

2023
CATALOG



IMPERIAL



IMPERIAL

Founded in Los Angeles in 1957 by Peter Spenuzza Sr. Imperial is owned by Peter Spenuzza Jr. The company started by making broilers and griddles for regional steak houses. Today Imperial manufactures a full line of high quality USA-made commercial cooking equipment that is sold to restaurants, hotels and institutions throughout the world. For over 60 years, quality, performance and durability have remained the cornerstone of Imperial.

2023
IMPERIAL

PRODUCT CLASSIFICATION



GAS



ELECTRIC

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GAS

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ELECTRIC

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RESEARCH AND DEVELOPMENT

With over 70 years of combined engineering experience in commercial cooking equipment, we stand above others in our testing and design. With state of the art testing equipment and our continual improvement process, we strive to make our equipment better each year as new manufacturing techniques and technology are developed.

MANUFACTURING AND ASSEMBLY

Our manufacturing plant is designed with efficiency in the forefront of our mind. Automation has been a priority to Imperial for over 30 years. Fully robotic welding and automatic steel processing equipment enabled a very tight tolerance in our fabrication parts allowing for higher efficiencies in our assembly lines.

CERTIFICATIONS











GAS

SPEC SERIES

GAS SPEC SERIES

The Spec Series Line is sleek, European styling. Special design elements, help achieve this look along with the unique styling of the cast aluminum knobs. 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.

FEATURES

- 40,000 BTU 12KW output.
- Grates are flush mount to front ledge for full use of top surface.
- "S" 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 12KW standard oven or 35,000 BTU 10KW convection oven.
- Oven safety valve tubing is stainless steel.
- Extremely accurate, robust thermostats.
- Oven interior is porcelainized providing better browning and easier cleaning.







GAS

SPEC SERIES | OPEN BURNER AND HOT TOP RANGES



IHR-6-P

Shown with optional casters.

OPEN BURNER FEATURES

- Burners are 40,000 BTU/hr 12KW with a 7,000 BTU 2KW 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.
- Wavy Grates are standard
- "Spider" Grates are optional
- 3/4" rear gas connection standard



IHR-GT36-C

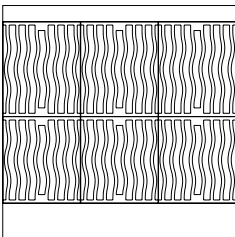
Shown with optional casters.

GRIDDLE 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 12KW. One burner every 12" (305), rated 30,000 BTU 9KW.
- Even heat throughout griddle surface.
- Thermostatic control for each burner.
- 1" thick griddle plate

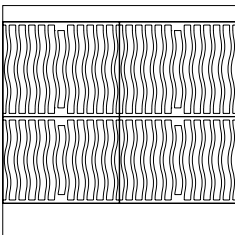
2023 GAS | SPEC SERIES

SIX 40,000 BTU OPEN BURNERS



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-6	STANDARD OVEN	280,000	82	270	595
IHR-6-C	CONVECTION OVEN	275,000	81	297	655
IHR-6-XB	STORAGE BASE	240,000	70	193	425
IHR-6-P	PROTECTION OVEN	292,000	86	326	720
IHR-6-M	MODULAR (NO BASE)	240,000	70	145	320

FOUR 40,000 BTU OPEN BURNERS 18" WIDE GRATES

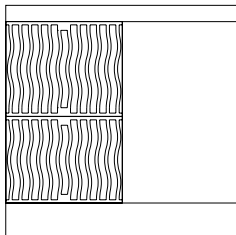


MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-4	STANDARD OVEN	200,000	59	268	590
IHR-4-C	CONVECTION OVEN	195,000	57	295	670
IHR-4-XB	STORAGE BASE	160,000	47	190	420
IHR-4-P	PROTECTION OVEN	212,000	62	326	720
IHR-4-M	MODULAR (NO BASE)	160,000	47	143	315



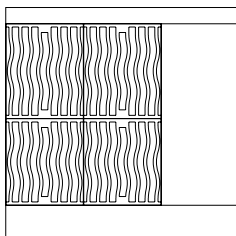
Notes: Measurements in () are metric equivalents. XB = Storage base | M = Modular (No base) | C= Convection oven.

TWO 40,000 BTU OPEN BURNERS AND 18" EVEN HEAT HOT TOP



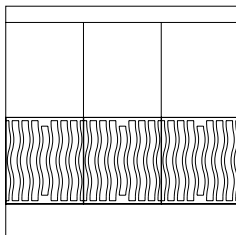
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-2-1HT	STANDARD OVEN	160,000	47	346	762
IHR-2-1HT-C	CONVECTION OVEN	155,000	45	373	822
IHR-2-1HT-XB	STORAGE BASE	120,000	35	269	592
IHR-2-1HT-P	PROVECTION OVEN	172,000	50	381	841
IHR-2-1HT-M	MODULAR (NO BASE)	120,000	35	190	417

FOUR 40,000 BTU OPEN BURNERS AND ONE 12" EVEN HEAT HOT TOP



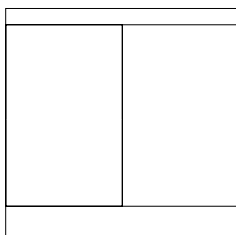
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-4-1HT	STANDARD OVEN	230,000	67	342	752
IHR-4-1HT-C	CONVECTION OVEN	225,000	66	369	812
IHR-4-1HT-XB	STORAGE BASE	190,000	56	264	582
IHR-4-1HT-P	PROVECTION OVEN	242,000	71	377	831
IHR-4-1HT-M	MODULAR (NO BASE)	190,000	56	185	407

THREE 12" COMBINATION 40,000 BTU OPEN BURNERS AND EVEN HEAT HOT TOPS



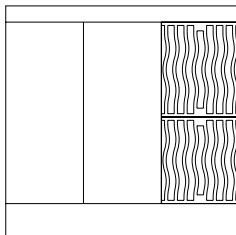
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-3HT-3	STANDARD OVEN	280,000	82	348	767
IHR-3HT-3-C	CONVECTION OVEN	275,000	81	376	827
IHR-3HT-3-XB	STORAGE BASE	240,000	70	271	597
IHR-3HT-3-P	PROVECTION OVEN	292,000	86	384	846
IHR-3HT-3-M	MODULAR (NO BASE)	240,000	70	192	422

TWO 18" WIDE EVEN HEAT HOT TOPS



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-2HT	STANDARD OVEN	120,000	35	276	610
IHR-2HT-C	CONVECTION OVEN	115,000	34	303	670
IHR-2HT-XB	STORAGE BASE	80,000	23	200	440
IHR-2HT-P	PROVECTION OVEN	132,000	39	312	689
IHR-2HT-M	MODULAR (NO BASE)	80,000	23	152	335

TWO 12" EVEN HEAT HOT TOPS AND TWO 40,000 BTU OPEN BURNERS



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-2HT-2	STANDARD OVEN	180,000	53	349	769
IHR-2HT-2-C	CONVECTION OVEN	175,000	51	376	828
IHR-2HT-2-XB	STORAGE BASE	140,000	41	272	599
IHR-2HT-2-P	PROVECTION OVEN	192,000	56	385	848
IHR-2HT-2-M	MODULAR (NO BASE)	140,000	41	193	424



GAS

SPEC SERIES | GRIDDLE, FRENCH AND HOT TOP RANGES



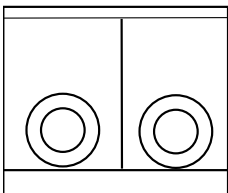
IHR-1FT-C

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 sautéing.
- One cast iron ring burner rated at 35,000 BTU/hr 10KW for 18" (457) section.

TWO 18" FRENCH TOPS WITH RINGS AND COVERS

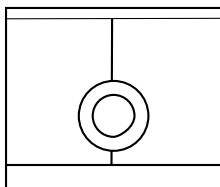


MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IHR-2FT	STANDARD OVEN	110,000	32	275	608	
IHR-2FT-C	CONVECTION OVEN	105,000	31	257	568	
IHR-2FT-XB	STORAGE BASE	70,000	21	198	438	
IHR-2FT-P	PROVECTION OVEN	122,000	36	299	660	
IHR-2FT-M	MODULAR (NO BASE)	70,000	21	151	333	



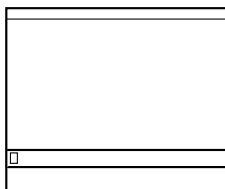
Notes: Measurements in () are metric equivalents. XB = Storage base | M = Modular (No base) | C= Convection oven.

ONE 36" FRENCH TOP WITH RING AND COVER



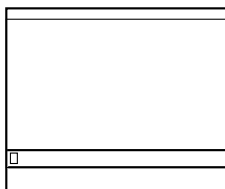
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-1FT	STANDARD OVEN	75,000	22	275	608
IHR-1FT-C	CONVECTION OVEN	70,000	21	257	568
IHR-1FT-XB	STORAGE BASE	35,000	10	198	438
IHR-1FT-P	PROVECTION OVEN	87,000	25	249	660
IHR-1FT-M	MODULAR (NO BASE)	35,000	10	151	333

36" GRIDDLE TOP WITH MANUAL CONTROLS



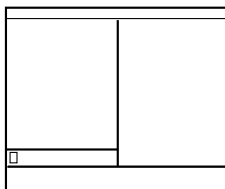
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-G36	STANDARD OVEN	130,000	38	276	610
IHR-G36-C	CONVECTION OVEN	125,000	37	303	670
IHR-G36-XB	STORAGE BASE	90,000	26	200	440
IHR-G36-P	PROVECTION OVEN	142,000	42	312	689
IHR-G36-M	MODULAR (NO BASE)	90,000	26	152	335

36" GRIDDLE TOP WITH THERMOSTATS



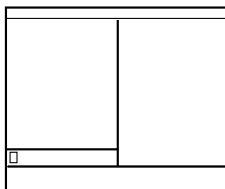
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-GT36	STANDARD OVEN	130,000	38	276	610
IHR-GT36-C	CONVECTION OVEN	125,000	37	303	670
IHR-GT36-XB	STORAGE BASE	90,000	26	200	440
IHR-GT36-P	PROVECTION OVEN	142,000	42	312	689
IHR-GT36-M	MODULAR (NO BASE)	90,000	26	152	335

18" GRIDDLE TOP AND 18" EVEN HEAT HOT TOP



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-G18-1HT	STANDARD OVEN	120,000	35	278	615
IHR-G18-1HT-C	CONVECTION OVEN	115,000	34	306	675
IHR-G18-1HT-XB	STORAGE BASE	80,000	23	202	445
IHR-G18-1HT-P	PROVECTION OVEN	132,000	39	290	644
IHR-G18-1HT-M	MODULAR (NO BASE)	80,000	23	154	340

18" GRIDDLE TOP WITH THERMOSTAT AND 18" EVEN HEAT HOT TOP



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-GT18-1HT	STANDARD OVEN	120,000	35	278	615
IHR-GT18-1HT-C	CONVECTION OVEN	115,000	34	306	675
IHR-GT18-1HT-XB	STORAGE BASE	80,000	23	202	445
IHR-GT18-1HT-P	PROVECTION OVEN	132,000	39	290	644
IHR-GT18-1HT-M	MODULAR (NO BASE)	80,000	23	154	340



GAS

SPEC SERIES | OPEN BURNER, GRIDDLE AND PLANCHA RANGES

IHR-G18-2

Shown with optional stainless steel backguard with shelf.

STANDARD OVEN FEATURES

- Interior accommodates 2 rack positions 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 12KW oven.
- Side oven controls in cool zone.



IHR-PL36-C

Shown with optional casters

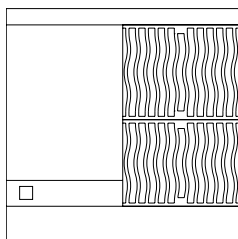
PLANCHA FEATURES

- ½" (13) thick polished steel griddle plate.
- Griddle plate is 28" (711) wide and 22 ½" (571) deep.
- Two 15,000 4KW 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.

CONVECTION OVEN FEATURES

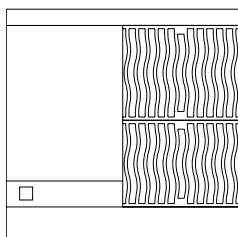
- Electronic ignition system with single solenoid valve.
- ¼ hp blower motor. 35,000 BTU/hr 10KW.
- Stainless steel door gasket.
- Three position switch for cooking or cool down.
- Burner "On" indicator light and one hour manual timer. Fan shuts off automatically when door is open.
- Three oven racks.

18" WIDE GRIDDLE TOP AND TWO 18" WIDE OPEN BURNERS



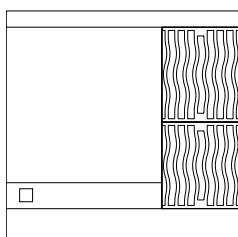
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-G18-2	STANDARD OVEN	160,000	47	341	750
IHR-G18-2-C	CONVECTION OVEN	155,000	45	368	810
IHR-G18-2-XB	STORAGE BASE	120,000	35	264	580
IHR-G18-2-P	PROVECTION OVEN	172,000	50	376	829
IHR-G18-2-M	MODULAR (NO BASE)	120,000	35	184	405

18" WIDE GRIDDLE TOP WITH THERMOSTAT AND TWO 18" WIDE OPEN BURNERS



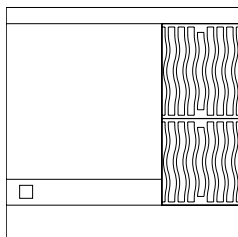
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-GT18-2	STANDARD OVEN	160,000	47	341	750
IHR-GT18-2-C	CONVECTION OVEN	155,000	45	368	810
IHR-GT18-2-XB	STORAGE BASE	120,000	35	264	580
IHR-GT18-2-P	PROVECTION OVEN	172,000	50	376	829
IHR-GT18-2-M	MODULAR (NO BASE)	120,000	35	184	405

24" WIDE GRIDDLE TOP AND TWO 12" WIDE OPEN BURNERS



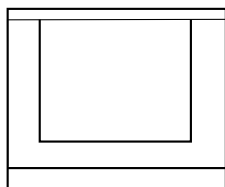
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-G24-2	STANDARD OVEN	180,000	53	362	796
IHR-G24-2-C	CONVECTION OVEN	175,000	51	389	856
IHR-G24-2-XB	STORAGE BASE	140,000	41	284	626
IHR-G24-2-P	PROVECTION OVEN	192,000	56	397	875
IHR-G24-2-M	MODULAR (NO BASE)	140,000	41	205	451

24" WIDE GRIDDLE TOP WITH THERMOSTAT AND TWO 12" WIDE OPEN BURNERS



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-GT24-2	STANDARD OVEN	180,000	53	362	796
IHR-GT24-2-C	CONVECTION OVEN	175,000	51	389	856
IHR-GT24-2-XB	STORAGE BASE	140,000	41	284	626
IHR-GT24-2-P	PROVECTION OVEN	192,000	56	397	875
IHR-GT24-2-M	MODULAR (NO BASE)	140,000	41	205	451

36" WIDE PLANCHA GRIDDLE TOP WITH MANUAL CONTROLS



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-PL36	STANDARD OVEN	70,000	21	275	605
IHR-PL36-C	CONVECTION OVEN	65,000	19	303	668
IHR-PL36-XB	STORAGE BASE	30,000	9	217	478
IHR-PL36-P	PROVECTION OVEN	82,000	24	310	684
IHR-PL36-M	MODULAR (NO BASE)	30,000	9	160	352



GAS

SPEC SERIES | RADIANT BROILERS AND ADD-A-UNIT GAS RANGES



IHR-RB

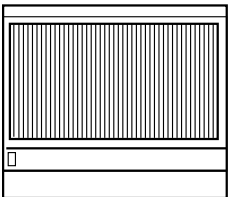
Shown with optional casters.

RADIANT BROILER FEATURES

- Individually controlled 15,000 BTU/hr 4KW 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.
- Full width grease gutter and large capacity removable drip pan.
- 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.



