

## 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 4" (101 mm) stainless steel landing ledge
- 6" (152 mm) heavy duty legs with adjustable feet
- One year parts and labor warranty.

# STANDARD OVEN

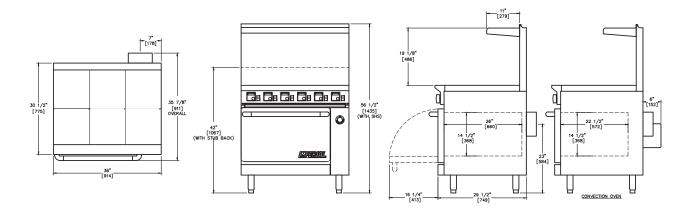
- Baffle above the element distributes heat flow to provide even cooking temperatures throughout the 5.3 KW oven. Splatter screen protects the element from spills.
- Chef depth oven interior accommodates standard 18" x 26" (457 x 660 mm) sheet pans front-to-back and side-by-side.
- Oven is 261/2" w x 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.











MODEL	PLATE ELEMENTS	SHIP WEIGHT (KG) LBS	DIMENSIONS	CRATED DIMENSIONS
IR-6-EW	6	(204) 450	36" W x 35 7/8" D x 42" H (914 x 911 x 1067 mm)	38" W x 41" D x 38" H (965 x 1041 x 965 mm)

#### **ELECTRICAL REQUIREMENTS**

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MODEL	TOTAL KW	VOLTS	PHASE	AMPS Box A	AMPS Box B				
	27.8	208	3	32	55				
IR-6-EW		240	3	28	48				
		480*	3	14	24				
	28.7	208	3	32	60				
IR-6-EW-C		240	3	28	52				
		480*	3	14	26				
	22.5	208	3	32	32				
IR-6-EW-XB		240	3	28	28				
		480*	3	14	14				

Notes: Measurements in () are metric equivalents.

Contact Imperial about additional single phase options.

#### **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.







<sup>\*</sup>Additional charge