



## 2010 PRICE LIST | PRODUCT BROCHURE

Prices effective: April 1, 2010



**DIAMOND HEAVY DUTY SERIES**  
Imperial's full line of Heavy Duty Equipment, see pages 15 - 25

# TABLE OF CONTENTS

## General Information.....2, 54-55

CE Equipment – Certified for Europe .....	54
Limited Warranty .....	55
Terms of Sale .....	55

## Restaurant Ranges .....3-9

Features - Ranges.....	3
24" Ranges.....	4
36" Ranges.....	4
48" Ranges.....	5
60" Ranges.....	6
72" Ranges.....	7
Specifications .....	8
Optional Accessories .....	9

## Range Match Options .....10-11

Char-Broilers – Range Match .....	10
Fryers – Range Match.....	10
Spreader Plates/Bain-Marie – Range Match .....	10
Double Deck Ovens .....	11
Single Deck Ovens .....	11
Salamander Broilers.....	11
Cheesemelters.....	11

## Sizzle 'n Chill Restaurant Series .....12-14

Cook Tops w/Refrigerated Bases .....	12-14
--------------------------------------	-------

## Diamond Series Heavy Duty Equip. ....15-25

Heavy Duty Range Series .....	15-20
12", 18" and 24" Add-A-Units.....	21
Backguards, High Shelves .....	22
Sizzle 'n Chill - Cook Top w/Refrigerated Base .....	23
Fryers and Fryer Filter Systems .....	24
Spreaders.....	25
Modular Stands.....	25

## Convection Ovens.....26-27

Single Deck, Standard Depth .....	26-27
Single Deck, Bakery Depth .....	26-27
Double Deck, Standard Depth .....	26-27
Double Deck, Bakery Depth.....	26-27

## Electric Equipment.....27, 48

Electric Convection Oven .....	27
Electric Fryers.....	48
Electric Griddles .....	48

## Fryers and Filter Systems .....10, 24, 28-34, 48

25 lbs. Fryers and Add-A-Fryer.....	29
Counter Top Fryer.....	29
Split Pot Fryers – 25 lb./25 lb. ....	29

Fryers and Filter Systems continued	
Tube Fired Fryers 40 lb., 50 lb., 75 lb. ....	28-29
Open Pot Fryers 40 lb., 50 lb., 75 lb. ....	30-31
Space Saver Filter Systems.....	32-33
Filter Systems with Drain Stations .....	32-33
Open Pot Filter Systems .....	34
Fryers – Restaurant Range Match .....	10
Fryers/Filters – Heavy Duty Range Match .....	24
Electric Fryers.....	48

## Pasta Cookers .....35

Pasta Cookers with Holding Stations .....	35
---	----

## Broilers .....10, 11, 20, 36-41

Steakhouse Broilers.....	36-37
Char-Rock Broilers.....	36-38
Radiant Char-Broilers .....	38
Imperial II Char-Rock Broilers .....	38
Chicken Broilers .....	39
Mesquite Wood Broilers .....	39
CrossFire Over Fired Broilers.....	40
Banquet Broilers.....	41
Char-Broilers – Range Match .....	10
Char-Broilers – Heavy Duty .....	20
Salamander Broilers.....	11
Cheesemelters.....	11

## Griddles .....42-48

Snap Action Griddles .....	42-43
Heavy Duty Manual Griddles .....	44
Heavy Duty Thermostat Griddles .....	45
Griddles with Open Burners.....	44-46
Grooved Griddles .....	46
Raised Griddle/Broilers.....	47
Teppan-Yaki Griddles .....	47
Electric Griddles .....	48

## Hot Plates .....49

Hot Plates .....	49
Step-Up Hot Plates.....	49

## Specialty Equipment .....47, 50-51

Teppan-Yaki Griddles .....	47
Chinese Ranges.....	50
Tempura and Mandarin Wok Range .....	51
Stock Pot Range .....	51

## Residential Ranges .....52-53

Residential Ranges .....	52-53
--------------------------	-------

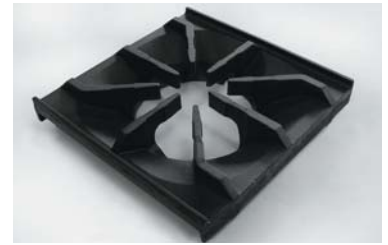
**NEW** This "NEW" symbol identifies new Imperial products.



- PyroCentric™ Burner heads are standard.
- Two rings of flame for even cooking no matter the pan size.
- New PyroCentric 28,000 BTU (8 KW) anti-clogging burner with a 7,000 BTU/hr. (2 KW) low simmer feature.



- Optional, interchangeable Saute and Wok Jet burner heads.



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



Model IR-6



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



- 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.

# RESTAURANT SERIES | 24" and 36" RANGES







Model IR-4



Model IR-6

## 24" RESTAURANT RANGES

Top	Model	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
	IR-4	139,000 (41)	(210) 465	\$3,639
	IR-4-XB	112,000 (33)	(183) 405	2,642
	IR-2-G12	103,000 (30)	(213) 470	4,550
	IR-2-G12-XB	76,000 (22)	(185) 410	3,567
	IR-G24	67,000 (20)	(224) 495	4,679
	IR-G24-XB	40,000 (12)	(196) 435	3,598
	IR-4-SU	139,000 (41)	(210) 465	4,955
	IR-4-SU-XB	112,000 (33)	(183) 405	4,723

Measurements in ( ) are metric equivalents.

**Note:** "XB" specifies Cabinet Base model.

- Standard 20" wide oven accommodates 18" x 26" sheet pans front-to-back.

- "G" specifies Griddle Top.







**Crated Dimensions:** 39" x 35" H x 26½" W  
(991mm D x 889mm H x 673mm W)

OPTIONS: see page 9.



Sizzle 'n Chill 36" (914) wide self-contained refrigerated base also available. See pages 12-14.

## 36" RESTAURANT RANGES

Top	Model#	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price	
	IR-6	203,000 (47)	(274) 605	\$4,261	
	IR-6-C	198,000 (49)	(301) 665	7,208	
	IR-6-XB	168,000 (39)	(246) 545	3,162	
	IR-4-G12	167,000 (49)	(283) 625	5,143	
	IR-4-G12-C	162,000 (47)	310	685	7,944
	IR-4-G12-XB	132,000 (39)	(256) 565	3,972	
	IR-2-G24	131,000 (38)	(288) 635	5,316	
	IR-2-G24-C	126,000 (37)	(314) 695	8,104	
	IR-2-G24-XB	96,000 (28)	(260) 575	4,015	
	IR-G36	95,000 (28)	(297) 655	5,560	
	IR-G36-C	90,000 (26)	(319) 705	8,364	
	IR-G36-XB	60,000 (17)	(269) 595	4,334	
	EXTRA WIDE IR-4-S18	147,000 (43)	(272) 600	5,185	
	IR-4-S18-C	142,000 (42)	(298) 660	8,017	
	IR-4-S18-XB	112,000 (33)	(244) 540	4,160	
	STEP-UP IR-6-SU	203,000 (60)	(274) 605	5,778	
	IR-6-SU-C	198,000 (58)	(301) 665	8,406	
	IR-6-SU-XB	168,000 (49)	(246) 545	4,752	

**Note:** "C" specifies (1) 26½" (673 mm) Convection Oven model.

"XB" specifies Cabinet Base model.

"G" specifies Griddle Top. "RG" specifies Raised Griddle with Broiler.

Extra Wide Top Grates: 18" (457mm) W x 24" (610mm) D.

**Crated Dimensions:** 39" D x 35" H x 38½" W.

(991mm D x 889mm H x 978mm W)





OPTIONS: see page 9.








Model IR-8

48" RESTAURANT RANGES

Top	Model	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
	IR-8	278,000 (82)	(322) 710	\$7,366
	IR-8-C-XB	254,000 (75)	(303) 670	9,189
	IR-8-XB	259,000 (76)	(290) 640	6,344
	IR-6-G12	242,000 (71)	(344) 760	8,299
	IR-6-G12-C-XB	218,000 (64)	(326) 720	10,151
	IR-6-G12-XB	223,000 (65)	(312) 690	7,307
	IR-4-G24	206,000 (60)	(367) 810	8,341
	IR-4-G24-C-XB	182,000 (53)	(348) 770	10,208
	IR-4-G24-XB	187,000 (55)	(335) 740	7,366
	IR-2-G36	168,000 (49)	(385) 850	8,722
	IR-2-G36-C-XB	144,000 (42)	(367) 810	10,545
	IR-2-G36-XB	149,000 (44)	(353) 780	7,671

Top	Model	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
	IR-G48	134,000 (39)	(394) 870	\$ 9,334
	IR-G48-C-XB	110,000 (32)	(376) 830	11,157
	IR-G48-XB	135,000 (40)	(361) 800	8,299
	IR-4-RG24	206,000 (60)	(385) 850	8,926
	IR-4-RG24-C-XB	182,000 (53)	(367) 810	10,646
	IR-4-RG24-XB	187,000 (55)	(353) 780	7,818
<b>STEP-UP</b> 	IR-8-SU	278,000 (82)	(322) 710	9,450
	IR-8-SU-C-XB	254,000 (75)	(303) 670	11,623
	IR-8-SU-XB	259,000 (76)	(290) 640	8,955



Measurements in ( ) are metric equivalents.

**Note:** "C-XB" specifies (1) 26½" (673) Convection Oven and Cabinet Base.

- "XB" specifies (1) 26½" Standard Oven and Cabinet Base.
- "G" specifies Griddle Top.
- "RG" specifies Raised Griddle with Broiler.
- 20" wide oven accommodates 18" x 26" sheet pans front-to-back.
- 26½" wide standard oven accommodates 18" x 26" sheet pans left-to-right and front-to-back.

**Crated Dimensions:** 39" D x 35" H x 50½" W (991mm D x 889mm H x 1308mm W)

OPTIONS: See page 9.



Sizzle 'n Chill 48" (1219) wide self-contained refrigerated base also available. See pages 12-14.



Model IR-6-RG-24

**OPEN BURNER FEATURES**

- PyroCentric burner heads with two rings of flame for even cooking no matter the pan size.
- PyroCentric burners are 28,000 BTU/hr (8 KW) with a 7,000 BTU/hr. (2 KW) low simmer feature.
- Cast iron burners are anti-clogging and removable for easy cleaning.
- No gaskets or screws.
- Grates are in 12" x 12" (305 x 305) sections to easily lift off for cleaning.
- Anti-clogging shield designed in the grate protects the pilot from grease and debris.
- Pots slide easily from section to section.

**GRIDDLE TOPS FEATURES**

- Griddle tops are highly polished ¾" (19) plate.
- 3" (76) wide stainless steel grease trough removes for easy cleaning.
- 20,000 BTU/hr. (6 KW) burners are located every 12" (305) of griddle surface.
- Manual controls are standard, thermostatic controls optional.

**RAISED GRIDDLE with BROILER**

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

Standard and Convection Oven standard features, see page 7.



Sizzle 'n Chill 60" (1524) wide self-contained refrigerated base also available. See pages 12-14.

**60" RESTAURANT RANGES**

Top	Model	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
	IR-10	350,000	(103)	(444)	980	\$7,159
	IR-10-CC	340,000	(100)	(493)	1090	12,616
	IR-10-XB	315,000	(93)	(425)	940	5,932
	IR-6-G24	278,000	(82)	(480)	1060	8,080
	IR-6-G24-CC	268,000	(79)	(530)	1170	13,549
	IR-6-G24-XB	243,000	(71)	(457)	1010	6,950
	IR-4-G36	242,000	(71)	(491)	1085	8,707
	IR-4-G36-CC	232,000	(68)	(540)	1195	14,178
	IR-4-G36-XB	207,000	(61)	(468)	1035	7,606
	IR-2-G48	206,000	(60)	(496)	1095	9,182
	IR-2-G48-CC	196,000	(57)	(540)	1195	14,653
	IR-2-G48-XB	171,000	(50)	(472)	1045	7,941
	IR-G60	170,000	(50)	(505)	1115	10,159
	IR-G60-CC	160,000	(47)	(554)	1225	15,616
	IR-G60-XB	135,000	(40)	(481)	1065	8,932
	IR-6-RG24	278,000	(82)	(496)	1095	8,540
	IR-6-RG24-CC	268,000	(79)	(540)	1195	14,011
	IR-6-RG24-XB	243,000	(71)	(468)	1035	7,424
	IR-10-SU	350,000	(103)	(444)	980	10,537
	IR-10-SU-CC	340,000	(100)	(493)	1090	16,606
	IR-10-SU-XB	315,000	(93)	(425)	940	9,993

Measurements in ( ) are metric equivalents.

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

- "C-XB" specifies (1) 26 ½" Convection Oven and a Cabinet Base - deduct \$2,295 from (2) Convection Oven price.
- "C" specifies (1) 26 ½" Convection Oven and (1) 26 ½" Standard Oven --Add \$2,845 to (2) Standard Oven price.
- "XB" specifies (1) 26 ½" Standard Oven and Cabinet Base.
- "G" specifies Griddle Top. "RG" specifies Raised Griddle with Broiler.
- For raised griddle/broiler models in 36" (915), contact factory for prices.

**Crated Dimensions:** 60" Series: 39" D x 35" H x 62 ½" W (991mm D x 889mm H x 1585mm W)

OPTIONS: See page 9.





Model IR-6-GT36-CC shown with two convection ovens, six open burners and optional thermostat griddle controls

**STANDARD OVEN FEATURES**

- Chef depth standard oven interior accommodates standard 18" x 26" (457 x 660) sheet pans front-to-back and side-by side.
- Interior is 26½" w x 26" d x 14" h (673 w x 660 d x 356 h).
- 100% safety pilot.
- Oven controls on the side in cool zone.
- Manual oven shut-off valve.
- 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 burner distributes heat flow to provide even cooking temperatures throughout the 35,000 BTU/hr. (10 KW) oven.
- Stamped inner door liner provides extra strength while optimizing heat retention.
- One chrome oven rack.

**CONVECTION OVEN FEATURES**

- Convection oven with ¼ hp blower motor is optional, cooks products faster and evenly with less shrinkage.
- Convection oven interior dimensions 26½" w x 22½" d x 14" h (673 w x 572 d x 356 h).
- Three position switch for cooking or cool down.
- Burner "ON" indicator light and one hour manual timer. Fan shuts off automatically when door is open.
- Three chrome oven racks.

Cooktop standard features, see page 6.