36" RADIANT CHAR-BROILERS



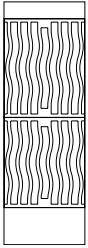
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IHR-RB	STANDARD OVEN	90,000	26	314	691	
IHR-RB-C	CONVECTION OVEN	90,000	26	220	483	
IHR-RB-P	PROVECTION OVEN	102,000	30	349	770	
IHR-RB-XB	STORAGE BASE	90,000	26	314	691	
IHR-RB-M	MODULAR BASE	90,000	26	220	483	



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

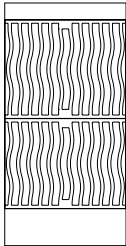
OPEN BURNERS | FLOOR AND MODULAR MODELS

12" WIDE GRATES - TWO 40,000 BTU/HR (10KW) OPEN BURNERS



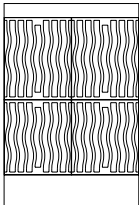
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-2-12-XB	2 EA. OPEN BURNERS W/ STORAGE BASE 12" (305) W	80,000	23	95	210
IHR-2-12-M	2 EA. OPEN BURNERS, MODULAR (NO BASE) 12" (305) W	80,000	23	84	185

18" WIDE GRATES - TWO 40,000 BTU/HR (10KW) OPEN BURNERS



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-2-18-XB	2 EA. OPEN BURNERS W/ STORAGE BASE 18" (457) W	80,000	23	93	204
IHR-2-18-M	2 EA. OPEN BURNERS, MODULAR (NO BASE) 18" (457) W	80,000	23	71	156

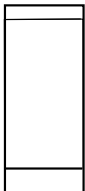
24" WIDE GRATES - FOUR 40,000 BTU/HR (10KW) OPEN BURNERS



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-4-24-XB	4 EA. OPEN BURNERS W/ STORAGE BASE 24" (610) W	160,000	47	156	345
IHR-4-24-M	4 EA. OPEN BURNERS, MODULAR (NO BASE) 24" (610) W	160,000	47	136	300

HOT TOP | FLOOR AND MODULAR MODELS

12" WIDE HOT TOP - ONE 30,000 BTU/HR (9KW) BURNER



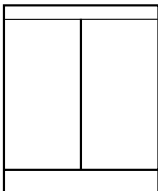
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-1HT-12-XB	HOT TOP W/ STORAGE BASE 12" (305) W	30,000	9	86	190
IHR-1HT-12-M	HOT TOP, MODULAR (NO BASE) 12" (305) W	30,000	9	70	155

18" WIDE HOT TOP - ONE 40,000 BTU/HR (12KW) BURNER



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-1HT-18-XB	HOT TOP W/ STORAGE BASE 18" (457) W	40,000	12	115	254
IHR-1HT-18-M	HOT TOP, MODULAR (NO BASE) 18" (457) W	40,000	12	94	206

24" WIDE HOT TOP - TWO 30,000 BTU/HR (9KW) BURNER



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-2HT-24-XB	HOT TOPS W/STORAGE BASE 24" (610) W	60,000	18	158	350
IHR-2HT-24-M	HOT TOPS, MODULAR (NO BASE) 24" (610) W	60,000	18	140	310



GRIDDLE TOP | FLOOR AND MODULAR MODELS

12" WIDE GRIDDLE - ONE 30,000 BTU/HR (9KW) BURNER



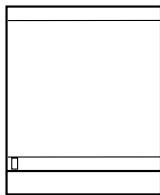
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-G12-XB	GRIDDLE TOP W/ STORAGE BASE 12" (305) W	30,000	9	121	265
IHR-G12-M	GRIDDLE TOP, MODULAR (NO BASE) 12" (305) W	30,000	9	84	185

18" WIDE GRIDDLE - ONE 30,000 BTU/HR (9KW) BURNER



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-G18-XB	GRIDDLE TOP W/ STORAGE BASE 18" (457) W	30,000	12	121	266
IHR-G18-M	GRIDDLE TOP, MODULAR (NO BASE) 18" (457) W	30,000	12	110	242

24" WIDE GRIDDLE - TWO 30,000 BTU/HR (9KW) BURNERS



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-G24-XB	GRIDDLE TOP W/ STORAGE BASE 24" (610) W	60,000	18	161	355
IHR-G24-M	GRIDDLE TOP, MODULAR (NO BASE) 24" (610) W	60,000	18	138	305

GRIDDLE TOP W/ THERMOSTAT | FLOOR AND MODULAR MODELS

12" WIDE GRIDDLE - ONE 30,000 BTU/HR (9KW) BURNER



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-GT12-XB	GRIDDLE TOP W/ THERMOSTAT W/ STORAGE BASE 12" (305) W	30,000	9	88	195
IHR-GT12-M	GRIDDLE TOP W/ THERMOSTAT, MODULAR (NO BASE) 12" (305) W	30,000	9	72	160

18" WIDE GRIDDLE - ONE 30,000 BTU/HR (9KW) BURNER



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-GT18-XB	18" GRIDDLE TOP W/ THERMOSTAT W/ STORAGE BASE 18" (457) W	30,000	12	121	266
IHR-GT18-M	18" GRIDDLE TOP W/ THERMOSTAT, MODULAR (NO BASE) 18" (457) W	30,000	12	110	242

24" WIDE GRIDDLE - TWO 30,000 BTU/HR (9KW) BURNERS



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-GT-24-XB	24" GRIDDLE TOP W/ THERMOSTAT W/ STORAGE BASE 24" (610) W	60,000	18	161	355
IHR-GT-24-M	24" GRIDDLE TOP W/ THERMOSTAT, MODULAR (NO BASE) 24" (610) W	60,000	18	138	305



IHR-12SP

Shown with optional stainless steel backguard with shelf



IHR-24SP

Shown with optional electric Bain-Marie and faucet

SPREADER

- Provides additional working space between ranges
- Front 1 ¼" (32mm) manifold joins adjacent equipment
- Cabinet base has bottom shelf for storing pans and stock pots
- Permits rear tee connection to add sufficient gas input for a large battery of gas equipment
- Optional electric Bain-Marie and optional faucet for added convenience for 18", 24" and 36" (457, 610, 914 mm) models
- Optional cut-outs in work top are available to hold round inserts

EXTERIOR FEATURES

- Stainless steel front, sides, stub back, landing ledge and kick plate
- Welded and polished stainless-steel seams
- Enclosed front 1-1/4" (32 mm) manifold
- Common ledge and backguards are available as options for seamless, professional look 6" high (152 mm) 2 ½" (64 mm) diameter heavy duty legs with adjustable feet.
- One year parts and labor warranty



MODEL	WIDTH (MM)	BASE DESCRIPTION	SHIP WEIGHT (KG) LBS
IHR-12SP	12" (305)	OPEN CABINET WITH BOTTOM SHELF	(68) 150



MODEL	WIDTH (MM)	BASE DESCRIPTION	SHIP WEIGHT (KG) LBS
IHR-18SP	18" (457)	OPEN CABINET WITH BOTTOM SHELF	(72) 160



MODEL	WIDTH (MM)	BASE DESCRIPTION	SHIP WEIGHT (KG) LBS
IHR-24SP	24" (610)	OPEN CABINET WITH BOTTOM SHELF	(88) 195



MODEL	WIDTH (MM)	BASE DESCRIPTION	SHIP WEIGHT (KG) LBS
IHR-36SP	36" (914)	OPEN CABINET WITH BOTTOM SHELF	(95) 210

OPTIONS AND ACCESSORIES

- Electric bain-marie and faucet for 18", 24" and 36" (457, 610 and 914 mm) models
- Cut-outs in work top for round inserts
- Stainless steel single door on 12", 18" and 24" (305, 457 and 610 mm) open cabinet base
- 6" (152 mm) casters, set of 4
- Stainless steel double door on 36" (915 mm)



SPREADER TOP PROVIDES EXTRA WORKING SPACE



OPTIONAL CUT-OUTS ARE ALSO AVAILABLE



Notes: Measurements in () are metric equivalents.



IHR-F50 RANGE MATCH FRYERS

- High efficiency cast iron tube-fired burners.
- Millivolt temperature control circuit.
- Snap action 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.



RANGE MATCH FRYERS

MODEL	DESCRIPTION	OIL CAPACITY LBS	OIL CAPACITY LTR	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	BURNERS	
IHR-F2525	TWO ½ SIZE SPLIT POT STAINLESS STEEL FRY POT	25/25	14/14	140,000	41	135	299	4	
IHR-F50	STAINLESS STEEL FRY POT	50	27	140,000	41	129	286	4	
IHR-F75	STAINLESS STEEL FRY POT	75	41	175,000	51	135	298	5	
IHR-F-DS	15 ½" (394) TOP DRAINING SECTION STORAGE CABINET (NO FILTER), 4" (102) DEEP S/S DRAIN PAN	N/A	N/A	N/A	N/A	86	190	N/A	
IHR-F-DS-75	19 ½" (495) TOP DRAINING SECTION STORAGE CABINET (NO FILTER), 4" (102) DEEP S/S DRAIN PAN	N/A	N/A	N/A	N/A	91	200	N/A	



Notes: Measurements in () are metric equivalents. Other fryer/filter system combinations available. Call factory for more information and pricing.



RANGE MATCH SPACE SAVER PRE-PACKAGED FILTER SYSTEMS

FRYERS IN SYSTEM	SNAP ACTION THERMOSTAT		ELECTRONIC THERMOSTAT		COMPUTER CONTROL	
	IHR-50	IHR-75	IHR-50T	IHR-75T	IHR-50C	IHR-75C
2						
3						
4						
5						
6						

FRYER OPTIONS

DESCRIPTION	DESCRIPTION
CASTERS FOR FREE STANDING FRYERS, SET OF 4	HEAT LAMP FOR IHR-F-DS
EXTRA TWIN BASKETS FOR MODELS IHR-40 AND IHR-50 SET OF 2	STAINLESS STEEL JOINER STRIP
EXTRA TWIN BASKETS MODEL IHR-75 SET OF 2 HALF BASKETS	¾" REAR GAS CONNECTION (SINGLE UNIT CONNECTION ONLY)
FULL SIZE BASKET FOR ALL FRYER MODELS	1¼" REAR GAS CONNECTION
STAINLESS STEEL TANK COVER	PRESSURE REGULATOR, ¾" N.P.T.
STAINLESS STEEL DRAIN PAN, 4" (102) D FOR DRAIN STATION	PRESSURE REGULATOR, 1¼" N.P.T.
17" (432) H STAINLESS STEEL BACKGUARD, NO SHELF	GAS SHUT-OFF VALVE ¾" N.P.T.
COMPUTER FRY CONTROL; ADD "C" TO MODEL #	GAS SHUT-OFF VALVE 1¼" N.P.T.
RECLAMATION OIL SYSTEM- ROI	ELECTRONIC IGNITION ON FRYER FILTER SYSTEM PER VESSEL



IHR-4-M

STANDARD FEATURES

- Sleek European styling with wide radius ledge.
- Stainless steel front, sides, control panel and landing ledge.
- Large 5" (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 BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-6-M	SIX OPEN BURNERS - 12" WIDE	240,000	70	145	320
IHR-4-M	FOUR OPEN BURNERS - 18" WIDE	160,000	47	143	316
IHR-2-1HT-M	TWO OPEN BURNERS AND 18" (457) HOT TOP	120,000	35	153	337
IHR-4-1HT-M	FOUR OPEN BURNERS AND 12" (305) HOT TOP	190,000	56	148	327
IHR-3HT-3-M	THREE OPEN BURNERS AND THREE 12" (305) HOT TOPS	240,000	70	155	342
IHR-2HT-M	TWO 18" (457) HOT TOPS	80,000	23	152	335
IHR-2HT-2-M	TWO 12" (305) HOT TOPS AND TWO OPEN BURNERS	140,000	41	156	344
IHR-2FT-M	TWO 18" (457) FRENCH TOPS	80,000	23	151	333
IHR-1FT-M	ONE 36" (914) FRENCH TOP	40,000	12	151	333
IHR-G36-M	36" (914) GRIDDLE TOP WITH MANUAL CONTROLS	90,000	26	152	335
IHR-GT36-M	36" (914) GRIDDLE TOP W/ THERMOSTAT CONTROLS	90,000	26	152	335
IHR-G18-1HT-M	18" (457) GRIDDLE TOP AND 18" (457) HOT TOP	80,000	23	154	340
IHR-GT18-1HT-M	18" (457) GRIDDLE TOP W/ THERMOSTAT AND 18" (457) HOT TOP	80,000	23	154	340
IHR-G18-2-M	18" (457) GRIDDLE TOP AND TWO OPEN BURNERS	120,000	35	148	325
IHR-GT18-2-M	18" (457) GRIDDLE TOP W/ THERMOSTAT AND TWO OPEN BURNERS	120,000	35	148	325
IHR-G24-2-M	24" (610) GRIDDLE TOP AND TWO OPEN BURNERS	140,000	41	168	371
IHR-GT24-2-M	24" (610) GRIDDLE TOP W/ THERMOSTAT AND TWO OPEN BURNERS	140,000	41	168	371
IHR-PL36-M	36" (914) PLANCHA GRIDDLE TOP WITH MANUAL CONTROLS	30,000	9	123	272
IHR-RB-M	36" (914) RADIANT CHAR-BROILER	90,000	26	220	483

IHMS-54

Shown with optional casters.

STANDARD FEATURES

- Stainless steel top, legs and under shelf.
- Extra depth stands to accommodate IHR modular units.



MODULAR EQUIPMENT STANDS

MODEL	WIDTH INCHES	WIDTH MM	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHMS-18	18	457	56	124
IHMS-24	24	610	61	135
IHMS-36	36	914	73	160
IHMS-54	54	1312	79	175
IHMS-72	72	1829	82	180
IHMS-90	90	2286	93	205

EQUIPMENT STAND OPTIONS:

Set of 4 casters

Set of 6 casters required for IHMS-72 and IHMS-90

IHSB-36

SALAMANDER BROILER

- Salamander Broilers with Infrared Burner. Reinforcement channels and single high shelf are required for range mount.
- Dual control gas valves.



IHCM-36

CHEESE MELTER

- Cheese melters with Infrared Burner. Reinforcement channels and single high shelf are required for range mount.
- Dual control gas valves.



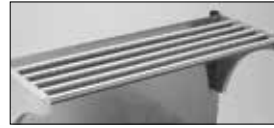
OPTIONS

STAINLESS STEEL COMMON FRONT LANDING LEDGE	STAINLESS STEEL CABINET BASE DOOR	GAS SHUT-OFF VALVE	4" (102) WELDED ON LEGS FOR MODULAR UNITS
WIDTH	WIDTH	WIDTH	
48" (1219) W	12" (305), 18" (457), 24" (610)	3/4" N.P.T.	SWIVEL CASTERS, 2 WITH BRAKES SET OF 4
54" (1372) W	SINGLE DOOR	1 1/4" N.P.T.	
60" (1524) W	36" (914)	1 1/4" REAR GAS CONNECTION. BATTERIES UP TO 600,000 BTU 176KW	HIGH MASS OVEN 650°
72" (1829) W	DOUBLE DOORS		
84" (2134) W	EXTRA OVEN RACK	10" STAINLESS STEEL WOK RING (FITS OVER ANY IHR TOP GRATE)	CHROME GRIDDLE TOP (ADD "CG" TO MODEL #)
96" (3496) W	WIDTH		
108" (2743) W	26 1/2" (673)	GROOVED GRIDDLE TOP (ADD "GG" TO MODEL #) SPECIFY LEFT OR RIGHT SIDE FOR GROOVED SECTION	REINFORCEMENT CHANNELS
120" (3048) W	STANDARD OVEN		
STAINLESS STEEL INTERIOR ON OPEN CABINET BASE	26 1/2" (673)		
WIDTH	CONVECTION OVEN		
12" (305), 18" (457)	GAS PRESSURE REGULATORS		SAFETY VALVE
24" (610), 36" (914)	WIDTH		
STAINLESS STEEL CENTER SHELF IN OPEN CABINET BASE	3/4" N.P.T.		
WIDTH	1 1/4" N.P.T.		
12" (305), 18" (457)			
24" (610), 36" (914)			



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.
- Available for Sizzle and Chill units. Call for price.



- Solid shelf is standard. Tubular and Slotted stainless steel shelves are available, 11" (279) deep. Please specify when ordering.



17" BACKGUARD | NO SHELF | STAINLESS STEEL



Model BG-36

MODEL	WIDTH	HEIGHT	SHIP WEIGHT KG	SHIP WEIGHT LBS		
BG-12	12" (305)	17" (432)	(8)	18		
BG-18	18" (457)	17" (432)	(10)	23		
BG-24	24" (610)	17" (432)	(13)	29		
BG-36	36" (914)	17" (432)	(18)	39		
BG-48	48" (1219)	17" (432)	(23)	51		
BG-54	54" (1312)	17" (432)	(25)	56		
BG-60	60" (1524)	17" (432)	(29)	63		
BG-72	72" (1829)	17" (432)	(35)	76		
BG-84	84" (2134)	17" (432)	(41)	90		
BG-96	96" (2438)	17" (432)	(48)	105		
BG-108	108" (2743)	17" (432)	(55)	122		
BG-120	120" (3048)	17" (432)	(64)	140		

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



Model SHS-36

MODEL	WIDTH	HEIGHT	SHIP WEIGHT KG	SHIP WEIGHT LBS		
SHS-12	12" (305)	20 1/2" (521)	(10)	23		
SHS-18	18" (457)	20 1/2" (521)	(13)	29		
SHS-24	24" (610)	20 1/2" (521)	(16)	36		
SHS-36	36" (914)	20 1/2" (521)	(23)	51		
SHS-48	48" (1219)	20 1/2" (521)	(30)	67		
SHS-54	54" (1312)	20 1/2" (521)	(34)	75		
SHS-60	60" (1524)	20 1/2" (521)	(38)	84		
SHS-72	72" (1829)	20 1/2" (521)	(46)	102		
SHS-84	84" (2134)	20 1/2" (521)	(55)	121		
SHS-96	96" (2438)	20 1/2" (521)	(64)	141		
SHS-108	108" (2743)	20 1/2" (521)	(74)	163		
SHS-120	120" (3048)	20 1/2" (521)	(85)	187		

35" DOUBLE DECK | HIGH SHELVES | STAINLESS STEEL



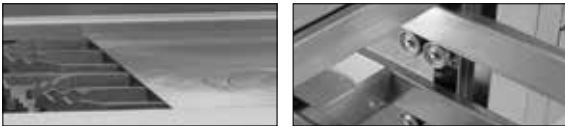
Model DHS-36

MODEL	WIDTH	HEIGHT	SHIP WEIGHT KG	SHIP WEIGHT LBS		
DHS-12	12" (305)	35" (889)	(18)	39		
DHS-18	18" (457)	35" (889)	(22)	48		
DHS-24	24" (610)	35" (889)	(27)	60		
DHS-36	36" (914)	35" (889)	(37)	82		
DHS-48	48" (1219)	35" (889)	(48)	106		
DHS-54	54" (1312)	35" (889)	(54)	119		
DHS-60	60" (1524)	35" (889)	(60)	132		
DHS-72	72" (1829)	35" (889)	(73)	160		
DHS-84	84" (2134)	35" (889)	(86)	190		
DHS-96	96" (2438)	35" (889)	(101)	222		
DHS-108	108" (2743)	35" (889)	(116)	256		
DHS-120	120" (3048)	35" (889)	(133)	292		

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

SIZZLE N CHILL SYSTEM FEATURES

- Integrated cooktop with remote or optional self-contained condensing unit.
- Self-contained systems are energy efficient and require no installation, simply plug in 120 v.
- Fully insulated cabinet and drawers to prevent temperature migration.
- Drawers hold 6" (152) deep pans. Remote models hold two full size pans per drawer.
- Front mounted thermometer is easy to read.
- 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).



