

ELECTRIC

SPEC SERIES 36" RANGES WITH GRIDDLE TOP



IHR-GT36-E-C

Shown with optional casters

MODEL NUMBERS

IHR-GT24-2-E
IHR-GT24-2-E-C
IHR-GT24-2-E-M
IHR-GT24-2-E-XB
IHR-GT36-E
IHR-GT36-E-C
IHR-GT36-E-XB
IHR-GT36-E-M

GRIDDLE TOP

- Thick highly polished 3/4" (19 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.

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
- Solid top prevents spills from entering unit making clean-up easy
- 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.
- 4 oven racks included with 8 rack guide positions for maximum versatility.
- Stainless steel sides, top and legs are standard.

STANDARD OVEN

- High performance 5 KW element provides even heating throughout the
- oven interior.
- Unique baffle above the element distributes heat flow to provide even cooking temperatures throughout the 5 KW oven. 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.

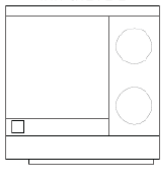
1128 Sherborn Street | Corona, CA 92879 | 800.343.7790 | imperialrange.com | imperialsales@imperialrange.com

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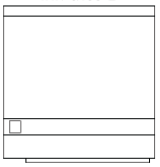
ELECTRIC

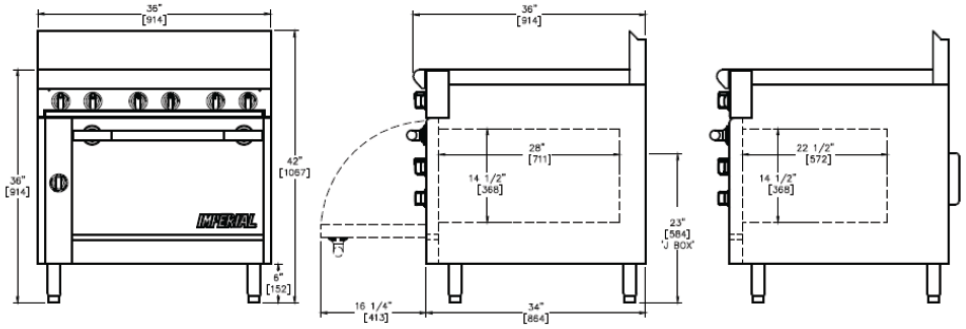
SPEC SERIES 36" RANGES WITH GRIDDLE TOP

IHR-GT24-2-E



IHR-GT36-E





MODEL	OVERALL DIMENSIONS		ELECTRICAL OUTPUT	SHIP WEIGHT (KG) LBS
	WIDTH	DEPTH		
IHR-GT24-2-E	36" (914)	38" (965)	18.5 KW	(277) 610
IHR-GT24-2-E-C	36" (914)	38" (965)	19.5 KW	(320) 706
IHR-GT24-2-E-XB	36" (914)	38" (965)	13.2 KW	(200) 440
IHR-GT24-2-E-M	36" (914)	38" (965)	13.2 KW	(152) 335

MODEL	OVERALL DIMENSIONS		ELECTRICAL OUTPUT	SHIP WEIGHT (KG) LBS
	WIDTH	DEPTH		
IHR-GT36-E	36" (914)	38" (965)	17.3 KW	(277) 610
IHR-GT36-E-C	36" (914)	38" (965)	18.3 KW	(289) 638
IHR-GT36-E-XB	36" (914)	38" (965)	12.0 KW	(200) 440
IHR-GT36-E-M	36" (914)	38" (965)	12.0 KW	(152) 335

Notes: Measurements in () are metric equivalents.

ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	AMPS
IHR-GT24-2-E	18.5	208	1	89
		208	3	56
		240	1	78
		240	3	49
		480*	3	25
IHR-GT24-2-E-C	19.5	208	1	94
		208	3	60
		240	1	81
		240	3	52
		480*	3	26
IHR-GT24-2-E-XB	13.2	208	1	64
		208	3	39
		240	1	55
		240	3	34
		480*	3	17
IHR-GT24-2-E-M	13.2	208	1	64
		208	3	39
		240	1	55
		240	3	34
		480*	3	17

MODEL	TOTAL KW	VOLTS	PHASE	AMPS
IHR-GT36-E	17.3	208	1	84
		208	3	57
		240	1	73
		240	3	50
		480*	3	25
IHR-GT36-E-C	18.3	208	1	88
		208	3	62
		240	1	76
		240	3	53
		480*	3	27
IHR-GT36-E-XB	12.0	208	1	58
		208	3	33
		240	1	50
		240	3	29
		480*	3	15
IHR-GT36-E-M	12.0	208	1	58
		208	3	33
		240	1	50
		240	3	29
		480*	3	15

*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 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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