



Project #: _____

Item #: _____

AIA File #:

Specification #:

36" Lowboy Ovens and 36" Double Stack Ovens



Model IR-36-DS-CC

Model IR-36-LB

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

- | | |
|--------------------------------------|-------------------------------------|
| ☐ IR-36-DS | ☐ IR-36-LB |
| ☐ IR-36-DS-C | ☐ IR-36-LB-C |
| ☐ 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)

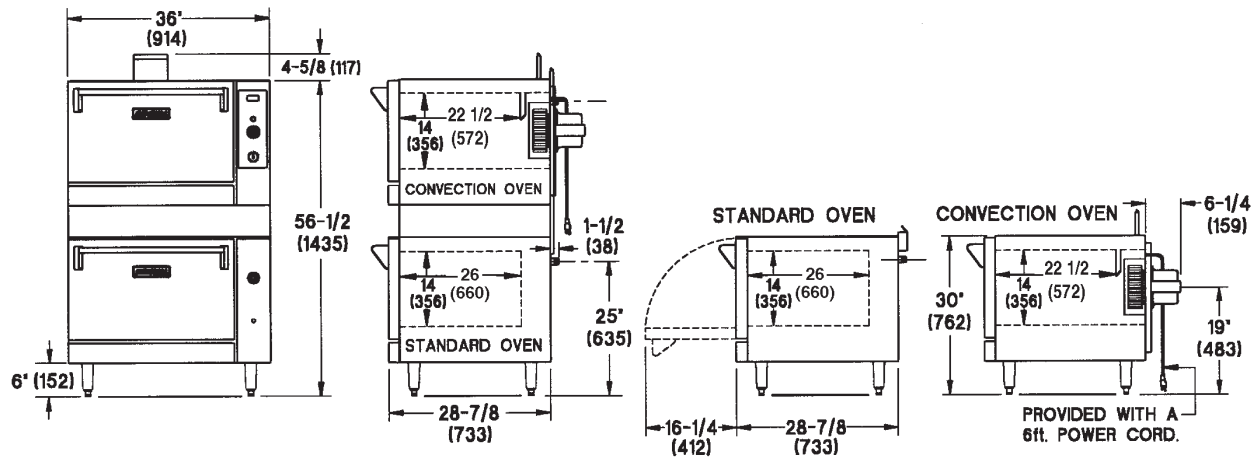
- Convection oven with 1/4 hp blower motor is optional, cooks products faster and evenly with less shrinkage.
- Convection oven interior dimensions 26¹/₂" w x 22¹/₂" d x 14" h (673 w x 572 d x 356 h).
- Three position switch for cooking or cool down.
- Burner "ON" indicator light and one hour manual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



Imperial Gas Ovens

Model#	Description	Total BTU	Total (KW)	Ship Wt. (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	242,000	(71)	(344)	760
IR-36-LB-C	1 26 1/2" (673) Convection Oven	218,000	(64)	(326)	720

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

- **Stainless Steel:** Front oven door, landing ledge, control panel and kick plate. Welded and finished stainless steel seams.
- **Control Knobs:** Durable cast metal, polished chrome finish.
- **Legs:** Chrome plated 6" (152) legs with adjustable feet.

Standard Oven Specifications

- **Construction:** 12 gauge construction with welded front frame. Fully insulated with non-sag fiberglass. Porcelainized oven interior sides, rear, deck and door lining. Oven burner provides 35,000 BTU/hr. (10 KW). Unique baffle above the burner distributes heat flow to provide even cooking temperatures throughout the oven. 100% safety pilot. One heavy duty locking chrome plated rack.
- **Controls:** Thermostat adjustable from 150°F to 500°F (65°C to 260°C).
- **Dimensions:** Oven interior 26 1/2" w x 26" d x 14" h (673 x 660 x 356).

Convection Oven Specifications

- **Construction:** Same as standard oven. 1/4" HP, 1725 RPM blower motor (120VAC-60 HZ - 1Ph) with 5 amp draw. Provided with 3-prong 6' (1829mm) power cord. 30,000 BTU/hr. (9 KW) "U" burner with electronic ignition. Includes three heavy duty chrome plated racks supported by chrome plated guides. Three-position switch for cooking or cool down; burner "on" indicator light; and one hour manual timer.
- **Controls:** Thermostat adjustable from 150°F to 500°F.
- **Dimensions:** Oven interior 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" (245) 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.

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

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