

ELECTRIC

PRO SERIES 36" WAFER PLATE RANGE/PROVECTION OVEN



IR-6-EW-P

Shown with optional casters

10" x 10" wafer heating elements heat up to 650°.

PLATE ELEMENTS

- 650° maximum termperature heats food up to 50% faster.
- Heating elements are 10" x 10" (254 x 254) for maximum pan contact.
- Features 12" x 12" (305 x 305) wafer plates in front, and 12" x 13" (305 x 330) in rear.
- Solid top prevents spills from entering unit for easy clean-up.
- 3.75 KW wafer plate elements with easy-to-clean flat surface.
- Thermostatic controlled plates

EXTERIOR FEATURES

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate.
- Welded and polished stainless steel seams.
- Large 3.25" (83 mm) stainless steel landing ledge
- 6" (152 mm) heavy duty legs with adjustable feet
- One year parts and labor warranty.

MADE IN USA

PROVECTION OVEN

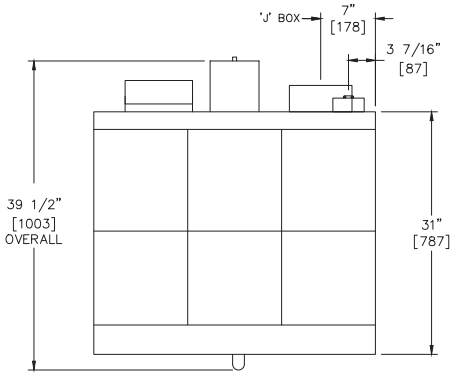
- 7.5 KW convection oven with 1/2 hp blower motor cooks products quickly and evenly with less shrinkage.
- Double glass doors.
- Highly accurate electronic digital controls.
- Large tubular handle.
- Three chrome oven racks included - 6 positions.

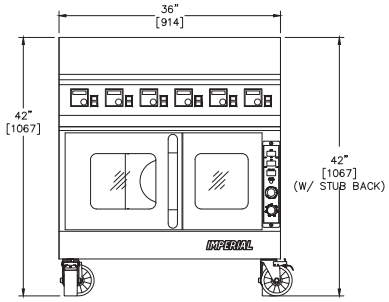
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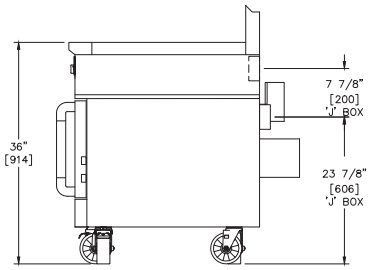
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MODEL	PLATE ELEMENTS	SHIP WEIGHT (KG) LBS	DIMENSIONS	CRATED DIMENSIONS
IR-6-EW-P	6	(315) 695	36" W x 39 1/2" D x 56 1/2" H (914 x 1003 x 1435 mm)	41" W x 52" D x 48" H (1041 x 1321 x 1219 mm)

ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	AMPS Box A	AMPS Box B
IR-6-EW-P	30.6	208	3	32	56
		480*	3	14	25

Notes: Measurements in () are metric equivalents.

Contact Imperial about additional single phase options.
*Additional charge

OPTIONS AND ACCESSORIES

- 6" (152 mm) stainless steel stub back, in lieu of standard backguard
- 11" (279 mm) stainless steel stub back, in lieu of standard backguard
- Reinforcement channels for mounting cheesemelter or salamander
- Extra oven racks
- Griddle top
- 6" (152 mm) casters
- 480 volts, 3 phase

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.

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Rev 10/26