



72"

ELECTRIC RANGES Round Plate Elements and Griddle Combos

IMPERIAL®

Model Numbers

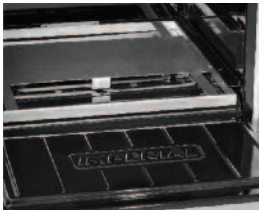
IR-12-E	IR-8-G24T-E
IR-12-E-C	IR-8-G24T-E-C
IR-12-E-CC	IR-8-G24T-E-CC



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



5.3 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 Valox™ heat protection grip.



IR-12-E shown with optional casters

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 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 5.3 KW element provides even heating throughout the oven interior.

- Unique baffle above the element distributes heat flow to provide even cooking temperatures. 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 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 door lining.
- Stamped inner door liner provides extra strength while optimizing heat retention.
- One chrome oven rack is included.

CONVECTION OVEN - 5.3 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.

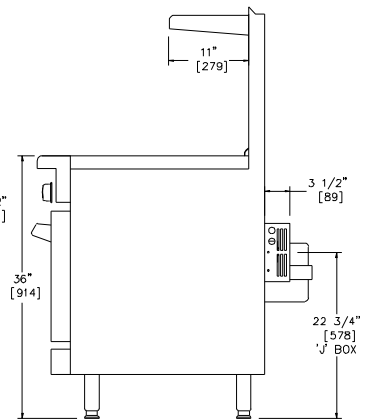
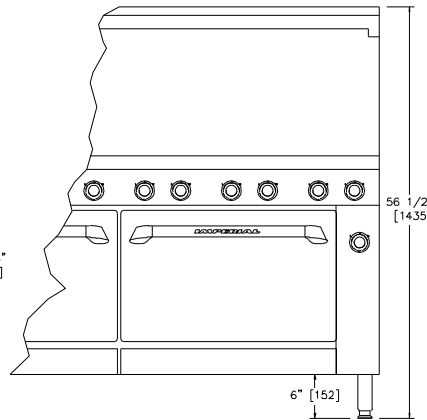
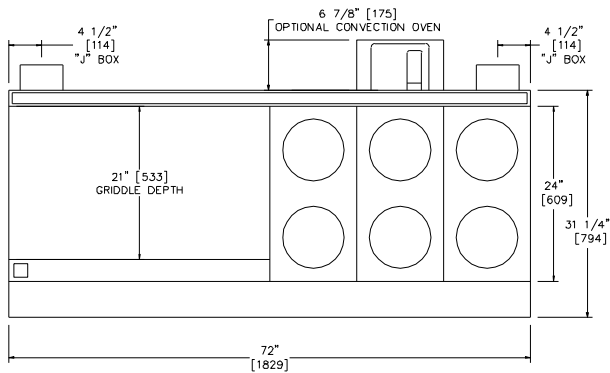




72" ELECTRIC RANGES

Round Plate Elements and Griddle Combos

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TOP	MODEL	NUMBER OF PLATES	GRIDDLE WIDTH	SHIP WEIGHT (KVV)	LBS
	IR-12-E	12	N/A	(515)	1135
	IR-12-E-C	12	N/A	(540)	1190
	IR-12-E-CC	12	N/A	(569)	1255
	IR-8-G24T-E	8	24" (610 mm)	(538)	1185
	IR-8-G24T-E-C	8	24" (610 mm)	(562)	1240
	IR-8-G24T-E-CC	8	24" (610 mm)	(592)	1305

Measurements in () are metric equivalents

NOTES

- "C" specifies (1) Standard Oven and (1) Convection Oven
- "CC" specifies (2) Convection Ovens

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)

CRATED DIMENSIONS

74-1/2" w x 39" d x 35" h
(1892 x 991 x 889 mm)

* to cooktop

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.

OPTIONS AND ACCESSORIES

- 6" (152 mm) or 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

72" WIDE 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	51	51	
	34.6	240	1	72	72	
	34.6	240	3	44	44	
	34.6	480	3	22	22	
IR-12-E-C	34.6	208	1	84	91	
	34.6	208	3	49	56	
	34.6	240	1	73	80	
	34.6	240	3	42	49	
	34.6	480	3	21	28	
IR-12-E-CC	34.6	208	1	91	91	
	34.6	208	3	56	56	
	34.6	240	1	80	80	
	34.6	240	3	49	49	
	34.6	480	3	28	28	
IR-8-G24T-E	32.6	208	1	84	74	
	32.6	208	3	49	43	
	32.6	240	1	73	64	
	32.6	240	3	42	31	
	32.6	480	3	21	19	
IR-8-G24T-E-C	32.6	208	1	84	81	
	32.6	208	3	49	50	
	32.6	240	1	73	71	
	32.6	240	3	42	44	
	32.6	480	3	21	26	
IR-8-G24T-E-CC	32.6	208	1	91	81	
	32.6	208	3	56	50	
	32.6	240	1	80	71	
	32.6	240	3	49	44	
	32.6	480	3	28	26	

- Available in 208 and 240 volts, 1 and 3 phase
- Please indicate at time of order



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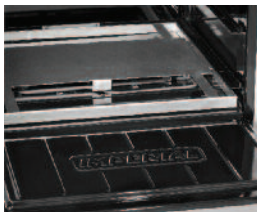
IR-6-G36T-E	IR-4-G48T-E
IR-6-G36T-E-C	IR-4-G48T-E-C
IR-6-G36T-E-CC	IR-4-G48T-E-CC



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



5.3 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 Valox™ heat protection grip.



