

Model Numbers

IR-6-SC
 IR-36ABR-SC
 IR-GT36-SC



Self-contained, energy efficient refrigeration system.



Easy to read, front mounted thermometer.



Drawer dividers support fractional pan configurations.



Oversized drawer guides and stainless steel bearings hold up to 275 lbs. (125 Kg).



IR-6-SC

IR-36ABR-SC

IR-GT36-SC

SIZZLE 'N CHILL - Self-contained, energy efficient refrigeration system with restaurant series cook tops.

- Foamed-in-place polyurethane insulation throughout cabinet and drawers ensure temperature maintenance.
- Insulation prevents temperature migration between cooktop and refrigerated base.
- Drawers are self closing for convenience and safety.

REFRIGERATION SYSTEM - 1/5 hp compressor motor for energy efficiency.

- Electrical requirements are 120V, 3 amps.
- Unitized refrigeration components for easy service access.
- Condensation is eliminated in a non-electrical, self-contained drip pan located under condenser unit.

TEMPERATURE MAINTENANCE - Maintains 36° - 40° F (2.2° - 4.4° C) internal drawer temperature.

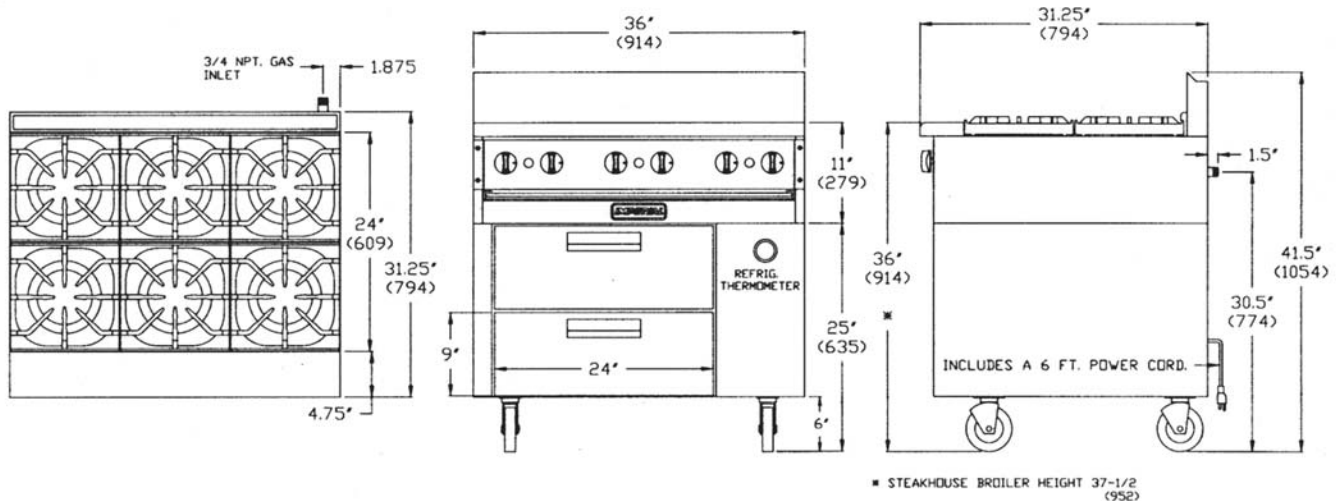
- Temperature maintained even when ambient temperature reaches 100° F (37.80° C).
- Easy to read, front mounted thermometer.

VERSATILE PAN CONFIGURATIONS - 36" (914 mm) models have 2 drawers. Each drawer holds one full size pan.

- Drawer dividers/pan supports (included). Dividers support fractional pan configurations
- Top drawers holds up to 6" (152 mm) deep pans.
- Bottom drawers holds up to 4" (102 mm) deep pans.

EXTERIOR FEATURES - Stainless steel guides and bearings withstand 275 Lbs. (125 Kg) of weight.

- Stainless steel front, drawer fronts and sides.
- Center pull handle is flush to drawer face.
- Welded and polished stainless steel seams.
- Plate mounted 6" (152 mm) heavy duty casters.
- One year parts and labor warranty.



36" REFRIGERATED BASES

MODEL	COOKTOP	GAS OUTPUT BTU (KW)	DRAWERS/ PAN CAPACITY	SHIP WEIGHT (KG) LBS
IR-6-SC	6 open burners	192,000 (56)	2 drawers/ 2 pans	(245) 540
IR-36ABR-SC	Radiant broiler	120,000 (35)	2 drawers/ 2 pans	(277) 610
IR-GT36-SC	Thermo Griddle	90,000 (26)	2 drawers/ 2 pans	(274) 605

Measurements in () are metric equivalents.

NOTES

- "SC" denotes self-contained refrigeration system
- "ABR" denotes radiant broiler cooktop
- "GT" thermostatic griddle cooktop

MODEL	DIMENSIONS	CRATED DIMENSIONS
IR-6-SC	36" w x 31-1/4" d x 41-1/2" h (914 x 794 x 1054 mm)	38-1/2" w x 39" d x 39" h (978 x 991 x 991 mm)
IR-36ABR-SC	36" w x 31-1/4" d x 41-1/2" h (914 x 794 x 1054 mm)	38-1/2" w x 39" d x 39" h (978 x 991 x 991 mm)
IR-GT36-SC	36" w x 31-1/4" d x 41-1/2" h (914 x 794 x 1054 mm)	38-1/2" w x 39" d x 39" h (978 x 991 x 991 mm)

MANIFOLD PRESSURE NATURAL GAS	PROPANE GAS	MANIFOLD SIZE
5.0" W.C.	10.0" W.C.	3/4"

Specify elevation, if over 2,000 ft.

ELECTRICAL REQUIREMENT HORSEPOWER	VOLTS	AMPS MAX.
1/5 HP	120V	3 amps

6ft. (1829 mm) power cord with 3 prong plug provided

CLEARANCE REQUIREMENTS

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51 mm) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 8" (203 mm) from combustible surfaces.

OPTIONS AND ACCESSORIES

- 60" (1524 mm) quick disconnect and flexible gas hose with restraining devices
- Stainless steel broiler radiants
- Mirror chrome griddle plate
- Grooved griddle plate

