



IMPERIAL.

2017 PRICE LIST | PRODUCT BROCHURE

PRICES EFFECTIVE APRIL 1, 2017

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NEW 60" Ranges, see pages 6 and 7



- PyroCentric™ Burner heads are standard.
- Two rings of flame for even cooking no matter the pan size.
- PyroCentric 32,000 BTU (9 KW) anti-clogging burner with a 7,000 BTU/hr. (2 KW) low simmer feature.
- Optional, interchangeable Saute and Wok Jet burner heads.



- Stainless steel burner box, hangers and burner supports for easy cleaning.
- Full width, stainless steel crumb tray slides out for cleaning.



- 12" x 11" (305 x 279) front grates lift off easily for cleaning.
- Heavy-duty cast iron construction.
- Anti-clogging pilot shield protects the pilot from grease and debris. Grate actually provides the shield.



- High performance linear burner provides even heating throughout the 35,000 BTU (10 KW) oven.
- Unique burner baffle distributes heat flow to provide even cooking temperatures throughout the 26½" (673) wide oven.
- Exclusive heat deflector reflects heat into the oven, not the floor.



- 12" x 13" (305 x 330) back grates feature a hot air dam to direct heat back onto the pot.
- Sized for positioning large stock pots directly over burner.
- Pots slide easily from section to section.



Standard Oven size:
26" (660) depth
26½" (673) width

- Deep oven cavity accommodates standard 18" x 26" sheet pans front-to-back and side-to-side.
- Stamped inner door liner provides extra strength while improving heat retention.



Model IR-4 shown with optional casters

Model IR-6 shown with optional casters

24" RESTAURANT RANGES

Top	Model	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
	IR-4	155,000 (45)	(210) 465	\$4,652
	IR-4-XB	128,000 (38)	(183) 405	3,378
	IR-2-G12	111,000 (33)	(213) 470	5,819
	IR-2-G12-XB	84,000 (25)	(185) 410	4,560
	IR-G24	67,000 (20)	(224) 495	5,982
	IR-G24-XB	40,000 (12)	(196) 435	4,601
	IR-4-SU	155,000 (45)	(210) 465	6,335
	IR-4-SU-XB	128,000 (38)	(183) 405	6,039

Measurements in () are metric equivalents.

Note: "XB" specifies Cabinet Base model.

- Space Saver Oven is 20" wide. Accommodates 18" x 26" (457 x 660) sheet pans front-to-back.

- "G" specifies Griddle Top.

- "SU" specifies Step-up.

Crated Dimensions: 26 1/2" w x 39" d x 35" h (673 x 991 x 889)

Add 4" (102) to height if Step-up style.

OPTIONS: SEE PAGE 9.



Sizzle 'n Chill 36" (914) wide self-contained refrigerated base also available. See pages 12-13.

36" RESTAURANT RANGES

Top	Model#	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
	IR-6	227,000 (67)	(274) 605	\$5,264
	IR-6-C	222,000 (65)	(301) 665	9,215
	IR-6-XB	192,000 (56)	(246) 545	4,043
	IR-4-G12	183,000 (54)	(283) 625	6,576
	IR-4-G12-C	178,000 (52)	(310) 685	10,154
	IR-4-G12-XB	148,000 (43)	(256) 565	5,078
	IR-2-G24	139,000 (41)	(288) 635	6,795
	IR-2-G24-C	134,000 (39)	(314) 695	10,359
	IR-2-G24-XB	104,000 (30)	(260) 575	5,132
	IR-G36	95,000 (28)	(297) 655	7,109
	IR-G36-C	90,000 (26)	(319) 705	10,692
	IR-G36-XB	60,000 (18)	(269) 595	5,541
	EXTRA WIDE IR-4-S18	163,000 (48)	(272) 600	6,629
	IR-4-S18-C	158,000 (46)	(298) 660	10,251
	IR-4-S18-XB	128,000 (38)	(244) 540	5,319
	STEP-UP IR-6-SU	227,000 (67)	(274) 605	7,387
	IR-6-SU-C	222,000 (65)	(301) 665	10,746
	IR-6-SU-XB	192,000 (56)	(246) 545	6,076

Measurements in () are metric equivalents.

Note: "C" specifies (1) 26 1/2" (673) Convection Oven model.

- "XB" specifies Cabinet Base model.

- "G" specifies Griddle Top.

- "SU" specifies Step-up.

Extra Wide Top Grates: 18" w x 11" d (457 x 279) and 18" w x 13" d (457 x 330).

Crated Dimensions: 38 1/2" w x 39" d x 35" h (998 x 991 x 889)

Add 4" (102) to height if Step-up style.





OPTIONS: See page 9.








Model IR-8 shown with optional casters

48" RESTAURANT RANGES

Top	Model	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
	IR-8	310,000 (91)	(322) 710	\$9,418
	IR-8-C-XB	286,000 (84)	(303) 670	11,747
	IR-8-XB	291,000 (85)	(290) 640	8,111
	IR-6-G12	266,000 (78)	(344) 760	10,609
	IR-6-G12-C-XB	242,000 (71)	(326) 720	12,977
	IR-6-G12-XB	247,000 (72)	(312) 690	9,341
	IR-4-G24	222,000 (65)	(367) 810	10,664
	IR-4-G24-C-XB	198,000 (58)	(348) 770	13,049
	IR-4-G24-XB	203,000 (59)	(335) 740	9,418
	IR-2-G36	178,000 (52)	(385) 850	11,151
	IR-2-G36-C-XB	154,000 (45)	(367) 810	13,480
	IR-2-G36-XB	159,000 (47)	(353) 780	9,806

Top	Model	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
	IR-G48	134,000 (39)	(394) 870	\$ 11,933
	IR-G48-C-XB	110,000 (32)	(376) 830	14,264
	IR-G48-XB	115,000 (34)	(361) 800	10,609
	IR-4-RG24	222,000 (65)	(385) 850	11,411
	IR-4-RG24-C-XB	198,000 (58)	(367) 810	13,608
	IR-4-RG24-XB	203,000 (59)	(353) 780	9,994
	IR-8-SU	310,000 (91)	(322) 710	12,081
	IR-8-SU-C-XB	286,000 (84)	(303) 670	14,859
	IR-8-SU-XB	291,000 (85)	(290) 640	11,449



Measurements in () are metric equivalents.

Note: "C-XB" specifies (1) 26 1/2" (673) Convection Oven and Cabinet Base.

- "XB" specifies (1) 26 1/2" (673) Standard Oven and Cabinet Base.

- "G" specifies Griddle Top.

- "RG" specifies Raised Griddle with Broiler.

- "SU" specifies Step-up.

- 20" (508) wide oven accommodates 18" x 26" (457 x 660) sheet pans front-to-back.

- 26 1/2" (673) wide standard oven accommodates 18" x 26" (457 x 660) sheet pans left-to-right and front-to-back.

Crated Dimensions: 50 1/2" w x 39" d x 35" h (1283 x 991 x 889). Add 4" (102) to height if Step-up style.

OPTIONS: See page 9.



Model IR-10 shown with optional casters

60" RESTAURANT RANGES

Top	Model	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
	IR-10	390,000	(114)	(444)	980	\$8,719
	IR-10-C	385,000	(113)	(468)	1,035	12,252
	IR-10-CC	380,000	(111)	(493)	1,090	15,362
	IR-10-XB	355,000	(104)	(425)	940	7,225
	IR-10-C-XB	350,000	(103)	(451)	995	11,985
	IR-6-G24	302,000	(89)	(480)	1,060	9,840
	IR-6-G24-C	297,000	(87)	(506)	1,115	13,373
	IR-6-G24-CC	292,000	(86)	(530)	1,170	16,499
	IR-6-G24-XB	267,000	(78)	(457)	1,010	8,465
	IR-6-G24-C-XB	262,000	(77)	(483)	1,065	13,121
	IR-4-G36	258,000	(76)	(491)	1,085	10,603
	IR-4-G36-C	253,000	(74)	(517)	1,140	14,135
	IR-4-G36-CC	248,000	(73)	(540)	1,195	17,265
	IR-4-G36-XB	223,000	(65)	(468)	1,035	9,263
	IR-4-G36-C-XB	218,000	(64)	(494)	1,090	13,888
	IR-2-G48	214,000	(63)	(496)	1,095	11,181
	IR-2-G48-C	209,000	(61)	(522)	1,150	14,713
	IR-2-G48-CC	204,000	(60)	(540)	1,195	17,844
	IR-2-G48-XB	179,000	(52)	(472)	1,045	9,669
	IR-2-G48-C-XB	174,000	(51)	(499)	1,100	14,468
	IR-G60	170,000	(50)	(505)	1,115	12,372
	IR-G60-C	165,000	(48)	(531)	1,170	15,904
	IR-G60-CC	160,000	(47)	(554)	1,225	19,016
	IR-G60-XB	135,000	(40)	(483)	1,065	10,877
	IR-G60-C-XB	130,000	(38)	(508)	1,120	15,638
STEP-UP	IR-10-SU	390,000	(114)	(444)	980	12,831
	IR-10-SU-C	385,000	(113)	(468)	1,035	16,363
	IR-10-SU-CC	380,000	(111)	(493)	1,090	20,221
	IR-10-SU-XB	355,000	(104)	(425)	940	12,170
	IR-10-SU-C-XB	350,000	(103)	(451)	995	16,212

OPEN BURNER FEATURES

- PyroCentric burner heads with two rings of flame for even cooking no matter the pan size.
- PyroCentric burners are 32,000 BTU/hr (9 KW) with a 7,000 BTU/hr. (2 KW) low simmer feature.
- Cast iron burners are anti-clogging and removable for easy cleaning.
- Grates are in sections to lift-off easily.
- No gaskets or screws.
- Anti-clogging shield designed in the grate protects the pilot from grease and debris.
- Pots slide easily from section to section.

GRIDDLE TOPS FEATURES

- Griddle tops are highly polished 3/4" (19) plate.
- 3" (76) wide stainless steel grease trough and removable grease can for easy cleaning.
- 20,000 BTU/hr. (6 KW) burners are located every 12" (305) of griddle surface.
- Manual controls are standard, thermostatic controls optional.

Standard and Convection Oven features, see page 8.

Measurements in () are metric equivalents.
Note: "CC" specifies (2) 26 1/2" (673) Convection Ovens.
 - "C-XB" specifies (1) 26 1/2" (673) Convection Oven and a Cabinet Base.
 - "C" specifies (1) 26 1/2" (673) Convection Oven and (1) 26 1/2" (673) Standard Oven.
 - "XB" specifies (1) 26 1/2" (673) Standard Oven and Cabinet Base.
 - "G" specifies Griddle Top.
 - "SU" specifies Step-up.

Crated Dimensions: 62 1/2" w x 39" d x 35" h (1588 x 991 x 889).

OPTIONS: See page 9.





Model IR-6-RG24 shown with optional casters

RAISED GRIDDLE with BROILER

- Raised griddle broilers are available in 24" and 36" (610 and 914) widths.
- Griddle tops are highly polished ¾" (19) plate.
- Manual controls are conveniently located.
- Burners have 20,000 (6 KW) BTU/hr. output with a heat deflector every 12" (305) for even heating.
- Large griddle grease can and full width broiler drip tray are removable for easy cleaning.

RADIANT BROILER

- Individually controlled 15,000 BTU/hr. (4 KW) stainless steel burners.
- Burners are located every 5" (127 mm) with individual controls.
- Removable, reinforced cast iron radiants prevent clogging of burners and provide even broiling.
- Heavy duty cast iron top grates provide attractive char-broiler markings.
- Slanted cooking surface provides a range of cooking temperatures.
- Each top grate blade has a cast-in grease trough that allows excess fat to flow to the front grease gutter minimizing flare-up.
- 3" (76) sections remove easily and safely for cleaning.
- Full width grease gutter and large capacity removable drip pan.

Standard and Convection Oven features, see page 8.

Top	Model	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
	IR-6-RG24	302,000	(89)	(496)	1,095	\$10,400
	IR-6-RG24-C	297,000	(87)	(522)	1,150	13,932
	IR-6-RG24-CC	292,000	(86)	(540)	1,195	17,061
	IR-6-RG24-XB	267,000	(78)	(468)	1,045	9,040
	IR-6-RG24-C-XB	262,000	(77)	(499)	1,100	13,684
NEW 	IR-4-RG36	258,000	(76)	(508)	1,185	14,840
	IR-4-RG36-C	253,000	(74)	(533)	1,140	18,372
	IR-4-RG36-CC	248,000	(73)	(558)	1,195	21,727
	IR-4-RG36-XB	223,000	(65)	(485)	1,035	13,452
	IR-4-RG36-C-XB	218,000	(64)	(510)	1,090	18,124
NEW 	IR-6-RB24	322,000	(94)	(472)	1,060	14,541
	IR-6-RB24-C	317,000	(93)	(497)	1,115	18,073
	IR-6-RB24-CC	312,000	(91)	(522)	1,170	20,074
	IR-6-RB24-XB	287,000	(84)	(449)	1,010	21,434
	IR-6-RB24-C-XB	282,000	(83)	(474)	1,065	17,825
NEW 	IR-4-RB36	288,000	(84)	(483)	1,085	17,177
	IR-4-RB36-C	283,000	(83)	(508)	1,140	20,709
	IR-4-RB36-CC	278,000	(81)	(533)	1,195	25,789
	IR-4-RB36-XB	253,000	(74)	(460)	1,035	17,506
	IR-4-RB36-C-XB	248,000	(73)	(485)	1,090	20,461

Measurements in () are metric equivalents.

Note: "CC" specifies (2) 26 ½" (673) Convection Ovens.

- "C-XB" specifies (1) 26 ½" (673) Convection Oven and a Cabinet Base.
- "C" specifies (1) 26 ½" (673) Convection Oven and (1)26 ½" (673) Standard Oven.
- "XB" specifies (1) 26 ½" (673) Standard Oven and Cabinet Base.
- "RG" specifies Raised Griddle with Broiler.
- "RB" specifies Radiant Broiler.



Crated Dimensions: 62 ½" w x 39" d x 35" h (1588 x 991 x 889).

OPTIONS: See page 9.



Model IR-4-RB36-SC w/ Radiant Broiler, four Open Burner Top Sizzle 'n Chill self-contained refrigerated base option also available. See pages 12-13.



Model IR-6-GT36-CC shown with optional casters

72" RESTAURANT RANGES

Top	Model	Gas Output BTU	(KW)	Ship Weight (Kg)	Lbs	List Price
	IR-12	454,000	(133)	(514)	1,135	\$11,523
	IR-12-C	449,000	(132)	(540)	1,190	15,159
	IR-12-CC	444,000	(130)	(568)	1,255	18,792
	IR-12-XB	419,000	(123)	(493)	1,085	10,012
	IR-12-C-XB	414,000	(121)	(517)	1,140	14,990
	IR-8-G24	386,000	(113)	(536)	1,185	13,049
	IR-8-G24-C	381,000	(112)	(562)	1,240	16,685
	IR-8-G24-CC	356,000	(104)	(590)	1,305	20,360
	IR-8-G24-XB	331,000	(97)	(513)	1,135	11,428
	IR-8-G24-C-XB	326,000	(96)	(540)	1,190	16,449
	IR-6-G36	322,000	(94)	(541)	1,195	13,049
	IR-6-G36-C	317,000	(93)	(567)	1,250	16,685
	IR-6-G36-CC	312,000	(91)	(595)	1,315	20,360
	IR-6-G36-XB	287,000	(84)	(518)	1,145	11,428
	IR-6-G36-C-XB	282,000	(83)	(544)	1,200	16,449
	IR-4-G48	278,000	(81)	(518)	1,145	14,226
	IR-4-G48-C	273,000	(80)	(544)	1,200	17,862
	IR-4-G48-CC	268,000	(79)	(572)	1,265	21,531
	IR-4-G48-XB	243,000	(71)	(495)	1,095	12,567
	IR-4-G48-C-XB	238,000	(70)	(522)	1,150	17,945
	IR-2-G60	234,000	(69)	(602)	1,330	16,537
	IR-2-G60-C	229,000	(67)	(628)	1,385	20,173
	IR-2-G60-CC	224,000	(66)	(656)	1,450	23,808
	IR-2-G60-XB	199,000	(58)	(579)	1,280	14,841
	IR-2-G60-C-XB	194,000	(57)	(606)	1,335	20,006
	IR-G72	190,000	(56)	(643)	1,420	16,723
	IR-G72-C	185,000	(54)	(669)	1,475	20,360
	IR-G72-CC	180,000	(53)	(697)	1,540	24,070
	IR-G72-XB	155,000	(45)	(620)	1,370	15,084
	IR-G72-C-XB	150,000	(44)	(646)	1,425	20,158
STEP-UP	IR-12-SU	454,000	(133)	(514)	1,135	15,735
	IR-12-SU-C	449,000	(132)	(540)	1,190	19,371
	IR-12-SU-CC	444,000	(130)	(568)	1,255	22,559
	IR-12-SU-XB	419,000	(123)	(545)	1,085	14,970
	IR-12-SU-C-XB	414,000	(121)	(517)	1,140	19,191

STANDARD OVEN FEATURES

- Chef depth standard oven interior accommodates standard 18" x 26" (457 x 660) sheet pans front-to-back and side-by-side.
- Interior is 26½" w x 26" d x 14" h (673 w x 660 d x 356 h). 35,000 BTU/hr. (10 KW) oven.
- 100% safety pilot.
- Heavy duty thermostat with temperature range from 150°F to 500°F (65°C to 260°C).
- Porcelainized sides, rear, deck and door lining.
- Unique baffle above the burner distributes heat flow to provide even cooking temperatures throughout the 35,000 BTU/hr. (10 KW) oven.
- Stamped inner door liner provides extra strength while optimizing heat retention. One chrome oven rack.

CONVECTION OVEN FEATURES

- Convection oven with ¼ hp blower motor cooks products quickly and evenly with less shrinkage.
- Convection oven interior dimensions 26½" w x 22½" d x 14" h (673 w x 572 d x 356 h).
- Three position switch for cooking or cool down.
- Fan shuts off automatically when door is open.
- 30,000 BTU/hr. (9 KW).
- Three chrome oven racks.

SPACE SAVER OVEN FEATURES

- Standard on 24" (610) and 48" (1219) wide ranges. 27,000 BTU/hr. (8 KW) oven.
- Interior is 20" w x 26" d x 14" h (508 w x 660 d x 356 h). 100% safety pilot.
- Porcelainized sides, rear, deck and door lining.
- Stamped inner door liner provides extra strength while optimizing heat retention.
- One chrome oven rack.

Measurements in () are metric equivalents.

Note: "CC" specifies (2) 26 ½" (673) Convection Ovens.
 - "C-XB" specifies (1) 26 ½" (673) Convection Oven and Cabinet Base.

- "C" specifies (1) 26 ½" (673) Convection Oven and (1) 26 ½" (673) Standard Oven.

- "XB" specifies (1) 26 ½" (673) Standard Oven and Cabinet Base.

- "G" specifies Griddle Top.

- "SU" specifies Step-up.

Crated Dimensions: 74 ½" w x 39" d x 35" h (1892 x 991 x 889). Add 4" (102) to height if Step-up style.

Cooktop standard features, see page 6.

OPTIONS: See page 9.





EXTERIOR OPTIONS

- 6" (152) Stainless Steel Stub Back in lieu of standard backguard. **No Charge.**
- Swivel Casters, 2 with Brakes set of 4, **\$492.**
- Swivel Casters, 3 with Brakes set of 6, for 72" (1829) model **\$738.**
- Stainless steel cabinet base door for 24" (610) **\$814.** and double doors for 36" (914) **\$1,055.**
- Stainless steel cabinet base double doors for 48" (1219) **\$1,322.**

BURNER OPTIONS

- Optional Burner Head: Saute' **\$136.**



- Optional Burner Head: Wok **\$136.**



- 10" (254) Stainless Steel Wok Ring (fits over any IR Top Grate) **\$442.**



OVEN OPTIONS

- Gas Shut-off Valve, 3/4" N.P.T. for all ranges **\$73** per Valve.
- Gas Quick Disconnect and Flex Hose with Restraining Device 3/4" N.P.T. x 48" (1219) L **\$788.**
3/4" N.P.T. x 60" (1524) L **\$873.**
- Extra Oven Rack:
20" (508) **\$211**
26 1/2" (673) Standard Oven **\$211**
26 1/2" (673) Convection Oven **\$211**

RADIANT BROILER OPTIONS

- Radiant Broiler 24" (610) and 36" (914) sections may be added to all IR Range models, contact Imperial for pricing.
- Safety valves, contact Imperial for pricing.



GRIDDLE OPTIONS

- Manual Griddle Control is standard.
- Safety valves, contact Imperial for prices.
- Flat griddle standard on left.
- Raised griddle standard on right.
- Thermostat Griddle Control (Add "T" to model number).
12" (305) Griddle **\$1,008** 48" (1219) Griddle **\$1,885**
24" (610) Griddle **\$1,153** 60" (1524) Griddle **\$2,946**
36" (914) Griddle **\$1,428** 72" (1829) Griddle **\$3,310**
- Grooved Griddle Top (Add "GG" to model number) Please specify left or right side for grooved section. **\$1,035 per 12" section.**
- 1" (25) Griddle Plate (Add "-1" to model number).
12" (305) Griddle **\$386** 36" (914) Griddle **\$386**
24" (610) Griddle **\$386** 48" (1219) Griddle **\$650**
- Chrome Griddle Top (Add "CG" to model number) **\$1,413** per lineal foot.



HOT TOP OPTIONS

- Heavy duty polished top 12" w x 24" d (305 x 610) to replace two open burners.
- One burner every 12" (305), section rated 20,000 BTU/hr (6 KW). Manual control for each burner.
- Even heat throughout Hot Top surface.
- Add "-HT" to model number, **\$660** per 12" x 24" section.



Model IR-36BR-126 shown with optional casters

RANGE MATCH RADIANT BROILERS

Top	Width	Model	Gas Output		Ship Weight		List Price
			BTU	(KW)	(Kg)	Lbs	
	24" (610)	IR-24BR-120	87,000	(26)	(238)	525	\$10,192
		IR-24BR-XB	60,000	(18)	(154)	340	9,695
	36" (914)	IR-36BR-126	125,000	(37)	(290)	641	10,933
		IR-36BR-C	120,000	(35)	(313)	692	14,516
		IR-36BR-XB	90,000	(26)	(204)	450	10,379
	48" (1219)	IR-48BR-220	174,000	(51)	(376)	830	15,267
		IR-48BR-XB-126	155,000	(45)	(362)	799	13,684

Measurements in () are metric equivalents.

Crated Dimensions: 39" d x 35" h . (991 x 889). Add 2" (51) to Broiler width.

Note: 24" (610) and 48" (1219) units utilize 20" (610) wide ovens.

- "XB-126" specifies 1 26 1/2" (673) Standard Oven and Cabinet Base.
- "C" specifies 1 26 1/2" (673) Convection Oven.
- "XB" specifies no oven, Cabinet Base only.



Model IRF-40

RANGE MATCH FRYERS

Model	Description	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
IRF-25	25 lbs. Oil Capacity, S/S Tube Fired Fry Pot	70,000	(21)	(53)	117	\$4,951
IRF-2525	2ea. 25 lbs. Oil Capacity, S/S Tube Fired Fry Pot	140,000	(41)	(104)	230	9,388
IRF-40	40 lbs. Oil Capacity, S/S Tube Fired Fry Pot	105,000	(31)	(100)	221	6,311
IRF-50	50 lbs. Oil Capacity, S/S Tube Fired Fry Pot	140,000	(41)	(114)	253	7,114
IRF-75	75 lbs. Oil Capacity, S/S Tube Fired Fry Pot	175,000	(51)	(122)	270	8,272
IRF-40-OP	40 lbs. Oil Capacity, S/S Open Fry Pot	105,000	(31)	(100)	221	7,769
IRF-50-OP	50 lbs. Oil Capacity, S/S Open Fry Pot	140,000	(41)	(114)	253	8,836
IRF-75-OP	75 lbs. Oil Capacity, S/S Open Fry Pot	175,000	(51)	(122)	270	10,371
IRF-DS	15 1/2" (394) w/ Top Draining Section Storage Cabinet, no filter			(60)	130	3,526
IRF-DS-75	19 1/2" (495) w/ Top Draining Section Storage Cabinet, no filter			(68)	150	3,526

Measurements in () are metric equivalents.

Crated Dimensions: 31" d x 35" h (787 x 889). Add 2" (51) to unit width.

IRF-75, IRF-75-OP and IRF-DS-75: 22" w x 36" d x 35" h (559 x 914 x 889).

RANGE MATCH FRYER OPTIONS:

- 20 1/2" Stainless Steel Backguard (no shelf) \$537.
- Stainless Steel Tank Cover \$303.
- Joiner Strip \$156.
- Stainless Steel Drain Shelf (specify right or left mount) \$532.
- Casters (set of 4) \$492.
- Full size Basket \$269 each.
- Extra Set of Twin Baskets (set of 2) for IRF-40, IRF-50 \$296.
- Extra Set of Twin Baskets (set of 2) for IRF-75 \$442.
- Heat Lamp for IRF-DS \$961.



Model IR-12-SPR shown with optional door

RANGE MATCH SPREADER PLATES and BAIN MARIE

Model	Description	Ship Weight		List Price
		(Kg)	Lbs	
IR-12-SPR	12" (305) Wide Stainless Steel Work Surface	(68)	150	\$1,218
IR-18-SPR	18" (457) Wide Stainless Steel Work Surface	(72)	160	1,388
IR-24-SPR	24" (610) Wide Stainless Steel Work Surface	(88)	195	1,626
IR-36-SPR	36" (914) Wide Stainless Steel Work Surface	(95)	210	1,960

Measurements in () are metric equivalents.

Crated Dimensions: 39" d x 35" h (991 x 889). Add 2" (51) to unit width.

RANGE MATCH SPREADER PLATE OPTIONS:

- Stainless Steel Door on Open Cabinet 12", 18", 24" \$814.
- Stainless Steel Door on Open Cabinet 36" (double door set) \$1,055.
- Optional electric Bain-Marie with stainless steel door and faucet for 18", 24" or 36" model. Add "BM" after model number. Add \$3,000.

Electrical Options for Bain-Marie

- 120 Volts, 1 phase
- 208 Volts, 1 phase
- 240 Volts, 1 phase



Range Match Spreader with optional Bain-Marie with faucet



DOUBLE and SINGLE DECK OVENS

DOUBLE Model	Description	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
DOUBLE DECK OVENS						
IR-36-DS	2ea. 26 1/2" Standard Ovens, stacked	70,000	(21)	(375)	825	\$10,082
IR-36-DS-C	1ea. 26 1/2" Standard Oven, stacked on top of (1) 26 1/2" Convection Oven	65,000	(19)	(392)	865	13,406
IR-36-DS-CC	2ea. 26 1/2" Convection Ovens, stacked	60,000	(17)	(410)	905	16,732

SINGLE DECK OVENS

IR-36-LB	1ea. 26 1/2" Standard Oven	35,000	(10)	(186)	410	\$5,039
IR-36-LB-C	1ea. 26 1/2" Convection Oven	30,000	(9)	(204)	450	8,365

Measurements in () are metric equivalents.

Crated Dimensions for Double Deck Ovens:

38 1/2" w x 39" d x 62" h (978 x 991 x 1575)

Crated Dimensions for Single Deck Ovens:

38 1/2" w x 39" d x 29" h (978 x 734 x 1575)



SALAMANDER BROILERS

Model	Description	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
ISB-24	24" (610) Infra-red	20,000	(6)	(70)	155	\$4,402
ISB-36	36" (914) Infra-red	40,000	(12)	(95)	210	4,853

Measurements in () are metric equivalents.

Crated Dimensions ISB-36: 38" w x 20" d x 21" h

(965 x 508 x 533)

ISB-24: 26" w x 20" d x 21" h (660 x 508 x 533)



Model ISB-36

- Features individual left and right gas controls on ISB-36 model.
- Infra-red burner with a protective screen.

SALAMANDER ACCESSORIES:

- 2 ea. Reinforcement channels to mount ISB-24 or ISB-36 on range \$321.
- Wall mount bracket \$265.
- Countertop installation, leg kit \$397.
- One point 3/4" gas connection from ISB to IR range \$543. Specify IR Range model.
- Stainless Steel, top, bottom, front and sides for ISB is standard.