SIZZLE N CHILL SYSTEM

MODEL	CONDENSING UNIT	DRAWER SIZE PANS CAPACITY	DIMENSIONS DEPTH/WIDTH/HEIGHT	AMPS	SHIP WEIGHT (KG) LBS
IHR-XX-RM-36	REMOTE	2-DRAWERS - 27¼" (692) 4-PANS CAPACITY	38" 36" 36" (965 914 914)	0.3	(159) 350
IHR-XX-SC-36	SELF-CONTAINED	2-DRAWERS - 27¼" (692) 4-PANS CAPACITY	38" 36" 36" (965 914 914)	5	(213) 470
IHR-XX-RM-72	REMOTE	4-DRAWERS - 27¼" (692) 8-PANS CAPACITY	38" 72" 36" (965 1829 914)	0.5	(227) 500
IHR-XX-SC-72	SELF-CONTAINED	4-DRAWERS - 27¼" (692) 8-PANS CAPACITY	38" 72" 36" (965 1829 914)	7	(249) 550

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:

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 ¼" 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.



GAS PRO SERIES

GAS PRO SERIES

The Pro 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. 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.

FEATURES

- PyroCentric™ Burner heads are standard.
- Two rings of flame for even cooking no matter the pan size.
- PyroCentric™ 32,000 BTU 9KW anti-clogging burner with a 7,000 BTU/hr 2KW low simmer feature.
- Optional, interchangeable Saute and Wok Jet burner heads.
- Full width, stainless steel crumb tray slides out for cleaning.
- 12" x 12" (305 x 305) front grates lift off easily for cleaning.
- 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.
- 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 10KW 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.
- 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.







GAS

PRO SERIES | COUNTER TOP BROILER





PSB

Shown with optional stand and casters.

PROFESSIONAL COUNTERTOP BROILER

- Designed for high volume users and chains.
- Full stainless steel exterior.
- 304 stainless steel broiler liner.
- All brass control components.
- Fully welded broiler liner.
- Newly designed top cast iron top grate with four different height levels built into grate.
- Full welded stainless steel crumb tray.
- All metal control knobs.
- 22,000 BTU per burner.

PROFESSIONAL COUNTERTOP BROILERS

MODEL	RADIANT BROILERS (R) (S)				STAINLESS STEEL STAND		
	BURNERS	GAS OUTPUT BTU	WIDTH	SHIP WEIGHT LBS	MODEL	SHIP WEIGHT LBS	
PSB36	6	132,000	36"	370	PSBS36	90	
PSB48	8	176,000	48"	460	PSBS48	105	
PSB60	10	220,000	60"	605	PSBS60	125	



Notes: Measurements in () are metric equivalents.



GAS

PRO SERIES | HOTPLATE, GRIDDLE AND SALAMANDER BOILER



PSH

Shown with optional stand and casters.

PROFESSIONAL COUNTERTOP HOT PLATE

- Designed for high volume users and chains.
- Full stainless steel exterior.
- 304 stainless steel burner box, top grate supports and burner supports.
- All brass control components.
- Newly designed cast iron top grate featuring new bowl design.
- Full welded stainless steel crumb tray.
- All metal control knobs.
- 32,000 BTU burner.
- Low profile landing ledge.
- Includes 4" stainless steel legs.

29 | 2023 GAS | PRO SERIES

PROFESSIONAL COUNTERTOP HOT PLATES

WIDTH	MODEL	BURNERS	GAS OUTPUT BTU	SHIP WEIGHT LBS	STAINLESS STEEL STAND		
					MODEL	SHIP WEIGHT LBS	
24"	PSH424	4	128,000	180	PSHS24	70	
36"	PSH636	6	192,000	230	PSHS36	90	
48"	PSH848	8	256,000	310	PSHS48	105	
60"	PSH1060	10	320,000	375	PSHS60	125	



Notes: Measurements in () are metric equivalents.



PSG

Shown with optional stand and casters.

PROFESSIONAL COUNTERTOP GRIDDLE

- Aeration baffles between each burner.
- Designed for high volume users and chains.
- Full stainless steel exterior.
- 304 stainless steel interior components.
- 1" highly polished abrasion resistant steel griddle plate.
- Extra large capacity grease can.
- One burner every 12"
- Highly accurate digital electronic control.
- 30,000 BTU burner
- Low profile landing edge.
- Full 4" wide grease trough.
- Full width grease chute.

PROFESSIONAL COUNTERTOP GRIDDLES

MODEL	WIDTH	DEPTH	BURNERS	GAS OUTPUT BTU	SHIP WEIGHT LBS	STAINLESS STEEL STAND		
						MODEL	SHIP WEIGHT LBS	
PSG36	36"	30 1/2"	3	90,000	400	PSG36S	90	
PSG48	48"	30 1/2"	4	120,000	532	PSG48S	105	
PSG60	60"	30 1/2"	5	150,000	665	PSG60S	125	



GAS

PRO SERIES | RESTAURANT RANGES

IR-6-P

Shown with optional casters



IR-6

Shown with optional casters



IR-8-P-XB

Shown with optional casters

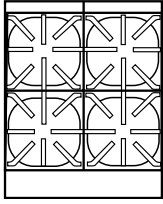


PRO SERIES RANGE FEATURES

- New 1.5 diameter oven door handle.
- Larger oven door opening.
- Metal knobs with on/off indicator engraved into all knobs.
- 2 piece top grate design with deep bowl for higher efficiencies from the 32,000 BTU Burners.
- All stainless steel burner box, top grate and burner supports.
- Stainless steel tubing used throughout all units.
- Low profile landing ledge.
- New door assembly with designed self-sealing feature.

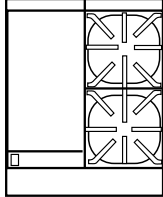
NEW TOP GRATE AND DOOR HANDLE



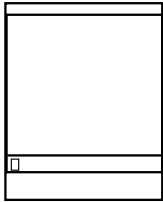


24" PRO SERIES RANGES

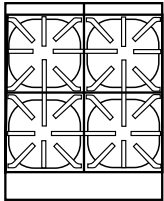
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IR-4	155,000	45	210	465	
IR-4-XB	128,000	38	183	405	



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IR-2-G12	111,000	33	213	470	
IR-2-G12-XB	84,000	25	185	410	

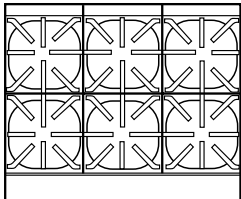


MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IR-G24	67,000	20	224	495	
IR-G24-XB	40,000	12	196	435	

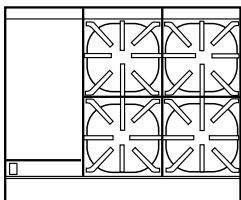


MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IR-4-SU	155,000	45	210	465	
IR-4-SU-XB	128,000	38	183	405	

36" PRO SERIES RANGES



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IR-6	227,000	67	274	605	
IR-6-C	222,000	65	301	665	
IR-6-P	244,000	71	310	684	
IR-6-XB	192,000	56	246	545	



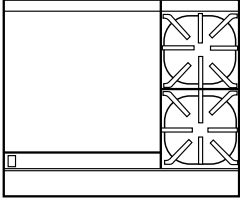
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IR-4-G12	183,000	54	283	625	
IR-4-G12-C	178,000	52	310	685	
IR-4-G12-P	200,000	59	319	704	
IR-4-G12-XB	148,000	43	256	565	



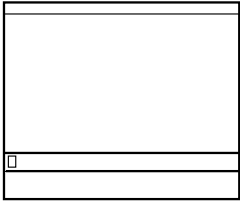
GAS

PRO SERIES | RESTAURANT RANGES

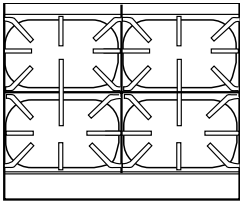
36" PRO SERIES RANGES



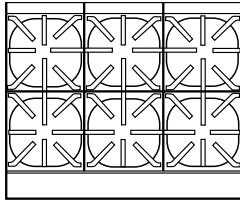
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-2-G24	139,000	41	288	635
IR-2-G24-C	134,000	39	314	695
IR-2-G24-P	156,000	46	324	714
IR-2-G24-XB	104,000	30	260	575



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-G36	95,000	28	297	655
IR-G36-C	90,000	26	319	705
IR-G36-P	112,000	33	333	734
IR-G36-XB	60,000	18	269	595

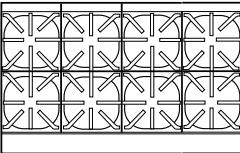


MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-4-S18	163,000	48	272	600
IR-4-S18-C	158,000	46	298	660
IR-4-S18-P	180,000	53	308	679
IR-4-S18-XB	128,000	38	244	540



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-6-SU	227,000	67	274	605
IR-6-SU-C	222,000	65	301	665
IR-6-SU-P	244,000	71	310	684
IR-6-SU-XB	192,000	56	246	545

48" PRO SERIES RANGES

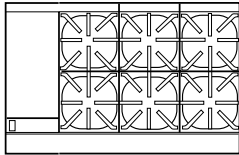


MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-8	310,000	91	322	710
IR-8-XB	291,000	85	290	640
IR-8-C-XB	286,000	84	303	670
IR-8-P-XB	308,000	90	326	719

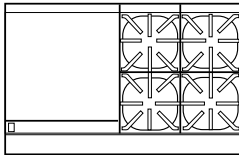
33 | 2023 GAS | PRO SERIES



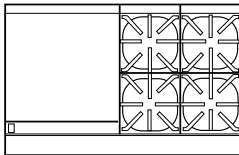
Notes: Measurements in () are metric equivalents. "XB" specifies Cabinet Base model | Space Saver Oven is 20" wide. Accommodates 18" x 26" (457 x 660) sheet pans front-to-back. | "G" specifies Griddle Top | "SU" specifies Step-up



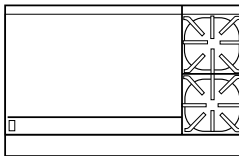
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IR-6-G12	266,000	78	344	760	
IR-6-G12-XB	247,000	72	312	690	
IR-6-G12-C-XB	242,000	71	326	720	
IR-6-G12-P-XB	264,000	77	349	769	



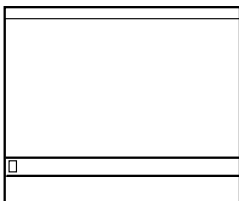
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IR-4-G24	222,000	65	367	810	
IR-4-G24-XB	203,000	59	335	740	
IR-4-G24-C-XB	198,000	58	348	770	
IR-4-G24-P-XB	220,000	64	371	819	



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IR-4-RG24	222,000	65	385	850	
IR-4-RG24-XB	203,000	59	353	780	
IR-4-RG24-C-XB	198,000	58	367	810	
IR-4-RG24-P-XB	220,000	64	390	859	



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IR-2-G36	178,000	52	385	850	
IR-2-G36-XB	159,000	47	353	780	
IR-2-G36-C-XB	154,000	45	367	810	
IR-2-G36-P-XB	176,000	52	390	859	



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IR-G48	134,000	39	394	870	
IR-G48-XB	115,000	34	361	800	
IR-G48-C-XB	110,000	32	376	830	
IR-G48-P-XB	132,000	39	399	879	



GAS

PRO SERIES | RESTAURANT RANGES



IR-6-G24-C

Shown with optional casters.

GRIDDLE TOP FEATURES

- Griddle tops are highly polished 3/4" thick (19) plate for 24", 36", 48" and 60" ranges.
- 72" wide griddles are highly polished 1" thick (25) plates.
- 3" (76) wide stainless steel grease trough and removable grease can for easy cleaning.
- 20,000 BTU/hr 6KW burners are located every 12" (305) of griddle surface.
- Manual controls are standard, thermostatic controls optional.

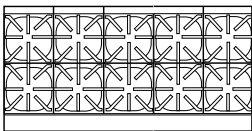
OPEN BURNER FEATURES

- PyroCentric burner heads with two rings of flames for even cooking no matter the pan size.
- PyroCentric burners are 32,000 BTU/hr 9KW with a 7,000 BTU/hr 2KW 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.



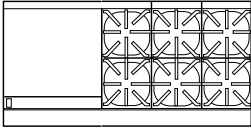
IR-10

Shown with optional casters.

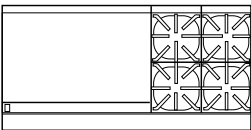


MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IR-10	390,000	114	444	980	
IR-10-C	385,000	113	468	1,035	
IR-10-CC	380,000	111	493	1,090	
IR-10-XB	355,000	104	425	940	
IR-10-C-XB	350,000	103	451	995	
IR-10-P-XB	372,000	109	462	1019	

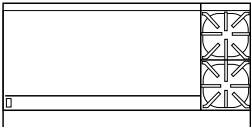
60" PRO SERIES RANGES



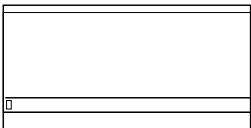
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IR-6-G24	302,000	89	480	1,060	
IR-6-G24-C	297,000	87	506	1,115	
IR-6-G24-CC	292,000	86	530	1,170	
IR-6-G24-XB	267,000	78	457	1,010	
IR-6-G24-C-XB	262,000	77	483	1,065	
IR-6-G24-P-XB	284,000	83	494	1089	



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IR-4-G36	258,000	76	491	1,085	
IR-4-G36-C	253,000	74	517	1,140	
IR-4-G36-CC	248,000	73	540	1,195	
IR-4-G36-XB	223,000	65	468	1,035	
IR-4-G36-C-XB	218,000	64	494	1,090	
IR-4-G36-P-XB	240,000	70	505	1114	



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IR-2-G48	214,000	63	496	1,095	
IR-2-G48-C	209,000	61	522	1,150	
IR-2-G48-CC	204,000	60	540	1,195	
IR-2-G48-XB	179,000	52	472	1,045	
IR-2-G48-C-XB	174,000	51	499	1,100	
IR-2-G48-P-XB	196,000	57	510	1124	



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IR-G60	170,000	50	505	1,115	
IR-G60-C	165,000	48	531	1,170	
IR-G60-CC	160,000	47	554	1,225	
IR-G60-XB	135,000	40	483	1,065	
IR-G60-C-XB	130,000	38	508	1,120	
IR-G60-P-XB	152,000	45	519	1,144	



Notes: Measurements in () are metric equivalents. "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.



GAS

PRO SERIES | RESTAURANT RANGES

IR-6-RG24

Shown with legs.

RAISED GRIDDLE WITH BROILER

- Raised griddle broilers are available in 24" and 36" (610 and 914) widths.
- Griddle tops are highly polished 3/4" (19) plate.
- Manual controls are conveniently located.
- Burners have 20,000 6KW 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.

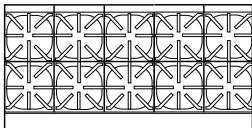


RADIANT BROILER

- Individually controlled 15,000 BTU/hr 4KW 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.

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60" PRO SERIES RANGES

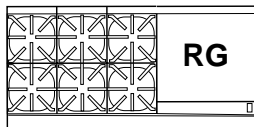


MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IR-10-SU	390,000	114	444	980	
IR-10-SU-C	385,000	113	468	1,035	
IR-10-SU-CC	380,000	111	493	1,090	
IR-10-SU-XB	355,000	104	425	940	
IR-10-SU-C-XB	350,000	103	451	995	
IR-10-SU-P-XB	372,000	109	462	1019	

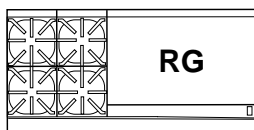


Notes: "CC" specifies (2) 26 1/2" (673) Convection Ovens. "C-XB" specifies (1) 26 1/2" (673) Convection Oven and a Cabinet Base. "C" specifies (1) 26 1/2" (673) Convection Oven and (1) 26 1/2" (673) Standard Oven. "XB" specifies (1) 26 1/2" (673) Standard Oven and Cabinet Base. "RG" specifies Raised Griddle with Broiler. "RB" specifies Radiant Broiler.

