



ELECTRIC

SPEC SERIES 36" RANGES

IMPERIAL



IHR-6-E

Shown with optional casters

MODEL NUMBERS

IHR-6-E

IHR-6-E-C

IHR-6-E-M

IHR-6-E-XB

NOTES:

"C" specifies (1) convection oven

"XB" specifies standard oven w/cabinet base

"M" specifies modular (no base)

STANDARD OVEN

- 12 KW oven with 100% safety pilot and manual shut-off valve.
- High performance 5.3 KW element provides even heating throughout the oven.
- 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.
- One chrome oven rack is included.

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
- Top design helps prevent spills from entering unit making clean-up easier
- Infinite heat controls for maximum cooking flexibility

CONVECTION OVEN

- Unique heat baffles assure even cooking throughout the entire oven.
- Creates an air flow that circulates the air throughout all interior surfaces of the oven cavity
- Fast temperature recovery
- 1/2 hp fan motor for high production cooking.
- Porcelainized oven interior for easy cleaning and provides better browning.
- Coved oven cavity corners clean easily and quickly.
- Interior oven light is controlled by a momentary switch outside the oven.
- Large window for viewing product at a glance.
- 4 oven racks included with 8 rack guide positions for maximum versatility.
- Easily removable rack guides provide open access for cleaning.
- Stainless steel sides, top and legs are standard.
- Extreme duty door system extends the life of the door mechanism and eliminates side-to-side shaft movement.
- Double bearings on the top and bottom of the door.
- Door locking mechanism.
- Fortified door chassis to withstand constant opening and closing.
- Handle is secured to an internal stainless steel chassis system - not to the external door finish.

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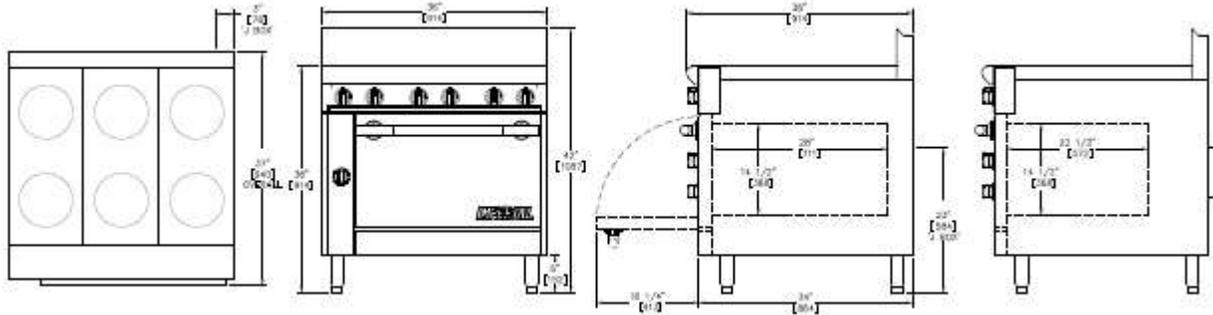
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SPEC SERIES 36" RANGES



MODEL	OVERALL DIMENSIONS		ELECTRICAL OUTPUT	SHIP WEIGHT (KG) LBS
	WIDTH	DEPTH		
IHR-6-E	36" (914)	38" (965)	17.3 KW	(270) 595
IHR-6-E-C	36" (914)	38" (965)	17.3 KW	(297) 655
IHR-6-E-XB	36" (914)	38" (965)	17.3 KW	(193) 425
IHR-6-E-M	36" (914)	38" (965)	17.3 KW	(145) 320

Notes: Measurements in () are metric equivalents.

ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	AMPS
IHR-6-E	20,9	208	3	67
	20,9	240	3	58
	20,9	*480	3	29
	21,8	208	3	71
IHR-6-E-C	21,8	240	3	62
	21,8	*480	3	31

MODEL	TOTAL KW	VOLTS	PHASE	AMPS
IHR-6-E-XB	15,6	208	3	44
	15,6	240	3	38
	15,6	*480	3	19
	15,6	208	3	44
IHR-6-E-M	15,6	240	3	38
	15,6	*480	3	19

Contact Imperial for single phase options

*Additional charge

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.

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 curbsmounted. 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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