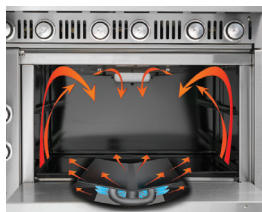


Model Numbers

IHR-PL36      IHR-PL36-XB  
IHR-PL36-C    IHR-PL36-M



Plancha top shown with optional cut-outs for food pans.



"M" shaped burner for even heating throughout the oven cavity.



Accommodate sheet pans front-to-back and side-to-side.



IHR-PL36-C shown with optional casters

**PLANCHA TOP** - 1/2" (8 mm) thick polished steel griddle plate.

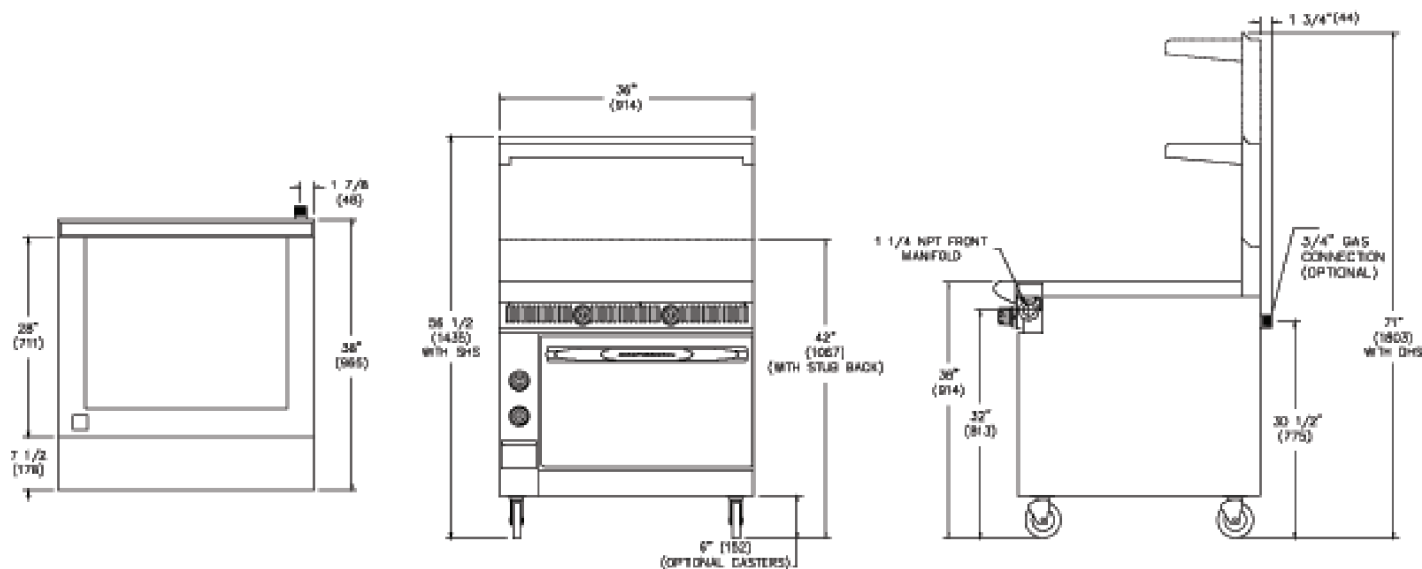
- Griddle plate is 28" (711 mm) wide and 22-1/2" (571 mm) deep.
- Two 15,000 BTU (4 KW) output burners.
- Versatile heat pattern on plate for cooking flexibility.
- Quick heat-up time.
- Easy to clean corners.
- Grease gutter surrounds the griddle plate on three sides.

**STANDARD OVEN** - 40,000 BTU/hr (12 KW) oven with 100% safety pilot and manual shut-off valve.

- Unique burner baffle distributes heat flow to provide even temperatures throughout the oven cavity.
- Exclusive heat deflector reflects heat into the oven, not the floor.
- Chef Depth interior is 26-1/2" w x 26" d x 14" h (673 x 660 x 356 mm) and accommodates 18" x 26" (457 x 660) sheet pans left-to-right and front-to-back.
- Porcelainized sides, rear, deck and inner door liner for easy cleaning.
- Superior heavy-duty door hinge.
- Side oven controls are protected in the cool zone.
- One chrome oven rack is included.

