



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 temperature 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.



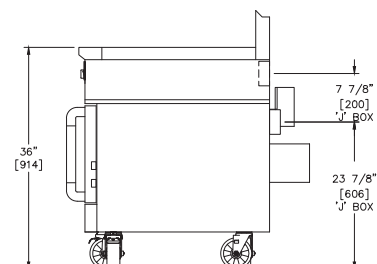
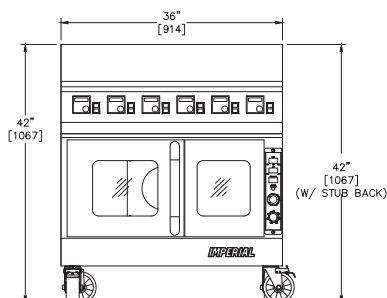
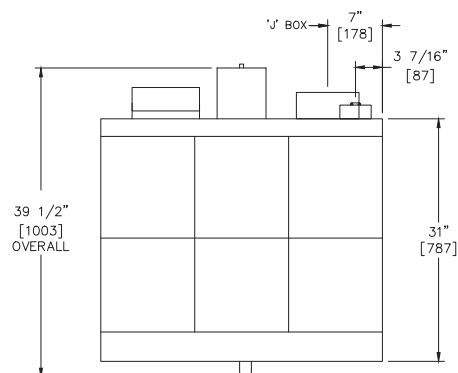
1128 Sherborn Street | Corona, CA 92879 | 800.343.7790 | imperialrange.com | imperialsales@imperialrange.com

© 2026 Imperial Commercial Cooking Equipment Imperial reserves the right to change specifications at any time without prior notice and without any obligation for past or future equipment purchases. Visit www.imperialrange.com for specification updates



ELECTRIC

PRO SERIES 36" WAFER PLATE RANGE/PROTECTION OVEN



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
		240	3	28	49
		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.



MADE IN USA



1128 Sherborn Street | Corona, CA 92879 | 800.343.7790 | imperialrange.com | imperialsales@imperialrange.com

©2026 Imperial Commercial Cooking Equipment Imperial reserves the right to change specifications at any time without prior notice and without any obligation for past or future equipment purchases. Visit www.imperialrange.com for specification updates