



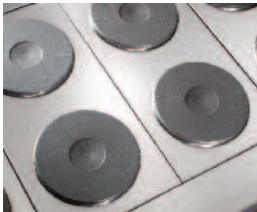
48" ELECTRIC RANGES

Round Plate Elements and Griddle Tops

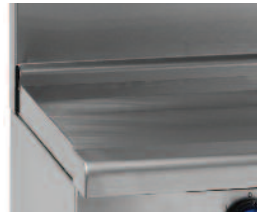
IMPERIAL®

Model Numbers

IR-8-E IR-G48T-E
 IR-8-E-XB IR-G48T-E-C-XB



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



Thick steel polished griddle plate for even heating across the entire surface.



5.3 KW element provides even heating throughout the oven cavity.



Large 5" (127 mm) stainless steel landing ledge for convenient plating.



Durable cast aluminum with a Valox™ heat protection grip.



IR-8-E-XB 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.

SPACE SAVER AND 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.
- Space Saver Oven is 20" w x 26" d x 14" h (508 x 660 x 356 mm) and accommodates standard 18" x 26" (457 x 660 mm) sheet pans front-to-back.
- Standard Oven is 26-1/2" w x 26" d x 14" h (673 x 660 x 356 mm) and accommodates standard 18" x 26" (457 x 660 mm) sheet pans front-to-back and side-by side.
- 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.

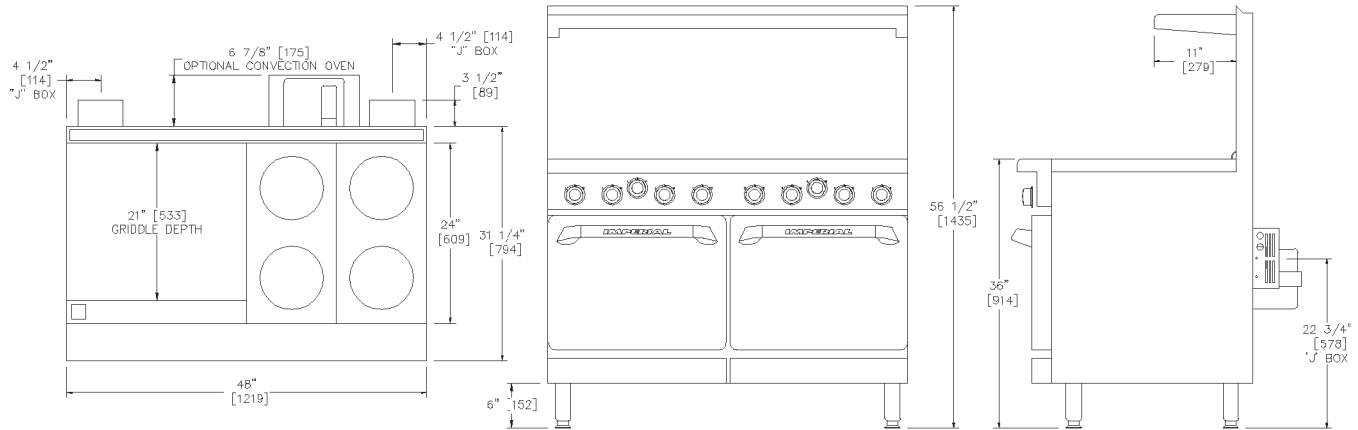




48" ELECTRIC RANGES

Round Plate Elements and Griddle Tops

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48" ELECTRIC RANGES

TOP	MODEL	NUMBER OF PLATES	GRIDDLE WIDTH	SHIP WEIGHT (KW)	LBS
	IR-8-E	8	N/A	(322)	710
	IR-8-E-XB	8	N/A	(290)	640
	IR-G48T-E	N/A	48" (1219 mm)	(395)	870
	IR-G48T-E-C-XB	N/A	48" (1219 mm)	(376)	830

Measurements in () are metric equivalents

NOTES

- "XB" specifies (1) Standard Oven and (1) Open Cabinet Base
- "C-XB" specifies (1) Convection Oven and (1) Open Cabinet Base

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
- 6" (152 mm) heavy duty legs with adjustable feet
- One year parts and labor warranty

DIMENSIONS

48" w x 31-1/4" d x 36" h*
(1219 x 794 x 914 mm)

* to cooktop

CRATED DIMENSIONS

50-1/2" w x 39" d x 35" h
(1283 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.

48" ELECTRIC RANGES ELECTRICAL REQUIREMENTS

Model	Total KW	Volts	Ph	Amps	J-Box "A"	Amps	J-Box "B"
IR-8-E	26.6	208	1	64	64		64
	26.6	208	3	38	38		38
	26.6	240	1	56	56		56
	26.6	240	3	33	33		33
	26.6	480	3	17	17		17
IR-8-E-XB	21.3	208	1	64	64		39
	21.3	208	3	38	38		29
	21.3	240	1	56	56		24
	21.3	240	3	33	33		25
	21.3	480	3	17	17		13
IR-G48T-E	22.6	208	1	55	55		55
	22.6	208	3	31	31		31
	22.6	240	1	48	48		48
	22.6	240	3	28	28		28
	22.6	480	3	14	14		14
IR-G48T-E-C-XB	17.3	208	1	29	29		62
	17.3	208	3	17	17		38
	17.3	240	1	25	25		56
	17.3	240	3	15	15		36
	17.3	480	3	13	13		21

- 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
- Reinforcement channels for mounting cheesemelter or salamander
- Extra oven racks
- Chrome griddle top
- 6" (152 mm) casters
- 480 volts, 3 phase



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48"

ELECTRIC RANGES Round Plate Elements and Griddle Combos

IMPERIAL®

Model Numbers
IR-4-G24T-E
IR-4-G24T-E-C-XB
IR-2-G36T-E



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



Thick steel polished griddle plate for even heating across the entire surface.