**CONVECTION OVEN** - 35,000 BTU/hr. (10 KW) convection oven with 1/4 hp blower motor cooks products quickly and evenly with less shrinkage.

- Electronic ignition system with a solenoid valve.
- 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.
- 1/4 hp blower motor.
- Porcelainized sides, rear, deck and door lining for easy cleaning. Stainless steel door gasket.
- Burner "ON" indicator light and one hour manual timer.
- Three chrome oven racks included.



| TOP                                                | MODEL       | GAS OUTPUT<br>BTU | (KW) | PLANCHA<br>WIDTH | PLANCHA<br>DEPTH | SHIP WEIGHT<br>(KG) | LBS |
|----------------------------------------------------|-------------|-------------------|------|------------------|------------------|---------------------|-----|
| GRIDDLE and EVEN HEAT HOT TOP WITH MANUAL CONTROLS |             |                   |      |                  |                  |                     |     |
|                                                    | IHR-PL36    | 70,000            | (21) | 28" (711 mm)     | 22-1/2" (571 mm) | (206)               | 455 |
|                                                    | IHR-PL36-C  | 65,000            | (19) | 28" (711 mm)     | 22-1/2" (571 mm) | (234)               | 518 |
|                                                    | IHR-PL36-XB | 30,000            | (9)  | 28" (711 mm)     | 22-1/2" (571 mm) | (148)               | 328 |
|                                                    | IHR-PL36-M  | 30,000            | (9)  | 28" (711 mm)     | 22-1/2" (571 mm) | (123)               | 272 |

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
- "PL" specifies Plancha Top

## EXTERIOR

- 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
- Enclosed front 1-1/4" (32 mm) manifold
- 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

36" w x 38" d x 36" h\*  
(914 x 965 x 914 mm)

\* to cooktop

## CRATED DIMENSIONS

39-1/2" w x 41" d x 35" h  
(1003 x 1041 x 889 mm)

## 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 8" (203 mm) from combustible surfaces.

| MANIFOLD PRESSURE<br>NATURAL GAS | MANIFOLD PRESSURE<br>PROPANE GAS | MANIFOLD<br>SIZE |
|----------------------------------|----------------------------------|------------------|
| 5.0" W.C.                        | 10.0" W.C.                       | 1-1/4"           |

Specify elevation, if over 2,000 ft.

| CONVECTION OVEN ELECTRICAL REQUIREMENT<br>VOLTS | CONVECTION OVEN ELECTRICAL REQUIREMENT<br>PHASE | CONVECTION OVEN ELECTRICAL REQUIREMENT<br>AMPS |
|-------------------------------------------------|-------------------------------------------------|------------------------------------------------|
|-------------------------------------------------|-------------------------------------------------|------------------------------------------------|

120V 1 6

6ft. (1829 mm) power cord with 3 prong plug provided

## OPTIONS AND ACCESSORIES

- Heavy duty stainless steel backguards
- Salamander or Cheesemelter Infra-red Broilers
- Reinforcement channels for mounting cheesemelter/salamander
- Stainless steel common front landing ledge 54", 72", 90", 108" (1372, 1829, 2286, 2743 mm)
- Landing ledge cut-outs for inserting food pans
- Stainless steel interior on open cabinet base
- Stainless steel double doors on open cabinet base
- Stainless steel center shelf in open cabinet base
- Extra chrome racks
- 3/4" rear gas connection for single unit connection
- 1-1/4" rear gas connection batteries up to 600,000 BTU (176 KW)
- Gas shut off valve, 3/4" or 1-1/4", N.P.T.
- Gas pressure regulator, 3/4" or 1-1/4", N.P.T.
- Quick disconnect and flexible gas hose, 3/4" or 1-1/4", N.P.T.
- 6" (152 mm) casters
- Stainless steel equipment stands for modular model
- 6" (152 mm) casters for stainless steel stand
- Refrigerated bases 36" and 72" wide (914 and 1829 mm)



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Printed in the U.S.A.

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