GAS

ELEMENTS SERIES RANGES

IMPERIAL

ER-6
Shown with optional casters

MODELS:
ER-4
ER-6
ER-10
ER-6-G24

ER-6-G24
Shown with optional casters

GRIDDLE

- Highly polished 1/2" (12.7 mm) steel plate. 21" (533 mm) plate depth.
- Burners have 15,000 (4 KW) BTU/hr. output with a heat deflector every 12" (305) for even heating.
- 3" (76 mm) wide grease trough and removable grease can for easy cleaning.
- Large griddle grease can and full width broiler drip tray are removable for easy cleaning.

OPEN BURNERS

- 28,000 BTU (8 KW) burner low simmer feature.
- Two rings of flame for even heating.
- Cast iron burners are standard on all Elements Series
- Burners lift off for easy cleaning. No gaskets or screws.
- One standing pilot per burner for instant ignition.

EXTERIOR FEATURES

- Stainless steel front, backguard, shelf, landing ledge and kick plate
- Large 5" (127 mm) stainless steel landing ledge
- Control knobs are plastic durable
- Full width, removable crumb tray under open burners for easy cleaning
- 6" (152 mm) heavy duty legs with adjustable feet.

STANDARD OVEN

- Straight full port burner provides even heating throughout the oven.
- Large flame spreader that distributes heat flow evenly throughout the oven cavity.
- Chef Depth interior is 26-1/2" w x 26" d x 14" h (673 w x 660 d x 356 h mm) and accommodates 18" x 26" (457 x 660 mm) sheet pans left-to-right and front-to-back.
- Oven 35,000 BTU (10 KW).
- ER-4 features Space Saver Oven with 27,000 BTU (8 KW).
- Aluminized sides, rear, top and door lining
- Porcelainized oven bottom liner for easy cleaning.
- Heavy duty door hinge.
- One chrome oven rack is included.

GRATES

- Front and back grates measure 12" x 12" (305 x 279 mm).
- Grates are sized for positioning large stock pots directly over burner and feature a hot air dam.
- Pots slide easily from section to section and onto landing ledge.
- Grates are cast iron for a long service life.

IMPERIAL

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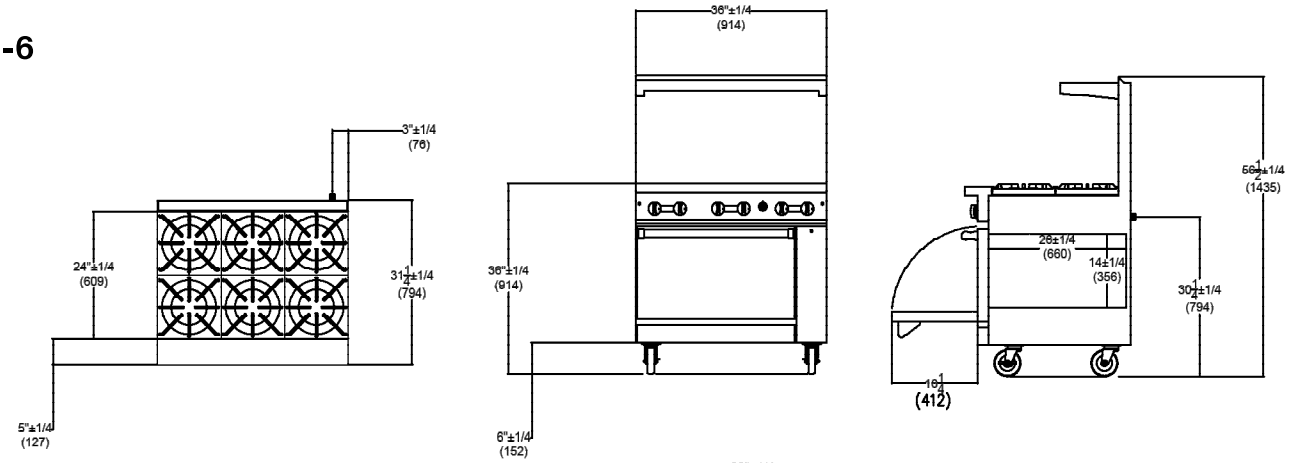
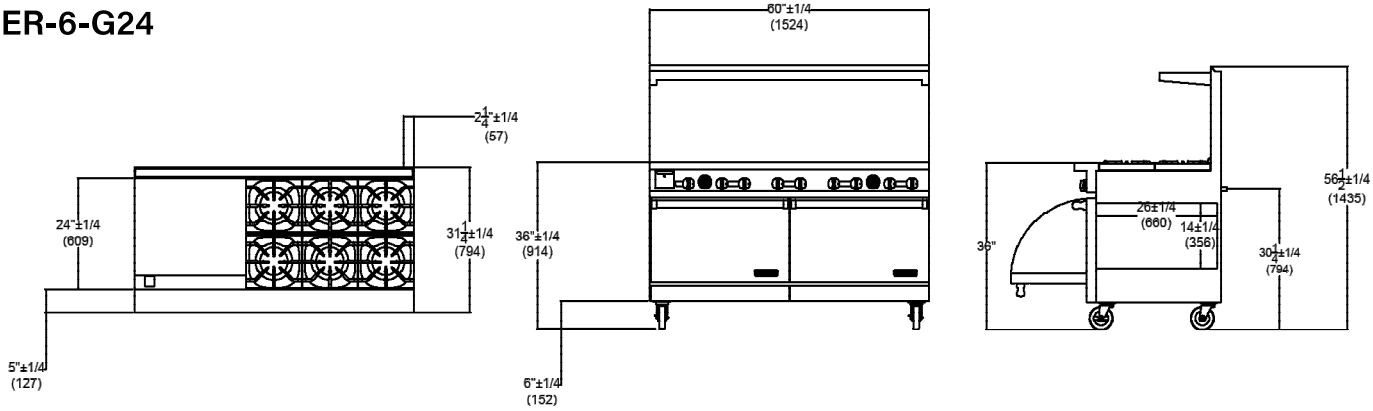
GAS

ELEMENTS SERIES RANGES

ER-6



ER-6-G24



MODEL	GAS OUTPUT		OPEN BURNERS	GRIDDLE WIDTH (MM) IN	SHIP WEIGHT (KG) LBS	DIMENSIONS	CRATED DIMENTIONS
	BTU'S	KW'S					
ER-4	139,000	41	4		(120) 265	24 x 34 1/4 x 56 1/2 (610 x 895 x 1435)	26 x 41 x 36 (660 x 1041 x 914)
ER-6	203,000	60	6		(181) 398	36 x 34 1/4 x 56 1/2 (914 x 895 x 1435)	38 x 41 x 36 (965 x 1041 x 914)
ER-10	350,000	103	10		(301) 663	60 x 34 1/4 x 56 1/2 (1524 x 895 x 1435)	62 x 41 x 36 (1575 x 1041 x 914)
ER-6-G24	268,000	79	6	(610) 24"	(309) 682	60 x 34 1/4 x 56 1/2 (1524 x 895 x 1435)	62 x 41 x 36 (1575 x 1041 x 914)

Notes: Measurements in () are metric equivalents.

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 6" (152 mm) from combustible surfaces.

MADE IN USA

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