



## COOKING EQUIPMENT

### Commercial Gas Range with Oven

Model	Oven	Burners	Griddle
IR-10B	2	10	none
IR-6B24G	2	6	24"
IR-6B24RG	2	6	24" & broiler

#### STANDARD FEATURES

##### Construction

- Stainless steel front, sides, backsplash and over shelf
- Heavy duty steel frame
- Removable, easy to clean 12" x 12" cast iron top grates
- Removable crumb tray
- 6" caster kit included- three with lock, three without
- 3/4" rear NPT gas connection

##### Oven Features

- 30,000 BTU oven burner
- Cool to touch oven door handle
- Two adjustable oven racks per oven cavity
- Compression spring door system
- Flame failure safety device
- Holds full size sheet pans
- Nano Porcelain chip resistant oven liner
- Temperature range from 250°F - 550°F

##### Griddle (IR-6B24G)/ Broiler(IR-6B24RG)

- 24" raised griddle/broiler with 36,000 total BTU/hour
- 3/4" thick griddle plate
- 4" wide grease trough
- 4" welded griddle side shields
- Stainless steel "U" burner with heat every 6" and valve control every 12" for IR-6B24G / valve control every 8" for IR-6B24RG

##### Control

- High performance and efficient cast iron burners each giving off 30,000 BTU/hour
- Instant light flame adjustable control knobs
- Individual pilot lights
- Push in knob with efficient Hi-Low burner system
- LPG conversion kit included
- Warranty: 1 year parts and labor



#### SPECIFICATIONS

The Iron Range Commercial Gas Range has powerful 30,000 BTU cast iron burners. Each burner has an individual pilot light, removable cast iron grate and instant light flame adjustable control knob. It is constructed with a stainless steel front, sides, backsplash and over shelf, and includes casters and a 3/4" NPT gas connection. Units are shipped for natural gas but are easily converted to LPG (propane) gas with the LPG conversion kit that is included.

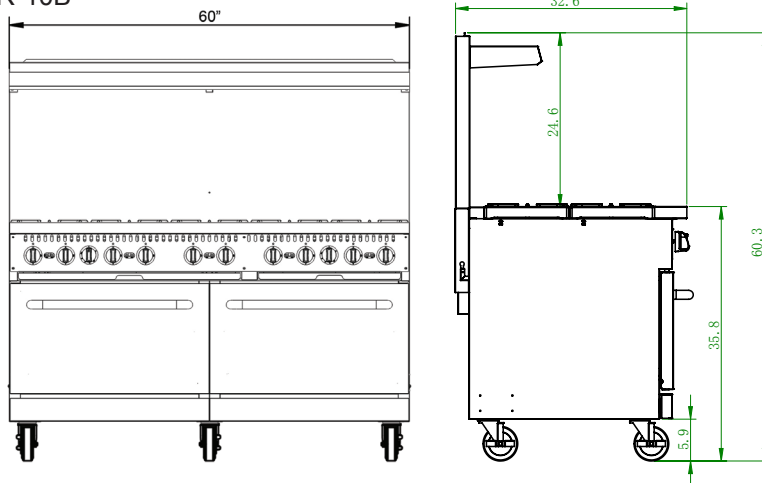
All ranges carry ETL approval for gas and sanitation that pass USA requirements for use in food service.



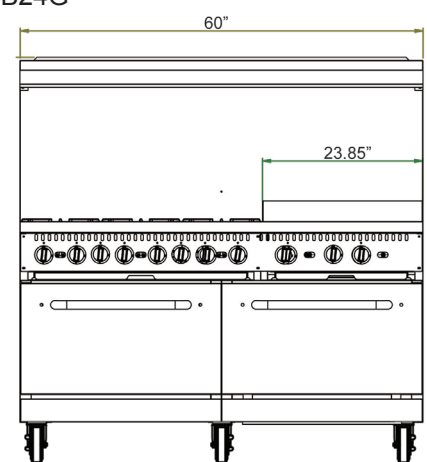
### IMPORTANT INFORMATION:

- A convertible pressure regulator is provided with this unit.  
Natural Gas 4.0" (102 mm) W.C.  
Propane Gas 10.0" (279 mm) W.C.
- Gas connection is 3/4" NPT (19mm) rear gas connection.
- Recommended incoming pressure:  
Natural Gas 4.5" W.C. with not more than a 1/2" W.C pressure drop  
LPG Gas 10.5" W.C. with not more than a 1/2" W.C. pressure drop
- If using a commercial flex it must comply with ANSI Z 21.69

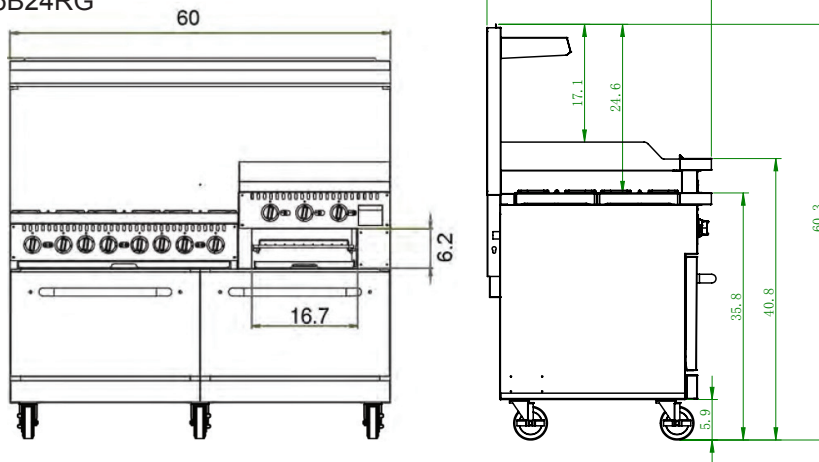
IR-10B



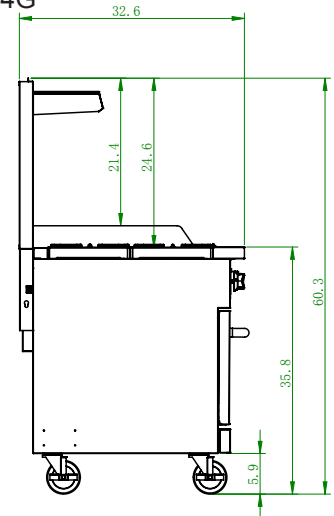
IR-6B24G



IR-6B24RG



IR-6B24G



Model	Burners	External Dimensions			Internal Oven Dimensions			BTU's per burner	BTU's per oven	BTU's per burner (griddle)	Total BTUs	Crated Weight (lbs)
		W	D	H	W	D	H					
IR-10B	10	60	32.6	60.3	26.8	25.8	13.7	30,000 x 10	30,000 x 2	-	360,000	737
IR-6B24G	6	60	32.6	60.3	26.8	25.8	13.7	30,000 x 6	30,000 x 2	12,000 x 3	276,000	816
IR-6B24RG	6	60	32.5	60.3	26.8	25.8	13.7	30,000 x 6	30,000 x 2	12,000 x 3	276,000	860

Specifications are subject to change without notice.

