GAS

PRO SERIES | PROVECTION 48" RANGES

IMPERIAL



IR-8-P-XB

Shown with optional casters

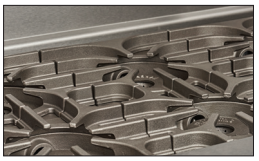


Model Numbers

IR-8-P-XB	IR-4-RG24-P-XB
IR-6-G12-P-XB	IR-2-G36-P-XB
IR-4-G24-P-XB	IR-G48-P-XB



UPDATED DOOR HANDLES



NEW TWO PIECE TOP GRATE DESIGN

PRO SERIES RANGE FEATURES

- New 1.5 diameter oven door handle.
- Metal knobs with on/off indicator engraved into all knobs.
- 2 piece top grate design with deep bowl for higher efficiencies from the 32,000 BTU Burners.
- All stainless steel burner box, top grate and burner supports.
- Stainless steel tubing used throughout all units.
- Low profile landing ledge.

PROVECTION OVEN FEATURES

- Double glass doors.
- 1/2 horse power motor.
- Three chrome oven racks included - 6 positions.
- Highly accurate electronic digital controls.
- Large tubular handle.
- 52,000 BTU's

GRIDDLE TOP FEATURES

- Griddle tops are highly polished ¾" thick (19) plate for 36", 48" and 60" ranges.
- 3" (76) wide stainless steel grease trough and removable grease can for easy cleaning.
- 20,000 BTU/hr 6KW burners are located every 12" (305) of griddle surface.
- Manual controls are standard, thermostatic controls optional.

OPEN BURNER FEATURES

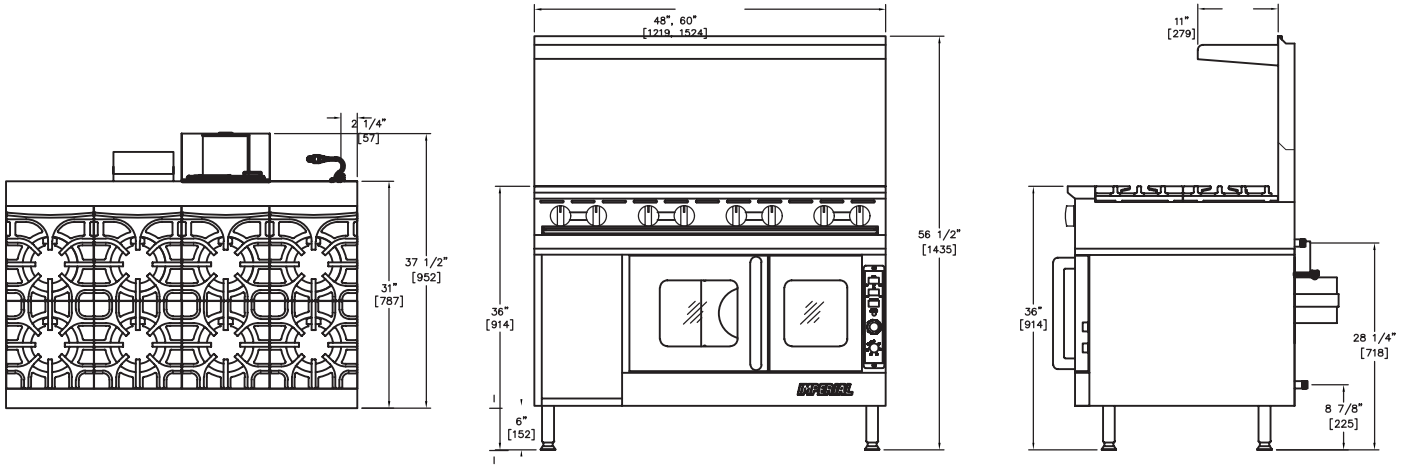
- Burner heads with two rings of flames for even cooking no matter the pan size.
- PyroCentric burners are 32,000 BTU/hr 9KW with a 7,000 BTU/hr 2KW low simmer feature.
- Cast iron burners are anti-clogging and removable for easy cleaning.
- Grates are in sections to lift-off easily.
- No gaskets or screws.
- Anti-clogging shield designed in the grate protects the pilot from grease and debris.
- Pots slide easily from section to section.

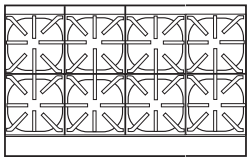
GRATES

- Front grates measure 12" x 12" (305 x 279 mm). Back grates are 12" x 13" (305 x 330 mm).
- Back grates are sized for positioning large stock pots directly over burner and feature a hot air dam.
- Pots slide easily from section to section and onto landing ledge.
- Grates are cast iron for a long service life.
- All stainless steel upper burner box, top grate supports front and rear.

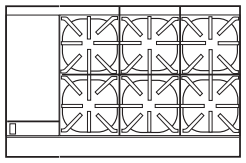
GAS

PRO SERIES | PROVECTION 48" RANGES

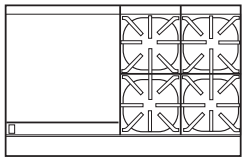




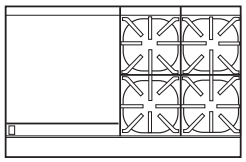
MODEL	GAS OUTPUT		OPEN BURNERS	GRIDDLE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IR-8-P-XB	308,000	90	6	N/A	326	719



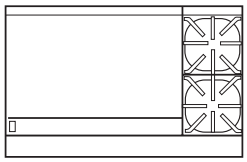
MODEL	GAS OUTPUT		OPEN BURNERS	GRIDDLE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IR-6-G12-P-XB	264,000	77	6	12	349	769



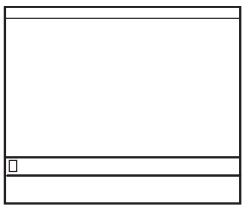
MODEL	GAS OUTPUT		OPEN BURNERS	GRIDDLE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IR-4-G24-P-XB	220,000	64	4	24	371	819



MODEL	GAS OUTPUT		OPEN BURNERS	RAISED GRIDDLE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IR-4-RG24-P-XB	220,000	64	4	24	390	859



MODEL	GAS OUTPUT		OPEN BURNERS	GRIDDLE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IR-2-G36-P-XB	176,000	52	2	36	390	859



MODEL	GAS OUTPUT		OPEN BURNERS	GRIDDLE WIDTH	SHIP WEIGHT	
	BTU	KW			KG	LBS
IR-G48-P-XB	132,000	39	N/A	48	399	879

Crated Dimensions:

50-1/2" w x 39" d x 35" h (1288 x 991 x 889 mm)

Dimensions:

43" w x 31-1/2" d x 56-1/2" h (1219 x 800 x 1435 mm)

Measurements in ( ) are metric equivalents.

Notes:

"G" specifies Griddle Top, griddle on left is standard

EXTERIOR

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate
- Welded and polished stainless steel seams
- Large 3.5" (127 mm) stainless steel landing ledge
- Control knobs are durable cast aluminum.
- 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

- Reinforcement channels for mounting cheese melter and salamander
- 6" and 11" (152 and 279 mm) stainless steel 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

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)

CONVECTION OVEN ELECTRICAL REQUIREMENT		
VOLTAGE	PHASE	AMPS
120	1	6