

## Imperial IR-4

# Imperial IR-4 Natural Gas Restaurant Range

## USER MANUAL

### 1. Overview

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This manual provides instructions for the Imperial IR-4 Natural Gas Restaurant Range, a 24-inch wide commercial cooking appliance featuring four open burners and a space saver oven. Designed for professional kitchen environments, this unit offers robust performance and durability.

The range includes four 28,000 BTU open burners and a 20-inch wide by 26-inch deep space saver oven with a 27,000 BTU output. The oven is capable of holding full-size 18-inch x 26-inch sheet pans, which can be rotated for versatile cooking. Constructed with a stainless steel front, landing ledge, sides, backguard, and high shelf, the unit features a 12-gauge welded frame for structural integrity. It is equipped with 6-inch heavy-duty legs with adjustable feet and a 3/4-inch pipe gas connection.



Image 1: Imperial IR-4 Natural Gas Restaurant Range. This image displays the front view of the commercial range, highlighting its four top burners, control knobs, and the oven door below.

## 2. Safety Instructions

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**Important:** Read all instructions thoroughly before installation and operation. Failure to follow these instructions could result in property damage, personal injury, or death.

- Ensure proper ventilation in the installation area.
- This appliance uses natural gas. Verify that the gas supply matches the appliance's requirements.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Keep the area around the appliance clear and free from combustible materials.
- Only qualified personnel should perform installation, service, or maintenance.
- In case of a gas odor, immediately shut off the gas supply, open windows, and evacuate the premises. Do

not operate electrical switches or phones. Contact your gas supplier or fire department.

- The appliance is NSF approved and CSA certified, indicating compliance with public health and safety standards.

### 3. Setup and Installation

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The Imperial IR-4 is designed for freestanding installation. Proper setup is crucial for safe and efficient operation.

1. **Unpacking:** Carefully remove the appliance from its packaging. Inspect for any shipping damage. Report any damage to the carrier immediately.
2. **Leg Installation:** Attach the 6-inch heavy-duty legs to the base of the range. Adjust the feet to ensure the unit is level and stable on the floor.
3. **Gas Connection:** Connect the appliance to a 3/4-inch natural gas supply line. It is strongly recommended to replace the gas supply hose when installing a new piece of equipment to ensure safety and prevent leaks. All gas connections must be performed by a licensed professional and tested for leaks using a non-corrosive leak detection solution.
4. **Ventilation:** Ensure the range is installed under an adequate commercial ventilation hood system as per local codes.
5. **Clearances:** Maintain proper clearances from combustible and non-combustible surfaces as specified by local and national codes.

### 4. Operating Instructions

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This section details the operation of the open burners and the space saver oven.

#### 4.1. Open Burners

The range is equipped with four open burners, each rated at 28,000 BTU. The burner options include an anti-clogging burner with full flame, two all-purpose burners, a sauté burner, and a wok jet burner. Control is managed via front-mounted knobs.

1. **Ignition:** Turn the desired burner control knob to the 'PILOT' position. Use a long match or lighter to ignite the standing pilot light. Once the pilot is lit, turn the knob to the 'ON' position.
2. **Adjusting Flame:** Rotate the control knob to adjust the flame intensity from low to high.
3. **Shutting Off:** Turn the control knob to the 'OFF' position. For extended periods of non-use, it is recommended to turn off the main gas supply valve.

#### 4.2. Space Saver Oven

The oven features a 27,000 BTU burner and a thermostat with a temperature range of 150°F to 500°F.

1. **Preheating:** Turn the oven control knob to the desired temperature. Allow sufficient time for the oven to reach the set temperature.

2. **Loading:** The oven can accommodate full-size 18-inch x 26-inch sheet pans. Pans can be rotated front to back or left to right for optimal cooking.
3. **Monitoring:** Use an external oven thermometer for precise temperature verification if needed.
4. **Shutting Off:** Turn the oven control knob to the 'OFF' position.

## 5. Maintenance

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Regular cleaning and maintenance will ensure the longevity and optimal performance of your Imperial IR-4 range.

- **Daily Cleaning:** Clean the stainless steel surfaces (front, landing ledge, sides, backguard, high shelf) with a mild detergent and a soft cloth. Avoid abrasive cleaners that can scratch the finish.
- **Grates:** The 12-inch x 12-inch top grates are easily removable for cleaning. Clean them regularly to prevent grease buildup.
- **Oven Interior:** The oven door is removable for easier cleaning of the oven interior. Clean spills and food debris promptly to prevent carbonization.
- **Pilot Shield:** The anti-clogging pilot shield should be kept clean to ensure consistent pilot flame operation.
- **Gas Connections:** Periodically check gas connections for any signs of leaks or damage. This should be done by a qualified technician.

## 6. Troubleshooting

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This section provides basic troubleshooting steps for common issues. For complex problems, contact a qualified service technician.

- **Burner Not Lighting:** Check if the gas supply is on. Ensure the pilot light is lit. Clean any debris from the burner ports or pilot assembly.
- **Uneven Oven Heating:** Verify the oven is level. Ensure the oven interior is clean and free of obstructions. Allow adequate preheating time.
- **Gas Odor:** Immediately shut off the gas supply. Ventilate the area. Do not operate electrical switches. Contact your gas supplier or fire department.
- **Excessive Smoke:** This may indicate grease buildup. Clean the grates, burners, and oven interior thoroughly.

## 7. Specifications

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Feature	Specification
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Model Name	IR-4
Brand	Imperial
Fuel Type	Natural Gas
Number of Open Burners	4
Burner BTU Rating (each)	28,000 BTU
Oven Type	Space Saver Oven
Oven BTU Rating	27,000 BTU
Oven Temperature Range	150°F - 500°F
Oven Capacity	Holds full size 18" x 26" sheet pans
Total BTU	155,000 BTU
Construction Material	Stainless Steel (front, landing ledge, sides, backguard, high shelf), 12 gauge welded frame
Gas Connection	3/4" NPT pipe
Legs	6" heavy duty with adjustable feet
Installation Type	Freestanding
Certifications	NSF, CSA
ASIN	B0049GPREK

## 8. Warranty and Support

The Imperial IR-4 Natural Gas Restaurant Range comes with **one-year parts and labor warranty** from the date of purchase. This warranty covers defects in material and workmanship under normal use and service. For warranty claims, technical support, or to locate authorized service providers, please contact Imperial customer service. Always provide your model number (IR-4) and ASIN (B0049GPREK) when seeking support. You can find more information and contact details by visiting the official Imperial brand store online.

