



**Model Numbers** IHR-GT36-E IHR-GT36-E-C IHR-GT36-E-XB IHR-GT36-E-M



Thick steel polished griddle plate for even heating across the entire surface.



Durable cast aluminum with a Valox<sup>™</sup> heat protection grip.



5.3 KW element provides even heating throughout the oven



Splatter screen protects the element from spills.



IHR-GT36-E shown with optional SHS-36 shelf and casters

GRIDDLE TOPS - Highly polished griddle plate provide even heat across entire surface.

- 4 KW serpentine elements located under entire griddle plate.
- Thermostat maintains selected temperature during peak hours.
- 4" (102 mm) wide grease gutter and large grease can with 1 gallon (3.8 L) capacity.

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 throughout the 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.

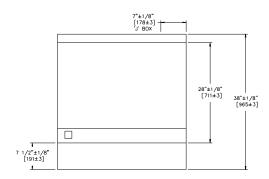
CONVECTION OVEN - 5.3 KW convection oven with 1/4 hp blower motor cooks products quickly and evenly with less shrinkage.

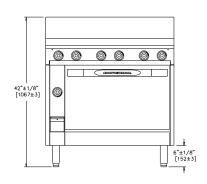
- Convection oven interior dimensions 26-1/2" w x 22-1/2" d x 14" h (673 x 572 x 356 mm).
- Three position switch for cooking or cool down. Fan shuts off automatically when door is open.
- Porcelainized sides, rear, deck and door lining for easy cleaning.
- Three chrome oven racks included.

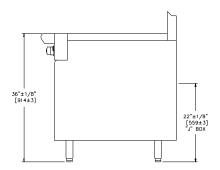












# ELECTRIC GRIDDLE TOP RANGES

		RANGE	RANGE	SHIP	WEIGHT
TOP	MODEL	DEPTH	WIDTH	(KW)	LBS
0	IHR-GT36-E	38"	36"	(277)	610
	IHR-GT36-E-C	38"	36"	(304)	670
	IHR-GT36-E-XB	38"	36"	(200)	440
	IHR-GT36-E-M	38"	36"	(152)	335

Measurements in () are metric equivalents

#### NOTES

- "C" specifies (1) 26-1/2" (673 mm) Convection Oven
- "XB" specifies (1) Cabinet Base
- "M" specifies Modular, Counter Top Model

#### EXTERIOF

- Sleek European styling with wide radius ledge and optional high shelf
- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate
- Welded and polished stainless steel seams
- Common ledges, backguards and shelves are available as options for a seamless, professional look
- Large 7" (178 mm) stainless steel landing ledge
- Unique cast aluminum control knobs feature a heat protection grip
- 6" (152 mm) high 2-1/2" (64 mm) diameter heavy duty legs with adjustable feet
- One year parts and labor warranty

DIMENSIONS	CRATED DIMENSIONS	
36" w x 38" d x 36" h*	38-1/2" w x 41" d x 35" h	
(914 x 965 x 914 mm)	(978 x 1041 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.

ELECTRIC HEA\	/Y DUTY RAI	NGES ELEC	TRICAL REQU	IREMENTS
Model	Total KW	Volts	Ph	Amps
IHR-GT36-E	17.3	208	1	84
	17.3	208	3	49
	17.3	240	1	73
	17.3	240	3	48
	17.3	480	3	21
IHR-GT36-E-C	17.3	208	1	91
	17.3	208	3	56
	17.3	240	1	80
	17.3	240	3	55
	17.3	480	3	28
IHR-GT36-E-XB	12	208	1	58
	12	208	3	34
	12	240	1	50
	12	240	3	29
	12	480	3	15
IHR-GT36-E-M	12	208	1	58
	12	208	3	34
	12	240	1	50
	12	240	3	29
	12	480	3	15

- Available in 208 and 240 volts, 1 and 3 phase. Please indicate at time of order

### OPTIONS AND ACCESSORIES

- Backguards and high shelves
- Extra oven racks
- 6" (152 mm) casters, set of 4, for floor models
- Stainless steel stands for modular models





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