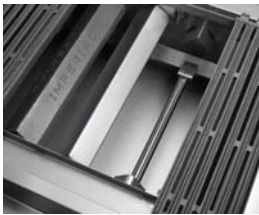


Model Numbers

IRB-24
IRB-30
IRB-36
IRB-48
IRB-60
IRB-72



Stainless steel burners with both cast-iron and optional stainless steel radiants shown.



Stainless steel burners and radiant combination creates a searing hot grate temperature.



Durable cast aluminum with a vylox heat protection grip.



IRB-36 shown

RADIANT BROILER BURNER SYSTEM - Individually controlled 15,000 BTU/hr. (4 KW) stainless steel burners.

- Burners are located every 6" (152 mm) with individual controls.
- Removable, reinforced cast iron radiants prevent clogging of burners and provide even broiling.
- Standard cast iron radiants provide maximum heat retention and intense surface temperatures.
- Optional stainless steel radiants provide quick heat-up while minimizing flare-ups.

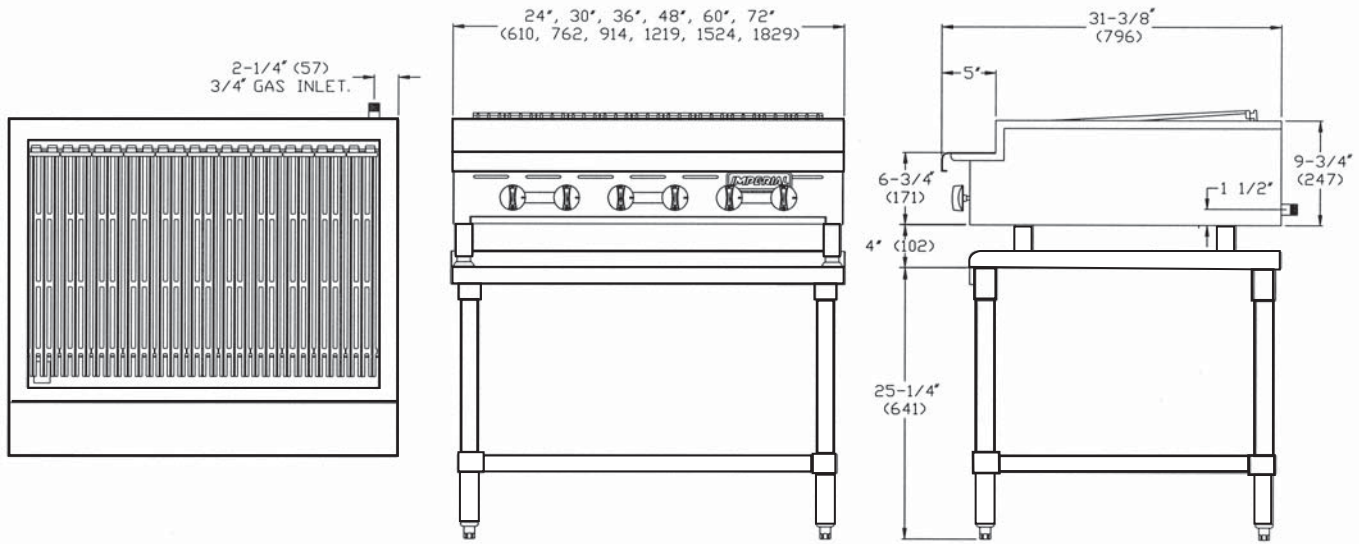
TOP GRATES - Heavy duty cast iron top grates provide attractive char-broiler markings.

- 3" x 22" (76 x 559) sections remove easily and safely for cleaning.
- Slanted cooking surface provides a range of cooking temperatures.
- All grates are in sections to remove easily and safely for cleaning.
- Slanted cooking surface provides a range of cooking temperatures.
- Each top grate blade has a cast-in grease trough that allows excess fat to flow to the front grease gutter minimizing flare-up.
- No tools are needed to remove grates, radiant covers and stainless steel burners for cleaning.

EXTERIOR FEATURES - Stainless steel front, sides and landing ledge for cleanability and professional look.

- Welded and polished stainless steel seams.
- Range Match profile when placed on a refrigerated base or equipment stand.
- Large 5" (127 mm) stainless steel landing ledge is ideal for plating.
- Control knobs are durable cast aluminum with a vylox heat protection grip.
- Full width grease gutter and large capacity removable drip pan.
- Insulated throughout cooktop to conserve energy.
- 4" (102 mm) heavy duty legs with adjustable feet.
- One year parts and labor warranty.





COUNTER TOP RADIANT BROILERS

| MODEL | WIDTH | NUMBER OF BURNERS | GAS OUTPUT BTU | (KW) | SHIP WEIGHT (KG) | LBS |
|--------|---------------|-------------------|----------------|------|------------------|-----|
| IRB-24 | 24" (610 mm) | 4 | 60,000 | (18) | (118) | 260 |
| IRB-30 | 30" (762 mm) | 5 | 75,000 | (22) | (141) | 310 |
| IRB-36 | 36" (914 mm) | 6 | 90,000 | (26) | (159) | 350 |
| IRB-48 | 48" (1219 mm) | 8 | 120,000 | (35) | (202) | 445 |
| IRB-60 | 60" (1524 mm) | 10 | 150,000 | (44) | (261) | 575 |
| IRB-72 | 72" (1829 mm) | 12 | 180,000 | (53) | (319) | 705 |

Measurements in () are metric equivalents.

| MANIFOLD PRESSURE | MANIFOLD NATURAL GAS | PROPANE GAS | MANIFOLD GAS SIZE |
|-------------------|----------------------|-------------|-------------------|
| 5.0" W.C. | 10.0" W.C. | | 3/4" (19 mm) |

Specify elevation, if over 2,000 ft.

CLEARANCE REQUIREMENTS
Legs or stand required for non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 8" (203 mm) from combustible surfaces.

| MODEL | DIMENSIONS | CRATED DIMENSIONS |
|--------|--|--|
| IRB-24 | 24" w x 31-3/8" d x 13-3/4" h (610 x 797 x 286 mm) | 26-1/2" w x 34" d x 16" h (673 x 864 x 406 mm) |
| IRB-30 | 30" w x 31-3/8" d x 13-3/4" h (762 x 797 x 286 mm) | 32-1/2" w x 34" d x 16" h (826 x 864 x 406 mm) |
| IRB-36 | 36" w x 31-3/8" d x 13-3/4" h (914 x 797 x 286 mm) | 38-1/2" w x 34" d x 16" h (978 x 864 x 406 mm) |
| IRB-48 | 48" w x 31-3/8" d x 13-3/4" h (1219 x 797 x 286 mm) | 50-1/2" w x 34" d x 16" h (1283 x 864 x 406 mm) |
| IRB-60 | 60" w x 31-3/8" d x 13-3/4" h (1524 x 797 x 286 mm) | 62-1/2" w x 34" d x 16" h (1588 x 864 x 406 mm) |
| IRB-72 | 72" w x 31-3/8" d x 13-3/4" h (1829 x 797 x 286 mm) | 74-1/2" w x 34" d x 16" h (1892 x 864 x 406 mm) |

- OPTIONS AND ACCESSORIES**
- Stainless steel radiants, in lieu of cast iron
 - Stainless steel flashing
 - Stainless steel equipment stands
 - 6" (152 mm) casters for equipment stands
 - Gas shut off valve 3/4" (19 mm)
 - Quick disconnect and flexible gas hose