CHEESEMELTER BROILERS

Model	Description	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
ICMA-24	24" (610) Infra-red	20,000	(6)	(48)	105	\$3,133
ICMA-36	36" (914) Infra-red	40,000	(12)	(75)	162	4,384
ICMA-48	48" (1219) Infra-red	40,000	(12)	(95)	208	5,395
ICMA-60	60" (1524) Infra-red	60,000	(17)	(125)	275	6,785
ICMA-72	72" (1829) Infra-red	70,000	(21)	(152)	335	8,194
ICMA-84	84" (2134) Infra-red	80,000	(23)	(184)	405	9,802

Crated Dimensions: 20" d x 21" h (508 x 533).

Add 2 1/2" (64) to unit width.

Note: ICMA-72 and ICMA-84 have 3 burners.

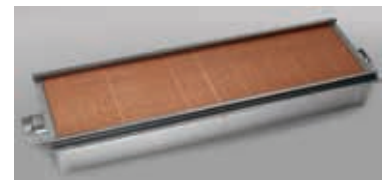


Model ICMA-36

- Individual left and right gas controls.
- Infra-red burner with a protective screen.

CHEESEMELTER ACCESSORIES:

- Extra Racks:
 - 24" (610) \$265, 36" (914) \$361, 48" (1219) \$378, 60" (1524) \$437, 72" (1829) \$474, 84" (2134) \$530.
- Wall mount brackets 24" (610), 36" (914) and 48" (457) \$265 per set. 60" (1524) and 72" (1829) \$378 per set. 84" (2134) \$437 per set.
- Countertop installation, leg kit \$397.
- 2 ea. Reinforcement Channels to mount ICMA on range \$321.
- One point 3/4" gas connection from ICMA to IR range \$543. Specify IR Range model.
- Pass-thru Cheesemelters are available for an additional charge.
- Stainless Steel, top, bottom, front and sides for ICMA is standard.



ISB and ICMA Broiler Infra-red burners with protective screen



Model IR-6-SC
w/ Six Open Burner Top



Model IR-36ABR-SC
w/Adjustable Grate Char-Broiler Top



Model IR-GT36-SC
w/ Thermostat Griddle

SIZZLE 'N CHILL FEATURES

- Self-Contained, energy efficient refrigeration system.
- Foamed-in-place polyurethane insulation throughout cabinet and drawers.
- Super durable insulation prevents temperature migration between cooktop and refrigerated base.
- Maintains 36° - 40°F (2.2° - 4.4°C) interior drawer temperature even when ambient room temperature is 100°F. (37.80°C.).
- Easy to read, front thermometer.
- Each self-closing drawer accommodates a minimum of one, full-size steam table pan. Drawer dividers (included) allow various pan-size configurations.
- Top drawer is 6" (152) deep, bottom drawer is 4" (102) deep.
- Each drawer has a center pull handle that is flush with the drawer face.
- Oversized drawer guides with extremely durable stainless steel bearings are capable of withstanding 275 lbs. (125 Kg) of weight.
- 1/5 h.p. Compressor motor; 120v. 3 amps. 6 ft. (1829) power cord included.
- Easy service access - unitized refrigeration components.
- Condensation is eliminated in a non-electric self-contained drip pan located under condenser unit.



Oversized stainless steel drawer guides

Affordable hot/cold system fits into any line up. Easily replaces any 36" (915) wide unit

Condensation automatically evaporates

Simple to install
Easily accessible and serviceable from back



Model	Cooktop	Self-Contained Refrigerated Base	Dimensions			Gas Output		Ship Weight		List Price
			D	W	H*	BTU	(KW)	(Kg)	Lbs	
36" SIZZLE 'N CHILL										
IR-6-SC	6 Open Burners	2-Drawer 2-Pan Capacity	31 1/4" (794)	36" 914	36" 914	192,000	(56)	(245)	540	\$15,140
IR-36ABR-SC	Radiant Char-Broiler 3-Position Adjustable Grate	2-Drawer 2-Pan Capacity	31 1/4" (794)	36" 914	38 1/2" 978	120,000	(35)	(277)	610	16,912
IR-GT36-SC	36" (915) Thermo Griddle	2-Drawer 2-Pan Capacity	31 1/4" (794)	36" 914	36" 914	90,000	(26)	(274)	605	15,695
48" SIZZLE 'N CHILL										
IR-8-SC-XB	8 Open Burners	2-Drawer 2-Pan Capacity	31 1/4" (794)	48" 1219	36" 914	256,000	(75)	(227)	612	\$19,280
IR-6-GT12-SC-XB	6 Open Burners 12" (305) Thermo Griddle	2-Drawer w/ 12" (305) open base 2-Pan Capacity	31 1/4" (794)	48" 1219	36" 914	222,000	(65)	(299)	660	21,425
IR-4-GT24-SC-XB	4 Open Burners 24" (610) Thermo Griddle	2-Drawer w/ 12" (305) open base 2-Pan Capacity	31 1/4" (794)	48" 1219	36" 914	188,000	(55)	(326)	718	21,621
IR-2-GT36-SC-XB	2 Open Burners 36" (915) Thermo Griddle	2-Drawer w/ 12" (305) open base 2-Pan Capacity	31 1/4" (794)	48" 1219	36" 914	154,000	(45)	(336)	740	22,361
IR-GT48-SC-XB	48" (1219) Thermo Griddle	2-Drawer w/ 12" (305) open base 2-Pan Capacity	31 1/4" (794)	48" 1219	36" 914	120,000	(35)	(368)	812	23,574
IR-8-SU-SC-XB	8 Open Burners Step Up	2-Drawer w/ 12" (305) open base 2-Pan Capacity	31 1/4" (794)	48" 1219	36" 914	256,000	(75)	(284)	626	21,867
IR-48ABR-SC-XB	Radiant Char-Broiler 3-Position Adjustable Grate	2-Drawer w/ 12" (305) open base 2-Pan Capacity	31 1/4" (794)	48" 1219	38 1/2" 978	160,000	(47)	(381)	840	22,709
60" SIZZLE 'N CHILL										
IR-10-SC	10 Open Burners	4-Drawer 6-Pan Capacity	31 1/4" (794)	60" 1524	36" 914	320,000	(94)	(367)	810	25,628
IR-6-GT24-SC	6 Open Burners 24" (610) Thermo Griddle	4-Drawer 6-Pan Capacity	31 1/4" (794)	60" 1524	36" 914	252,000	(74)	(422)	930	27,943
IR-4-GT36-SC	4 Open Burners 36" (915) Thermo Griddle	4-Drawer 6-Pan Capacity	31 1/4" (794)	60" 1524	36" 914	218,000	(64)	(424)	935	29,028
IR-2-GT48-SC	2 Open Burners 48" (1219) Thermo Griddle	4-Drawer 6-Pan Capacity	31 1/4" (794)	60" 1524	36" 914	184,000	(54)	(456)	1,005	30,097
IR-GT60-SC	60" (1524) Thermo Griddle	4-Drawer 6-Pan Capacity	31 1/4" (794)	60" 1524	36" 914	150,000	(44)	(472)	1,040	32,401
IR-10-SU-SC	10 Open Burners Step Up	4-Drawer 6-Pan Capacity	31 1/4" (794)	60" 1524	36" 914	320,000	(94)	(370)	816	30,000
IR-4-RB36-SC	4 Open Burners Non-adjustable 36" (915) Radiant Broiler	4-Drawer 6-Pan Capacity	31 1/4" (794)	60" 1524	38 1/2" 978	218,000	(64)	(413)	910	31,257

Measurements in () are metric equivalents. *Height to cooking surface.

Crated Dimensions: 36" 38 1/2" w x 39" d x 39" h (978 x 991 x 991).
 48" 50 1/2" w x 39" d x 44" h (1283 x 991 x 1118).
 60" 62 1/2" w x 39" d x 39" h (1575 x 991 x 991).

Other top configurations available, contact Imperial.

ELECTRICAL REQUIREMENTS

1/5 h.p. 120v., 3 amps (Consult factory for other electrical requirements) 6 ft. (1524) power cord is included.

GAS REQUIREMENTS

Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size 3/4" N.P.T. 3/4" pressure regulator supplied with equipment to be installed at time of connection.

CLEARANCE

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 8"(203) from combustible surfaces.

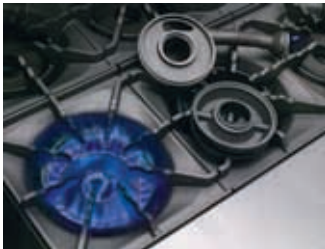


Limited Warranty: One year parts and labor.

SIZZLE 'N CHILL OPTIONS

- Stainless steel char-broiler radiants available at no charge.
- Mirror chrome griddle plate **\$1,413 per lineal foot.**
- 3/4" gas flex hose with quick disconnect and restraining device **\$873.**

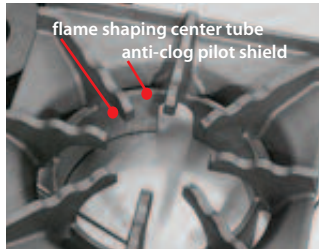
DIAMOND SERIES GAS HEAVY DUTY | FEATURES



- Anti-clogging burner is 21% more efficient than other manufacturers' heavy duty burners.
- 35,000 BTU (10 KW) output.



- Grates are flush mount to front ledge for full use of top surface.



- "Wavy" grates raise pan off grate surface creating more heat transfer than direct metal-to-metal contact.
- Heat convects in the recesses for continual heat to pan action.
- Grates feature flame shaping center tube for more efficient heat transfer.



- M-shaped oven burner for even heating.
- 40,000 BTU (12 KW) standard oven or 35,000 BTU (10 KW) convection oven, see page 17.



- Oven safety valve tubing is stainless steel.
- Extremely accurate, robust thermostats.
- Oven interior is porcelainized providing better browning and easier cleaning.
- 1¼" (32) front manifold system is standard.



The Diamond Series Line is sleek, European styling. Special design elements, like the wide radius high shelf and front ledge, help achieve this look along with the unique styling of the cast aluminum knobs. These knobs feature a Valox™ heat protection grip.

Stainless steel wraps this equipment from the top shelf to the kick plate. The base is constructed of rugged 10 gauge steel. The standard 2½" (64) diameter non-marking legs have a 5/8" (16) mounting stub that is extremely strong and is designed to mount easily.



Model IHR-4 shown with optional stainless steel backguard with shelf

OPEN BURNER FEATURES

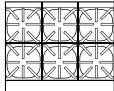
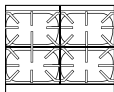
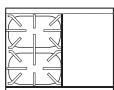
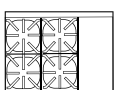
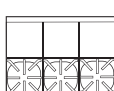
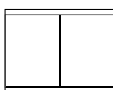
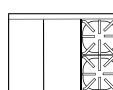
- Burners are 35,000 BTU/hr (10 KW) with a 7,000 BTU (2 KW) low simmer feature.
- One-piece venturi base has no gaskets. Venturi slopes to burner creating more efficient heating.
- Cast iron burners are anti-clogging with removable burner heads for easy cleaning.



Model IHR-2HT shown with optional stainless steel backguard with shelf

HOT TOP FEATURES

- Heavy duty polished tops 18" w x 28" d (457 x 711) and 12" w x 28" d (610 x 711).
- One burner every 18" (457), rated 40,000 BTU/hr (12 KW). One burner every 12" (305), rated 30,000 BTU (9 KW)
- Even heat throughout Hot Top surface.
- Manual control for each burner.

Top	Model	Description	Gas Output BTU	(KW)	Ship Weight (Kg)	Lbs	List Price
 <p>SIX 35,000 BTU OPEN BURNERS 12"</p>	IHR-6	Standard Oven	250,000	(73)	(270)	595	\$9,324
	IHR-6-C	Convection Oven	245,000	(72)	(297)	655	12,643
	IHR-6-XB	Storage Base	210,000	(62)	(193)	425	6,620
	IHR-6-M	Modular (no base)	210,000	(62)	(145)	320	5,612
 <p>FOUR 35,000 BTU OPEN BURNERS 18"</p>	IHR-4	Standard Oven	180,000	(53)	(268)	590	\$8,931
	IHR-4-C	Convection Oven	175,000	(51)	(295)	650	12,269
	IHR-4-XB	Storage Base	140,000	(41)	(190)	420	6,230
	IHR-4-M	Modular (no base)	140,000	(41)	(143)	316	5,205
 <p>TWO 35,000 BTU OPEN BURNERS AND 18" EVEN HEAT HOT TOP</p>	IHR-2-1HT	Standard Oven	150,000	(44)	(277)	612	\$10,143
	IHR-2-1HT-C	Convection Oven	145,000	(43)	(304)	672	13,442
	IHR-2-1HT-XB	Storage Base	110,000	(32)	(200)	442	7,442
	IHR-2-1HT-M	Modular (no base)	110,000	(32)	(153)	337	6,395
 <p>FOUR 35,000 BTU OPEN BURNERS AND ONE 12" EVEN HEAT HOT TOP</p>	IHR-4-1HT	Standard Oven	210,000	(62)	(273)	602	\$9,716
	IHR-4-1HT-C	Convection Oven	205,000	(60)	(300)	662	13,070
	IHR-4-1HT-XB	Storage Base	170,000	(50)	(196)	432	7,048
	IHR-4-1HT-M	Modular (no base)	170,000	(50)	(148)	327	6,043
 <p>THREE 12" COMBINATION 35,000 BTU OPEN BURNERS AND EVEN HEAT HOT TOPS</p>	IHR-3HT-3	Standard Oven	250,000	(56)	(280)	617	\$9,716
	IHR-3HT-3-C	Convection Oven	245,000	(54)	(307)	677	13,070
	IHR-3HT-3-XB	Storage Base	210,000	(44)	(203)	447	7,048
	IHR-3HT-3-M	Modular (no base)	210,000	(44)	(155)	342	6,043
 <p>TWO 18" EVEN HEAT HOT TOPS</p>	IHR-2HT	Standard Oven	120,000	(35)	(227)	610	\$9,435
	IHR-2HT-C	Convection Oven	115,000	(34)	(304)	670	12,774
	IHR-2HT-XB	Storage Base	80,000	(23)	(200)	440	6,768
	IHR-2HT-M	Modular (no base)	80,000	(23)	(152)	335	5,706
 <p>TWO 12" EVEN HEAT HOT TOPS AND TWO 35,000 BTU OPEN BURNERS</p>	IHR-2HT-2	Standard Oven	170,000	(50)	(280)	619	\$9,619
	IHR-2HT-2-C	Convection Oven	165,000	(48)	(308)	679	12,942
	IHR-2HT-2-XB	Storage Base	130,000	(38)	(204)	449	6,937
	IHR-2HT-2-M	Modular (no base)	130,000	(38)	(156)	344	5,893

Measurements in () are metric equivalents.

- Notes:** XB = Storage base.
M = Modular (No base).
C = Convection oven.

Crated Dimensions: Floor model: 38 1/2" w x 41" d x 35" h (978 x 1041 x 889).
Modular: 38 1/2" w x 41" d x 21" h (978 x 1041 x 533).

For options, accessories, see page 22.
For stainless steel backguards and shelves, see page 23.



DIAMOND SERIES GAS HEAVY DUTY | GRIDDLE, FRENCH and HOT TOP RANGES



Model IHR-1FT shown with optional stainless steel backguard with shelf

FRENCH TOP FEATURES

- Circular cast iron ring and cover lift off so that cooking pans can be placed directly on the intense open flame.
- Temperatures gradually reduce toward the rear of each 18" w x 28" d (457 w x 711 d) top for simmering. Manual controls for each burner.
- Two removable circular rings are located directly over the burner for sauteing.
- One cast iron ring burner rated at 35,000 BTU/hr. (10 KW) for 18" (457) section.



Model IHR-G36 shown with optional stainless steel backguard with shelf

GRIDDLE TOP FEATURES

- 1" (25) thick polished steel griddle plate is 24" (610) deep.
- 36" Griddle has one burner every 12" (305) rated at 30,000 BTU/hr (9 KW) ea.
- 18" Griddle has one 40,000 BTU/hr (11 KW) burner.
- Manual or thermostatic griddle controls ("GT" models).
- Large grease can with one gallon capacity.
- 4" (102) wide grease gutter.

Top	Model	Description	Gas Output BTU	(KW)	Ship Weight (Kg)	Lbs	List Price
TWO 18" EVEN HEAT HOT TOPS							
	IHR-2HT	Standard Oven	120,000	(35)	(227)	610	\$9,435
	IHR-2HT-C	Convection Oven	115,000	(34)	(304)	670	12,774
	IHR-2HT-XB	Storage Base	80,000	(23)	(200)	440	6,768
	IHR-2HT-M	Modular (no base)	80,000	(23)	(152)	335	5,706
TWO 18" FRENCH TOPS with RINGS and COVERS							
	IHR-2FT	Standard Oven	110,000	(32)	(257)	568	\$9,249
	IHR-2FT-C	Convection Oven	105,000	(31)	(275)	608	12,568
	IHR-2FT-XB	Storage Base	70,000	(21)	(199)	438	6,566
	IHR-2FT-M	Modular (no base)	70,000	(21)	(151)	333	5,557
ONE 36" FRENCH TOP with RING and COVER							
	IHR-1FT	Standard Oven	75,000	(22)	(257)	568	\$8,894
	IHR-1FT-C	Convection Oven	70,000	(21)	(275)	608	12,084
	IHR-1FT-XB	Storage Base	35,000	(10)	(199)	438	6,312
	IHR-1FT-M	Modular (no base)	35,000	(10)	(151)	333	5,342
36" GRIDDLE TOP WITH MANUAL CONTROLS							
	IHR-G36	Standard Oven	130,000	(38)	(267)	610	\$9,882
	IHR-G36-C	Convection Oven	125,000	(37)	(303)	670	13,200
	IHR-G36-XB	Storage Base	90,000	(26)	(200)	440	7,178
	IHR-G36-M	Modular (no base)	90,000	(26)	(152)	335	6,173
36" GRIDDLE TOP WITH THERMOSTATS							
	IHR-GT36	Standard Oven	130,000	(38)	(276)	610	\$11,915
	IHR-GT36-C	Convection Oven	125,000	(37)	(303)	670	15,270
	IHR-GT36-XB	Storage Base	90,000	(26)	(200)	440	9,249
	IHR-GT36-M	Modular (no base)	90,000	(26)	(152)	335	8,223
18" GRIDDLE TOP AND 18" EVEN HEAT HOT TOP							
	IHR-G18-1HT	Standard Oven	120,000	(35)	(278)	615	\$9,882
	IHR-G18-1HT-C	Convection Oven	115,000	(34)	(306)	675	13,200
	IHR-G18-1HT-XB	Storage Base	80,000	(23)	(202)	445	7,178
	IHR-G18-1HT-M	Modular (no base)	80,000	(23)	(154)	340	6,173
18" GRIDDLE TOP WITH THERMOSTAT AND 18" EVEN HEAT HOT TOP							
	IHR-GT18-1HT	Standard Oven	120,000	(35)	(278)	615	\$10,704
	IHR-GT18-1HT-C	Convection Oven	115,000	(34)	(306)	675	14,038
	IHR-GT18-1HT-XB	Storage Base	80,000	(23)	(202)	445	8,017
	IHR-GT18-1HT-M	Modular (no base)	80,000	(23)	(154)	340	6,991

Measurements in () are metric equivalents.

Notes: XB = Storage base.
M = Modular (No base).
C = Convection oven.

Crated Dimensions: Floor model: 38 1/2" w x 41" d x 35" h (978 x 1041 x 889).
Modular: 38 1/2" w x 41" d x 21" h (978 x 1041 x 533).

For options, accessories, see page 22.
For stainless steel backguards and shelves, see page 23.



DIAMOND SERIES GAS HEAVY DUTY | OPEN BURNER, GRIDDLE and PLANCHA RANGES



Model IHR-G18-2 shown with optional stainless steel backguard and shelf



Model IHR-PL36-C shown with optional casters

PLANCHA FEATURES

- ½" (13) thick polished steel griddle plate.
- Griddle plate is 28" (711) wide and 22 ½" (571) deep.
- Two 15,000 (4 KW) BTU output burners.
- Versatile heat pattern on plate for cooking flexibility.
- Quick heat-up time.
- Easy to clean corners.
- Grease gutter surrounds the griddle plate on three sides.

Top	Model#	Description	Gas Output BTU	(KW)	Ship Weight (Kg)	Lbs	List Price
18" GRIDDLE TOP AND TWO 35,000 BTU OPEN BURNERS							
	IHR-G18-2	Standard Oven	150,000	(44)	(272)	600	\$9,882
	IHR-G18-2-C	Convection Oven	145,000	(43)	(299)	660	13,200
	IHR-G18-2-XB	Storage Base	110,000	(32)	(195)	430	7,178
	IHR-G18-2-M	Modular (no base)	110,000	(32)	(148)	325	6,173
18" GRIDDLE TOP WITH THERMOSTAT AND TWO 35,000 BTU OPEN BURNERS							
	IHR-GT18-2	Standard Oven	150,000	(44)	(272)	600	\$10,628
	IHR-GT18-2-C	Convection Oven	145,000	(43)	(299)	660	13,966
	IHR-GT18-2-XB	Storage Base	110,000	(32)	(195)	430	7,942
	IHR-GT18-2-M	Modular (no base)	110,000	(32)	(148)	325	6,937
24" GRIDDLE TOP AND TWO 35,000 BTU OPEN BURNERS							
	IHR-G24-2	Standard Oven	170,000	(50)	(293)	646	\$9,619
	IHR-G24-2-C	Convection Oven	165,000	(48)	(320)	706	12,942
	IHR-G24-2-XB	Storage Base	130,000	(38)	(216)	476	6,937
	IHR-G24-2-M	Modular (no base)	130,000	(38)	(168)	371	5,893
24" GRIDDLE TOP WITH THERMOSTAT AND TWO 35,000 BTU OPEN BURNERS							
	IHR-GT24-2	Standard Oven	170,000	(50)	(293)	646	\$10,797
	IHR-GT24-2-C	Convection Oven	165,000	(48)	(320)	706	14,114
	IHR-GT24-2-XB	Storage Base	130,000	(38)	(216)	476	8,110
	IHR-GT24-2-M	Modular (no base)	130,000	(38)	(168)	371	7,068
36" PLANCHA GRIDDLE TOP WITH MANUAL CONTROLS							
	IHR-PL36	Standard Oven	70,000	(21)	(206)	455	\$12,267
	IHR-PL36-C	Convection Oven	65,000	(19)	(234)	518	16,602
	IHR-PL36-XB	Storage Base	30,000	(9)	(148)	328	8,803
	IHR-PL36-M	Modular (no base)	30,000	(9)	(123)	272	7,416

STANDARD OVEN FEATURES

- Interior accommodates 2 standard 18" x 26" (457 x 660) sheet pans front-to-back and side-to-side.
- 100% safety pilot. Manual oven shut-off valve.
- Side oven controls in cool zone.
- Heavy duty thermostat with temperature range from 150°F to 500°F. (65°C to 260°C).
- Porcelainized sides, rear, deck and door liner optimize heat retention.
- Unique baffle above the burner distributes heat flow for even temperatures throughout the 40,000 BTU/hr. (12 KW) oven.
- One oven rack.

CONVECTION OVEN FEATURES

- Electronic ignition system with single solenoid valve.
- 35,000 BTU/hr. (10 KW).
- Stainless steel door gasket.
- ¼ hp blower motor.
- Three position switch for cooking or cool down.
- Burner "ON" indicator light and one hour manual timer. Fan shuts off automatically when door is open.
- Three oven racks.





Model IHR-RB

RADIANT BROILER FEATURES

- Individually controlled 15,000 BTU/hr. (4 KW) stainless steel burners located every 6" (152).
- Removable reinforced cast iron radiants prevent clogging of burners and provide even broiling.
- Heavy duty cast iron top grates provide attractive char-broiler markings.
- 3" x 22" (76 x 559) top grate sections remove easily and safely for cleaning.
- Slanted cooking surface provides a range of cooking temperatures.
- Each top grate blade has a cast-in grease trough that allows excess fat to flow to the front grease gutter minimizing flare-up.
- Full width grease gutter and large capacity removable drip pan.

36" RADIANT CHAR-BROILERS Top



Model	Description	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
IHR-RB	Storage Base	90,000	(26)	(245)	541	\$10,143
IHR-RB-M	Modular (no base)	90,000	(26)	(183)	403	7,442

Measurements in () are metric equivalents.
M = Modular (No base).



IHR-24-JW shown with optional stainless steel backguard



18 tip jet burner provides intense, cone-shaped heat



Two ring, high production burner with adjustable gas valves

MANDARIN WOK RANGE FEATURES

- Non-clogging 18 tip jet burner provides an intense "cone-shaped" heat. Burner is rated 120,000 BTU/hr. (35 KW).
- Conveniently located knee level gas lever valve can be operated "hands free".
- Wok ring is 13" (330) diameter with a slanted opening for 14" (356) wok pans.
- All welded 1/2" (13) round slanted steel ring top.
- Wok is constructed with all welded 12 gauge steel.

TEMPURA WOK RANGE FEATURES

- Two-ring burner with two adjustable gas valves. Burner is rated 55,000 BTU/hr. (16 KW) for high production cooking.
- Heating selections from simmer to high heat.
- Durable cast aluminum control knobs with a heat protection grip
- Wok ring is 13" (330) diameter with a slanted opening for 14" (356) wok pans.
- All welded 1/2" (13) round slanted steel ring top.
- Wok is constructed with all welded 12 gauge steel.

24" WOK RANGE MATCH Top



Model	Description	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
IHR-24-JW	13" (330) Hole/Jet Burner	120,000	(35)	(116)	255	\$8,727
IHR-24-2R	13" (330) Hole/2 Ring Burner	55,000	(16)	(116)	255	8,727

Measurements in () are metric equivalents.








Model IHR-4-24-XB shown with optional stainless steel backguard with shelf




ADD-A-UNIT STANDARD FEATURES

- Sleek European styling with wide radius ledge and unique cast aluminum knobs featuring a Valox™ heat protection grip.
- Stainless steel front, sides, control panel and landing ledge.
- Large 7" (178) stainless steel landing ledge.
- Enclosed front 1¼" (32) manifold.
- 6" (152) heavy duty legs, with adjustable feet.
- One year parts and labor warranty.

OPEN BURNER ADD-A-UNIT RANGES | FLOOR and MODULAR MODELS

Top	Model	Description	Gas Output		Ship Weight		List Price
			BTU	(KW)	(Kg)	Lbs	
12" WIDE - TWO 35,000 BTU/HR. (10 KW) OPEN BURNERS							
	IHR-2-12-XB	2 ea. Open Burners w/ Storage Base 12" (305) w	70,000	(20)	(95)	210	\$3,190
	IHR-2-12-M	2 ea. Open Burners, Modular (No Base) 12" (305) w	70,000	(20)	(84)	185	2,462
18" WIDE - TWO 35,000 BTU/HR. (10 KW) OPEN BURNERS							
	IHR-2-18-XB	2 ea. Open Burners w/ Storage Base 18" (457) w	70,000	(20)	(93)	204	\$3,824
	IHR-2-18-M	2 ea. Open Burners, Modular (No Base) 18" (457) w	70,000	(20)	(71)	156	3,544
24" WIDE - FOUR 35,000 BTU/HR. (10 KW) OPEN BURNERS							
	IHR-4-24-XB	4 ea. Open Burners w/ Storage Base 24" (610) w	140,000	(41)	(156)	345	\$4,232
	IHR-4-24-M	4 ea. Open Burners, Modular (No Base) 24" (610) w	140,000	(41)	(136)	300	3,597

HOT TOP ADD-A-UNIT RANGES | FLOOR and MODULAR MODELS

Top	Model	Description	Gas Output		Ship Weight		List Price
			BTU	(KW)	(Kg)	Lbs	
12" WIDE HOT TOP - ONE 30,000 BTU/HR. (9 KW) BURNER							
	IHR-1HT-12-XB	Even Heat Hot Top w/ Storage Base 12" (305) w	30,000	(9)	(86)	190	\$3,152
	IHR-1HT-12-M	Even Heat Hot Top, Modular (No Base) 12" (305) w	30,000	(9)	(70)	155	2,332
18" WIDE HOT TOP - ONE 40,000 BTU/HR. (12 KW) BURNER							
	IHR-1HT-18-XB	Even heat Hot Top w/ Storage Base 18" (457) w	40,000	(12)	(115)	254	\$4,307
	IHR-1HT-18-M	Even heat Hot Top, Modular (No Base) 18" (457) w	40,000	(12)	(94)	206	3,972
24" WIDE HOT TOP - TWO 30,000 BTU/HR. (9 KW) BURNERS							
	IHR-2HT-24-XB	Two even heat Hot Tops w/ Storage Base 24" (610) w	60,000	(18)	(158)	350	\$4,495
	IHR-2HT-24-M	Two even heat Hot Tops, Modular (No Base) 24" (610) w	60,000	(18)	(140)	310	3,879

Measurements in () are metric equivalents.