**72" RESTAURANT RANGES**

Top	Model	Gas Output BTU	(KW)	Ship Weight (Kg)	Lbs	List Price
	IR-12	406,000	(119)	(514)	1135	\$9,014
	IR-12-CC	396,000	(116)	(568)	1255	14,701
	IR-12-XB	371,000	(109)	(493)	1085	7,832
	IR-8-G24	334,000	(98)	(536)	1185	10,208
	IR-8-G24-CC	324,000	(95)	(590)	1305	15,927
	IR-8-G24-XB	299,000	(88)	(513)	1135	8,939
	IR-6-G36	298,000	(88)	(541)	1195	10,208
	IR-6-G36-CC	288,000	(85)	(595)	1315	15,927
	IR-6-G36-XB	263,000	(77)	(518)	1145	8,939
	IR-4-G48	262,000	(77)	(518)	1145	11,128
	IR-4-G48-CC	252,000	(74)	(572)	1265	16,844
	IR-4-G48-XB	227,000	(67)	(495)	1095	9,830
	IR-2-G60	226,000	(66)	(602)	1330	12,936
	IR-2-G60-CC	216,000	(63)	(656)	1450	18,624
	IR-2-G60-XB	191,000	(56)	(579)	1280	11,610
	IR-G72	190,000	(56)	(643)	1420	13,082
	IR-G72-CC	180,000	(53)	(697)	1540	18,828
	IR-G72-XB	155,000	(45)	(620)	1370	11,799
	IR-12-SU	406,000	(119)	(514)	1135	12,309
	IR-12-SU-CC	396,000	(116)	(568)	1255	17,648
	IR-12-SU-XB	371,000	(109)	(545)	1205	11,711

Measurements in ( ) are metric equivalents.

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

- "C-XB" specifies (1) 26 ½" Convection Oven and a Cabinet Base - deduct \$2,295 from (2) Convection Oven price.
- "C" specifies (1) 26 ½" Convection Oven and (1) 26 ½" Standard Oven --Add \$2,845 to (2) Standard Oven price.
- "XB" specifies (1) 26 ½" Standard Oven and Cabinet Base.
- "G" specifies Griddle Top. "RG" specifies Raised Griddle with Broiler.
- For raised griddle/broiler models in 24" and 36", contact factory for prices.

**Crated Dimensions:** 72" Series: 39" (991mm) D x 35" (889mm) H x 74 1/2 (1892mm) W.

OPTIONS: See page 9.



# RESTAURANT RANGE SERIES | SPECIFICATIONS

## STANDARD EXTERIOR

- Front, sides, landing ledge, control panel, backguard with shelf and kick plate shall be constructed of stainless steel with welded and finished stainless steel seams.
- Control knobs shall be constructed of durable cast metal, polished chrome finish.
- Stainless steel 6" (152) legs shall have adjustable feet.

## PYROCENTRIC BURNERS

- Open burners shall be 28,000 BTU/hr. (8 KW) lift-off PyroCentric™ burner heads with no gaskets, no screws.
- Each burner shall have one standing pilot.
- Drip tray shall be one piece and removable.
- Top grates shall be constructed in 12" x 12" (305 x 305) lift-off sections of heavy-duty cast iron.
- A cast-in bowl shall direct heat upward.
- Top grate design shall include an integrated pilot shield.

## GRIDDLE TOPS

- Griddle tops shall have a highly polished ¾" (19) plate.
- 3" (76) wide stainless steel grease trough and be located on the left side of the range top.
- 20,000 BTU/hr. (6 KW) burner shall be located every 12" (305) of griddle surface.
- Manual controls shall be standard, thermostatic controls optional.

## RAISED GRIDDLE WITH BROILER

- Raised griddle with broiler shall be available in 24" and 36" (610 and 914) widths.
- ¾" (19) plate and manual control only and located on right side of range top.
- Burner shall be 20,000 (6 KW) BTU/hr. output with a heat deflector every 12" (305).
- Large griddle grease can, full width broiler drip tray and one removable chrome plated broiler rack shall be included.

## HOT TOPS

- Heavy duty polished tops 12" w x 24" d (305 w x 610 d) in lieu of two open burners.
- One burner every 12" (305), rated at 40,000 BTU/hr. (12 KW). Manual controls for each burner.

## RADIANT BROILERS

- 24" (610) and 36" (914) sections may be added to any IR Range. (Contact factory for prices.)
- Stainless steel burners with 15,000 BTU (4 KW) every 6" (152).
- Removable cast iron radiants and reversible cast iron top grates.
- Full width broiler drip tray.

## STANDARD OVEN

- Oven shall be 12 gauge construction with a welded front frame.
- Oven shall be fully insulated with non-sag fiberglass.
- Oven interior shall have porcelainized sides, rear, deck and door lining.
- Oven burner shall provide 35,000 BTU/hr. (10 KW).
- Unique baffle above the burner shall distribute heat flow to provide even cooking temperatures throughout the oven.
- Oven shall have a 100% safety pilot.
- One heavy duty locking chrome plated rack shall be included.
- Thermostat shall be adjustable from 150°F to 500°F (65°C to 260°C).
- Oven interior dimensions shall be 26½" w x 26" d x 14" h (673 x 660 x 356).

## CONVECTION OVEN

- Shall have same exterior as standard oven (above).
- ¼ HP, 1725 RPM blower motor (120VAC-60 HZ - 1Ph) with 5 amp draw.
- 3-prong 6' (1829mm) power cord shall be provided.
- Output shall be 30,000 BTU/hr. (9 KW) with "U" burner and electronic ignition.
- Oven shall include three heavy duty chrome plated racks supported by chrome plated guides.
- Unit shall include three-position switch for cooking or cool down, a burner "on" indicator light and one hour manual timer.
- Thermostat shall be adjustable from 150°F to 500°F.
- Oven interior dimensions shall be 26½" w x 26" d x 14½" h (673 x 660 x 368).

## GAS

Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size ¾" NPT. ¾" pressure regulator supplied with equipment to be installed at time of connection.

Specify type of gas and elevation if over 2000 ft. (610 m).

## 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.



**EXTERIOR OPTIONS**

- Stainless Steel Finish for backguard and High Shelf. **No Charge.**
- 6" (152) Stainless Steel Stub Back in lieu of standard backguard. **No Charge.**
- Swivel Casters, 2 with Brakes set of 4, **\$544.**
- Swivel Casters, 2 with Brakes set of 6, for 72" (1829) model **\$816.**

**BURNER OPTIONS**

- Optional Burner Head: Saute´ **\$107.**



- Optional Burner Head: Wok **\$107.**



- 10" (254) Stainless Steel Wok Ring (fits over any IR Top Grate) **\$289.**



**OVEN OPTIONS**

- Up charge for 220V motor and transformer **\$823.**
- Gas Shut-off Valve, ¾" N.P.T. for all ranges **\$136** per Valve.
- Safety valves, contact Imperial for prices.
- Gas Quick Disconnect and Flex Hose with Restraining Device ¾" N.P.T. x 48" (1219) L **\$621.**  
¾" N.P.T. x 60" (1524) L **\$689.**
- Extra Oven Rack:  
20" (508) **\$137.**  
26½" (673) Standard Oven **\$137.**  
26½" (673) Convection Oven **\$137.**

**RADIANT BROILER OPTIONS**

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



**GRIDDLE OPTIONS**

- Manual Griddle Control is standard.  
Note: Standard Griddle is on Left, if on Right, Please Specify.
- Safety valves, contact Imperial for prices.
- Thermostat Griddle Control (Add "T" to model number).  
12" (305) Griddle **\$794**                      48" (1219) Griddle **\$1,488**  
24" (610) Griddle **\$910**                      60" (1524) Griddle **\$2,326**  
36" (914) Griddle **\$1,127**                      72" (1829) Griddle **\$2,614**
- Grooved Griddle Top (Add "GG" to model number)  
Please specify left or right side for grooved section.  
**\$817 per 12" section.**
- 1" (25) Griddle Plate (Add "-1" to model number).  
12" (305) Griddle **\$305**                      48" (1219) Griddle **\$513**  
24" (610) Griddle **\$305**                      60" (1524) Griddle **\$513**  
36" (914) Griddle **\$305**                      72" (1829) Griddle **\$568**
- Chrome Griddle Top (Add "CG" to model number)  
**\$1,116 per lineal foot.**



**HOT TOP OPTIONS**

- Hot Tops to replace 2 Open Burners, a 12" w x 24" d (305 x 610) section (Add "-HT" to model number) **\$520 per 12" x 24" section.**
- Safety valves, contact Imperial for prices.

RANGE MATCH RADIANT CHAR-BROILERS



Model IR-36BR-126

Top	Width	Model	Gas Output		Ship Weight		List Price
			BTU	(KW)	(Kg)	Lbs	
	24" (305)	IR-24BR-120	87,000	(26)	(238)	525	\$ 7,973
		IR-24BR-XB	60,000	(18)	(154)	340	7,584
	36" (914)	IR-36BR-126	125,000	(37)	(290)	641	\$8,551
		IR-36BR-C	120,000	(35)	(313)	692	11,354
		IR-36BR-XB	90,000	(26)	(204)	450	8,118
	48" (1219)	IR-48BR-220	174,000	(51)	(376)	830	11,944
		IR-48BR-XB-126	155,000	(45)	(362)	799	10,705
		IR-48BR-C-XB	150,000	(44)	(385)	850	13,548
		IR-48BR-XB	120,000	(35)	(250)	550	10,501

Measurements in ( ) are metric equivalents.

Crated Dimensions: 35" (889) H. 39" (991) D. Add 2" (51) to Char-Broiler Width.



- Note:** 24" (305) Char-Broiler utilizes a 20" (610) Standard Oven.  
 - "XB-126" specifies 1 26½" (673) Standard Oven and Cabinet Base.  
 - "C-XB" specifies (1) 26 ½" (673) Convection Oven and Cabinet Base.  
 - "XB" specifies no oven, Cabinet Base only.

RANGE MATCH FRYERS



Model IRF-40

Model	Description	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
IRF-25	25 lbs. Oil Capacity, S/S Tube Fired Fry Pot	55,000	(16)	(53)	117	\$3,987
IRF-2525	2ea. 25 lbs. Oil Capacity, S/S Tube Fired Fry Pot	110,000	(32)	(104)	230	7,560
IRF-40	40 lbs. Oil Capacity, S/S Tube Fired Fry Pot	105,000	(31)	(100)	221	5,082
IRF-40-OP	40 lbs. Oil Capacity, S/S Open Fry Pot	105,000	(31)	(100)	221	6,318
IRF-50	50 lbs. Oil Capacity, S/S Tube Fired Fry Pot	140,000	(41)	(114)	253	5,729
IRF-50-OP	50 lbs. Oil Capacity, S/S Open Fry Pot	140,000	(41)	(114)	253	7,184
IRF-75	75 lbs. Oil Capacity, S/S Tube Fired Fry Pot	175,000	(51)	(122)	270	6,661
IRF-75-OP	75 lbs. Oil Capacity, S/S Open Fry Pot	175,000	(51)	(122)	270	8,433
IRF-DS	Top Draining Section Storage Cabinet, no filter			(60)	130	2,840

Measurements in ( ) are metric equivalents.

Crated Dimensions: 35" (889) H x 39" (991) D.

Add 2" (51) to unit Width.



RANGE MATCH FRYER OPTIONS:

- 20½" Stainless Steel Backguard (no shelf) \$419.
- Stainless Steel Tank Cover \$239.
- Joiner Strip \$122.
- Stainless Steel Drain Shelf (specify right or left mount) \$419.
- Casters (set of 4) \$544.
- Full size Basket \$211 each.
- Extra Set of Twin Baskets (set of 2) \$232.
- Heat Lamp \$759.

RANGE MATCH SPREADER PLATE and BAIN MARIE



Model IR-12-SPR shown with optional door

Model	Description	Ship Weight		List Price
		(Kg)	Lbs	
IR-12-SPR	12" (305) Wide Stainless Steel Work Surface	(68)	150	\$952
IR-18-SPR	18" (457) Wide Stainless Steel Work Surface	(72)	160	1,084
IR-24-SPR	24" (610) Wide Stainless Steel Work Surface	(88)	195	1,272
IR-36-SPR	36" (914) Wide Stainless Steel Work Surface	(95)	210	1,532

Measurements in ( ) are metric equivalents.

Crated Dimensions: 35" (889) H. 39" (991) D. Add 2" (51) to unit Width.



RANGE MATCH SPREADER PLATE OPTIONS:

- Stainless Steel Door on Open Cabinet 12", 18", 24" \$642.
- Stainless Steel Door on Open Cabinet 36" (2 door set) \$832.
- Optional electric Bain-Marie with stainless steel door and faucet, add "BM" after model number. Add \$2,369 for 18", 24" or 36" model



Optional electric Bain-Marie with stainless steel door and faucet

## DOUBLE and SINGLE DECK OVENS

DOUBLE Model	Description	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
<b>DOUBLE DECK OVENS</b>						
IR-36-DS	2ea. 26 1/2" Standard Ovens, stacked	70,000	(20)	(375)	825	\$7,885
IR-36-DS-C	1ea. 26 1/2" Standard Oven, stacked on top of (1) 26 1/2" Convection Oven	65,000	(19)	(392)	865	10,487
IR-36-DS-CC	2ea. 26 1/2" Convection Ovens, stacked	60,000	(17)	(410)	905	13,089

### SINGLE DECK OVENS

IR-36-LB	1ea. 26 1/2" Standard Oven	35,000	(10)	(186)	410	\$3,942
IR-36-LB-C	1ea. 26 1/2" Convection Oven	30,000	(9)	(204)	450	6,544

Measurements in ( ) are metric equivalents.

#### Crated Dimensions for Double Deck Ovens:

- 62" (1575) H x 39" (991) D x 38 1/2" (978) W.

#### Crated Dimensions for Single Deck Ovens:

- 29" (737) H x 39" (991) D x 38 1/2" (978) W.



Model IR-36-DS-CC

Model IR-36-LB

## SALAMANDER BROILER

Model	Description	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
ISB-36	36" (914) Infra-red	35,000	(10)	(95)	210	\$3,871
ISB-24	24" (610) Infra-red	25,000	(7)	(70)	155	3,510

Measurements in ( ) are metric equivalents.

#### Crated Dimensions for ISB-36:

- 25" (635) H x 23" (584) D x 39" (991) W.

#### Crated Dimensions for ISB-24:

- 25" (635) H x 23" (584) D x 27" (686) W.



