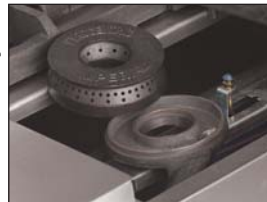


Step-Up Restaurant Range Series



Model IR-4-SU



Restaurant Range Features

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate.
- Welded stainless steel seams.
- Large 5" (127) stainless steel landing ledge.
- Control knobs are durable cast aluminum with a vylox heat protection grip.
- 6" (152) heavy duty legs with adjustable feet.
- One year parts and labor warranty.
- AGA and CGA design certified, NSF and CE listed.



All measurements in () are metric equivalents.

Model Numbers

- | | | |
|--------------------------------------|--------------------------------------|-------------------------------------|
| <input type="checkbox"/> IR-4-SU | <input type="checkbox"/> IR-6-SU | <input type="checkbox"/> IR-8-SU |
| <input type="checkbox"/> IR-4-SU-C | <input type="checkbox"/> IR-6-SU-C | <input type="checkbox"/> IR-8-SU-C |
| <input type="checkbox"/> IR-4-SU-XB | <input type="checkbox"/> IR-6-SU-XB | <input type="checkbox"/> IR-8-SU-XB |
| <input type="checkbox"/> IR-10-SU | <input type="checkbox"/> IR-12-SU | |
| <input type="checkbox"/> IR-10-SU-C | <input type="checkbox"/> IR-12-SU-C | |
| <input type="checkbox"/> IR-10-SU-XB | <input type="checkbox"/> IR-12-SU-XB | |

Cooktop - Open Burner Features

- PyroCentric™ burner heads with two rings of flame for even cooking no matter the pan size.
- 28,000 BTU/hr (8 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.
- Rear burners are elevated 4" (102) higher than front burners for easy and safe access to rear burners.

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 1/2" w x 26" d x 14" h (673 w x 660 d x 356 h). Except 24" (610) and 48" (1219) model has a 20" (508) wide oven.
- 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 26 1/2" w 35,000 BTU/hr. (10 KW) oven and 20" w 27,000 BTU/hr. (8 KW) oven.
- Stamped inner door liner provides extra strength while optimizing heat retention.

Convection Oven Features (add suffix C, not available on 24" models)

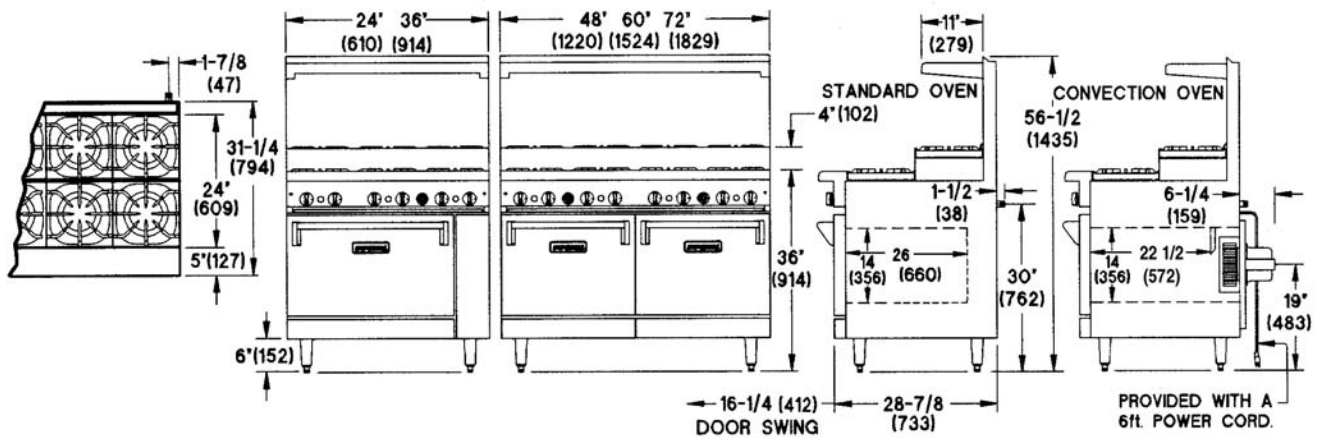
- Convection oven with 1/4 hp blower motor is optional, cooks products faster and evenly with less shrinkage.
- Convection oven interior dimensions 26 1/2" w x 22 1/2" d x 14" h (673 w x 572 d x 356 h).
- Three position switch for cooking or cool down.
- Burner "ON" indicator light and one hour manual timer. Fan shuts off automatically when door is open.

