



**GAS**

PRO SERIES | RANGE MATCH RADIANT BROILERS

**IMPERIAL**



**IR-36BR-126**

**Model Numbers**

IR-24BR-120 IR-36BR-126 IR-48BR-220  
IR-24BR-XB IR-36BR-C IR-48BR-XB-126  
IR-36BR-XB

**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.
- Stamped inner door liner provides extra strength while optimizing heat retention.
- One chrome oven rack is included.

**CONVECTION OVENS**

- 30,000 BTU/hr. (9 KW) convection oven with 1/2 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 are included.
- Electronic ignition system with electronic timer countdown.



**STAINLESS STEEL BURNERS W/ CAST IRON RADIANTS.**



**STAINLESS STEEL OPEN CABINET BASE IS IDEAL FOR STORAGE.**

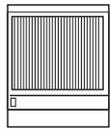
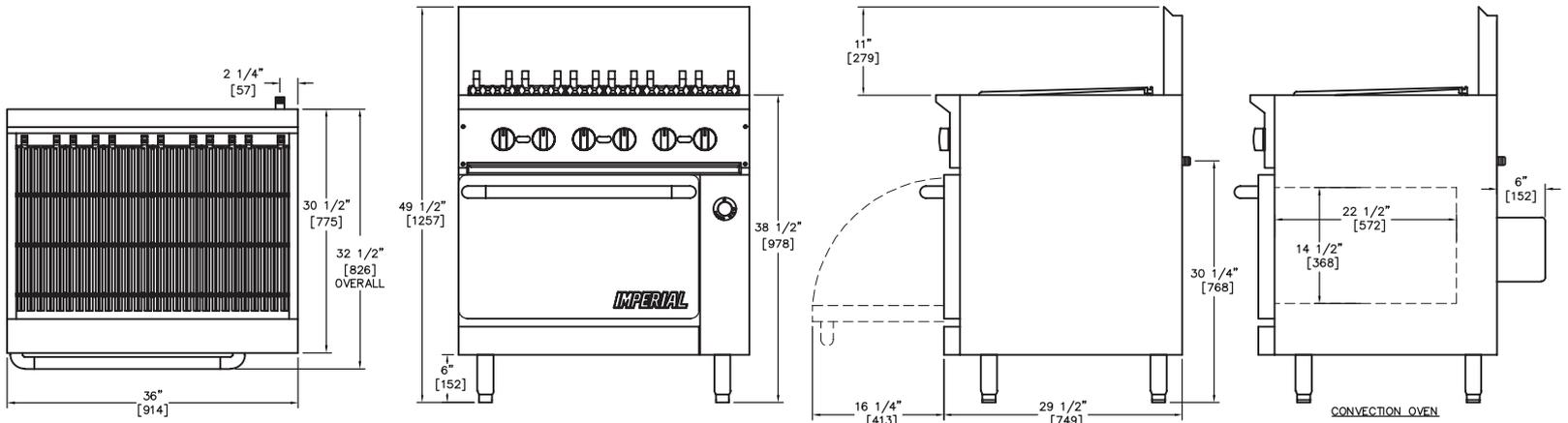
**RADIANT BROILER**

- Individually controlled 20,000 BTU/hr. (4 KW) stainless steel burners
- Burners are located every 6" (152 mm) with individual controls.
- Removable, reinforced cast iron radiants prevent clogging of burners and provide even broiling.
- Heavy duty cast iron top grates provide attractive char-broiler markings.
- 3" x 22" (76 x 559) sections remove easily and safely for cleaning.
- Slanted cooking surface provides a range of cooking temperatures.
- Each top grate blade has a cast-in grease trough that allows excess fat to flow to the front grease gutter minimizing flare-up.
- Full width grease gutter and large capacity removable drip pan.
- Insulated throughout cooktop to conserve heat.

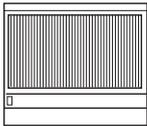


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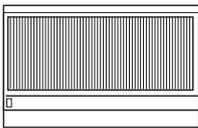
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MODEL	GAS OUTPUT		COOKING SURFACE DIMENSIONS	SHIP WEIGHT	
	BTU	KW		KG	LBS
IR-24BR-120	87,000	26	21" X 22" (533 X 559 MM)	238	525
IR-24BR-XB	60,000	18	21" X 22" (533 X 559 MM)	154	340



MODEL	GAS OUTPUT		COOKING SURFACE DIMENSIONS	SHIP WEIGHT	
	BTU	KW		KG	LBS
IR-36BR-126	125,000	37	33" X 22" (838 X 559 MM)	290	641
IR-36BR-C	120,000	35	33" X 22" (838 X 559 MM)	313	692
IR-36BR-XB	90,000	26	33" X 22" (838 X 559 MM)	204	450



MODEL	GAS OUTPUT		COOKING SURFACE DIMENSIONS	SHIP WEIGHT	
	BTU	KW		KG	LBS
IR-48BR-220	174,000	51	45" X 22" (1143 X 559 MM)	376	830
IR-48BR-XB-126	155,000	45	45" X 22" (1143 X 559 MM)	362	799

**Notes:**

- "XB-126" specifies (1) 26-1/2" w x 26" d x 14" h (673 w x 660 d x 356 h mm) standard oven and (1) open cabinet base
- "XB" specifies Cabinet Base model
- "C" specifies convection oven
- "120" specifies (1) space saver oven
- "220" specifies (2) space saver ovens

SERIES	DIMENSIONS	CRATED DIMENSIONS
IR-24BR-120	24" W X 31-1/2" D X 38-1/2" H (610 X 800 X 978 MM)	26" W X 39" D X 35" H (660 X 991 X 889 MM)
IR-24BR-XB	24" W X 31-1/2" D X 36" H (610 X 800 X 914 MM)	26" W X 39" D X 35" H (660 X 991 X 889 MM)
IR-36BR-126	36" W X 31-1/2" D X 38-1/2" H (914 X 800 X 978 MM)	38" W X 39" D X 35" H (965 X 991 X 889 MM)
IR-36BR-C	36" W X 31-1/2" D X 38-1/2" H (914 X 800 X 978 MM)	38" W X 39" D X 35" H (965 X 991 X 889 MM)
IR-36BR-XB	36" W X 31-1/2" D X 36" H (914 X 800 X 914 MM)	38" W X 39" D X 35" H (965 X 991 X 889 MM)
IR-48BR-220	48" W X 31-1/2" D X 38-1/2" H (1219 X 800 X 978 MM)	50" W X 39" D X 35" H (1270 X 991 X 889 MM)
IR-48BR-XB-126	48" W X 31-1/2" D X 38-1/2" H (1219 X 800 X 978 MM)	50" W X 39" D X 35" H (1270 X 991 X 889 MM)

**EXTERIOR**

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate
- Welded and polished stainless steel seams
- Enclosed front 1-1/4" (32 mm) manifold
- Common ledge and backguards are available as options for seamless, professional look
- Full width, removable crumb tray under open burners for easy cleaning
- 6" (152 mm) heavy duty legs with adjustable feet
- One year parts and labor warranty

**OPTIONS AND ACCESSORIES**

- Stainless steel double doors on open cabinet base.
- Stainless steel center shelf in open cabinet base.
- Gas shut off valve 3/4" N.P.T.
- Quick disconnect and flexible gas hose, 3/4" N.P.T.

**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.

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