XB = Storage base.




M = Modular (No base).

For options, accessories, see page 22.




For stainless steel backguards and shelves, see page 23.



 GRIDDLE TOP ADD-A-UNIT RANGES | FLOOR and MODULAR MODELS

Top	Model	Description	Gas Output		Ship Weight		List Price
			BTU	(KW)	(Kg)	Lbs	
12" WIDE GRIDDLE - ONE 30,000 BTU/HR. (9 KW) BURNER							
	IHR-G12-XB	Griddle Top w/ Storage Base 12" (305) w	30,000	(9)	(84)	185	\$3,338
	IHR-G12-M	Griddle Top, Modular (No Base) 12" (305) w	30,000	(9)	(84)	185	2,572
18" WIDE GRIDDLE - ONE 30,000 BTU/HR. (9 KW) BURNER							
	IHR-G18-XB	Griddle Top w/ Storage Base 18" (457) w	40,000	(12)	(121)	266	\$4,346
	IHR-G18-M	Griddle Top, Modular (No Base) 18" (457) w	40,000	(12)	(110)	242	4,029
24" WIDE GRIDDLE - TWO 30,000 BTU/HR. (9 KW) BURNERS							
	IHR-G24-XB	Griddle Top w/ Storage Base 24" (610) w	60,000	(18)	(161)	355	\$4,495
	IHR-G24-M	Griddle Top, Modular (No Base) 24" (610) w	60,000	(18)	(138)	305	3,859

GRIDDLE TOP with THERMOSTAT ADD-A-UNIT RANGES | FLOOR and MODULAR MODELS

Top	Model	Description	Gas Output		Ship Weight		List Price
			BTU	(KW)	(Kg)	Lbs	
12" WIDE GRIDDLE - ONE 30,000 BTU/HR. (9 KW) BURNER							
	IHR-GT12-XB	Griddle Top w/ Thermostat w/ Storage Base 12" (305) w	30,000	(9)	(88)	195	\$4,086
	IHR-GT12-M	Griddle Top w/ Thermostat, Modular (No Base) 12" (305) w	30,000	(9)	(72)	160	3,321
18" WIDE GRIDDLE - ONE 30,000 BTU/HR. (9 KW) BURNER							
	IHR-GT18-XB	18" Griddle Top w/ Thermostat w/ Storage Base 18" (457) w	40,000	(12)	(121)	266	\$4,886
	IHR-GT18-M	18" Griddle Top w/ Thermostat, Modular (No Base) 18" (457) w	40,000	(12)	(110)	242	4,812
24" WIDE GRIDDLE - TWO 30,000 BTU/HR. (9 KW) BURNERS							
	IHR-GT-24-XB	24" Griddle Top w/ Thermostat w/ Storage Base 24" (610) w	60,000	(18)	(161)	355	\$5,782
	IHR-GT-24-M	24" Griddle Top w/ Thermostat, Modular (No Base) 24" (610) w	60,000	(18)	(138)	305	5,128

Measurements in () are metric equivalents.
 XB = Storage base.
 M = Modular (No base).



HEAVY DUTY SPREADERS - RANGE MATCH

- Provides additional working space between ranges.
- Front 1¼" (32) manifold joins adjacent equipment and is protected by a stainless steel 7" (178) landing ledge.
- Cabinet base has bottom shelf and open design for storage of pots and pans.
- Will permit rear tee connection to add sufficient gas input on a large battery of gas equipment.
- Available in 12" (305), 18" (457), 24" (610) and 36" (914) widths.

Model	Width	Base	Ship Weight		List Price
			(Kg)	Lbs	
IHR-12SP	12" (305)	open cabinet	(68)	150	\$1,387
IHR-18SP	18" (457)	open cabinet	(72)	160	1,758
IHR-24SP	24" (610)	open cabinet	(88)	195	2,365
IHR-36SP	36" (914)	open cabinet	(95)	210	2,808

All measurements in () are metric equivalents.
Crated Dimensions: 41" d x 35" h (1041 x 889). Add 2 ½" (64) to unit width.
 SPREADER OPTIONS:

- Electric bain-marie, stainless steel door and faucet, for 18", 24" and 36" width models, add \$3,000.
- Cutout top only \$537.
- Stainless steel door on 12" (305), 18" (457), and 24" (610) open cabinet, \$814.
- Stainless steel door on 36" (914) open cabinet, \$1,055.
- Swivel casters, set of 4, \$492.
- Backguards and high shelves, see page 23.



Model IHR-12SP shown with optional stainless steel 20½" (521) high shelf



Optional electric Bain-Marie with optional faucet



Model IHR-12SP shown with optional round inserts and optional casters



Model IHR-F50

RANGE MATCH FRYERS

- High efficiency cast iron tube-fired burners.
- Millivolt temperature control circuit.
- Snap acting thermostat has a 200°F - 400°F (93°C - 204°C) temperature range.
- 100% safety shut-off.
- Large capacity stainless steel frypots.
- Two large nickel-plated wire mesh fry baskets.
- Vinyl coated basket handles are heat resistant.
- Fine mesh crumb screen.
- 1¼" (32) ball valve for quick draining.



Model IHR-SP250

RANGE MATCH FRYER/FILTER SYSTEMS

- Unique filter pan designed for maximum oil return.
- Stainless steel filter pan for easy cleaning.
- Space Saver filter is located underneath fryers.
- 5.5 GPM roller-pump speeds up filtering process.
- Positive latching filter paper tray.

RANGE MATCH FRYERS

Model	Description	Oil Capacity		Gas Output		Number of Burners	Ship Weight		List Price
		Lbs	(Liters)	BTU	(KW)		Lbs	(Kg)	
IHR-F2525	Two ½ size Split Pot Stainless Steel Fry Pot	25/25 lbs.	(14/14)	140,000	(41)	4	(135)	299	\$11,301
IHR-F50	Stainless Steel Fry Pot	50 lbs.	(27)	140,000	(41)	4	(129)	286	10,917
IHR-F75	Stainless Steel Fry Pot	75 lbs.	(41)	175,000	(51)	5	(135)	298	12,312
IHR-F-DS	15 ½" (394) Top draining section storage cabinet (no filter), 4" (102) deep s/s drain pan						(86)	190	4,513
IHR-F-DS-75	19 ½" (495) Top draining section storage cabinet (no filter), 4" (102) deep s/s drain pan						(91)	200	4,513

All measurements in () are metric equivalents.

FRYER OPTIONS:

- Casters for free standing fryers, set of 4 **\$492.**
- Extra twin baskets for models IHR-40 and IHR-50 set of 2, **\$296.**
- Model IHR-75 set of 2 half baskets, **\$442.**
- Full size basket for all Fryer models **\$269.**
- Stainless steel tank cover **\$303.**
- Stainless steel drain pan, 4" (102) D for drain station **\$419.**
- 17" (432) H stainless steel backguard, no shelf **\$537.**
- Computer fry control; add "C" to model number **\$2,763** per fryer.
- Heat Lamp for IHR-F-DS **\$961.**
- Joiner Strip **\$156.**
- ¾" rear gas connection (for single unit connection only) **\$519.**
- 1¼" rear gas connection **\$608.**
- Pressure regulator, ¾" N.P.T. **\$153.**
- Pressure regulator, 1¼" N.P.T. **\$494.**
- Gas shut-off valve ¾" N.P.T. **\$73.**
- Gas shut-off valve 1¼" N.P.T. **\$265.**
- Gas flex hose and quick disconnect ¾" N.P.T. x 60" (1524) with restraining device **\$873.**
- Gas flex hose and quick disconnect 1¼" N.P.T. x 60" (1524) with restraining device **\$1,258.**



RANGE MATCH SPACE SAVER PRE-PACKAGED FILTER SYSTEMS

Number of Fryers in System	Snap Action Thermostat		Electronic Thermostat		Computer Control	
	IHR-50	IHR-75	IHR-50T	IHR-75T	IHR-50C	IHR-75C
2	\$28,243	\$33,627	\$30,854	\$36,213	\$35,073	\$40,454
3	36,748	44,321	40,643	48,212	46,981	54,555
4	44,113	53,903	49,310	59,121	57,794	67,554
5	53,179	65,180	59,702	71,706	70,283	82,286
6	61,707	75,924	69,492	83,705	82,217	96,385

Note: Other fryer/filter system combinations available. Call factory for more information and pricing.



DIAMOND SERIES GAS HEAVY DUTY | OPTIONS and ACCESSORIES



- 10" (254) Stainless Steel Wok Ring (fits over any IHR Top Grate) **\$442.**
- Grooved Griddle Top (Add "GG" to model number) Please specify left or right side for grooved section. **\$1,035 per 12" section.**
- Chrome Griddle Top (Add "CG" to model number) **\$1,413 per lineal foot.**

-
- Gas Shut-off Valve, 3/4" N.P.T. **\$73** per valve.
 - Gas shut off valve, 1 1/4" N.P.T. **\$265** per valve.
 - Safety valves, contact Imperial for prices.
 - 3/4" rear gas connection (for single unit connection only) **\$519.**
 - 1 1/4" rear gas connection. Batteries up to 600,000 BTU (176 KW) **\$608.**
 - Gas pressure regulators: 3/4" N.P.T. **\$153.**
 - Gas pressure regulators: 1 1/4" N.P.T. **\$494.**
 - Quick disconnect and flexible gas hose: 3/4" x 5 ft. (19 x 1524) **\$873.**
 - Quick disconnect and flexible gas hose: 1 1/4" x 5 ft. (32 x 1524) **\$1,258.**
 - Extra Oven Rack:
 - 26 1/2" (673) Standard Oven **\$211.**
 - 26 1/2" (673) Convection Oven **\$211.**

-
- Stainless steel common front landing ledge:
 - 48" (1219) w **\$473**
 - 54" (1372) w **\$500**
 - 60" (1524) w **\$589**
 - 72" (1829) w **\$628**
 - 84" (2134) w **\$824**
 - 96" (3496) w **\$943**
 - 108" (2743) w **\$1,017**
 - 120" (3048) w **\$1,178**
 - Stainless steel interior on open cabinet base
 - 12" (305) and 18" (457) **\$555.**
 - 24" (610) and 36" (914) **\$702.**
 - Stainless steel center shelf in open cabinet base
 - 12" (305) and 18" (457) **\$353.**
 - 24" (610) and 36" (914) **\$462.**
 - Stainless steel cabinet base door
 - 12" (305), 18" (457) and 24" (610) single door **\$814.**
 - 36" (914) double doors **\$1,055.**

- Swivel Casters, 2 with Brakes set of 4 **\$492.**
- 4" (102) welded on legs for modular units, **\$373.**



Model #ISB-36

- Salamander Broilers with Infrared Burner. See page 11 for models ISB-24 and ISB-36 including various options. Reinforcement channels and single high shelf required for range mount. Reinforcement channels for mounting Salamander **\$321.**



Model #ICMA-36

- Cheesemelters with Infrared Burner. See page 11 for the complete selection of Imperial Cheesemelters in various widths from 24" to 84" (610 to 2,134). Reinforcement channels and single high shelf required for range mount. Reinforcement channels for mounting Cheesemelter **\$321.**

For stainless steel Equipment Stands, see page 24.
For Sizzle 'n Chill refrigerated bases, see page 25.
For stainless steel Backguards and High Shelves, see page 23.
For custom length ledges, contact factory.



BACKGUARD and HIGH SHELF FEATURES

- Sleek European styling with wide radius shelves.
- Stainless steel fronts and shelves.
- 17" (432) high backguard with no shelf.
- 2 3/8" (60) flue outlet.
- 20 1/2" (521) high backguard with one shelf.
- 35" (889) high backguard with two shelves.
- Solid shelf is standard. Tubular and Slotted stainless steel shelves are available, 11" (279) deep. Please specify when ordering.



Tubular and Slotted stainless steel shelves are available, please specify when ordering.



Model BG-36

17" BACKGUARD - NO SHELF - STAINLESS STEEL

Model	Width		Height		Ship Weight		List Price	List Price
	in	(mm)	in	(mm)	(Kg)	(Lbs)	Stainless Steel Front	Stainless Steel Back
BG-12	12"	(305)	17"	(432)	(8)	18	\$425	\$166
BG-18	18"	(457)	17"	(432)	(10)	23	537	184
BG-24	24"	(610)	17"	(432)	(13)	29	591	278
BG-36	36"	(914)	17"	(432)	(18)	39	648	353
BG-48	48"	(1219)	17"	(432)	(23)	51	795	371
BG-54	54"	(1312)	17"	(432)	(25)	56	831	403
BG-60	60"	(1524)	17"	(432)	(29)	63	926	462
BG-72	72"	(1829)	17"	(432)	(35)	76	1,091	483
BG-84	84"	(2134)	17"	(432)	(41)	90	1,147	519
BG-96	96"	(2438)	17"	(432)	(48)	105	1,387	574
BG-108	108"	(2743)	17"	(432)	(55)	122	1,441	628
BG-120	120"	(3048)	17"	(432)	(64)	140	1,553	702



Model SHS-36

20 1/2" SINGLE DECK - HIGH SHELF - STAINLESS STEEL

Model	Width		Height		Ship Weight		List Price	List Price
	in	(mm)	in	(mm)	(Kg)	(Lbs)	Stainless Steel Front	Stainless Steel Back
SHS-12	12"	(305)	20 1/2"	(521)	(10)	23	\$684	\$278
SHS-18	18"	(457)	20 1/2"	(521)	(13)	29	795	296
SHS-24	24"	(610)	20 1/2"	(521)	(16)	36	831	353
SHS-36	36"	(914)	20 1/2"	(521)	(23)	51	926	387
SHS-48	48"	(1219)	20 1/2"	(521)	(30)	67	1,147	500
SHS-54	54"	(1312)	20 1/2"	(521)	(34)	75	1,312	537
SHS-60	60"	(1524)	20 1/2"	(521)	(38)	84	1,350	591
SHS-72	72"	(1829)	20 1/2"	(521)	(46)	102	1,441	628
SHS-84	84"	(2134)	20 1/2"	(521)	(55)	121	1,534	684
SHS-96	96"	(2438)	20 1/2"	(521)	(64)	141	1,758	757
SHS-108	108"	(2743)	20 1/2"	(521)	(74)	163	1,903	814
SHS-120	120"	(3048)	20 1/2"	(521)	(85)	187	2,252	868



Model DHS-36

35" DOUBLE DECK - HIGH SHELVES - STAINLESS STEEL

Model	Width		Height		Ship Weight		List Price	List Price
	in	(mm)	in	(mm)	(Kg)	(Lbs)	Stainless Steel Front	Stainless Steel Back
DHS-12	12"	(305)	35"	(889)	(18)	39	\$1,200	\$278
DHS-18	18"	(457)	35"	(889)	(22)	48	1,367	296
DHS-24	24"	(610)	35"	(889)	(27)	60	1,514	353
DHS-36	36"	(914)	35"	(889)	(37)	82	1,662	387
DHS-48	48"	(1219)	35"	(889)	(48)	106	1,921	500
DHS-54	54"	(1312)	35"	(889)	(54)	119	2,032	537
DHS-60	60"	(1524)	35"	(889)	(60)	132	2,143	591
DHS-72	72"	(1829)	35"	(889)	(73)	160	2,532	628
DHS-84	84"	(2134)	35"	(889)	(86)	190	2,790	684
DHS-96	96"	(2438)	35"	(889)	(101)	222	3,031	757
DHS-108	108"	(2743)	35"	(889)	(116)	256	3,120	814
DHS-120	120"	(3048)	35"	(889)	(133)	292	3,306	868

All measurements in () are metric equivalents.

OPTIONS:

- Reinforcement channels for mounting Cheesemelter/Salamander **\$321**.
- Special width backguards. for BG models, add **\$537** to next lowest size. for SHS models, add **\$777** to next lowest size. for DHS models, add **\$903** to next lowest size.
- Special height backguards.
- Stainless steel end caps for double shelves.
- Slotted Shelves and Tubular Shelves.
- Optional extended length stainless steel back guards, shelves and 7" (178) landing ledges up to 120" (3,048) allow two or more ranges to be unitized to create a custom fabricated look.



DIAMOND SERIES GAS HEAVY DUTY | 36" MODULAR UNITS and EQUIPMENT STANDS



IHR-4-M shown with optional backguard with shelf and stainless steel stand with casters

STANDARD FEATURES

- Sleek European styling with wide radius ledge.
- Unique cast aluminum knobs featuring a Valox™ heat protection grip.
- Stainless steel front, sides, control panel and landing ledge.
- Large 7" (178) stainless steel landing ledge.
- Enclosed front 1¼" (32) manifold.
- Variety of cooktops available: Open Burners, Hot Tops, French Tops, Griddles and Plancha Tops.
- Common front landing ledges are available as an option to create a seamless line-up.
- Use with equipment stands or refrigerated bases.
- One year parts and labor warranty.

HEAVY DUTY 36" (914) MODULAR RANGES

Model	Description	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
IHR-6-M	Six Open Burners	210,000	(62)	(145)	320	\$5,612
IHR-4-M	Four Open Burners	140,000	(41)	(143)	316	5,205
IHR-2-1HT-M	Two Open Burners and 18" (457) Hot Top	110,000	(32)	(153)	337	6,395
IHR-4-1HT-M	Four Open Burners and 12" (305) Hot Top	170,000	(50)	(148)	327	6,043
IHR-3HT-3-M	Three Open Burners and Three 12" (305) Hot Tops	210,000	(62)	(155)	342	6,043
IHR-2HT-M	Two 18" (457) Hot Tops	80,000	(23)	(152)	335	5,706
IHR-2HT-2-M	Two 12" (305) Hot Tops and two Open Burners	130,000	(38)	(156)	344	5,893
IHR-2FT-M	Two 18" (457) French Tops	70,000	(21)	(151)	333	5,557
IHR-1FT-M	One 36" (914) French Top	35,000	(10)	(151)	333	5,342
IHR-G36-M	36" (914) Griddle Top with manual controls	90,000	(26)	(152)	335	6,173
IHR-GT36-M	36" (914) Griddle Top w/ thermostat controls	90,000	(26)	(152)	335	8,223
IHR-G18-1HT-M	18" (457) Griddle Top and 18" (457) Hot Top	80,000	(23)	(154)	340	6,173
IHR-GT18-1HT-M	18" (457) Griddle Top w/ thermostat and 18" (457) Hot Top	80,000	(23)	(154)	340	6,991
IHR-G18-2-M	18" (457) Griddle Top and two Open Burners	110,000	(32)	(148)	325	6,173
IHR-GT18-2-M	18" (457) Griddle Top w/ thermostat and two Open Burners	110,000	(32)	(148)	325	6,937
IHR-G24-2-M	24" (610) Griddle Top and two Open Burners	130,000	(38)	(168)	371	5,893
IHR-GT24-2-M	24" (610) Griddle Top w/ thermostat and two Open Burners	130,000	(38)	(168)	371	7,068
IHR-PL36-M	36" (914) Plancha Griddle Top with manual controls	30,000	(9)	(123)	272	7,416
IHR-RB-M	36" (914) Radiant Char-broiler	90,000	(26)	(183)	403	7,442

Measurements in () are metric equivalents.

M = Modular, no base.

Crated Dimensions: 38 ½" w x 41" d x 21" h (978 x 1041 x 533)

For options, accessories, see page 22.

For stainless steel backguards and shelves, see page 23.



Model IHMS-54 shown with optional casters

MODULAR EQUIPMENT STANDS

- Stainless steel top, legs and undershelf.

Model	Width	Ship Weight		List Price
		(Kg)	Lbs	
IHMS-18	18" (457)	(20)	44	\$1,228
IHMS-24	24" (610)	(25)	55	1,445
IHMS-36	36" (914)	(36)	80	1,898
IHMS-54	54" (1312)	(43)	95	2,156
IHMS-72	72" (1829)	(45)	100	3,105
IHMS-90	90" (2286)	(56)	125	3,793

All measurements in () are metric equivalents.

EQUIPMENT STAND OPTIONS:

- Set of 4 casters, \$492. Set of 6 casters required for IHMS-72 and IHMS-90, \$738.



Integrated cooktop with remote or optional self-contained condensing unit

Self-contained systems are energy efficient and require no installation, simply plug in 110 v.

Fully insulated cabinet and drawers to prevent temperature migration



Front mounted thermometer is easy to read

Model IHR-2-1FT-1HT-RB24-SC-72

Drawers hold 6" (152) deep pans. Remote models hold two full size pans per drawer

Available with any combination of Broilers, Open Burners, Griddles, Hot Tops and French Tops



Pots and pans slide easily over level cooking surfaces.



Oversized stainless steel drawer guides with heavy duty double skate rollers and stainless steel bearings can withstand 275 lbs. (125 Kg).

HEAVY DUTY SIZZLE 'N CHILL SYSTEMS

Model	Condensing Unit	Drawer Size Full Size Pans Capacity	Dimensions			Amps	Ship Weight		List Price
			D	W	H*		(Kg)	Lbs	
IHR-XX-RM-36	Remote	2-Drawers - 27¼" (692) 4-Pans capacity	38" (965)	36" 914	36" 914)	0.3	(159)	350	\$11,345 + cooktop & options
IHR-XX-SC-36	Self-contained	2-Drawers - 27¼" (692) 4-Pans capacity	38" (965)	36" 914	36" 914)	5	(213)	470	14,394 + cooktop & options
IHR-XX-RM-72	Remote	4-Drawers - 27¼" (692) 8-Pans capacity	38" (965)	72" 1829	36" 914)	0.5	(227)	500	\$15,412 + cooktop & options
IHR-XX-SC-72	Self-contained	4-Drawers - 27¼" (692) 8-Pans capacity	38" (965)	72" 1829	36" 914)	7	(249)	550	16,963 + cooktop & options

* to cooktop

SIZZLE 'N CHILL OPTIONS:

- Cabinet extensions, contact factory with size requirements.



SPECIFICATIONS:

Base construction of type 304, stainless steel on front, drawers, sides, landing ledge, stub back and control panel. Unit to be fully insulated with foam-in-place polyurethane insulation throughout cabinets and drawers to prevent temperature migration between cooktop and refrigerated base.

REFRIGERATED BASE SPECIFICATIONS:

Refrigeration system shall be energy efficient and maintain 36° - 40°F. (2.2° - 4.4° C.) interior drawer temperature. Easy-to-read front mounted digital thermometer to be standard. Drawer dividers (included) accommodate various pan-size configurations. Each drawer to have a center pull handle that is flush with the drawer face. Oversized drawer guides with heavy-duty stainless steel bearings in a double skate design to be capable of withstanding 275 lbs (125 Kg). Refrigerated base blower coil evaporator shall have a R-134A expansion valve.

ELECTRICAL:

¼ h.p. compressor 120v., 6 ft. power cord is included.

GAS FOR COOKTOP:

Front manifold is 1¼" standard with optional ¾" rear gas connection.

CLEARANCE:

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 8" (203) from combustible surfaces.



Dual-open doors
 One hand opens and closes both doors simultaneously
 60/40 doors swing open to 130°
 Large window
 Two interior lights



Door handle is secured to an internal stainless steel chassis system, not the external door finish



Four bearings per door extend the life of the door mechanism

Eliminates side-to-side shaft movement to improve door pressure locking



Model ICVG-2
 Shown with optional casters

Stainless steel exterior

Rugged ½ h.p. 2 speed motor per oven

Gas Models
 70,000 BTU oven Standard depth (ICV)
 80,000 BTU oven Bakery depth (ICVD)

Porcelainized oven interior for easy cleaning and better browning

Five oven racks with 10 rack positions

Most spacious oven interior available



Imperial's Turbo-Flow System provides even cooking throughout the entire oven - less shrinkage results in juicier, better tasting products



- PROGRAMMABLE CONTROLS with COOK 'N HOLD FEATURE**
- Easy-to-program. Simply select the time, temperature, fan settings and hold mode - then preset buttons.
 - Cook 'n Hold feature. Cooks at a higher temperature for browning. Automatically switches to a lower holding temperature.
 - 24 hr. digital countdown timer with easy-to-read LED digital display.
 - Cooking versatility.
 - Fan option lets you choose modes:
 1. Fan ON continuously
 2. Fan ON when heat is on (pulsed fan feature)
 - °F or °C readings can be displayed.



- MANUAL CONTROLS**
- Independent time and temperature controls give you maximum versatility for general baking and roasting.
 - 2-speed fan switch controls bake or roast.
- THERMOSTATIC OVEN CONTROL**
- Snap Action temperature control 150° F to 500° F. (66° C to 260° C).
- ON-OFF SWITCH**
- TIMER**
- 60 minute manual timer.
 - Audible buzzer lets you know when the cooking cycle is complete.



Model ICVDG-1
Single Deck, Bakery Depth
Shown with Manual Controls,
and optional storage shelf,
racks and casters



Model ICVG-1
Single Deck, Standard Depth
Shown with Manual Controls
and optional casters



Model #	Description	Overall Dimensions			Gas Output		Ship Weight		List Price
		Width	Height	Depth	BTU	(KW)	(Kg)	Lbs	
GAS MODELS									
ICVG-1	Single Deck, Standard depth	38" (965)	64" (1526)	41 1/2" (1054)	70,000	(21)	(236)	521	\$10,150
ICVG-2	Double Deck, Standard depth	38" (965)	74" (1880)	41 1/2" (1054)	140,000	(41)	(455)	1,005	20,300
ICVDG-1	Single Deck, Bakery depth	38" (965)	64" (1526)	45 1/2" (1156)	80,000	(23)	(277)	611	13,642
ICVDG-2	Double Deck, Bakery depth	38" (965)	74" (1880)	45 1/2" (1156)	160,000	(47)	(536)	1,185	27,284
ICVGCG-1	Single Deck, Standard depth Catering Style	38" (965)	64" (1526)	41 1/2" (1054)	70,000	(21)	(254)	561	12,360
ICVDGCG-1	Single Deck, Bakery depth Catering Style	38" (965)	64" (1526)	45 1/2" (1156)	80,000	(23)	(295)	651	15,316

Measurements in () are metric equivalents.

Note: For Cook and Hold computer control feature add the suffix "- H" for one oven or "- HH" if required for both ovens.



Crated Dimensions: Standard Single Deck - 40" w x 47 1/2" d x 38 1/2" h (1016 x 1206 x 978).
Add 6" (152) to d for Bakery Depth.
Standard Double Deck - 40" w x 47 1/2" d x 72" h (1016 x 1206 x 1829).
Add 6" (152) to d for Bakery Depth.

TURBO-FLOW CONVECTION OVEN OPTIONS:

- Cook and Hold Feature **\$1,618 per Oven.**
- Stainless Steel sides, top and legs are standard on all ICVG and ICVDG Models.
- Stainless Steel Enclosure Back **\$516 per Deck.**
- Direct Connect Vent ICVG-1 and ICVDG-1 **\$593.**
- Direct Connect Vent ICVG-2 and ICVDG-2 **\$822.**
- Heavy Duty Casters, set of 4 **\$492.**
- Stack Kit with 6" (152) Stainless Steel Legs **\$375.**
- One point gas connection for double stack ovens, **\$562.**
- Stainless Steel solid doors available at no additional charge, must specify at ordering.
- Stainless Steel Bottom Shelf and Adjustable Rack Supports ICVG-1 **\$994**, ICVDG-1 **\$1,214.**
- Stainless Steel Stand Bottom Shelf only ICVG-1 **\$552**, ICVDG-1 **\$662.**
- Extra Standard Oven Racks, ICVG-1 **\$211 each.**
- Extra Bakery Depth Oven Racks, ICVDG-1 **\$211 each.**
- 480 Volt **\$889** per motor.



