

36" Lowboy Ovens and 36" Double Stack Ovens



Oven Features

- Stainless steel front, sides, top and kick plate.
- Welded stainless steel seams.
- 6" (152) heavy duty legs with adjustable feet.
- One year parts and labor warranty.
- AGA and CGA design certified, NSF and CE listed.



Model Numbers

- | | |
|--------------------------------------|-------------------------------------|
| <input type="checkbox"/> IR-36-DS | <input type="checkbox"/> IR-36-LB |
| <input type="checkbox"/> IR-36-DS-C | <input type="checkbox"/> IR-36-LB-C |
| <input type="checkbox"/> IR-36-DS-CC | |

Standard Oven Features

- Chef depth standard oven interior accommodates standard 18" x 26" (457 x 660) sheet pans front-to-back and side-by side. Interior is 26¹/₂" w x 26" d x 14" h (673 w x 660 d x 356 h).
- 100% safety pilot.
- Oven controls located on the side in cool zone.
- Manual oven shut-off valve.
- Heavy duty thermostat with temperature range from 150°F to 500°F. (65°C to 260°C).
- Porcelainized side, rear, deck and door lining.
- Unique baffle above the burner distributes heat flow to provide even cooking temperatures throughout the 35,000 BTU/hr. (10 KW) oven.
- Stamped inner door liner provides extra strength while optimizing heat retention.

Convection Oven Features (add suffix C)

- Convection oven with 1/4 hp blower motor is optional, cooks products faster and evenly with less shrinkage.
- Convection oven interior dimensions 26¹/₂" w x 22¹/₂" d x 14" h (673 w x 572 d x 356 h).
- Three position switch for cooking or cool down.
- Burner "ON" indicator light and one hour manual timer. Fan shuts off automatically when door is open.

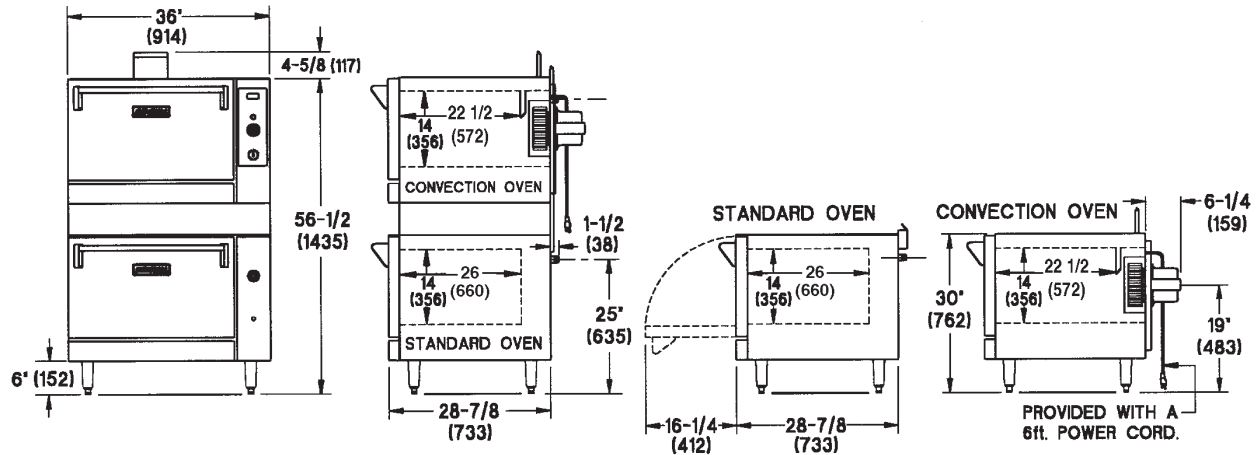
All measurements in () are metric equivalents.

Imperial Commercial Cooking Equipment

1128 Sherborn Street ■ Corona, CA 92879 ■ 800.343.7790 ■ Ph: 951.281.1830 ■ Fx: 951.281.1879
www.imperialrange.com ■ E-mail: imperialsales@imperialrange.com

Imperial 36" (914) Double Stack and Lowboy Ovens

Specification #:



| Model# | Description | Total BTU | Total (KW) | Ship Weight (Kg.) | Lbs. |
|-------------|--|-----------|------------|-------------------|------|
| IR-36-DS | 2 26 1/2" (673) Standard Ovens, stacked | 70,000 | (20) | (375) | 825 |
| IR-36-DS-C | 1 26 1/2" (673) Standard Oven, stacked on top of 1 26 1/2" (673) Convection Oven | 65,000 | (19) | (392) | 865 |
| IR-36-DS-CC | 2 26 1/2" (673) Convection Ovens, stacked | 60,000 | (17) | (410) | 905 |
| IR-36-LB | 1 26 1/2" (673) Standard Oven | 35,000 | (10) | (186) | 410 |
| IR-36-LB-C | 1 26 1/2" (673) Convection Oven | 30,000 | (9) | (204) | 450 |

Overall Dimensions:

Double Stack 36" w x 36" d x 60" h (914 x 914 x 1524). Lowboy 36" w x 36" d x 36" h (914 x 914 x 914).

Crated Dimensions:

Double Stack 38 1/2" (978) w x 39" (991) d x 62" (1575) h. Lowboy 38 1/2" (978) w x 39" (991) d x 29" (737) h.

All measurements in () are metric equivalents.

Standard Exterior Specifications

Front, sides, control panel, backguard with shelf and kick plate shall be constructed of stainless steel with welded and finished stainless steel seams. Control knobs shall be constructed of durable cast metal, polished chrome finish. Chrome plated 6" (152) legs shall have adjustable feet.

Standard Oven Specifications

Oven shall be 12 gauge construction with welded front frame and shall be fully insulated with non-sag fiberglass. Oven interior sides, rear, deck and door lining shall be porcelainized. Oven burner shall provide 35,000 BTU/hr. (10 KW) output. Unique baffle above the burner shall distribute heat flow to provide even cooking temperatures throughout the oven. Unit shall include a 100% safety pilot. One heavy duty locking chrome plated rack shall be included. Thermostat shall be adjustable from 150°F to 500°F (65°C to 260°C). Oven interior dimensions shall be 26 1/2" w x 26" d x 14" h (673 x 660 x 356).

Convection Oven Specifications

Shall have same exterior as standard oven. 1/4 HP, 1725 RPM blower motor (120VAC-60 HZ - 1Ph) with 5 amp draw. a 3-prong 6' (1829mm) power cord shall be provided. Output shall be 30,000 BTU/hr. (9 KW) with "U" burner and electronic ignition. Unit shall include three heavy duty chrome plated racks supported by chrome plated guides. Unit shall include three-position switch for cooking or cool down, a burner "on" indicator light and one hour manual timer. Thermostat shall be adjustable from 150°F to 500°F (65°C to 260°C). Oven interior dimensions shall be 26 1/2" w x 22 1/2" d x 14" h (673 x 572 x 356).

Gas

Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size 3/4" (19) NPT. 3/4" (19) pressure regulator supplied with equipment to be installed at time of connection. Specify type of gas and elevation if over 2000 ft. (610 m).

Clearance

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 8" (203) from combustible surfaces.

Optional Items

- Extra chrome rack
- Gas shut off valve 3/4" (19)
- Quick disconnect and flexible gas hose
- 6" (152) stainless steel legs
- 6" (152) casters

AIA File #:

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