Model ISB-36

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

#### SALAMANDER ACCESSORIES:

- 2 ea. Reinforcement channels to mount ISB-24 or ISB-36 on range \$255.
- Wall mount bracket \$211.
- Countertop installation \$315.
- Stainless Steel, top, bottom, front and sides for ISB is standard.
- One point 3/4" gas connection from ISB to IR range \$433. Specify IR Range model.

## CHEESEMELTER BROILER

Model	Description	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
ICMA-24	24" (610) Infra-red	20,000	(6)	(48)	105	\$2,498
ICMA-36	36" (914) Infra-red	35,000	(10)	(75)	162	3,495
ICMA-48	48" (1219) Infra-red	40,000	(12)	(95)	208	4,302
ICMA-60	60" (1524) Infra-red	55,000	(16)	(125)	275	5,411
ICMA-72	72" (1829) Infra-red	70,000	(21)	(152)	335	6,534
ICMA-84	84" (2134) Infra-red	80,000	(23)	(184)	405	7,818

#### Crated Dimensions: 21" (534) H x 23" (584) D.

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



Model ICMA-36

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

#### CHEESEMELTER ACCESSORIES:

- Extra Racks: 24" (610) \$211.
- 36" (914) \$286.
- 48" (1219) \$301.
- 60" (1524) \$348.
- 72" (1829) \$376.
- 84" (2134) \$422.
- Wall mount brackets 24" (610) \$211 per set.
- 36" (914) and 48" (457) \$211 per set.
- 60" (1524) and 72" (1829) \$301 per set.
- 84" (2134) \$348 per set.
- Countertop installation \$315.
- Stainless Steel, top, bottom, front and sides for ICMA is standard.
- 2 ea. Reinforcement Channels to mount ICMA on range \$255.
- One point 3/4" gas connection from ICMA to IR range \$433. Specify IR Range model.
- Pass-thru cheesemelters are available for an additional charge.

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

Condensation automatically evaporates

Simple to install

Easily accessible and serviceable from back



Super durable guides withstand 275 lbs. (125 Kg)

Maintains 36°-40°F (2.2°-4.4°C) interior drawer temperature

Easy-to-read thermometer

Recessed drawer handles are out of the way

Top drawer holds 6" (152) deep pans.  
Bottom drawer holds 4" (102) deep pans

### SIZZLE 'N CHILL FEATURES

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



Model IR-6-2-SC  
w/ Six Open Burner Top



Model IR-36ABR-2-SC  
w/Adjustable Grate Char-Broiler Top



Model IR-GT36-2-SC  
w/ Thermostat Griddle

Model	Cooktop	Self-Contained Refrigerated Base	Dimensions			Gas Output		Ship Weight		List Price
			D	W	H*	BTU	(KW)	(Kg)	Lbs	
<b>36" SIZZLE 'N CHILL</b>										
IR-6-2-SC	6 Open Burners	2-Drawer 2-Pan Capacity	31¼"	36"	36"	168,000	(49)	(245)	540	\$11,844
IR-36ABR-2-SC	Radiant Char-Broiler 3-Position Adjustable Grate	2-Drawer 2-Pan Capacity	31¼"	36"	38½"	120,000	(35)	(277)	610	13,230
IR-GT36-2-SC	36" (915) Thermo Griddle	2-Drawer 2-Pan Capacity	31¼"	36"	36"	90,000	(26)	(274)	605	12,278
<b>48" SIZZLE 'N CHILL</b>										
IR-8-2-SC	8 Open Burners	2-Drawer w/ 12" (305) open base 2-Pan Capacity	31¾"	48"	36"	224,000	(66)	(227)	612	\$15,082
IR-6-GT12-2-SC	6 Open Burners 12" (305) Thermo Griddle	2-Drawer w/ 12" (305) open base 2-Pan Capacity	31¾"	48"	36"	198,000	(58)	(299)	660	16,760
IR-4-GT24-2-SC	4 Open Burners 24" (610) Thermo Griddle	2-Drawer w/ 12" (305) open base 2-Pan Capacity	31¾"	48"	36"	172,000	(51)	(326)	718	16,913
IR-2-GT36-2-SC	2 Open Burners 36" (915) Thermo Griddle	2-Drawer w/ 12" (305) open base 2-Pan Capacity	31¾"	48"	36"	146,000	(43)	(336)	740	17,492
IR-GT48-2-SC	48" (1219) Thermo Griddle	2-Drawer w/ 12" (305) open base 2-Pan Capacity	31¾"	48"	36"	176,000	(52)	(368)	812	18,441
IR-8-SU-2-SC	8 Open Burners Step Up	2-Drawer w/ 12" (305) open base 2-Pan Capacity	31¾"	48"	36"	224,000	(66)	(284)	626	17,106
IR-48ABR-2-SC	Radiant Char-Broiler 3-Position Adjustable Grate	2-Drawer w/ 12" (305) open base 2-Pan Capacity	31¾"	48"	38½"	160,000	(47)	(381)	840	17,764

\*Height to cooking surface. Measurements in ( ) are metric equivalents.  
 Crated Dimensions for 36" models: 39" D (991) x 38 ½" W (978) x 39" H (991).  
 Crated Dimensions for 48" models: 39" D (991) x 50 ½" W (1283) x 39" H (991).  
 Other top configurations available, contact Imperial.



**ELECTRICAL REQUIREMENTS:**

1/5 h.p. 120v., 3 amps (Consult factory for other electrical requirements) 6 ft. (1829) power cord is included.

**SIZZLE 'N CHILL OPTIONS:**

- Stainless steel char-broiler radiants available at no charge.
- Mirror chrome griddle plate **\$1,116 per lineal foot.**
- 60" (1524) long gas flex hose with quick disconnect and restraining device **\$692.**

Limited Warranty: One year parts and labor.



Model IR-4-RB36-4-SC  
w/ Radiant Broiler  
and four Open Burner Top



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

Model	Cooktop	Self-Contained Refrigerated Base	Dimensions			Gas Output		Ship Weight		List Price
			D	W	H*	BTU	(KW)	(Kg)	Lbs	
<b>60" SIZZLE 'N CHILL</b>										
IR-10-4-SC	(10) Open Burners	4-Drawer 6-Pan Capacity	31 <sup>3</sup> / <sub>8</sub> " (796)	60" 1524	36" 914	280,000	(82)	(367)	810	\$20,049
IR-6-GT24-4-SC	(6) Open Burners 24" (610) Thermo Griddle	4-Drawer 6-Pan Capacity	31 <sup>3</sup> / <sub>8</sub> " (796)	60" 1524	36" 914	228,000	(67)	(422)	930	21,859
IR-4-GT36-4-SC	(4) Open Burners 36" (915) Thermo Griddle	4-Drawer 6-Pan Capacity	31 <sup>3</sup> / <sub>8</sub> " (796)	60" 1524	36" 914	202,000	(59)	(424)	935	22,707
IR-2-GT48-4-SC	(2) Open Burners 48" (1219) Thermo Griddle	4-Drawer 6-Pan Capacity	31 <sup>3</sup> / <sub>8</sub> " (796)	60" 1524	36" 914	176,000	(52)	(456)	1,005	23,544
IR-GT60-4-SC	60" (1524) Thermo Griddle	4-Drawer 6-Pan Capacity	31 <sup>3</sup> / <sub>8</sub> " (796)	60" 1524	36" 914	150,000	(44)	(472)	1,040	25,348
IR-10-SU-4-SC	(10) Open Burners Step Up	4-Drawer 6-Pan Capacity	31 <sup>3</sup> / <sub>8</sub> " (796)	60" 1524	36" 914	280,000	(82)	(370)	816	23,469
IR-4-RB36-4-SC	(4) Open Burners Non-adjustable 36" (915) Broiler	4-Drawer 6-Pan Capacity	31 <sup>3</sup> / <sub>8</sub> " (796)	60" 1524	38 <sup>1</sup> / <sub>2</sub> " 978	172,000	(51)	(413)	910	24,450

Measurements in ( ) are metric equivalents.

\*Height to cooking surface.

**Crated Dimensions:** 39" D (991) x 62<sup>1</sup>/<sub>2</sub>" W (1575) x 39" H (991).

Other top configurations available, contact Imperial.



**ELECTRICAL REQUIREMENTS**

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

**GAS REQUIREMENTS**

Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas.

Manifold size 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection.

**CLEARANCE**

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

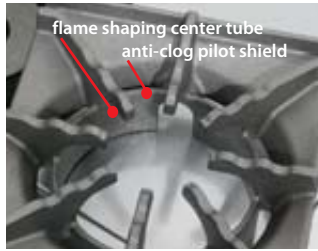
Limited Warranty: One year parts and labor.

**SIZZLE 'N CHILL OPTIONS**

- Stainless steel char-broiler radiants available at no charge.
- Mirror chrome griddle plate \$1,116 per lineal foot.
- 60" (1524) long gas flex hose with quick disconnect and restraining device \$692.



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



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



- M-shaped oven burner for even heating.
- 40,000 BTU (12 KW) standard oven or 35,000 BTU (10 KW) convection oven, see page 20.



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



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



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

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

# DIAMOND SERIES HEAVY DUTY | OPEN BURNER RANGES



Anti-clogging burner is 21% more efficient than other manufacturers' heavy duty burners

Model IHR-4 shown with optional stainless steel sides, backguard and shelf

## OPEN BURNER FEATURES

- Burners are 35,000 BTU/hr (10 KW) with a 7,000 BTU (2 KW) low simmer feature.
- One-piece venturi base has no gaskets. Venturi slopes to burner creating more efficient heating.
- Cast iron burners are anti-clogging with removable burner heads for easy cleaning.
- All stainless steel pilot tubing and solid brass top burner valves.
- Wavy grates create more heat transfer than direct metal-to-metal contact. Heat convects in the waves for continual heat-to-pan action.
- Grates feature flame shaping center tube for more efficient heat transfer.
- Grates for IHR-6 series are 12" x 14" (305 x 356), IHR-4 series are 18" x 14" (457 x 356).
- Anti-clogging shield designed in grate protects the pilot from grease and debris.

Top	Model	Description	Gas Output BTU	(KW)	Ship Weight (Kg)	Lbs	List Price
<b>SIX 35,000 BTU OPEN BURNERS</b>							
	IHR-6	Standard Oven	250,000	(73)	(270)	595	\$7,293
	IHR-6-C	Convection Oven	245,000	(72)	(297)	655	9,888
	IHR-6-XB	Storage Base	210,000	(62)	(193)	425	5,178
	IHR-6-M	Modular (no base)	210,000	(62)	(145)	320	4,389
<b>FOUR 35,000 BTU OPEN BURNERS 18"</b>							
	IHR-4	Standard Oven	180,000	(53)	(268)	590	\$6,985
	IHR-4-C	Convection Oven	175,000	(51)	(295)	650	9,597
	IHR-4-XB	Storage Base	140,000	(41)	(190)	420	4,872
	IHR-4-M	Modular (no base)	140,000	(41)	(143)	143	4,070
<b>TWO 35,000 BTU OPEN BURNERS AND 18" EVEN HEAT HOT TOP</b>							
	IHR-2-1HT	Standard Oven	150,000	(44)	(277)	612	\$7,933
	IHR-2-1HT-C	Convection Oven	145,000	(43)	(304)	672	10,515
	IHR-2-1HT-XB	Storage Base	110,000	(32)	(200)	442	5,820
	IHR-2-1HT-M	Modular (no base)	110,000	(32)	(153)	337	5,002
<b>FOUR 35,000 BTU OPEN BURNERS AND ONE 12" EVEN HEAT HOT TOP</b>							
	IHR-4-1HT	Standard Oven	210,000	(62)	(273)	602	\$7,599
	IHR-4-1HT-C	Convection Oven	205,000	(60)	(300)	662	10,223
	IHR-4-1HT-XB	Storage Base	170,000	(50)	(196)	432	5,512
	IHR-4-1HT-M	Modular (no base)	170,000	(50)	(148)	327	4,726
<b>THREE 12" COMBINATION 35,000 BTU OPEN BURNERS AND EVEN HEAT HOT TOPS</b>							
	IHR-3HT-3	Standard Oven	190,000	(56)	(280)	617	\$7,599
	IHR-3HT-3-C	Convection Oven	185,000	(54)	(307)	677	10,223
	IHR-3HT-3-XB	Storage Base	150,000	(44)	(203)	447	5,512
	IHR-3HT-3-M	Modular (no base)	150,000	(44)	(155)	342	4,726

Measurements in ( ) are metric equivalents.

### OPEN BURNER RANGE OPTIONS and ACCESSORIES:

- Stainless steel common front landing ledge: 54" (1372) w **\$394**, 72" (1829) w **\$495**, 90" (2286) w **\$671**, 108" (2743) w **\$802**
- Stainless steel side (specify side) **\$409**.
- Stainless steel interior on open cabinet base 24" & 36" (610 & 914) w **\$554**.
- Stainless steel double doors on open cabinet 36" (914) w **\$832**.
- Stainless steel center shelf in open cabinet 24" & 36" (610 & 914) w **\$364**.
- 3/4" rear gas connection (for single unit connection only) **\$409**.
- 1 1/4" rear gas connection. Batteries up to 600,000 BTU (176 KW) on the following: IHR-4, IHR-4-M and IHR-6 **\$480**.
- Gas pressure regulators: 3/4" N.P.T. Nat. **\$120**, LPG. **\$120**.
- Gas pressure regulators: 1 1/4" N.P.T. Nat. **\$390**, LPG. **\$390**.
- Gas shut off valve: 3/4" N.P.T. **\$136**, 1 1/4" N.P.T. **\$231**.
- Quick disconnect and flexible gas hose: 3/4" x 5 ft. (19 x 1524) **\$689**.
- Quick disconnect and flexible gas hose: 1 1/4" x 5 ft. (32 x 1524) **\$992**.
- Wok Ring 10" (254) (fits over any IHR Series Open Burner Top Grate) **\$349**.
- Heavy Duty High Shelf, see page 22.
- Extra chrome oven rack: Standard **\$166**, Convection **\$166**.
- 6" (152) casters, set of 4, **\$544**.



Model #ISB-36



Model #ICMA-36

- Salamander Broilers with Infrared Burner. See page 11 for models ISB-24 and ISB-36 including various options. Reinforcement channels and single high shelf required for range mount.
- Cheesemelters with Infrared Burner. See page 11 for the complete selection of Imperial Cheesemelters in various widths from 24" to 84" (610 to 2134). Reinforcement channels and single high shelf required for range mount.



# DIAMOND SERIES HEAVY DUTY | HOT TOP AND FRENCH TOP RANGES



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

## HOT TOP FEATURES

- Two heavy duty polished tops 18" w x 28" d (457 w x 711 d).
- One burner every 18" (457), rated at 40,000 BTU/hr (12 KW).
- Even heat throughout Hot Top surface.
- Manual controls for each burner.



