IMPERIAL

Model Numbers
IR-8-E
IR-8-E-XB
IR-4-G24T-E

9" (229 mm) sealed round plate elements with easy to clean flat surface.

5 KW element provides even heating throughout the oven cavity.

Splatter screen protects the element from spills.

Large 5" (127 mm) stainless steel landing ledge for convenient plating.

Durable cast aluminum with a Valox™ heat protection grip.

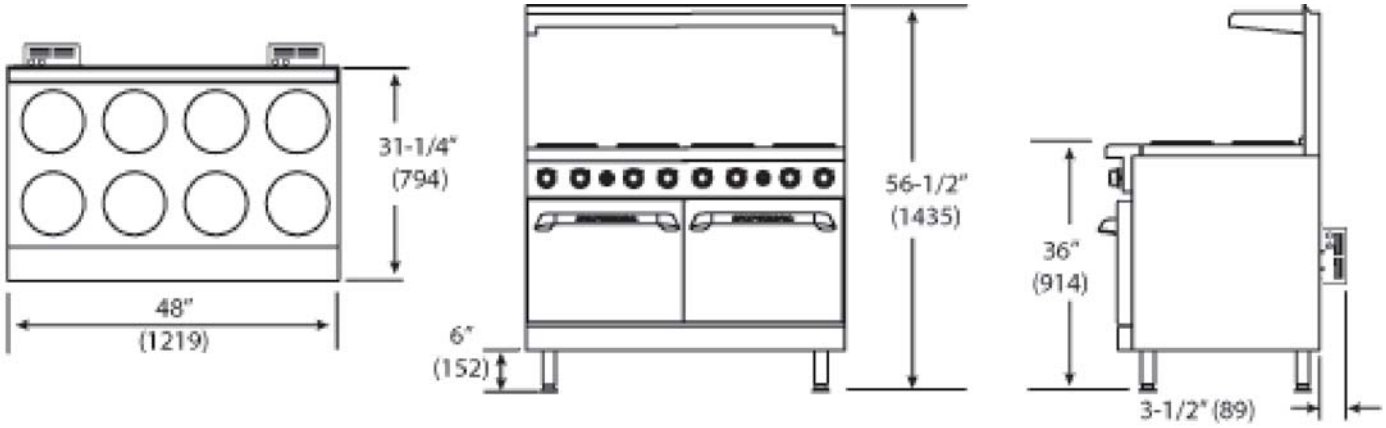
IR-8-E-XB shown with optional casters

ROUND PLATE ELEMENTS - 2 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.

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.

SPACE SAVER AND 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 5.3 KW oven.
- Splatter screen protects the element from spills.
- Standard Oven is 26½" w x 26" d x 14" h (673 x 660 x 356 mm) and accommodates standard 18" x 26" (457 x 660 mm) sheet pans front-to-back and side-by side.
- Space Saver Oven is 20" w x 26" d x 14" h (508 x 660 x 356 mm) and accommodates standard 18" x 26" (457 x 660 mm) sheet pans front-to-back.
- 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.

48" ELECTRIC RANGES



48" ELECTRIC RANGES

TOP	MODEL	NUMBER OF PLATES	GRIDDLE WIDTH	SHIP WEIGHT (KW)	LBS
	IR-8-E	8	N/A	(322)	710
	IR-8-E-XB	8	N/A	(290)	640
	IR-4-G24T-E	4	24" (610 mm)	(367)	810

Measurements in ( ) are metric equivalents

NOTES

- "XB" specifies (1) Standard Oven and (1) Open Cabinet Base
- "G" specifies Griddle Top
- "T" specifies Thermostat Controls

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

DIMENSIONS

48" w x 31-1/4" d x 36" h*
(1219 x 794 x 914 mm)

* to cooktop

CRATED DIMENSIONS

50-1/2" w x 39" d x 35" h
(1283 x 991 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 6" (152 mm) from combustible surfaces.

48" ELECTRIC RANGES ELECTRICAL REQUIREMENTS

Model	Total KW	Volts	Ph	Amps J-Box "A"	Amps J-Box "B"
IR-8-E	26.6	208	1	64	64
	26.6	208	3	38	38
	26.6	240	1	56	56
	26.6	240	3	33	33
	26.6	480	3	17	17
IR-8-E-XB	21.3	208	1	64	39
	21.3	208	3	38	29
	21.3	240	1	56	24
	21.3	240	3	33	25
	21.3	480	3	17	13
IR-4-G24T-E	24.6	208	1	64	55
	24.6	208	3	68	31
	24.6	240	1	56	47
	24.6	240	3	33	27
	24.6	480	3	17	14

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

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

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