Model ICVGCG-1
Catering wheels and handles

UTILITY REQUIREMENTS GAS MODELS:

Manifold pressure 5.0" W.C. Natural Gas
10.0" W.C. Propane Gas
Manifold size 3/4" N.P.T.
Input Rating 70,000 BTU (21 KW) (per oven- ICVG)
80,000 BTU (23 KW) (per oven- ICVDG)

ELECTRICAL REQUIREMENTS

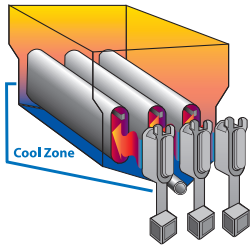
	Voltage	Phase	Hz	Amps
ICVG-1, ICVDG-1, ICVGCG-1	120	1	60/50	9
ICVG-2, ICVDG-2	120	1	60/50	9 per oven

CLEARANCE

For use only on non-combustible floors with legs or casters; or 2 1/4" (57) overhang is required when curb mounted. 0" clearance from non-combustible side and rear walls. Provide 6" (152) minimum clearance from combustible side walls and 0" from combustible wall at rear.



- Large nickel plated fry baskets with vinyl-coated handles
- Maximum load capacity: 25, 40, 50 and 75 lbs.
- Fine mesh crumb screen
- Stainless steel front, doors, sides, basket and hanger
- Frypot is 304 stainless steel



Large cool zone keeps particles out of fry area

Full bottom provides structural support



Model IFS-40

Tube fired fryers have a large heat transfer area that rapidly heats oil to the desired temperature with a faster recovery than an open pot fryer.

They are more efficient and have a faster heat recovery

Full heat-shield behind control panel

Higher BTUs for fast recovery

Heats oil quickly resulting in less absorption and better tasting food

Double panel door

Recessed bottom for drain accessibility. 1 1/4" (32) full port drain valve

Plate mounted legs/casters for secure support



HIGH EFFICIENCY, CAST IRON TUBE-FIRED HEATING

- Large heat transfer area rapidly heats oil to the desired temperature with a faster recovery than an open pot fryer.
- Large "cool zone" helps capture food particles, prolongs oil life and reduces taste transfer. Deflector / baffles in tubes absorb and diffuse heat to tube walls.
- Tube joint sections are robotically precision welded onto specially drawn frypot.
- Radius-formed frypot edges add durability for longer frypot life.



OPTIONAL AUTOMATIC BASKET LIFTS

- All moving components are stainless steel.
- Stainless steel mounting hardware throughout.
- High torque, heavy-duty basket lift motor.
- Basket lift arms are removable for ease of cleaning.



OPTIONAL COMPUTER CONTROLS

- Easy to program - simply select time and temperature, then preset button.
- Easy-to-read LED digital display.
- Customize buttons for menu items.
- "Product Ready" visual and sound signals continue until product is removed.
- Electronic time and temperature controls increase product yield.
- Boil out mode for easy cleaning.
- Melt cycle control (optional) increases shortening life.
- No re-programming required if power loss occurs.



Model IFS-40



Model IFS-75



Model IFST-25 shown with optional equipment stand

GAS - TUBE FIRED FRYERS

Model	Description	Oil Capacity Lbs. (Liters)	Working Width	Dimensions Depth	Frying Area	Gas Output BTU (KW)	Number of Burners	Ship Weight Lbs. (Kg)	List Price
FLOOR MODELS									
IFS-25	½ size, Add-A-Fryer 304 Stainless steel frypot	25 (14)	7 7/8" (200)	30 ½" (775)	6 ¾" x 14" (171 x 356)	70,000 (21)	2	117 (53)	\$4,203
IFS-2525	Two ½ size, Split Pot 304 Stainless steel frypots	25/25 (14/14)	15 ½" (394)	30 ½" (775)	2 ea. 6 ¾" x 14" (171 x 356)	140,000 (41)	4	230 (104)	8,240
IFS-40	304 Stainless steel frypot	40 (22)	15 ½" (394)	30 ½" (775)	14" x 14" (356 x 356)	105,000 (31)	3	221 (100)	5,353
IFS-50	304 Stainless steel frypot	50 (27)	15 ½" (394)	30 ½" (775)	14" x 14" (356 x 356)	140,000 (41)	4	253 (114)	6,036
IFS-75	304 Stainless steel frypot	75 (41)	19 ½" (495)	34 ½" (876)	18" x 18" (457 x 457)	175,000 (51)	5	270 (122)	7,263
IF-DS	Top draining section w/storage cabinet (no filter)		15 ½"	30 ½" (775)	–	–	–	130 (60)	3,099
IF-DS-75	Top draining section w/storage cabinet (no filter)		19 ½"	34 ½" (876)				150 (68)	3,099
COUNTER TOP MODEL									
IFST-25	Counter Top 304 Stainless steel frypot	25 (14)	15 ½" (394)	29 ¼" (743)	12½" x 14" (318 x 356)	70,000 (21)	3	110 (50)	4,257
IFSTS-25	Stainless steel stand		16" (406)	29 ¼" (743)	–	–	–	44 (20)	725

Measurements in () are metric equivalents.

Crated Dimensions for floor models: 34" d x 35" h (864 x 889). IFS-75 add 5" (127) to Fryer depth.

Add 2½" (64) to Fryer width for all floor models.

Crated Dimensions for counter top model: 16 ½" w x 31 ¼" d x 24" h (419 x 794 x 610).

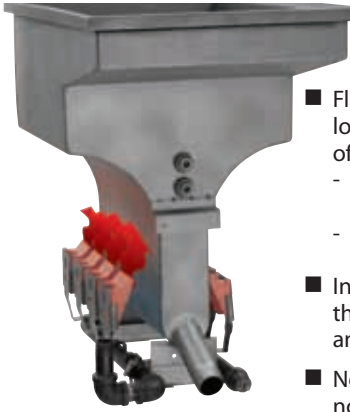
Note: IFS-25 provided with 2 legs only. IFST-25 is designed to match models: IMGA; ITG; IGG Griddles; IRB Broilers and IHPA Hot Plates.

IFST-25 is NSF Listed and UL Certified. IFSTS-25 Stand dimensions: 16" w x 29 ¼" d x 19" h (406 x 743 x 483).



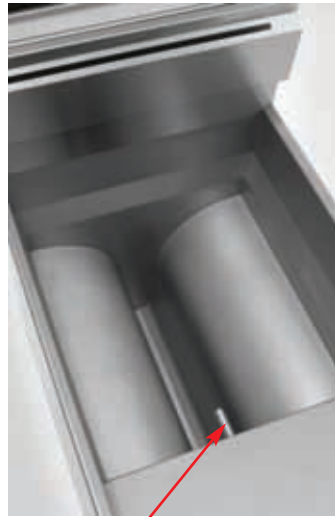
FRYER OPTIONS:

- Electronic Thermostat (per fryer) add suffix "T" to model number **\$1,060**.
- Computer (per fryer) add suffix "C" to model number **\$2,763**.
- Automatic Basket lifts w/ Computerized Controls **\$5,268 per fryer**.
- 1 Full Size Basket **\$269**.
- Extra Basket, models IFS-25, IFS-2525 and IFST-25 **\$147 each**.
- Extra Twin Baskets, set of 2 for models IFS-40, IFS-50 **\$296**.
- Extra Twin Baskets, set of 2 for model IFS-75 **\$442**.
- Set of 1/3 size Baskets, set of 3 for model IFS-75 **\$585**.
- Gas Flex Hose w/Quick Disconnect and Restraining Device ¾" N.P.T. x 48" (1219) L **\$788**. ¾" N.P.T. x 60" (1524) L **\$873**.
- Heat Lamp for model IF-DS **\$961**.
- Stainless steel Joiner Strip **\$156**.
- Casters 6" (152) , set of 4 **\$492**.
- Catering style, add "CAT" to Model Number **\$2,086**.
- Mechanical Timer **\$228**.
- Manifold Gas Shut-Off Valves ¾" N.P.T. **\$73**.
- Side Drain Shelf, specify Right or Left **\$532**.
- 20½" (521) H Backguard, no shelf specify model **\$537**.
- Stainless Steel Tank Cover, for all fryer models, two required for IFS-2525, **\$303 each**.
- Stainless Steel side splash approx. 6" (152) **\$561 per side**.
- Filter Systems, see pages 32-33.



BURNERS

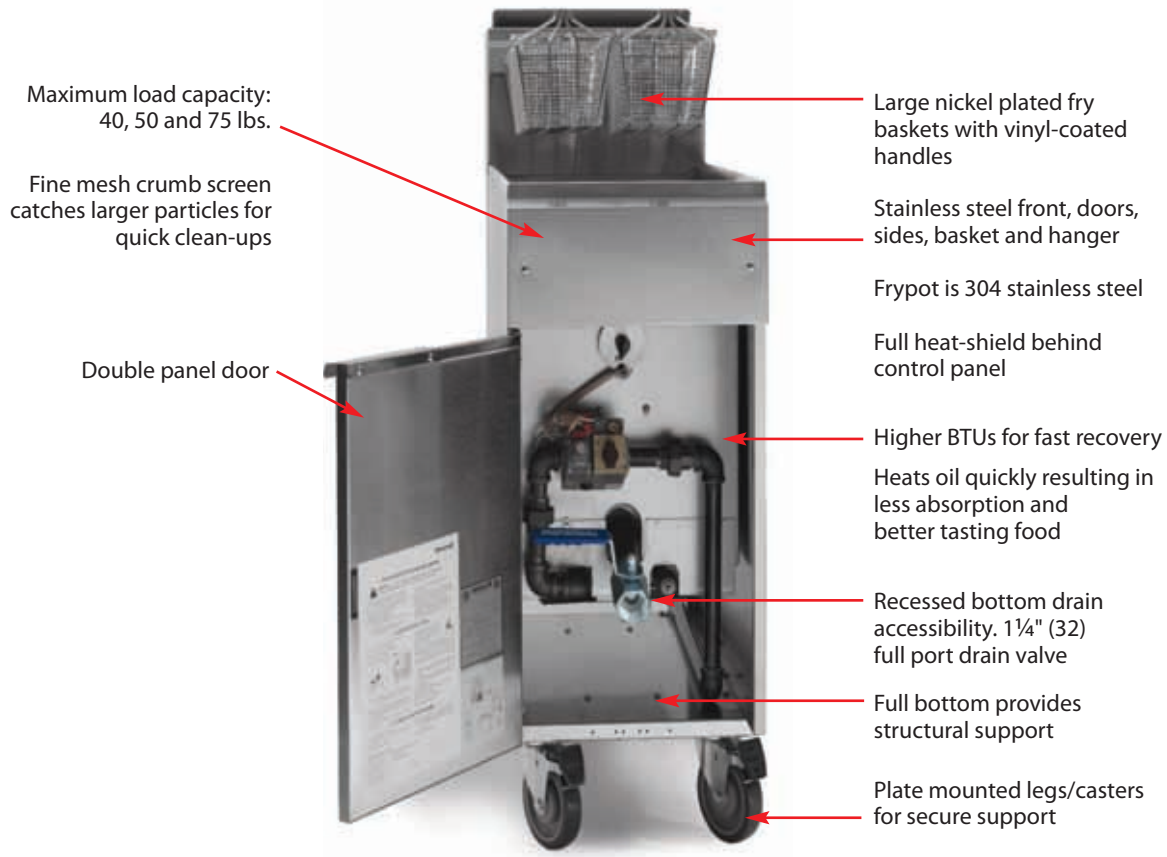
- Flame heats plates located strategically outside of the frypot.
 - Ceramic plates (40 lb. model)
 - Stainless steel (50 and 75 lb. models)
- Intense heat rapidly heats the stainless steel sides and the oil inside of the frypot.
- No tube fired burners and no air shutter adjustments needed.
- Snap acting thermostat has a 200°F - 400°F. (93°C - 204°C) temperature range that extends oil life and produces a uniformly cooked product.
- 100% safety shut-off valve.



Thermostat is placed in the center of the frypot to detect cold food placed in either basket

OPEN FRYPOT

- Easy cleaning of both the frying area and the deep cold zone.
- Radius formed edges precision welded on the outside of the frypot by robots for accuracy and consistency.
- Frying area is 14" x 14" (356 x 356) for 40 and 50 lb. models and 18" x 18" (457 x 457) for 75 lb. model, perfect for all purpose frying.
- All stainless steel frypot has a large heat transfer area.
- Frypot is 304 stainless steel.
- Large, deep cold zone keeps particles out of fry area.
- BTU output is listed on page 31.



Maximum load capacity: 40, 50 and 75 lbs.

Fine mesh crumb screen catches larger particles for quick clean-ups

Double panel door

Large nickel plated fry baskets with vinyl-coated handles

Stainless steel front, doors, sides, basket and hanger

Frypot is 304 stainless steel

Full heat-shield behind control panel

Higher BTUs for fast recovery
Heats oil quickly resulting in less absorption and better tasting food

Recessed bottom drain accessibility. 1 1/4" (32) full port drain valve

Full bottom provides structural support

Plate mounted legs/casters for secure support

IFS-40-OP shown with optional casters



Model IFS-40-OP



Model IFS-75-OP shown with optional casters



GAS - OPEN POT FRYERS

Model	Description	Oil Capacity Lbs. (Liters)	Working Dimensions		Frying Area	Gas Output BTU (KW)	Ship Weight Lbs. (Kg)	List Price
FLOOR MODELS								
IFS-40-OP	304 Stainless steel frypot	40 (22)	15 1/2" (394)	30 1/2" (775)	14" x 14" (356 x 356)	105,000 (31)	221 (100)	\$6,689
IFS-50-OP	304 Stainless steel frypot	50 (27)	15 1/2" (394)	30 1/2" (775)	14" x 14" (356 x 356)	140,000 (41)	253 (114)	7,605
IFS-75-OP	304 Stainless steel frypot	75 (41)	19 1/2" (495)	34 1/2" (876)	18" x 18" (457 x 457)	175,000 (51)	270 (122)	8,929
IF-DS	Top draining section w/storage cabinet, no filter		15 1/2" (394)	30 1/2" (775)	-	-	130 (60)	3,099
IF-DS-75	Top draining section w/storage cabinet, no filter		19 1/2" (495)	34 1/2" (876)	-	-	150 (68)	3,099

Measurements in () are metric equivalents.

Crated Dimensions for floor models: 34" d x 35" h (864 x 889). IFS-75-OP add 5" (127) to Fryer depth.

Add 2 1/2" (64) to Fryer width for all floor models.



FRYER OPTIONS:

- Electronic Thermostat (per fryer) add suffix "T" to model number \$1,060.
- Computer (per fryer) add suffix "C" to model number \$2,763.
- Automatic Basket lifts w/ Computerized Controls \$5,268 per fryer.
- 1 Full Size Basket \$269.
- Extra Twin Baskets, set of 2 for models IFS-40-OP, IFS-50-OP \$296.
- Extra Twin Baskets, set of 2 for model IFS-75-OP \$442.
- Set of 1/3 size Baskets, set of 3 for model IFS-75 \$585.
- Gas Flex Hose w/Quick Disconnect and Restraining Device 3/4" N.P.T. x 48" (1219) L \$788. 3/4" N.P.T. x 60" (1524) L \$873.
- Heat Lamp for models IF-DS and IF-DS-75 \$961.
- Stainless steel Joiner Strip \$156.
- Casters 6" (152), set of 4 \$492.
- Catering style, add "CAT" to Model Number \$2,086.
- Mechanical Timer \$228.
- Manifold Gas Shut-Off Valves 3/4" N.P.T. \$73.
- Side Drain Shelf \$532.
- Front Work Shelf \$685.
- 20 1/2" (521) H Backguard, no shelf specify model \$537.
- Stainless Steel Tank Cover, for all fryer models \$303.
- Stainless Steel side splash approx. 6" (152) \$561 per side.
- Filter Systems, see pages 34.



Fryer shown with optional 12" (305) wheels and side handles for catering applications



Continuous lines reflect a quality, professional look

Stainless steel reliability: front, door, sides basket hanger and frypot

Optional automatic basket lifts are available

Optional computerized controls are available

Stainless steel 5" (127) deep, front work ledge

Rear gas manifold with one point connection

304 stainless steel precision welded frypot

Fryer oil capacity options: 50 and 75 lbs.

Internally plumbed oil drain and return line

Unique filter pan designed for maximum oil return

Includes casters, joiner strips and filter starter kit

5.5 GPM roller-pump speeds up filtering process.

Model #IFSCB250BL Filter System with Drain Station, optional Computer Controls and Basket Lifts

Positive latching filter paper holder

Stainless steel filter pan for easy cleaning

Filter is located underneath fryers to save valuable space

Up to 6 fryers can be battered into one fryer/ filter system

FILTERING SAVES MONEY

- Reduces product spoilage and waste.
- Reduces operating costs.
- Doubles oil life.
- Improves product consistency and quality output.
- Increases profitability.

FRYER / FILTER SYSTEMS

- Filter systems available with Drain Station or Space Saver models.
- Traditional product Drain Station may be located anywhere within the fryer battery.
- Space Saver unit requires less hood and floor space.



FILTER SYSTEM with DRAIN STATION

- Includes a matching stainless steel cabinet with Product Drain Station.
- Food warmer with dump pan.
- Cabinet may be located anywhere within the fryer battery. (No additional charge for center location.)
- Convenient storage area when located at end of battery.
- Available in 115V, 1 ph, 500 W 4.2 amps and 220V, 1 ph, 500 W 4.2 amps



Space Saver Filter System
Model IFSSP250



Filter System with Drain Station
Model IFSCB250BL shown with
optional Computer Controls and
Basket Lifts

SPACE SAVER FILTER SYSTEMS - PRE-PACKAGED w/ TUBE FIRED FRYERS

Number of Fryers in System	Gas Manifold Inlet Size	Snap Action Thermostat		Electronic Thermostat		Computer Control	
		IFS50	IFS75	IFS50T	IFS75T	IFS50C	IFS75C
2	3/4" N.P.T.	\$21,939	\$26,118	\$23,965	\$28,128	\$27,242	\$31,423
3	1-1/4" N.P.T.	28,545	34,426	31,567	37,449	36,489	42,374
4	1-1/4" N.P.T.	34,264	41,867	38,302	45,920	44,889	52,470
5	1-1/4" N.P.T.	41,304	50,625	46,373	55,694	54,589	63,910
6	1-1/4" N.P.T.	47,928	58,971	53,975	65,019	63,857	74,863



FILTER SYSTEMS w/ DRAIN STATION - PRE-PACKAGED w/ TUBE FIRED FRYERS

Number of Fryers in System	Gas Manifold Inlet Size	Snap Action Thermostat		Electronic Thermostat		Computer Control	
		IFS50	IFS75	IFS50T	IFS75T	IFS50C	IFS75C
1	3/4" N.P.T.	\$15,423	\$19,656	\$18,209	\$20,652	\$19,839	\$22,298
2	3/4" N.P.T.	21,830	27,767	25,594	29,775	28,908	33,051
3	1-1/4" N.P.T.	28,128	35,873	32,999	38,896	37,920	43,819
4	1-1/4" N.P.T.	34,878	44,181	40,619	48,220	47,189	54,787
5	1-1/4" N.P.T.	41,143	52,292	48,000	57,323	56,219	65,540
6	1-1/4" N.P.T.	47,385	60,617	55,641	66,661	65,468	76,509

Note: Other fryer/filter system combinations available. Call factory for more information and pricing.

Model Number Legend (Example IFSSP250CBL)

I	F	S	SP	2	50	C	BL
Imperial	Fryer	Stainless Steel Frypot	Filter System Type: - Space Saver (SP) - Side-Car includes Matching Cabinet (CB)	Number of Fryers in System Maximum is 6	Fryer Oil Capacity 50 and 75	Controller Upgrade Option: - Electronic Thermostat (T) - Computer Controls (C)	Automatic Basket lift Option

FILTER SYSTEM OPTIONS:

- Automatic Basket lifts w/ Computerized Controls \$5,268 per fryer.
- Manual controlled Basket Lift \$3,197 per fryer.
- Mechanical Timer \$228 per fryer.
- Manifold gas shut-off valves 3/4" N.P.T. \$73.
- Manifold gas shut-off valves 1 1/4" N.P.T. \$265.
- Side drain shelf (specify right or left) \$532.
- Stainless Steel Tank Cover for all fryer models \$303 per fryer.
- Stainless Steel side splash approx. 6" (152) \$561 per side.





Space Saver Filter System
Model IFS-SP250-OP



Filter System w/Drain Station
Model IFS-CB250-OP

SPACE SAVER FILTER SYSTEMS - PRE-PACKAGED w/ OPEN POT FRYERS

Number of Fryers in System	Gas Manifold Inlet Size	Snap Action Thermostat		Electronic Thermostat		Computer Control	
		IFS-50-OP	IFS-75-OP	IFS-50-OP-T	IFS-75-OP-T	IFS-50-OP-C	IFS-75-OP-C
2	3/4" N.P.T.	\$27,423	\$32,646	\$29,957	\$35,160	\$34,053	\$39,277
3	1-1/4" N.P.T.	35,679	43,033	39,458	46,813	45,612	52,964
4	1-1/4" N.P.T.	42,832	52,331	47,874	57,400	56,109	65,591
5	1-1/4" N.P.T.	51,631	58,076	57,966	69,618	68,234	79,889
6	1-1/4" N.P.T.	59,909	73,714	67,467	81,270	79,819	93,578



FILTER SYSTEMS w/ DRAIN STATION - PRE-PACKAGED w/ OPEN POT FRYERS

Number of Fryers in System	Gas Manifold Inlet Size	Snap Action Thermostat		Electronic Thermostat		Computer Control	
		IFS-50-OP	IFS-75-OP	IFS-50-OP-T	IFS-75-OP-T	IFS-50-OP-C	IFS-75-OP-C
1	3/4" N.P.T.	\$19,278	\$ 24,570	\$22,760	\$25,815	\$24,798	\$27,876
2	3/4" N.P.T.	27,288	34,707	31,993	37,219	36,132	41,319
3	1-1/4" N.P.T.	35,160	44,843	41,247	48,620	47,401	54,776
4	1-1/4" N.P.T.	43,599	55,227	50,771	60,273	58,982	68,485
5	1-1/4" N.P.T.	51,427	65,365	60,003	71,652	70,273	81,925
6	1-1/4" N.P.T.	59,232	75,773	69,550	83,327	81,832	95,637



Note: Other fryer/filter system combinations available. Call factory for more information and pricing.

Model Number Legend (Example IFS-SP250-OPCBL)

I	F	S	SP	2	50	OP	C	BL
Imperial Fryer	Fryer	Stainless Steel Frypot	Filter System Type: - Space Saver "SP" - Drain Station and Matching Cabinet "CB"	Number of Fryers in System (Maximum is 6)	Fryer Oil Capacity 50 lbs and 75 lbs	Open Pot Frypot	Controller Upgrade Option: - Snap Action Thermostat (T) - Computer Controls (C)	Automatic Basket lift Option

FILTER SYSTEM OPTIONS:

- Automatic Basket lifts w/ Computerized Controls \$5,268 per fryer.
- Manual controlled Basket Lift \$3,197 per fryer.
- Mechanical Timer \$228 per fryer.
- Manifold gas shut-off valves 3/4" N.P.T. \$73.
- Manifold gas shut-off valves 1 1/4" N.P.T. \$265.
- Side drain shelf (specify right or left) \$532.
- Stainless Steel Tank Cover (For all fryer models) \$303 per fryer.
- Stainless Steel side splash approx. 6" (152) \$561 per side.



GAS PASTA COOKERS

- Cooking station for pasta production.
- Exclusive water wash system removes the starch evenly across the entire surface of the water and reduces foaming.
- Even heat is delivered through a large oval heat exchanger tube.
- A unique baffle design efficiently transfers heat into the water throughout the entire vessel.
- The tube design and water wash system create a natural convection action to recirculate fresh hot water into the vessel.
- Available with a manual timer or computer controls with multiple time feature for different product drop times.
- Water replacement can be adjusted from 1 gallon (3.8 L) per hour to 3 gallons (11 L) per minute depending on the specific need.
- Drain is 1¼" (32) diameter for quick, easy draining.
- Vessel is 16 gauge 317 alloy stainless steel. This "higher-than-marine-grade" withstands stronger concentrations of salt in the water for faster pasta preparation without boiling the water to compromise the flavor.



Pasta Cooking Station: IPC-14 shown with optional rinse station and optional faucet



IPC-14 Pasta Cooker



16 gauge 317 alloy stainless steel vessel withstands stronger salt concentrations

Top Configuration	Model	Description Vessel Style	Water Capacity		Gas Output		Number of Burners	Ship Weight		List Price
			Gal.	(Liters)	BTU	(KW)		(Kg)	Lbs	
	IPC-14	Stainless Steel	12	(45)	105,000	(31)	3	(122)	270	\$7,013
	IPC-18	Stainless Steel	16	(60)	140,000	(41)	4	(145)	320	10,151
	IPC-RS-14	Stainless Steel Rinse Station	12	(45)	-	-	-	(60)	130	3,645
	IPC-RS-18	Stainless Steel Rinse Station	16	(60)	-	-	-	(64)	140	3,645

Measurements in () are metric equivalents.

Crated Dimensions for IPC-14, IPC-RS-14: 18" w x 37" d x 51" h (457 x 940 x 1295).

IPC-18, IPC-RS-18: 22" w x 37" d x 51" h (559 x 940 x 1295).



PASTA COOKER OPTIONS:

- Stainless steel vessel cover, \$303.
- Automatic basket lift, \$2,557.
- Pasta basket rack for IPC-14, \$212.
- Pasta basket rack for IPC-18, \$292.
- Wire mesh pasta insert, \$42.
- Stainless steel Joiner Strip \$156.
- Stainless steel legs, set of 4 \$172.

- RINSE STATION OPTIONS:**
- Chrome plated swing arm hot/cold faucet for rinse station, \$659.
 - Stainless steel legs, set of 4 \$172.

ELECTRICAL REQUIREMENTS

	Voltage	Phase	Amps
With basket lift(s)	120	1	3
	240	1	1.5



Model IABR-36
Steakhouse Broiler

3 POSITION COOKING GRATE
creates three heat zones providing a wide range of cooking temperatures

Stainless steel front and sides
Stainless steel cabinet interior on floor models

Insulated throughout to conserve energy

3" (76) wide removable stainless steel grease can for easy cleaning

Full width drip pan

"Easy tilt" handle adjusts cooking grate easily even when fully loaded with product

4 TOP GRATE OPTIONS

Choose your markings



1. Cast iron - choice of Fin Style for red meat and fish or 9 Bar Grates for all types of meat



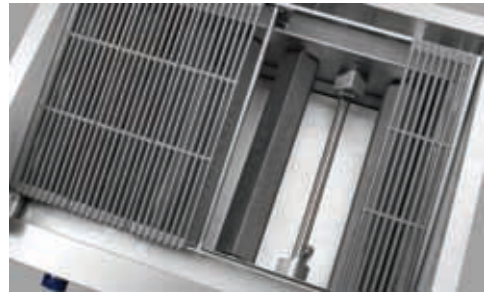
3. 1/2" dia. Round Rod - for poultry and fish



4. Dual Grate - reversible grate for meat or fish

RADIANT OPTIONS

Searing surface temperature for high production output



20,000 BTU/hr. stainless steel burners with cast-iron radiants provide maximum heat retention and intense surface temperatures



20,000 BTU/hr. stainless steel burners with stainless steel heat radiants provides quick heat-up while minimizing flare-ups



Model IABR-36 Steakhouse Broiler

STEAKHOUSE BROILERS

Model	RADIANT BROILERS (R) (S)			Broiler Width In. (mm)	Ship Weight (Kg) Lbs	List Price	STAINLESS STEEL STAND		
	# of Burners	Gas Output BTU (KW)					Model	Ship Weight (Kg) Lbs	List Price
COUNTER TOP MODELS									
IAB(R)(S)-24	4	80,000 (23)		24" (610)	(113) 250	\$5,671	IABT-24	(27) 60	\$860
IAB(R)(S)-30	5	100,000 (29)		30" (762)	(133) 295	6,285	IABT-30	(32) 70	1,060
IAB(R)(S)-36	6	120,000 (35)		36" (914)	(165) 365	7,137	IABT-36	(36) 80	1,135
IAB(R)(S)-48	8	160,000 (53)		48" (1219)	(190) 420	9,417	IABT-48	(41) 90	1,374
IAB(R)(S)-60	10	200,000 (59)		60" (1524)	(231) 510	11,464	IABT-60	(48) 105	1,683
IAB(R)(S)-72	13	260,000 (70)		72" (1829)	(281) 620	13,256	IABT-72	(54) 120	1,993
FLOOR MODELS with OPEN CABINET BASE									
IABF(R)(S)-24	4	80,000 (23)		24" (610)	(140) 310	\$7,752			
IABF(R)(S)-30	5	100,000 (29)		30" (762)	(165) 365	8,622			
IABF(R)(S)-36	6	120,000 (35)		36" (914)	(201) 445	9,672			
IABF(R)(S)-48	8	160,000 (53)		48" (1219)	(231) 510	11,537			
IABF(R)(S)-60	10	200,000 (59)		60" (1524)	(278) 615	13,440			
IABF(R)(S)-72	13	260,000 (70)		72" (1829)	(330) 730	15,415			

Measurements in () are metric equivalents.

