



ELECTRIC

PRO SERIES 24" RANGES

IMPERIAL

IR-4-E

Shown with optional casters

MODEL NUMBERS

IR-4-E

IR-4-E-XB

IR-G24T-E

IR-G24T-E-XB



High performance 5.3 KW element provides even heating throughout the oven.



Splatter screen protects the element from spills.



9" (229) diameter round plate elements with easy to clean surface.

STANDARD OVEN

- Baffle above the element distributes heat flow to provide even cooking temperatures throughout the 5.3 KW oven. Splatter screen protects the element from spills.
- Chef depth 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 inner door liner.
- Side oven controls are protected from heat in an insulated side compartment
- Stamped inner door liner provides extra strength while improving heat retention.
- One chrome oven rack is included. Oven holds two racks.

ROUND PLATE ELEMENTS

- Plates are 9" (229) diameter for maximum pan contact
- The top design helps prevent spills from entering unit making clean-up easier.
- 2.6 KW round plate elements with easy-to-clean flat surface.
- Infinite heat controls for maximum cooking flexibility

GRIDDLE TOP

- Thick highly polished 1/2" (13 mm) 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.

EXTERIOR FEATURES

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate.
- Welded and polished stainless steel seams.
- Large 4" (101 mm) stainless steel landing ledge
- 6" (152 mm) heavy duty legs with adjustable feet
- One year parts and labor warranty.

MADE IN USA**IMPERIAL**

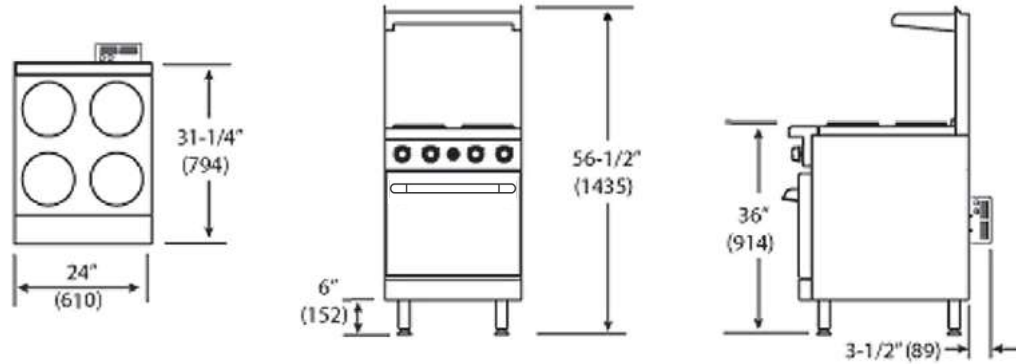
1128 Sherborn Street | Corona, CA 92879 | 800.343.7790 | imperialrange.com | imperialsales@imperialrange.com

© 2025 Imperial Commercial Cooking Equipment Imperial reserves the right to change specifications at any time without prior notice and without any obligation for past or future equipment purchases. Visit www.imperialrange.com for specification updates



ELECTRIC

24" ELECTRIC RANGES



MODEL	# OF PLATES	GRIDDLE WIDTH	OVERALL DIMENSIONS			CRATED DIMENSIONS			SHIP WEIGHT (KG) LBS
			WIDTH	DEPTH	HEIGHT TO COOKTOP	WIDTH	DEPTH	HEIGHT	
IR-4-E	4	N/A	24" (610)	34 ³ / ₄ " (883)	36" (914)	26 ¹ / ₂ " (673)	39" (991)	35" (889)	(210) 465
IR-4-E-XB	4	N/A	24" (610)	34 ³ / ₄ " (883)	36" (914)	26 ¹ / ₂ " (673)	39" (991)	35" (889)	(184) 405
IR-G24T-E	N/A	24 (610)	24" (610)	34 ³ / ₄ " (883)	36" (914)	26 ¹ / ₂ " (673)	39" (991)	35" (889)	(225) 495
IR-G24T-E-XB	N/A	24 (610)	24" (610)	34 ³ / ₄ " (883)	36" (914)	26 ¹ / ₂ " (673)	39" (991)	35" (889)	(195) 435

Notes: Measurements in () are metric equivalents.

ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	AMPS
IR-4-E	15.7	208	3	32
	15.7	240	3	29
	15.7	480*	3	15
IR-4-E-XB	10.4	208	3	44
	10.4	240	3	38
	10.4	480*	3	19
IR-G24T-E	11.3	208	3	35
	11.3	240	3	31
	11.3	480*	3	16
IR-G24T-E-XB	6	208	3	25
	6	240	3	22
	6	480*	3	11

Available in 208 and 240 volts. Contact Imperial about additional single phase options. Please indicate at time of order.

*Additional charge

EXTERIOR

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate
- Welded and polished stainless steel seams
- Large 4" (102 mm) stainless steel landing ledge
- Control knobs are durable cast aluminum with a heat protection grip
- Full width, removable crumb tray for easy cleaning
- 6" (152 mm) heavy duty legs with adjustable feet
- One year parts and labor warranty

OPTIONS AND ACCESSORIES

- 6" (152 mm) stainless steel stub back, in lieu of standard backguard
- 11" (279 mm) stainless steel stub back, in lieu of standard backguard
- Two convection ovens in lieu of standard ovens, "CC" suffix in the model number specifies two convection ovens. Contact factory for pricing
- Reinforcement channels for mounting cheesemelter or salamander
- Extra oven racks
- Grooved griddle top
- Chrome griddle top
- 6" (152 mm) casters

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.

NOTES

- "G" specifies Griddle Top
- "T" specifies Thermostat Controls



MADE IN USA



1128 Sherborn Street | Corona, CA 92879 | 800.343.7790 | imperialrange.com | imperialsales@imperialrange.com

© 2025 Imperial Commercial Cooking Equipment Imperial reserves the right to change specifications at any time without prior notice and without any obligation for past or future equipment purchases. Visit www.imperialrange.com for specification updates