

Model Numbers

IR-10-E IR-10-E-XB
IR-10-E-CC IR-6-G24T-E
IR-4-G36T-E



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



5 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-10-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 3/4" (19 mm) steel plate with thermostat controls.

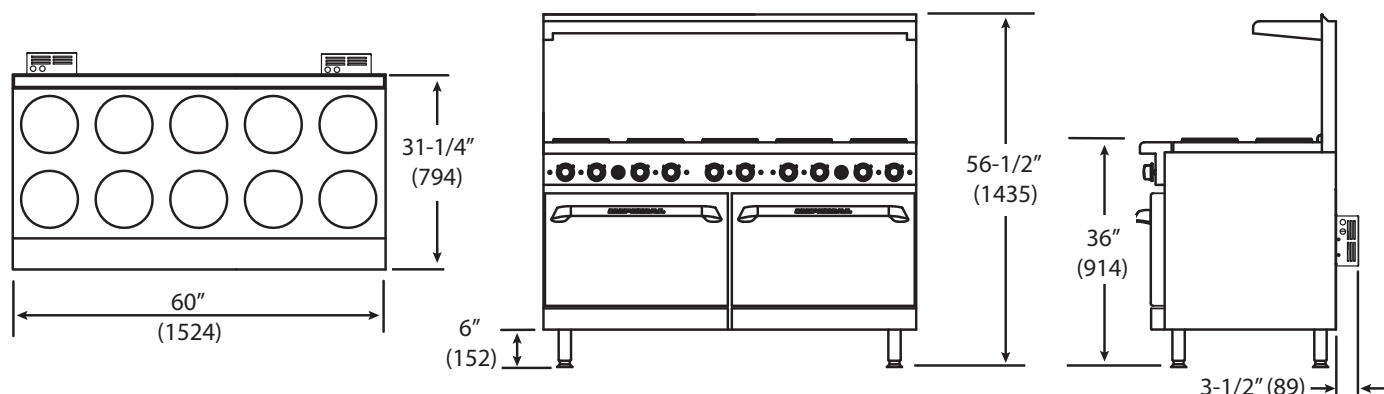
- 21" (533 mm) plate depth.
- Even heating elements across the griddle section provide consistent temperature across the plate.
- 4" (102 mm) wide grease trough and removable grease can for easy cleaning.
- Large griddle grease can is removable for easy cleaning.

STANDARD OVEN - High performance 5.3 KW element provides even heating throughout the oven interior.

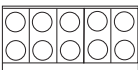
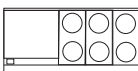
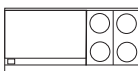
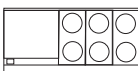
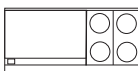
- Unique baffle above the element distributes heat flow to provide even cooking temperatures. Splatter screen protects the element from spills.
- Chef depth standard oven interior accommodates standard 18" x 26" (457 x 660 mm) sheet pans front-to-back and side-by side.
- Oven is 26½" w x 26" d x 14" 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.



60" ELECTRIC RANGES

TOP	MODEL	NUMBER OF PLATES	GRIDDLE WIDTH	SHIP WEIGHT (KW) LBS
	IR-10-E	10	N/A	(444) 980
	IR-10-E-XB	10	N/A	(425) 940
	IR-10-E-CC	10	N/A	(493) 1090
	IR-6-G24T-E	6	24" (610 mm)	(480) 1060
	IR-4-G36T-E	4	36" (914 mm)	(491) 1085

Measurements in () are metric equivalents

NOTES

- "XB" specifies (1) Standard Oven and (1) Open Cabinet Base
- "CC" specifies (2) Convection Ovens
- "G" specifies Griddle Top
- "T" specifies Thermostat Controls

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

60" w x 31-1/4" d x 36" h*
(1524 x 794 x 914 mm)

* to cooktop

CRATED DIMENSIONS

62-1/2" w x 39" d x 35" h
(1588 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.

60" WIDE RANGES ELECTRICAL REQUIREMENTS

Model	Total KW	Volts	Ph	Amps	J-Box "A"	Amps J-Box "B"
IR-10-E	30.6	208	1	74	74	74
	30.6	208	3	43	43	43
	30.6	240	1	64	64	64
	30.6	240	3	37	37	37
	30.6	480	3	19	19	19
IR-10-E-XB	25.3	208	1	49	74	74
	25.3	208	3	43	38	38
	25.3	240	1	42	64	64
	25.3	240	3	37	33	33
	25.3	480	3	19	17	17
IR-10-E-CC	33.6	208	1	81	81	81
	33.6	208	3	47	47	47
	33.6	240	1	70	70	70
	33.6	240	3	41	41	41
	33.6	480	3	21	21	21
IR-6-G24T-E	25.3	208	1	84	55	55
	25.3	208	3	51	32	32
	25.3	240	1	72	47	47
	25.3	240	3	44	27	27
	25.3	480	3	22	14	14
IR-4-G36T-E	25.3	208	1	64	69	69
	25.3	208	3	38	42	42
	25.3	240	1	56	60	60
	25.3	240	3	33	36	36
	25.3	480	3	17	18	18

- 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



E-4 4/15

© 2015 Imperial Commercial Cooking Equipment

Printed in the U.S.A.

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.

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