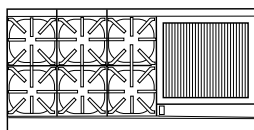
60" PRO SERIES RANGES



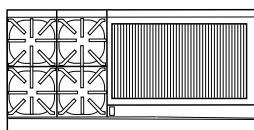
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-6-RG24	302,000	89	496	1,095
IR-6-RG24-C	297,000	87	522	1,150
IR-6-RG24-CC	292,000	86	540	1,195
IR-6-RG24-XB	267,000	78	468	1,045
IR-6-RG24-C-XB	262,000	77	499	1,100
IR-6-RG24-P-XB	319,000	93	532	1,174



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-4-RG36	258,000	76	508	1,185
IR-4-RG36-C	253,000	74	533	1,140
IR-4-RG36-CC	248,000	73	558	1,195
IR-4-RG36-XB	223,000	65	485	1,035
IR-4-RG36-C-XB	218,000	64	510	1,090
IR-4-RG36-P-XB	240,000	70	505	1,114



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-6-RB24	322,000	94	472	1,060
IR-6-RB24-C	317,000	93	497	1,115
IR-6-RB24-CC	312,000	91	522	1,170
IR-6-RB24-XB	287,000	84	449	1,010
IR-6-RB24-C-XB	282,000	83	474	1,065
IR-6-RB24-P-XB	304,000	89	494	1,089



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-4-RB36	288,000	84	483	1,085
IR-4-RB36-C	283,000	83	508	1,140
IR-4-RB36-CC	278,000	81	533	1,195
IR-4-RB36-XB	253,000	74	460	1,035
IR-4-RB36-C-XB	248,000	73	485	1,090
IR-4-RB36-P-XB	270,000	79	505	1,114



GAS

PRO SERIES | RESTAURANT RANGES

IR-6-G36-C

Shown with optional casters.

STANDARD OVEN FEATURES

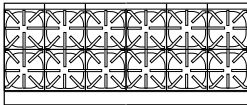
- Chef depth standard oven interior accommodates standard 18" x 26" (457 x 660) sheet pans front-to-back and side-by side.
- Interior is 26½"w x 26"d x 14"h (673w x 660d x 356h) 35,000 BTU/hr 10KW oven.
- 100% oven safety pilot.
- Heavy duty thermostat with temperature range from 150°F to 500°F (65°C 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 10KW oven.
- Stamped inner door liner provides extra strength while optimizing heat retention.
- One chrome oven rack included - 2 positions.

CONVECTION OVEN FEATURES

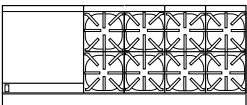
- Convection oven with ¼ hp blower motor cooks products quickly and evenly with less shrinkage.
- Convection oven interior dimensions 26½"w x 22½"d x 14"h (673 w x 572d x356h).
- Three position switch for cooking or cool down.
- Fan shuts off automatically when door is open.
- 30,000 BTU/hr 9KW
- Three chrome oven racks included - 5 positions.



72" PRO SERIES RANGES



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IR-12	454,000	133	514	1,135	
IR-12-C	449,000	132	540	1,190	
IR-12-CC	444,000	130	568	1,255	
IR-12-XB	419,000	123	493	1,085	
IR-12-C-XB	414,000	121	517	1,140	
IR-12-PP	488,000	143	586	1,293	
IR-12-P-XB	436,000	128	528	1,164	

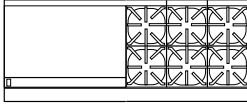


MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IR-8-G24	386,000	113	536	1,185	
IR-8-G24-C	381,000	112	562	1,240	
IR-8-G24-CC	356,000	104	590	1,305	
IR-8-G24-XB	331,000	97	513	1,135	
IR-8-G24-C-XB	326,000	96	540	1,190	
IR-8-G24-PP	420,000	123	609	1,343	
IR-8-G24-P-XB	348,000	102	551	1,214	



Notes: Measurements in () are metric equivalents.|"CC" specifies (2) 26 ½" (673) Convection Ovens.|"C-XB" specifies (1) 26 ½" (673) Convection Oven and a Cabinet Base.|"C" specifies (1) 26½" (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.

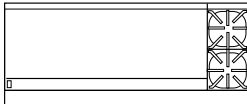
72" PRO SERIES RANGES



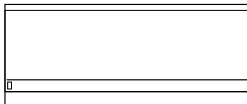
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IR-6-G36	322,000	94	541	1,195	
IR-6-G36-C	317,000	93	567	1,250	
IR-6-G36-CC	312,000	91	595	1,315	
IR-6-G36-XB	287,000	84	518	1,145	
IR-6-G36-C-XB	282,000	83	544	1,200	
IR-6-G36-PP	356,000	104	614	1353	
IR-6-G36-P-XB	304,000	89	555	1224	



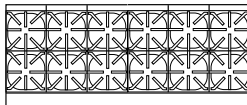
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IR-4-G48	278,000	81	518	1,145	
IR-4-G48-C	273,000	80	544	1,200	
IR-4-G48-CC	268,000	79	572	1,265	
IR-4-G48-XB	243,000	71	495	1,095	
IR-4-G48-C-XB	238,000	70	522	1,150	
IR-4-G48-PP	312,000	91	591	1303	
IR-4-G48-P-XB	260,000	76	532	1174	



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IR-2-G60	234,000	69	602	1,330	
IR-2-G60-C	229,000	67	628	1,385	
IR-2-G60-CC	224,000	66	656	1,450	
IR-2-G60-XB	199,000	58	579	1,280	
IR-2-G60-C-XB	194,000	57	606	1,335	
IR-2-G60-PP	268,000	79	675	1488	
IR-2-G60-P-XB	216,000	63	616	1359	



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IR-G72	190,000	56	643	1,420	
IR-G72-C	185,000	54	669	1,475	
IR-G72-CC	180,000	53	697	1,540	
IR-G72-XB	155,000	45	620	1,370	
IR-G72-C-XB	150,000	44	646	1,425	
IR-G72-PP	224,000	66	716	1578	
IR-G72-P-XB	172,000	50	657	1449	



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IR-12-SU	454,000	133	514	1,135	
IR-12-SU-C	449,000	132	540	1,190	
IR-12-SU-CC	444,000	130	568	1,255	
IR-12-SU-XB	419,000	123	545	1,085	
IR-12-SU-C-XB	414,000	121	517	1,140	
IR-12-SU-PP	488,000	143	586	1293	
IR-12-SU-P-XB	436,000	128	528	1164	



GAS

PRO SERIES | OPTIONAL ACCESSORIES

EXTERIOR OPTIONS

SWIVEL CASTERS, 3 WITH BRAKES SET OF 6, FOR 72" (1829)	SWIVEL CASTERS, 2 WITH BRAKES SET OF 4	GAS SHUT-OFF VALVE 3/4" N.P.T.
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STAINLESS STEEL CABINET BASE DOOR

24" (610) SINGLE DOOR	36" (914) DOUBLE DOORS	48" (1219) DOUBLE DOORS
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OVEN OPTIONS

EXTRA OVEN RACK

20" (508)	26 1/2" (673) STANDARD OVEN	26 1/2" (673) CONVECTION OVEN
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BURNER OPTIONS

10" (254) STAINLESS STEEL WOK RING
(FITS OVER ANY IR TOP GRATE)

GRIDDLE OPTIONS

- Manual Griddle Control is standard.
- Flat griddle standard on left.
- Safety valves, contact Imperial for prices.
- Raised griddle standard on right.

THERMOSTAT GRIDDLE CONTROL (ADD "T" TO MODEL NUMBER)

12" (305) GRIDDLE	24" (610) GRIDDLE	36" (914) GRIDDLE
48" (1219) GRIDDLE	60" (1524) GRIDDLE	72" (1829) GRIDDLE

GROOVED GRIDDLE TOP (ADD "GG" TO MODEL #) SPECIFY LEFT OR RIGHT SIDE FOR GROOVED SECTION

CHROME GRIDDLE TOP (ADD "CG" TO MODEL #)

1" GRIDDLE PLATE (ADD "1" TO MODEL NUMBER)

12" (305) GRIDDLE	24" (610) GRIDDLE	36" (914) GRIDDLE	48" (1219) GRIDDLE	60" (1524) GRIDDLE
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COOK TOP OPTIONS

- Heavy duty polished top 12"w x 24"d (305 x 610) to replace two open burners.
- Add "-HT" to model number, per 12" x 24" section.
- 24" and 36" radiant broiler sections may be added to all IR Ranges. Contact Imperial for prices.
- Safety Valves, contact Imperial for prices.
- CE models, contact Imperial for prices.



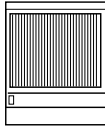
GAS

PRO SERIES | RANGE MATCH

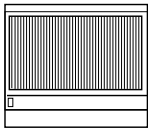


IR-36BR-126

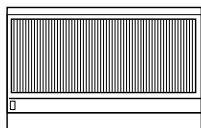
RANGE MATCH RADIANT BROILERS



WIDTH	MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
24" (610)	IR-24BR-120	87,000	26	238	525	
24" (610)	IR-24BR-XB	60,000	18	154	340	



WIDTH	MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
36" (914)	IR-36BR-126	125,000	37	290	641	
36" (914)	IR-36BR-C	120,000	35	313	692	
36" (914)	IR-36BR-P	142,000	42	327	720	
36" (914)	IR-36BR-XB	90,000	26	204	450	



WIDTH	MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
48" (1219)	IR-48BR-220	174,000	51	376	830	
48" (1219)	IR-48BR-XB-P	172,000	50	398	878	
48" (1219)	IR-48BR-XB-126	155,000	45	362	799	



Notes: Measurements in () are metric equivalents. 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.



IRF-40

TUBE FIRED FRYER FEATURES

- 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.
- Full bottom provides structural support.
- Full heat-shield behind control panel.
- Higher BTU for fast recovery, heats oil quickly resulting in less absorption and better tasting food.
- Double panel door.
- Recessed bottom for drain accessibility. 1¼" (32) full port drain valve.
- Plate mounted legs/casters for secure support.

RANGE MATCH FRYER OPTIONS

- 20 ½" Stainless Steel Backguard (no shelf)
- Stainless Steel Tank Cover
- Joiner Strip
- Stainless Steel Drain Shelf (specify right or left mount)
- Casters (set of 4)
- Full size Basket
- Extra Set of Twin Baskets (set of 2) for IRF-40, IRF-50
- Extra Set of Twin Baskets (set of 2) for IRF-75
- Heat Lamp for IRF-DS

RANGE MATCH FRYERS

MODEL	DESCRIPTION	GAS OUT-PUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IRF-25	25 LBS. OIL CAPACITY, S/S TUBE FIRED FRY POT	70,000	21	53	117	
IRF-2525	2EA. 25 LBS. OIL CAPACITY, S/S TUBE FIRED FRY POT	140,000	41	104	230	
IRF-40	40 LBS. OIL CAPACITY, S/S TUBE FIRED FRY POT	105,000	31	100	221	
IRF-50	50 LBS. OIL CAPACITY, S/S TUBE FIRED FRY POT	140,000	41	114	253	
IRF-75	75 LBS. OIL CAPACITY, S/S TUBE FIRED FRY POT	175,000	51	122	270	
IRF-40-OP	40 LBS. OIL CAPACITY, S/S OPEN FRY POT	105,000	31	100	221	
IRF-50-OP	50 LBS. OIL CAPACITY, S/S OPEN FRY POT	140,000	41	114	253	
IRF-75-OP	75 LBS. OIL CAPACITY, S/S OPEN FRY POT	175,000	51	122	270	
IRF-DS	15 ½" (394) W/ TOP DRAINING SECTION STORAGE CABINET, NO FILTER	N/A	N/A	60	130	
IRF-DS-75	19 ½" (495) W/ TOP DRAINING SECTION STORAGE CABINET, NO FILTER	N/A	N/A	68	150	



Notes: Measurements in () are metric equivalents.



IR-12-SPR

Shown with optional door.

RANGE MATCH SPREADER PLATE OPTIONS

- Stainless Steel Door on Open Cabinet 12", 18", 24"
- Stainless Steel Door on Open Cabinet 36" (double door set)

OPTIONS FOR BAIN-MARIE

- Optional electric Bain-Marie with stainless steel door and faucet for 18", 24" or 36" model. Add "BM" after model number.
- 120 Volts, 1 phase
- 208 Volts, 1 phase
- 240 Volts, 1 phase

EQUIPMENT OPTIONS:

- Set of 4 casters
- Set of 6 casters



Notes: Measurements in () are metric equivalents.

RANGE MATCH SPREADER

MODEL	DESCRIPTION	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IR-12-SPR	12" (305) WIDE STAINLESS STEEL WORK SURFACE	68	150	
IR-18-SPR	18" (457) WIDE STAINLESS STEEL WORK SURFACE	72	160	
IR-24-SPR	24" (610) WIDE STAINLESS STEEL WORK SURFACE	88	195	
IR-36-SPR	36" (914) WIDE STAINLESS STEEL WORK SURFACE	95	210	



GAS

PRO SERIES | RANGE MATCH

DOUBLE AND SINGLE DECK OVENS IR-36-DS-CC



IR-36-LB



45 | 2023 GAS | PRO SERIES

DOUBLE DECK OVENS

MODEL	DESCRIPTION	GAS OUT-PUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-36-DS	2EA. 26 ½" STANDARD OVENS, STACKED	70,000	21	375	825
IR-36-DS-C	1EA. 26 ½" STANDARD OVEN, STACKED ON TOP OF (1) 26 ½" CONVECTION OVEN	65,000	19	392	865
IR-36-DS-CC	2EA. 26 ½" CONVECTION OVENS, STACKED	60,000	17	410	905

SINGLE DECK OVENS

MODEL	DESCRIPTION	GAS OUT-PUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-36-LB	1EA. 26 ½" STANDARD OVEN	35,000	10	186	410
IR-36-LB-C	1EA. 26 ½" CONVECTION OVEN	30,000	9	204	450



Notes: Measurements in () are metric equivalents.



IRSB-36 SALAMANDER BROILER

- Infra-red burner with a protective screen.

SALAMANDER ACCESSORIES

- 2 ea. Reinforcement channels to mount IRSB-36 on range
- Wall mount bracket
- Counter top installation, leg kit
- One point 3/4" gas connection from ISB to IR range
Specify IR Range model.
- Stainless Steel, top, bottom, front and sides for ISB is standard.

MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IRSB-36	36" (914) INFRA-RED	40,000	12	95	210



Notes: Measurements in () are metric equivalents.



IRCM-36 CHEESE MELTER BROILER

CHEESE MELTER ACCESSORIES

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

CHEESE MELTER BROILERS

MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IRCM-24	24" (610) INFRA-RED	20,000	6	48	105
IRCM-36	36" (914) INFRA-RED	40,000	12	75	162
IRCM-48	48" (1219) INFRA-RED	40,000	12	95	208
IRCM-60	60" (1524) INFRA-RED	60,000	17	125	275
IRCM-72	72" (1829) INFRA-RED	70,000	21	152	335
IRCM-84	84" (2134) INFRA-RED	80,000	23	184	405



Notes: Measurements in () are metric equivalents. ICMA-72 and ICMA-84 have 3 burners.



GAS

PROTECTION OVENS



PRV

- Fully featured convection oven.
- 36" wide unit
- Modular design makes it easy to configure different tops allowing flexible kitchen layouts.
- Able to stack 2 or 3 high.
- Highly accurate electronic digital controls.
- Double and triple unit comes with stacking kit.



MODEL	DESCRIPTION	WIDTH	HEIGHT	DEPTH	GAS OUTPUT BTU	SHIP WEIGHT LBS	
PRV-1	SINGLE DECK	36"	27 1/2"	40"	52,000	387	
PRV-2	DOUBLE DECK	36"	49"	40"	104,000	767	
PRV-3	TRIPLE DECK	36"	70 1/4"	40"	156,000	1148	

PRV OPTIONS

- Marine ledge
- Heavy duty Imperial casters
- Solid doors available at no additional charge, must specify at ordering.
- Extra racks, each
- 2 unit stand
- 1 unit stand

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 52,000 BTU 21 KW per oven - PRV
- 80,000 BTU 23 KW per oven - PRV

UTILITY REQUIREMENTS GAS MODELS

MODEL	VOLTAGE	PHASE	HZ	AMPS
PRV	120	1	60/50	9

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.



Notes: Measurements in () are metric equivalents. For Cook and Hold computer control feature add the suffix "- H" for one oven or "- HH" if required for both ovens.



GAS

CONVECTION OVENS

PCVG-2

Shown with optional casters.

CONVECTION OVEN FEATURES

- One hand opens and closes both doors simultaneously
- 60/40 doors swing open to 130°
- Large window
- Two interior lights
- Digital electronic controls
- Stainless steel exterior
- Rugged ½ HP 2 speed motor per oven
- Porcelainized oven interior for easy cleaning and better browning
- Five oven racks with 10 rack positions
- Most spacious oven interior available
- Curved corners for easy cleaning.



- Updated door handles



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2023 GAS | CONVECTION OVENS

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

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

PCVG-1

Single Deck, Standard Depth

Shown with Manual Controls and optional casters

PCVCG-1

Single Deck, Standard Depth
Shown with Manual Controls and optional casters



Notes: Measurements in () are metric equivalents. "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



MODEL	DESCRIPTION	WIDTH	HEIGHT	DEPTH	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
PCVG-1	SINGLE DECK, STANDARD DEPTH	38" (965)	64" (1526)	41 1/2" (1054)	70,000	21	236	521
PCVG-2	DOUBLE DECK, STANDARD DEPTH	38" (965)	74" (1880)	41 1/2" (1054)	140,000	41	455	1,005
PCVDG-1	SINGLE DECK, BAKERY DEPTH	38" (965)	64" (1526)	45 1/2" (1156)	80,000	23	277	611
PCVDG-2	DOUBLE DECK, BAKERY DEPTH	38" (965)	74" (1880)	45 1/2" (1156)	160,000	47	536	1,185
PCVCG-1	SINGLE DECK, STANDARD DEPTH CATERING STYLE	38" (965)	64" (1526)	41 1/2" (1054)	70,000	21	254	561
PCVDCG-1	SINGLE DECK, BAKERY DEPTH CATERING STYLE	38" (965)	64" (1526)	45 1/2" (1156)	80,000	(23)	(295)	651

TURBO-FLOW CONVECTION OVEN OPTIONS

- Cook and Hold Feature, per oven
- Stainless Steel sides, top and legs are standard on all PCVG and PCVDG models.
- Stainless Steel Enclosure Back, per deck
- Direct Connect Vent PCVG-1 and PCVDG-1
- Direct Connect Vent PCVG-2 and PCVDG-2
- Heavy Duty Casters, set of 4
- Stack Kit with 6" (152) Stainless Steel Legs
- Stainless Steel solid doors available at no additional charge, must specify at ordering.
- Stainless Steel Bottom Shelf and Adjustable Rack Supports PCVG-1, PCVDG-1
- Stainless Steel Stand Bottom Shelf only PCVG-1, PCVDG-1
- Extra Standard oven Racks, PCVG, each.
- Extra Bakery Depth oven Racks, PCVDG-1, each
- 480 Volt, per motor
- One point gas connection for double stack ovens

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 - PCVG
- 80,000 BTU 23 KW per oven - PCVDG

UTILITY REQUIREMENTS GAS MODELS

MODEL	VOLTAGE	PHASE	HZ	AMPS
PCVG-1 PCVDG-1 PCVCG-1	120	1	60/50	9
PCVG-2 PCVDG-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.