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

## FRENCH TOP FEATURES

- Circular cast iron ring and cover lift off so that cooking pans can be placed directly on the intense open flame.
- Temperatures gradually reduce toward the rear of each 18" w x 28" d (457 w x 711 d) top for simmering. Manual controls for each burner.
- Two removable circular rings are located directly over the burner for sauteing.
- One cast iron ring burner rated at 45,000 BTU/hr. (13 KW) for 18" (457) section.

Top	Model	Description	Gas Output BTU	(KW)	Ship Weight (Kg)	Lbs	List Price
<b>TWO 18" EVEN HEAT HOT TOPS</b>							
	IHR-2HT	Standard Oven	120,000	(35)	(227)	610	\$7,380
	IHR-2HT-C	Convection Oven	115,000	(34)	(304)	670	9,990
	IHR-2HT-XB	Storage Base	80,000	(23)	(200)	440	5,294
	IHR-2HT-M	Modular (no base)	80,000	(23)	(152)	335	4,463
<b>TWO 12" EVEN HEAT HOT TOPS AND TWO 35,000 BTU OPEN BURNERS</b>							
	IHR-2HT-2	Standard Oven	170,000	(50)	(280)	619	\$7,524
	IHR-2HT-2-C	Convection Oven	165,000	(48)	(308)	679	10,122
	IHR-2HT-2-XB	Storage Base	130,000	(38)	(204)	449	5,425
	IHR-2HT-2-M	Modular (no base)	130,000	(38)	(156)	344	4,609
<b>TWO 18" FRENCH TOPS with RINGS and COVERS</b>							
	IHR-2FT	Standard Oven	130,000	(38)	(275)	608	\$7,234
	IHR-2FT-C	Convection Oven	125,000	(37)	(257)	568	9,830
	IHR-2FT-XB	Storage Base	90,000	(26)	(199)	438	5,135
	IHR-2FT-M	Modular (no base)	90,000	(26)	(151)	333	4,346
<b>ONE 36" FRENCH TOP with RING and COVER</b>							
	IHR-1FT	Standard Oven	75,000	(22)	(275)	608	\$6,955
	IHR-1FT-C	Convection Oven	70,000	(21)	(257)	568	9,452
	IHR-1FT-XB	Storage Base	35,000	(10)	(199)	438	4,937
	IHR-1FT-M	Modular (no base)	35,000	(10)	(151)	333	4,178

Measurements in ( ) are metric equivalents.

### HOT AND FRENCH TOPS OPTIONS:

- Stainless steel common front landing ledge: 54" (1372) w \$394, 72" (1829) w \$495, 90" (2286) w \$671, 108" (2743) w \$802
- Stainless steel side (specify side) \$409 per side.
- Stainless steel interior on open cabinet base 24" & 36" (610 & 914) w \$554.
- Stainless steel double doors on open cabinet 36" (914) w \$832.
- Stainless steel center shelf in open cabinet 24" & 36" (610 & 914) w \$364.
- 3/4" rear gas connection (for single unit connection only) \$409.
- 1 1/4" rear gas connection \$480.
- Gas pressure regulators: 3/4" N.P.T. Nat. \$120, LPG. \$120.
- Gas pressure regulators: 1 1/4" N.P.T. Nat. \$390, LPG. \$390.
- Gas shut off valve: 3/4" N.P.T. \$136, 1 1/4" N.P.T. \$231.
- Quick disconnect and flexible gas hose: 3/4" x 5 ft. (19 x 1524) \$689.
- Quick disconnect and flexible gas hose: 1 1/4" x 5 ft. (32 x 1524) \$992.
- Wok Ring 10" (254) (fits over any IHR Series Open Burner Top Grate) \$349.
- Heavy Duty High Shelf, see page 22.
- Extra chrome oven rack: Standard \$166, Convection \$166.
- 6" (152) casters, set of 4, \$544.



Model #ISB-36



Model #ICMA-36

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

- Cheesemelters with Infrared Burner. See page 11 for the complete selection of Imperial Cheesemelters in various widths from 24" to 84" (610 to 2134). Reinforcement channels and single high shelf required for range mount.

# DIAMOND SERIES HEAVY DUTY | GRIDDLE TOP RANGES



Model IHR-G36 shown with optional stainless steel sides, backguard and shelf

## GRIDDLE TOP FEATURES

- 1" (25) thick steel polished griddle plate 36" w x 24" d (914 w x 610 d).
- One burner every 12" (305), rated at 30,000 BTU/hr (9 KW) ea.
- Manual or thermostatic griddle controls ("GT36" models).
- Large grease can with one gallon capacity.
- 3¾" (95) wide grease gutter.

Top	Model#	Description	Gas Output BTU	(KW)	Ship Weight (Kg)	Lbs	List Price
<b>36" GRIDDLE TOP WITH MANUAL CONTROLS</b>							
	IHR-G36	Standard Oven	130,000	(38)	(267)	610	\$7,729
	IHR-G36-C	Convection Oven	125,000	(37)	(303)	670	10,325
	IHR-G36-XB	Storage Base	90,000	(26)	(200)	440	5,615
	IHR-G36-M	Modular (no base)	90,000	(26)	(152)	335	4,828
<b>36" GRIDDLE TOP WITH THERMOSTATS</b>							
	IHR-GT36	Standard Oven	130,000	(38)	(276)	610	\$9,319
	IHR-GT36-C	Convection Oven	125,000	(37)	(303)	670	11,944
	IHR-GT36-XB	Storage Base	90,000	(26)	(200)	440	7,234
	IHR-GT36-M	Modular (no base)	90,000	(26)	(152)	335	6,431
<b>18" GRIDDLE TOP AND 18" EVEN HEAT HOT TOP</b>							
	IHR-G18-1HT	Standard Oven	120,000	(35)	(278)	615	\$7,729
	IHR-G18-1HT-C	Convection Oven	115,000	(34)	(306)	675	10,325
	IHR-G18-1HT-XB	Storage Base	80,000	(23)	(202)	445	5,615
	IHR-G18-1HT-M	Modular (no base)	80,000	(23)	(154)	340	4,828
<b>18" GRIDDLE TOP WITH THERMOSTAT AND 18" EVEN HEAT HOT TOP</b>							
	IHR-GT18-1HT	Standard Oven	120,000	(35)	(278)	615	\$8,372
	IHR-GT18-1HT-C	Convection Oven	115,000	(34)	(306)	675	10,981
	IHR-GT18-1HT-XB	Storage Base	80,000	(23)	(202)	445	6,271
	IHR-GT18-1HT-M	Modular (no base)	80,000	(23)	(154)	340	5,469

GRIDDLE TOP RANGE OPTIONS, see page 19.

SALAMANDER AND CHEESEMELTER BROILERS OPTIONS:



Model #ISB-36



Model #ICMA-36

- Salamander Broilers with Infrared Burner. See page 11 for models ISB-24 and ISB-36 including various options. Reinforcement channels and single high shelf required for range mount.
- Cheesemelters with Infrared Burner. See page 11 for the complete selection of Imperial Cheesemelters in various widths from 24" to 84" (610 to 2134). Reinforcement channels and single high shelf required for range mount.



Model IHR-G18-1HT shown with optional stainless steel sides, backguard and shelf



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



Top	Model#	Description	Gas Output BTU	(KW)	Ship Weight (Kg)	Lbs	List Price
<b>18" GRIDDLE TOP AND TWO 35,000 BTU OPEN BURNERS</b>							
	IHR-G18-2	Standard Oven	150,000	(44)	(272)	600	\$7,729
	IHR-G18-2-C	Convection Oven	145,000	(43)	(299)	660	10,325
	IHR-G18-2-XB	Storage Base	110,000	(32)	(195)	430	5,615
	IHR-G18-2-M	Modular (no base)	110,000	(32)	(148)	325	4,828
<b>18" GRIDDLE TOP WITH THERMOSTAT AND TWO 35,000 BTU OPEN BURNERS</b>							
	IHR-GT18-2	Standard Oven	150,000	(44)	(272)	600	\$8,313
	IHR-GT18-2-C	Convection Oven	145,000	(43)	(299)	660	10,923
	IHR-GT18-2-XB	Storage Base	110,000	(32)	(195)	430	6,212
	IHR-GT18-2-M	Modular (no base)	110,000	(32)	(148)	325	5,425
<b>24" GRIDDLE TOP AND TWO 35,000 BTU OPEN BURNERS</b>							
	IHR-G24-2	Standard Oven	170,000	(50)	(293)	646	\$7,524
	IHR-G24-2-C	Convection Oven	165,000	(48)	(320)	706	10,122
	IHR-G24-2-XB	Storage Base	130,000	(38)	(216)	476	5,425
	IHR-G24-2-M	Modular (no base)	130,000	(38)	(168)	371	4,609
<b>24" GRIDDLE TOP WITH THERMOSTAT AND TWO 35,000 BTU OPEN BURNERS</b>							
	IHR-GT24-2	Standard Oven	170,000	(50)	(293)	646	\$8,444
	IHR-GT24-2-C	Convection Oven	165,000	(48)	(320)	706	11,040
	IHR-GT24-2-XB	Storage Base	130,000	(38)	(216)	476	6,344
	IHR-GT24-2-M	Modular (no base)	130,000	(38)	(168)	371	5,528

Measurements in ( ) are metric equivalents.

**GRIDDLE TOP RANGE OPTIONS:**

- Stainless steel common front landing ledge: 54" (1372) w \$394, 72" (1829) w \$495, 90" (2286) w \$671, 108" (2743) w \$802.
- Stainless steel side (specify side) \$409 per side.
- Stainless steel interior on open cabinet base 24" & 36" (610 & 914) w \$554.
- Stainless steel double doors on open cabinet 36" (914) w \$832.
- Stainless steel center shelf in open cabinet 24" & 36" (610 & 914) w \$364.
- 3/4" rear gas connection (for single unit connection only) \$409.
- 1 1/4" rear gas connection. Batteries up to 600,000 BTU (176 KW) only on the following: IHR-G18-2 and IHR-G18--XB, \$480.
- Gas pressure regulators: 3/4" N.P.T. Nat. \$120, LPG. \$120.
- Gas pressure regulators: 1 1/4" N.P.T. Nat. \$390, LPG. \$390.
- Gas shut off valve: 3/4" N.P.T. \$136, 1 1/4" N.P.T. \$231.
- Quick disconnect and flexible gas hose: 3/4" x 5 ft. (19 x 1524) \$689.
- Quick disconnect and flexible gas hose: 1 1/4" x 5 ft. (32 x 1524) \$992.
- Wok Ring 10" (254) (fits over any IHR Series Open Burner Top Grate) \$349.
- Heavy Duty High Shelf, see page 22.
- Extra chrome oven rack: Standard \$166, Convection \$166.
- 6" (152) casters, set of 4, \$544.



- Chrome Griddle Top (Add "CG" to model number) \$1,116 per lineal foot.
- Grooved griddle top for Manual or Thermostatically Controlled Griddle Tops. \$817 per 12" (305) section. Specify left or right side. (Add "GG" to model number).
- Salamander Broilers and Cheesemelter Broilers with Infra-red Burner. See page 11.

# DIAMOND HEAVY DUTY | RADIANT CHAR-BROILERS, ROAST OVENS and WOK RANGES



Model IHR-RB shown with stainless steel sides

## RADIANT BROILER FEATURES

- Individually controlled 20,000 BTU/hr. (6 KW) stainless steel burners located every 6" (152).
- Removable reinforced cast iron radiants prevent clogging of burners and provide even broiling.
- Heavy duty cast iron top grates provide attractive char-broiler markings.
- 3" x 22" (76 x 559) sections remove easily and safely for cleaning.
- Slanted cooking surface provides a range of cooking temperatures.
- Each top grate blade has a cast-in grease trough that allows excess fat to flow to the front grease gutter minimizing flare-up.
- Full width grease gutter and large capacity removable drip pan.






Model IHR-RO shown with stainless steel sides

## STANDARD OVEN FEATURES

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

## CONVECTION OVEN FEATURES

- Electronic ignition system with single solenoid valve. Direct spark-to-burner with flame rectification.
- Stainless steel door gasket.
- ¼ hp blower motor.
- Three position switch for cooking or cool down.
- Burner "ON" indicator light and one hour manual timer. Fan shuts off automatically when door is open.
- Three oven racks.

Top	Model	Description	Gas Output		Ship Weight		List Price
			BTU	(KW)	(Kg)	Lbs	
<b>36" RADIANT CHAR-BROILERS</b>							
	IHR-RB	Storage Base	120,000	(35)	(245)	541	\$7,933
	IHR-RB-M	Modular (no base)	120,000	(35)	(183)	403	5,820
<b>ROAST OVENS</b>							
	IHR-RO	Standard Oven	40,000	(12)	(236)	520	\$5,368
	IHR-RO-C	Convection Oven	35,000	(10)	(263)	580	7,963
	IHR-2RO	(2) Standard Ovens-stacked	80,000	(23)	(340)	751	10,122
	IHR-RO-M	Modular (no base)	40,000	(12)	(228)	502	5,717
<b>24" WOK-RANGE MATCH</b>							
	IHR-24-JW	13" (330) Hole/Jet Burner	120,000	(35)	(116)	255	\$6,826
	IHR-24-2R	13" (330) Hole/2 Ring Burner	55,000	(16)	(116)	255	6,826

Measurements in ( ) are metric equivalents.

### OPTIONS:

- Stainless steel common front landing ledge: 54" (1372) w **\$394**, 72" (1829) w **\$495**, 90" (2286) w **\$671**, 108" (2743) w **\$802**.
- Stainless steel side (specify side) **\$409**.
- Stainless steel interior on open cabinet base 24" & 36" (610 & 914) w **\$554**.
- Stainless steel double doors on open cabinet 36" (914) w **\$832**.
- Stainless steel center shelf in open cabinet 24" & 36" (610 & 914) w **\$364**.
- ¾" rear gas connection (for single unit connection only) **\$409**.
- 1¼" rear gas connection **\$480**.
- Gas pressure regulators: ¾" N.P.T. Nat. **\$120**, LPG. **\$120**.
- Gas pressure regulators: 1¼" N.P.T. Nat. **\$390**, LPG. **\$390**.
- Gas shut off valve: ¾" N.P.T. **\$136**, 1¼" N.P.T. **\$231**.
- Quick disconnect and flexible gas hose: ¾" x 5 ft. (19 x 1524) **\$689**.
- Quick disconnect and flexible gas hose: 1¼" x 5 ft. (32 x 1524) **\$992**.
- Wok Ring 10" (254) (fits over any IHR Series Open Burner Top Grate) **\$349**.
- Extra chrome oven rack: Standard **\$166**, Convection **\$166**.
- 6" (152) casters, set of 4, **\$544**.

