ELECTRIC

PRO SERIES 72" RANGES



IR-6-G36T-E

Shown with optional casters

MODEL NUMBERS

IR-12-E

IR-6-G36T-E



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

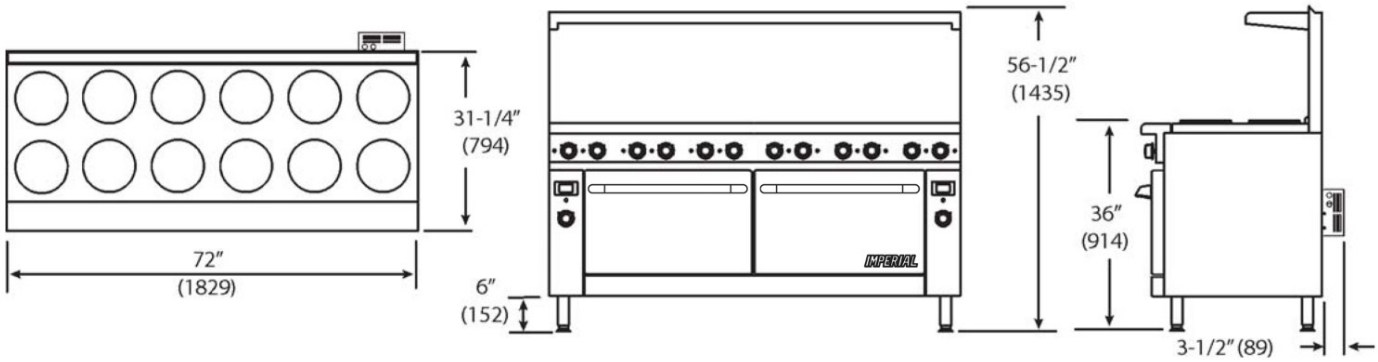
- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate.
- Welded and polished stainless steel seams.
- Large 4" (101 mm) stainless steel landing ledge
- 6" (152 mm) heavy duty legs with adjustable feet
- One year parts and labor warranty.

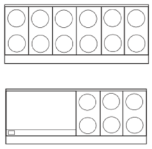
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ELECTRIC

PRO SERIES 72″ RANGES





MODEL	ROUND ELEMENTS	GRIDDLE WIDTH	SHIP WEIGHT (KG) LBS
IR-12-E	12	N/A	(514) 1135
IR-6-G36T-E	6	36″ (914)	(541) 1195

Notes: Measurements in () are metric equivalents.

DIMENSIONS	CRATED DIMENSIONS
72″ W x 31 ¼″ D x 36″ H** (1829 x 794 x 914 mm)	74½″ W x 39″ D x 35″ H (1892 x 991 x 889 mm)

** To cooktop

ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	KW 'A'	KW 'B'	VOLTS	PHASE	AMPS	
						J BOX 'A'	J BOX 'B'
IR-12-E	41.8	20.9	20.9	208	1	101	101
		20.9	20.9	208	3	67	67
		20.9	20.9	240	1	88	88
		20.9	20.9	240	3	58	58
		20.9	20.9	480*	3	29	29
IR-6-G36T-E	35.2	20.9	14.3	208	1	101	69
		20.9	14.3	208	3	67	49
		20.9	14.3	240	1	88	60
		20.9	14.3	240	3	58	43
		20.9	14.3	480*	3	29	22

Contact Imperial for single phase options
*Additional charge

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

MADE IN USA

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