5.3 KW element provides even heating throughout the oven cavity.



Large 5" (127 mm) stainless steel landing ledge for convenient plating.



Durable cast aluminum with a Valox™ heat protection grip.



IR-4-G24T-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.

SPACE SAVER AND 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.
- Space Saver Oven is 20" w x 26" d x 14" h (508 x 660 x 356 mm) and accommodates standard 18" x 26" (457 x 660 mm) sheet pans front-to-back.
- Standard Oven is 26-1/2" w x 26" d x 14" h (673 x 660 x 356 mm) and accommodates standard 18" x 26" (457 x 660 mm) sheet pans front-to-back and side-by side.
- 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.

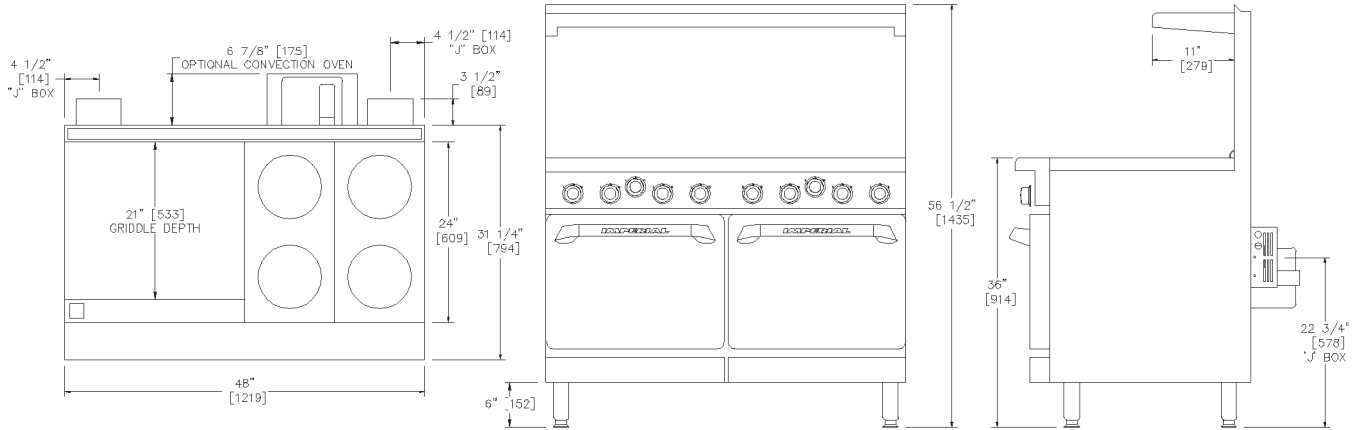




48" ELECTRIC RANGES

Round Plate Elements and Griddle Combos

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48" ELECTRIC RANGES

TOP	MODEL	NUMBER OF PLATES	GRIDDLE WIDTH	SHIP WEIGHT (KW)	LBS
	IR-4-G24T-E	4	24" (610 mm)	(367)	810
	IR-4-G24T-E-C-XB	4	24" (610 mm)	(349)	770
	IR-2-G36T-E	2	36" (915 mm)	(386)	850

Measurements in () are metric equivalents

NOTES

- "C-XB" specifies (1) Convection Oven and (1) Open Cabinet Base

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
- 6" (152 mm) heavy duty legs with adjustable feet
- One year parts and labor warranty

DIMENSIONS

48" w x 31-1/4" d x 36" h*
(1219 x 794 x 914 mm)

* to cooktop

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(1283 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.

48" ELECTRIC RANGES ELECTRICAL REQUIREMENTS

Model	Total KW	Volts	Ph	Amps	J-Box "A"	Amps	J-Box "B"
IR-4-G24T-E	24.6	208	1	64	55		
	24.6	208	3	37	31		
	24.6	240	1	56	48		
	24.6	240	3	33	27		
	24.6	480	3	17	14		
IR-4-G24T-E-C-XB	19.3	208	1	29	71		
	19.3	208	3	17	44		
	19.3	240	1	25	63		
	19.3	240	3	15	40		
	19.3	480	3	13	24		
IR-2-G36T-E	23.6	208	1	45	69		
	23.6	208	3	26	40		
	23.6	240	1	39	60		
	23.6	240	3	23	34		
	23.6	480	3	12	17		

- 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
- Reinforcement channels for mounting cheesemelter or salamander
- Extra oven racks
- Chrome griddle top
- 6" (152 mm) casters
- 480 volts, 3 phase



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