



## ELECTRIC PRO SERIES 60" RANGES

**IMPERIAL**

### IR-10-E

Shown with optional casters

#### MODEL NUMBERS

IR-10-E  
IR-10-E-XB  
IR-10-E-CC  
IR-6-G24T-E  
IR-4-G36T-E  
IR-G60T-E  
IR-G60T-E-CC



High performance 5.3 KW element provides even heating throughout the oven.



Splatter screen protects the element from spills.



9" (229) diameter round plate elements with easy to clean surface.

## STANDARD OVEN

- Baffle above the element distributes heat flow to provide even cooking temperatures throughout the 5.3 KW oven. Splatter screen protects the element from spills.
- Chef depth 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 inner door liner.
- Side oven controls are protected from heat in an insulated side compartment
- Stamped inner door liner provides extra strength while improving heat retention.
- One chrome oven rack is included. Oven holds two racks.

## CONVECTION OVEN

- 5.3 KW convection oven with 1/2 hp blower motor cooks products quickly and evenly with less shrinkage.
- Convection oven interior dimensions 26-½" w 22-½" 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.

## ROUND PLATE ELEMENTS

- Plates are 9" (229) diameter for maximum pan contact
- The top design helps prevent spills from entering unit making clean-up easier.
- 2.6 KW round plate elements with easy-to-clean flat surface.
- 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.

## EXTERIOR FEATURES

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate.
- Welded and polished stainless steel seams.
- Large 4" (101 mm) stainless steel landing ledge
- 6" (152 mm) heavy duty legs with adjustable feet
- One year parts and labor warranty.

**IMPERIAL**

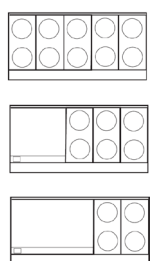
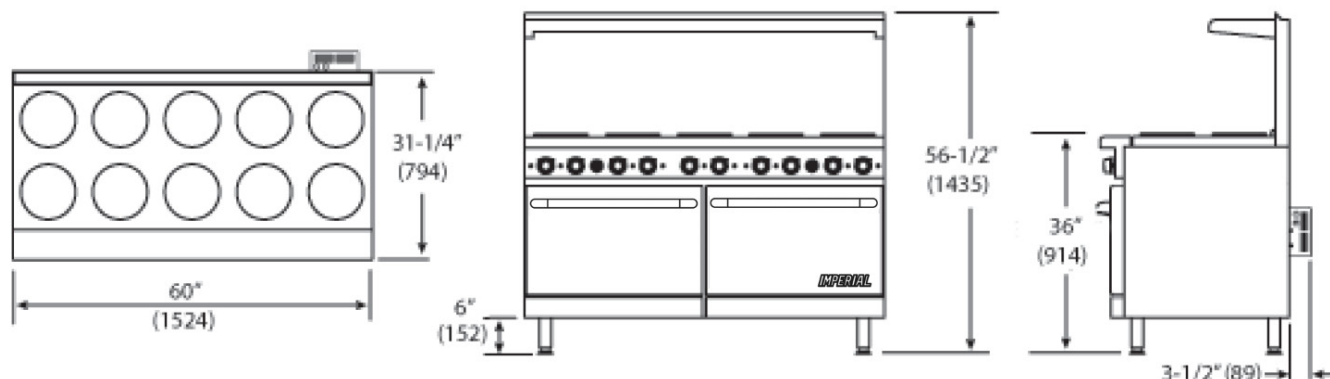
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# ELECTRIC

## PRO SERIES 60" RANGES



| MODEL        | ROUND ELEMENTS | GRIDDLE WIDTH | SHIP WEIGHT (KG) 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)     | (343) 755            |
| IR-4-G36T-E  | 4              | 36" (914)     | (348) 766            |
| IR-G60T-E    | 0              | 60" (1524)    | (506) 1115           |
| IR-G60T-E-CC | 0              | 60" (1524)    | (556) 1225           |

Notes: Measurements in ( ) are metric equivalents.

| DIMENSIONS                                           | CRATED DIMENSIONS                                  |
|------------------------------------------------------|----------------------------------------------------|
| 60" W x 31 1/4" D x 36" H**<br>(1524 x 794 x 914 mm) | 62 1/2" W x 39" D x 35" H<br>(1588 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) 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

### ELECTRICAL REQUIREMENTS

| MODEL        | TOTAL KW | VOLTS | PHASE | AMPS      |           |
|--------------|----------|-------|-------|-----------|-----------|
|              |          |       |       | J BOX 'A' | J BOX 'B' |
| IR-10-E      | 36.6     | 208   | 3     | 67        | 44        |
|              |          | 240   | 3     | 58        | 38        |
|              |          | 480*  | 3     | 29        | 19        |
| IR-10-E-XB   | 31.3     | 208   | 3     | 44        | 44        |
|              |          | 240   | 3     | 38        | 38        |
|              |          | 480*  | 3     | 19        | 19        |
| IR-10-E-CC   | 37.8     | 208   | 3     | 70        | 47        |
|              |          | 240   | 3     | 60        | 40        |
|              |          | 480*  | 3     | 30        | 20        |
| IR-6-G24T-E  | 32.2     | 208   | 3     | 67        | 35        |
|              |          | 240   | 3     | 58        | 31        |
|              |          | 480*  | 3     | 29        | 16        |
| IR-4-G36T-E  | 30       | 208   | 3     | 44        | 49        |
|              |          | 240   | 3     | 38        | 43        |
|              |          | 480*  | 3     | 19        | 22        |
| IR-G60T-E    | 25.6     | 208   | 3     | 35        | 49        |
|              |          | 240   | 3     | 31        | 43        |
|              |          | 480*  | 3     | 16        | 22        |
| IR-G60T-E-CC | 26.8     | 208   | 3     | 38        | 52        |
|              |          | 240   | 3     | 33        | 45        |
|              |          | 480*  | 3     | 17        | 23        |

Contact Imperial for other single phase options

\*Additional charge



**MADE IN USA**



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