

Model Numbers

IHR-G36	IHR-GT36
IHR-G36-C	IHR-GT36-C
IHR-G36-XB	IHR-GT36-XB
IHR-G36-M	IHR-GT36-M



1" (25 mm) thick steel polished griddle plate.



"M" shaped burner for even heating throughout the oven cavity.



Accommodate sheet pans front-to-back and side-to-side.



IHR-G36 shown with optional stainless steel backguard and shelf

GRIDDLE TOPS - Highly polished griddle plate provide even heat across entire surface.

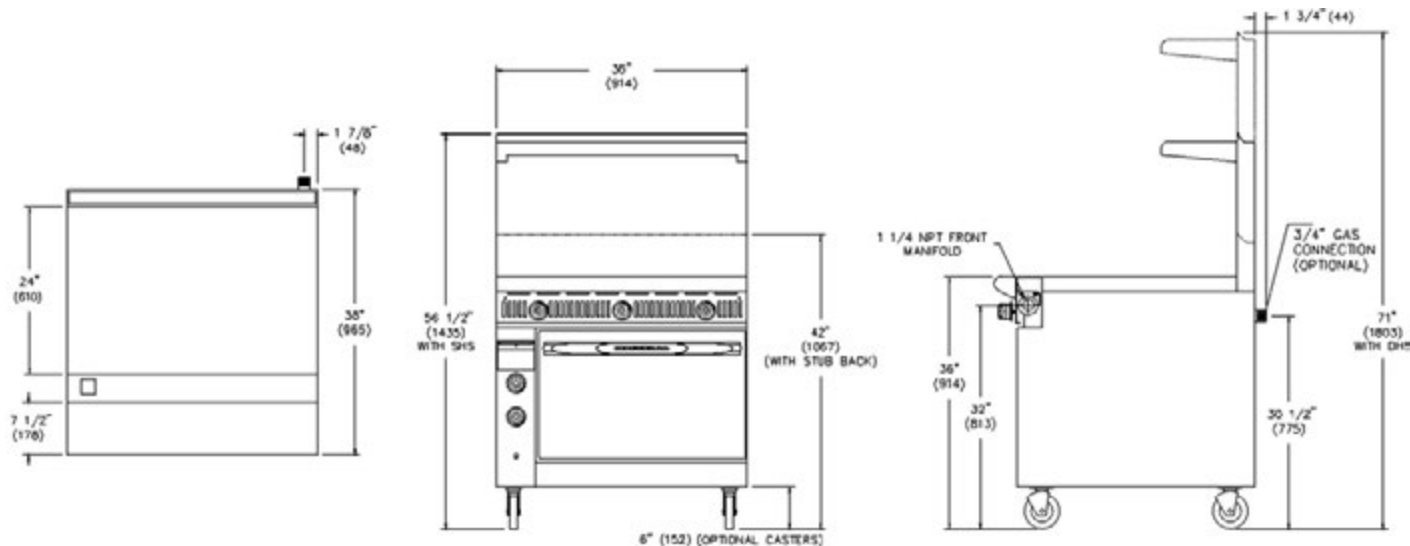
- "U" shaped burners have 30,000 (9 KW) BTU output, located every 12" (305 mm) with one control per burner.
- Aeration baffles between burners for quick recovery.
- Manual or thermostatic (GT36) controls are available.
- 4" (102 mm) wide grease gutter and large grease can with 1 gallon (3.8 L) capacity.

STANDARD OVEN - 40,000 BTU/hr (12 KW) oven with 100% safety pilot and manual shut-off valve.

- Unique burner 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 in the cool zone.
- One chrome oven rack is included.

CONVECTION OVEN - 35,000 BTU/hr. (10 KW) convection oven with 1/4 hp blower motor cooks products quickly and evenly with less shrinkage.

- Electronic ignition system with a single solenoid valve.
- 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.
- 1/4 hp blower motor.
- Porcelainized side, rear, deck and door lining for easy cleaning. Stainless steel door gasket.
- Burner "ON" indicator light and one hour manual timer.
- Three chrome oven racks included.



