



Model Numbers IR-12-E IR-6

IR-6-G36T-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.

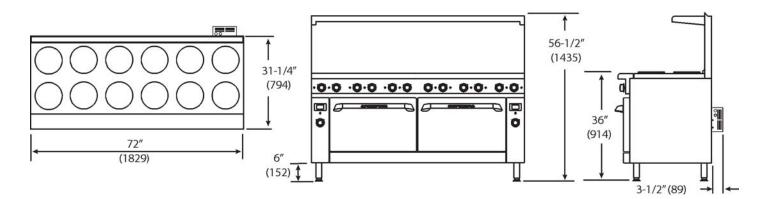
STANDARD OVEN - High performance 5 KW element provides even heating throughout the oven interior.

- 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 26¹/₂" 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.









72" ELECTRIC RANGES

| | | NUMBER | GRIDDLE | SHIP | WEIGHT |
|--------|-------------|-----------|--------------|-------|--------|
| TOP | MODEL | OF PLATES | WIDTH | (KW) | LBS |
| 000000 | IR-12-E | 12 | N/A | (514) | 1135 |
| | IR-6-G36T-E | 6 | 36" (914 mm) | (541) | 1195 |

Measurements in () are metric equivalents

NOTES

- "G" specifies Griddle Top
- "T" specifies Thermostat Controls

EXTERIOR

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate
- Welded and polished stainless steel seams
- Large 5" (127 mm) stainless steel landing ledge
- Control knobs are durable cast aluminum with a heat protection grip
- Full width, removable crumb tray for easy cleaning
- 6" (152 mm) heavy duty legs with adjustable feet
- One year parts and labor warranty

DIMENSIONS

72" w x 31-1/4" d x 36" h* (1829 x 794 x 914 mm) * to cooktop CRATED DIMENSIONS 74-1/2" w x 39" d x 35" h (1892 x 991 x 889 mm)

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.

| 72" ELECTRIC RANGES ELECTRICAL REQUIREMENTS | | | | | | | | |
|---|----------|---------|----|--------------|-------------------|--|--|--|
| Model | Total KW | ' Volts | Ph | Amps J-Box " | A" Amps J-Box "B" | | | |
| IR-12-E | 34.6 | 208 | 1 | 84 | 84 | | | |
| | 34.6 | 208 | 3 | 48 | 49 | | | |
| | 34.6 | 240 | 1 | 72 | 73 | | | |
| | 34.6 | 240 | 3 | 42 | 42 | | | |
| | 34.6 | 480 | 3 | 21 | 21 | | | |
| IR-6-G36T-E | 31.6 | 208 | 1 | 79 | 74 | | | |
| | 31.6 | 208 | 3 | 46 | 43 | | | |
| | 31.6 | 240 | 1 | 68 | 64 | | | |
| | 31.6 | 240 | 3 | 40 | 37 | | | |
| | 31.6 | 480 | 3 | 20 | 19 | | | |
| | | | | | | | | |

- Available in 208 and 240 volts, 1 and 3 phase. 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
- Two convection ovens in lieu of standard ovens, "CC" suffix in the model number specifies two convection ovens. Contact factory for pricing
- Reinforcement channels for mounting cheesemelter or salamander
- Extra oven racks
- Grooved griddle top
- Chrome griddle top
- 6" (152 mm) casters
- 480 volts, 3 phase





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