Project #: _____

Item #: _____

AIA File #: _____

Restaurant Range Series 48" (1219) W Sizzle 'N Chill Self-contained Refrigerated Base System

Model Numbers

- ❏ IR-8-2-SC
- ❏ IR-6-GT12-2-SC
- ❏ IR-4-GT24-2-SC
- ❏ IR-2-GT36-2-SC
- ❏ IR-GT48-2-SC
- ❏ IR-4-RG24-2-SC
- ❏ IR-6-RG12-2-SC
- ❏ IR-8-SU-2-SC
- ❏ IR-48ABR-2-SC

Model #IR-4-GT24-2-SC

Standard Features

- Stainless steel front, ledge and sides.
- 6" (152) heavy duty casters, front locking.
- One year parts and labor warranty.
- UL, UL Canada, UL Sanitation Certified and complies with NSF7.

Double skate rollers for added drawer durability

Refrigerated Base Standard Features

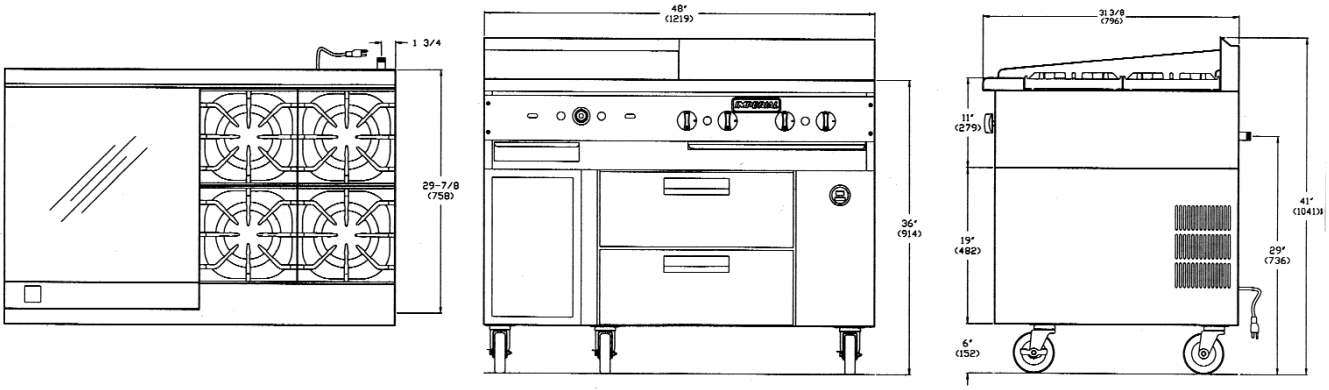
- Integrated cooktop with self-contained refrigerated base system.
- Available with any combination of broilers, open burners, griddles, hot tops and french tops.
- Self-contained systems are energy efficient and require no installation, simply plug and play.
- Cold storage addresses food safety concerns.
- Fully insulated cabinet and drawers to prevent temperature migration.
- Front mounted digital thermometer is easy to read.
- Each refrigerated drawer holds a full size steam table pan.
- Top drawer holds 6" (152) deep pans, bottom holds 4" (102) deep pans.
- Divider bars are included to accommodate other pan size configurations.
- Recessed drawer handles are conveniently out of the way.
- Oversized stainless steel drawer guides with heavy duty double skate rollers and stainless steel bearings can withstand 275 lbs. (125 Kg).
- Drawers remove easily for cleaning.

NOTE ON COOKTOPS:
Bases to be ordered in conjunction with Imperial Restaurant Range Series cooktops only. Other cooktop configurations are available, contact factory.

Specification #: _____

Imperial Commercial Cooking Equipment
1128 Sherborn Street ■ Corona, CA 92879 ■ 800.343.7790 ■ Ph: 951.281.1830 ■ Fx: 951.281.1879
www.imperialrange.com ■ E-mail: imperialsales@imperialrange.com

Imperial Restaurant Range Series - 48" (1219) Width
Sizzle 'N Chill - Self-Contained Refrigerated Bases



Self-contained Refrigerated Base Systems

Cooktop	Model#	Width	Depth	Height*	Drawers 27 1/4" (692)	Total Pans	Amps	Ship Wt. (Kg.)	Ship Wt. Lbs.
	IR-8-2-SC	48" (1219)	31 3/8" (797)	36" (914)	2	2	3	(227)	612
	IR-6-GT12-2-SC	48" (1219)	31 3/8" (797)	36" (914)	2	2	3	(299)	660
	IR-4-GT24-2-SC	48" (1219)	31 3/8" (797)	36" (914)	2	2	3	(326)	718
	IR-2-GT36-2-SC	48" (1219)	31 3/8" (797)	36" (914)	2	2	3	(336)	740
	IR-GT48-2-SC	48" (1219)	31 3/8" (797)	36" (914)	2	2	3	(368)	812
RG	IR-4-RG24-2-SC	48" (1219)	31 3/8" (797)	36" (914)	2	2	3	(295)	650
RG	IR-6-RG12-2-SC	48" (1219)	31 3/8" (797)	36" (914)	2	2	3	(286)	630
SU	IR-8-SU-2-SC	48" (1219)	31 3/8" (797)	36" (914)	2	2	3	(284)	626
	IR-48ABR-2-SC	48" (1219)	31 3/8" (797)	36" (914)	2	2	3	(381)	840

*Height to cooking surface.

Crated Dimensions: 39" (991mm) D x 38 1/2" (978mm) W. Add 2" (51mm) to height of unit.

Construction: Base construction shall be type 304, stainless steel on front, drawers, sides, landing ledge, stubback and control panel. All stainless steel seams shall be welded and polished. Unit shall be fully insulated with foam-in-place polyurethane insulation throughout cabinets and drawers to prevent temperature migration between cooktop and refrigerated base.

Refrigeration Specifications: Refrigeration system shall be energy efficient and maintain 36°-40°F (2.2°-4.4°C) interior drawer temperature. Easy-to-read front mounted digital thermometer shall be standard. Each self-closing drawer shall accommodate one, full-size steam table pan. Drawer dividers (included) shall accommodate various pan-size configurations. Each drawer shall have a center pull handle that is flush with the drawer face. Oversized drawer guides with heavy-duty stainless steel bearings in a double skate design shall withstand 275 lbs. (125 Kg).

Unitized refrigeration components shall be easily accessed for service and the condensing unit shall have a R-404 expansion valve. Condensation shall be eliminated in a non-electric self-contained drip pan located under condenser unit. Unit shall have an internal conduit for a single point electrical connection. Sleeves shall contain refrigeration and drain lines.

Electrical: 1/5 h.p. 120 v. 3 amps. (Consult factory for other electrical requirements.) 6 ft. (1829) power cord shall be included.

Gas: Manifold pressure is 5.0" W.C. for natural gas or 10.0 for propane gas. Manifold size 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection.

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.

Options:

- Cabinet extensions, contact factory with size requirements.
- 6" (152) stainless steel legs.
- Padlock assemblies. (Locks not included.)

Specification #:

AIA File #:

Imperial Commercial Cooking Equipment

1128 Sherborn Street ■ Corona, CA 92879 ■ 800.343.7790 ■ Ph: 951.281.1830 ■ Fx: 951.281.1879

www.imperialrange.com ■ E-mail: imperialsales@imperialrange.com

© 2007 Imperial Commercial Cooking Equipment All specifications subject to change without notice. Printed in the U.S. A.