

# ELECTRIC

## SPEC SERIES 36" RANGES




## 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

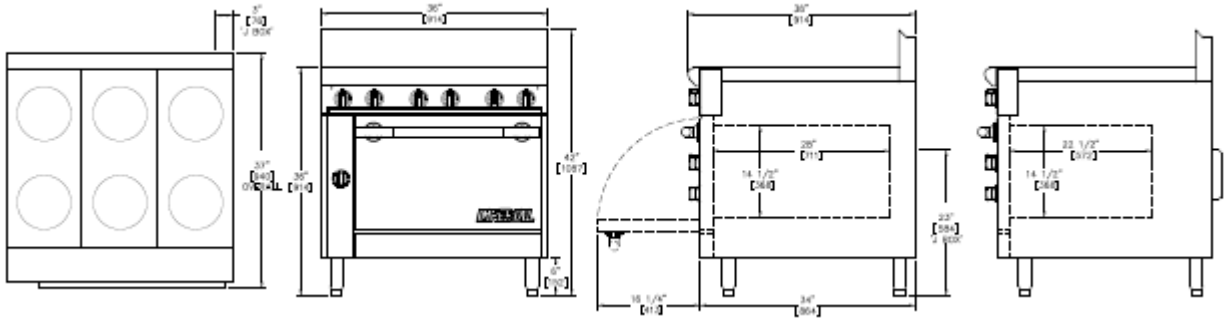
- Unique heat baffles assure even cooking throughout the entire oven.
- Creates an air flow that circulates the air throughout all interior surfaces of the oven cavity
- Fast temperature recovery
- 1/2 hp fan motor for high production cooking.
- Porcelainized oven interior for easy cleaning and provides 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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# ELECTRIC

## SPEC SERIES 36" RANGES



| MODEL | OVERALL DIMENSIONS | | ELECTRICAL OUTPUT | SHIP WEIGHT (KG) LBS |
|---|---|---|---|---|
| | WIDTH | DEPTH | | |
| IHR-6-E | 36" (914) | 38" (965) | 20.9 KW | (270) 595 |
| IHR-6-E-C | 36" (914) | 38" (965) | 21.8 KW | (297) 655 |
| IHR-6-E-XB | 36" (914) | 38" (965) | 15.6 KW | (193) 425 |
| IHR-6-E-M | 36" (914) | 38" (965) | 15.6 KW | (145) 320 |

Notes: Measurements in () are metric equivalents.

## ELECTRICAL REQUIREMENTS

| MODEL | TOTAL KW | VOLTS | PHASE | AMPS |
|---|---|---|---|---|
| IHR-6-E | 20.9 | 208 | 1 | 101 |
| | | 208 | 3 | 67 |
| | | 240 | 1 | 88 |
| | | 240 | 3 | 58 |
| | | 480* | 3 | 29 |
| IHR-6-E-C | 21.8 | 208 | 1 | 105 |
| | | 208 | 3 | 71 |
| | | 240 | 1 | 91 |
| | | 240 | 3 | 62 |
| | | 480* | 3 | 31 |

| MODEL | TOTAL KW | VOLTS | PHASE | AMPS |
|---|---|---|---|---|
| IHR-6-E-XB | 15.6 | 208 | 1 | 75 |
| | 15.6 | 208 | 3 | 44 |
| | 15.6 | 240 | 1 | 65 |
| | 15.6 | 240 | 3 | 38 |
| | 15.6 | 480* | 3 | 19 |
| IHR-6-E-M | 15.6 | 208 | 1 | 75 |
| | 15.6 | 208 | 3 | 44 |
| | 15.6 | 240 | 1 | 65 |
| | 15.6 | 240 | 3 | 38 |
| | 15.6 | 480* | 3 | 19 |

## 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 curbmounted. 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

IMPERIAL

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