

Imperial IR-6-G24

Imperial IR-6-G24 Gas Restaurant Range Instruction Manual

Model: IR-6-G24

INTRODUCTION

This manual provides essential instructions for the safe and efficient installation, operation, and maintenance of your Imperial IR-6-G24 Gas Restaurant Range. This commercial-grade appliance features a 60-inch width, six open burners, a 24-inch griddle, and two standard ovens. Please read all instructions carefully before using the appliance to ensure proper function and longevity.

SAFETY INFORMATION

WARNING: Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

- Ensure all gas connections are properly sealed and checked for leaks before operation.
- Maintain adequate ventilation in the kitchen area.
- Keep flammable materials away from the appliance.
- Only qualified personnel should install and service this gas appliance.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

SETUP AND INSTALLATION

The Imperial IR-6-G24 is a freestanding unit designed for commercial kitchen environments. Proper installation is critical for safe and efficient operation.

Gas Connection

- The appliance requires a 3/4 NPT gas inlet. A gas pressure regulator is supplied with the unit and must be installed.

- Specify whether the unit will operate on Natural Gas or LP (Propane) Gas when ordering. Ensure the installed gas type matches your facility's supply.
- If operating at an altitude above 2,000 feet, specify this information when ordering, as adjustments may be required.

Placement

- Position the range on a level, non-combustible surface.
- Ensure adequate clearance from combustible walls and materials as per local fire codes.



Figure 1: Imperial IR-6-G24 Gas Restaurant Range. This image shows the overall configuration of the range, including the six open burners on the left, the 24-inch griddle on the right, and the two oven doors below.

OPERATING INSTRUCTIONS

Familiarize yourself with the controls and features before initial operation.

Open Burners

- Each of the six open burners features a 28,000 BTU lift-off burner head.

- To ignite, push in and turn the corresponding large diameter die-cast metal knob to the 'PILOT' position, then to 'ON'.
- Adjust flame intensity using the knob.
- The heavy-duty 12" x 12" cast iron top grates are designed for durability and even heat distribution.

Griddle

- The 24-inch wide griddle is made of highly polished 3/4-inch thick steel plate.
- It features a 3-inch wide grease trough for easy cleaning.
- Each 12-inch section of the griddle is heated by a 20,000 BTU burner.
- Standard control is manual; thermostatic control is an optional upgrade.
- The griddle is typically on the left, but can be ordered on the right.

Standard Ovens

- The unit includes two 26 1/2-inch standard ovens.
- Oven interiors are porcelainized for easy cleaning and durability.
- The oven doors are designed for easy lift-off for maintenance and cleaning.
- Use the dedicated oven control knobs to set desired temperatures.

MAINTENANCE

Regular cleaning and maintenance will extend the life and efficiency of your range.

- **Daily Cleaning:** Clean all stainless steel surfaces with a mild detergent and soft cloth. Wipe down the griddle plate after each use.
- **Burner Grates:** The cast iron top grates can be removed for cleaning. Wash with warm soapy water and dry thoroughly to prevent rust.
- **Oven Interiors:** The porcelainized oven interiors should be wiped clean regularly. For stubborn stains, use a non-abrasive oven cleaner suitable for porcelain.
- **Grease Trough:** Regularly empty and clean the griddle's grease trough.
- **Professional Inspection:** Schedule periodic inspections and maintenance by a qualified service technician to ensure all gas components are functioning correctly.

TROUBLESHOOTING

This section provides solutions to common issues. For complex problems, contact a qualified service technician.

Problem	Possible Cause	Solution
Burner not igniting	No gas supply; clogged pilot; faulty igniter.	Check gas valve; clean pilot opening; contact service.
Uneven griddle heating	Grease buildup; burner issues.	Clean griddle thoroughly; inspect burners for blockages.
Oven not heating	Gas supply issue; thermostat malfunction.	Verify gas supply; contact service for thermostat check.

SPECIFICATIONS

Feature	Detail
Model	IR-6-G24
Dimensions (W x D)	60 inches wide
Open Burners	6 (28,000 BTU each, lift-off heads)
Griddle	24 inches wide, 3/4 inch thick polished steel plate, 20,000 BTU per 12-inch section
Ovens	2 standard ovens (26 1/2 inches each), porcelainized interiors
Total BTU	302,000 BTU
Fuel Type	Natural Gas or LP (Propane) Gas
Gas Inlet	3/4 NPT (regulator supplied)
Material	Stainless Steel (front, backguard, shelf, sides)
Grates	Heavy duty 12" x 12" cast iron top grates
Controls	Knob type, die-cast metal
Certification	CSA

WARRANTY AND SUPPORT

This Imperial IR-6-G24 Gas Restaurant Range comes with a **one-year parts and labor warranty** from the date of purchase. For warranty claims, technical assistance, or to locate authorized service providers, please contact Imperial Range customer support. Ensure you have your model number (IR-6-G24) and purchase information available when contacting support.

Contact information for Imperial Range can typically be found on their official website or through your product distributor.