

## IR2 INFRARED BROILER



Model IR2



### SPECIFICATIONS

Heavy-duty infrared broiler, Vulcan-Hart Model No. IR2. Stainless steel body and 6" adjustable legs. Power blower(s) mix primary and secondary air with (natural) (propane) gas. Air and gas mixture moves through overhead perforated ceramic tile infrared generators. Four 20,000 BTU/hr. ceramic tile faced burners reach approximately 1600°F through two infinite heat valves with high and low positions. 160,000 BTU/hr. input. Pilot lights and pressure regulator. Spring balanced broiler area measures 25 1/2" w x 29 1/2" d. Grid is made of round cold rolled steel bars and mounted on roller bearings. Insulated external handle and adjustable to five locking broiling levels.

Exterior dimensions:  
36" w x 38 3/8" d x 80 1/2" h on 6" legs

CSA design certified. NSF listed.

**SPECIFY TYPE OF GAS AND FINISH WHEN ORDERING**

**SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.**

- IR2** Double deck broiler on 6" legs

### STANDARD FEATURES

- Stainless steel body and legs.
- High production infrared broiler with power blower supplied primary and secondary air.
- Reaches 1600°F broiling temperatures quickly and maintains broiling efficiency during peak hours under repeated loading.
- Radiant infrared rays reduce broiling time up to 50% on many products.
- Quick preheating allows broiler to be turned off in slow periods.
- Spring balanced 5 position grid for raising and lowering.
- Porcelain enameled steel liners in broiler compartment.
- Four foot 120V power cord.
- Gas pressure regulator.
- Grid area 700 sq. in.; 25 1/2" x 29 1/2".
- Grid moves on roller bearings.
- Cold rolled steel grid bars for marking.
- Insulation between outer and inner walls.
- Rear gas connection.
- One year limited parts and labor warranty.

### OPTIONS

- Stainless steel finishing back panel.
- IR2 - less legs on 1 5/8" base
- Front flue deflector
- Second year extended limited parts and labor warranty.

### ACCESSORIES

- Quick disconnect gas hose.

# VULCAN

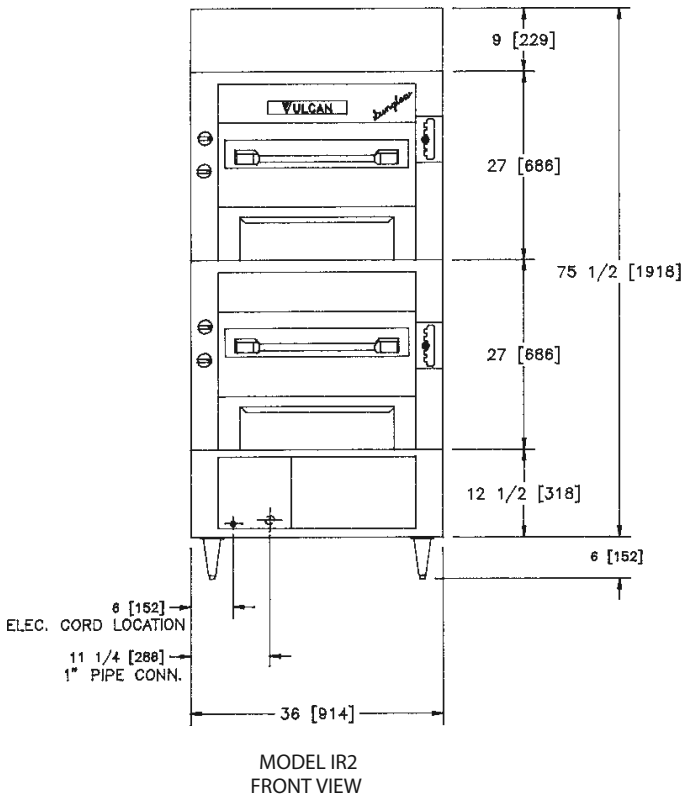
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### MODEL IR2

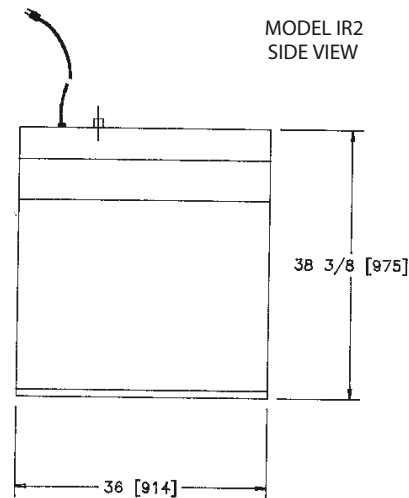
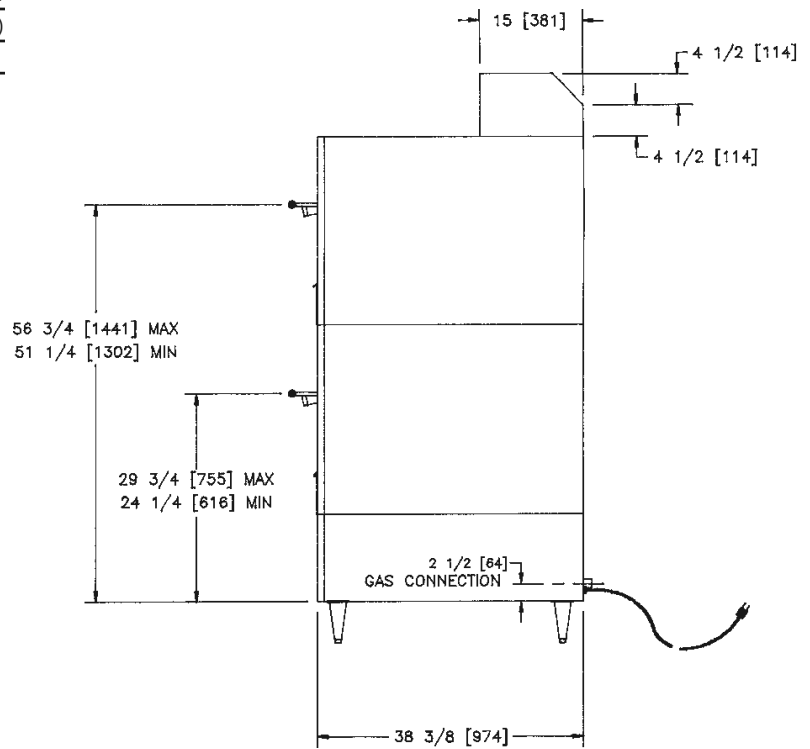
Overall Dimensions	
Width	36" (914 mm)
Depth	38 <sup>3</sup> / <sub>8</sub> " (975 mm)
Height	80 <sup>1</sup> / <sub>2</sub> " (1727)
Approx. S hp. Wt.	1100 lbs. (495 kg)
Broiler Grid Overall	
Width	25 <sup>1</sup> / <sub>2</sub> " (648 mm)
Depth	29 <sup>1</sup> / <sub>2</sub> " (749 mm)
BTU/hr. Rating	Total 160,000
Gas Connection (rear)	1" std. pipe (25 mm)
Flue Collar	36" (914 mm) x 8" (203 mm) x 10 <sup>5</sup> / <sub>16</sub> " (261 mm)

### IMPORTANT

1. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
2. This broiler requires a 6" clearance at both sides and rear adjacent to combustible construction.
3. A gas pressure regulator suitable for battery or single unit applications must be furnished and installed. Nat. gas 6.0" W.C., pro. gas 10" W.C.



MODEL IR2  
TOP VIEW



NOTE: In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.