

ELECTRIC

PRO SERIES 36" WAFER PLATE RANGE



IR-6-EW
Shown with optional casters

MODEL NUMBERS:
IR-6-EW
IR-6-EW-C
IR-6-EW-XB

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



High performance 5.3 KW element provides even heating throughout the oven.

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.
- Heating element is completely sealed to protect from spills.
- 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 4" (101 mm) stainless steel landing ledge
- 6" (152 mm) heavy duty legs with adjustable feet
- One year parts and labor warranty.

STANDARD OVEN

- Baffle above the element distributes heat flow to provide even cooking temperatures throughout the 5.3 KW oven. Splatter screen protects the element from spills.
- Chef depth oven interior accommodates standard 18" x 26" (457 x 660 mm) sheet pans front-to-back and side-by-side.
- Oven is 26½" w x 26" d x 14" h (673 x 660 x 356 mm)
- Heavy duty thermostat with temperature range from 150°F to 500°F (65°C to 260°C)
- Porcelainized sides, rear, deck and inner door liner.
- Side oven controls are protected from heat in an insulated side compartment
- Stamped inner door liner provides extra strength while improving heat retention.
- Splatter screen protects the element from spills.
- One chrome oven rack is included.

CONVECTION OVEN

- 5.3 KW convection oven with 1/2 hp blower motor cooks products quickly and evenly with less shrinkage.
- Convection oven interior dimensions 26-½" w 22-½" d x 14" h (673 x 572 x 356 mm).
- Three position switch for cooking or cool down. Fan shuts off automatically when door is open.
- Porcelainized sides, rear, deck and door lining for easy cleaning.
- Three chrome oven racks included.

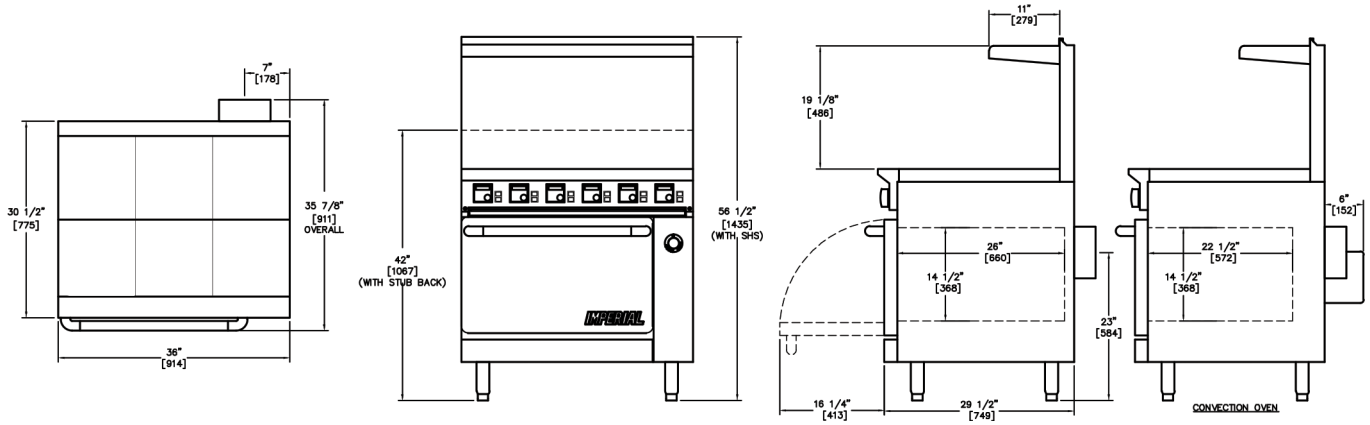
MADE IN USA

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MODEL	PLATE ELEMENTS	SHIP WEIGHT (KG) LBS	DIMENSIONS	CRATED DIMENSIONS
IR-6-EW	6	(253) 558	36" W x 35 7/8" D x 56 1/2" H (914 x 911 x 1435 mm)	38" W x 41" D x 38" H (965 x 1041 x 965 mm)
IR-6-EW-C	6	(295) 651	36" W x 35 7/8" D x 56 1/2" H (914 x 911 x 1435 mm)	38" W x 41" D x 38" H (965 x 1041 x 965 mm)
IR-6-EW-XB	6	(304) 670	36" W x 35 7/8" D x 56 1/2" H (914 x 911 x 1435 mm)	38" W x 41" D x 38" H (965 x 1041 x 965 mm)

ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	AMPS Box A	AMPS Box B
IR-6-EW	27.8	208	3	32	55
		480*	3	14	24
IR-6-EW-C	28.4	208	3	32	58
		480*	3	14	25
IR-6-EW-XB	22.5	208	3	32	32
		480*	3	14	14

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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