# DIAMOND SERIES HEAVY DUTY | ADD-A-UNIT GAS RANGES



- ADD-A-UNIT STANDARD FEATURES**
- Sleek European styling with wide radius ledge and optional high shelf, unique cast aluminum knobs featuring a vylox heat protection grip.
  - Stainless steel front, control panel and landing ledge.
  - Large 7" (178) stainless steel landing ledge.
  - Enclosed front 1¼" (32) manifold.
  - 6" (152) heavy duty legs, with adjustable feet.
  - One year parts and labor warranty.

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



Top	Model	Description	Gas Output BTU	(KW)	Ship Weight (Kg)	Lbs	List Price
<b>12" WIDE - TWO 35,000 BTU/HR. (10 KW) OPEN BURNERS</b>							
	IHR-2-12-XB	2 ea. Open Burners w/ Storage Base 12" (305) W	70,000	(20)	(95)	210	\$2,494
	IHR-2-12-M	2 ea. Open Burners, Modular (No Base) 12" (305) W	70,000	(20)	(84)	185	1,925
<b>12" GRIDDLE TOP 30,000 BTU/HR. (9 KW)</b>							
	IHR-G12-XB	Griddle Top w/ Storage Base 12" (305) W	30,000	(9)	(84)	185	\$2,610
	IHR-G12-M	Griddle Top, Modular (No Base) 12" (305) W	30,000	(9)	(84)	185	2,012
<b>12" GRIDDLE TOP 30,000 BTU/HR. (9 KW) WITH THERMOSTAT</b>							
	IHR-GT12-XB	Griddle Top w/ Thermostat w/ Storage Base 12" (305) W	30,000	(9)	(88)	195	\$3,194
	IHR-GT12-M	Griddle Top w/ Thermostat, Modular (No Base) 12" (305) W	30,000	(9)	(72)	160	2,597
<b>12" EVEN HEAT HOT TOP 30,000 BTU/HR. (9 KW)</b>							
	IHR-1HT-12-XB	Even Heat Hot Top w/ Storage Base 12" (305) W	30,000	(9)	(86)	190	\$2,464
	IHR-1HT-12-M	Even Heat Hot Top, Modular (No Base) 12" (305) W	30,000	(9)	(70)	155	1,823
<b>18" WIDE - TWO 35,000 BTU/HR. (10 KW) OPEN BURNERS</b>							
	IHR-2-18-XB	2 ea. Open Burners w/ Storage Base 18" (457) W	70,000	(20)	(93)	204	\$2,990
	IHR-2-18-M	2 ea. Open Burners, Modular (No Base) 18" (457) W	70,000	(20)	(71)	156	2,771
<b>18" GRIDDLE TOP 40,000 BTU/HR. (12 KW)</b>							
	IHR-G18-XB	Griddle Top w/ Storage Base 18" (457) W	40,000	(12)	(121)	266	\$3,399
	IHR-G18-M	Griddle Top, Modular (No Base) 18" (457) W	40,000	(12)	(110)	242	3,151
<b>18" Griddle Top 40,000 BTU/hr. with Thermostat</b>							
	IHR-GT18-XB	18" Griddle Top w/ Thermostat w/ Storage Base 18" (457) W	40,000	(12)	(121)	266	\$3,822
	IHR-GT18-M	18" Griddle Top w/ Thermostat, Modular (No Base) 18" (457) W	40,000	(12)	(110)	242	3,763
<b>18" WIDE - EVEN HEAT HOT TOP 35,000 BTU/HR. (12 KW)</b>							
	IHR-1HT-18-XB	Even heat Hot Top w/ Storage Base 18" (457) W	40,000	(12)	(115)	254	\$3,368
	IHR-1HT-18-M	Even heat Hot Top, Modular (No Base) 18" (457) W	40,000	(12)	(94)	206	3,107
<b>24" WIDE - FOUR 35,000 BTU/HR. (10 KW) OPEN BURNERS</b>							
	IHR-4-24-XB	4 ea. Open Burners w/ Storage Base 24" (610) W	140,000	(41)	(156)	345	\$3,311
	IHR-4-24-M	4 ea. Open Burners, Modular (No Base) 24" (610) W	140,000	(41)	(136)	300	2,814
<b>24" GRIDDLE TOP 60,000 BTU/HR. (18 KW)</b>							
	IHR-G24-XB	Griddle Top w/ Storage Base 24" (610) W	60,000	(18)	(161)	355	\$3,516
	IHR-G24-M	Griddle Top, Modular (No Base) 24" (610) W	60,000	(18)	(138)	305	3,018
<b>24" GRIDDLE TOP 60,000 BTU/HR. (18 KW) WITH THERMOSTAT</b>							
	IHR-GT-24-XB	24" Griddle Top w/ Thermostat w/ Storage Base 24" (610) W	60,000	(18)	(161)	355	\$4,522
	IHR-GT-24-M	24" Griddle Top w/ Thermostat, Modular (No Base) 24" (610) W	60,000	(18)	(138)	305	4,011
<b>24" HOT TOP 60,000 BTU/HR. (18 KW)</b>							
	IHR-2HT-24-XB	Even heat Hot Top w/ Storage Base 24" (610) W	60,000	(18)	(158)	350	\$3,516
	IHR-2HT-24-M	Even heat Hot Top, Modular (No Base) 24" (610) W	60,000	(18)	(140)	310	3,033

Measurements in ( ) are metric equivalents.

X = Storage base.

M = Modular (No base).

OPTIONS:

- Stainless steel common front landing ledge: 54" (1372) w \$394, 72" (1829) w \$495, 90" (2286) w \$671, 108" (2743) w \$802.
- Stainless steel side (specify side) \$409 per side.
- Stainless steel interior on open cabinet base 12" & 18" (305 & 457) w \$437.
- Stainless steel door on open cabinet \$642.
- Stainless steel center shelf in open cabinet 12" & 18" (305 & 457) w \$278.

- ¾" rear gas connection (for single unit connection only) \$409.
- 1¼" rear gas connection \$480.
- Gas pressure regulators: ¾" N.P.T. Nat. \$120, LPG. \$120.
- Gas pressure regulators: 1¼" N.P.T. Nat. \$390, LPG. \$390.
- Gas shut off valve: ¾" N.P.T. \$136, 1¼" N.P.T. \$231.
- Quick disconnect and flexible gas hose: ¾" x 5 ft. (19 x 1524) \$689.
- Quick disconnect and flexible gas hose: 1¼" x 5 ft. (32 x 1524) \$992.
- Wok Ring 10" (254) (fits over any IHR Series Open Burner Top Grate) \$349.
- 6" (152) casters \$544.

# DIAMOND SERIES HEAVY DUTY | BACKGUARDS AND SHELVES

## 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<sup>3</sup>/<sub>8</sub>" (60) flue outlet.
- 20½" (521) high backguard with one shelf.
- 35" (889) high backguard with two shelves.
- Solid, Tubular and Slotted stainless steel shelves are available, 11" (279) depth. Solid shelf is standard. Please specify when ordering.



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



Model BG-36

### 17" BACKGUARD - NO SHELF - STAINLESS STEEL

Model	Width		Height		Ship Weight		List Price Stainless Steel Front	List Price Stainless Steel Back
	(in)	(mm)	(in)	(mm)	(Kg)	(Lbs)		
BG-12	12"	(305)	17"	(432)	(8)	18	\$335	\$130
BG-18	18"	(457)	17"	(432)	(10)	23	423	145
BG-24	24"	(610)	17"	(432)	(13)	29	467	219
BG-36	36"	(914)	17"	(432)	(18)	39	511	278
BG-48	48"	(1219)	17"	(432)	(23)	51	628	292
BG-54	54"	(1312)	17"	(432)	(25)	56	656	317
BG-60	60"	(1524)	17"	(432)	(29)	63	730	364
BG-72	72"	(1829)	17"	(432)	(35)	76	861	381
BG-84	84"	(2134)	17"	(432)	(41)	90	904	409
BG-96	96"	(2438)	17"	(432)	(48)	105	1,094	452
BG-108	108"	(2743)	17"	(432)	(55)	122	1,137	495
BG-120	120"	(3048)	17"	(432)	(64)	140	1,225	554



Model SHS-36

### 20½" SINGLE DECK - HIGH SHELF - STAINLESS STEEL

Model	Width		Height		Ship Weight		List Price Stainless Steel Front	List Price Stainless Steel Back
	(in)	(mm)	(in)	(mm)	(Kg)	(Lbs)		
SHS-12	12"	(305)	20½"	(521)	(10)	23	\$539	\$219
SHS-18	18"	(457)	20½"	(521)	(13)	29	628	233
SHS-24	24"	(610)	20½"	(521)	(16)	36	656	278
SHS-36	36"	(914)	20½"	(521)	(23)	51	730	306
SHS-48	48"	(1219)	20½"	(521)	(30)	67	904	394
SHS-54	54"	(1312)	20½"	(521)	(34)	75	1036	423
SHS-60	60"	(1524)	20½"	(521)	(38)	84	1065	467
SHS-72	72"	(1829)	20½"	(521)	(46)	102	1137	495
SHS-84	84"	(2134)	20½"	(521)	(55)	121	1211	539
SHS-96	96"	(2438)	20½"	(521)	(64)	141	1387	597
SHS-108	108"	(2743)	20½"	(521)	(74)	163	1502	642
SHS-120	120"	(3048)	20½"	(521)	(85)	187	1779	685



Model DHS-36

### 35" DOUBLE DECK - HIGH SHELVES - STAINLESS STEEL

Model	Width		Height		Ship Weight		List Price Stainless Steel Front	List Price Stainless Steel Back
	(in)	(mm)	(in)	(mm)	(Kg)	(Lbs)		
DHS-12	12"	(305)	35"	(889)	(18)	39	\$948	\$204
DHS-18	18"	(457)	35"	(889)	(22)	48	1080	219
DHS-24	24"	(610)	35"	(889)	(27)	60	1195	278
DHS-36	36"	(914)	35"	(889)	(37)	82	1312	306
DHS-48	48"	(1219)	35"	(889)	(48)	106	1517	394
DHS-54	54"	(1312)	35"	(889)	(54)	119	1603	423
DHS-60	60"	(1524)	35"	(889)	(60)	132	1692	467
DHS-72	72"	(1829)	35"	(889)	(73)	160	1999	495
DHS-84	84"	(2134)	35"	(889)	(86)	190	2202	526
DHS-96	96"	(2438)	35"	(889)	(101)	222	2393	597
DHS-108	108"	(2743)	35"	(889)	(116)	256	2464	642
DHS-120	120"	(3048)	35"	(889)	(133)	292	2610	685

All measurements in ( ) are metric equivalents.

#### OPTIONS:

- Reinforcement channels for mounting cheese melter/salamander.
- Special height backguards.
- Special width backguards.  
for BG models, add \$423 to next lowest size.  
for SHS models, add \$613 to next lowest size.  
for DHS models, add \$714 to next lowest size.
- Stainless steel end caps for double shelves.
- Slotted Shelves and Tubular Shelves.
- Optional extended length stainless steel back guards, shelves and 7" (178) landing ledges up to 108" (2743) allow two or more ranges to be unitized to create a custom fabricated look.



# DIAMOND SERIES HEAVY DUTY | SIZZLE 'N CHILL SYSTEMS

Integrated cooktop with remote or optional self-contained condensing unit

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

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



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).

Available with any combination of broilers, open burners, griddles, hot tops and french tops

## HEAVY DUTY SIZZLE 'N CHILL SYSTEMS

Model	Condensing Unit	Drawer Size Full Size Pans Capacity	Dimensions			Amps	Ship Weight		List Price
			D	W	H*		(Kg)	Lbs	
IHR-XX-02-RM-36	Remote	2-Drawers - 27¼" (692) 4-Pans capacity	37½"	36"	36"	5	(263)	580	\$8,959 + cooktop & options
IHR-XX-02-SC-36	Self-contained	2-Drawers - 27¼" (692) 2-Pans capacity	37½"	36"	36"	5	(254)	560	11,368 + cooktop & options
IHR-XX-RM-72	Remote	2-Drawers - 27¼" (692) 2-Drawers - 143/8" (365) 8-Pans capacity	37½"	72"	36"	5	(508)	1,120	12,172 + cooktop & options
IHR-XX-SC-72	Self-contained	2-Drawers - 27¼" (692) 2-Drawers - 14¾" (365) 6-Pans capacity	37½"	72"	36"	5	(517)	1,140	13,397 + cooktop & options

### 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, stubback and control panel. Unit to be fully insulated with foam-in-place polyurethane insulation throughout cabinets and drawers to prevent temperature migration between cooktop and refrigerated base.

### REFRIGERATED BASE SPECIFICATIONS:

Refrigeration system shall be energy efficient and maintain 36-40 degrees F. (2.2-4.4 degrees 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. Refrigerated base blower coil evaporator shall have a R-404 expansion valve.

### ELECTRICAL:

¼ h.p. compressor 120v., 5 amp, 6 ft. power cord is included.

### GAS:

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

### CLEARANCE:

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

# DIAMOND SERIES HEAVY DUTY | FRYERS and FILTER SYSTEMS



Model IHR-F50 shown with optional stainless steel sides

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



Model IHR-SP250 shown battered together with a Space Saver Filter system

## RANGE MATCH FILTER SYSTEMS FEATURES

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

## RANGE MATCH FRYERS

Model	Description	Oil Capacity		Gas Output		Ship Weight		List Price
		Lbs	(Liters)	BTU	(KW)	(Kg)	Lbs	
IHR-F2525	Two ½ size Split Pot Stainless Steel Fry Pot	25/25 lbs.	(14/14)	110,000	(32)	(135)	299	\$8,925
IHR-F50	Stainless Steel Fry Pot	50 lbs.	(27)	140,000	(41)	(129)	286	10,063
IHR-F75	Stainless Steel Fry Pot	75 lbs.	(41)	175,000	(51)	(135)	298	8,353
IHR-F-DS	Top draining section storage cabinet (no filter), 4" (102) deep s/s drain pan	N/A	N/A	N/A	N/A	(86)	190	3,564

All measurements in ( ) are metric equivalents.