GRIDDLE TOP HEAVY DUTY RANGES

TOP	MODEL	GAS OUTPUT		GRIDDLE TOP		SHIP WEIGHT	
		BTU	(KW)	DIMENSIONS		(KG)	LBS
GRIDDLE TOP WITH MANUAL CONTROLS							
	IHR-G36	130,000	(38)	36" w x 24" d	(914 w x 610 d mm)	(267)	610
	IHR-G36-C	125,000	(37)	36" w x 24" d	(914 w x 610 d mm)	(303)	670
	IHR-G36-XB	90,000	(26)	36" w x 24" d	(914 w x 610 d mm)	(200)	440
	IHR-G36-M	90,000	(26)	36" w x 24" d	(914 w x 610 d mm)	(152)	335
GRIDDLE TOP WITH THERMOSTATIC CONTROLS							
	IHR-GT36	130,000	(38)	36" w x 24" d	(914 w x 610 d mm)	(276)	610
	IHR-GT36-C	125,000	(37)	36" w x 24" d	(914 w x 610 d mm)	(303)	670
	IHR-GT36-XB	90,000	(26)	36" w x 24" d	(914 w x 610 d mm)	(200)	440
	IHR-GT36-M	90,000	(26)	36" w x 24" d	(914 w x 610 d mm)	(152)	335

Measurements in () are metric equivalents.

NOTES

- "C" specifies (1) 26-1/2" (673 mm) Convection Oven - "XB" specifies (1) Cabinet Base
- "M" specifies Modular, Counter Top Model - "G" specifies Griddle Top with Manual Controls
- "GT" specifies Griddle Top with Thermostatic Controls

EXTERIOR

- Sleek European styling with wide radius ledge and optional high shelf
- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate
- Welded and polished stainless steel seams
- Enclosed front 1-1/4" (32 mm) manifold
- Common ledges, backguards and shelves are available as options for a seamless, professional look
- Large 7" (178 mm) stainless steel landing ledge
- Unique cast aluminum control knobs feature a heat protection grip
- 6" (152 mm) high 2-1/2" (64 mm) diameter heavy duty legs with adjustable feet
- One year parts and labor warranty

DIMENSIONS

36" w x 38" d x 36" h*
(914 x 965 x 914 mm)

* to cooktop

CRATED DIMENSIONS

39-1/2" w x 41" d x 35" h
(1003 x 1041 x 889 mm)

MANIFOLD PRESSURE		MANIFOLD
NATURAL GAS	PROPANE GAS	SIZE
5.0" W.C.	10.0" W.C.	1-1/4"

Specify elevation, if over 2,000 ft.

CONVECTION OVEN ELECTRICAL REQUIREMENT		
VOLTS	PHASE	AMPS
120V	1	6

6ft. (1829 mm) power cord with 3 prong plug provided

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 8" (203 mm) from combustible surfaces.

OPTIONS AND ACCESSORIES

- Heavy duty stainless steel backguards
- Salamander or Cheesemelter Infra-red Broilers
- Reinforcement channels for mounting cheesemelter/salamander
- Stainless steel common front landing ledge 54", 72", 90", 108" (1372, 1829, 2286, 2743 mm)
- Chrome and Grooved griddle tops
- Stainless steel interior on open cabinet base
- Stainless steel double doors on open cabinet base
- Stainless steel center shelf in open cabinet base
- Extra chrome racks
- 3/4" rear gas connection for single unit connection
- 1-1/4" rear gas connection batteries up to 600,000 BTU (176 KW)
- Gas shut off valve, 3/4" or 1-1/4", N.P.T.
- Gas pressure regulator, 3/4" or 1-1/4", N.P.T.
- Quick disconnect and flexible gas hose, 3/4" or 1-1/4", N.P.T.
- 6" (152 mm) casters



H-3

2/13/14

© 2014 Imperial Commercial Cooking Equipment

Printed in the U.S.A.

1128 Sherborn Street Corona, CA 92879
 800.343.7790 Ph: 951.281.1830 Fx: 951.281.1879
 www.imperialrange.com
 E-mail: imperialsales@imperialrange.com