



ELECTRIC

SPEC SERIES 36" RANGES WITH GRIDDLE TOP

IMPERIAL

IHR-GT24-2-E

Shown with optional casters

MODEL NUMBERS

IHR-GT24-2-E
IHR-GT24-2-E-C
IHR-GT24-2-E-XB
IHR-GT24-2-E-M
IHR-GT36-E
IHR-GT36-E-C
IHR-GT36-E-XB
IHR-GT36-E-M

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.

CONVECTION OVEN

- Unique heat baffles assure even cooking throughout the entire oven.
- Creates an air flow that circulates the air throughout all interior surfaces of the oven cavity
- Fast temperature recovery
- 1/4 hp fan motor for high production cooking.
- 4 oven racks included with 8 rack guide positions for maximum versatility.
- Stainless steel sides, top and legs are standard.

ELECTRIC ROUND PLATE ELEMENTS

- Sealed 2.6 KW round plate elements with easy-to-clean 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

STANDARD OVEN

- High performance 5 KW element provides even heating throughout the oven interior.
- Unique 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 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.

IMPERIAL

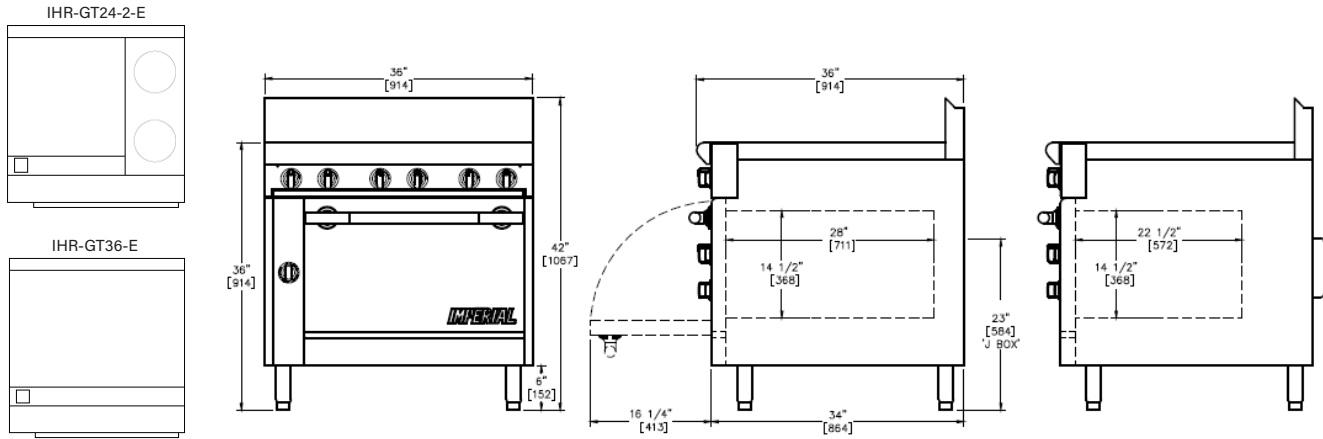
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ELECTRIC

SPEC SERIES 36" RANGES WITH GRIDDLE TOP



DIMENSIONS: 36" (914) W X 38" (965) D
ELECTRICAL OUTPUT: 17.3 KW

ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	AMPS	SHIP WEIGHT
IHR-GT24-2-E	18.5	208	1	89	(277)610
		208	3	56	(277)610
		240	1	78	(277)610
		240	3	49	(277)610
		*480	3	25	(277)610
IHR-GT24-2-E-C	19.5	208	1	94	(304) 670
		208	3	60	(304) 670
		240	1	81	(304) 670
		240	3	52	(304) 670
		*480	3	26	(304) 670
IHR-GT24-2-E-XB	13.2	208	1	64	(200) 440
		208	3	39	(200) 440
		240	1	55	(200) 440
		240	3	34	(200) 440
		*480	3	17	(200) 440
IHR-GT24-2-E-M	13.2	208	1	64	(152) 335
		208	3	39	(152) 335
		240	1	55	(152) 335
		240	3	34	(152) 335
		*480	3	17	(152) 335

MODEL	TOTAL KW	VOLTS	PHASE	AMPS	SHIP WEIGHT
IHR-GT36-E	17.3	208	1	84	(277) 610
		208	3	57	(277) 610
		240	1	73	(277) 610
		240	3	50	(277) 610
		*480	3	25	(277) 610
IHR-GT36-E-C	18.3	208	1	88	(304) 670
		208	3	62	(304) 670
		240	1	76	(304) 670
		240	3	53	(304) 670
		*480	3	27	(304) 670
IHR-GT36-E-XB	12	208	1	58	(200) 440
		208	3	33	(200) 440
		240	1	50	(200) 440
		240	3	29	(200) 440
		*480	3	15	(200) 440
IHR-GT36-E-M	12	208	1	58	(152) 335
		208	3	33	(152) 335
		240	1	50	(152) 335
		240	3	29	(152) 335
		*480	3	15	(152) 335

NOTE: Measurements in () are metric equivalents.

ELECTRIC CONVECTION OVEN OPTIONS

- Cook and Hold Feature
- Heavy Duty Casters, set of 4
- Stainless Steel Bottom Shelf and Adjustable Rack Supports
- Extra Standard Depth Oven Racks
- 480 volt motor
- Stainless Steel solid doors available at no additional charge. Must specify at ordering.

*Additional charge

CLEARANCE REQUIREMENTS

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2 1/4" (57 mm) overhang is required when curbmounted. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

Two speed motor - 1/2 HP, 1725/1140 RPM.



MADE IN USA



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