chinese gas range for specific cooking needs.
- Slanted wok holder for 13" (330) hole accommodates single handle wok pan.

All measurements in () are metric equivalents.

Features

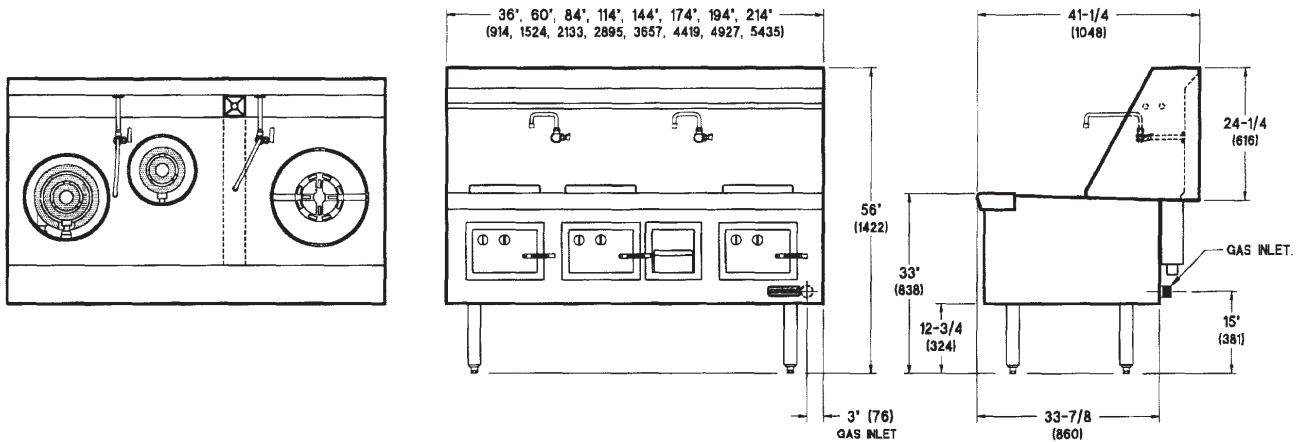
- Stainless steel front, landing ledge, high backsplash and pipe rack.
- Optional stainless steel top available.
- Welded stainless steel seams.
- Large 5" (127) stainless steel landing ledge.
- 12³/₄" (324) heavy duty legs with adjustable feet.
- One year parts and labor warranty.
- AGA and CGA design certified and NSF listed.



Imperial Commercial Cooking Equipment

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Imperial Chinese Gas Range - Water Cooled Top



Specification #:

Model#	Width	Depth	Burners	Total B.T.U.	Total (KW.)	Ship Weight (Kg.)	Lbs.
ICRA-1	36" (914)	41" (1041)	1	110,000	(32)	(136)	300
ICRA-2	60" (1524)	41" (1041)	2	220,000	(65)	(249)	550
ICRA-3	84" (2134)	41" (1041)	3	330,000	(97)	(362)	800
ICRA-4	114" (2896)	41" (1041)	4	440,000	(129)	(478)	1055
ICRA-5	142" (3607)	41" (1041)	5	550,000	(162)	(634)	1400
ICRA-6	174" (4420)	41" (1041)	6	660,000	(194)	(747)	1650
ICRA-7	194" (4928)	41" (1041)	7	770,000	(227)	(905)	2000
ICRA-8	214" (5436)	41" (1041)	8	880,000	(259)	(1019)	2250

Total Width: Total of all cylinder diameters + total space between holes and right and left edges.

Allow 6" (152) for each space and 14" (356) for front drain basket.

Crated Dimensions: Height = 37" (585); Depth = 42" (1067); Width: add 2 1/2" to unit width.

Standard Exterior Specifications

Front, landing ledge, high backsplash and pipe rack shall be constructed of stainless steel with welded and finished stainless steel seams. Knee controlled "L" shaped handle shall be durable cast metal. Legs are 12 3/4" (324) with adjustable feet.

Range Top Specifications

Standard models shall be available with up to eight burners. Four burner types are available:

Three-ring Burner	110,000 BTU/hr. (32 kw)
Jet Burner	100,000 BTU/hr. (29 kw)
Anti-clogging Jet Burner	125,000 BTU/hr. (37 kw)
32 Tip Jet Burner	160,000 BTU/hr. (47 kw)

All burners shall be equipped with continuous pilots for instant ignition.

Manually-controlled Chinese swing faucet shall be standard. Located between two holes to avoid intense burner heat. Automatic faucets shall be optional (one faucet per hole). Stainless steel drain basket shall be located at front of range for easy access. (3 holes or more). Standard drum sizes shall be 13" (330), 14" (356), 16" (406), 18" (457), 20" (508), 22" (559) and 24" (610) diameters and accommodate wok pans that are 2" (51) larger than drums.

Special slated wok holder for 13" (330) hole shall accommodate single handle wok pan.

Gas: Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Specify type of gas and elevation if over 2,000 ft. (610 m). Gas inlet: 1-2 holes = 1" (25) NPT; 3-4 holes = 1 1/4" (32) NPT; 5 or more holes = 1 1/2" (38) NPT.

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 non-combustible surfaces and 10" (254) from combustible surfaces.

Optional Items: ■ Stainless steel top and sides ■ Stainless steel side splash extensions ■ Hole sizes: 13" (330), 14" (356), 16" (406), 18" (457), 20" (508), 22" (559) and 24" (610) ■ Custom depth ■ Burner styles: Three-ring Burner 110,000 BTU/hr. (32 kw), 23 Tip Jet Burner 125,000 BTU/hr. (37 kw), Anti-clogging Jet Burner 125,000 BTU/hr. (37 kw) ■ Manually controlled Chinese Swing Faucet, Automatic faucets are located behind each cylinder ■ Extra manual faucet ■ Stainless steel burner covers ■ Front drain basket for 1 or 2 burner models ■ Hong Kong style ■ Oil holes ■ Chrome legs ■ Casters 6" (152) (front 2 with brakes) ■ Water wash system for stainless steel backsplash ■ Wok hole adapter

AIA File #:

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