Crated Dimensions Counter Top : 31" d x 22" h (788 x 559). Add 2 1/2" (64) to Broiler width.

Floor Model : 31" d x 45" h (788 x 1143). Add 2 1/2" (64) to Broiler width.

Note: Cast Iron Top Grate is standard. Specify Round Rod or Fin style, if required, at no additional cost.

For Combo Top Grate, specify location and add 7% to list price of unit.

Cast-iron Radiant, add suffix "R"

Stainless Steel Radiant, add suffix "S"

Floor Models add suffix "F" to model numbers.

STEAKHOUSE BROILER OPTIONAL ACCESSORIES:

- Stainless Steel Front Shelf:

- 24" (610) \$477
- 30" (762) \$514
- 36" (914) \$572
- 48" (1219) \$667
- 60" (1524) \$780
- 72" (1829) \$914

- Casters for Stainless Steel Stand and Floor Models, set of 4 \$492 per set.
- Casters for Stainless Steel Stand and Floor Models for 60" (1524) and 72" (1829), set of 6 \$738 per set.
- 4" (102) Stainless Steel Legs welded on Counter top Broiler, set of 4 \$373.



Sizzle 'n Chill Broiler with a self-contained refrigerated base. (See page 12-13 for more information.)



IABA-36 shown with optional stand and casters

RADIANT SMOKE BROILERS FEATURES

- Individually controlled 20,000 BTU/hr. (6 KW) stainless steel burners located every 5" (127 mm) with individual controls.
- Removable, reinforced cast iron radiants prevent clogging of burners and provide even broiling.
- Standard cast iron radiants provide maximum heat retention and intense surface temperatures.
- Heavy duty cast iron top grates provide attractive char-broiler markings.
- Top grates are in sections to remove easily and safely for cleaning. No tools are needed to remove grates, radiant covers and stainless steel burners for cleaning.
- 8¹/₄" (210) high stainless steel splash guard.
- Cooking surface provides a range of cooking temperatures.
- Stainless steel front, sides and landing ledge for cleanability and a professional look. Seams are welded and polished.
- Slide out stainless steel log holders 7" x 20" (178 x 508) are located above the 3" (76 mm) deep removable ash pans.
- Open, easy access to log holders and ash pans.
- Control knobs are durable cast aluminum with a Valox™ collar for a heat protection grip.
- Full width grease gutter.
- Insulated throughout cooktop to conserve energy.
- One year parts and labor warranty.

SMOKE SYSTEM

Slow smoldering design allows logs and wood chips to last longer than direct burning, continually infusing smoke flavor into the broiled product.

LOG METHOD

Logs smolder in log holders enveloping food in smoke for flavor.

WOOD CHIPS METHOD

Wood chips are placed in log holders in lieu of logs to smolder and smoke.

SMOKE BROILERS

Model	Width In (mm)	Depth In (mm)	Number of Log Holders	Number of Burners	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
IABA-36	36" (914)	36 ³ / ₄ " (933)	2	6	120,000 (35)	(180) 397	\$9,718
IABA-48	48" (1219)	36 ³ / ₄ " (933)	3	8	160,000 (47)	(226) 498	12,828
IABA-60	60" (1524)	36 ³ / ₄ " (933)	3	10	200,000 (59)	(272) 599	15,615
IABA-72	72" (1829)	36 ³ / ₄ " (933)	4	13	260,000 (76)	(308) 680	19,242

STAINLESS STEEL STANDS

Model	Ship Weight (Kg) Lbs	List Price
IABAT-36	(36) 80	\$1,589
IABAT-48	(41) 90	1,923
IABAT-60	(48) 105	2,356
IABAT-72	(54) 120	2,790

Measurements in () are metric equivalents.

Crated Dimensions: 34" d x 16" h (864 x 406). Add 2 1/2" (64) to Broiler width.



- WOOD BROILER OPTIONS:

- Stainless Steel Radiants (in lieu of cast iron), **no extra charge**, must be specified at time of order.
- Stainless steel front ledge with cut outs 36" (914) ledge \$786, 48" (1219) ledge \$897, 60" (1,524) ledge \$1,009, 72" (1,829) ledge \$1,345.
- Stainless steel heavy duty log poker / shovel combination \$210.
- Casters for Stainless Steel Stands set of 4, \$492 per set.
- 60" (1524) and 72" (1829) models require set of 6 casters, \$738 per set.



Optional log poker with shovel.



Optional stainless steel, 9³/₄" (248) deep work deck with a full width cut-out for sauce pans.



Model ICB-4836 Chicken Broiler shown with optional heat deflector



Model MSQ-36 Mesquite Broiler shown with optional legs and drip tray

Gas Log Lighter

IMPERIAL CHICKEN BROILERS

- Stainless steel front and sides.
- High production burners assure even heat distribution for fully cooked chickens.
- Large 36" (914) deep broiling surface will hold 15 three pound chickens.
- Non-stick cooking top grate made of round rod designed for chicken.
- Available in 36" and 27" (914 and 686) depths.
- 4" (102) legs are welded to broiler body.
- One year parts and labor warranty.

MESQUITE WOOD BROILERS

- Stainless steel front and sides.
- Built-in gas log lighter burner eliminates the need for lighter fluids or electric starters.
- Burner may be used to start up wood during "peak" times.
- Broiler may use any type of wood or charcoal.
- Unique design incorporates an open-grate bottom that allows a continuous updraft of air to optimize fuel combustion and save wood and charcoal costs.
- Cast iron top grates provide attractive broiler markings.
- Front chute allows easy loading of wood or charcoal.

CHICKEN BROILERS

Model	Width		Depth		Number of Burners	Gas Output		Ship Weight		List Price
	In	(mm)	In	(mm)		BTU	(KW)	(Kg)	Lbs	
ICB-4836	48"	(1219)	36"	(914)	5	250,000	(73)	(179)	395	\$8,974
ICB-6036	60"	(1524)	36"	(914)	6	300,000	(88)	(224)	495	11,616
ICB-4827	48"	(1219)	27"	(686)	5	200,000	(58)	(159)	340	6,722
ICB-6027	60"	(1524)	27"	(686)	6	240,000	(70)	(193)	425	8,791

STAINLESS STEEL STANDS

Model	Ship Weight		List Price
	(Kg)	Lbs	
ICBS-4836	(50)	110	\$3,074
ICBS-6036	(59)	130	3,585
ICBS-4827	(48)	105	2,399
ICBS-6027	(57)	125	2,927

Measurements in () are metric equivalents.

Crated Dimensions: 24" (610) h. Add 2" (51) to unit depth. Add 2 ½" (64) to Broiler width.

CHICKEN BROILER OPTIONS:

- Stainless Steel Grease Drip Tray \$441 each.
- Stainless Steel Front, Removable Heat Deflector \$364 each.
- Casters for Stainless Steel Stands, set of 4 \$492 per set.



MESQUITE BROILERS

Model	Width		Depth		Number of Burners	Gas Output		Ship Weight		List Price
	In	(mm)	In	(mm)		BTU	(KW)	(Kg)	Lbs	
MSQ-30	30"	(762)	27"	(686)	1	20,000	(6)	(132)	290	\$9,733
MSQ-36	36"	(914)	27"	(686)	1	25,000	(7)	(157)	345	10,969
MSQ-48	48"	(1219)	27"	(686)	1	30,000	(9)	(184)	405	12,062
MSQ-60	60"	(1524)	27"	(686)	2	40,000	(12)	(206)	455	14,840

STAINLESS STEEL STANDS

Model	Ship Weight		List Price
	(Kg)	Lbs	
MSQS-30	(28)	70	\$1,207
MSQS-36	(32)	80	1,446
MSQS-48	(37)	90	1,758
MSQS-60	(41)	105	1,993

Measurements in () are metric equivalents.

Crated Dimensions: 31" d x 22" h (787 x 559). Add 2 ½" (64) to Broiler width.

MESQUITE BROILER OPTIONS:

- 12" (305) h Stainless Steel Flashing for MSQ-30 \$725. MSQ-36 \$780. MSQ-48 \$969. MSQ-60 \$1,124.
- 4" (102) Stainless Steel Legs welded on Broiler and Drip Tray \$764.
- Round Rod Top Grate, all sizes \$1,141.
- Casters for Stainless Steel Stands, set of 4 \$492 per set.





Model IRB-36 Radiant Char-Broiler

Stainless steel burner shown with both styles of radiants: cast iron and stainless steel



RADIANT CHAR-BROILERS FEATURES

- Stainless steel front and sides with a range match profile.
- Individually controlled 15,000 BTU's/hr (4 KW) stainless steel burners located every 5" (127).
- Removable reinforced cast iron radiants prevent clogging of burners and provide even heat distribution.
- Each 3" x 22" (76 x 559) top grate blade has a cast-in grease trough that allows excess fat to flow to the front grease gutter minimizing flare-up and provides attractive char-broiler markings.
- Includes 4" (102) adjustable legs.
- One year parts and labor warranty.

RADIANT BROILERS

Model	Width In (mm)	Depth In (mm)	Number of Burners	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
IRB-24	24" (610)	31 ³ / ₈ " (797)	4	60,000 (18)	(118) 260	\$4,232
IRB-30	30" (762)	31 ³ / ₈ " (797)	5	75,000 (22)	(141) 310	4,916
IRB-36	36" (914)	31 ³ / ₈ " (797)	6	90,000 (26)	(159) 350	5,688
IRB-48	48" (1219)	31 ³ / ₈ " (797)	8	120,000 (35)	(202) 445	7,373
IRB-60	60" (1524)	31 ³ / ₈ " (797)	10	150,000 (44)	(261) 575	9,291
IRB-72	72" (1829)	31 ³ / ₈ " (797)	13	195,000 (53)	(319) 705	12,043

STAINLESS STEEL STANDS

Model	Ship Weight (Kg) Lbs	List Price
IRBS-24	(23) 50	\$860
IRBS-30	(28) 60	1,060
IRBS-36	(32) 70	1,135
IRBS-48	(39) 85	1,374
IRBS-60	(48) 105	1,683
IRBS-72	(62) 135	1,993

Measurements in () are metric equivalents.

Crated Dimensions: 34" d x 16" h (864 x 406). Add 2 1/2" (64) to Broiler width.

RADIANT CHAR-BROILER OPTIONS:

- Stainless Steel Radiants (in lieu of cast iron), **no extra charge**, must be specified at time of order.
- Casters for Stainless Steel Stands set of 4, **\$492 per set**.
- 60" (1524) and 72" (1829) models require set of 6 casters, **\$738 per set**.
- Up to 12" high stainless steel flashing:
 - 24" (610) add **\$667**
 - 30" (762) add **\$725**
 - 36" (914) add **\$780**
 - 48" (1219) add **\$969**
 - 60" (1524) add **\$1,124**
 - 72" (1829) add **\$1,295**
- Sides may be tapered to the front, please specify.





WE'VE MADE A STAND!

Imperial manufactures Equipment Stands for Restaurant and Diamond Series counter top and modular equipment.

Equipment Stands feature stainless steel tops and legs. Legs have 1" (25) adjustable feet or can be ordered with optional swivel casters with 2 locking brakes. The height of the Equipment Stand will vary depending on the equipment it is designed to hold.

Equipment Stands for Steakhouse Broilers, Radiant Broilers, Griddles and Hot Plates have splashes on three sides to securely hold the equipment in place and contain spills. They also include a stainless steel undershelf for convenient storage.

Chicken Broiler Stands provide a drip tray for quick, easy cleaning. Mesquite Broiler Stands include a full width, removable ash pan for cleaning.



STEAKHOUSE BROILER



STEAKHOUSE BROILER
SHOWN ON IABT-36 STAND
Shown with optional casters



CHICKEN BROILER



CHICKEN BROILER
SHOWN ON ICBS-4836 STAND



MESQUITE BROILER



MESQUITE BROILER
SHOWN ON MSQS-36 STAND

GAS HOT PLATES | OPEN BURNERS



HOT PLATE FEATURES

- Stainless steel front, ledge and sides.
- Range Match profile when placed on a refrigerated base or equipment stand.
- PyroCentric™ 32,000 BTU (9 KW) Anti-Clogging lift-off burner heads for even, high performance cooking is standard. All burners are equipped with continuous pilots for instant ignition.
- Anti-clogging pilot shield is designed into the grate.
- Heavy duty cast iron section top grates remove easily and safely. Cast in bowl directs heat upward.
- Grate design allows pots to slide from section to section and accommodates a full range of cooking utensils.
- Includes 4" (102) adjustable legs.

HOT PLATES

Top	HOT PLATES									STAINLESS STEEL STANDS			
	Width	Model	Open Burners	Gas Output BTU	Gas Output (KW)	Ship Weight (Kg)	Ship Weight Lbs	List Price	Model	Ship Weight (Kg)	Ship Weight Lbs	List Price	
	12" (305)	IHPA-1-12	1	32,000	(9)	(21)	45	\$1,040	IHPS-1-12	(12)	25	\$458	
	12" (305)	IHPA-2-12	2	64,000	(19)	(37)	80	1,420	IHPS-2-12	(19)	40	623	
	24" (610)	IHPA-2-24	2	64,000	(19)	(37)	80	1,580	IHPS-2-24	(19)	40	660	
	36" (914)	IHPA-3-36	3	96,000	(28)	(53)	115	2,189	IHPS-3-36	(21)	45	695	
	24" (610)	IHPA-4-24	4	128,000	(38)	(64)	140	2,370	IHPS-4-24	(23)	50	860	
	48" (1219)	IHPA-4-48	4	128,000	(38)	(64)	140	2,773	IHPS-4-48	(23)	50	896	
	36" (914)	IHPA-6-36	6	192,000	(56)	(95)	210	3,086	IHPS-6-36	(32)	70	1,135	
	48" (1219)	IHPA-8-48	8	256,000	(75)	(123)	270	4,222	IHPS-8-48	(39)	85	1,374	
	60" (1524)	IHPA-10-60	10	320,000	(94)	(147)	325	4,982	IHPS-10-60	(48)	105	1,683	

STEP-UP HOT PLATES

	12" (305)	IHPA-2-12SU	2	64,000	(19)	(41)	90	\$2,244	IHPS-U-12	(19)	40	\$623
	24" (610)	IHPA-4-24SU	4	128,000	(38)	(68)	150	3,499	IHPS-U-24	(23)	50	860
	36" (914)	IHPA-6-36SU	6	192,000	(56)	(114)	250	4,864	IHPS-U-36	(32)	70	1,135
	48" (1219)	IHPA-8-48SU	8	256,000	(75)	(145)	320	6,284	IHPS-U-48	(39)	85	1,374

Measurements in () are metric equivalents.

Crated Dimensions: 12" h (305). Add 2 1/2" (64) to Hot Plate depth and width. Add 4" (102) to height for Step-up style.

HOT PLATE OPTIONS:

- Casters for Stainless Steel Stands, set of 4 \$492 per set. - Optional Burner Heads: Saute \$136, Wok \$136.





Model IMGA-3628-OB-2

OPEN BURNER COMBINATION FEATURES

- Range Match profile when placed on a refrigerated base or equipment stand.
- PyroCentric™ burner heads with two rings of flame for even cooking no matter the pan size.
- PyroCentric burners are 32,000 BTU/hr (9 KW) with a 7,000 BTU/hr. (2 KW) low simmer feature.
- Cast iron burners are anti-clogging and removable for easy cleaning. No gaskets or screws.
- Anti-clogging shield designed in the grate protects the pilot from grease and debris.
- Available with Manual or Thermostatic Griddle controls with highly polished flat steel or grooved griddle plates. See pages 44-46 for Griddle features.
- Stainless steel front, ledge and sides
- Includes 4" (102) adjustable legs.

MANUALLY CONTROLLED GRIDDLES with TWO OPEN BURNER COMBINATION

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price	STAINLESS STEEL STAND			
	Width	Depth		BTU	(KW)	(Kg)	Lbs		Model	Ship Weight (Kg)	Lbs	List Price
3/4" (19) HIGHLY POLISHED PLATE 60" AND 72" GRIDDLES STANDARD WITH 1" (25) PLATE)												
IMGA-2428-OB-2	36" (914)	32 3/8" (822)	2	124,000	(36)	(141)	310	\$3,650	IMGS-36	(32)	70	\$1,135
IMGA-3628-OB-2	48" (1219)	32 3/8" (822)	3	154,000	(45)	(179)	395	4,675	IMGS-48	(39)	85	1,374
IMGA-4828-OB-2	60" (1524)	32 3/8" (822)	4	184,000	(54)	(231)	510	5,452	IMGS-60	(48)	105	1,683
IMGA-6028-OB-2	72" (1829)	32 3/8" (822)	5	214,000	(63)	(276)	610	7,465	IMGS-72	(62)	135	1,993
IMGA-7228-OB-2	84" (2133)	32 3/8" (822)	6	244,000	(72)	(331)	730	8,696	IMGS-84	(77)	170	2,250



THERMOSTATICALLY CONTROLLED GRIDDLES with TWO OPEN BURNER COMBINATION

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price	STAINLESS STEEL STANDS			
	Width	Depth		BTU	(KW)	(Kg)	Lbs		Model	Ship Weight (Kg)	Lbs	List Price
ITG-24-OB-2	36" (914)	32 3/8" (822)	2	124,000	(36)	(159)	350	\$5,563	ITGS-36	(32)	70	\$1,135
ITG-36-OB-2	48" (1219)	32 3/8" (822)	3	154,000	(45)	(222)	490	6,703	ITGS-48	(39)	85	1,374
ITG-48-OB-2	60" (1524)	32 3/8" (822)	4	184,000	(54)	(288)	635	8,370	ITGS-60	(48)	105	1,683
ITG-60-OB-2	72" (1829)	32 3/8" (822)	5	214,000	(63)	(355)	785	10,053	ITGS-72	(62)	135	1,993
ITG-72-OB-2	84" (2134)	32 3/8" (822)	6	244,000	(72)	(423)	935	11,684	ITGS-84	(77)	170	2,250



GROOVED GRIDDLES with TWO OPEN BURNER COMBINATION

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price	STAINLESS STEEL STANDS			
	Width	Depth		BTU	(KW)	(Kg)	Lbs		Model	Ship Weight (Kg)	Lbs	List Price
IGG-24-OB-2	36" (914)	32 3/8" (822)	2	124,000	(36)	(159)	350	\$7,435	IGGS-36	(32)	70	\$1,135
IGG-36-OB-2	48" (1219)	32 3/8" (822)	3	154,000	(45)	(222)	490	9,267	IGGS-48	(39)	85	1,374
IGG-48-OB-2	60" (1524)	32 3/8" (822)	4	184,000	(54)	(288)	635	11,359	IGGS-60	(48)	105	1,683
IGG-60-OB-2	72" (1829)	32 3/8" (822)	5	214,000	(63)	(355)	785	14,882	IGGS-72	(62)	135	1,993
IGG-72-OB-2	84" (2134)	32 3/8" (822)	6	244,000	(72)	(423)	935	17,247	IGGS-84	(77)	170	2,250

Measurements in () are metric equivalents.

Note: Open burners are located on right side unless specified. Depth of griddle cooking surface 24" (610).

Crated Dimensions: 36" d x 16 1/2" h (914 x 419). Add 2 1/2" (64) to Griddle width.



GRIDDLE COMBINATION OPTIONS:

- Casters for Stainless Steel Stands, set of 4 \$492 per set.
60", 72" and 84" (1524, 1829 and 2134) models, set of 6, \$738 per set.
- 4 Open Burners available, increases overall width 12" (305).
Specify OB-4, set of 4 burners \$1,575.
- 7" (178) deep Front Landing Ledge \$174 per lineal ft.

- 9" (229) deep Front Landing Ledge \$304 per lineal ft.
- 96" (2438) Stainless Steel Stand \$2,740.
- Extra capacity Grease Can \$288.
- Chrome Griddle Top (Add "CG" to model #), add \$1,413 per lineal ft.
- Grooved Griddle Top (Add "GG" to model #), add \$1,035 per 12" section.
- Grooved Griddle Rake \$180.



Model IMGA-3628 Manually Controlled



4" (102) wide grease gutter and 1 gal. (3.8 L) grease can

MANUAL CONTROLLED GRIDDLE FEATURES

- Aeration baffles between burners spreads heat across griddle for more even heating.
- Full width rear flue distributes heat uniformly across griddle surface.
- One burner every 12" (305), rated at 30,000 BTU/hr (9 KW) ea. Each burner has an adjustable gas valve and continuous pilot for instant ignition.
- Thick 3/4" (19) highly polished steel griddle plate for a wide variety of cooking applications. 1" (25) thick plate also available, see below.
- Full 24" (610) depth plate for more cooking surface.
- Stainless steel grease gutter 4" (102) wide.
- Stainless steel front, sides and one piece rolled ledge.
- Large 1 gal. (3.8 L) capacity grease can with weep hole to indicate when full.

MANUALLY CONTROLLED GRIDDLES

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price	STAINLESS STEEL STAND			
	Width	Depth		BTU	(KW)	(Kg)	Lbs		Model	Ship Weight (Kg)	Lbs	List Price
3/4" (19) HIGHLY POLISHED PLATE												
IMGA-2428	24" (610)	32 3/8" (822)	2	60,000	(18)	(91)	200	\$2,442	IMGS-24	(23)	50	\$860
IMGA-3628	36" (914)	32 3/8" (822)	3	90,000	(26)	(138)	305	3,500	IMGS-36	(32)	70	1,135
IMGA-4828	48" (1219)	32 3/8" (822)	4	120,000	(35)	(163)	360	4,565	IMGS-48	(39)	85	1,374
1" (25) HIGHLY POLISHED PLATE												
IMGA-2428-1	24" (610)	32 3/8" (822)	2	60,000	(18)	(116)	255	\$2,891	IMGS-24	(23)	50	\$860
IMGA-3628-1	36" (914)	32 3/8" (822)	3	90,000	(26)	(172)	380	3,929	IMGS-36	(32)	70	1,135
IMGA-4828-1	48" (1219)	32 3/8" (822)	4	120,000	(35)	(193)	425	5,055	IMGS-48	(39)	85	1,374
IMGA-6028-1	60" (1524)	32 3/8" (822)	5	150,000	(44)	(245)	540	6,269	IMGS-60	(48)	105	1,683
IMGA-7228-1	72" (1829)	32 3/8" (822)	6	180,000	(53)	(290)	640	7,811	IMGS-72	(62)	135	1,993

All measurements in () are metric equivalents.

Note: Depth of griddle cooking surface 24" (610).

Crated Dimensions: 36" d x 16 1/2" h (914 x 419). Add 2 1/2" (64) to Griddle width.



MANUALLY CONTROLLED GRIDDLE OPTIONS:

- Casters for Stainless Steel Stands, set of 4 **\$492 per set.**
60", 72" and 84" (1524, 1829 and 2134) models, set of 6, **\$738 per set.**
- 7" (178) deep Front Landing Ledge **\$174 per lineal ft.**
- 9" (229) deep Front Landing Ledge **\$304 per lineal ft.**

- 96" (2438) Stainless Steel Stand **\$2,740.**
- Extra capacity Grease Can **\$288.**
- Chrome Griddle Top (Add "CG" to model #), add **\$1,413 per lineal ft.**
- Grooved Griddle Top (Add "GG" to model #), add **\$1,035 per 12" section.**

For Open Burner Combinations, see page 43.



Model ITG-36 Thermostatically Controlled



Chrome griddle top also available

THERMOSTATICALLY CONTROLLED GRIDDLE FEATURES

- Thermostat maintains selected griddle temperature during peak cooking periods.
- Thick 1" (25) highly polished steel griddle plate maintains selected temperatures and assures quick recovery.
- Optional chrome griddle top also available.
- Aeration baffles between burners spread heat across griddle for more even heating.
- Full width rear flue distributes heat uniformly across griddle surface.
- One burner every 12" (305), rated at 30,000 BTU/hr (9 KW) ea. Each burner has an adjustable gas valve and continuous pilot for instant ignition.
- Full 24" (610) depth plate for more cooking surface.
- Stainless steel grease gutter 4" (102) wide.
- Stainless steel front, sides and one piece rolled ledge. 4" (102) chrome-plated legs included.
- Large 1 gal. (3.8 L) capacity grease can with weep hole to indicate when full.

THERMOSTATICALLY CONTROLLED GRIDDLES

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price	STAINLESS STEEL STANDS			
	Width	Depth		BTU	(KW)	(Kg)	Lbs		Model	Ship Weight (Kg)	Lbs	List Price
ITG-24	24" (610)	32 3/8" (822)	2	60,000	(18)	(136)	300	\$4,035	ITGS-24	(23)	50	\$860
ITG-36	36" (914)	32 3/8" (822)	3	90,000	(26)	(195)	430	5,421	ITGS-36	(32)	70	1,135
ITG-48	48" (1219)	32 3/8" (822)	4	120,000	(35)	(261)	575	6,920	ITGS-48	(39)	85	1,374
ITG-60	60" (1524)	32 3/8" (822)	5	150,000	(44)	(328)	725	8,642	ITGS-60	(48)	105	1,683
ITG-72	72" (1829)	32 3/8" (822)	6	180,000	(53)	(396)	875	10,488	ITGS-72	(62)	135	1,993

All measurements in () are metric equivalents.

Note: Depth of griddle cooking surface 24" (610).

Crated Dimensions: 36" d x 16 1/2" h (914 x 419). Add 2 1/2" (64) to Griddle width.



THERMOSTATICALLY CONTROLLED GRIDDLE OPTIONS:

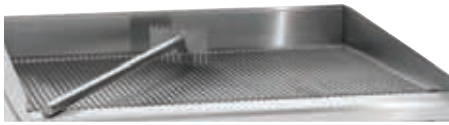
- Casters for Stainless Steel Stands, set of 4 \$492 per set.
- 60", 72" and 84" (1524, 1829 and 2134) models, set of 6, \$738 per set.
- 7" (178) deep Front Landing Ledge \$174 per lineal ft.
- 9" (229) deep Front Landing Ledge \$304 per lineal ft.

- 96" (2438) Stainless Steel Stand \$2,740.
- Extra capacity Grease Can \$288.
- Chrome Griddle Top (Add "CG" to model #), add \$1,413 per lineal ft.
- Grooved Griddle Top (Add "GG" to model #), add \$1,035 per 12" section.

For Open Burner Combinations, see page 43.



Model IGG-36 Thermostatically Controlled Grooved Griddle



Optional rake for easily cleaning grooves

THERMOSTATICALLY CONTROLLED GRIDDLE FEATURES

- Thermostat maintains selected griddle temperature during peak cooking periods.
- Thick 1" (25) highly polished steel griddle plate maintains selected temperatures and assures quick recovery.
- Grooved griddle gives the attractive char-broiled "look" without actually char-broiling.
- Aeration baffles between burners spreads heat across griddle for more even heating.
- Full width rear flue distributes heat uniformly across griddle surface.
- One burner every 12" (305), rated at 30,000 BTU/hr (9 KW) ea. Each burner has an adjustable gas valve and continuous pilot for instant ignition.
- Full 24" (610) depth plate for more cooking surface.
- Stainless steel grease gutter 4" (102) wide.
- One piece stainless steel rolled front, stainless sides and front. 4" (102) chrome-plated legs included.
- Large 1 gal. (3.8 L) capacity grease can with weep hole to indicate when full.

