

OWNERS MANUAL  
INSTALLATION, OPERATION, & MAINTENANCE INSTRUCTIONS



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**ELECTRIC HOT PLATES**

**WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

**FOR YOUR SAFETY**

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

**PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE**

**IMPORTANT**

Electrical wiring from the electric meter, main control box or service outlet to appliance must be electrically grounded in accordance with local codes, or in the absence of service of local codes, with the National Electrical Code ANSI/NFPA 70-(latest edition). Canada, conform with Canadian Electrical Code CSA-C22.2.

**IMPORTANT**

Installing, Operating and Service Personnel:

Installation of the equipment should be performed by qualified, certified, licensed and/or authorized personnel who are familiar with and experienced in state/local installation codes. Operation of the equipment should be performed by qualified or authorized personnel who have read this manual and are familiar with the function of the equipment. Service of the equipment should be performed by qualified personnel who are knowledgeable with Imperial Ranges.

**SHIPPING DAMAGE CLAIM PROCEDURE**

The equipment is inspected & crated carefully by skilled personnel before leaving factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment. If shipment arrives damaged:

1. Visible loss or damage: Note on freight bill or express delivery and have signed by person making delivery.
2. File claim for damages immediately: Regardless of extent of damages.
3. Concealed loss or damage: If damage is noticed after unpacking, notify transportation company immediately and file "Concealed Damage" claim with them. This should be done within fifteen (15) days from date delivery is made to you. Retain container for inspection.

## **KEEP THESE INSTRUCTIONS FOR FUTURE USE**

### **GENERAL**

Imperial suggests that you thoroughly read this entire manual and carefully follow all of the instructions provided. Your Imperial unit is produced with high quality workmanship and material. Proper installation, usage and maintenance of your unit will result in many years of satisfactory performance.

Standard surface plates are solid cast iron 9 ½" (241 mm) diameter,

### **INSTALLATION**

Before installing, check the electrical service to make sure it agrees with the specifications on the rating plate located in the lower left hand side of the oven under the kick plate. If the supply and equipment voltages do not agree, do not proceed with the installation. Contact your dealer or Imperial Commercial Cooking Equipment immediately.

### **INSTALLATION CODES AND STANDARDS**

Your Imperial unit must be installed in accordance with:

#### **In the United States of America:**

1. State and local codes
2. NFPA Standard #96 Vapor Removal from Cooking Equipment, (latest edition) available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269

#### **In Canada:**

1. Local code
2. Canadian Electrical Code C22.1 Part 1 (latest edition) available from the Canadian Standard Association, 5060 Spectrum Way, Suite 100, Mississauga, Ontario, Canada, L4W 5N6.

### **LEG ASSEMBLY**

Attach the legs to the body by threading the exposed leg stud into the threaded holes located on the underside of the unit. Tighten each leg so that the top face of the leg is pressed firmly against the body bottom.

### **LEVELING**

Position the unit in the desired location. Level the unit by using a wrench to turn the adjustable feet. You must hold the leg while turning the foot so that its attachment to the unit is not loosened.

### **LOCATION**

The installation location must allow adequate clearance for servicing and proper operation. A minimum front clearance of 40" (1016 mm) is required. 0" side and rear clearance from non-combustible 6" from combustible construction.

### **INSTALLATION CLEARANCES**

|       | COMBUSTIBLES | NONCOMBUSTIBLES |
|-------|--------------|-----------------|
| SIDES | 6            | 0               |
| BACK  | 6            | 0               |

## **ELECTRICAL CONNECTIONS**

### **WARNING**

**ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICATION PORTIONS OF THE NATIONAL ELECTRICAL CODE AND / OR OTHER LOCAL ELECTRICAL CODES.**

### **WARNING**

**DISCONNECT ELECTRICAL POWER SUPPLY AND PLACE A TAG AT THE DISCONNECT SWITCH TO INDICATE THAT UNIT IS BEING WORKED ON.**

Position the range in its final location. Bring conduit containing the proper supply wire to the range through the knockout located on the J box. Select the size and type of field wire in accordance with the National Electrical Code suitable for carrying the equipment's rated amps and voltage. Use field wires suitable for 75°C on units carrying more than 80 amps.