### FRYER OPTIONS:

- Casters for free standing fryers, set of 4 \$544.
- Extra twin baskets for models IHR-40 and IHR-50 set of 2, \$231.
- Model IHR-75 set of 2, \$346.
- Stainless steel sides, add \$409.
- Stainless steel tank cover \$ 238 .
- Full size basket for all Fryer models \$210.
- Stainless steel drain pan, 4" (102) D for drain station \$330.
- 17" (432) H stainless steel backguard, no shelf \$423.
- Computer fry control; add "C" to model number \$2,202 per fryer.
- Back-up electronic thermostat; add "-BU" to model number \$671 per fryer.
- Heat Lamp \$759.
- Joiner Strip \$122.

- ¾" rear gas connection (for single unit connection only) \$409.
- 1¼" rear gas connection \$480.
- Pressure regulator, Nat. ¾" N.P.T. \$120.
- Pressure regulator, LPG ¾" N.P.T. \$120.
- Pressure regulator, Nat. 1¼" N.P.T. \$390.
- Pressure regulator, LPG 1¼" N.P.T. \$390.
- Gas shut-off valve ¾" N.P.T. \$136.
- Gas shut-off valve 1¼" N.P.T. \$231.
- Gas flex hose and quick disconnect ¾" N.P.T. x 60" (1524) with restraining device \$689.
- Gas flex hose and quick disconnect 1¼" N.P.T. x 60" (1524) with restraining device \$992.



## RANGE MATCH SPACE SAVER PRE-PACKAGED FILTER SYSTEMS

Number of Fryers in System	Mechanical Control		Solid-State Control		Computer Control	
	IHR-50	IHR-75	IHR-50T	IHR-75T	IHR-50C	IHR-75C
2	\$22,094	\$26,305	\$24,136	\$28,328	\$27,437	\$31,647
3	28,749	34,673	31,794	37,717	36,752	42,678
4	34,510	42,167	38,575	46,250	45,211	52,848
5	41,601	50,989	46,705	56,095	54,982	64,372
6	48,273	59,395	54,362	65,483	64,317	75,401

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

### FRYER FILTER OPTIONS:

- Transformer for CE models, add \$180 per fry control.
- Note: For filter/drain station located on the side of fryer, contact factory.





HEAVY DUTY SPREADERS - RANGE MATCH

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

Model	Width	Base	Ship Weight		List Price
			(Kg)	Lbs	
IHR-12SP	12" (305)	open cabinet	(68)	150	\$1,094
IHR-18SP	18" (457)	open cabinet	(72)	160	1,387
IHR-24SP	24" (610)	open cabinet	(88)	195	1,867
IHR-36SP	36" (914)	open cabinet	(95)	210	2,217

All measurements in ( ) are metric equivalents.

SPREADER OPTIONS:

- Electric bain-marie, stainless steel door and faucet, for 18", 24" and 36" width models, add \$2,369.
- Cutout top only \$423.
- Backguards and high shelves, see page 22.
- Swivel casters, set of 4, \$544.
- Stainless steel door on 12" (305 ), 18" (457), and 24" (610) open cabinet, \$642.
- Stainless steel door on 36" (914) open cabinet, \$832.



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



Optional electric Bain-Marie with stainless steel door and faucet

MODULAR EQUIPMENT STANDS

- Stainless steel top, legs and undershelf.

Model	Width		Ship Weight		List Price Stainless Steel Stand with Undershelf
			(Kg)	Lbs	
IHMS-24	24" (610)		(25)	55	\$1,141
IHMS-36	36" (914)		(36)	80	1,498
IHMS-54	54" (1312)		(43)	95	1,703
IHMS-72	72" (1829)		(45)	100	2,451
IHMS-90	90" (2286)		(56)	125	2,995

All measurements in ( ) are metric equivalents.

EQUIPMENT STAND OPTIONS:

- Swivel casters, set of 4, \$544.
- Set of 6 casters required for IHMS-72 and IHMS-90, \$816.



Model IHMS-54



Dual-open doors

One hand opens and closes both doors simultaneously

60/40 doors swing open to 130°

Large window

Two interior lights



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



Four bearings per door extend the life of the door mechanism

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



Model ICV-2  
Shown with optional Cook 'n Hold controls and optional casters

Stainless Steel exterior

Rugged ½ h.p. 2 speed motor per oven

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

Electric Models  
11 KW 208/240 oven  
Standard oven depth (ICVE)  
Bakery oven depth (ICVDE)

Porcelainized oven interior for easy cleaning and better browning

Five oven racks with 12 rack positions

Most spacious oven interior available



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



**PROGRAMMABLE CONTROLS with COOK 'N HOLD FEATURE**

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



**MANUAL CONTROLS**

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

**THERMOSTATIC OVEN CONTROL**

- Snap Action temperature control 150° F to 550° F. (66° C to 260° C.)

**ON-OFF SWITCH**

- Lighted On-Off Switch.
- Controls two interior oven lights.

**TIMER**

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



**Model ICVD-1**  
Single Deck, Bakery Depth  
Shown with Manual Controls,  
and optional Storage Shelf,  
Racks and Casters



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



Model #	Description	Overall Dimensions			Gas Output		Ship Weight		List Price
		Width	Height	Depth	BTU	(KW)	(Kg)	Lbs	
<b>GAS MODELS</b>									
ICV-1	Single Deck, Standard depth	38" (965)	60" (1524)	40¼" (1022)	70,000	(21)	(236)	521	\$8,461
ICV-2	Double Deck, Standard depth	38" (965)	74" (1880)	40¼" (1022)	140,000	(41)	(455)	1005	16,922
ICVD-1	Single Deck, Bakery depth	38" (965)	60" (1524)	44¼" (1124)	80,000	(23)	(277)	611	10,987
ICVD-2	Double Deck, Bakery depth	38" (965)	74" (1880)	44¼" (1124)	160,000	(47)	(536)	1185	21,974
ICVCG-1	Single Deck, Standard depth Catering Style	38" (965)	60" (1524)	40¼" (1022)	70,000	(21)	(236)	521	9,954
ICVDCG-1	Single Deck, Bakery depth Catering Style	38" (965)	60" (1524)	44¼" (1124)	80,000	(23)	(277)	611	12,335



**ELECTRIC MODELS**

ICVE-1	Single Deck, Standard depth	38" (965)	60" (1524)	40¼" (1022)	70,000	(21)	(236)	521	\$8,461
ICVE-2	Double Deck, Standard depth	38" (965)	74" (1880)	40¼" (1022)	140,000	(41)	(455)	1005	16,922
ICVDE-1	Single Deck, Bakery depth	38" (965)	60" (1524)	44¼" (1124)	80,000	(23)	(277)	611	10,987
ICVDE-2	Double Deck, Bakery depth	38" (965)	74" (1880)	44¼" (1124)	160,000	(47)	(536)	1185	21,974

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

**Crated Dimensions:** Add 2" (51) to width; 7" (178) to depth; and 3" (76) to oven cabinet height.

**TURBO-FLOW CONVECTION OVEN OPTIONS:**

- Cook and Hold Feature **\$1,278 per Oven.**
- Stainless Steel doors, sides, top and legs are standard on all ICV and ICVD Models.
- Stainless Steel Enclosure Back **\$407 per Deck.**
- Direct Connect Vent ICV-1 **\$334**, ICV-2 **\$668.**
- Heavy Duty Casters, set of 4 **\$544.**
- Stack Kit with 6" (152) Stainless Steel Legs **\$804.**
- One point gas connection for double stack ovens, **\$444.**
- Stainless Steel solid doors available at no additional charge. Must specify at ordering.
- 208/240 Motor and Transformer for gas models **\$827.**
- Stainless Steel Bottom Shelf and Adjustable Rack Supports ICV-1 **\$784**, ICVD-1 **\$957.**
- Stainless Steel Stand Bottom Shelf only ICV-1 **\$435**, ICVD-1 **\$522.**
- Extra Standard Oven Racks, ICV-1 **\$165 each.**
- Extra Bakery Depth Oven Racks, ICVD-1 **\$165 each.**
- 480 Volt **\$701.**



**Model ICVCG-1**  
Catering wheels and handles

**UTILITY REQUIREMENTS GAS MODELS:**

- Gas Manifold pressure 5.0" W.C. Natural Gas  
10.0" W.C. Propane Gas  
Manifold size ¾" N.P.T.  
Input Rating 70,000 BTU (21 KW) (per oven- ICV)  
80,000 BTU (23) (per oven- ICVD)
- Electric 120 VAC, 1ph, 60 Hz, 9 Amps max. (per oven)  
Two speed motor - ½ h.p., 1725/1140 RPM.  
Optional 208/240 motor required for CE models.

**UTILITY REQUIREMENTS ELECTRIC MODELS:**

- 208 VAC, 1ph, 60 Hz, 50 Amps max. (per oven)
  - 208 VAC, 3ph, 60 Hz, 30 Amps max. (per oven)
  - 240 VAC, 1ph, 60/50 Hz, 45 Amps max. (per oven)
  - 240 VAC, 3ph, 60/50 Hz, 26 Amps max. (per oven)
  - 480 VAC, 3ph, 60/50 Hz, 14 Amps max. (per oven)\*
- \* For export only, additional charge.

**CLEARANCE**

Minimum Clearance For use only on non-combustible floors with legs or casters; or 2¼" (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.

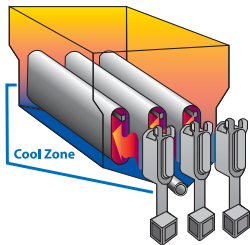
# FRYERS and FILTER SYSTEMS | GAS - TUBE FIRED FRYER FEATURES

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 hanger and frypot



Large cool zone keeps particles out of fry area

Full bottom provides structural support

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

They are more efficient and have a faster heat recovery

Full heat-shield behind control panel

Higher BTUs for fast recovery

Heats oil quickly resulting in less absorption and better tasting food

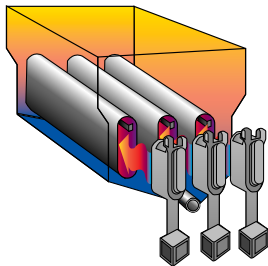
Double panel door

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

Plate mounted legs/casters for secure support



Model IFS-40



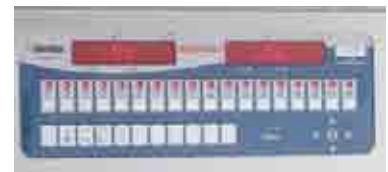
## HIGH EFFICIENCY, CAST IRON TUBE-FIRED HEATING

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



## OPTIONAL AUTOMATIC BASKET LIFTS

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



## OPTIONAL COMPUTER CONTROLS

- Easy to program - simply select time and temperature, then preset button.
- Easy-to-read LED digital display.
- Customize buttons for menu items.
- Programmable for 8 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.
- Automatic basket lifts with 16 product computer control.



Model IFS-40



Model IFS-75



Model IFST-25 shown with optional equipment stand

Model	Description	Oil Capacity Lbs. (Liters)	Working Dimensions Width Depth	Frying Area	Gas Output BTU (KW)	Number of Burners	Ship Weight Lbs. (Kg)	List Price
<b>FLOOR MODELS</b>								
IFS-25	½ size, Add-A-Fryer Stainless steel frypot	25 (14)	7 <sup>7</sup> / <sub>8</sub> " (200)	30" (762)	6 ¾" x 14" (171 x 356)	55,000 (16)	2	117 (53) <b>\$3,351</b>
IFS-2525	Two ½ size, Split Pot Stainless steel frypots	25/25 (14/14)	15½" (394)	30" (762)	2 ea. 6 ¾" x 14" 2 ea. (171 x 356)	110,000 (32)	4	230 (104) <b>6,572</b>
IFS-40	Stainless steel frypot	40 (22)	15½" (394)	30" (762)	14" x 14" (356 x 356)	105,000 (31)	3	221 (100) <b>4,419</b>
IFS-50	Stainless steel frypot	50 (27)	15½" (394)	30" (762)	14" x 14" (356 x 356)	140,000 (41)	4	253 (114) <b>4,982</b>
IFS-75	Stainless steel frypot	75 (41)	19½" (495)	34" (864)	18" x 18" (457 x 457)	175,000 (51)	5	270 (122) <b>5,792</b>
IF-DS	Top draining section with storage cabinet (no filter)	- -	15½" (394)	30" (762)	-	-	130 (60)	<b>2,470</b>
<b>COUNTER TOP MODEL</b>								
IFST-25	Counter Top - 15½" height Stainless steel frypot	25 (14)	15½" (394)	28½" (724)	14" x 12½" (356 x 318)	65,000 (19)	3	110 (50) <b>3,394</b>

**Crated Dimensions for floor models:** Height = 35" (889); Depth = 31" (788) [except IFS-75, Depth = 35" (889)].  
Add 2½" (64) to Fryer width.

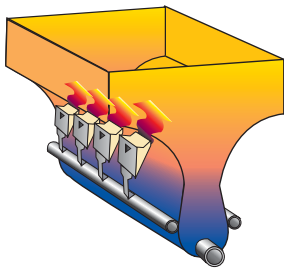
**Crated Dimensions for counter top model:** Height = 18½" (470) Depth = 31" (788) Width: add 2½" to Fryer width.



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

**FRYER OPTIONS:**

- Solid-State (per fryer) add suffix "T" to model number **\$837**.
- Computer (per fryer) add suffix "C" to model number **\$2,182**.
- Automatic Basket lifts w/ Computerized Controls **\$4,160 per fryer**.
- 1 Full Size Basket, models IF-40, IF-50 **\$211**.
- 1 Full Size Basket, model IF-75 **\$211**.
- Extra Basket, models IF-25, IF-2525 and IFT-25 **\$116 each**.
- Extra Twin Baskets, set of 2 for models IF-40, IF-50 **\$232**.
- Extra Twin Baskets, set of 2 for model IF-75 **\$348**.
- Gas Flex Hose w/Quick Disconnect and Restraining Device  
¾" N.P.T. x 48" (1219) L **\$621**. ¾" N.P.T. x 60" (1524) L **\$689**. 1¼" N.P.T. x 60" (1524) L **\$992**.
- Heat Lamp for model IF-DS **\$759**.
- Joiner Strip, model IF-2525 **\$122**, IF-40 and IF-50 **\$122**, IF-75 **\$122**.
- IFTS-25 Stand Counter Top Fryer 16" W x 28½" D x 19" H; Ship Weight 44 lbs. (20 kg), **\$572**.
- Casters 6" (152) , set of 4 **\$544**.
- Catering style, add "CAT" to Model Number **\$1,647**.
- Mechanical Timer **\$179**.
- Transformer (220/50/1) for Computer Control **\$630**.
- Manifold Gas Shut-Off Valves ¾" NPT **\$137**.
- Side Drain Shelf, specify Right or Left **\$419**.
- 20½" (521) H Backguard, no shelf specify model **\$419**.
- Stainless Steel Tank Cover, for all fryer models **\$239**.
- Stainless Steel side splash approx.  
6" (152) **\$443 per side**.
- Filter Systems, see pages 32-33.
- Portable Filter Systems (60 lbs. capacity) **\$4,463**.
- Portable Filter Systems (90 lbs. capacity) **\$5,459**.