GROOVED GRIDDLES

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price
	Width	Depth		BTU	(KW)	(Kg)	Lbs	
IGG-24	24" (610)	32 ³ / ₈ " (822)	2	60,000	(18)	(145)	320	\$6,201
IGG-36	36" (914)	32 ³ / ₈ " (822)	3	90,000	(26)	(195)	430	8,068
IGG-48	48" (1219)	32 ³ / ₈ " (822)	4	120,000	(35)	(285)	630	10,455
IGG-60	60" (1524)	32 ³ / ₈ " (822)	5	150,000	(44)	(340)	750	14,051
IGG-72	72" (1829)	32 ³ / ₈ " (822)	6	180,000	(53)	(404)	890	16,895

STAINLESS STEEL STANDS

Model	Ship Weight		List Price
	(Kg)	Lbs	
IGGS-24	(23)	50	\$860
IGGS-36	(32)	70	1,135
IGGS-48	(39)	85	1,374
IGGS-60	(48)	105	1,683
IGGS-72	(62)	135	1,993

All measurements in () are metric equivalents.

Note: Depth of griddle cooking surface 24" (610).

Crated Dimensions: 36" d x 16¹/₂" h (914 x 419). Add 2 ¹/₂" (64) to Griddle width.



GROOVED GRIDDLE OPTIONS:

- Casters for Stainless Steel Stands, set of 4 \$492 per set.
- 60", 72" and 84" (1524, 1829 and 2134) models, set of 6, \$738 per set.
- 7" (178) deep Front Landing Ledge \$174 per lineal ft.
- 9" (229) deep Front Landing Ledge \$304 per lineal ft.
- 96" (2438) Stainless Steel Stand \$2,740.
- Rake \$180.
- Extra capacity Grease Can \$288.

For Open Burner Combinations, see page 43.



Model IHEG-36 shown with optional stand with casters

HIGH EFFICIENCY GRIDDLE FEATURES

- Ideal for high production applications.
- Electronic thermostat controls maintain selected griddle temperature during peak cooking periods.
- Controls are located every 12" (305) and have a 550° F (288° C) maximum temperature.
- Automatic electronic ignition system for energy savings. Light indicates when pilots and power are "ON".
- Internal design features direct the heat evenly throughout the entire surface of the griddle plate, eliminating any cold zones.
- Stainless steel burners are rated at 15,000 BTU/hr (4 KW) ea. Burners are located every 6" (152).
- Full 24" (610) deep plate for more cooking surface.
- Constructed of heavier stainless steel and designed to withstand the busiest and harshest kitchen environments.
- 4" (102) wide stainless steel grease gutter with fully welded grease chute.
- Stainless steel front, sides and one piece rolled ledge. 4" (102) chrome-plated legs included.
- Stainless steel splash guard is tapered to the front.
- Extra large capacity grease drawer.
- Gas regulator and shut off valve are factory installed.

HIGH EFFICIENCY GRIDDLES

Model	Overall Dimensions		Griddle Burners	Gas Output BTU (KW)	Ship Weight		List Price	STAINLESS STEEL STAND			
	Width	Depth			(Kg)	Lbs		Model	Ship Weight (Kg)	Lbs	List Price
IHEG-36	36" (914)	32 9/16" (827)	6	90,000 (26)	(230)	506	\$12,863	IHEGS-36	(37)	81	\$1,589
IHEG-48	48" (1219)	32 9/16" (827)	8	120,000 (35)	(305)	673	15,739	IHEGS-48	(44)	98	1,923
IHEG-60	60" (1524)	32 9/16" (827)	10	150,000 (44)	(383)	845	18,815	IHEGS-60	(55)	121	2,356
IHEG-72	72" (1829)	32 9/16" (827)	12	180,000 (53)	(462)	1018	21,625	IHEGS-72	(70)	155	2,790

All measurements in () are metric equivalents.

Note: Depth of griddle cooking surface is 24" (610).

Crated Dimensions: 36" d x 26" h (914 x 660). Add 2 1/2" (64) to Griddle width.



HIGH EFFICIENCY GRIDDLE OPTIONS:

- Casters for Stainless Steel Stands, set of 4 \$492 per set.
- 60", 72" and 84" (1524, 1829 and 2134) models, set of 6, \$738 per set.
- 7" (178) deep Front Landing Ledge \$174 per lineal ft.
- 9" (229) deep Front Landing Ledge \$304 per lineal ft.
- Chrome Griddle Top (Add "CG" to model #), add \$1,413 per lineal ft.

ELECTRICAL REQUIREMENTS

Voltage	Phase	Hz	Amps
120	1	60/50	2

GAS GRIDDLES | SNAP ACTION GRIDDLE FEATURES



Full 24" (610) depth plate for more cooking surface

Full width rear flue aids uniform heat distribution across griddle surface

4" (102) tapered stainless steel splash guard

Thick highly polished steel griddle plate for a wide variety of cooking applications

Stainless steel grease trough and one piece rolled front for easy cleaning

Stainless steel front, ledge and sides

SNAP ACTION THERMOSTAT CONTROL
 - (110 volts) every 12" (305)
 - Fast recovery
 - $\pm 7^{\circ}$ F variance

4" (102) chrome-plated legs included

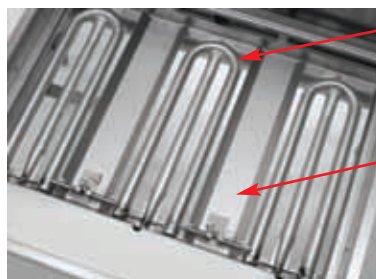
SOLID STATE CONTROL
 - $\pm 2^{\circ}$ F variance



Model ISAE-36

SNAP ACTION GRIDDLE FEATURES

- Ideal for high production kitchens.
- Snap action thermostat control every 12" (305).
- Fast recovery, $\pm 7^{\circ}$ F temperature variance. Solid State model, has a $\pm 2^{\circ}$ F variance.
- For high production yields, more product per square inch.
- 24,000 BTU/hr. (7 KW) "U" shaped burner every 12" (305) with heat diffuser plate to speed temperature recovery.
- Thick 1" (25) highly polished steel griddle plate maintains even temperatures and assures quick recovery.
- Full 24" (610) depth plate for more cooking surface.
- Stainless steel grease trough, one piece rolled front, 2" (51) high splash guard sides and 4" (102) rear splash for easy cleaning.
- Large capacity, removable grease pan.
- Available in 24" (610), 36" (914), 48" (1219), 60" (1524) and 72" (1829) widths.



24,000 BTU (7 KW) "U" shaped burner every 12" (305), with heat diffuser plate to speed temperature recovery

Aeration baffles between burners spread heat across griddle for more even heating



Model ISAE-36 with optional mirror finish

OPTIONAL CHROME PLATED MIRROR FINISH

- Increases heat retention within griddle plate to lower operating costs.
- Temperature is more evenly controlled across the griddle plate.
- Reduces flavor transfer between foods.
- Easy to clean.



Model ISAE-36



SNAP ACTION GRIDDLES

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price
	Width	Depth		BTU	(KW)	(Kg)	Lbs	
ISAE-24	24" (610)	30 3/8" (822)	2	48,000	(14)	(140)	310	\$5,729
ISAE-36	36" (914)	30 3/8" (822)	3	72,000	(21)	(199)	440	7,425
ISAE-48	48" (1219)	30 3/8" (822)	4	96,000	(28)	(265)	585	9,312
ISAE-60	60" (1524)	30 3/8" (822)	5	120,000	(35)	(333)	735	10,695
ISAE-72	72" (1829)	30 3/8" (822)	6	144,000	(42)	(400)	885	12,783

All measurements in () are metric equivalents.

Crated Dimensions: 36" d x 16 1/2" h (914 x 419). Add 2 1/2" (64) to Griddle width.

Note: Custom side and rear splash design available, contact Imperial.

Electrical Requirement: 120VAC - 60 Hz with 2 amp draw. Provided with a 3-prong plug and 6' (1829) power cord.

STAINLESS STEEL STANDS

Model	Ship Weight		List Price
	(Kg)	Lbs	
ISAS-24	(23)	50	\$860
ISAS-36	(32)	70	1,135
ISAS-48	(39)	85	1,374
ISAS-60	(48)	105	1,683
ISAS-72	(62)	135	1,993



SNAP ACTION GRIDDLES with SOLID STATE THERMOSTATS

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price
	Width	Depth		BTU	(KW)	(Kg)	Lbs	
ISCE-24	24" (610)	30 1/2" (775)	2	48,000	(14)	(140)	310	\$6,167
ISCE-36	36" (914)	30 1/2" (775)	3	72,000	(21)	(199)	440	8,267
ISCE-48	48" (1219)	30 1/2" (775)	4	96,000	(28)	(265)	585	10,399
ISCE-60	60" (1524)	30 1/2" (775)	5	120,000	(35)	(333)	735	12,541
ISCE-72	72" (1829)	30 1/2" (775)	6	144,000	(42)	(400)	885	14,481

All measurements in () are metric equivalents.

Crated Dimensions: 36" d x 16 1/2" h (914 x 419). Add 2 1/2" (64) to Griddle width.

Griddle Height with 4" (102) legs = 18" (457±).

Note: Custom side and rear splash design available, contact Imperial.

Electrical Requirement: 120VAC - 60 Hz with 2 amp draw.

Provided with a 3-prong plug and 6' (1829) power cord.

STAINLESS STEEL STANDS

Model	Ship Weight		List Price
	(Kg)	Lbs	
ISAS-24	(23)	50	\$860
ISAS-36	(32)	70	1,135
ISAS-48	(39)	85	1,374
ISAS-60	(48)	105	1,683
ISAS-72	(62)	135	1,993



SNAP ACTION GRIDDLE OPTIONS:

- Casters for Stainless Steel Stands, set of 4 \$492 per set.
- Casters for Stainless Steel Stands, set of 6 for 60" (1524) and 72" (1829) stands \$738 per set.
- Grooved Griddle Top (Add "GG" to model number). Specify section to be grooved, add \$1,035 per 12" (305) section.
- Chrome Griddle Top (Add "CG" to model number) \$1,413 per lineal ft.
- 7" (178) deep Front Landing Ledge \$174 per lineal ft.
- 9" (229) deep Front Landing Ledge \$304 per lineal ft.
- Extra capacity Grease Can \$288.



Model ITY-36 Teppan-Yaki Griddle

TEPPAN-YAKI FEATURES

- One 30,000 BTU/hr. (9 KW) round burner creates a “hot spot” in the center of the griddle - unique to this style of cooking.
- Burner has an adjustable gas valve and continuous pilot for instant ignition.
- Thick ¾" (19) highly polished steel griddle plate for a wide variety of cooking applications. Optional 1" (25) thick plate and optional chrome griddle top also available.
- Engineered with venting features that enable unit to be built into non-combustible cabinets or tables.
- Full 24" (610) depth plate for more cooking surface.
- 3½" (89) wide grease trough with one piece rolled stainless steel front for easy cleaning.
- Stainless steel front, sides and ledge.

TEPPAN-YAKI GRIDDLES

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price
	Width	Depth		BTU	(KW)	(Kg)	Lbs	
ITY-24	25 ⁵ / ₈ " (651)	32 ¼" (819)	1	30,000	(9)	(93)	205	\$3,063
ITY-36	37 ⁵ / ₈ " (956)	32 ¼" (819)	1	30,000	(9)	(148)	325	4,312
ITY-48	49 ⁵ / ₈ " (1260)	32 ¼" (819)	1	30,000	(9)	(204)	450	5,268
ITY-60	61 ⁵ / ₈ " (1565)	32 ¼" (819)	1	30,000	(9)	(256)	565	6,859

STAINLESS STEEL STANDS

Model	Ship Weight		List Price
	(Kg)	Lbs	
ITYS-24	(23)	50	\$860
ITYS-36	(32)	70	1,135
ITYS-48	(39)	85	1,374
ITYS-60	(48)	105	1,683

All measurements in () are metric equivalents.

Crated Dimensions: 32" d x 13" h (813 x 330). Add 2½" (64) to Griddle width.

TEPPAN-YAKI OPTIONS:

- 4" (102) Legs, set of 4 \$172 per set.
- Extra burner \$839 per burner.
- Chrome Griddle Top (Add "CG" to model #), add 1,413 per lineal ft.
- Griddle Plate Splash, add 8%.
- Casters for Stainless Steel Stands, set of 4, \$492 per set.
- 60" (1524) model, set of 6, \$738 per set.



Model ITY-36 Teppan-Yaki Griddle shown on optional equipment stand with casters



Model ICRA-1 shown with optional casters

CHINESE RANGE FEATURES

- Stainless steel front, sides, top, landing ledge, high backsplash and pipe rack.
- Water cooled top and built-in drain system help control stove top temperature.
- Choice of automatic or manually-controlled Chinese swing faucet
- Manually-controlled Chinese swing faucet is located between holes to avoid intense burner heat.
- Standard models available with up to eight burners. Four burner types are available, see Optional Accessories below for burner types.
- Easy access stainless steel drain basket located in front of stove is available.
- Knee level "L" shaped handle on jet burners conveniently adjusts gas keeping hands free for cooking.
- Options like stacking steam pans, removable steam tanks and soup pot holders may be used to customize the Chinese Gas Range for specific cooking needs.
- Slanted wok holder for 13" (330) hole for single handle wok pan.
- One year parts and labor warranty.

CHINESE RANGES

Model	Max. Width	Overall Dimensions		Number of Burners	Shipping Weight		List Price
		Depth	Height		(Kg)	Lbs	
ICRA-1	36" (914)	41" (1041)	33" (838)	1	(136)	300	5,426
ICRA-2	60" (1524)	41" (1041)	33" (838)	2	(249)	550	9,646
ICRA-3	84" (2134)	41" (1041)	33" (838)	3	(362)	800	13,050
ICRA-4	114" (2896)	41" (1041)	33" (838)	4	(478)	1,055	18,017
ICRA-5	142" (3607)	41" (1041)	33" (838)	5	(634)	1,400	22,594
ICRA-6	174" (4420)	41" (1041)	33" (838)	6	(747)	1,650	26,878
ICRA-7	194" (4928)	41" (1041)	33" (838)	7	(905)	2,000	31,180
ICRA-8	214" (5436)	41" (1041)	33" (838)	8	(1,019)	2,250	35,466

All measurements in () are metric equivalents.

Crated Dimensions: 42" d x 37" h (1067 x 585). Add 2 1/2" (64) to unit width. ICRA-5, ICRA-6, ICRA-7 and ICRA-8 ship in two pieces, contact Imperial for dimensions.

Note: Specify location of gas inlet - left or right rear.

Specify Drain Outlet - left rear, right rear or front drain. (Drain is usually on the opposite side of the gas inlet.)

Plumbing: All outlets should be roughed in low - 8" (203) from the walls or from the floor.

Total length: Total of all cylinder diameters + total space between holes, and right and left edge. Allow 6" (152) for each space and 14" (356) for front Drain Basket.



CHINESE GAS RANGE OPTIONS:

- Available with the following size holes at no additional cost: 13" (330), 14" (356), 16" (406), 18" (457), 20" (508), 22" (559), 24" (610).
- Special depth, **add 25%**.
- The following 3 Burners are available at no additional cost. (Please specify type of burners for each cylinder.)
 1. Three-ring Burner, 16" (406) hole minimum, 110,000 BTU (32 KW).
 2. 23-Tip Jet Burner, 125,000 BTU (37 KW).
 3. Anti-clogging 18-Tip Jet Burner, 125,000 BTU (37 KW)
- 32-Tip Jet Burner, 160,000 BTU (47 KW) **\$421 per Burner**. Minimum 20" (508) hole is required.
- Heavy duty manually controlled Chinese Swing Faucet will service two woks. Automatic faucets are located behind each cylinder, **no additional cost**.
- Stainless Steel Burner Covers **\$290 each**.
- Front Drain Basket for one or two burner models **\$923**. Rear Drain is standard for ICRA-1 and ICRA-2.
- Extra manual faucet **\$462**.
- Stainless Steel Side Splash Extensions **\$462 each**.
- Hong Kong style, **add 20%**.
- Oil Holes 8 1/2" (216) **\$769 each**.
- Chrome Legs, set of 4 **\$448 per set**.
- Chrome Legs, set of 6, **\$672 per set** for units over 72" (1829).
- Chrome Legs, set of 8 **\$896 per set** for units over 114" (2896).
- Casters, set of 4 **\$492 per set**.
- Casters, set of 6 **\$738 per set**.
- Casters, set of 8 **\$984 per set**.
- Extra 6 Pan Stainless Steel Sauce Pan **\$306 each**.
- Extra 9 Pan Stainless Steel Sauce Pan **\$404 each**.
- Extra 12 Pan Stainless Steel Sauce Pan **\$482 each**.
- Water Wash System for Stainless Steel Backsplash **\$555 per cylinder**.
- Wok Hole Adapter to reduce diameter of hole, specify hole dimensions **\$848 each**.



Stainless steel front, sides and cabinet

Full width drip pan for easy clean-ups

Wok top is all-welded stainless steel

Welded-in 8" (203) H cylinder to concentrate and intensify heat

Durable cool touch control knobs



Anti-Clogging 18-Tip Jet Burner
Optional burner with cone-shaped intense heat 125,000 BTU/hr



3-Ring Burner Standard burner with two adjustable valves, 90,000 BTU/hr for high performance cooking

Tempura Wok Range Model ISP-18-W



Stock Pot Range Model ISPA-18



Hi-Temp Stock Pot Range Model ISP-J-SP



Mandarin Wok Range Model ISP-J-W13

Model	Overall Dimensions		Height	Number of Burners and Style		Gas Output		Shipping Weight		List Price	
	Width	Depth				BTU	(KW)	(Kg)	Lbs		
STOCK POT RANGES											
ISPA-18	18" (457)	21" (533)	24" (610)	1	3-Ring Burner	Top Grate	90,000	(26)	(57)	125	\$2,086
ISPA-18-2	18" (457)	42" (1067)	24" (610)	2	3-Ring Burners	Top Grate	180,000	(53)	(114)	250	4,535
HI-TEMP STOCK POT RANGES											
ISP-J-SP	18" (457)	21" (533)	24" (610)	1	Anti-Clogging Jet Burner	Top Grate	125,000	(37)	(57)	125	\$2,889
ISP-J-SP-2	18" (457)	42" (1067)	24" (610)	2	Anti-Clogging Jet Burners	Top Grate	250,000	(73)	(114)	250	5,082
TEMPURA WOK RANGE											
ISP-18-W	18" (457)	21" (533)	30" (762)	1	3-Ring Burner	16" (406) Wok Opening	90,000	(26)	(57)	125	\$2,629
MANDARIN WOK RANGES											
ISP-J-W-16	18" (457)	21" (533)	30" (762)	1	Anti-Clogging Jet Burner	16" (406) Wok Opening	125,000	(37)	(57)	125	\$3,048
ISP-J-W-13	18" (457)	21" (533)	30" (762)	1	Anti-Clogging Jet Burner	13" (330) Wok Opening	125,000	(37)	(57)	125	2,756

All measurements in () are metric equivalents.

Crated Dimensions: 20 1/2" w x 22" h (521x 559). Add 4" (102) to unit depth.

WOK AND STOCK POT RANGE OPTIONS:

- ISPA-18 and ISPA-18-2 are available in 18" height at **no additional cost**. Specify -18" (457) height.
- Casters, set of 4 **\$492 per set**.
- Casters, set of 6 for models ISPA-18-2 and ISP-J-SP-2, **\$738 per set**.

- Extra Stock Pot Top Grate **\$458**.
- Extra 13" (330) or 16" (406) stainless steel wok top **\$744**.
- Side-by-side models available, **add 30%**.
- Extra burner control for 3-Ring Burner **\$493**.





Large 5" (127 mm) stainless steel landing ledge for convenient plating



Durable cast aluminum with a Valox™ heat protection grip

Knobs are cool to the touch

Solid top prevents spills from entering unit and makes clean-up easy

Sealed 2 KW round plates provide a solid flat surface for faster even heating

Independent, infinite heat controls for precise temperature flexibility

Oven controls protected from heat in an insulated side compartment

Stainless steel front, sides, kick plate, landing ledge, back splash and shelf

Model IR-6-E shown with optional casters



- 9" (229) diameter round plate elements with easy to clean surface.
- 2 KW round plates with easy-to-clean surface.
- Provides a solid flat surface for faster, even heating.



- High performance 5.3 KW element provides even heating throughout the oven.
- Exclusive heat deflector reflects heat into the oven, not the floor.
- Deep oven cavity accommodates standard 18" x 26" sheet pans front-to-back and side-to-side.
- Stamped inner door liner provides extra strength while improving heat retention.



- Unique baffle distributes heat flow to provide even cooking temperatures throughout the 26½" (673) wide oven.
- Splatter screen protects elements from spills.
- Porcelanized interior for easy cleaning and better browning.



Model IR-4-E shown with optional casters



Model IR-6-E shown with optional casters



Model IR-6-G36T-E shown with optional casters

ELECTRIC ROUND PLATE ELEMENTS

- 2 KW round plates with easy-to-clean surface. Provides a solid flat surface for faster, even heating.
- Plates are 9" (229) diameter for maximum pan contact.
- Solid top prevents spills from entering unit making clean-up easy.
- Infinite heat controls for maximum cooking flexibility.

ELECTRIC GRIDDLE TOP

- Thick, highly polished steel plate holds temperature and has a quick recovery.
- Full 21" (533) plate depth for more cooking surface.
- 3" (76) wide grease trough and removable grease can.
- Surface is ideal for a large range of menu items.
- Thermostat maintains selected temperature during peak hours.
- 3 KW serpentine elements located under entire griddle plate.

ELECTRIC SPACE SAVER OVEN

- Space Saver oven features are the same as the Chef depth except for the oven width.
- Oven dimensions are 20" w x 26" d x 14" h (508 x 660 x 356).
- Interior accommodates standard 18" x 26" (457 x 660) sheet pans front-to-back.
- One chrome oven rack is included.

ELECTRIC STANDARD OVEN

- Chef depth standard oven interior accommodates standard 18" x 26" (457 x 660) sheet pans front-to-back and side-by side.
- Oven is 26 ½" w x 26" d x 14" h (673 x 660 x 356).
- High performance 5.3 KW element provides even heating throughout the oven interior.
- Splatter screen protects the element from spills.
- Heavy duty thermostat with temperature range from 150°F to 500°F (65°C to 260°C).
- Porcelainized side, rear, deck and door lining.
- Unique baffle above the element distributes heat flow to provide even cooking temperatures throughout the oven cavity.
- Stamped inner door liner provides extra strength while optimizing heat retention.
- One chrome oven rack is included.

ELECTRIC CONVECTION OVEN

- 5.3 KW convection oven with 1/4 hp blower motor cooks products quickly and evenly with less shrinkage.
- Convection oven interior dimensions 26 ½" w x 22 ½" d x 14" h (673 x 572 x 356).
- 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.



Top	Model	Width	Depth	Height to Cooktop	Ship Weight		List Price
					(Kg)	Lbs	
24" WIDE RESTAURANT RANGES							
	IR-4-E	24" (610)	34¾" (883)	36" (914)	(210)	465	\$6,873
	IR-4-E-XB	24" (610)	34¾" (883)	36" (914)	(184)	405	5,277
	IR-G24T-E	24" (610)	34¾" (883)	36" (914)	(225)	495	8,218
	IR-G24T-E-XB	24" (610)	34¾" (883)	36" (914)	(197)	435	6,628
36" WIDE RESTAURANT RANGES							
	IR-6-E	36" (914)	34¾" (883)	36" (914)	(274)	605	\$7,863
	IR-6-E-C	36" (914)	34¾" (883)	36" (914)	(302)	665	10,138
	IR-6-E-XB	36" (914)	34¾" (883)	36" (914)	(247)	545	6,106
	IR-4-G12T-E	36" (914)	34¾" (883)	36" (914)	(283)	625	8,731
	IR-4-G12T-E-C	36" (914)	34¾" (883)	36" (914)	(311)	685	12,847
	IR-4-G12T-E-XB	36" (914)	34¾" (883)	36" (914)	(256)	565	7,010
	IR-2-G24T-E	36" (914)	34¾" (883)	36" (914)	(288)	635	9,151
	IR-2-G24T-E-C	36" (914)	34¾" (883)	36" (914)	(315)	695	13,250
	IR-2-G24T-E-XB	36" (914)	34¾" (883)	36" (914)	(261)	575	7,240
	IR-G36T-E	36" (914)	34¾" (883)	36" (914)	(297)	655	9,404
	IR-G36T-E-C	36" (914)	34¾" (883)	36" (914)	(320)	705	13,347
	IR-G36T-E-XB	36" (914)	34¾" (883)	36" (914)	(270)	595	7,681
48" WIDE RESTAURANT RANGES							
	IR-8-E	48" (1219)	34¾" (883)	36" (914)	(322)	710	\$10,360
	IR-8-E-XB	48" (1219)	34¾" (883)	36" (914)	(290)	640	8,922
	IR-4-G24T-E	48" (1219)	34¾" (883)	36" (914)	(367)	810	13,009
	IR-4-G24T-E-C-XB	48" (1219)	34¾" (883)	36" (914)	(349)	770	16,344
	IR-2-G36T-E	48" (1219)	34¾" (883)	36" (914)	(386)	850	13,994
	IR-G48T-E	48" (1219)	34¾" (883)	36" (914)	(395)	870	15,911
	IR-G48T-E-C-XB	48" (1219)	34¾" (883)	36" (914)	(376)	830	18,591
60" WIDE RESTAURANT RANGES							
	IR-10-E	60" (1524)	34¾" (883)	36" (914)	(445)	980	\$12,490
	IR-10-E-C	60" (1524)	34¾" (883)	36" (914)	(469)	1,035	16,492
	IR-10-E-CC	60" (1524)	34¾" (883)	36" (914)	(494)	1,090	17,396
	IR-10-E-XB	60" (1524)	34¾" (883)	36" (914)	(426)	940	10,533
	IR-6-G24T-E	60" (1524)	34¾" (883)	36" (914)	(481)	1,060	12,421
	IR-6-G24T-E-C	60" (1524)	34¾" (883)	36" (914)	(506)	1,115	16,421
	IR-6-G24T-E-CC	60" (1524)	34¾" (883)	36" (914)	(531)	1,170	20,423
	IR-6-G24T-E-XB	60" (1524)	34¾" (883)	36" (914)	(458)	1,010	10,464
	IR-4-G36T-E	60" (1524)	34¾" (883)	36" (914)	(492)	1,085	13,592
	IR-4-G36T-E-C	60" (1524)	34¾" (883)	36" (914)	(517)	1,140	17,593
	IR-4-G36T-E-CC	60" (1524)	34¾" (883)	36" (914)	(542)	1,195	21,594
	IR-4-G36T-E-XB	60" (1524)	34¾" (883)	36" (914)	(469)	1,035	11,636
	IR-G60T-E	60" (1524)	34¾" (883)	36" (914)	(506)	1,115	18,066
	IR-G60T-E-C	60" (1524)	34¾" (883)	36" (914)	(531)	1,170	22,066
	IR-G60T-E-CC	60" (1524)	34¾" (883)	36" (914)	(556)	1,225	26,068
	IR-G60T-E-XB	60" (1524)	34¾" (883)	36" (914)	(483)	1,065	16,109
72" WIDE RESTAURANT RANGES							
	IR-12-E	72" (1829)	34¾" (883)	36" (914)	(515)	1,135	\$12,677
	IR-12-E-C	72" (1829)	34¾" (883)	36" (914)	(540)	1,190	16,678
	IR-12-E-CC	72" (1829)	34¾" (883)	36" (914)	(569)	1,255	20,678
	IR-8-G24T-E	72" (1829)	34¾" (883)	36" (914)	(538)	1,185	16,344
	IR-8-G24T-E-C	72" (1829)	34¾" (883)	36" (914)	(562)	1,240	20,345
	IR-8-G24T-E-CC	72" (1829)	34¾" (883)	36" (914)	(592)	1,305	24,346
	IR-6-G36T-E	72" (1829)	34¾" (883)	36" (914)	(542)	1,195	15,939
	IR-6-G36T-E-C	72" (1829)	34¾" (883)	36" (914)	(567)	1,250	19,941
	IR-6-G36T-E-CC	72" (1829)	34¾" (883)	36" (914)	(596)	1,315	23,942
	IR-4-G48T-E	72" (1829)	34¾" (883)	36" (914)	(519)	1,145	18,549
	IR-4-G48T-E-C	72" (1829)	34¾" (883)	36" (914)	(544)	1,200	22,549
	IR-4-G48T-E-CC	72" (1829)	34¾" (883)	36" (914)	(574)	1,265	26,551

All measurements in () are metric equivalents.

