

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.

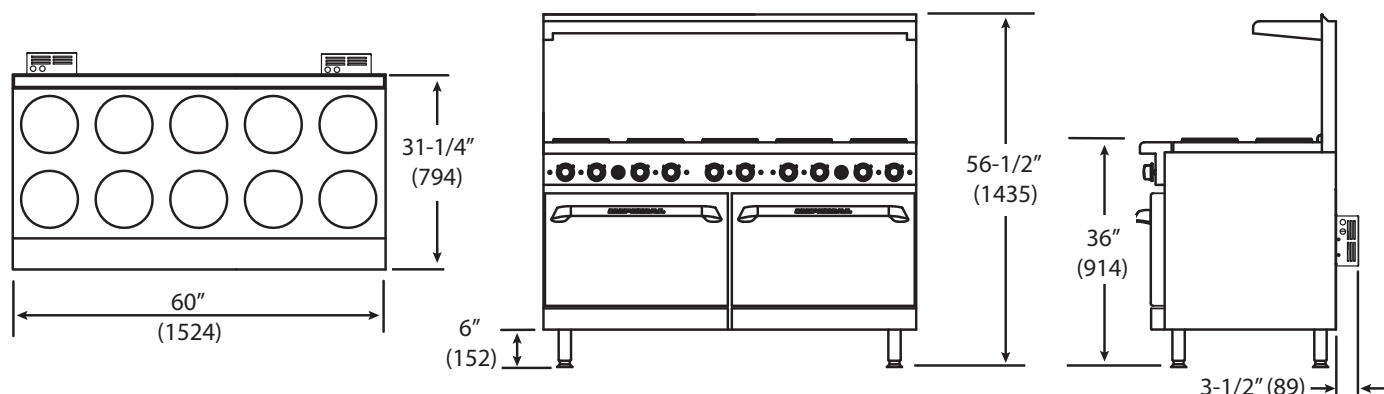
STANDARD OVEN - High performance 5.3 KW element provides even heating throughout the oven interior.

- 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.

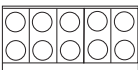
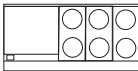
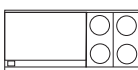
CONVECTION OVEN - 5.3 KW convection oven with 1/4 hp blower motor cooks products quickly and evenly with less shrinkage.

- 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		
	30.6	208	3	43	43		
	30.6	240	1	64	64		
	30.6	240	3	37	37		
	30.6	480	3	19	19		
IR-10-E-XB	25.3	208	1	49	74		
	25.3	208	3	43	38		
	25.3	240	1	42	64		
	25.3	240	3	37	33		
	25.3	480	3	19	17		
IR-10-E-CC	33.6	208	1	81	81		
	33.6	208	3	47	47		
	33.6	240	1	70	70		
	33.6	240	3	41	41		
	33.6	480	3	21	21		
IR-6-G24T-E	25.3	208	1	84	55		
	25.3	208	3	51	32		
	25.3	240	1	72	47		
	25.3	240	3	44	27		
	25.3	480	3	22	14		
IR-4-G36T-E	25.3	208	1	64	69		
	25.3	208	3	38	42		
	25.3	240	1	56	60		
	25.3	240	3	33	36		
	25.3	480	3	17	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

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