36" ELECTRIC RANGES
Round Plate Elements and Griddle Top

- 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.

Model Numbers
IR-6-E  IR-G36T-E
IR-6-E-C  IR-G36T-E-C
IR-6-E-XB  IR-G36T-E-XB
**36" ELECTRIC RANGES**

**Round Plate Elements and Griddle Top**

**DIMENSIONS**

- **36" x 31-1/4" x 36" h***
  - (914 x 794 x 914 mm)

**CRATED DIMENSIONS**

- **38-1/2" x 39" x 35" h***
  - (978 x 991 x 889 mm)

**NOTES**

- "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

**36" ELECTRIC RANGES**

<table>
<thead>
<tr>
<th>TOP</th>
<th>MODEL</th>
<th>NUMBER OF PLATES</th>
<th>GRIDRELL WIDTH</th>
<th>SHIP WEIGHT (KW)</th>
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<tbody>
<tr>
<td>IR-6-E</td>
<td>6</td>
<td>N/A</td>
<td>(274)</td>
<td>655</td>
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<tr>
<td>IR-6-E-C</td>
<td>6</td>
<td>N/A</td>
<td>(302)</td>
<td>665</td>
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<td>36&quot; (914 mm)</td>
<td>(297)</td>
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<td>36&quot; (914 mm)</td>
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<td>595</td>
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Measurements in ( ) are metric equivalents.

**36" WIDE RANGES ELECTRICAL REQUIREMENTS**

<table>
<thead>
<tr>
<th>Model</th>
<th>Total KW</th>
<th>Volts</th>
<th>Ph</th>
<th>Amps</th>
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<tr>
<td>IR-6-E</td>
<td>17.3</td>
<td>208</td>
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<td>84</td>
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<td>208</td>
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<td>3</td>
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<td>3</td>
<td>29</td>
</tr>
</tbody>
</table>

- Available in 208 and 240 volts, 1 and 3 phase

Please indicate at time of order

**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 cheeses melter or salamander
- Extra oven racks
- Chrome griddle top
- 6" (152 mm) casters
- 480 volts, 3 phase

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