Crated Dimensions: 39" d x 35" h 991 x 889). Add 2 ½" (64) to unit width.

Note: "XB" specifies open cabinet base. - "C" specifies one convection oven.

- "CC" specifies two convection ovens. - "G" specifies thermostatic griddle.



ELECTRIC EQUIPMENT | RESTAURANT RANGES



RANGE OPTIONS:

- 6" (152) Casters, set of 4 **\$492 per set.**
- 6" (152) Casters, set of 6 for 72" model **\$738 per set.**
- 12"W x 24"D Hot top section to replace 2 round plates, (add "-HT") **\$827.**
- 6" (152) stainless steel stub back, in lieu of standard backguard, **No Charge.**
- Chrome griddle top **\$1,413 per linear foot.**
- Extra oven rack **\$211.**

ELECTRICAL INFORMATION:

- Available in 208 and 240, 1 and 3 phase, please indicate at time of order.
- 2 J-Boxes for 48", 60" and 72" (1219, 1524 and 1829) ranges.
- Available in 480 volts, 3 phase, contact factory for pricing.

ELECTRICAL REQUIREMENTS

24" wide Restaurant Ranges

Model	Total KW	Volts	Ph	Amps	Model	Total KW	Volts	Ph	Amps
IR-4-E	13.3	208	1	64	IR-G24T-E	11.3	208	1	55
	13.3	208	3	38		11.3	208	3	31
	13.3	240	1	56		11.3	240	1	48
	13.3	240	3	33		11.3	240	3	28
	13.3	480	3	17		11.3	480	3	14
IR-4-E-XB	8	208	1	39	IR-G24T-E-XB	6	208	1	29
	8	208	3	23		6	208	3	17
	8	240	1	24		6	240	1	25
	8	240	3	25		6	240	3	15
	8	480	3	13		6	480	3	13

36" wide Restaurant Ranges

Model	Total KW	Volts	Ph	Amps	Model	Total KW	Volts	Ph	Amps	Model	Total KW	Volts	Ph	Amps	Model	Total KW	Volts	Ph	Amps
IR-6-E	17.3	208	1	84	IR-4-G12T-E	16.3	208	1	79	IR-2-G24T-E	15.3	208	1	74	IR-G36T-E	14.3	208	1	69
	17.3	208	3	51		16.3	208	3	46		15.3	208	3	43		14.3	208	3	42
	17.3	240	1	72		16.3	240	1	68		15.3	240	1	64		14.3	240	1	60
	17.3	240	3	44		16.3	240	3	40		15.3	240	3	37		14.3	240	3	36
	17.3	480	3	22		16.3	480	3	20		15.3	480	3	19		14.3	480	3	18
IR-6-E-C	17.3	208	1	91	IR-4-G12T-E-C	16.3	208	1	86	IR-2-G24T-E-C	15.3	208	1	81	IR-G36T-E-C	14.3	208	1	76
	17.3	208	3	58		16.3	208	3	53		15.3	208	3	50		14.3	208	3	47
	17.3	240	1	79		16.3	240	1	75		15.3	240	1	71		14.3	240	1	67
	17.3	240	3	51		16.3	240	3	47		15.3	240	3	44		14.3	240	3	41
	17.3	480	3	29		16.3	480	3	27		15.3	480	3	26		14.3	480	3	24
IR-6-E-XB	12	208	1	58	IR-4-G12T-E-XB	11	208	1	53	IR-2-G24T-E-XB	10	208	1	49	IR-G36T-E-XB	9	208	1	44
	12	208	3	38		11	208	3	31		10	208	3	28		9	208	3	26
	12	240	1	50		11	240	1	46		10	240	1	42		9	240	1	38
	12	240	3	33		11	240	3	27		10	240	3	25		9	240	3	22
	12	480	3	17		11	480	3	14		10	480	3	13		9	480	3	10

48" wide Restaurant Ranges

Model	Total KW	Volts	Ph	Amps	J-Box "A"	Amps J-Box "B"	Model	Total KW	Volts	Ph	Amps	J-Box "A"	Amps J-Box "B"				
IR-8-E	26.6	208	1	64	64	IR-2-G36T-E	23.6	208	1	45	69	IR-G48T-E	22.6	208	1	55	55
	26.6	208	3	38	38		23.6	208	3	26	40		22.6	208	3	31	31
	26.6	240	1	56	56		23.6	240	1	39	60		22.6	240	1	48	48
	26.6	240	3	33	33		23.6	240	3	23	34		22.6	240	3	28	28
	26.6	480	3	17	17		23.6	480	3	12	17		22.6	480	3	14	14
IR-8-E-XB	21.3	208	1	64	39	IR-G48T-E-C-XB	17.3	208	1	29	62	IR-4-G24T-E	24.6	208	1	64	55
	21.3	208	3	38	29		17.3	208	3	17	38		24.6	208	3	37	31
	21.3	240	1	56	24		17.3	240	1	25	56		24.6	240	1	56	48
	21.3	240	3	33	25		17.3	240	3	15	36		24.6	240	3	33	27
	21.3	480	3	17	13		17.3	480	3	13	21		24.6	480	3	17	14
IR-4-G24T-E	24.6	208	1	64	55	IR-4-G24T-E-C-XB	19.3	208	1	29	71	IR-4-G24T-E-C-XB	19.3	208	1	29	71
	24.6	208	3	37	31		19.3	208	3	17	44		19.3	208	3	17	44
	24.6	240	1	56	48		19.3	240	1	25	63		19.3	240	1	25	63
	24.6	240	3	33	27		19.3	240	3	15	40		19.3	240	3	15	40
	24.6	480	3	17	14		19.3	480	3	13	24		19.3	480	3	13	24

60" ranges and 72" ranges Electrical Requirements continued on page 57.

ELECTRIC EQUIPMENT | RESTAURANT RANGES ELECTRICAL REQUIREMENTS



60" wide Restaurant Ranges						
Model	Total KW	Volts	Ph	Amps	J-Box "A"	J-Box "B"
IR-10-E	30.6	208	1	74	74	
	30.6	208	3	43	43	
	30.6	240	1	64	64	
	30.6	240	3	37	37	
	30.6	480	3	19	19	
IR-10-E-C	30.6	208	1	74	81	
	30.6	208	3	43	50	
	30.6	240	1	64	71	
	30.6	240	3	37	44	
	30.6	480	3	19	26	
IR-10-E-CC	33.6	208	1	81	81	
	33.6	208	3	47	47	
	33.6	240	1	70	70	
	33.6	240	3	41	41	
	33.6	480	3	21	21	
IR-10-E-XB	25.3	208	1	49	74	
	25.3	208	3	43	38	
	25.3	240	1	42	64	
	25.3	240	3	37	33	
	25.3	480	3	19	17	
IR-6-G24T-E	28.6	208	1	84	55	
	28.6	208	3	49	31	
	28.6	240	1	73	48	
	28.6	240	3	42	28	
	28.6	480	3	21	14	
IR-6-G24T-E-C	28.6	208	1	84	62	
	28.6	208	3	49	38	
	28.6	240	1	73	55	
	28.6	240	3	42	35	
	28.6	480	3	21	21	
IR-6-G24T-E-CC	28.6	208	1	91	62	
	28.6	208	3	56	38	
	28.6	240	1	80	55	
	28.6	240	3	49	35	
	28.6	480	3	28	21	
IR-6-G24T-E-XB	23.3	208	1	58	62	
	23.3	208	3	34	38	
	23.3	240	1	50	55	
	23.3	240	3	29	35	
	23.3	480	3	15	14	
IR-4-G36T-E	25.3	208	1	64	69	
	25.3	208	3	38	42	
	25.3	240	1	56	60	
	25.3	240	3	33	36	
	25.3	480	3	17	18	
IR-4-G36T-E-C	27.6	208	1	64	76	
	27.6	208	3	37	47	
	27.6	240	1	56	67	
	27.6	240	3	33	41	
	27.6	480	3	17	24	
IR-4-G36T-E-CC	27.6	208	1	71	76	
	27.6	208	3	44	47	
	27.6	240	1	63	67	
	27.6	240	3	40	74	
	27.6	480	3	24	24	
IR-4-G36T-E-XB	22.3	208	1	64	44	
	22.3	208	3	37	26	
	22.3	240	1	56	38	
	22.3	240	3	33	22	
	22.3	480	3	17	11	
IR-G60T-E	25.6	208	1	55	69	
	25.6	208	3	31	40	
	25.6	240	1	48	90	
	25.6	240	3	28	34	
	25.6	480	3	14	17	
IR-G60T-E-C	25.6	208	1	55	76	
	25.6	208	3	31	47	
	25.6	240	1	48	67	
	25.6	240	3	28	47	
	25.6	480	3	14	24	
IR-G60T-E-CC	25.6	208	1	62	76	
	25.6	208	3	38	47	
	25.6	240	1	56	67	
	25.6	240	3	36	41	
	25.6	480	3	21	24	
IR-G60T-E-XB	20.3	208	1	55	44	
	20.3	208	3	31	26	
	20.3	240	1	48	38	
	20.3	240	3	28	22	
	20.3	480	3	14	10	

72" wide Restaurant Ranges						
Model	Total KW	Volts	Ph	Amps	J-Box "A"	J-Box "B"
IR-12-E	34.6	208	1	84	84	
	34.6	208	3	51	51	
	34.6	240	1	72	72	
	34.6	240	3	44	44	
	34.6	480	3	22	22	
IR-12-E-C	34.6	208	1	84	91	
	34.6	208	3	49	56	
	34.6	240	1	73	80	
	34.6	240	3	42	49	
	34.6	480	3	21	28	
IR-12-E-CC	34.6	208	1	91	91	
	34.6	208	3	56	56	
	34.6	240	1	80	80	
	34.6	240	3	49	49	
	34.6	480	3	28	28	
IR-8-G24T-E	32.6	208	1	84	74	
	32.6	208	3	49	43	
	32.6	240	1	73	64	
	32.6	240	3	42	31	
	32.6	480	3	21	19	
IR-8-G24T-E-C	32.6	208	1	84	81	
	32.6	208	3	49	50	
	32.6	240	1	73	71	
	32.6	240	3	42	44	
	32.6	480	3	21	26	
IR-8-G24T-E-CC	32.6	208	1	91	81	
	32.6	208	3	56	50	
	32.6	240	1	80	71	
	32.6	240	3	49	44	
	32.6	480	3	28	26	
IR-6-G36T-E	25.3	208	1	84	69	
	25.3	208	3	51	42	
	25.3	240	1	72	60	
	25.3	240	3	44	36	
	25.3	480	3	22	18	
IR-6-G36T-E-C	31.6	208	1	84	76	
	31.6	208	3	49	47	
	31.6	240	1	73	67	
	31.6	240	3	48	41	
	31.6	480	3	21	24	
IR-6-G36T-E-CC	31.6	208	1	91	76	
	31.6	208	3	56	47	
	31.6	240	1	80	61	
	31.6	240	3	55	41	
	31.6	480	3	28	24	
IR-4-G48T-E	30.6	208	1	79	69	
	30.6	208	3	56	50	
	30.6	240	1	68	60	
	30.6	240	3	40	34	
	30.6	480	3	20	17	
IR-4-G48T-E-C	30.6	208	1	79	76	
	30.6	208	3	46	47	
	30.6	240	1	68	67	
	30.6	240	3	40	41	
	30.6	480	3	20	24	
IR-4-G48T-E-CC	30.6	208	1	86	76	
	30.6	208	3	53	47	
	30.6	240	1	75	67	
	30.6	240	3	47	41	
	30.6	480	3	27	24	



Model IHR-6-E shown
with optional casters



Model IHR-2HT-2-E shown
with optional casters



Model IHR-GT36-E shown
with optional casters

ELECTRIC ROUND PLATE ELEMENTS

- 2 KW round plates with easy-to-clean surface. Provides a solid flat surface for faster, even heating.
- Plates are 9" (229) diameter for maximum pan contact.
- Solid top prevents spills from entering unit making clean-up easy.
- Infinite heat controls for maximum cooking flexibility.

ELECTRIC HOT TOP

- Heavy duty, highly polished top provides even heat across entire surface.
- Plate measure 12" w x 28" d (457 x 711). No plate break-in required.
- 3 KW serpentine elements located under each hot plate, every 18" (457).
- Each element has infinite heat controls for maximum cooking flexibility.

ELECTRIC GRIDDLE TOP

- Thick, highly polished steel plate holds temperature and has a quick recovery.
- Full 21" (533) plate depth for more cooking surface.
- 4" (102) wide grease trough and removable grease can.
- Surface is ideal for a large range of menu items.
- Thermostat maintains selected temperature during peak hours.
- 3 KW serpentine elements located under entire griddle plate.

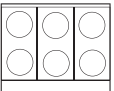
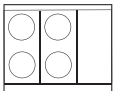
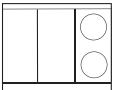
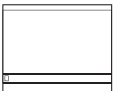
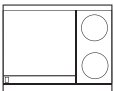
ELECTRIC STANDARD OVEN

- Chef depth standard oven interior accommodates standard 18" x 26" (457 x 660) sheet pans front-to-back and side-by side.
- Oven is 26 ½" w x 26" d x 14" h (673 x 660 x 356).
- High performance 5.3 KW element provides even heating throughout the oven interior.
- Splatter screen protects the element from spills.
- Heavy duty thermostat with temperature range from 150°F to 500°F (65°C to 260°C).
- Porcelainized side, rear, deck and door lining.
- Unique baffle above the element distributes heat flow to provide even cooking temperatures throughout the oven cavity.
- Stamped inner door liner provides extra strength while optimizing heat retention.
- One chrome oven rack is included.

ELECTRIC CONVECTION OVEN

- 5.3 KW convection oven with 1/4 hp blower motor cooks products quickly and evenly with less shrinkage.
- Convection oven interior dimensions 26 ½" w x 22 ½" d x 14" h (673 x 572 x 356).
- 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.



Top Model	Depth	Ship Weight		List Price
		(Kg)	Lbs	
 IHR-6-E	38" (965)	(270)	595	\$10,826
IHR-6-E-C	38" (965)	(297)	655	14,679
IHR-6-E-XB	38" (965)	(193)	425	7,686
IHR-6-E-M	38" (965)	(145)	320	6,517
 IHR-4-1HT-E	38" (965)	(273)	602	\$11,282
IHR-4-1HT-E-C	38" (965)	(300)	662	15,176
IHR-4-1HT-E-XB	38" (965)	(196)	432	8,183
IHR-4-1HT-E-M	38" (965)	(148)	327	7,017
 IHR-2HT-2-E	38" (965)	(281)	619	\$11,169
IHR-2HT-2-E-C	38" (965)	(308)	679	15,027
IHR-2HT-2-E-XB	38" (965)	(204)	449	8,055
IHR-2HT-2-E-M	38" (965)	(156)	344	6,842
 IHR-GT36-E	38" (965)	(277)	610	\$13,834
IHR-GT36-E-C	38" (965)	(304)	670	17,730
IHR-GT36-E-XB	38" (965)	(200)	440	10,739
IHR-GT36-E-M	38" (965)	(152)	335	9,547
 IHR-GT24-2-E	38" (965)	(293)	646	\$12,536
IHR-GT24-2-E-C	38" (965)	(320)	706	16,388
IHR-GT24-2-E-XB	38" (965)	(216)	476	9,417
IHR-GT24-2-E-M	38" (965)	(168)	371	8,207

All measurements in () are metric equivalents.

Crated Dimensions: 38 1/2" w x 41" d x 21" h (978 x 1,041 x 533).

Note: "XB" specifies Open Cabinet / Storage base.

- "M" specifies Modular / Countertop (no base).

- "C" specifies Convection oven.

HEAVY DUTY RANGE OPTIONS:

- 6" (152) Casters, set of 4 \$492 per set.

- Extra oven rack \$211.

- Backguards and high shelves, see page 23.



Electric Heavy Duty Electrical Requirements

Model	Total KW	Volts	Ph	Amps
IHR-6-E	17.3	208	1	84
	17.3	208	3	49
	17.3	240	1	73
	17.3	240	3	48
	17.3	480	3	21
IHR-6-E-C	17.3	208	1	91
	17.3	208	3	56
	17.3	240	1	80
	17.3	240	3	55
	17.3	480	3	28
IHR-6-E-XB	12	208	1	58
	12	208	3	34
	12	240	1	50
	12	240	3	29
	12	480	3	15
IHR-6-E-M	12	208	1	58
	12	208	3	34
	12	240	1	50
	12	240	3	29
	12	480	3	15
IHR-4-1HT-E	16.3	208	1	79
	16.3	208	3	46
	16.3	240	1	68
	16.3	240	3	40
	16.3	480	3	20
IHR-4-1HT-E-C	16.3	208	1	86
	16.3	208	3	53
	16.3	240	1	75
	16.3	240	3	47
	16.3	480	3	27
IHR-4-1HT-E-XB	11	208	1	53
	11	208	3	31
	11	240	1	46
	11	240	3	27
	11	480	3	14

Model	Total KW	Volts	Ph	Amps
IHR-4-1HT-E-M	11	208	1	53
	11	208	3	31
	11	240	1	46
	11	240	3	27
	11	480	3	14
IHR-2HT-2-E	15.3	208	1	74
	15.3	208	3	43
	15.3	240	1	64
	15.3	240	3	37
	15.3	480	3	19
IHR-2HT-2-E-C	15.3	208	1	81
	15.3	208	3	50
	15.3	240	1	71
	15.3	240	3	44
	15.3	480	3	26
IHR-2HT-2-E-XB	10	208	1	49
	10	208	3	28
	10	240	1	42
	10	240	3	25
	10	480	3	13
IHR-2HT-2-E-M	10	208	1	49
	10	208	3	28
	10	240	1	42
	10	240	3	25
	10	480	3	13
IHR-GT36-E	17.3	208	1	84
	17.3	208	3	49
	17.3	240	1	73
	17.3	240	3	48
	17.3	480	3	21
IHR-GT36-E-C	17.3	208	1	91
	17.3	208	3	56
	17.3	240	1	80
	17.3	240	3	55
	17.3	480	3	28

Model	Total KW	Volts	Ph	Amps
IHR-GT36-E-XB	12	208	1	58
	12	208	3	34
	12	240	1	50
	12	240	3	29
	12	480	3	15
IHR-GT36-E-M	12	208	1	58
	12	208	3	34
	12	240	1	50
	12	240	3	29
	12	480	3	15
IHR-GT24-2-E	17.3	208	1	84
	17.3	208	3	49
	17.3	240	1	73
	17.3	240	3	48
	17.3	480	3	21
IHR-GT24-2-E-C	17.3	208	1	91
	17.3	208	3	56
	17.3	240	1	80
	17.3	240	3	55
	17.3	480	3	28
IHR-GT24-2-E-XB	12	208	1	58
	12	208	3	34
	12	240	1	50
	12	240	3	29
	12	480	3	15
IHR-GT24-2-E-M	12	208	1	58
	12	208	3	34
	12	240	1	50
	12	240	3	29
	12	480	3	15

ELECTRICAL INFORMATION:

- Available in 208 and 240, 1 and 3 phase, please indicate at time of order.

- Available in 480 volts, 3 phase, contact factory for pricing.



ICMA-36-E



ISB-36-E

ELECTRIC CHEESEMELTER BROILER

- Chrome plated heavy duty rack.
- Loads and unloads easily.
- Full width, large capacity for high production in peak hours.
- Two 3 KW incoloy heating elements.
- Control knobs are durable cast aluminum with cool-to-the-touch grip.
- Independent left and right heating zones maximize function and performance.
- 208 and 240 volts, 3 phase operation.
- Constructed using aluminized steel for maximum heat retention and heat distribution.
- Stainless steel front, sides and top.
- Welded and polished stainless steel seams.
- Mounts over IR and IHR Imperial ranges with mounting accessory.
- Can be wall or counter mounted.
- One year parts and labor warranty.

ELECTRIC SALAMANDER BROILER

- Two 3 KW incoloy heating elements.
- Control knobs are durable cast aluminum with cool-to-the-touch grip.
- Independent left and right heating zones maximize function and performance.
- 208 and 240 volts, 3 phase operation.
- 4 positions with positive locking broiler carriage.
- Cradle and carriage design for cooking foods directly on the rack.
- Spring balanced cradle assembly rolls out 10" (254 mm) loading for easy and unloading.
- Full width broiler pan has a full length pull handle. Pan removes easily for cleaning.
- Constructed using aluminized steel for maximum heat retention and heat distribution.
- Stainless steel front, sides and top.
- Welded and polished stainless steel seams.
- Mounts over IR and IHR Imperial ranges with mounting accessory.
- Can be wall or counter mounted.
- One year parts and labor warranty.

Model #	Dimensions	Electrical Elements KW	Number of	Broiler Width	Ship Weight (Kg)	Lbs	List Price
ELECTRIC CHEESEMELTER							
ICMA-36-E	36" w x 17 3/4" d x 17 1/4" h (914 x 451 x 438 mm)	3 each	2	36" (914)	(75)	162	\$4,918
ELECTRIC SALAMANDER							
ISB-36-E	36" w x 17 3/4" d x 17 1/4" h (914 x 451 x 438 mm)	3 each	2	36" (914)	(95)	210	\$5,444

All measurements in () are metric equivalents.
Crated Dimensions: 38" w x 20" d x 21" h (965 x 508 x 533)

- ELECTRIC BROILER OPTIONS:**
- Wall mounting kits **\$265.**
 - 4" (102) leg kit for counter mounting **\$397.**
 - Reinforcement channels for range mount **\$321.**



ELECTRICAL REQUIREMENTS				
Model	Total KW	Volts	Ph	Amps
ICMA-36-E	6	208	3	22
	6	240	3	19
ISB-36-E	6	208	3	22
	6	240	3	19



Dual controls, inner and outer coils are controlled independently

Infinite heat controls for maximum cooking flexibility

Stainless steel open cabinet base

ISPA-18-E shown with optional casters

ELECTRIC STOCK POT FEATURES

- High temperature dual coil element.
- Dual controls, inner and outer coils are controlled independently.
- Infinite heat controls for maximum cooking flexibility.
- Element is 13" (330 mm) diameter for maximum pan contact.
- Stainless steel top, front and sides with welded and finished seams.
- Stainless steel cabinet base for storage.
- Knobs are cast aluminum with Valox™ heat protection grip.
- Heavy duty legs with adjustable feet.
- One year parts and labor warranty.

Model	Overall Dimensions			Element Description	Element Size	Shipping Weight		List Price
	Width	Depth	Height			(Kg)	Lbs	
ISPA-18-E	18" (457)	21" (533)	23 ½" (597)	Dual Coil	13" (330)	(36)	79	\$2,066
ISPA-18-2-E	18" (457)	42" (1067)	23 ½" (597)	2 Dual Coils	13" (330)	(72)	158	4,492

All measurements in () are metric equivalents.

Crated Dimensions: 20½" w x 22" h (521 x 559). Add 4" (102) to unit depth.

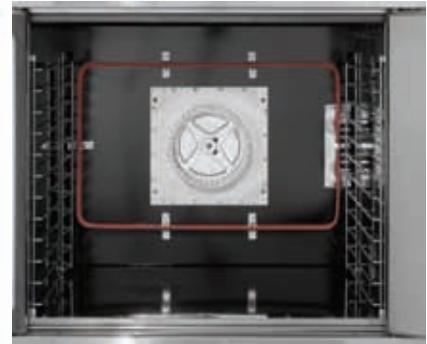
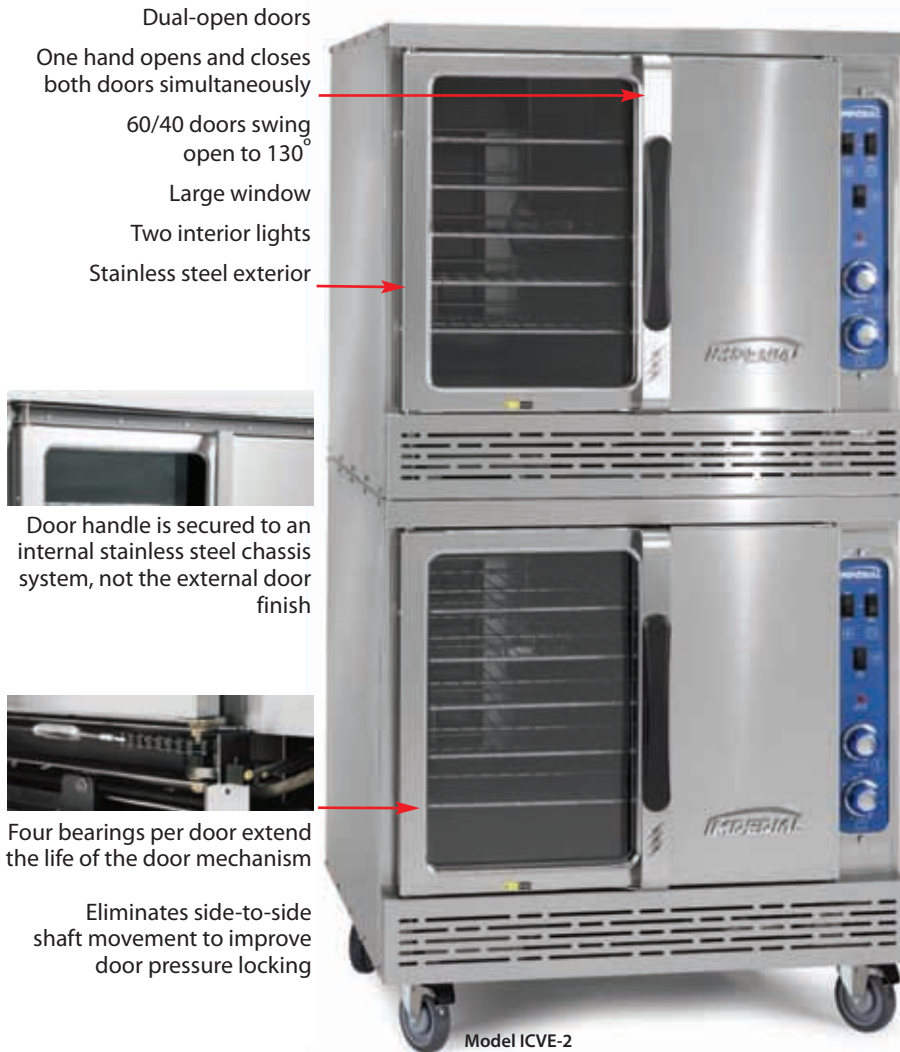


ELECTRIC STOCK TOP OPTIONS:

- 18" (457) height available (specify 18" H when ordering) **no additional cost.**
- Side-by-side models available, **add 30%.**
- 6" (152) casters, set of 4, 2 with brakes, **\$492.**
- 6" (152) casters, set of 6, 3 with brakes, **\$738.**

ELECTRICAL REQUIREMENTS

	Total KW	Voltage	Phase	Amps
ISPA-18-E	6	208	3	22
	8	240	3	29
ISPA-18-2-E	12	208	3	44
	16	240	3	58



Porcelainized oven interior for easy cleaning and better browning
 Five oven racks with 10 rack positions
 Most spacious oven interior available

Rugged 1/2 h.p. 2 speed motor per oven

11 KW 208 or 240 oven
 Standard oven depth (ICVE)
 Bakery oven depth (ICVDE)



Door handle is secured to an internal stainless steel chassis system, not the external door finish



Four bearings per door extend the life of the door mechanism

Eliminates side-to-side shaft movement to improve door pressure locking

Model ICVE-2
 Shown with optional casters



PROGRAMMABLE CONTROLS with COOK 'N HOLD FEATURE

- Easy-to-program. Simply select the time, temperature, fan settings and hold mode - then preset buttons.
- Cook 'n Hold feature. Cooks at a higher temperature for browning. Automatically switches to a lower holding temperature.
- 24 hr. digital countdown timer with easy-to-read LED digital display.
- Cooking versatility.
- Fan option lets you choose modes:
 1. Fan ON continuously
 2. Fan ON when heat is on (pulsed fan feature)
- °F or °C readings can be displayed.



