IMPERIAL PRO SERIES RANGE - 36" WIDE WITH OPEN CABINET – NATURAL GAS, 192000 TOTAL BTUS

MODEL: IR-6-XB

AIA FILE NUMBER:

ITEM NUMBER:



PRODUCT OPTIONS AND ACCESSORIES

- • Reinforcement channels for mounting cheese
- melter and salamander
- • 6" and 11" (152 and 279 mm) stainless steel
- backguards. Stubback available
- • 10" (254 mm) stainless steel wok ring
- • Saute burner head, interchangeable
- • Wok burner head, interchangeable
- • 220V motor and transformer for convection oven
- • Extra oven racks
- • Thermostatic griddle control
- • Grooved griddle plate
- • Chrome griddle plate • Griddle safety valve
- • Gas shut off valve 3/4" (19 mm)
- • Quick disconnect and flexible gas hose
- • 6" (152 mm) casters

PRODUCT FEATURES

- PyroCentric™ 32,000 BTU (9 KW) anti-clogging burner with a 7,000 BTU/hr. (2 KW) low simmer feature. Two rings of flame for even heating.
- Burners are anti-clogging and lift-off and separate for easy cleaning. No gasket or screws.
- Cast iron PyroCentric burners are standard on all IR Series Ranges.
- One standing pilot per burner for instant ignition.

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WEIGHTS & DIMENSIONS

Product Width	36 in
Product Width (nominal)	36 in
Product Depth	32.5 in
Product Height	56.5 in
Product Weight	501 lb
Product Dimensions (WxDxH)	36 Inch X 32.5 Inch X 56.5 Inch
Product Clearance Required: Top	20.5 in
Product Clearance Required: Floor	6 in
Product Clearance Required: Back	8 in
Product Clearance Required: Left Side	6 in

SHIPPING DETAILS

Ship Width	38.5 in
Ship Depth	39 in
Ship Height	35 in
Ship Weight	545 lb
Ship Method	LTL Common Carrier
Shipping Package Type	Pieces
Shipping Origin Zip Code	92879
Freight Class (NMFC)	92.5
Quick Ship Product	No

PRODUCT CERTIFICATIONS

ENERGY SPECIFICATIONS

Primary Energy Type	Gas
Gas Total BTUs	192,000 BTU

ADDITIONAL SPECIFICATIONS

Number of Griddles	0	Number of Griddle Burners	0
Number of Base Cabinets	1	Open or Sealed Burners	Open
Durability Class	Heavy-Duty	Oven Temperature Maximum	500 °F
High Altitude Kit Available	Yes	Ventless Cooking Technology	No
Number of Burners	6	Step-Up Top or Flat Top	Flat Top

SELECT COOKING EQUIPMENT	NUMBER OF	POWER RATING	ARRANGEMENT	WIDTH	DEPTH
Open Burners	6		Center	12 in	12.13 in

SELECT BASE EQUIPMENT	NUMBER OF	CUBIC CAPACITY EACH	WIDTH	DEPTH	HEIGHT
Open Cabinet	1	0.22 ft^3		26 in	14.5 in

BIDDING SPECIFICATIONS (SHORT FORM SPECS)

Bidding Specifications Not Available.

Imperial reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.

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