**INFRA-RED CERAMIC BURNERS**

- Flame heats ceramic plates located strategically outside of the frypot.
- Intense infra-red heat rapidly heats the stainless steel sides and the oil inside of the frypot.
- No tube fired burners and no air shutter adjustments needed.
- Snap acting thermostat has a 200°F - 400°F. (93°C - 204°C) temperature range that extends oil life and produces a uniformly cooked product.
- Thermostat is placed in the center of the frypot to detect cold food placed in either basket.
- 100% safety shut-off valve.



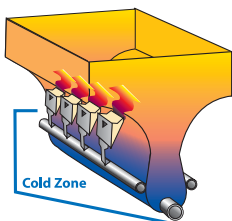
**OPEN FRYPOT**

- 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), perfect for all purpose frying.
- All stainless steel frypot has a large heat transfer area.
- BTU output is listed on page 31.

Maximum load capacity: 40, 50 and 75 lbs.

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

Stainless steel front, doors, sides, basket hanger and frypot



Large, deep cold zone keeps particles out of fry area

Full bottom provides structural support



Large nickel plated fry baskets with vinyl-coated handles

Full heat-shield behind control panel

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

Double panel door

Recessed bottom drain accessibility. 1¼" (32) full port drain valve

Plate mounted legs/casters for secure support

IFS-50-OP shown with optional casters



Model IFS-40-OP



Model IFS-75-OP

Model	Description	Oil Capacity Lbs. (Liters)	Working Dimensions Width Depth	Frying Area	Gas Output BTU (KW)	Ship Weight Lbs. (Kg)	List Price
<b>FLOOR MODELS</b>							
IFS-40-OP	Stainless steel frypot	40 (22)	15½" (394)	30" (762)	14" x 14" (356 x 356)	122,000 (36)	221 (100) \$5,494
IFS-50-OP	Stainless steel frypot	50 (27)	15½" (394)	30" (762)	14" x 14" (356 x 356)	140,000 (41)	253 (114) 6,247
IFS-75-OP	Stainless steel frypot	75 (41)	19½" (495)	34" (864)	18" x 18" (457 x 457)	175,000 (51)	270 (122) 7,333
IF-DS	Top draining section with storage cabinet (no filter)	-	15½" (394)	30" (762)	-	-	130 (60) 2,470

**Crated Dimensions for floor models:** Height = 35" (889); Depth = 31" (788) [except IFS-75-OP, Depth = 35" (889)]. Add 2½" (64) to Fryer width.



**FRYER OPTIONS:**

- Solid-State (per fryer) add suffix "T" to model number \$837.
- Computer (per fryer) add suffix "C" to model number \$2,182.
- Automatic Basket lifts w/ Computerized Controls \$4,160 per fryer.
- 1 Full Size Basket, models IF-40-OP, IF-50-OP \$211.
- 1 Full Size Basket, model IF-75-OP \$211.
- Extra Twin Baskets, set of 2 for models IF-40-OP, IF-50-OP \$232.
- Extra Twin Baskets, set of 2 for model IF-75-OP \$348.
- Gas Flex Hose w/Quick Disconnect and Restraining Device  
¾" N.P.T. x 48" (1219) L \$621. ¾" N.P.T. x 60" (1524) L \$689. 1¼" N.P.T. x 60" (1524) L \$992.
- Heat Lamp, model IF-DS \$759.
- Joiner Strip for models IFS-40-OP and IFS-50-OP \$122; IFS-75-OP \$122.
- Casters 6" (152) , set of 4 \$544.
- Catering style, add "CAT" to Model Number \$1,647.
- Mechanical Timer \$179.
- Transformer (220/50/1) for Computer Control \$630.
- Manifold Gas Shut-Off Valves ¾" NPT \$137.
- Side Drain Shelf, specify Right or Left \$419.
- Front Work Shelf \$540.
- 20½" (521) H Backguard, no shelf specify model \$419.
- Stainless Steel Tank Cover, for all fryer models \$239.
- Stainless Steel side splash approx. 6" (152) \$443 per side.



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

# FRYERS and FILTER SYSTEMS | FILTER SYSTEMS FOR TUBE FIRED FRYERS

Continuous lines reflect a quality, professional look

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

3/4" rear gas manifold with one point connection

Internally plumbed oil drain and return line

Unique filter pan designed for maximum oil return

Includes casters, joiner strips, clean out rod and filter starter kit

Model #IFSCB250BL  
Filter System with  
Drain Station shown with  
optional basket lifts

Positive latching  
filter paper holder

Stainless steel  
filter pan for  
easy cleaning

Filter is located underneath fryers  
to save valuable space  
Up to 6 fryers can be battered into  
one fryer/ filter system

Optional automatic  
basket lifts are  
available

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

Stainless steel  
precision welded  
frypot

Fryer oil capacity  
options: 25, 40, 50  
and 75 lbs.

5.5 GPM roller-pump  
speeds up filtering  
process and can pump  
to disposal vat up to  
20 ft. (6 M) away

## 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

- Include 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 cabinet when located at end of battery.





Space Saver Filter System  
Model IFSSP250



Filter System with Drain Station  
Model IFSCB250BL shown with  
optional basket lifts

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

Number of Fryers in System	Mechanical Control		Solid-State Control		Computer Control	
	IFS50	IFS75	IFS50T	IFS75T	IFS50C	IFS75C
2	\$17,677	\$21,045	\$19,310	\$22,663	\$21,950	\$25,318
3	23,000	27,739	25,435	30,174	29,401	34,143
4	27,609	33,734	30,861	37,000	36,169	42,279
5	33,281	40,791	37,365	44,876	43,985	51,497
6	38,618	47,516	43,490	52,388	51,453	60,321



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

Number of Fryers in System	Mechanical Control		Solid-State Control		Computer Control	
	IFS50	IFS75	IFS50T	IFS75T	IFS50C	IFS75C
1	\$12,426	\$15,838	\$14,672	\$16,640	\$15,985	\$17,967
2	17,589	22,372	20,623	23,991	23,292	26,631
3	22,663	28,905	26,588	31,341	30,554	35,308
4	28,103	35,600	32,728	38,852	38,021	44,146
5	33,150	42,134	38,677	46,189	45,299	52,810
6	38,181	48,843	44,833	53,713	52,751	61,649



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

Model Number Legend (Example IFSSP250CBL)

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

FILTER SYSTEM OPTIONS:

- Automatic Basket lifts w/ Computerized Controls \$4,160 per fryer.
- Mechanical Timer \$179.
- Transformer (220/50/1) for Computer Control \$630.
- Manifold gas shut-off valves (3/4" NPT) \$137.
- Side Drain Shelf, specify Right or Left \$419.
- Stainless Steel Tank Cover (For all fryer models) \$239.
- Stainless Steel side splash approx. 6" (152) \$443 per side.



Space Saver Filter System  
Model IFSSP2500P



Filter System w/Drain Station  
Model IFSCB2500P

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

Number of Fryers in System	Mechanical Control		Solid-State Control		Computer Control	
	IFS50OP	IFS75OP	IFS50TOP	IFS75TOP	IFS50COP	IFS75COP
2	\$22,096	\$26,305	\$24,138	\$28,330	\$27,438	\$31,647
3	28,749	34,674	31,794	37,719	36,752	42,677
4	34,512	42,167	38,575	46,250	45,211	52,850
5	41,602	36,795	46,706	56,095	54,981	64,371
6	48,273	59,396	54,362	65,484	64,315	75,402

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

Number of Fryers in System	Mechanical Control		Solid-State Control		Computer Control	
	IFS50OP	IFS75OP	IFS50TOP	IFS75TOP	IFS50COP	IFS75COP
1	\$15,533	\$19,797	\$18,339	\$20,800	\$19,981	\$22,460
2	21,987	27,966	25,779	29,989	29,114	33,293
3	28,330	36,132	33,235	39,176	38,193	44,136
4	35,130	44,500	40,910	48,565	47,526	55,183
5	41,438	52,668	48,348	57,735	56,623	66,012
6	47,726	61,054	56,041	67,143	65,938	77,061

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

Model Number Legend (Example IFSSP2500PCBL)

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

FILTER SYSTEM OPTIONS:

- Automatic Basket lifts w/ Computerized Controls \$4,160 per fryer.
- Mechanical Timer \$179.
- Transformer (220/50/1) for Computer Control \$630.
- Manifold gas shut-off valves (¾" NPT) \$137.
- Side Drain Shelf, specify Right or Left \$419.
- Stainless Steel Tank Cover (For all fryer models) \$239.
- Stainless Steel side splash approx. 6" (152) \$443 per side.
- Filter Paper Specifications:  
40# thickness, 20 microns (100 sheets/box)  
- 23¼" x 12½" (591 x 318) for 40-50 lb. fryers \$245/box.  
- 27½" x 16¼" (699 x 413) for 75 lb. fryers \$245/box.



**GAS PASTA COOKERS**

- Cooking station for pasta production.
- Exclusive water wash system removes the starch evenly across the entire surface of the water and reduces foaming.
- 105,000 BTU/hr. ( 31KW) burner system delivers even heat through a large oval heat exchanger tube.
- A unique baffle design efficiently transfers heat into the water throughout the entire vessel.
- The tube design and water wash system create a natural convection action to recirculate fresh hot water into the vessel.
- Available with a manual timer or computer controls with multiple time feature for different product drop times.
- Water replacement can be adjusted from 1 gallon (3.8 L) per hour to 3 gallons (11 L) per minute depending on the specific need.
- Drain is 1¼" (32) diameter for quick, easy draining.
- Vessel is 16 gauge 317 alloy stainless steel. This "higher-than-marine-grade" withstands stronger concentrations of salt in the water for faster pasta preparation without boiling the water to compromise the flavor.



IPC-14 Pasta Cooker shown with optional stainless steel lid



16 gauge 317 alloy stainless steel vessel withstands stronger salt concentrations



Pasta Cooking Station: IPC-14 shown with optional rinse station, faucet, pasta baskets, optional casters

Top Configuration	Model	Description Vessel Style	Water Capacity		BTU	(KW)	Ship Weight		List Price
			Gal.	(Liters)			(Kg)	Lbs	
	IPC-14	Stainless Steel	12	(45)	105,000	(31)	(122)	270	\$5,649
	IPC-18	Stainless Steel	16	(60)	140,000	(41)	(145)	320	8,178
	IPC-RS-14	Stainless Steel Rinse Station	12	(45)	-	-	(60)	130	2,936
	IPC-RS-18	Stainless Steel Rinse Station	16	(60)	-	-	(64)	140	2,936

**ELECTRICAL REQUIREMENTS**

	Voltage	Phase	Hz	Amps
With basket lift(s)	120	1	60	3
	240	1	50	1.5

**PASTA COOKER OPTIONS:**

- Stainless steel cover, \$446.
- Automatic basket lift - single, \$2,079.
- Pasta basket rack for IPC-14, \$172.
- Pasta basket rack for IPC-18, \$236.
- Wire mesh pasta insert, \$34.
- Casters 6" (152) , set of 4 \$544.

**RINSE STATION OPTIONS:**

- Chrome plated swing arm hot/cold faucet, \$535.
- Casters 6" (152) , set of 4 \$544.



# CHAR-BROILERS | STEAKHOUSE BROILER FEATURES

## "3" TOP GRATE OPTIONS

- 1) cast iron - choice of Fin Style for red meat or 9 Bar grates for all types of meat
- 2) 1/2" dia. round rod - for poultry and fish
- 3) combo grate - combination of different grates

## "3" BURNER OPTIONS

Searing surface temperature for high production output

- 1) Volcanic char-rocks with 45,000 BTU cast-iron "H" style burners yield true char-rock flavor
- 2) 20,000 BTU/hr. stainless steel burners with cast-iron radiants provide maximum heat retention and intense surface temperatures
- 3) 20,000 BTU/hr. stainless steel burners with stainless steel heat radiants provides quick heat-up while minimizing flare-ups

## "3" POSITION COOKING GRATE

creates three heat zones providing a wide range of cooking temperatures



Model IABR-36  
Steakhouse Broiler

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

## IMPERIAL OFFERS A CHAR-BROILER FOR EVERY APPLICATION



### STEAKHOUSE BROILERS (IAB)

- Medium to high volume
  - Fish, chicken or meat
- See pages 36-37

### FEATURES

- Radiant (Cast or Stainless Steel) or Char-Rock
- Cast (9-Bar or Slanted Fin) or Round Rod Top Grates
- Counter or Floor models (Optional stand for counter models)
- Available widths 24", 30", 36", 48", 60" and 72"



### RADIANT BROILERS (IRB)

- Medium to medium/high volume
  - Fish, chicken or meat
- See page 38

- Radiant ( Cast or Stainless Steel)
- Reversible Cast Top Grate with Built in Grease Trough
- Counter model, optional stand available
- Available widths 24", 36", 48", 60" and 72"



### IMPERIAL II CHAR-ROCK BROILERS (EBA)

- Low to medium volume
  - Fish, chicken or meat
- See page 38

- Char-Rock
- Cast 9-Bar Top Grates
- Counter model, optional stand available
- Available widths 22", 32" and 42"



### CROSSFIRE BROILER (ICFB)

- High production
  - Steaks
- See page 40

- Top Searing 1" (25) Plate
- Infra-red burners, cast iron with ceramic radiants
- Top Fired intense heat
- Available widths 36" and 45"



### BANQUET BROILER (IBB)

- High production
  - Steaks, Seafood
- See page 41

- Infra-red burners, cast iron with ceramic radiants
- Top Fired intense heat
- Removable broiler grid



Model IABR-36 Steakhouse Broiler

Model	CHAR-ROCK (C)		RADIANT BROILERS (R) (S)		Broiler Width In. (mm)	Ship Weight (Kg) Lbs	List Price	STAINLESS STEEL STAND		
	# of Burners	Gas Output BTU (KW)	# of Burners	Gas Output BTU (KW)				Model	Ship Weight (Kg) Lbs	List Price
<b>COUNTER TOP MODELS</b>										
IAB(C)(R)(S)-24	2	90,000 (26)	4	80,000 (23)	24" (610)	(113) 250	\$4,478	IABT-24 (27)	60	\$679
IAB(C)(R)(S)-30	3	135,000 (40)	5	100,000 (29)	30" (762)	(133) 295	4,964	IABT-30 (32)	70	837
IAB(C)(R)(S)-36	4	180,000 (53)	6	120,000 (35)	36" (914)	(165) 365	5,636	IABT-36 (36)	80	896
IAB(C)(R)(S)-48	5	225,000 (66)	8	180,000 (53)	48" (1219)	(190) 420	7,438	IABT-48 (41)	90	1,084
IAB(C)(R)(S)-60	6	270,000 (79)	10	200,000 (59)	60" (1524)	(231) 510	9,056	IABT-60 (48)	105	1,329
IAB(C)(R)(S)-72	7	315,000 (93)	12	240,000 (70)	72" (1829)	(281) 620	10,471	IABT-72 (54)	120	1,574
<b>FLOOR MODELS with OPEN CABINET BASE</b>										
IABF(C)(R)(S)-24	2	90,000 (26)	4	80,000 (23)	24" (610)	(140) 310	\$6,123			
IABF(C)(R)(S)-30	3	135,000 (40)	5	100,000 (29)	30" (762)	(165) 365	6,809			
IABF(C)(R)(S)-36	4	180,000 (53)	6	120,000 (35)	36" (914)	(201) 445	7,638			
IABF(C)(R)(S)-48	5	225,000 (66)	8	160,000 (53)	48" (1219)	(231) 510	9,113			
IABF(C)(R)(S)-60	6	270,000 (79)	10	200,000 (59)	60" (1524)	(278) 615	10,616			
IABF(C)(R)(S)-72	7	315,000 (93)	12	240,000 (70)	72" (1829)	(330) 730	12,175			

Measurements in ( ) are metric equivalents.

