

Model Numbers

IHR-PL36 IHR-PL36-XB
IHR-PL36-C IHR-PL36-M



Plancha top shown with optional cut-outs for food pans.



"M" shaped burner for even heating throughout the oven cavity.



Accommodate sheet pans front-to-back and side-to-side.



IHR-PL36-C shown with optional casters

PLANCHA TOP - 1/2" (8 mm) thick polished steel griddle plate.

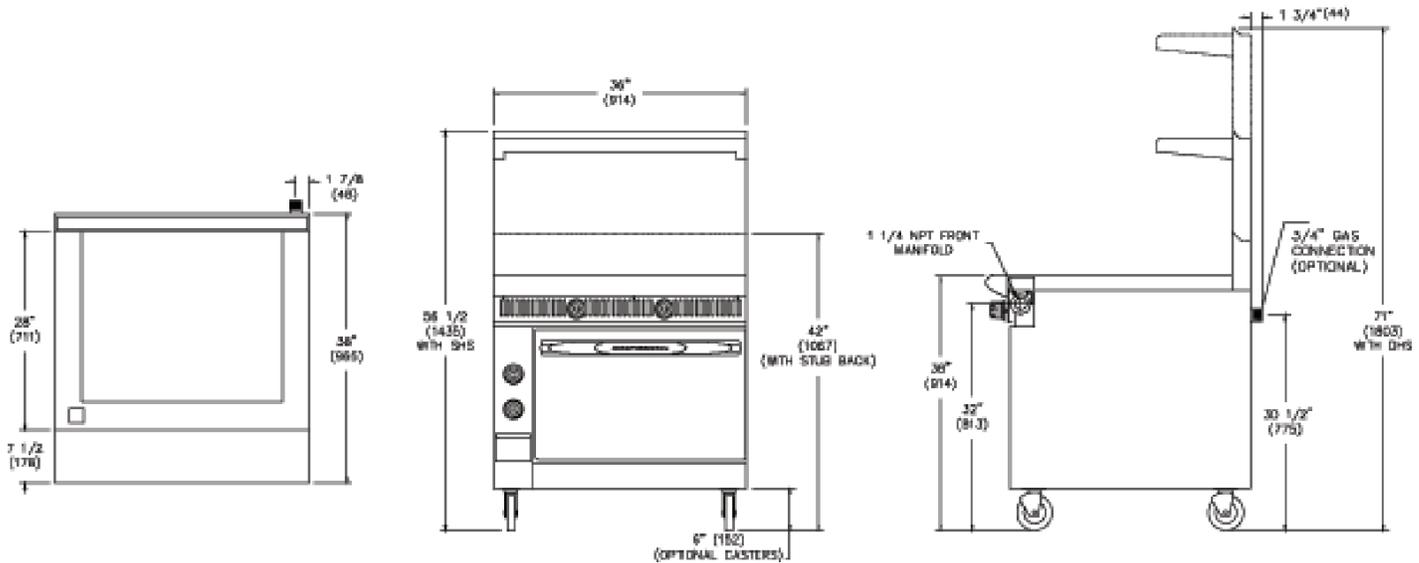
- Griddle plate is 28" (711 mm) wide and 22-1/2" (571 mm) deep.
- Two 15,000 BTU (4 KW) output burners.
- Versatile heat pattern on plate for cooking flexibility.
- Quick heat-up time.
- Easy to clean corners.
- Grease gutter surrounds the griddle plate on three sides.

STANDARD OVEN - 40,000 BTU/hr (12 KW) oven with 100% safety pilot and manual shut-off valve.

- 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 in the cool zone.
- One chrome oven rack is included.

CONVECTION OVEN - 35,000 BTU/hr. (10 KW) convection oven with 1/4 hp blower motor cooks products quickly and evenly with less shrinkage.

- Electronic ignition system with a solenoid valve.
- 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.
- 1/4 hp blower motor.
- Porcelainized sides, rear, deck and door lining for easy cleaning. Stainless steel door gasket.
- Burner "ON" indicator light and one hour manual timer.
- Three chrome oven racks included.



TOP MODEL	GAS OUTPUT BTU	GAS OUTPUT (KW)	PLANCHA WIDTH	PLANCHA DEPTH	SHIP WEIGHT (KG)	SHIP WEIGHT (LBS)
GRIDDLE and EVEN HEAT HOT TOP WITH MANUAL CONTROLS						
IHR-PL36	70,000	(21)	28" (711 mm)	22-1/2" (571 mm)	(206)	455
IHR-PL36-C	65,000	(19)	28" (711 mm)	22-1/2" (571 mm)	(234)	518
IHR-PL36-XB	30,000	(9)	28" (711 mm)	22-1/2" (571 mm)	(148)	328
IHR-PL36-M	30,000	(9)	28" (711 mm)	22-1/2" (571 mm)	(123)	272

MANIFOLD PRESSURE NATURAL GAS	MANIFOLD PRESSURE PROPANE GAS	MANIFOLD SIZE
5.0" W.C.	10.0" W.C.	1-1/4"

Specify elevation, if over 2,000 ft.

CONVECTION OVEN ELECTRICAL REQUIREMENT VOLTS	CONVECTION OVEN ELECTRICAL REQUIREMENT PHASE	CONVECTION OVEN ELECTRICAL REQUIREMENT AMPS
120V	1	6

6ft. (1829 mm) power cord with 3 prong plug provided

Measurements in () are metric equivalents.

NOTES

- "C" specifies (1) 26-1/2" (673 mm) Convection Oven
- "XB" specifies (1) Cabinet Base
- "M" specifies Modular, Counter Top Model
- "PL" specifies Plancha Top

EXTERIOR

- Sleek European styling with wide radius ledge and optional high shelf
- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate
- Welded and polished stainless steel seams
- Enclosed front 1-1/4" (32 mm) manifold
- Common ledges, backguards and shelves are available as options for a seamless, professional look
- Large 7" (178 mm) stainless steel landing ledge
- Unique cast aluminum control knobs feature a heat protection grip
- 6" (152 mm) high 2-1/2" (64 mm) diameter heavy duty legs with adjustable feet
- One year parts and labor warranty

DIMENSIONS

36" w x 38" d x 36" h*
(914 x 965 x 914 mm)

CRATED DIMENSIONS

39-1/2" w x 41" d x 35" h
(1003 x 1041 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 8" (203 mm) from combustible surfaces.

OPTIONS AND ACCESSORIES

- Heavy duty stainless steel backguards
- Salamander or Cheesemelter Infra-red Broilers
- Reinforcement channels for mounting cheesemelter/salamander
- Stainless steel common front landing ledge 54", 72", 90", 108" (1372, 1829, 2286, 2743 mm)
- Landing ledge cut-outs for inserting food pans
- Stainless steel interior on open cabinet base
- Stainless steel double doors on open cabinet base
- Stainless steel center shelf in open cabinet base
- Extra chrome racks
- 3/4" rear gas connection for single unit connection
- 1-1/4" rear gas connection batteries up to 600,000 BTU (176 KW)
- Gas shut off valve, 3/4" or 1-1/4", N.P.T.
- Gas pressure regulator, 3/4" or 1-1/4", N.P.T.
- Quick disconnect and flexible gas hose, 3/4" or 1-1/4", N.P.T.
- 6" (152 mm) casters
- Stainless steel equipment stands for modular model
- 6" (152 mm) casters for stainless steel stand
- Refrigerated bases 36" and 72" wide (914 and 1829 mm)



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