



ELECTRIC

SPEC SERIES 36" RANGE/HOT TOP COMBOS

IMPERIAL



IHR-4-1HT-E

Shown with optional casters

MODEL NUMBERS

IHR-2HT-2-E
IHR-2HT-2-E-C
IHR-2HT-2-E-XB
IHR-2HT-2-E-M
IHR-4-1HT-E
IHR-4-1HT-E-C
IHR-4-1HT-E-M
IHR-4-1HT-E-XB

STANDARD OVEN

- 40,000 BTU/hr (12 KW) oven with 100% safety pilot and manual shut-off valve.
- High performance 5.3 KW element provides even heating throughout the oven.
- 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 from heat in an insulated side compartment
- Stamped inner door liner provides extra strength while improving heat retention.

CONVECTION OVEN

- Electronic ignition system with single solenoid valve.
- 1/4 hp blower motor. 35,000 BTU/hr 10KW
- Stainless steel door gasket
- Three position switch for cooking or cool down
- Burner "On" indicator light and one hour manual timer. Fan shuts off automatically when door is open.
- Three oven racks.

ELECTRIC ROUND PLATE ELEMENTS

- Sealed 2.6 KW round plate elements with easy-to-clean 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

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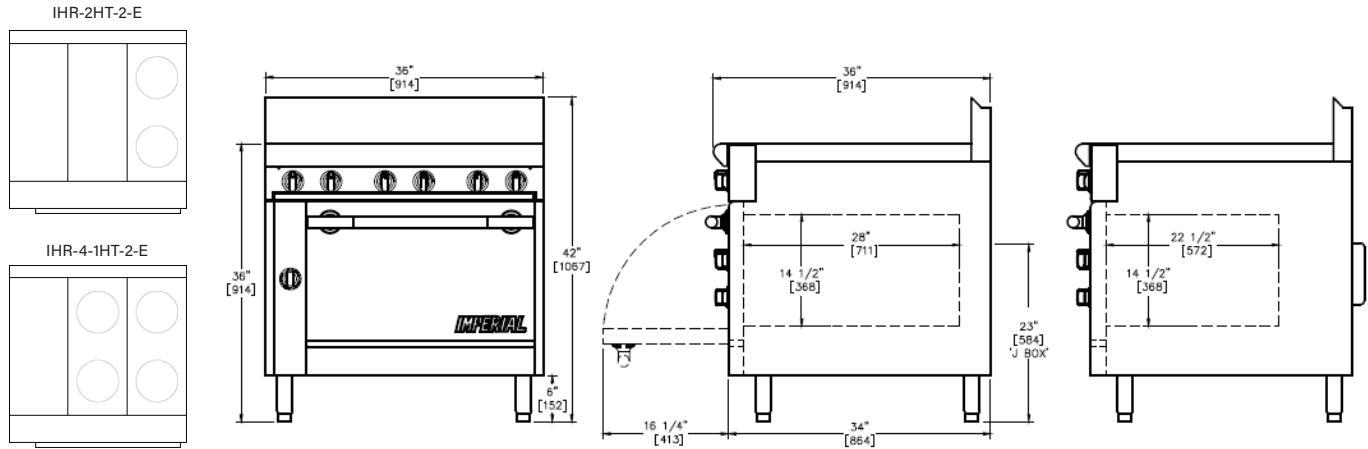
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SPEC SERIES 36" RANGE/HOT TOP COMBOS



DIMENSIONS: 36" (914) W x 38" (965) D

ELECTRICAL OUTPUT: IHR-4-1HT: 17.3 KW

IHR-2HT-2-E: 5 KW/ E-C: 7.5 KW/ E-XB: 10 KW/ E-M: 15 KW

ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	AMPS	SHIP WEIGHT
1HR-2HT-2-E	15.3	208	1	74	(281) 619
	15.3	208	3	43	(281) 619
	15.3	240	1	64	(281) 619
	15.3	240	3	37	(281) 619
	15.3	*480	3	19	(281) 619
1HR-2HT-2-E-C	15.3	208	1	81	(308) 679
	15.3	208	3	50	(308) 679
	15.3	240	1	71	(308) 679
	15.3	240	3	44	(308) 679
	15.3	*480	3	26	(308) 679
1HR-2HT-2-E-XB	10	208	1	49	(204) 449
	10	208	3	28	(204) 449
	10	240	1	42	(204) 449
	10	240	3	25	(204) 449
	10	*480	3	13	(204) 449
1HR-2HT-2-E-M	10	208	1	49	(156) 344
	10	208	3	28	(156) 344
	10	240	1	42	(156) 344
	10	240	3	25	(156) 344
	10	*480	3	13	(156) 344

Notes: Measurements in () are metric equivalents.

ELECTRIC CONVECTION OVEN OPTIONS

- Cook and Hold Feature
- Heavy Duty Casters, set of 4
- Stainless Steel Bottom Shelf and Adjustable Rack Supports
- Extra Standard Depth Oven Racks
- 480 volt motor
- Stainless Steel solid doors available at no additional charge. Must specify at ordering.

MODEL	TOTAL KW	VOLTS	PHASE	AMPS	SHIP WEIGHT
IHR-4-1HT-E	16.3	208	1	79	(273) 602
	16.3	208	3	46	(273) 602
	16.3	240	1	68	(273) 602
	16.3	240	3	40	(273) 602
	16.3	*480	3	20	(273) 602
IHR-4-1HT-E-C	16.3	208	1	86	(300) 662
	16.3	208	3	53	(300) 662
	16.3	240	1	75	(300) 662
	16.3	240	3	47	(300) 662
	16.3	*480	3	27	(300) 662
IHR-4-1HT-E-XB	11	208	1	53	(196) 432
	11	208	3	31	(196) 432
	11	240	1	46	(196) 432
	11	240	3	27	(196) 432
	11	*480	3	14	(196) 432
IHR-4-1HT-E-M	11	208	1	53	(148) 327
	11	208	3	31	(148) 327
	11	240	1	46	(148) 327
	11	240	3	27	(148) 327
	11	*480	3	14	(148) 327

* Additional charge

CLEARANCE REQUIREMENTS

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2 1/4" (57 mm) overhang is required when curb-mounted. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

Two speed motor - 1/2 HP, 1725/1140 RPM.



MADE IN USA

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