MANUAL CONTROLS

- Independent time and temperature controls give you maximum versatility for general baking and roasting.
- 2-speed fan switch controls bake or roast.

THERMOSTATIC OVEN CONTROL

- Snap Action temperature control 150° F to 500° F. (66° C to 260° C).

ON-OFF SWITCH

TIMER

- 60 minute manual timer.
- Audible buzzer lets you know when the cooking cycle is complete.



Model ICVE-1
Single Deck, Standard Depth
shown with optional casters



Model ICVDE-1
Single Deck, Bakery Depth
shown optional storage shelf,
racks and casters

ELECTRIC CONVECTION OVENS

Model #	Description	Overall Dimensions			Electrical Output	Ship Weight		List Price
		Width	Height	Depth		(Kg)	Lbs	
ICVE-1	Single Deck, Standard depth	38" (965)	64" (1,526)	41 1/2" (1,054)	11 KW	(236)	521	\$10,150
ICVE-2	Double Deck, Standard depth	38" (965)	74" (1,880)	41 1/2" (1,054)	22 KW	(455)	1,005	20,300
ICVDE-1	Single Deck, Bakery depth	38" (965)	64" (1,526)	45 1/2" (1,156)	11 KW	(277)	611	13,642
ICVDE-2	Double Deck, Bakery depth	38" (965)	74" (1,880)	45 1/2" (1,156)	22 KW	(536)	1,185	27,284

All measurements in () are metric equivalents.

Note: For Cook and Hold computer control feature add the suffix "- H" for one oven or "- HH" if required for both ovens.



Crated Dimensions: Standard Single Deck - 40" w x 47 1/2" d x 38 1/2" h (1016 x 1206 x 978). Add 6" (152) to d for Bakery Depth. Standard Double Deck - 40" w x 47 1/2" d x 72" h (1016 x 1206 x 1829). Add 6" (152) to d for Bakery Depth.

ELECTRIC CONVECTION OVEN OPTIONS:

- Cook and Hold Feature **\$1,618 per Oven.**
- Stainless Steel sides, top and legs are standard on all ICVE and ICVDE Models.
- Stainless Steel Enclosure Back **\$516 per Deck.**
- Direct Connect Vent ICVE-1 and ICVDE-1 **\$593.**
- Direct Connect Vent ICVE-2 and ICVDE-2 **\$822.**
- Heavy Duty Casters, set of 4 **\$492.**
- Stack Kit with 6" (152) Stainless Steel Legs **\$375.**
- Stainless Steel solid doors available at no additional charge. Must specify at ordering.
- Stainless Steel Bottom Shelf and Adjustable Rack Supports ICVE-1 **\$994**, ICVDE-1 **\$1,214.**
- Stainless Steel Stand Bottom Shelf only ICVE-1 **\$552**, ICVDE-1 **\$662.**
- Extra Standard Depth Oven Racks, ICVE-1 **\$211 each.**
- Extra Bakery Depth Oven Racks, ICVDE-1 **\$211 each.**
- 480 volt, **\$1,523 per motor.**

Model	ELECTRICAL REQUIREMENTS				
	Total KW	Voltage	Phase	Hertz	Amps
ICVE-1, ICVDE-1	11	208	1	50/60	53 per oven
	11	208	3	50/60	31 per oven
	11	240	1	50/60	46 per oven
	11	240	3	50/60	27 per oven
ICVE-2, ICVDE-2	11	480*	3	50/60	14 per oven
	11	208	1	50/60	53 per oven
	11	208	3	50/60	31 per oven
	11	240	1	50/60	46 per oven
	11	240	3	50/60	27 per oven
	11	480*	3	50/60	14 per oven

* For export only, additional charge.

Two speed motor - 1/2 h.p., 1725/1140 RPM.

CLEARANCE

Minimum Clearance For use only on non-combustible floors with legs or casters; or 2 1/4" (57) overhang is required when curb mounted. 0" clearance from non-combustible side and rear walls. Provide 6" (152) minimum clearance from combustible side walls and 0" from combustible wall at rear.



HSICVE-1 shown with optional bottom shelf and casters



HSICVE-2 shown with optional casters

HALF SIZE ELECTRIC CONVECTION OVEN FEATURES

- Unique heat baffles assure even cooking throughout the entire oven.
- Creates an air flow that circulates the air throughout all interior surfaces of the oven cavity.
- Fast temperature recovery.
- 1/4 hp fan motor for high production cooking.
- Porcelainized oven interior for easy cleaning and provides better browning.
- Coved oven cavity corners clean easily and quickly.
- Interior oven light is controlled by a momentary switch outside the oven. Large window for viewing product at a glance.
- 4 oven racks included with 8 rack guide positions for maximum versatility.
- Easily removable rack guides provide open access for cleaning.
- Stainless steel sides, top and legs are standard.
- Extreme duty door system extends the life of the door mechanism and eliminates side-to-side shaft movement.
- Double bearings on the top and bottom of the door.
- Door locking mechanism.
- Fortified door chassis to withstand constant opening and closing.
- Handle is secured to an internal stainless steel chassis system - not to the external door finish.

Model #	Description	Overall Dimensions			Electrical Total Output	Ship Weight		List Price
		Width	Height	Depth		(Kg)	Lbs	
HSICVE-1	1/2 size Single Oven	30" (762)	58" (1,473)	30" (762)	5 KW	(135)	297	\$9,135
HSICVE-1	1/2 size Single Oven	30" (762)	58" (1,473)	30" (762)	7.5 KW	(135)	297	9,135
HSICVE-2	1/2 size Double Ovens	30" (762)	62" (1,575)	30" (762)	10 KW	(215)	474	18,270
HSICVE-2	1/2 size Double Ovens	30" (762)	62" (1,575)	30" (762)	15 KW	(215)	474	18,270

All measurements in () are metric equivalents.

Note: For Cook and Hold computer control feature add the suffix "- H"

Crated Dimensions: Single Oven: 32" w x 32" d x 32" h (813 x 813 x 813).
Double Ovens: 32" w x 32" d x 60" h (813 x 813 x 1,524).

ELECTRIC CONVECTION OVEN OPTIONS:

- Cook and Hold Feature **\$1,618 per Oven.**
- Heavy Duty Casters, set of 4 **\$492.**
- Stainless Steel Bottom Shelf and Adjustable Rack Supports **\$895.**
- Extra Standard Depth Oven Racks **\$211 each.**
- 480 volt, **\$1,523 per motor.**
- Stainless Steel solid door available at no additional charge.
Must specify at ordering.

ELECTRICAL REQUIREMENTS SINGLE DECK OVENS						
Model	Total KW	Voltage	Phase	Hertz	Amps	
HSICVE-1	5	208	1	50/60	32 per oven	
	5	208	3	50/60	21 per oven	
	5	240	1	50/60	28 per oven	
	5	240	3	50/60	20 per oven	
	5	480*	3	50/60	14 per oven	
HSICVE-1	7.5	208	1	50/60	44 per oven	
	7.5	208	3	50/60	28 per oven	
	7.5	240	1	50/60	39 per oven	
	7.5	240	3	50/60	26 per oven	
	7.5	480*	3	50/60	17 per oven	



ELECTRICAL REQUIREMENTS (PER OVEN) DOUBLE DECK OVENS					
Model	Total KW	Voltage	Phase	Hertz	Amps
HSICVE-2	5	208	1	50/60	32 per oven
	5	208	3	50/60	21 per oven
	5	240	1	50/60	28 per oven
	5	240	3	50/60	20 per oven
	5	480*	3	50/60	14 per oven
HSICVE-2	7.5	208	1	50/60	44 per oven
	7.5	208	3	50/60	28 per oven
	7.5	240	1	50/60	39 per oven
	7.5	240	3	50/60	26 per oven
	7.5	480*	3	50/60	17 per oven

* For export only, additional charge.

One speed motor - 1/4 h.p., 1725 RPM.

CLEARANCE

Minimum Clearance For use only on non-combustible floors with legs or casters; or 2 1/4" (57) overhang is required when curb mounted. 0" clearance from non-combustible side and rear walls. Provide 6" (152) minimum clearance from combustible side walls and 0" from combustible wall at rear.



Maximum load capacity:
40, 50 and 75 lbs.

Large nickel plated
fry baskets with
vinyl-coated handles

Fine mesh crumb screen

Stainless steel front,
doors, sides,
and basket hanger

304 stainless steel frypot

Cold zone and forward
sloping bottom collect
and remove debris from
the fry area, helping
maintain oil quality and
making clean-up easier

Full bottom provides
structural support

Two element styles:

1. Immersed
2. Tilt-up

Both element types are
located inside the stainless
steel frypot, below the
fry zone

Heats oil quickly resulting in
less absorption and better
tasting food

Double panel door

Recessed bottom for drain
accessibility. 1 1/4" (32)
full port drain valve

Durable legs for secure
support



Model IFS-40-E



OPTIONAL AUTOMATIC BASKET LIFTS

- All moving components are stainless steel.
- Stainless steel mounting hardware throughout.
- High torque, heavy-duty basket lift motor.
- Basket lift arms are removable for ease of cleaning.
- Automatic basket lifts with 16 product computer control.



OPTIONAL COMPUTER CONTROLS

- Easy to program - simply select time and temperature, then preset button.
- Easy-to-read LED digital display.
- Customize buttons for menu items.
- Programmable for 10 or 18 product cooking cycles.
- "Product Ready" visual and sound signals continue until product is removed.
- Electronic time and temperature controls increase product yield.
- Boil out mode for easy cleaning.
- Melt cycle control (optional) increases shortening life.
- No re-programming required if power loss occurs.



IMMERSED ELEMENTS

- Lower cost alternative for electric fryers.



TILT-UP ELEMENTS

- Provides full access to the frypot for cleaning.



Model IFS-40-E
Immersed Elements



Model IFS-75-EU
Tilt-up Elements
shown with optional casters

ELECTRIC FRYERS

Model	Frypot Description	Element Type	Oil Capacity Lbs. (Liters)	Working Dimensions Width Depth		Frying Area	Output KW	Ship Weight Lbs. (Kg)		List Price
IFS-40-E	304 Stainless steel	Immersed	40 (22)	15 ½" (394)	30 ½" (775)	14" x 14" (356 x 356)	14	221	(100)	\$6,033
IFS-40-EU	304 Stainless steel	Tilt-up	40 (22)	15 ½" (394)	30 ½" (775)	14" x 14" (356 x 356)	14	221	(100)	6,940
IFS-50-E	304 Stainless steel	Immersed	50 (27)	15 ½" (394)	30 ½" (775)	14" x 14" (356 x 356)	15.25	253	(114)	6,803
IFS-50-EU	304 Stainless steel	Tilt-up	50 (27)	15 ½" (394)	30 ½" (775)	14" x 14" (356 x 356)	15.25	253	(114)	7,823
IFS-75-E	304 Stainless steel	Immersed	75 (41)	19 ½" (495)	34" (864)	18" x 18" (457 x 457)	19	270	(122)	7,908
IFS-75-EU	304 Stainless steel	Tilt-up	75 (41)	19 ½" (495)	34" (864)	18" x 18" (457 x 457)	18	270	(122)	9,093
IF-DS	Top draining section w/storage cabinet, no filter			15 ½" (394)	30" (762)			130	(60)	3,099
IF-DS-75	Top draining section w/storage cabinet, no filter			19 ½" (495)	34" (864)			150	(68)	3,099

All measurements in () are metric equivalents.

Crated Dimensions for 40 and 50 lb: 34" d x 18" w x 35" h (864 x 457 x 889).

Crated Dimensions for 75 lb: 37" d x 22" w x 35" h (940 x 559 x 889).



FRYER OPTIONS:

- Electronic Thermostat (per fryer) add suffix "T" to model number **\$1,060.**
- Computer (per fryer) add suffix "C" to model number **\$2,763.**
- Automatic Basket lifts w/ Computerized Controls **\$5,268 per fryer.** (Available for immersed element style only)
- 1 Full Size Basket **\$269.**
- Extra Twin Baskets, set of 2 for 40 and 50 lb. fryers **\$296.**
- Extra Twin Baskets, set of 2 for 75 lb. fryers **\$442.**
- Heat Lamp for model IF-DS **\$961.**
- Stainless steel Joiner Strip **\$156.**
- Casters 6" (152) , set of 4 **\$492.**
- Mechanical Timer **\$228.**
- Side Drain Shelf, specify Right or Left **\$532.**
- 20½" (521) H Backguard, no shelf specify model **\$537.**
- Stainless Steel Tank Cover, for all fryer models, please specify model **\$303.**
- Stainless Steel side splash approx. 6" (152) **\$561 per side.**
- For Electric Fryer/Filter Systems, see pages 67-68.

ELECTRICAL REQUIREMENTS				
Model	Total KW	Voltage	Phase	Amps
IFS-40E	14	208	3	39
	14	240	3	34
	14	480*	3	17
IFS-40EU	14	208	3	39
	14	240	3	34
	14	480*	3	19
IFS-50E	15.25	208	3	43
	15.25	240	3	37
	15.25	480*	3	19
IFS-50EU	15.25	208	3	43
	15.25	240	3	37
	15.25	480*	3	19
IFS-75E	19	208	3	53
	19	240	3	46
IFS-75EU	18	208	3	50
	18	240	3	44
	18	480*	3	22

* For export only, additional charge.



Continuous cabinet provides a professional look

5" (127 mm) deep continuous stainless steel front landing ledge

304 stainless steel precision welded frypots

Includes casters and joiner strips

Drain Station includes a stainless steel cabinet with a drain area, food warmer and dump pan

Cabinet may be located anywhere within the fryer battery

Cabinet is a convenient storage area when located at the end of the battery

Filter System with Drain Station
Model IFSCB250EU



- Filter is located under fryers to save valuable space.
- Up to 6 fryers can be battered into one fryer/filter system.
- Filters are available with 50 lb. or 75 lb. (27 or 41 Liters) fryers.



- Filter pan is designed for maximum oil return.
- Stainless steel construction is easy to clean and has a professional look.
- Positive-latching filter paper holder holds paper in place for optimal filtration.
- Quick disconnect offers quick and safe connection of the filtered oil back into the frypots.
- All oil drain and return lines are internally plumbed for convenience and safety.



- 5.5 GPM pump with a 1/3 HP motor speeds up filtering process.
- Pumps oil into a disposal vat up to 20 feet away.



FILTER PACKAGE CHOICES

- Choose number of fryers needed. Up to six electric fryers can be battered into one fryer / filter system. Filters are located under fryers. Includes casters and joiner strips.
- Choose pre-packaged systems with or without a Drain Station. Drain Station includes a stainless steel cabinet with a drain area, food warmer and dump pan.
- Choose 50 or 75 lb. (27 or 41 Liters) oil capacity fryers.
- Choose Snap Action Thermostats, Electronic Thermostats or Computer Controls.

SPACE SAVER FILTER SYSTEMS - PRE-PACKAGED w/ **ELECTRIC FRYERS**

Number of Fryers in System	Snap Action Thermostat				Electronic Thermostat				Computer Control			
	Immersed Elements		Tilt-up Elements		Immersed Elements		Tilt-up Elements		Immersed Elements		Tilt-up Elements	
	IFS50E	IFS75E	IFS50EU	IFS75EU	IFS50ET	IFS75ET	IFS50EUT	IFS75EUT	IFS50EC	IFS75EC	IFS50EUC	IFS75EUC
2	\$24,420	\$28,601	\$28,085	\$32,891	\$26,447	\$30,609	\$30,414	\$35,199	\$29,725	\$33,904	\$34,183	\$38,989
3	32,268	38,149	37,109	43,873	35,290	41,172	40,583	47,347	40,212	46,097	46,244	53,011
4	39,227	46,830	45,113	53,855	43,266	50,885	49,755	58,517	49,852	57,434	57,330	66,052
5	47,509	56,831	54,636	65,355	52,578	61,899	60,465	71,184	60,794	70,116	69,914	80,633
6	55,374	66,416	63,681	76,379	61,421	72,464	70,634	83,332	71,304	82,310	81,998	96,339



FILTER SYSTEMS w/ DRAIN STATION - PRE-PACKAGED w/ **ELECTRIC FRYERS**

Number of Fryers in System	Snap Action Thermostat				Electronic Thermostat				Computer Control			
	Immersed Elements		Tilt-up Elements		Immersed Elements		Tilt-up Elements		Immersed Elements		Tilt-up Elements	
	IFS50E	IFS75E	IFS50EU	IFS75EU	IFS50ET	IFS75ET	IFS50EUT	IFS75EUT	IFS50EC	IFS75EC	IFS50EUC	IFS75EUC
1	\$16,664	\$20,898	\$19,163	\$24,033	\$19,451	\$21,893	\$22,369	\$25,177	\$21,080	\$23,540	\$24,243	\$27,071
2	24,312	30,248	27,959	34,785	28,077	32,258	32,288	37,097	31,390	35,532	36,098	40,864
3	31,850	39,596	36,627	45,537	36,722	42,619	42,230	49,013	41,643	47,542	47,890	54,675
4	39,842	49,148	45,818	56,518	45,582	53,183	52,420	61,160	52,152	59,752	59,973	68,716
5	47,347	58,497	54,449	67,270	54,207	63,529	62,338	73,057	62,424	71,746	71,787	82,508
6	54,831	68,063	63,056	78,273	63,088	74,107	72,550	85,224	72,915	83,956	83,851	96,550



Note: Other fryer/filter system combinations available. Call factory for more information and pricing.

FILTER SYSTEM OPTIONS:

- Automatic Basket lifts w/ Computerized Controls **\$5,268 per fryer**. Available for Immersed element type only.
- Manual controlled Basket lifts **\$3,197 per fryer**.
- Mechanical Timer **\$228 per fryer**.
- Side drain shelf (specify right or left) **\$532**.
- Stainless Steel Tank Cover (For all fryer models) **\$303 per fryer**.
- Stainless Steel side splash approx. 6" (152) **\$561 per side**.

Model Number Legend (Example IFSSP250ECBL)

I	F	S	SP	2	50	E	C	BL
Imperial	Fryer	Stainless Steel Frypot	Filter System Type: - Space Saver (SP) - Side-Car includes Matching Cabinet (CB)	Number of Fryers in System Maximum is 6	Fryer Oil Capacity 50 and 75	Element Type: - Immersed Elements (E) - Tilt-up Elements (EU)	Controller Upgrade Option: - Electronic Thermostat (T) - Computer Controls (C)	Automatic Basket lift Option



9" (229) dia. 2 KW sealed round plate elements with easy-to-clean Teflon surface

Sealed elements provide a solid flat surface for faster even heating

Range match profile when placed on a refrigerated base or equipment stand



Solid top prevents spills from entering unit and makes clean-up easy

Independent, infinite controls for precise temperature control

Knobs are cool to the touch

Stainless steel front, ledge and sides

4" (102) chrome plated adjustable legs included

Top	IHPA							STAINLESS STEEL STANDS			
	Width	Model	Number of Elements	Total KW	Ship Weight (Kg)	Ship Weight Lbs	List Price	Model	Ship Weight (Kg)	Ship Weight Lbs	List Price
	12" (305)	IHPA-1-12-E	1	2	(21)	45	\$2,377	IHPS-1-12	(12)	25	\$ 458
	12" (305)	IHPA-2-12-E	2	4	(37)	80	2,861	IHPS-2-12	(19)	40	623
	24" (610)	IHPA-2-24-E	2	4	(37)	80	3,066	IHPS-2-24	(19)	40	660
	36" (914)	IHPA-3-36-E	3	6	(53)	115	3,845	IHPS-3-36	(21)	45	695
	24" (610)	IHPA-4-24-E	4	8	(64)	140	4,070	IHPS-4-24	(23)	50	860
	48" (1219)	IHPA-4-48-E	4	8	(64)	140	4,587	IHPS-4-48	(23)	50	896
	36" (914)	IHPA-6-36-E	6	12	(95)	210	4,985	IHPS-6-36	(32)	70	1,135
	48" (1219)	IHPA-8-48-E	8	16	(123)	270	6,433	IHPS-8-48	(39)	85	1,374
	60" (1524)	IHPA-10-60-E	10	20	(147)	325	7,401	IHPS-10-60	(48)	105	1,683

All measurements in () are metric equivalents.

Crated Dimensions: 12" h (305). Add 2 1/2" (64) to Hot Plate depth and width.

ELECTRIC HOT PLATE OPTIONS:

- Casters for Stainless Steel Stands, set of 4 \$492 per set. Set of 6, \$738 per set for 60" and 72" (1524 and 1829) Stands.



ELECTRICAL REQUIREMENTS				
Model	Total KW	Voltage	Phase	Amps
IHPA-1-12-E	2	208	1	10
	2	240	1	8
IHPA-2-12-E & IHPA-2-24-E	4	208	1	19
	4	240	3	14
IHPA-3-36-E	4	240	1	17
	4	240	3	13
	4	480*	3	6
	6	208	1	29
IHPA-4-48-E	6	208	3	17
	6	240	1	25
	6	240	3	15
	6	240	3	15
	6	480*	3	7
	6	480*	3	7

Model	Total KW	Voltage	Phase	Amps
IHPA-4-24-E & IHPA-4-48-E	8	208	1	39
	8	240	3	29
	8	240	1	33
	8	240	3	25
	8	480*	3	13
IHPA-6-36-E	12	208	1	58
	12	208	3	38
	12	240	1	50
	12	240	3	33
	12	480*	3	17
IHPA-8-48-E	16	208	1	77
	16	208	3	58
	16	240	1	67
	16	240	3	50
	16	480*	3	25

Model	Total KW	Voltage	Phase	Amps J-Box "A"	Amps J-Box "B"
IHPA-10-60-E	20	208	1	48	48
	20	208	3	43	43
	20	240	1	42	42
	20	240	3	37	37
	20	480*	3	19	19

* For export only, additional charge.
 Note: IHPA-10-60-E has 2 J-Boxes.

ELECTRIC COUNTERTOP EQUIPMENT | GRIDDLES



Model ITG-36-E Thermostatically Controlled



- Stainless steel grease gutter is 4" (102 mm) wide.
- Large 1 gal (3.8 L) capacity grease can has a weep hole to indicate when full.
- Grease can removes easily.



- Thermostat maintains selected temperature during peak hours.
- 4 KW serpentine elements located under entire griddle plate.

Model	Overall Dimensions		Griddle Elements	Output KW	Ship Weight		List Price	STAINLESS STEEL STAND			
	Width	Depth			(Kg)	Lbs		Model	Ship Weight (Kg)	Lbs	List Price
ITG-24-E	24" (610)	31" (787)	2	8	(136)	300	\$4,311	ITGS-24	(23)	50	\$860
ITG-36-E	36" (914)	31" (787)	3	12	(195)	430	5,787	ITGS-36	(32)	70	1,135
ITG-48-E	48" (1219)	31" (787)	4	16	(261)	575	7,392	ITGS-48	(39)	85	1,374
ITG-60-E	60" (1524)	31" (787)	5	20	(328)	725	8,474	ITGS-60	(48)	105	1,683
ITG-72-E	72" (1829)	31" (787)	6	24	(396)	875	11,201	ITGS-72	(62)	135	1,993

All measurements in () are metric equivalents.

Note: Depth of griddle cooking surface 24" (610).

Crated Dimensions: 36" d x 16 1/2" h (914 x 419) add 2 1/2" (64) to Griddle width.



ELECTRIC GRIDDLE OPTIONS:

- Casters for Stainless Steel Stands, set of 4 \$492 per set.
- Casters for 60" and 72" (1524 and 1829) Stainless Steel Stands, set of 6 \$738 per set.
- Chrome Griddle Top (Add "CG" to model #), \$1,413 per linear ft.

ELECTRICAL REQUIREMENTS				
Model	Total KW	Voltage	Phase	Amps
ITG-24-E	8	208	3	29
	8	240	3	25
	8	480*	3	13
ITG-36-E	12	208	3	34
	12	240	3	29
	12	480*	3	15
ITG-48-E	16	208	3	58
	16	240	3	50
	16	480*	3	25

Model	Total KW	Voltage	Phase	Amps J-Box "A"	Amps J-Box "B"
ITG-60-E	20	208	3	34	29
	20	240	3	29	25
	20	480*	3	15	13
ITG-72-E	24	208	3	34	34
	24	240	3	29	29
	24	480*	3	15	15

* For export only, additional charge.

Note: ITG-60-E and ITG-72-E have 2 J-Boxes.



CE EQUIPMENT

CE certified models are equipped with the latest flame failure safety features for open burners, griddles and ovens. Contact Imperial for pricing.

CE MODELS INCLUDE:

- Restaurant Ranges – CIR Series
- Convection Ovens – CICV Series
- Fryers and Filter Systems – CIF Series
- Thermostat Griddles – CITG Series
- Salamander Broilers – CISB Series
- Cheesemelters – CICMA Series
- Hot Plates – CIHPA Series
- Low Boy Ovens – CIR-36-LB Series
- Double Deck Ovens – CIR-36-DS Series

TERMS OF SALE

FOB: Corona, CA 92879

INSPECTION: Shipments must be inspected promptly upon receipt. No claims for damaged merchandise or missing parts or other errors will be recognized unless written notice thereof is given to Imperial Commercial Cooking Equipment Company within 30 days after shipping date.

RETURNED GOODS: Returned goods are subject to a restocking charge and the cost of reconditioning. Prior authorization by Imperial (RMA#) must be granted, and returned goods must be shipped freight prepaid. Custom units built to buyer specifications may not be returned or cancelled.

SHIPMENTS: All equipment ships under class 85.
FOB: Corona, CA 92879

NOTE: Imperial Commercial Cooking Equipment Company reserves the right without prior notice to make changes and revisions in product specifications, design and materials which in the opinion of the company will provide greater efficiency, performance and durability.

PRICES: All prices are subject to change without notice. Prices do not include sales or any other local state tax. All prices are in U.S. Dollars.

TERMS: Net 30 days subject to credit department approval. All amounts past due are subject to 1½% per month service charge.

LIMITED WARRANTY

ONE YEAR PARTS AND LABOR FOR U.S.

IMPERIAL LIMITED WARRANTY: This Imperial Commercial Cooking Company warranty applies to all equipment that has been unaltered, properly installed and maintained in accordance with national and local codes and in accordance with the Imperial installation manuals.

Imperial products are warranted to the original purchaser to be free from defects in material and workmanship under normal use and service for a period of (1) one year from the date of original installation. Equipment must be no older than two (2) years from date of manufacture to carry the one (1) year parts and labor warranty. Equipment is not warranted when used in non-commercial location. Porcelain items are excluded from this warranty. Parts wear is not considered a defect. Faucets, cast iron parts and glass items are warranted for 90 days. This warranty does not apply to equipment damaged, altered or abused accidentally or intentionally, modified by unqualified service personnel or with missing or altered serial name plates.

Imperial agrees to repair or replace defective parts (with normal shipping charges) due to flaws in material or workmanship during the warranty period. Labor to repair or replace defective parts shall be warranted when performed by an authorized Imperial service agency. Travel over 50 miles, holiday or overtime labor charges are not covered.

FRYERS and PASTA COOKERS: One year parts and labor warranty. Limited warranty of fry tank: Stainless Steel tank is five years pro-rated.

Proper installation, initial check out, air shutter adjustments, or normal maintenance such as lubrication, adjustment or calibration of controls is the responsibility of the dealer, owner-user or installing contractor and is not covered by this warranty.

Prices are effective 4.1.17. Prices listed in this catalog are in U.S. dollars.

All prices are subject to change without prior notification.

Imperial is not responsible for printing errors in pricing or specifications.



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