NOTE: If you have purchased an 60" OR 72" model, it will have two (2) electrical connections. The left and the right portions of the range are supplied with individual branch circuits, the connection points are found in 2 J boxes.

### **CAUTION**

**THESE UNITS HAVE MORE THAN ONE SOURCE OF ELECTRICAL SUPPLY. EACH SOURCE MUST BE CONNECTED IN ACCORDANCE WITH THE NATIONAL ELECTRIC CODE (LATEST EDITION) OR OTHER LOCAL CODES.**

Connect supply leads to field terminal block and green grounding lead to the labeled ground lug. The supply wire should be anchored through the access hole with bulkhead fitting.

## **OPERATION**

### **WARNING**

**THE RANGE AND ITS PARTS ARE HOT. BE VERY CAREFUL WHEN OPERATING, CLEANING OR SERVICING THE RANGE.**

### **Element Controls**

Infinite load switches that control and maintain heat to the surface plates. The controls are arranged in pairs; the left knob controls the front plate and the right knob controls the rear plate. NOTE: On 480 volts units, cast iron plates are controlled by a selector switch allowing settings from Hi to Low.

## **BEFORE FIRST USE**

### **CLEANING**

Clean the range and all accessories with water and mild detergent. Rinse thoroughly and wipe dry with a soft clean cloth.

### **ELEMENTS**

Element plates are most efficient when used with utensils having a maximum inside diameter of 10" (254) or a minimum inside diameter of 9" (229). Stock pots of 9, 12 and 16 qt. capacities are recommended for bulk cooking.

NOTE: It is important that the utensil used has a flat bottom that sits uniformly on the surface of the plate. Utensils with curved bottoms (either through design or warped from use) will have poor contact and therefore poor heat transfer. This will result in poor cooking performance.

The solid surface plates are rated for 2000 watts and are controlled by an infinite heat switch. A solid surface plate will reach cooking temperature from room temperature in 5 to 7 minutes at a HI setting.

Each control knob is marked HI, and LO. The HI setting is full heat. Use the HI setting to start cooking quickly and to bring water to a boil.

#### **Some DO's and DON'T's of Surface Cooking**

DO use utensils to fit the tops (9" to 10" [229 to 254 mm] inside diameter).

DO use flat-bottomed, straight-sided pots and pans.

DO use covers for stock pot work. Water will boil much sooner and much less heat is required for cooking in a covered container. Less water may be used thereby retaining vitamins and minerals in the food.

DO turn off plates a few minutes before cooking is completed to use the heat stored in the plate.

DO NOT allow surface plates to idle unloaded. The surface plates will reach very high temperatures, and this can cause the casting to warp or dome.

DO NOT leave elements on when not in use, damage may occur. If you keep them on between uses turn down and place a pot of water on to draw off heat. Lift off griddle plates are not recommended.

### **CLEANING**

**WARNING**  
**DISCONNECT ELECTRICAL POWER SUPPLY BEFORE CLEANING.**

DO use a mild dish detergent to clean the exterior or interior components of the range.

Clean all parts of the range with a soft cloth and warm water and detergent. Rinse thoroughly and wipe dry with a soft clean cloth.

**WARNING**  
**THE RANGE AND ITS PARTS ARE HOT. BE VERY CAREFUL WHEN OPERATING, CLEANING OR SERVICING THE UNIT.**

## **SERVICE AND PARTS INFORMATION**

Contact the Service Agency in your area to obtain service and parts information. For a complete listing of Service and Parts depots refer to [www.imperialrange.com](http://www.imperialrange.com).

When calling for service the following information should be available from the appliance serial plate: Model Number, Serial Number and voltage.