

 Model Numbers

 IR-10-E
 IR-10-E-XB

 IR-10-E-CC
 IR-6-G24T-E

 IR-4-G36T-E
 IR-6-G24T-E



9" (229 mm) sealed round plate elements with easy to clean flat surface.



5 KW element provides even heating throughout the oven cavity.



Splatter screen protects the element from spills.



Large 5" (127 mm) stainless steel landing ledge for convenient plating.



Durable cast aluminum with a vylox heat protection grip.



ROUND PLATE ELEMENTS - 2 KW round plate elements with easy-to-clean flat surface.

- Provides a solid flat surface for fast, even heating.
- Plates are 9" (229) diameter for maximum pan contact.
- Solid top prevents spills from entering unit making clean-up easy.
- Infinite heat controls for maximum cooking flexibility.

GRIDDLE TOP - Thick highly polished 3/4" (19 mm) steel plate with thermostat controls.

- 21" (533 mm) plate depth.
- Even heating elements across the griddle section provide consistent temperature across the plate.
- 4" (102 mm) wide grease trough and removable grease can for easy cleaning.
- Large griddle grease can is removable for easy cleaning.

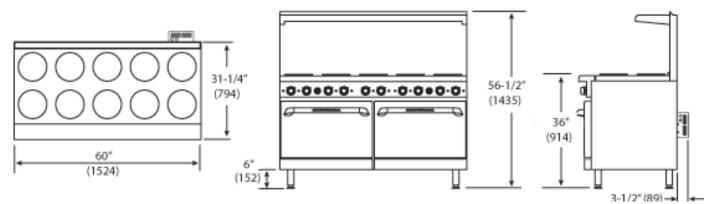
STANDARD OVEN - High performance 5 KW element provides even heating throughout the oven interior.

- Unique baffle above the element distributes heat flow to provide even cooking temperatures throughout the 5 KW oven. Splatter screen protects the element from spills.
- Chef depth standard oven interior accommodates standard 18" x 26" (457 x 660 mm) sheet pans front-to-back and side-by side.
- Oven is 26<sup>1</sup>/<sub>2</sub>" w x 26" d x 14" h (673 x 660 x 356 mm).
- Heavy duty thermostat with temperature range from 150°F to 500°F (65°C to 260°C).
- Porcelainized sides, rear, deck and door lining.
- Stamped inner door liner provides extra strength while optimizing heat retention.
- One chrome oven rack is included.
- CONVECTION OVEN 5 KW convection oven with 1/4 hp blower motor cooks products quickly and evenly with less shrinkage.
- Convection oven interior dimensions 26-1/2" w x 22-1/2" d x 14" h (673 x 572 x 356 mm).
- Three position switch for cooking or cool down. Fan shuts off automatically when door is open.
- Porcelainized sides, rear, deck and door lining for easy cleaning.
- Three chrome oven racks included.









## **60" ELECTRIC RANGES**

60

		NUMBER	GRIDDLE	SHIP	WEIGHT	60" WIDE	RANGES E	LECTRI	CAL	REQUIREMENTS		
TOP	MODEL	OF PLATES	WIDTH	(KW)	LBS	Model	Total KW	Volts	Ph	Amps J-Box "A"	Amps J-Box "	
	IR-10-E	10	N/A	(444)	980	IR-10-E	30.6	208	1	74	74	
	IR-10-E-XB	10	N/A	(425)	940		30.6	208	3	43	43	
	IR-10-E-CC	10	N/A	(493)	1090		30.6	240	1	64	64	
	IR-6-G24T-E	6	24" (610 mm)	(480)	1060		30.6	240	3	37	37	
							30.6	480	3	19	18	
						IR-10-E-XB	25.3	208	1	58	64	
	IR-4-G36T-E	4	36" (914 mm)	(491)	1085		25.3	208	3	34	37	
							25.3	240	1	50	56	
							25.3	240	3	29	32	
							25.3	480	3	15	16	
						IR-10-E-CC	30.6	208	1	81	81	
Measurements in ( ) are metric equivalents						30.6 30.6	208 240	3	50 71	50 71		
NOTES							30.6	240 240	3	44	44	
	I) Standard Over	and (1) Open (	Cabinot Paco									
						IB-6-G24T-F			1			
- "G" specifies Gr	ifies (1) Standard Oven and (1) Open Cabinet Base30.648032626ifies (2) Convection OvensIR-6-G24T-E28.620816474											
- "T" specifies Thermostat Controls						28.6	240	1	56	64		
•							3	32	37			
EXTERIOR							28.6	480	3	16	19	
- Stainless steel f	Stainless steel front, sides, backguard, shelf, landing ledge and kick plate						27.6	208	1	69	64	
- Welded and polished stainless steel seams							27.6	208	3	40	37	
- Large 5" (127 mm) stainless steel landing ledge							27.6	240	1	60	56	
- Control knobs are durable cast aluminum with a heat protection grip							27.6	240	3	35	32	
- 6" (152 mm) heavy duty legs with adjustable feet							27.6	480	3	18	16	
- One year parts and labor warranty						- Available in 208 and 240 volts, 1 and 3 phase.						
							Please indicate at time of order					

## DIMENSIONS

60" w x 31-1/4" d x 36" h\* (1524 x 794 x 914 mm) \* to cooktop

CRATED DIMENSIONS 62-1/2" w x 39" d x 35" h (1588 x 991 x 889 mm)

X D A C

## 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 6" (152 mm) from combustible surfaces.

E-4

11/13

Please indicate at time of order

## OPTIONS AND ACCESSORIES

- 6" (152 mm) stainless steel stub back, in lieu of standard backguard
- 11" (279 mm) stainless steel stub back, in lieu of standard backguard
- Reinforcement channels for mounting cheesemelter or salamander

Printed in the U.S.A.

- Extra oven racks
- Grooved griddle top
- Chrome griddle top
- 6" (152 mm) casters
- 480 volts, 3 phase



1128 Sherborn Street Corona, CA 92879 800.343.7790 Ph: 951.281.1830 Fx: 951.281.1879 www.imperialrange.com E-mail: imperialsales@imperialrange.com

© 2013 Imperial Commercial Cooking Equipment

Imperial reserves the right to change specifications at any time without prior notice and without any obligation for past or future equipment purchases. Visit www.imperialrange.com for specification updates.