**ELECTRIC RANGES**

**Round Plate Elements and Griddle Top**

Model Numbers

<table>
<thead>
<tr>
<th>IR-6-E</th>
<th>IR-G36T-E</th>
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</thead>
<tbody>
<tr>
<td>IR-6-E-C</td>
<td>IR-G36T-E-C</td>
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<tr>
<td>IR-6-E-XB</td>
<td>IR-G36T-E-XB</td>
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</table>

**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.**

**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 steel plate with thermostat controls.
- 21” (533 mm) plate depth.
- Even heating elements across the griddle section provide consistent temperature across the plate.
- 3” (76 mm) wide grease trough and removable grease can for easy cleaning.
- Large griddle grease can is removable for easy cleaning.

**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.

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IR-6-E shown with optional casters
**36" ELECTRIC RANGES**

**NUMBER OF PLATES** | **GRIDLINE WIDTH** | **SHIP WEIGHT (KW) LBS**
--- | --- | ---
IR-6-E | 6 | N/A (274) | 605
IR-6-E-C | 6 | N/A (302) | 665
IR-6-E-XB | 6 | N/A (247) | 545
IR-G36T-E | N/A | 36" (914 mm) (297) | 655
IR-G36T-E-C | N/A | 36" (914 mm) (320) | 705
IR-G36T-E-XB | N/A | 36" (914 mm) (270) | 595

Measurements in ( ) are metric equivalents

- **C** specifies (1) Convection Oven
- **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**

**CRATED DIMENSIONS**

<table>
<thead>
<tr>
<th>36&quot; w x 31-1/4&quot; d x 36&quot; h*</th>
<th>38-1/2&quot; w x 39&quot; d x 35&quot; h*</th>
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<td>(914 x 794 x 914 mm)</td>
<td>(978 x 991 x 889 mm)</td>
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* 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.

**OPTIONS AND ACCESSORIES**

- 6" (152 mm) or 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

**E-CLEARANCE REQUIREMENTS**

- 6" (152 mm) or 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