Notes: Measurements in () are metric equivalents. For Cook and Hold computer control feature add the suffix "- H" for one oven or "- HH" if required for both ovens.



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.

TUBE FIRED FRYER FEATURES

- 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.
- Full bottom provides structural support.
- 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.
- Full heat-shield behind control panel.
- Higher BTU for fast recovery, heats oil quickly resulting in less absorption and better tasting food.
- Double panel door.
- Recessed bottom for drain accessibility. 1¼” (32) full port drain valve.
- Plate mounted legs/casters for secure support.
- Tube joint sections are robotically precision welded onto specially drawn frypot.
- Radius-formed frypot edges add durability for longer frypot life.



BASKET LIFT OPTIONS

- 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.

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.

FRYER OPTIONS

- Electronic Thermostat (per fryer) add suffix “T” to model number
- Computer (per fryer) add suffix “C” to model number
- Automatic basket lifts w/ Computerized Controls, per fryer
- 1 Full size basket
- Extra basket, models IFS-25, IFS-2525 and IFST-25, each.
- Extra Twin baskets, set of 2 for models IFS-40, IFS-50
- Extra Twin baskets, set of 2 for model IFS-75
- Set of 1/3 size baskets, set of 3 for model IFS-75
- Heat Lamp for model IF-DS
- Stainless steel Joiner strip
- Casters 6” (152) , set of 4
- Catering style, add “CAT” to Model Number
- Manifold Gas Shut-Off Valves ¾” N.P.T.
- Side drain shelf, specify right or Left
- 20½” (521) H backguard, no shelf specify model
- Stainless steel Tank Cover, for all fryer models, two required for IFS-2525, each.
- Stainless steel side splash approx. 6” (152), per side.
- Front work shelf



TUBE FIRED FRYERS | FLOOR MODELS

MODEL	DESCRIPTION	OIL CAPACITY LBS, (L)	WIDTH	DEPTH	FRYING AREA	GAS OUTPUT BTU (KW)	BURNERS	SHIP WEIGHT KG	SHIP WEIGHT LBS
IFS-25	½ SIZE, ADD-A-FRYER 304 STAINLESS STEEL FRYPOT	25, (11)	7 7/8" (200)	30 ½" (775)	6 ¾" X 14" (171 X 356)	70,000 (21)	2	53	117
IFS-2525	TWO ½ SIZE, SPLIT POT 304 STAINLESS STEEL FRYPOT	25/25 (11/11)	15 ½" (394)	30 ½" (775)	2 EA. 6 ¾" X 14" (171 X 356)	140,000 (41)	4	104	230
IFS-40	304 STAINLESS STEEL FRYPOT	40, (18)	15 ½" (394)	30 ½" (775)	14" X 14" (356 X 356)	105,000 (31)	3	100	221
IFS-40D	304 STAINLESS STEEL FRYPOT	40/45 (18/20)	15 ½" (394)	30 ½" (775)	14" X 14" (356 X 356)	105,000 (31)	4	100	221
IFS-50	304 STAINLESS STEEL FRYPOT	50, (23)	15 ½" (394)	30 ½" (775)	14" X 14" (356 X 356)	140,000 (41)	4	114	253
IFS-75	304 STAINLESS STEEL FRYPOT	75, (31)	19 ½" (495)	34 ½" (876)	18" X 18" (457 X 457)	175,000 (51)	5	122	270
IF-DS	TOP DRAINING SECTION W/STORAGE CABINET (NO FILTER)	15 ½"	30 ½" (775)	N/A	N/A	N/A	N/A	60	130
IF-DS-75	TOP DRAINING SECTION W/STORAGE CABINET (NO FILTER)	19 ½"	34 ½" (876)	N/A	N/A	N/A	N/A	68	150

TUBE FIRED FRYERS | COUNTER TOP MODELS

MODEL	DESCRIPTION	OIL CAPACITY LBS, (L)	WIDTH	DEPTH	FRYING AREA	GAS OUTPUT BTU (KW)	BURNERS	SHIP WEIGHT KG	SHIP WEIGHT LBS
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	50	110
IFSTS-25	STAINLESS STEEL STAND	N/A	16" (406)	29 ¼" (743)	N/A	N/A	N/A	20	44



Notes: Measurements in () are metric equivalents. 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).



IFS-40-OP

Shown with optional casters.

OPEN POT FRYER FEATURES

- 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 BTU for fast recovery, heats oil quickly resulting in less absorption and better tasting food.
- Recessed bottom for drain accessibility. 1¼" (32) full port drain valve.
- Maximum load capacity: 25, 40, 50 and 75 lbs.
- Fine mesh crumb screen catches larger particles for quick clean-ups.
- Double panel door.
- Full bottom provides structural support.
- Plate mounted legs/casters for secure support.

BURNERS

- Flame heats plates located strategically outside of the frypot.
 - A. Ceramic plates (40 lb.model)
 - B. 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 action 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

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





IFS-40-OP



IFS-75-OP

Shown with optional casters.

OPEN POT FRYERS | FLOOR MODELS

MODEL	DESCRIPTION	OIL CAPACITY LBS (L)	WIDTH	DEPTH	FRYING AREA	GAS OUTPUT BTU (KW)	SHIP WEIGHT KG	SHIP WEIGHT LBS	
IFS-40-OP	304 STAINLESS STEEL FRYPOT	40 (22)	15 ½" (394)	30 ½" (775)	14" X 14" (356 X 356)	105,000 (31)	100	221	
IFS-50-OP	304 STAINLESS STEEL FRYPOT	50 (27)	15 ½" (394)	30 ½" (775)	14" X 14" (356 X 356)	140,000 (41)	114	253	
IFS-75-OP	304 STAINLESS STEEL FRYPOT	75 (41)	19 ½" (495)	34 ½" (876)	18" X 18" (457 X 457)	175,000 (51)	122	270	
IF-DS	TOP DRAINING SECTION W/STORAGE CABINET (NO FILTER)	N/A	15 ½"	30 ½" (775)	N/A	N/A	60	130	
IF-DS-75	TOP DRAINING SECTION W/STORAGE CABINET (NO FILTER)	N/A	19 ½"	34 ½" (876)	N/A	N/A	68	150	

FRYER OPTIONS

- Electronic Thermostat (per fryer) add suffix "T" to model number
- Computer (per fryer) add suffix "C" to model number
- Automatic basket lifts w/ Computerized Controls, per fryer
- 1 Full size basket
- Extra basket (for IF-25, IF-2525 and IFT-25) - each
- Extra Twin Baskets, set of 2 for models IFS-40-OP, IFS-50-OP
- Extra Twin Baskets, set of 2 for model IFS-75-OP
- Set of 1/3 size baskets, set of 3 for model IFS-75
- Heat Lamp for model IF-DS and IF-DS-75
- Stainless steel Joiner strip
- Casters 6" (152) , set of 4
- Catering style, add "CAT" to Model Number
- Manifold Gas shut-Off Valves ¾" N.P.T.
- Side drain shelf, specify right or Left
- 20½" (521) H backguard, no shelf specify model
- Stainless steel Tank Cover, for all fryer models, each.
- Stainless steel side splash approx. 6" (152), per side.
- Front Work shelf



Notes: Measurements in () are metric equivalents.



IFSCB250BL

Filter System with drain station, optional computer controls and basket lifts.

FILTER SYSTEM FEATURES

- Continuous lines reflect a quality, professional look.
- Stainless steel reliability: front, door, sides basket hanger and frypot.
- Rear gas manifold with one point connection.
- Internally plumbed oil drain and return line.
- Unique filter pan designed for maximum oil return.
- 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.
- 5.5 GPM roller-pump speeds up filtering process.
- Fryer oil capacity options: 50 and 75 lbs.
- 304 stainless steel precision welded frypot.
- Stainless steel 5" (127) deep, front work ledge.
- Optional computerized controls are available.
- Optional automatic basket lifts are available.
- Standard with casters.

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.

MODEL NUMBER LEGEND PER LETTER AND NUMBER EXAMPLE - IFSSP250CBL

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



IFSSP250
Space Saver Filter System



IFSCB250BL
Filter System with drain station,
optional computer controls and
basket lifts.

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

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.						
3	1-1/4" N.P.T.						
4	1-1/4" N.P.T.						
5	1-1/4" N.P.T.						
6	1-1/4" N.P.T.						

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

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.						
2	3/4" N.P.T.						
3	1-1/4" N.P.T.						
4	1-1/4" N.P.T.						
5	1-1/4" N.P.T.						
6	1-1/4" N.P.T.						

FILTER SYSTEM OPTIONS

- Automatic basket lifts w/ Computerized Controls, per fryer
- Manifold Gas shut-Off Valves 3/4" N.P.T.
- Gas flex hose w/quick disconnect & restraining device - 3/4" NPT x 48"L
- Gas flex hose w/quick disconnect & restraining device - 3/4" NPT x 60"L
- Gas flex hose w/quick disconnect & restraining device - 1 1/4" NPT x 60"L
- Manifold gas shut-off valves 1 1/4" N.P.T.
- Side drain shelf, specify right or left
- Stainless steel Tank Cover, for all fryer models, each
- Stainless steel side splash approx. 6" (152), per side



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



GAS

FRYERS AND FILTER SYSTEMS | FILTER SYSTEMS FOR OPEN POT FRYERS



IFS-SP250-OP

Space Saver Filter System



IFS-CB250-OP

Filter System with drain station

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

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.						
3	1-1/4" N.P.T.						
4	1-1/4" N.P.T.						
5	1-1/4" N.P.T.						
6	1-1/4" N.P.T.						

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

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.						
2	3/4" N.P.T.						
3	1-1/4" N.P.T.						
4	1-1/4" N.P.T.						
5	1-1/4" N.P.T.						
6	1-1/4" N.P.T.						

FILTER SYSTEM OPTIONS

- Automatic basket lifts w/ Computerized Controls, per fryer
- Manifold Gas shut-Off Valves 3/4" N.P.T.
- Manifold gas shut-off valves 1 1/4" N.P.T.
- Side drain shelf (specify right or left)
- Stainless steel Tank Cover, for all fryer models, each
- Stainless steel side splash approx. 6" (152), per side

MODEL NUMBER LEGEND PER LETTER AND NUMBER

EXAMPLE - IFS-SP250-OPCBL

- I** = Imperial
- F** = Fryer
- S** = Stainless Steel Frypot
- SP** = Filter System Type: Space Saver (SP), Side-Car includes Matching Cabinet (CB)
- 2** = Number of fryer in system, max is 6
- 50** = Fryer Oil Capacity 50 and 75
- OP** = Open Fry Pot
- C** = Controller Upgrade Option: Snap Action Thermostat (T), Computer Controls (C)
- BL** = Automatic Basket lift Option



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



GAS

PASTA COOKERS | PASTA COOKING AND RINSE STATION



IPC-14

Shown with optional casters.



16 gauge 317 alloy stainless steel vessel withstands stronger salt concentrations.



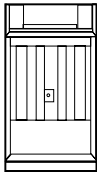
IPC-RS-14

Shown with optional rinse station, optional faucet, optional casters and common frame

PASTA COOKER FEATURES

- 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.
- IPC-14 comes with (4) inserts and the IPC-18 comes with (6) inserts.
- Available with a manual timer or computer controls with multiple time feature for different product drop times.
- Manual water fill 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.
- Max temp 220°

TOP



MODEL	DESCRIPTION	WATER CAPACITY GAL (L)	GAS OUTPUT BTU	GAS OUTPUT KW	BURNERS	SHIP WEIGHT KG	SHIP WEIGHT LBS
IPC-14	STAINLESS STEEL	12 (45)	105,000	31	3	122	270
IPC-18	STAINLESS STEEL	16 (60)	140,000	41	4	145	320
IPC-RS-14	STAINLESS STEEL RINSE STATION	12 (45)	N/A	N/A	N/A	60	130
IPC-RS-18	STAINLESS STEEL RINSE STATION	16 (60)	N/A	N/A	N/A	64	140

ELECTRICAL REQUIREMENTS

WITH BASKET LIFT(S)		
VOLTAGE	PHASE	AMPS
120	1	3
240	1	1.5

PASTA COOKER OPTIONS

- Stainless steel vessel cover
- Pasta basket rack for IPC-14
- Pasta basket rack for IPC-18
- Wire mesh pasta insert
- Automatic basket lift with computer controls
- Stainless steel Joiner Strip
- Stainless steel legs, set of 4
- RINSE STATION OPTIONS: Chrome plated swing arm hot/cold faucet for rinse station
- Casters, set of 4, set of 6



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



GAS

BROILERS | STEAKHOUSE BROILER AND RADIANT COUNTERTOP SMOKE BROILER



IABR-36

STEAKHOUSE BROILER FEATURES

- 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.

COUNTER TOP MODELS - SPECIFY (R) OR (S) AT TIME OF ORDER

MODEL	RADIANT BROILERS (R) (S)				STAINLESS STEEL STAND		
	BURNERS	GAS OUTPUT BTU (KW)	WIDTH IN (MM)	SHIP WEIGHT (KG) LBS	MODEL	SHIP WEIGHT (KG) LBS	
IAB-24	4	80,000 (23)	24" (610)	(113) 250	IABT-24	(27) 60	
IAB-30	5	100,000 (29)	30" (762)	(133) 295	IABT-30	(32) 70	
IAB-36	6	120,000 (35)	36" (914)	(165) 365	IABT-36	(36) 80	
IAB-48	8	160,000 (53)	48" (1219)	(190) 420	IABT-48	(41) 90	
IAB-60	10	200,000 (59)	60" (1524)	(231) 510	IABT-60	(48) 105	
IAB-72	13	260,000 (70)	72" (1829)	(281) 620	IABT-72	(54) 120	

FLOOR MODELS WITH OPEN CABINET BASE

MODEL	RADIANT BROILERS				
	BURNERS	GAS OUTPUT BTU (KW)	WIDTH IN (MM)	SHIP WEIGHT (KG)	LBS
IABF-24	4	80,000 (23)	24" (610)	(140)	310
IABF-30	5	100,000 (29)	30" (762)	(165)	365
IABF-36	6	120,000 (35)	36" (914)	(201)	445
IABF-48	8	160,000 (53)	48" (1219)	(231)	510
IABF-60	10	200,000 (59)	60" (1524)	(278)	615
IABF-72	13	260,000 (70)	72" (1829)	(330)	730

STEAKHOUSE BROILER OPTIONAL ACCESSORIES

STAINLESS STEEL FRONT SHELF

24" (610)	30" (762)	36" (914)
48" (1219)	60" (1524)	72" (1829)

- Casters for Stainless Steel Stand and Floor Models, set of 4, per set
- Casters for Stainless Steel Stand and Floor Models for 60" (1524) and 72" (1829), set of 6, per set
- 4" (102) Stainless Steel legs welded on Counter top Broiler, set of 4

59 | 2023 GAS | BROILERS



Notes: Measurements in () are metric equivalents. 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.



IABA-36 RADIANT SMOKE BROILER 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 Velox™ 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)	LOG HOLDERS	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	STAINLESS STEEL STAND		
							MODEL	SHIP WEIGHT (KG) LBS	
IABA-36	36" (914)	36¾" (933)	2	6	120,000 (35)	(180) 397	IABAT-36	(36) 80	
IABA-48	48" (1219)	36¾" (933)	3	8	160,000 (47)	(226) 498	IABAT-48	(41) 90	
IABA-60	60" (1524)	36¾" (933)	3	10	200,000 (59)	(272) 599	IABAT-60	(48) 105	
IABA-72	72" (1829)	36¾" (933)	4	13	260,000 (76)	(308) 680	IABAT-72	(54) 120	

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, 48" (1219) ledge, 60" (1,524) ledge, 72" (1,829) ledge
- Stainless steel heavy duty log poker / shovel combination
- Casters for Stainless Steel Stands set of 4, per set.
- 60" (1524) and 72" (1829) models require set of 6 casters, per set.



Optional log poker with shovel.



Optional stainless steel, 9¾" (248) deep work deck with a full width cut-out for sauce pans.



Notes: Measurements in () are metric equivalents.



GAS

BROILERS | CHICKEN, MESQUITE AND RADIANT



ICB-4836

Chicken Broiler shown with heat deflector and optional stand.

IMPERIAL CHICKEN BROILER

- 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.