Imperial Commercial Cooking Equipment

1128 Sherborn Street ■ Corona, CA 92879 ■ 800.343.7790 ■ Ph: 951.281.1830 ■ Fx: 951.281.1879

www.imperialrange.com ■ E-mail: imperialsales@imperialrange.com

Imperial Step-Up Restaurant Range Series



Specification #:

Model#	Description	Overall Dimensions			Total BTU	Total (KW)	Ship Weight	
		w	d	h*			(Kg.)	Lbs.
IR-4-SU	4 Open Burners, 1 Standard 20" (508) w/ Oven	24"	37 ¹ / ₂ "	40"	139,000	(41)	(210)	465
IR-4-SU-XB	4 Open Burners, 1 Cabinet Base	(610)	953	1016)	112,000	(33)	(183)	405
IR-6-SU	6 Open Burners, 1 Standard Oven	36"	37 ¹ / ₂ "	40"	203,000	(60)	(274)	605
IR-6-SU-C	6 Open Burners, 1 Convection Oven	(914)	953	1016)	198,000	(58)	(301)	665
IR-6-SU-XB	6 Open Burners, 1 Cabinet Base				168,000	(49)	(246)	545
IR-8-SU	8 Open Burners, 2 Standard 20" (508) w/ Ovens	48"	37 ¹ / ₂ "	40"	278,000	(82)	(322)	710
IR-8-SU-C-XB	8 Open Burners, 1 Convection Oven, 1 Cabinet Base	(1219)	953	1016)	254,000	(75)	(303)	670
IR-8-SU-XB	8 Open Burners, 1 Standard Oven, 1 Cabinet Base				259,000	(76)	(290)	640
IR-10-SU	10 Open Burners, 2 Standard Ovens	60"	37 ¹ / ₂ "	40"	350,000	(103)	(444)	980
IR-10-SU-CC	10 Open Burners, 2 Convection Ovens	(1524)	953	1016)	340,000	(100)	(493)	1090
IR-10-SU-XB	10 Open Burners, 1 Standard Oven, 1 Cabinet Base				315,000	(93)	(425)	940
IR-12-SU	12 Open Burners, 2 Standard Ovens	72"	37 ¹ / ₂ "	40"	406,000	(119)	(514)	1135
IR-12-SU-CC	12 Open Burners, 2 Convection Ovens	(1829)	953	1016)	396,000	(116)	(568)	1255
IR-12-SU-XB	12 Open Burners, 1 Standard Oven, 1 Cabinet Base				371,000	(109)	(545)	1205

* height to top burners. All measurements in () are metric equivalents.

Crated Dimensions: (Width is 2¹/₂" (64) larger than unit) x 39" (991) d x 42¹/₂" (1080) h.

Standard Exterior Specifications

Front, sides, landing ledge, control panel, backguard with shelf and kick plate shall be constructed of stainless steel with welded and finished stainless steel seams. Control knobs shall be constructed of durable cast metal, polished chrome finish. Chrome plated 6" (152) legs shall have adjustable feet.

Cooktop Specifications

Open burners shall be 28,000 BTU/hr. (8 KW) lift-off PyroCentric™ burner heads with no gaskets, no screws. Each burner shall have one standing pilot. Drip tray shall be one piece and removable. Top grates shall be constructed in 12" x 12" (305 x 305) lift-off sections of heavy-duty cast iron. A cast-in bowl shall direct heat upward. Top grate design shall include an integrated pilot shield. Rear burners shall be elevated 4" (102) higher than front burners for easy and safe access to rear burners.

Standard Oven Specifications

Oven shall be 12 gauge construction with a welded front frame. Oven shall be fully insulated with non-sag fiberglass. Oven interior shall have porcelainized sides, rear, deck and door lining. Oven burner shall provide 35,000 BTU/hr. (10 KW). Unique baffle above the burner shall distribute heat flow to provide even cooking temperatures throughout the oven. Oven shall have a 100% safety pilot. One heavy duty locking chrome plated rack shall be included. Thermostat shall be adjustable from 150°F to 500°F (65°C to 260°C) Oven interior dimensions shall be 26¹/₂" w x 26" d x 14" h (673 x 660 x 356) to accommodate standard 18" x 26" (457 x 660) sheet pans front-to-back and side-by-side. Except 24" (610) and 48" (1219) models which shall be 20" (508) w x 26" d x 14" h (508 x 660 x 356).

Convection Oven Specifications

Shall have same exterior as standard oven. 1/4 HP, 1725 RPM blower motor (120VAC-60 HZ - 1Ph) with 5 amp draw. A 3-prong 6' (1829mm) power cord shall be provided. Output shall be 30,000 BTU/hr. (9 KW) with "U" burner and electronic ignition. Unit shall include three heavy duty chrome plated racks supported by chrome plated guides. Unit shall include three-position switch for cooking or cool down, a burner "on" indicator light and one hour manual timer. Thermostat shall be adjustable from 150°F to 500°F (65°C to 260°C). Oven interior dimensions shall be 26¹/₂" w x 22¹/₂" d x 14" h (673 x 572 x 356).

Gas: Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size 3/4" (19) NPT. 3/4" (19) pressure regulator supplied with equipment to be installed at time of connection. Specify type of gas and elevation if over 2000 ft. (610 m).

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 8" (203) from combustible surfaces.

Optional Items: ■ Extra chrome rack ■ Reinforcement channels for mounting cheese melter/salamander ■ 10" (254) stainless steel wok ring ■ Saute burner head ■ Wok burner head ■ 220V motor and transformer ■ Extra oven racks ■ Thermostatic griddle control (specify griddle size) ■ Grooved griddle top ■ Chrome griddle top ■ Griddle safety valve ■ Gas shut off valve 3/4" (19) ■ Quick disconnect and flexible gas hose ■ 6" (152) casters

AIA File #:

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