ELECTRIC

PRO SERIES 60" WAFER PLATE RANGES



IR-10-EW
Shown with optional casters

MODEL NUMBERS:
IR-10-EW
IR-10-EW-C
IR-10-EW-CC
IR-10-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.
- The 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 3.25" (83 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.
- Porcelainzed sides, rear, deck and door lining for easy cleaning.
- Three chrome oven racks included.

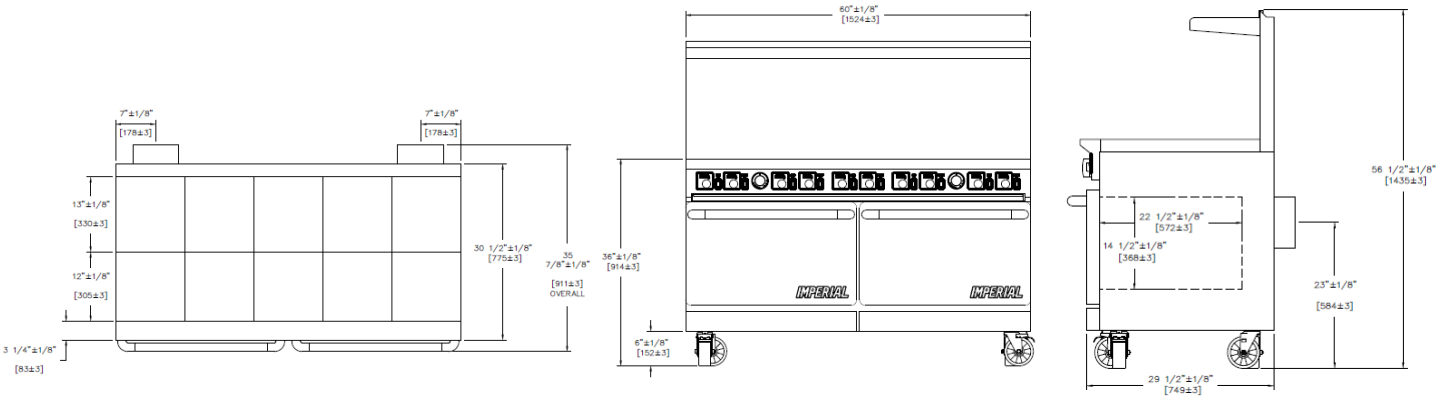
MADE IN USA

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MODEL	PLATE ELEMENTS	SHIP WEIGHT (KG) LBS	DIMENSIONS	CRATED DIMENSIONS	TOTAL KW	VOLTS	PHASE	AMPS Box A	AMPS Box B
IR-10-EW	10	(432) 952	60" W x 35 7/8" D x 56½" H (1524 x 911 x 1435 mm)	62½" W x 39" D x 35" H (1588 x 991 x 889 mm)	48.2	208	3	76	76
						480	3	33	33
IR-10-EW-C	10	(457) 1007	60" W x 35 7/8" D x 56½" H (1524 x 911 x 1435 mm)	62½" W x 39" D x 35" H (1588 x 991 x 889 mm)	48.7	208	3	78	76
						480	3	34	33
IR-10-EW-CC	10	(482) 1062	60" W x 35 7/8" D x 56½" H (1524 x 911 x 1435 mm)	62½" W x 39" D x 35" H (1588 x 991 x 889 mm)	49.2	208	3	78	78
						480	3	34	34
IR-10-EW-XB	10	(414) 912	60" W x 35 7/8" D x 56½" H (1524 x 911 x 1435 mm)	62½" W x 39" D x 35" H (1588 x 991 x 889 mm)	42.9	208	3	53	76
						480	3	23	33

Notes: Measurements in () are metric equivalents.

Contact Imperial about additional single phase options.
*Additional charge

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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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