IMPERIAL CHICKEN BROILERS

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	STAINLESS STEEL STAND		
						MODEL	SHIP WEIGHT (KG) LBS	
ICB-4836	48" (1219)	36" (914)	5	250,000 (73)	(179) 395	ICBS-4836	(50) 110	
ICB-6036	60" (1524)	36" (914)	6	300,000 (88)	(224) 495	ICBS-6036	(59) 130	
ICB-4827	48" (1219)	27" (686)	5	200,000 (58)	(159) 340	ICBS-4827	(48) 105	
ICB-6027	60" (1524)	27" (686)	6	240,000 (70)	(193) 425	ICBS-6027	(57) 125	

IMPERIAL CHICKEN BROILER OPTIONS

- Stainless Steel Grease Drip Tray, each
- Stainless Steel Front, Removable Heat Deflector, each

STAND OPTION

- Casters for Stainless Steel Stands, set of 4, per set



Notes: Measurements in () are metric equivalents.
Crated Dimensions: 24" (610) h. Add 2" (51) to unit depth. Add 2 1/2" (64) to broiler width.



MSQ-36

MESQUITE WOOD BROILER

- Stainless steel front and sides.
- Built-in gas log lighter burner eliminates the need for lighter fluids or electric starters.
- Broiler may use any type of wood or charcoal.
- 4" (102) Stainless Steel Legs included.
- Front chute allows easy loading 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.

MESQUITE BROILERS

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	STAINLESS STEEL STAND		
						MODEL	SHIP WEIGHT (KG) LBS	
MSQ-30	30" (762)	27" (686)	1	20,000 (6)	(132) 290	MSQS-30	(28) 70	
MSQ-36	36" (914)	27" (686)	1	25,000 (7)	(157) 345	MSQS-36	(32) 80	
MSQ-48	48" (1219)	27" (686)	1	30,000 (9)	(184) 405	MSQS-48	(37) 90	
MSQ-60	60" (1524)	27" (686)	2	40,000 (12)	(206) 455	MSQS-60	(41) 105	

MESQUITE BROILER OPTIONS

- 12" (305) Stainless Steel Flashing for MSQ-30, MSQ-36, MSQ-48, MSQ-60
- Round Rod Top Grate, all sizes.
- Casters for Stainless Steel Stands, set of 4, per set



Notes: Measurements in () are metric equivalents.



IRB-36

Radiant Char-Broiler

RADIANT CHAR-BROILER 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.
- Includes 4" (102) adjustable legs.
- One year parts and labor warranty.



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

RADIANT-CHAR BROILERS

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	STAINLESS STEEL STAND	
						MODEL	
IRB-24	24" (610)	31 ^{3/8} " (797)	4	60,000 (18)	(118) 260	STAND-24	
IRB-30	30" (762)	31 ^{3/8} " (797)	5	75,000 (22)	(141) 310	STAND-30	
IRB-36	36" (914)	31 ^{3/8} " (797)	6	90,000 (26)	(159) 350	STAND-36	
IRB-48	48" (1219)	31 ^{3/8} " (797)	8	120,000 (35)	(202) 445	STAND-48	
IRB-60	60" (1524)	31 ^{3/8} " (797)	11	150,000 (44)	(261) 575	STAND-60	
IRB-72	72" (1829)	31 ^{3/8} " (797)	13	195,000 (53)	(319) 705	STAND-72	

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, per set.
- 60" (1524) and 72" (1829) models require set of 6 casters, per set.

UP TO 12" HIGH STAINLESS STEEL FLASHING

24" (610)	30" (762)	36" (914)
48" (1219)	60" (1524)	72" (1829)

- Sides may be tapered to the front, please specify.



GAS

BROILERS | EQUIPMENT STANDS

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.



CHICKEN BROILER

Large burners for even heat distribution while broiling chicken.



CHICKEN BROILER

Chicken Broiler shown on ICBS-4836 stand.



MESQUITE BROILER

Designed to cook on wood or charcoal.



MESQUITE BROILER

Mesquite Broiler shown on MSQS-36 stand.



STEAKHOUSE BROILER

Standard 9 bar cast iron grates retain and distribute heat evenly.

Broiler available in IRON (R) Radiant or Stainless (S) burners. Specify at time of order.



STEAKHOUSE BROILER

Chicken Broiler shown on IABT-36 stand, with optional casters.



GAS

COUNTER TOP | OPEN BURNERS



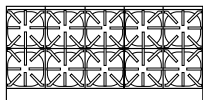
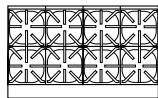
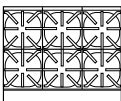
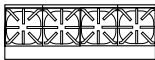
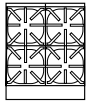
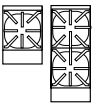
IHPA-6-36



IHPA-6-36SU

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 9KW Anti-Clogging lift-off burner heads for even, high performance cooking is standard. All burners are equipped with continuous pilots for instant ignition.
- 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.
- Anti-clogging pilot shield is designed into the grate.



HOT PLATES

WIDTH IN (MM)	MODEL	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	STAINLESS STEEL STAND		
					MODEL	SHIP WEIGHT (KG) LBS	
12" (305)	IHPA-1-12	1	32,000 (9)	(21) 45	STAND-12-S	(12) 25	
12" (305)	IHPA-2-12	2	64,000 (19)	(37) 80	STAND-12	(19) 40	
24" (610)	IHPA-2-24	2	64,000 (19)	(37) 80	STAND-24-S	(19) 40	
36" (914)	IHPA-3-36	3	96,000 (28)	(53) 115	STAND-36-S	(21) 45	
24" (610)	IHPA-4-24	4	128,000 (38)	(64) 140	STAND-24	(23) 50	
48" (1219)	IHPA-4-48	4	128,000 (38)	(64) 140	STAND-48-S	(23) 50	
36" (914)	IHPA-6-36	6	192,000 (56)	(95) 210	STAND-36	(32) 70	
48" (1219)	IHPA-8-48	8	256,000 (75)	(123) 270	STAND-48	(39) 85	
60" (1524)	IHPA-10-60	10	320,000 (94)	(147) 325	STAND-60	(48) 105	

STEP-UP HOT PLATES

WIDTH IN (MM)	MODEL	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	STAINLESS STEEL STAND		
					MODEL	SHIP WEIGHT (KG) LBS	
12" (305)	IHPA-2-12SU	2	64,000 (19)	(41) 90	STAND-12	(19) 40	
24" (610)	IHPA-4-24SU	4	128,000 (38)	(68) 150	STAND-24	(23) 50	
36" (914)	IHPA-6-36SU	6	192,000 (56)	(114) 250	STAND-36	(32) 70	
48" (1219)	IHPA-8-48SU	8	256,000 (75)	(145) 320	STAND-48	(39) 85	

HOT PLATE OPTIONS

- Casters for Stainless Steel Stands, set of 4, per set



Notes: Measurements in () are metric equivalents.



GAS

COUNTERTOP | MANUALLY AND THERMOSTATICALLY CONTROLLED



IMGA-3628

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 9KW 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.



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

MANUALLY CONTROLLED GRIDDLES

3/4" (19) HIGHLY POLISHED PLATE

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	STAINLESS STEEL STAND		
						MODEL	SHIP WEIGHT (KG) LBS	
IMGA-2428	24" (610)	32 3/8" (822)	2	60,000 (18)	(91) 200	STAND-24	(23) 50	
IMGA-3628	36" (914)	32 3/8" (822)	3	90,000 (26)	(138) 305	STAND-36	(32) 70	
IMGA-4828	48" (1219)	32 3/8" (822)	4	120,000 (35)	(163) 360	STAND-48	(39) 85	

MANUALLY CONTROLLED GRIDDLES

1" (25) HIGHLY POLISHED PLATE

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	STAINLESS STEEL STAND		
						MODEL	SHIP WEIGHT (KG) LBS	
IMGA-2428-1	24" (610)	32 3/8" (822)	2	60,000 (18)	(116) 255	STAND-24	(23) 50	
IMGA-3628-1	36" (914)	32 3/8" (822)	3	90,000 (26)	(172) 380	STAND-36	(32) 70	
IMGA-4828-1	48" (1219)	32 3/8" (822)	4	120,000 (35)	(193) 425	STAND-48	(39) 85	
IMGA-6028-1	60" (1524)	32 3/8" (822)	5	150,000 (44)	(245) 540	STAND-60	(48) 105	
IMGA-7228-1	72" (1829)	32 3/8" (822)	6	180,000 (53)	(290) 640	STAND-72	(62) 135	

MANUALLY CONTROLLED GRIDDLE OPTIONS

- Casters for Stainless Steel Stands, set of 4, per set.
60", 72" and 84" (1524, 1829 and 2134) models, set of 6, per set
- 7" (178) deep Front Landing Ledge, per lineal ft.
- 9" (229) deep Front Landing Ledge, per lineal ft.
- Extra capacity Grease Can
- Chrome Griddle Top (Add "CG" to model #), add per lineal ft.
- Grooved Griddle Top (Add "GG" to model #), add per 12" lineal ft.



Notes: Measurements in () are metric equivalents.



ITG-36 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 9KW 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	WIDTH IN (MM)	DEPTH IN (MM)	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	STAINLESS STEEL STAND		
						MODEL	SHIP WEIGHT (KG) LBS	
ITG-24	24" (610)	32 3/8" (822)	2	60,000 (18)	(136) 300	STAND-24	(23) 50	
ITG-36	36" (914)	32 3/8" (822)	3	90,000 (26)	(195) 430	STAND-36	(32) 70	
ITG-48	48" (1219)	32 3/8" (822)	4	120,000 (35)	(261) 575	STAND-48	(39) 85	
ITG-60	60" (1524)	32 3/8" (822)	5	150,000 (44)	(328) 725	STAND-60	(48) 105	
ITG-72	72" (1829)	32 3/8" (822)	6	180,000 (53)	(396) 875	STAND-72	(62) 135	

THERMOSTATICALLY CONTROLLED GRIDDLE OPTIONS

- Casters for Stainless Steel Stands, set of 4, per set.
60", 72" and 84" (1524, 1829 and 2134) models, set of 6, per set.
- 7" (178) deep Front Landing Ledge, per lineal ft.
- 9" (229) deep Front Landing Ledge, per lineal ft.
- Extra capacity Grease Can
- Chrome Griddle Top (Add "CG" to model #), add per lineal ft.
- Grooved Griddle, per lineal ft.



GAS

COUNTERTOP | GROOVED GRIDDLES



Optional rake for easily cleaning grooves.

IGG-36

THERMOSTATICALLY CONTROLLED GROOVE 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 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 9KW 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	WIDTH IN (MM)	DEPTH IN (MM)	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	STAINLESS STEEL STAND		
						MODEL	SHIP WEIGHT (KG) LBS	
IGG-24	24" (610)	32 3/8" (822)	2	60,000 (18)	(145) 320	STAND-24	(23) 50	
IGG-36	36" (914)	32 3/8" (822)	3	90,000 (26)	(195) 430	STAND-36	(32) 70	
IGG-48	48" (1219)	32 3/8" (822)	4	120,000 (35)	(285) 630	STAND-48	(39) 85	
IGG-60	60" (1524)	32 3/8" (822)	5	150,000 (44)	(340) 750	STAND-60	(48) 105	
IGG-72	72" (1829)	32 3/8" (822)	6	180,000 (53)	(404) 890	STAND-72	(62) 135	

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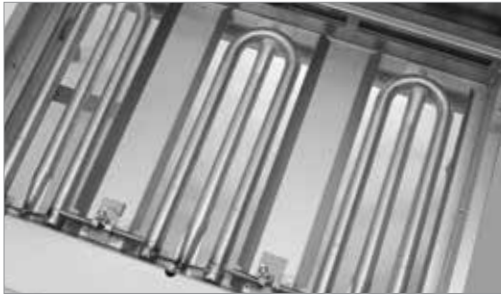
ISAE-36

SNAP ACTION GRIDDLE FEATURES

- Ideal for high production kitchens.
- Snap action thermostat control every 12" (305).
- Fast recovery, $\pm 7^{\circ}\text{F}$ temperature variance. Solid State model, has a $\pm 2^{\circ}\text{F}$ variance.
- For high production yields, more product per square inch
- 24,000 BTU/hr. 7KW "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.

SNAP ACTION GRIDDLES

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	STAINLESS STEEL STAND		
						MODEL	SHIP WEIGHT (KG) LBS	
ISAE-24	24" (610)	30 3/8" (822)	2	48,000 (14)	(140) 310	ISAS-24	(23) 50	
ISAE-36	36" (914)	30 3/8" (822)	3	72,000 (21)	(199) 440	ISAS-36	(32) 70	
ISAE-48	48" (1219)	30 3/8" (822)	4	96,000 (28)	(265) 585	ISAS-48	(39) 85	
ISAE-60	60" (1524)	30 3/8" (822)	5	120,000 (35)	(333) 735	ISAS-60	(48) 105	
ISAE-72	72" (1829)	30 3/8" (822)	6	144,000 (42)	(400) 885	ISAS-72	(62) 135	



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.



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.

SNAP ACTION GRIDDLES WITH SOLID STATE THERMOSTATS

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	STAINLESS STEEL STAND		
						MODEL	SHIP WEIGHT (KG) LBS	
ISCE-24	24" (610)	30½" (775)	2	48,000 (14)	(140) 310	ISAS-24	(23) 50	
ISCE-36	36" (914)	30½" (775)	3	72,000 (21)	(199) 440	ISAS-36	(32) 70	
ISCE-48	48" (1219)	30½" (775)	4	96,000 (28)	(265) 585	ISAS-48	(39) 85	
ISCE-60	60" (1524)	30½" (775)	5	120,000 (35)	(333) 735	ISAS-60	(48) 105	
ISCE-72	72" (1829)	30½" (775)	6	144,000 (42)	(400) 885	ISAS-72	(62) 135	

SNAP ACTION GRIDDLE OPTIONS

- Casters for Stainless Steel Stands, set of 4, per set. 60", 72" and 84" (1524, 1829 and 2134) models, set of 6, per set
- Grooved Griddle Top (Add "GG" to model #), add per 12" section.
- Chrome Griddle Top (Add "CG" to model #), add per lineal ft.
- 7" (178) deep Front Landing Ledge, per lineal ft.
- 9" (229) deep Front Landing Ledge, per lineal ft.
- Extra capacity Grease Can



ITY-36

Shown with optional stand with casters.



ITY-36

TEPPAN YAKI GRIDDLE FEATURES

- One 30,000 BTU/hr. 9KW 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.
- Stainless steel front, sides and ledge.
- 3½” (89) wide grease trough with one piece rolled stainless steel front for easy cleaning.

TEPPAN YAKI GRIDDLE OPTIONS

- 4” (102) Legs, set of 4, per set
- Extra burner, per burner
- Chrome Griddle Top (Add “CG” to model #), add per lineal ft.
- Griddle plate splash
- Casters for stainless steel stands, set of 4, per set
60” (1524) model, set of 6, per set

TEPPAN YAKI GRIDDLES

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	STAINLESS STEEL STAND		
						MODEL	SHIP WEIGHT (KG) LBS	
ITY-24	25 5/8" (651)	32 1/4" (819)	1	30,000 (9)	(93) 205	ITYS-24	(23) 50	
ITY-36	37 5/8" (956)	32 1/4" (819)	1	30,000 (9)	(148) 325	ITYS-36	(32) 70	
ITY-48	49 5/8" (1260)	32 1/4" (819)	1	30,000 (9)	(204) 450	ITYS-48	(39) 85	
ITY-60	61 5/8" (1565)	32 1/4" (819)	1	30,000 (9)	(256) 565	ITYS-60	(48) 105	



Notes: Measurements in () are metric equivalents. Custom side and rear splash design available, contact Imperial.



GAS

SPECIALTY EQUIPMENT | CHINESE RANGES, STOCK POTS AND WOK RANGES



ICRA-1

Shown with optional casters.

ICRA-2-BW

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 IN (MM)	DEPTH IN (MM)	HEIGHT IN (MM)	BURNERS	SHIP WEIGHT (KG) LBS
ICRA-1	36" (914)	41" (1041)	33" (838)	1	(136) 300
ICRA-2	60" (1524)	41" (1041)	33" (838)	2	(249) 550
ICRA-3	84" (2134)	41" (1041)	33" (838)	3	(362) 800
ICRA-4	114" (2896)	41" (1041)	33" (838)	4	(478) 1,055
ICRA-5	142" (3607)	41" (1041)	33" (838)	5	(634) 1,400
ICRA-6	174" (4420)	41" (1041)	33" (838)	6	(747) 1,650
ICRA-7	194" (4928)	41" (1041)	33" (838)	7	(905) 2,000
ICRA-8	214" (5436)	41" (1041)	33" (838)	8	(1,019) 2,250

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 32KW
 2. 23-Tip Jet Burner, 125,000 BTU 37KW
 3. Anti-clogging 18-Tip Jet Burner, 125,000 BTU 37KW
- 32-Tip Jet Burner, 160,000 BTU 47KW, 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.
- Front Drain Basket for one or two burner models. Rear Drain is standard for ICRA-1 and ICRA-2.
- Wok Hole Adapter to reduce diameter of hole, specify hole dimensions, each.
- Extra manual faucet
- Stainless Steel Side Splash Extensions, each
- Hong Kong style, add 20%.
- Oil Holes 8½" (216), each
- Chrome Legs, set of 4, per set
- Chrome Legs, set of 6, per set for units over 72" (1829)
- Chrome Legs, set of 8, per set for units over 114" (2896). 72" (1829)
- Casters, set of 4, per set
Casters, set of 6, per set
Casters, set of 8, per set. 114" (2896), 72" (1829)
- Extra 6 Pan Stainless Steel Sauce Pan, each
Extra 9 Pan Stainless Steel Sauce Pan, each
Extra 12 Pan Stainless Steel Sauce Pan, each
- Water wash system for back splash



Notes: Measurements in () are metric equivalents.



