



# ELECTRIC

## PRO SERIES 24" RANGES

**IMPERIAL**



### IR-4-E

Shown with optional casters

#### MODEL NUMBERS

IR-4-E  
IR-4-E-XB  
IR-G24T-E  
IR-G24T-E-XB



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 x 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.

**MADE IN USA**

**IMPERIAL**

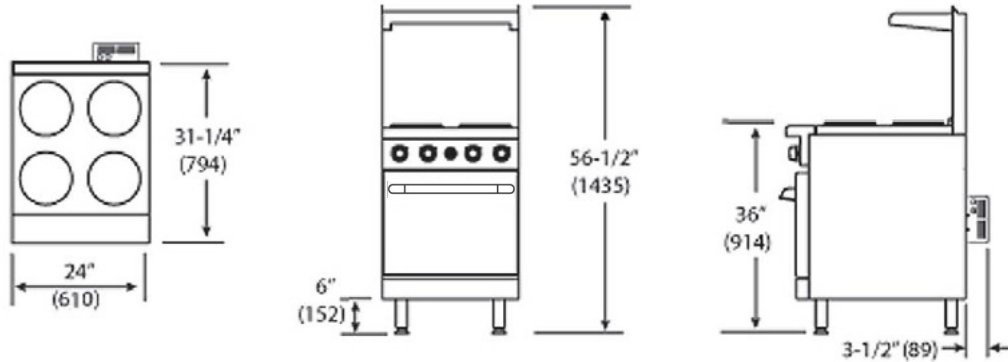
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## 24" ELECTRIC RANGES



MODEL	# OF PLATES	GRIDDLE WIDTH	OVERALL DIMENSIONS			CRATED DIMENSIONS			SHIP WEIGHT (KG) LBS
			WIDTH	DEPTH	HEIGHT TO COOKTOP	WIDTH	DEPTH	HEIGHT	
IR-4-E	4	N/A	24" (610)	34 <sup>3</sup> / <sub>4</sub> " (883)	36" (914)	26 <sup>1</sup> / <sub>2</sub> " (673)	39" (991)	35" (889)	(210) 465
IR-4-E-XB	4	N/A	24" (610)	34 <sup>3</sup> / <sub>4</sub> " (883)	36" (914)	26 <sup>1</sup> / <sub>2</sub> " (673)	39" (991)	35" (889)	(184) 405
IR-G24T-E	N/A	24 (610)	24" (610)	34 <sup>3</sup> / <sub>4</sub> " (883)	36" (914)	26 <sup>1</sup> / <sub>2</sub> " (673)	39" (991)	35" (889)	(225) 495
IR-G24T-E-XB	N/A	24 (610)	24" (610)	34 <sup>3</sup> / <sub>4</sub> " (883)	36" (914)	26 <sup>1</sup> / <sub>2</sub> " (673)	39" (991)	35" (889)	(195) 435

Notes: Measurements in ( ) are metric equivalents.

### ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	AMPS
IR-4-E	15.7	208	3	44
	15.7	240	3	38
	15.7	480*	3	19
IR-4-E-XB	10.4	208	3	44
	10.4	240	3	38
	10.4	480*	3	19
IR-G24T-E	11.3	208	3	48
	11.3	240	3	42
	11.3	480*	3	21
IR-G24T-E-XB	6	208	3	25
	6	240	3	22
	6	480*	3	11

Available in 208 and 240 volts. Contact Imperial about additional single phase options. Please indicate at time of order.  
\*Additional charge

### EXTERIOR

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate
- Welded and polished stainless steel seams
- Large 4" (102 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

### 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

### 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.

### NOTES

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



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