



**ELECTRIC**

PRO SERIES | 36" RANGE

**IMPERIAL**



## IR-2-G24T-E

Shown with optional casters

### MODEL NUMBERS

IR-2-G24T-E

IR-2-G24T-E-XB

## PRO SERIES RANGE FEATURES

- New 1.5 diameter oven door handle.
- Metal knobs with on/off indicator engraved into all knobs.
- Sealed 2.6 KW round plates provide a solid flat surface for faster even heating.
- All stainless steel burner box, top grate and burner supports.
- Stainless steel tubing used throughout all units.
- Low profile landing ledge.

## GRIDDLE TOP FEATURES

- Griddle top is a highly polished 1/2" thick (13) plate.
- 3" (76) wide stainless steel grease trough and removable grease can for easy cleaning.
- 20,000 BTU/hr 6KW burners are located every 12" (305) of griddle surface.
- Manual controls are standard, thermostatic controls optional.

## ROUND PLATE ELEMENTS

- 2.6 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.



**MADE IN USA**

**IMPERIAL**

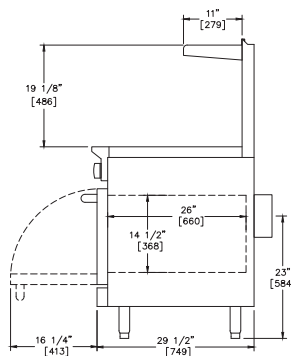
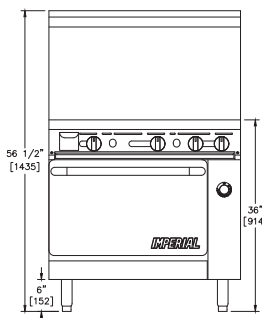
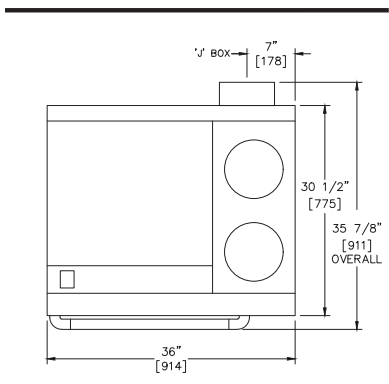
1128 Sherborn Street | Corona, CA 92879 | 800.343.7790 | [imperialrange.com](http://imperialrange.com) | [imperialsales@imperialrange.com](mailto:imperialsales@imperialrange.com)

© 2026 Imperial Commercial Cooking Equipment. 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](http://www.imperialrange.com) for specification updates.



# ELECTRIC

## PRO SERIES | 36" RANGE



| TOP | MODEL          | NUMBER OF PLATES | GRIDDLE WIDTH | DIMENSIONS                                                            | SHIP WEIGHT (KG) LBS |
|-----|----------------|------------------|---------------|-----------------------------------------------------------------------|----------------------|
|     | IR-2-G24T-E    | 2                | 24"           | 36" w x 35-7/8" d x 56 1/2" h*<br>(914 x 911 x 1435 mm*<br>To cooktop | (216) 471            |
|     | IR-2-G24T-E-XB | 2                | 24"           | 36" w x 35-7/8" d x 56 1/2" h*<br>(914 x 911 x 1435 mm*<br>To cooktop | (261) 575            |

Notes: Measurements in ( ) are metric equivalents.

### 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

### OPTIONS AND ACCESSORIES

- 6" (152 mm) or 11" (279 mm) stainless steel stub back, in lieu of standard backguard
- Chrome griddle top
- Reinforcement channels for mounting cheesemelter or salamander
- Extra oven racks
- 6" (152 mm) casters
- 480 volts, 3 phase

### ELECTRICAL REQUIREMENTS

| MODEL          | TOTAL KW | VOLTS | PHASE | AMPS |
|----------------|----------|-------|-------|------|
| IR-2-G24T-E    | 16.5     | 208   | 1     | 80   |
|                | 16.5     | 208   | 3     | 48   |
|                | 16.5     | 240   | 1     | 69   |
|                | 16.5     | 240   | 3     | 41   |
|                | 16.5     | 480   | 3     | 21   |
| IR-2-G24T-E-XB | 11.2     | 208   | 1     | 54   |
|                | 11.2     | 208   | 3     | 37   |
|                | 11.2     | 240   | 1     | 47   |
|                | 11.2     | 240   | 3     | 32   |
|                | 11.2     | 480   | 3     | 16   |

### 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 non-combustible surfaces 6" (152 mm) from combustible surfaces.



**MADE IN USA**

# IMPERIAL

1128 Sherborn Street | Corona, CA 92879 | 800.343.7790 | [imperialrange.com](http://imperialrange.com) | [imperialsales@imperialrange.com](mailto:imperialsales@imperialrange.com)

©2026 Imperial Commercial Cooking Equipment 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](http://www.imperialrange.com) for specification updates