

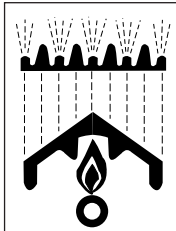
## Range Match Radiant Char-broilers

### Model Numbers

- |                                      |                                      |   |
|--------------------------------------|--------------------------------------|---|
| <input type="checkbox"/> IR-24BR-120 | <input type="checkbox"/> IR-36BR-126 | <input type="checkbox"/> IR48BR         |
| <input type="checkbox"/> IR-24BR-XB  | <input type="checkbox"/> IR-36BR-C   | <input type="checkbox"/> IR-48BR-XB-126 |
|                                      | <input type="checkbox"/> IR-36BR-XB  | <input type="checkbox"/> IR-48BR-C-XB   |
|                                      |                                      | <input type="checkbox"/> IR-48BR-XB     |



Model IR-36BR-126



Radiant broiler system

### Radiant Char-broiler Features

- Individually controlled 15,000 BTU/hr. (4.39 KW) stainless steel burners located every 6" (152).
- 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 21" (76 x 533) 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 energy.
- No tools are needed to remove grates, radiant covers and stainless steel burners for cleaning.
- Available in 24", 36" and 48" (610, 914 and 1219) width models.
- Available in floor models with a standard oven, convection oven and cabinet base. Counter top models also available.

All measurements in ( ) are metric equivalents.

### Range Match Features

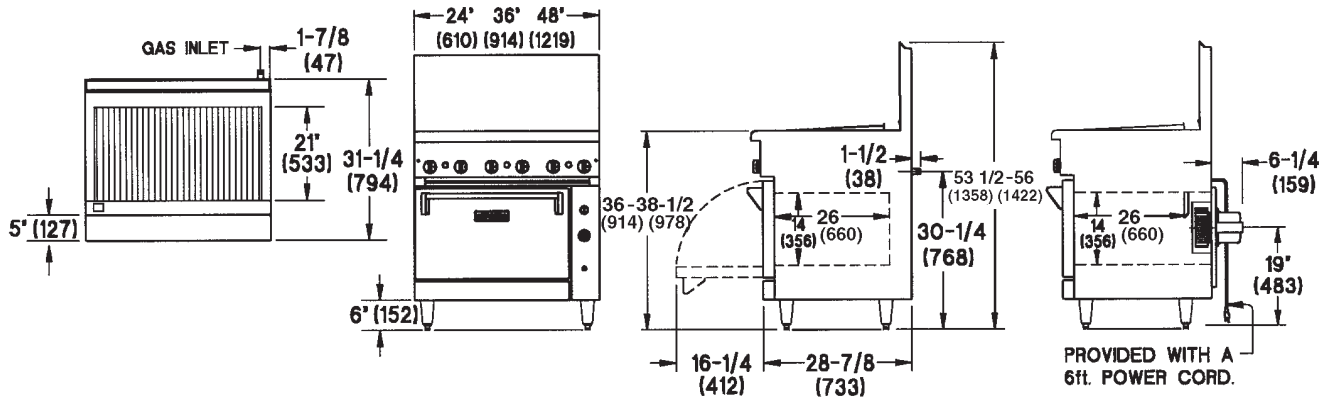
- Stainless steel front, sides, backguard, landing ledge and kick plate.
- Welded stainless steel seams.
- Large 5" (127) stainless steel landing ledge.
- 6" (152) heavy duty legs with adjustable feet.
- One year parts and labor warranty.
- AGA and CGA design certified, NSF and CE listed.



### Imperial Commercial Cooking Equipment

1128 Sherborn Street ■ Corona, CA 92879 ■ 800.343.7790 ■ Ph: 951.281.1830 ■ Fx: 951.281.1879  
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# Imperial Range Match Radiant Char-broilers



Specification #:

Model#	Description	Total BTU	Total (KW)	Ship Wt. (Kg.)	Lbs.
IR-24BR-120	24" (610) Char-broiler, 1 20" (508) Standard Oven	87,000	(26)	(238)	525
IR-24BR-XB	24" (610) Char-broiler, 1 Cabinet Base	60,000	(18)	(154)	340
IR-36BR-126	36" (914) Char-broiler, 1 26 1/2" (673) Standard Oven	125,000	(37)	(290)	641
IR-36BR-C	36" (914) Char-broiler, 1 26 1/2" (673) Convection Oven	120,000	(35)	(313)	692
IR-36BR-XB	36" (914) Char-broiler, 1 Cabinet Base	90,000	(26)	(204)	450
IR-48BR	48" (1219) Char-broiler, 2 20" (508) Standard Ovens	174,000	(51)	(376)	830
IR-48BR-XB-126	48" (1219) Char-broiler, 1 Cabinet Base, 1 26 1/2" (673) Standard Oven	155,000	(45)	(362)	799
IR-48BR-C-XB	48" (1219) Char-broiler, 1 26 1/2" (673) Convection Oven, 1 Cabinet Base,	150,000	(44)	(385)	850
IR-48BR-XB	48" (1219) Char-broiler, 1 Cabinet Base	120,000	(35)	(250)	550

**Range Dimensions:** 36" (914) w x 37 1/2" (953) d x 36" (914) height to cooking surface on XB models. 38 1/2" (978) on units with ovens.

**Crated Dimensions:** Add 2" (51) to width of unit x 39" (991) d x 35" (889) h. All measurements in ( ) are metric equivalents.

## 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.

## Char-broiler Specifications

Burners shall be stainless steel, individually controlled 15,000 BTU/hr. (26 KW) located every 6" (152). Removable, reinforced cast iron radiants shall prevent clogging of burners and provide uniform distribution of heat. Burner grates shall be constructed of heavy duty reversible cast iron and made in 3" x 21" (76 x 533) sections. They shall be pitched forward with a cast-in grease trough in each blade for fat run off. Large, full width grease gutter shall have a large capacity and be removable. Broiler body shall be fully insulated with a replaceable inner liner. No tools shall be required to remove top grates, radiant covers and stainless steel 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 26 1/2" w x 26" d x 14" h (673 x 660 x 356) except IR-24BR-120 and IR-48BR models have 20" (508) wide oven.

## 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. Oven interior dimensions shall be 26 1/2" w x 22 1/2" 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
- 220V motor and transformer
- Extra oven racks
- Gas shut off valve 3/4" (19)
- Quick disconnect and flexible gas hose
- 6" (152) casters

AIA File #:

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