



# 24" ELECTRIC RANGES

## Round Plate Elements and Griddle Top

# IMPERIAL®

### Model Numbers

IR-4-E                      IR-G24T-E  
 IR-4-E-XB                IR-G24T-E-XB



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



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



5.3 KW element provides even heating throughout the oven cavity.



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



Durable cast aluminum with a Valox™ heat protection grip.



IR-4-E 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 TOPS - Highly polished griddle plate provide even heat across entire surface.

- 3 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.

### SPACE SAVER 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.
- Space saver oven interior accommodates standard 18" x 26" (457 x 660 mm) sheet pans front-to-back.
- Oven is 20" w x 26" d x 14" h (508 w x 660 d x 356 h 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.

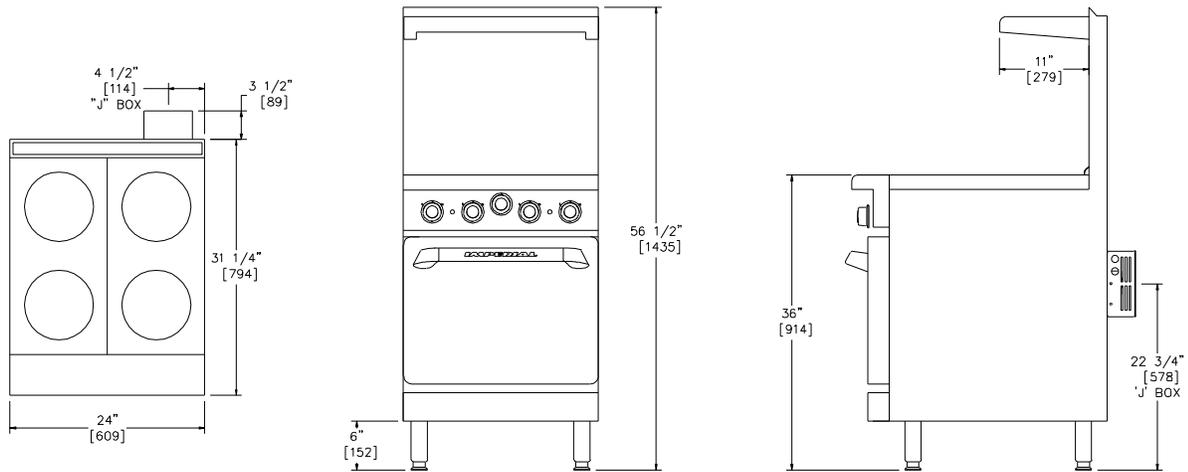




# 24"

## ELECTRIC RANGES Round Plate Elements and Griddle Top

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### 24" ELECTRIC RANGES

TOP	MODEL	COOK TOP DESCRIPTION	OVEN WIDTH	SHIP WEIGHT (KW)	LBS
	IR-4-E	4 Round Plates	20" (508 mm)	(210)	465
	IR-4-E-XB	4 Round Plates	N/A	(184)	405
	IR-G24T-E	24" Griddle Top	20" (508 mm)	(225)	495
	IR-G24T-E-XB	24" Griddle Top	N/A	(197)	435

Measurements in ( ) are metric equivalents

#### NOTES

- "XB" specifies Open Cabinet Base

#### 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

24" w x 31-1/4" d x 36" h\*  
(610 x 794 x 914 mm)

\* to cooktop

#### CRATED DIMENSIONS

26-1/2" w x 39" d x 35" h  
(673 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.

#### 24" WIDE RANGES ELECTRICAL REQUIREMENTS

Model	Total KW	Volts	Ph	Amps
IR-4-E	13.3	208	1	64
	13.3	208	3	38
	13.3	240	1	56
	13.3	240	3	33
	13.3	480	3	17
IR-4-E-XB	8	208	1	39
	8	208	3	23
	8	240	1	24
	8	240	3	25
	8	480	3	13
IR-G24T-E	11.3	208	1	55
	11.3	208	3	31
	11.3	240	1	48
	11.3	240	3	28
	11.3	480	3	14
IR-G24T-E-XB	6	208	1	29
	6	208	3	17
	6	240	1	25
	6	240	3	15
	6	480	3	13

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

#### OPTIONS AND ACCESSORIES

- 6" (152 mm) or 11" (279 mm) stainless steel stub back, in lieu of standard backguard
- Chrome griddle top
- Reinforcement channels for mounting cheesemelter or salamander
- Extra oven racks
- 6" (152 mm) casters
- 480 volts, 3 phase



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1128 Sherborn Street Corona, CA 92879  
800.343.7790 Ph: 951.281.1830 Fx: 951.281.1879  
www.imperialrange.com  
E-mail: imperialsales@imperialrange.com