GAS

SPECIALTY EQUIPMENT | STOCK POTS AND WOK RANGES



ISP-18-W

Shown with optional casters.

TEMPURA WOK RANGE FEATURES

- 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



ISPA-18-2

Shown with optional casters.



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



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



ISPA-18

Shown with optional casters.

STOCK POT RANGE



ISP-J-SP

Shown with optional casters.

HI-TEMP STOCK POT RANGE



ISP-J-W13

Shown with optional casters.

MANDARIN WOK RANGE

STOCK POT RANGES

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	HEIGHT IN (MM)	BURNERS AND STYLE	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	
ISPA-18	18" (457)	21" (533)	24" (610)	1 3-RING BURNER TOP GRATE	90,000 (26)	(57) 125	
ISPA-18-2	18" (457)	42" (1067)	24" (610)	2 3-RING BURNERS TOP GRATE	180,000 (53)	(114) 250	

HI-TEMP STOCK POT RANGES

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	HEIGHT IN (MM)	BURNERS AND STYLE	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	
ISP-J-SP	18" (457)	21" (533)	24" (610)	1 ANTI-CLOGGING JET BURNER TOP GRATE	125,000 (37)	(57) 125	
ISP-J-SP-2	18" (457)	42" (1067)	24" (610)	2 ANTI-CLOGGING JET BURNERS TOP GRATE	250,000 (73)	(114) 250	

TEMPURA WOK RANGES

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	HEIGHT IN (MM)	BURNERS AND STYLE	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	
ISP-18-W	18" (457)	21" (533)	30" (762)	(1) 3-RING BURNER 16" (406) WOK OPENING	90,000 (26)	(57) 125	

MANDARIN WOK RANGES

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	HEIGHT IN (MM)	BURNERS AND STYLE	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	
ISP-J-W-16	18" (457)	21" (533)	30" (762)	1 ANTI-CLOGGING JET BURNER 16" (406) WOK OPENING	125,000 (37)	(57) 125	
ISP-J-W-13	18" (457)	21" (533)	30" (762)	1 ANTI-CLOGGING JET BURNER 13" (330) WOK OPENING	125,000 (37)	(57) 125	

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.
- Extra Stock Pot Top Grate.
- Casters, set of 4, per set.
- Extra 13" (330) or 16" (406) stainless steel wok top
- Side-by-side models available, add 30%.
- Extra burner control for 3-Ring Burner



ELECTRIC

PRO SERIES | RESTAURANT RANGE



IR-6-E

Shown with optional casters

RESTAURANT RANGE FEATURES

- 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 from heat in an insulated side compartment.
- Griddle tops measuring 24", 36" and 48" are 1/2" (13) thick.
- Griddle tops measuring 60" and 72" are 3/4" (19) thick.



- 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.



- 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.



IR-4-E

Shown with optional casters.

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 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 1/2" w x 22 1/2" 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 rack 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 1/2" 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.

IR-6-G36T-E

Shown with optional casters.





24" WIDE RESTAURANT RANGES



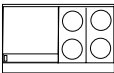
MODEL	WIDTH	DEPTH	HEIGHT TO COOKTOP	SHIP WEIGHT (KG) LBS
IR-4-E	24" (610)	34¾" (883)	36" (914)	(210) 465
IR-4-E-XB	24" (610)	34¾" (883)	36" (914)	(184) 405
IR-G24T-E	24" (610)	34¾" (883)	36" (914)	(225) 495
IR-G24T-E-XB	24" (610)	34¾" (883)	36" (914)	(197) 435



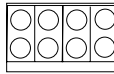
36" WIDE RESTAURANT RANGES



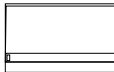
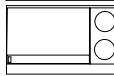
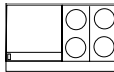
MODEL	WIDTH	DEPTH	HEIGHT TO COOKTOP	SHIP WEIGHT (KG) LBS
IR-6-E	36" (914)	34¾" (883)	36" (914)	(274) 605
IR-6-E-C	36" (914)	34¾" (883)	36" (914)	(302) 665
IR-6-E-XB	36" (914)	34¾" (883)	36" (914)	(247) 545
IR-4-G12T-E	36" (914)	34¾" (883)	36" (914)	(283) 625
IR-4-G12T-E-C	36" (914)	34¾" (883)	36" (914)	(311) 685
IR-4-G12T-E-XB	36" (914)	34¾" (883)	36" (914)	(256) 565
IR-2-G24T-E	36" (914)	34¾" (883)	36" (914)	(288) 635
IR-2-G24T-E-C	36" (914)	34¾" (883)	36" (914)	(315) 695
IR-2-G24T-E-XB	36" (914)	34¾" (883)	36" (914)	(261) 575
IR-G36T-E	36" (914)	34¾" (883)	36" (914)	(297) 655
IR-G36T-E-C	36" (914)	34¾" (883)	36" (914)	(320) 705
IR-G36T-E-XB	36" (914)	34¾" (883)	36" (914)	(270) 595



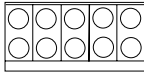
48" WIDE RESTAURANT RANGES



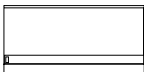
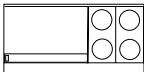
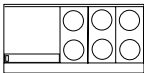
MODEL	WIDTH	DEPTH	HEIGHT TO COOKTOP	SHIP WEIGHT (KG) LBS
IR-8-E	48" (1219)	34¾" (883)	36" (914)	(322) 710
IR-8-E-XB	48" (1219)	34¾" (883)	36" (914)	(290) 640
IR-4-G24T-E	48" (1219)	34¾" (883)	36" (914)	(367) 810
IR-4-G24T-E-C-XB	48" (1219)	34¾" (883)	36" (914)	(349) 770
IR-2-G36T-E	48" (1219)	34¾" (883)	36" (914)	(386) 850
IR-2-G36T-E-XB	48" (1219)	34¾" (883)	36" (914)	(395) 870
IR-G48T-E	48" (1219)	34¾" (883)	36" (914)	(395) 870
IR-G48T-E-C-XB	48" (1219)	34¾" (883)	36" (914)	(376) 830



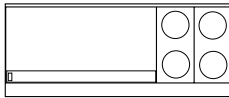
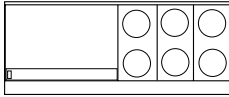
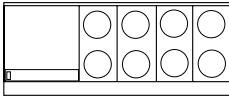
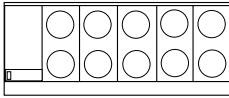
60" WIDE RESTAURANT RANGES



MODEL	WIDTH	DEPTH	HEIGHT TO COOKTOP	SHIP WEIGHT (KG) LBS
IR-10-E	60" (1524)	34¾" (883)	36" (914)	(445) 980
IR-10-E-C	60" (1524)	34¾" (883)	36" (914)	(469) 1,035
IR-10-E-CC	60" (1524)	34¾" (883)	36" (914)	(494) 1,090
IR-10-E-XB	60" (1524)	34¾" (883)	36" (914)	(426) 940
IR-6-G24T-E	60" (1524)	34¾" (883)	36" (914)	(481) 1,060
IR-6-G24T-E-C	60" (1524)	34¾" (883)	36" (914)	(506) 1,115
IR-6-G24T-E-CC	60" (1524)	34¾" (883)	36" (914)	(531) 1,170
IR-6-G24T-E-XB	60" (1524)	34¾" (883)	36" (914)	(458) 1,010
IR-4-G36T-E	60" (1524)	34¾" (883)	36" (914)	(349) 769
IR-4-G36T-E-C	60" (1524)	34¾" (883)	36" (914)	(517) 1,140
IR-4-G36T-E-CC	60" (1524)	34¾" (883)	36" (914)	(542) 1,195
IR-4-G36T-E-XB	60" (1524)	34¾" (883)	36" (914)	(469) 1,035
IR-G60T-E	60" (1524)	34¾" (883)	36" (914)	(506) 1,115
IR-G60T-E-C	60" (1524)	34¾" (883)	36" (914)	(531) 1,170
IR-G60T-E-CC	60" (1524)	34¾" (883)	36" (914)	(556) 1,225
IR-G60T-E-XB	60" (1524)	34¾" (883)	36" (914)	(483) 1,065



72" WIDE RESTAURANT RANGES



MODEL	WIDTH	DEPTH	HEIGHT TO COOKTOP	SHIP WEIGHT (KG)	LBS
IR-12-E	72" (1829)	34 ³ / ₄ " (883)	36" (914)	(515)	1,135
IR-12-E-C	72" (1829)	34 ³ / ₄ " (883)	36" (914)	(540)	1,190
IR-12-E-CC	72" (1829)	34 ³ / ₄ " (883)	36" (914)	(569)	1,255
IR-8-G24T-E	72" (1829)	34 ³ / ₄ " (883)	36" (914)	538)	1,185
IR-8-G24T-E-C	72" (1829)	34 ³ / ₄ " (883)	36" (914)	(562)	1,240
IR-8-G24T-E-CC	72" (1829)	34 ³ / ₄ " (883)	36" (914)	(592)	1,305
IR-6-G36T-E	72" (1829)	34 ³ / ₄ " (883)	36" (914)	(542)	1,195
IR-6-G36T-E-C	72" (1829)	34 ³ / ₄ " (883)	36" (914)	(567)	1,250
IR-6-G36T-E-CC	72" (1829)	34 ³ / ₄ " (883)	36" (914)	(596)	1,315
IR-4-G48T-E	72" (1829)	34 ³ / ₄ " (883)	36" (914)	(519)	1,145
IR-4-G48T-E-C	72" (1829)	34 ³ / ₄ " (883)	36" (914)	(544)	1,200
IR-4-G48T-E-CC	72" (1829)	34 ³ / ₄ " (883)	36" (914)	(574)	1,265

RANGE OPTIONS

- 6" (152) Casters, set of 4, per set
- 6" (152) Casters, set of 6 for 72" model, per set
- 12"W x 24"D Hot top section to replace 2 round plates, (add "-HT")
- 6" (152) stainless steel stub back, in lieu of standard backguard, No Charge.
- Chrome griddle top, per lineal ft.
- Extra oven rack

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.
- 480 volts, 3 phase, 24", 36", 48", 60", 72"

ELECTRICAL REQUIREMENTS

24" WIDE RESTAURANT RANGES

MODEL	TOTAL KW	VOLTAGE	PH	AMPS
IR-4-E	13.3	208	1	64
	13.3	208	3	38
	13.3	240	1	56
	13.3	240	3	33
	13.3	480	3	17
IR-4-E-XB	8	208	1	39
	8	208	3	23
	8	240	1	24
	8	240	3	25
	8	480	3	13

MODEL	TOTAL KW	VOLTAGE	PH	AMPS
IR-G24T-E	11.3	208	1	55
	11.3	208	3	31
	11.3	240	1	48
	11.3	240	3	28
	11.3	480	3	14
IR-G24T-E-XB	6	208	1	29
	6	208	3	17
	6	240	1	25
	6	240	3	15
	6	480	3	13

36" WIDE RESTAURANT RANGES

MODEL	TOTAL KW	VOLTAGE	PH	AMPS
IR-6-E	17.3	208	1	84
	17.3	208	3	51
	17.3	240	1	72
	17.3	240	3	44
	17.3	480	3	22
IR-6-E-C	17.3	208	1	91
	17.3	208	3	58
	17.3	240	1	79
	17.3	240	3	51
	17.3	480	3	29
IR-6-E-XB	12	208	1	58
	12	208	3	38
	12	240	1	50
	12	240	3	33
	12	480	3	17

CONTINUED ON PAGE 77

MODEL	TOTAL KW	VOLTAGE	PH	AMPS
IR-4-G12T-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
IR-4-G12T-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
IR-4-G12T-E-XB	11	208	1	53
	11	208	3	31
	11	240	1	46
	11	240	3	27
	11	480	3	14



36" WIDE RESTAURANT RANGES

MODEL	TOTAL KW	VOLTAGE	PH	AMPS
IR-2-G24T-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
IR-2-G24T-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
IR-2-G24T-E-XB	10	208	1	49
	10	208	3	28
	10	240	1	42
	10	240	3	25
	10	480	3	13

CONTINUED FROM PAGE 76

MODEL	TOTAL KW	VOLTAGE	PH	AMPS
IR-G36T-E	14.3	208	1	69
	14.3	208	3	42
	14.3	240	1	60
	14.3	240	3	36
	14.3	480	3	18
IR-G36T-E-C	14.3	208	1	76
	14.3	208	3	47
	14.3	240	1	67
	14.3	240	3	41
	14.3	480	3	24
IR-G36T-E-XB	9	208	1	44
	9	208	3	26
	9	240	1	38
	9	240	3	22
	9	480	3	10

48" WIDE RESTAURANT RANGES

MODEL	TOTAL KW	VOLTAGE	PH	AMPS J BOX "A"	AMPS J BOX "B"
IR-8-E	26.6	208	1	64	64
	26.6	208	3	38	38
	26.6	240	1	56	56
	26.6	240	3	33	33
	26.6	480	3	17	17
IR-8-E-XB	21.3	208	1	64	39
	21.3	208	3	38	29
	21.3	240	1	56	24
	21.3	240	3	33	25
	21.3	480	3	17	13
IR-4-G24T-E	24.6	208	1	64	55
	24.6	208	3	37	31
	24.6	240	1	56	48
	24.6	240	3	33	27
	24.6	480	3	17	14
IR-4-G24T-E-C-XB	19.3	208	1	29	71
	19.3	208	3	17	44
	19.3	240	1	25	63
	19.3	240	3	15	40
	19.3	480	3	13	24

MODEL	TOTAL KW	VOLTAGE	PH	AMPS J BOX "A"	AMPS J BOX "B"
IR-2-G36T-E	23.6	208	1	45	69
	23.6	208	3	26	40
	23.6	240	1	39	60
	23.6	240	3	23	34
	23.6	480	3	12	17
IR-G48T-E	22.6	208	1	55	55
	22.6	208	3	31	31
	22.6	240	1	48	48
	22.6	240	3	28	28
	22.6	480	3	14	14
IR-G48T-E-C-XB	17.3	208	1	29	62
	17.3	208	3	17	38
	17.3	240	1	25	56
	17.3	240	3	15	36
	17.3	480	3	13	21

60" WIDE RESTAURANT RANGES

MODEL	TOTAL KW	VOLTAGE	PH	AMPS J BOX "A"	AMPS 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

CONTINUED ON PAGE 78

MODEL	TOTAL KW	VOLTAGE	PH	AMPS J BOX "A"	AMPS J BOX "B"
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

60" WIDE RESTAURANT RANGES

MODEL	TOTAL KW	VOLTAGE	PH	AMPS J BOX "A"	AMPS J BOX "B"
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	27.6	208	1	71	76
	27.6	208	3	44	47
	27.6	240	1	63	67
	27.6	240	3	40	44
	27.6	480	3	24	24

CONTINUED FROM PAGE 77

MODEL	TOTAL KW	VOLTAGE	PH	AMPS J BOX "A"	AMPS J BOX "B"
IR-4-G36T-E-C	27.6	208	1	71	76
	27.6	208	3	44	47
	27.6	240	1	63	67
	27.6	240	3	40	44
	27.6	480	3	24	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	VOLTAGE	PH	AMPS J BOX "A"	AMPS 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

MODEL	TOTAL KW	VOLTAGE	PH	AMPS J BOX "A"	AMPS J BOX "B"
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



ELECTRIC GRIDDLE TOP

- 1/2" thick, highly polished steel plate holds temperature and has a quick recovery.
- 3/4" thick highly polished steel plate for 60" and 72" range.
- 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 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.



IHR-2HT-2-E

Shown with optional casters



IHR-6-E

Shown with optional casters



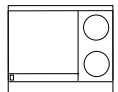
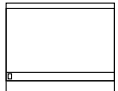
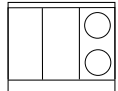
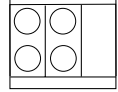
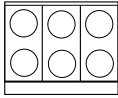
IHR-GT36-E

Shown with optional casters





36" SPEC SERIES RANGES



MODEL	WIDTH	DEPTH	SHIP WEIGHT (KG) LBS
IHR-6-E	36" (914)	38" (965)	(270) 595
IHR-6-E-C	36" (914)	38" (965)	(297) 655
IHR-6-E-XB	36" (914)	38" (965)	(193) 425
IHR-6-E-M	36" (914)	38" (965)	(145) 320
IHR-4-1HT-E	36" (914)	38" (965)	(273) 602
IHR-4-1HT-E-C	36" (914)	38" (965)	(300) 662
IHR-4-1HT-E-XB	36" (914)	38" (965)	(196) 432
IHR-4-1HT-E-M	36" (914)	38" (965)	(148) 327
IHR-2HT-2-E	36" (914)	38" (965)	(281) 619
IHR-2HT-2-E-C	36" (914)	38" (965)	(308) 679
IHR-2HT-2-E-XB	36" (914)	38" (965)	(204) 449
IHR-2HT-2-E-M	36" (914)	38" (965)	(156) 344
IHR-GT36-E	36" (914)	38" (965)	(277) 610
IHR-GT36-E-C	36" (914)	38" (965)	(304) 670
IHR-GT36-E-XB	36" (914)	38" (965)	(200) 440
IHR-GT36-E-M	36" (914)	38" (965)	(152) 335
IHR-GT24-2-E	36" (914)	38" (965)	(293) 646
IHR-GT24-2-E-C	36" (914)	38" (965)	(320) 706
IHR-GT24-2-E-XB	36" (914)	38" (965)	(216) 476
IHR-GT24-2-E-M	36" (914)	38" (965)	(168) 371

SPEC SERIES RANGE OPTIONS

- 6" (152) Casters, set of 4, per set.
- Extra oven rack
- 480V upcharge
- Backguards and high shelves available.

