



## ELECTRIC SPEC SERIES 36" RANGES

# IMPERIAL



### IHR-6-E

Shown with optional casters

#### MODEL NUMBERS

IHR-6-E

IHR-6-E-C

IHR-6-E-M

IHR-6-E-XB

#### NOTES:

"C" specifies (1) convection oven

"XB" specifies standard oven w/cabinet base

"M" specifies modular (no base)

## STANDARD OVEN

- 12 KW oven with 100% safety pilot and manual shut-off valve.
- High performance 5.3 KW element provides even heating throughout the oven.
- Baffle distributes heat flow to provide even temperatures throughout the oven cavity.
- Exclusive heat deflector reflects heat into the oven, not the floor.
- Chef Depth interior is 26-1/2" w x 26" d x 14" h (673 x 660 x 356 mm) and accommodates 18" x 26" (457 x 660) sheet pans left-to-right and front-to-back.
- Porcelainized sides, rear, deck and inner door liner for easy cleaning.
- Superior heavy-duty door hinge.
- 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.

## ELECTRIC ROUND PLATE ELEMENTS

- Sealed 2.6 KW round plate elements with easy-to-clean 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

## CONVECTION OVEN

- Unique heat baffles assure even cooking throughout the entire oven.
- Creates an air flow that circulates the air throughout all interior surfaces of the oven cavity
- Fast temperature recovery
- 1/2 hp fan motor for high production cooking.
- Porcelainized oven interior for easy cleaning and provides better browning.
- Coved oven cavity corners clean easily and quickly.
- Interior oven light is controlled by a momentary switch outside the oven.
- Large window for viewing product at a glance.
- 4 oven racks included with 8 rack guide positions for maximum versatility.
- Easily removable rack guides provide open access for cleaning.
- Stainless steel sides, top and legs are standard.
- Extreme duty door system extends the life of the door mechanism and eliminates side-to-side shaft movement.
- Double bearings on the top and bottom of the door.
- Door locking mechanism.
- Fortified door chassis to withstand constant opening and closing.
- Handle is secured to an internal stainless steel chassis system - not to the external door finish.

# IMPERIAL

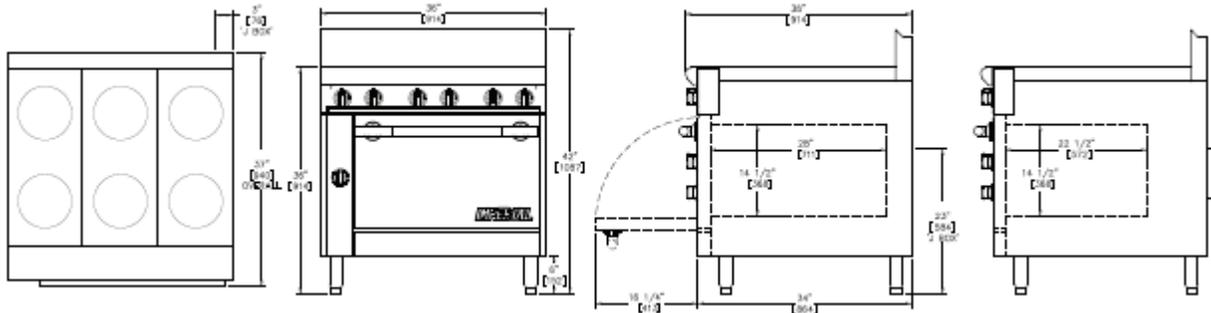
1128 Sherborn Street | Corona, CA 92879 | 800.343.7790 | imperialrange.com | imperialsales@imperialrange.com

©2024 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](http://www.imperialrange.com) for specification updates



# ELECTRIC

## SPEC SERIES 36" RANGES



MODEL	OVERALL DIMENSIONS		ELECTRICAL OUTPUT	SHIP WEIGHT (KG) LBS
	WIDTH	DEPTH		
IHR-6-E	36" (914)	38" (965)	17.3 KW	(270) 595
IHR-6-E-C	36" (914)	38" (965)	17.3 KW	(297) 655
IHR-6-E-XB	36" (914)	38" (965)	17.3 KW	(193) 425
IHR-6-E-M	36" (914)	38" (965)	17.3 KW	(145) 320

Notes: Measurements in ( ) are metric equivalents.

### ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	AMPS
IHR-6-E	17.3	208	1	84
	17.3	208	3	49
	17.3	240	1	73
	17.3	240	3	48
	17.3	*480	3	21
IHR-6-E-C	17.3	208	1	91
	17.3	208	3	56
	17.3	240	1	80
	17.3	240	3	55
	17.3	*480	3	28

MODEL	TOTAL KW	VOLTS	PHASE	AMPS
IHR-6-E-XB	12	208	1	58
	12	208	3	34
	12	240	1	50
	12	240	3	29
	12	*480	3	15
IHR-6-E-M	12	208	1	58
	12	208	3	34
	12	240	1	50
	12	240	3	29
	12	*480	3	15

\*Additional charge

### ELECTRIC CONVECTION OVEN OPTIONS

- Cook and Hold Feature
- Heavy Duty Casters, set of 4
- Stainless Steel Bottom Shelf and Adjustable Rack Supports
- Extra Standard Depth Oven Racks
- 480 volt motor
- Stainless Steel solid doors available at no additional charge. Must specify at ordering.

### CLEARANCE REQUIREMENTS

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2 1/4" (57 mm) overhang is required when curbsmounted. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

Two speed motor - 1/2 HP, 1725/1140 RPM.



**MADE IN USA**

# IMPERIAL

1128 Sherborn Street | Corona, CA 92879 | 800.343.7790 | imperialrange.com | imperialsales@imperialrange.com

© 2024 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