**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.
- 4” (102 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. 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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Model Numbers
IR-10-E  IR-G60T-E
IR-10-E-C IR-G60T-E-C
IR-10-E-CC IR-G60T-E-CC
IR-10-E-XB IR-G60T-E-XB

IR-10-E shown with optional casters

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[Images and diagrams related to the text provided.]
### 60" ELECTRIC RANGES

#### Round Plate Elements and Griddle Tops

<table>
<thead>
<tr>
<th>TOP</th>
<th>MODEL</th>
<th>NUMBER OF PLATES</th>
<th>GRIDDLE WIDTH</th>
<th>SHIP WEIGHT (KW)</th>
<th>LBS</th>
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<tbody>
<tr>
<td></td>
<td>IR-10-E</td>
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<td>N/A</td>
<td>(445)</td>
<td>980</td>
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<td>(483)</td>
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</table>

Measurements in ( ) are metric equivalents

### NOTES

- "XB" specifies (1) Standard Oven and (1) Open Cabinet Base
- "C" specifies (1) Standard Oven and (1) Convection Oven
- "CC" specifies (2) Convection Ovens

### 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

- 60" w x 31-1/4" d x 36" h*  
  (1524 x 794 x 914 mm)
- 62-1/2" w x 39" d x 35" h  
  (1588 x 991 x 889 mm)

* 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

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

Please indicate at time of order
ROUND PLATE ELEMENTS - 2 KW round plate elements with easy-to-clean flat surface.
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- 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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- 4” (102 mm) wide grease trough and removable grease can for easy cleaning.
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- Porcelainized sides, rear, deck and door lining for easy cleaning.
- Three chrome oven racks included.
60" ELECTRIC RANGES
Round Plate Elements and Griddle Combos

Measurements in ( ) are metric equivalents

- "XB" specifies (1) Standard Oven and (1) Open Cabinet Base
- "C" specifies (1) Standard Oven and (1) Convection Oven
- "CC" specifies (2) Convection Ovens

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
60" w x 31-1/4" d x 36" h* (1524 x 794 x 914 mm)

CRATED DIMENSIONS
62-1/2" w x 39" d x 35" h (1588 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.

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

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

Please indicate at time of order

---

<table>
<thead>
<tr>
<th>NUMBER OF PLATES</th>
<th>模型</th>
<th>GRIDDLE WIDTH</th>
<th>SHIP WEIGHT</th>
<th>TOP MODEL</th>
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<td>(KW)</td>
<td>LBS</td>
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**NOTES**

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