ELECTRICAL REQUIREMENTS

SPEC SERIES RANGES

MODEL	TOTAL KW	VOLTAGE	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

CONTINUED ON PAGE 82

MODEL	TOTAL KW	VOLTAGE	PH	AMPS
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



Notes: Measurements in () are metric equivalents.
 "XB" specifies open cabinet storage base. "C" specifies convection oven. "M" specifies Modular / Countertop (no base).

ELECTRICAL REQUIREMENTS

SPEC SERIES RANGES

MODEL	TOTAL KW	VOLTAGE	PH	AMPS
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
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

CONTINUED FROM PAGE 81

MODEL	TOTAL KW	VOLTAGE	PH	AMPS
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
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 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.
- 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.

ISB-36-E 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.
- 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.
- 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 CHEESEMELTER

MODEL	DIMENSIONS	ELECTRICAL ELEMENTS KW (NUMBER OF)	BROILER WIDTH	SHIP WEIGHT (KG) LBS
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

ELECTRIC SALAMANDER

MODEL	DIMENSIONS	ELECTRICAL ELEMENTS KW (NUMBER OF)	BROILER WIDTH	SHIP WEIGHT (KG) LBS
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

ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	AMPS
ICMA-36-E	6	208	3	22
	6	240	3	19
ISB-36-E	6	208	3	22
	6	240	3	19

ELECTRIC BROILER OPTIONS

- Wall mounting kits
- 4" (102) leg kit for counter mounting
- Reinforcement channels for range mount



Notes: Measurements in () are metric equivalents.



ISPA-18-E

Shown with optional stand with casters.

ELECTRIC STOCK POT

- 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 Velox™ heat protection grip.
- Heavy duty legs with adjustable feet.
- One year parts and labor warranty.

AVAILABLE IN U.S. ONLY

MODEL	DIMENSIONS			ELEMENTS DESCRIPTION	ELEMENT SIZE	SHIP WEIGHT (KG) LBS	
	WIDTH	DEPTH	HEIGHT				
ISPA-18-E	18" (457)	21" (533)	23 ½" (597)	DUAL COIL	13" (330)	(36) 79	
ISPA-18-2-E	18" (457)	42" (1067)	23 ½" (597)	2 DUAL COILS	13" (330)	(72) 158	

ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	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

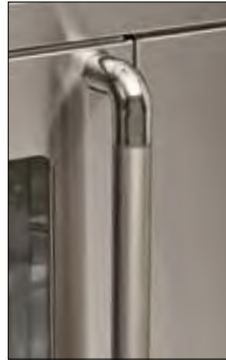
ELECTRIC STOCK POT OPTIONS

- 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



PCVE-2 CONVECTION OVEN

- Dual-open doors
- One hand opens and closes both doors simultaneously
- 60/40 doors swing open to 130°
- Large window
- Two interior lights
- Stainless steel exterior
- Rugged ½ HP 2 speed motor per oven
- Porcelainized oven interior for easy cleaning and better browning
- Five oven racks included with 10 rack positions.
- Most spacious oven interior available
- 11 kw 208 or 240 oven standard oven depth (PCVE) or bakery oven depth (PCVDE)



- Updated door handles



- Four bearings per door, extend the life of the door mechanism
- Eliminates side-to-side shaft movement to improve door pressure locking



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

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

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.



PCVE-1

Single Deck, Standard Depth shown with optional casters.

ELECTRIC CONVECTION OVEN OPTIONS

- Cook and Hold Feature, per oven.
- Stainless Steel sides, top and legs are standard on all PCVE-1 and PCVDE-1 Models.
- Stainless Steel Enclosure Back, per deck.
- Heavy Duty Casters, set of 4
- Stack Kit with 6" (152) Stainless Steel Legs
- Stainless Steel solid doors available at no additional charge. Must specify at ordering.
- Stainless Steel Bottom Shelf and Adjustable Rack Supports PCVE-1, PCVDE-1
- Stainless Steel Stand Bottom Shelf only PCVE-1, PCVDE-1
- Extra Standard Depth Oven Racks, PCVE-1, each.
- Extra Bakery Depth Oven Racks, PCVDE-1, each.
- 480 volt, per motor.

MODEL	DESCRIPTION	OVERALL DIMENSIONS			ELECTRICAL OUTPUT	SHIP WEIGHT (KG) LBS
		WIDTH	HEIGHT	DEPTH		
PCVE-1	SINGLE DECK, STANDARD DEPTH	38" (965)	64" (1,526)	41 ½" (1,054)	11 KW	(236) 521
PCVE-2	DOUBLE DECK, STANDARD DEPTH	38" (965)	74" (1,880)	41 ½" (1,054)	22 KW	(455) 1,005
PCVDE-1	SINGLE DECK, BAKERY DEPTH	38" (965)	64" (1,526)	45 ½" (1,156)	11 KW	(277) 611
PCVDE-2	DOUBLE DECK, BAKERY DEPTH	38" (965)	74" (1,880)	45 ½" (1,156)	22 KW	(536) 1,185

ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	HERTZ	AMPS
PCVE-1, PCVDE-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
	11	*480	3	50/60	14 PER OVEN
PCVE-2, PCVDE-2	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

Minimum Clearance For use only on non-combustible floors with legs or casters; or 2 ¼" (57) overhang is required when curb mounted. 0" clearance from non-combustible side and rear walls. provide 6" (152) minimum clearance from combustibile side walls and 0" from combustibile wall at rear.

Two speed motor - ½ HP, 1725/1140 RPM

* Additional charge.



Notes: Measurements in () are metric equivalents. For Cook and Hold computer control feature add the suffix " - H" for one oven or " - HH" if required for both ovens.



ELECTRIC

CONVECTION OVEN | HALF SIZE CONVECTION OVENS



HSICVE-1

Shown with optional bottom shelf and casters.

HALF SIZE ELECTRIC CONVECTION OVEN

- 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.



HSICVE-2

Shown with optional casters.

MODEL	DESCRIPTION	OVERALL DIMENSIONS			ELECTRICAL OUTPUT	SHIP WEIGHT (KG) LBS
		WIDTH	HEIGHT	DEPTH		
HSICVE-1	1/2 SIZE SINGLE OVEN	30" (762)	58" (1,473)	30" (762)	5 KW	(135) 297
HSICVE-1	1/2 SIZE SINGLE OVEN	30" (762)	58" (1,473)	30" (762)	7.5 KW	(135) 297
HSICVE-2	1/2 SIZE DOUBLE OVENS	30" (762)	62" (1,575)	30" (762)	10 KW	(215) 474
HSICVE-2	1/2 SIZE DOUBLE OVENS	30" (762)	62" (1,575)	30" (762)	15 KW	(215) 474

ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	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

MODEL	TOTAL KW	VOLTS	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

* Additional charge.

ELECTRIC CONVECTION OVEN OPTIONS

- Cook and Hold Feature, per oven.
- Heavy Duty Casters, set of 4
- Stainless Steel Bottom Shelf and Adjustable Rack Supports
- Extra Standard Depth Oven Racks, each.
- 480 volt, per motor.
- Stainless Steel solid doors available at no additional charge. Must specify at ordering.

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.

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



Notes: Measurements in () are metric equivalents. For Cook and Hold computer control feature add the suffix "- H"



IFS-40-E ELECTRIC FRYER

- 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.



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.





ELECTRIC

FRYERS AND FILTER SYSTEMS



IFS-50-E
Immersed elements



IFS-75-EU
Tilt-up elements shown with optional casters.

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MODEL	FRYPOT DESCRIPTION	ELEMENT TYPE	OIL CAPACITY LBS (L)	WORKING DIMENSIONS		FRYING AREA	OUTPUT KW	SHIP WEIGHT (KG) LBS
				WIDTH	DEPTH			
IFS-40-E	304 STAINLESS STEEL	IMMERSED	40 (22)	15 ½" (394)	30 ½" (775)	14" X 14" (356 X 356)	14	221 (100)
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)
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)
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)
IFS-75-E	304 STAINLESS STEEL	IMMERSED	75 (41)	19 ½" (495)	34" (864)	18" X 18" (457 X 457)	19	270 (122)
IFS-75-EU	304 STAINLESS STEEL	TILT-UP	75 (41)	19 ½" (495)	34" (864)	18" X 18" (457 X 457)	18	270 (122)

MODEL	FRYPOT DESCRIPTION	WORKING DIMENSIONS		SHIP WEIGHT (KG) LBS
		WIDTH	DEPTH	
IF-DS	TOP DRAINING SECTION W/STORAGE CABINET, NO FILTER	15 ½" (394)	30" (762)	130 (60)
IF-DS-75	TOP DRAINING SECTION W/STORAGE CABINET, NO FILTER	19 ½" (495)	34" (864)	150 (68)

ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	AMPS	MODEL	TOTAL KW	VOLTS	PHASE	AMPS
IFS-40E	14	208	3	39	IFS-50EU	15.25	208	3	43
	14	240	3	34		15.25	240	3	37
IFS-40EU	14	208	3	39		15.25	*480	3	19
	14	240	3	34	IFS-75E	19	208	3	53
	14	*480	3	17		19	240	3	46
IFS-50E	15.25	208	3	43	IFS-75EU	19	208	3	53
	15.25	240	3	37		19	240	3	46
	15.25	*480	3	19		19	*480	3	22



Notes: Measurements in () are metric equivalents

FRYER OPTIONS

- Electronic thermostat (per fryer) add suffix "T" to model number
- Computer (per fryer) add suffix "C" to model number
- Automatic Basket lifts w/ computerized controls, per fryer (Available for immersed element style only).
- 1 Full size Basket
- Extra twin Baskets, set of 2 for 40 and 50 lb. fryers
- Extra twin Baskets, set of 2 for 75 lb. fryers
- Heat Lamp for model IF-DS
- Stainless steel Joiner Strip
- Casters 6" (152) , set of 4
- Side Drain Shelf, specify right or left
- 20½" (521) H Backguard, no shelf specify model
- Stainless steel tank cover, for all fryer models, please specify model
- Stainless steel side splash approx. 6" (152), per side.



IFSCB250EU

Filter system with drain station.

FILTER SYSTEM

- 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.



- 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 Liter) 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

FRYERS	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												
3												
4												
5												
6												

FILTER SYSTEMS W/ DRAIN STATION - PRE-PACKAGED W/ ELECTRIC FRYERS

FRYERS	SNAP ACTION THERMOSTAT				COMPUTER CONTROL				ELECTRONIC THERMOSTAT			
	IMMERSED ELEMENTS		TILT-UP ELEMENTS		IMMERSED ELEMENTS		TILT-UP ELEMENTS		IMMERSED ELEMENTS		TILT-UP ELEMENTS	
	IFS50E	IFS75E	IFS50EU	IFS75EU	IFS50EC	IFS75EC	IFS50EUC	IFS75EUC	IFS50ET	IFS75ET	IFS50EUT	IFS75EUT
1												
2												
3												
4												
5												
6												

FILTER SYSTEM OPTIONS

- Automatic Basket lifts w/ computerized controls, per fryer (Available for immersed element style only).
- Side Drain Shelf, specify right or left
- Stainless steel tank cover, for all fryer models, please specify model

MODEL NUMBER LEGEND PER LETTER AND NUMBER

EXAMPLE - IFS-SP250-OPCBL

- I** = Imperial
- F** = Fryer
- S** = Stainless Steel Frypot
- SP** = Filter System Type: Space Saver (SP), Side-Car includes Matching Cabinet (CB)
- 2** = Number of fryer in system, max is 6
- 50** = Fryer Oil Capacity 50 and 75
- OP** = Open Fry Pot
- C** = Controller Upgrade Option: Snap Action Thermostat (T), Computer Controls (C)
- BL** = Automatic Basket lift Option



Notes: Mother fryer/filter system combinations available. Call factory for more information and pricing.



IHPA-6-36-E HOT PLATE

- 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.
- Stainless steel front, ledge and sides.
- 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.
- 4" (102) chrome plated adjustable legs included.

HOT PLATES

WIDTH IN (MM)	MODEL	ELEMENTS	TOTAL KW	SHIP WEIGHT (KG) LBS	STAINLESS STEEL STAND		
					MODEL	SHIP WEIGHT (KG) LBS	
12" (305)	IHPA-1-12-E	1	2	(21) 45	STAND-12-S	(12) 25	
12" (305)	IHPA-2-12-E	2	4	(37) 80	STAND-12	(19) 40	
24" (610)	IHPA-2-24-E	2	4	(37) 80	STAND-24-S	(19) 40	
36" (914)	IHPA-3-36-E	3	6	(53) 115	STAND-36-S	(21) 45	
24" (610)	IHPA-4-24-E	4	8	(64) 140	STAND-24	(23) 50	
48" (1219)	IHPA-4-48-E	4	8	(64) 140	STAND-48-S	(23) 50	
36" (914)	IHPA-6-36-E	6	12	(95) 210	STAND-36	(32) 70	
48" (1219)	IHPA-8-48-E	8	16	(123) 270	STAND-48	(39) 85	
60" (1524)	IHPA-10-60-E	10	20	(147) 325	STAND-60	(48) 105	

ELECTRIC HOT PLATE OPTIONS

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

ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	AMPS	
IHPA-1-12-E	2	208	1	10	
	2	240	1	8	
IHPA-2-12-E	4	208	1	19	
	4	208	3	14	
IHPA-2-24-E	4	240	1	17	
	4	240	3	13	
	4	*480	3	6	
	IHPA-3-36-E	6	208	1	29
		6	208	3	17
IHPA-3-36-E	6	240	1	25	
	6	240	3	15	
	6	*480	3	7	
	IHPA-4-24-E	8	208	1	39
IHPA-4-48-E		8	208	3	29
	8	240	1	33	
	8	240	3	25	
	8	*480	3	13	

MODEL	TOTAL KW	VOLTS	PHASE	AMPS	AMPS J-BOX A	AMPS J-BOX B
IHPA-6-36-E	12	208	1	58	N/A	N/A
	12	208	3	38	N/A	N/A
	12	240	1	50	N/A	N/A
	12	240	3	33	N/A	N/A
	12	*480	3	17	N/A	N/A
IHPA-8-48-E	16	208	1	77	N/A	N/A
	16	208	3	58	N/A	N/A
	16	240	1	67	N/A	N/A
	16	240	3	50	N/A	N/A
	16	*480	3	25	N/A	N/A
IHPA-10-60-E	20	208	1	N/A	48	48
	20	208	3	N/A	43	43
	20	240	1	N/A	42	42
	20	240	3	N/A	37	37
	20	*480	3	N/A	19	19

* Additional charge.



Notes: Measurements in () are metric equivalents. IHPA-10-60-E has 2 J-Boxes.



ITG-36-E

Thermostatically controlled

GRIDDLE

- Full 24" (610) plate depth plate for more cooking surface.
- Thick, highly polished steel griddle plate for a wide variety of cooking applications.
- Stainless steel front, ledge and sides.
- 4" (102 mm) tapered stainless steel splash guard.
- Stainless steel grease trough and one piece rolled front for easy cleaning.
- 4" (102) chrome plated adjustable legs included.
- 24", 36", 48" models have a 1/2" (13) thick griddle plate.
- 60", 72" models have a 3/4" (19) thick griddle plate.

ELECTRIC GRIDDLE OPTIONS

- Casters for Stainless Steel Stands, set of 4, per set
- Casters for 60" and 72" (1524 and 1829) Stainless Steel Stands, set of 6, per set
- Chrome Griddle Top (Add "CG" to model #), per lineal ft.



- 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.

GRIDDLE

MODEL	OVERALL DIMENSIONS		ELEMENTS	OUTPUT KW	SHIP WEIGHT (KG) LBS	STAINLESS STEEL STAND		
	WIDTH	DEPTH				MODEL	SHIP WEIGHT (KG) LBS	
ITG-24-E	24" (610)	31" (787)	2	8	(136) 300	STAND-24	(23) 50	
ITG-36-E	36" (914)	31" (787)	3	12	(195) 430	STAND-36	(32) 70	
ITG-48-E	48" (1219)	31" (787)	4	16	(261) 575	STAND-48	(39) 85	
ITG-60-E	60" (1524)	31" (787)	5	20	(328) 725	STAND-60	(48) 105	
ITG-72-E	72" (1829)	31" (787)	6	24	(396) 875	STAND-72	(62) 135	

ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	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	VOLTS	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

* Additional charge.



SALES TERMS

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 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.

IMPERIAL WAREHOUSE LOCATIONS

IMPERIAL CALIFORNIA

1128 SHERBORN ST.
CORONA, CA 92879
951.281.1830

IMPERIAL TEXAS

1036 S. INTERNATIONAL RD.
GARLAND, TX 75042

IMPERIAL MIAMI

8409 NW 68TH STREET
MIAMI, FL 33166

IMPERIAL ATLANTA

900 WENDELL COURT
ATLANTA, GA 30336

IMPERIAL NEW YORK

127 SOUTH 4TH ST.
NEW HYDE PARK, NY. 11040





imperialrange.com

