



# ELECTRIC

## PRO SERIES 36" RANGES



### IR-6-E

Shown with optional casters

#### MODEL NUMBERS

- IR-6-E
- IR-6-E-C
- IR-6-E-XB
- IR-G36T-E



High performance 5.3 KW element provides even heating throughout the oven.



Splatter screen protects the element from spills.



9" (229) diameter round plate elements with easy to clean surface.

## STANDARD OVEN

- Baffle above the element distributes heat flow to provide even cooking temperatures throughout the 5.3 KW oven. Splatter screen protects the element from spills.
- Chef depth oven interior accommodates standard 18" x 26" (457 x 660 mm) sheet pans front-to-back and side-by-side.
- Oven is 26½" 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 inner door liner.
- Side oven controls are protected from heat in an insulated side compartment
- Stamped inner door liner provides extra strength while improving heat retention.
- One chrome oven rack is included.

## CONVECTION OVEN

- 5.3 KW convection oven with 1/2 hp blower motor cooks products quickly and evenly with less shrinkage.
- Convection oven interior dimensions 26-½" w 22-½" 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.

## ROUND PLATE ELEMENTS

- Plates are 9" (229) diameter for maximum pan contact
- Solid top prevents spills from entering unit making clean-up easy.
- 2.6 KW round plate elements with easy-to-clean flat surface.
- Infinite heat controls for maximum cooking flexibility

## GRIDDLE TOP

- Thick highly polished 1/2" (13 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.

## EXTERIOR FEATURES

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate.
- Welded and polished stainless steel seams.
- Large 4" (101 mm) stainless steel landing ledge
- 6" (152 mm) heavy duty legs with adjustable feet
- One year parts and labor warranty.

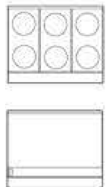
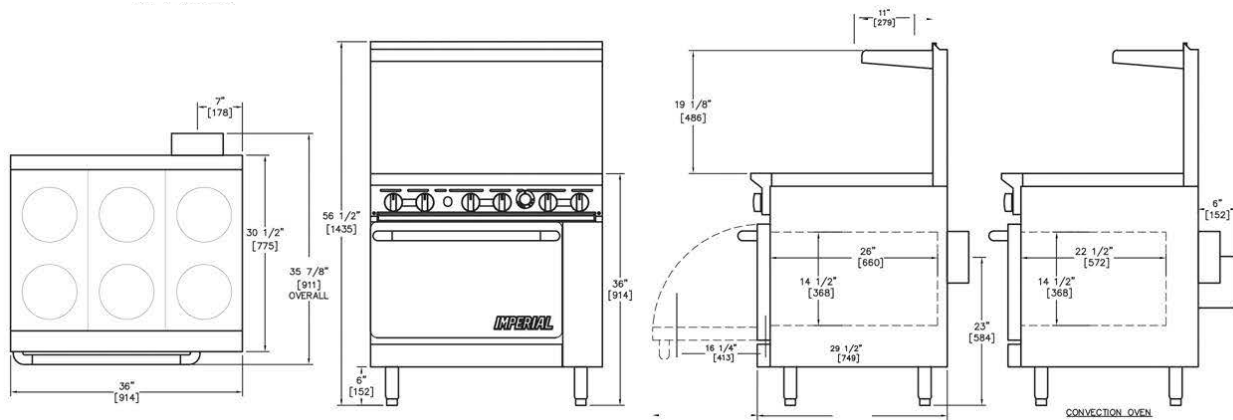


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## PRO SERIES 36" RANGES



MODEL	ROUND ELEMENTS	GRIDDLE WIDTH	SHIP WEIGHT (KG) LBS
IR-6-E	6	N/A	(274) 605
IR-6-E-XB	6	N/A	(247) 545
IR-6-E-C	6	N/A	(302) 665
IR-G36T-E	N/A	36" (914)	(297) 655

DIMENSIONS	CRATED DIMENSIONS
36" W x 31 1/4" D x 36" H (914 x 794 x 914 mm)	38-1/2" W x 39" D x 35" H (978 x 991 x 889 mm)

Notes: Measurements in ( ) are metric equivalents.

### ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	AMPS
IR-6-E	20.9	208	3	67
		240	3	58
		480*	3	29
IR-6-E-C	20.9	208	3	71
		240	3	62
		480*	3	31
IR-6-E-XB	15.6	208	3	44
		240	3	38
		480	3	19
IR-G36T-E	14.3	208	3	49
		240	3	43
		480*	3	22

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

### 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.



**MADE IN USA**

Contact Imperial about additional single phase options.

\*Additional charge



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