IR-6-G36T-E shown with optional casters

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- 4" (102 mm) wide grease trough and removable grease can for easy cleaning.
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- Three position switch for cooking or cool down. Fan shuts off automatically when door is open.
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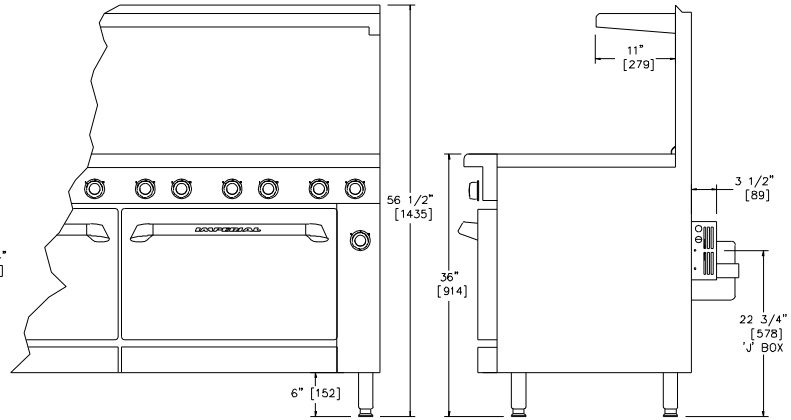
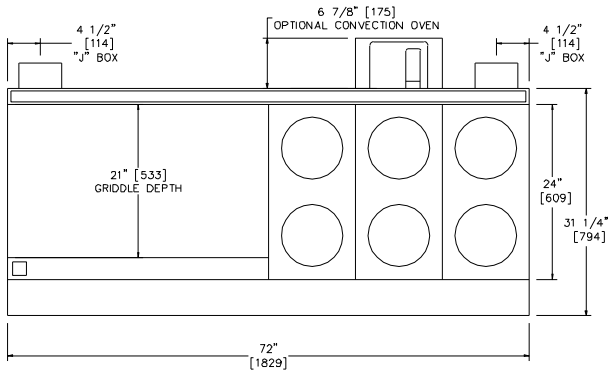




72" ELECTRIC RANGES

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TOP	MODEL	NUMBER OF PLATES	GRIDDLE WIDTH	SHIP WEIGHT (KW)	LBS
	IR-6-G36T-E	6	36" (915 mm)	(542)	1195
	IR-6-G36T-E-C	6	36" (915 mm)	(567)	1250
	IR-6-G36T-E-CC	6	36" (915 mm)	(569)	1315
	IR-4-G48T-E	4	48" (1219 mm)	(519)	1145
	IR-4-G48T-E-C	4	48" (1219 mm)	(544)	1200
	IR-4-G48T-E-CC	4	48" (1219 mm)	(574)	1265

Measurements in () are metric equivalents

NOTES

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EXTERIOR

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IR-6-G36T-E	25.3	208	1	84	69	
	25.3	208	3	51	42	
	25.3	240	1	72	60	
	25.3	240	3	44	36	
	25.3	480	3	22	18	
IR-6-G36T-E-C	31.6	208	1	84	76	
	31.6	208	3	49	47	
	31.6	240	1	73	67	
	31.6	240	3	48	41	
	31.6	480	3	21	24	
IR-6-G36T-E-CC	31.6	208	1	91	76	
	31.6	208	3	56	47	
	31.6	240	1	80	61	
	31.6	240	3	55	41	
	31.6	480	3	28	24	
IR-4-G48T-E	30.6	208	1	79	69	
	30.6	208	3	56	50	
	30.6	240	1	68	60	
	30.6	240	3	40	34	
	30.6	480	3	20	17	
IR-4-G48T-E-C	30.6	208	1	79	76	
	30.6	208	3	46	47	
	30.6	240	1	68	67	
	30.6	240	3	40	41	
	30.6	480	3	20	24	
IR-4-G48T-E-CC	30.6	208	1	86	76	
	30.6	208	3	53	47	
	30.6	240	1	75	67	
	30.6	240	3	47	41	
	30.6	480	3	27	24	

- Available in 208 and 240 volts, 1 and 3 phase
- Please indicate at time of order



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