**Counter Top Crated Dimensions:** 22" (559) h x 31" (788) d. Add 2½" (64) to Broiler width.

**Floor Model Crated Dimensions:** 45" (1143) h x 31" (788) d. Add 2½" (64) to Broiler width.

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

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

For Char-rock Broiler, add suffix "C"

Cast-iron Radiant, add suffix "R"

Stainless Steel Radiant, add suffix "S"

Floor Models add suffix "F" to model numbers.

**STEAKHOUSE BROILER OPTIONAL ACCESSORIES:**

- Stainless Steel Front Shelf:

24" (610) \$376

30" (762) \$405

36" (914) \$451

48" (1219) \$526

60" (1524) \$616

72" (1829) \$721

- Casters for Stainless Steel Stand, set of 4 \$544 per set.

- Casters for Stainless Steel Stand for 60" (1524) and 72" (1829) set of 6, \$816 per set.

- Stainless Steel Legs welded on broiler set of 4, \$255.



Sizzle 'n Chill Broiler with a self-contained refrigerated base. (See page 12-14 for more information.)

# CHAR-BROILERS | RADIANT and CHAR-ROCK BROILERS



Model IRB-36 Radiant Char-Broiler

## RADIANT CHAR-BROILERS FEATURES

- Stainless steel front and sides with a range match profile.
- Individually controlled 15,000 BTU's/hr (4 KW) stainless steel burners located every 6" (152).
- Removable reinforced cast iron radiants prevent clogging of burners.
- Each 3" x 22" (76 x 559) top grate blade has a cast-in grease trough that allows excess fat to flow to the front grease gutter minimizing flare-up and provides attractive char-broiler markings.
- Includes 4" (102) adjustable legs.
- One year parts and labor warranty.



Imperial II Char-Rock Broiler  
Model EBA-3223

## IMPERIAL II CHAR-ROCK BROILERS

- Stainless steel front and sides.
- Char-rock provides high temperatures to sear-in juices.
- Porous pumice char-rock is self cleaning.
- 35,000 BTU's/hr (10 KW) "H" type burner is located every 12" (305).
- 5" x 21" (127 x 533) sectioned heavy duty cast iron top grates.
- Top grates can be used in flat or sloped positions.
- 23" (584) depth is ideal for limited kitchen space.
- One year parts and labor warranty.

## RADIANT BROILERS

Model	Width In (mm)	Depth In (mm)	Number of Burners	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
IRB-24	24" (610)	31 <sup>3</sup> / <sub>8</sub> " (797)	4	60,000 (18)	(118) 260	\$3,375
IRB-30	30" (762)	31 <sup>3</sup> / <sub>8</sub> " (797)	5	75,000 (22)	(141) 310	3,920
IRB-36	36" (914)	31 <sup>3</sup> / <sub>8</sub> " (797)	6	90,000 (26)	(159) 350	4,535
IRB-48	48" (1219)	31 <sup>3</sup> / <sub>8</sub> " (797)	8	120,000 (35)	(202) 445	5,879
IRB-60	60" (1524)	31 <sup>3</sup> / <sub>8</sub> " (797)	10	150,000 (44)	(261) 575	7,410
IRB-72	72" (1829)	31 <sup>3</sup> / <sub>8</sub> " (797)	12	180,000 (53)	(319) 705	9,604

## STAINLESS STEEL STANDS

Model	Ship Weight (Kg) Lbs	List Price
IRBS-24	(23) 50	\$679
IRBS-30	(28) 60	837
IRBS-36	(32) 70	896
IRBS-48	(39) 85	1,084
IRBS-60	(48) 105	1,329
IRBS-72	(62) 135	1,574

Measurements in ( ) are metric equivalents.

**Crated Dimensions:** 16" (406) h x 36" (914) d. Add 2 1/2" (64) to Broiler width.

Available with optional stainless steel radiants at no extra charge.  
Must be specified at time of order.

## RADIANT CHAR-BROILER OPTIONS:

- Stainless Steel Radiants (in lieu of cast iron), **no extra charge**, please specify.
- Casters for Stainless Steel Stands set of 4, **\$544 per set**.
- 60" (1524) and 72" (1829) models require set of 6 casters, **\$816 per set**.

- 12" stainless steel flashing: 24" (610) , add **\$526**.  
30" (762) add **\$572**. 36" (914) add **\$616**. 48" (1219) add **\$765**.  
60" (1524) add **\$887**. 72" (1829) add **\$1,022**.  
May be tapered to front at sides, please specify.



## IMPERIAL II CHAR-ROCK BROILERS

Model	Width In (mm)	Depth In (mm)	Number of Burners	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
EBA-2223	22" (559)	23" (584)	2	70,000 (20)	(64) 140	\$1,831
EBA-3223	32" (813)	23" (584)	3	105,000 (31)	(95) 210	2,661
EBA-4223	42" (1067)	23" (584)	4	140,000 (41)	(129) 285	3,348

## STAINLESS STEEL STANDS

Model	Ship Weight (Kg) Lbs	List Price
EBS-22	(21) 45	\$635
EBS-32	(25) 55	780
EBS-42	(30) 65	881

Measurements in ( ) are metric equivalents.

**Crated Dimensions:** 20" (508) h x 25" (635) d. Add 2 1/2" (64) to Broiler width.

## IMPERIAL II OPTIONS:

- Casters for Stainless Steel Stands set of 4, **\$544 per set**.





Model ICB-4836 Chicken Broiler shown with optional stainless steel stand



Model MSQ-36 Mesquite Broiler shown with optional stainless steel stand

**IMPERIAL CHICKEN BROILERS**

- Stainless steel front and sides.
- 250,000 BTU's (73 KW) 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" (762 and 686) depths.
- 4" (102) legs are welded to broiler body.
- One year parts and labor warranty.

**MESQUITE WOOD BROILERS**

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

**CHICKEN BROILERS**

Model	Width In (mm)	Depth In (mm)	Number of Burners	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
ICB-4836	48" (1219)	36" (914)	5	250,000 (73)	(179) 395	\$7,019
ICB-6036	60" (1524)	36" (914)	6	300,000 (88)	(224) 495	9,085
ICB-4827	48" (1219)	27" (686)	5	200,000 (59)	(159) 340	5,257
ICB-6027	60" (1524)	27" (686)	6	240,000 (70)	(193) 425	6,876

**STAINLESS STEEL STANDS**

Model	Ship Weight (Kg) Lbs	List Price
ICBS-4836	(50) 110	\$2,427
ICBS-6036	(59) 130	2,831
ICBS-4827	(48) 105	1,893
ICBS-6027	(57) 125	2,311

Measurements in ( ) are metric equivalents.

**Crated Dimensions:** 26" (660) h. Add 4" (102 ) to unit depth. Add 2 1/2" (64) to Broiler width.

**Note:** Please specify char-rock or radiant-style broiler.



**IMPERIAL CHICKEN BROILER OPTIONS:**

- Casters for Stainless Steel Stands, set of 4 \$544 per set.
- Stainless Steel Grease Drip Tray \$348 each.
- Stainless Steel Front, Removable Heat Deflector \$286 each.

**MESQUITE BROILERS**

Model	Width In (mm)	Depth In (mm)	Number of Burners	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
MSQ-30	30" (762)	27" (686)	1	20,000 (6)	(132) 290	\$7,539
MSQ-36	36" (914)	27" (686)	1	25,000 (7)	(157) 345	8,497
MSQ-48	48" (1219)	27" (686)	1	30,000 (9)	(184) 405	9,345
MSQ-60	60" (1524)	27" (686)	2	40,000 (12)	(206) 455	11,497

**STAINLESS STEEL STANDS**

Model	Ship Weight (Kg) Lbs	List Price
MSQS-30	(28) 70	\$952
MSQS-36	(32) 80	1,142
MSQS-48	(37) 90	1,387
MSQS-60	(41) 105	1,574

Measurements in ( ) are metric equivalents.

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



**MESQUITE WOOD BROILER OPTIONS:**

- 12" (305) h Stainless Steel Flashing for MSQ-30 \$572. MSQ-36 \$616. MSQ-48 \$765. MSQ-60 \$887.
- Casters for Stainless Steel Stands, set of 4 \$544 per set.
- 4" (102) Stainless Steel Legs welded on Broiler, set of 4 \$255 per set.
- Round Rod Top Grate, all sizes \$901.

# CHAR-BROILERS | CROSSFIRE BROILERS

Top searing plate seals in flavor and moisture.

Plate is 1" (25) thick polished steel with a 4" (102) high stainless steel splash guard.

Grease pan extends the full width of the broiler and removes for easy clean-ups

Large front mounted grease trough catches grease from extended grids. Removes easily for cleaning

Heavy duty stainless steel stand with locking front casters. Model ICFB-36 stand is 36" w x 34¼" d x 25" h base (914 x 870 x 635)



Model ICFB-36

Stainless steel front sides and stand for a professional look and superior cleanability

Easy-lift crank mechanism has "positive catch" locking with infinite adjustment range for grids

- Minimum clearance is 2" (51), maximum is 5" (127)
- Grids have a 3" (76) range for precise broiling
- Grids adjust on durable, and quiet ball bearings and remove easily for cleaning
- Grid widths: ICFB-36 has two grid sections
- ICFB-45 has three 35" w x 27" d grid sections

## CROSSFIRE FEATURES

- Intense infra-red radiant broiler produces tender, juicy steaks. 84,000 BTU/hr. (25 KW) output for model ICFB-36 and 126,000 BTU/hr. (37 KW) output for model ICFB-45.
- Top mounted burners are cast iron with ceramic radiants. ICFB-36 has 2 burners, ICFB-45 has 3 burners. Each burner is rated at 42,000 BTU/hr. (12 KW) with independent controls and continuous pilots for instant ignition.

- Ceramic radiants direct heat waves downward to penetrate the exposed surface of the meat.
- Oven design creates the ideal combustion environment that maintains a broiler surface heat of 1000°F to 2500°F (538°C to 1371°C).
- Meat is cooked entirely by infra-red heat, no hot air or convection has contact with the meat. Meats experience minimal shrinkage while retaining juices, tenderness and flavor.

Model	Burners	Overall Dimensions			Gas Output		Ship Weight		List Price
		Width	Depth	Height	BTU	(KW)	(Kg.)	Lbs	
ICFB-36	2	36" (914)	31½" (800)	54" (1372)	84,000	(25)	(219)	483	\$12,754
ICFB-45	3	45" (1143)	34¼" (870)	54" (1372)	126,000	(37)	(289)	638	15,942

All measurements in ( ) are metric equivalents.

**Crated Dimensions:** 56½" (1435) h x 34" (864) d. Add 2½" (64) to unit width.

## CROSSFIRE OPTIONS:

- Quick disconnect and flexible gas hose **\$689.**
- Gas shut-off valve ¾" N.P.T. **\$136.**







Grease pan extends the full width of the broiler and removes for easy clean-ups

Stainless steel front and landing ledge

Three models are available to meet your specific need:

- IBB-36-WC-12-XB has a 36" (914) Infra-red Broiler with Warming Cabinet and Open Cabinet Base
- IBB-36-XB has a 36" (914) Infra-red Broiler with Open Cabinet Base on the bottom
- IBB-236-XB has a Double Stack 36" (914) Infra-red Broiler with an Open Cabinet Base on the bottom



Broiler grid is spring balanced

- Raises and lowers with positive locking in four positions
- Grid rack assembly rolls out a full 10" (254) for easy loading and unloading
- Large capacity broiler pan fits under the 405 sq. in. broiler grid
- Full width broiler pan can be easily removed for cleaning

Model IBB-236-XB shown with stainless steel sides, casters and optional rear gas connection

**BANQUET BROILER FEATURES**

- Gas fired infra-red burner provides instant, even heating.
- Protective screen over burner.
- Infra-red burners direct heat waves downward to penetrate the exposed surface of the meat.

- Adjustable gas valve.
- Meat is cooked entirely by infra-red heat. No hot air or convection has contact with the meat. Meats experience minimal shrinkage while retaining juices, tenderness and flavor.

Model#	Description	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
IBB-36-WC	36" (914) Infra-red Broiler with Warming Cabinet on top modular	90,000	(26)	(318)	700	\$16,363
IBB-36-XB	36" (914) Infra-red Broiler with Open Cabinet Base on bottom	90,000	(26)	(263)	580	13,991
IBB-236-XB	36" (914) Infra-red Broilers Double Stack with Open Cabinet Base	180,000	(52)	(432)	950	24,319
IBB-36-WC-XB	36" (914) Infra-red Broiler, Warming Cabinet on top with Open Cabinet Base	90,000	(26)	(385)	850	20,029
IBB-36-WC-126	36" (914) Infra-red Broiler, Warming Cabinet and Standard Oven Base	130,000	(38)	(426)	940	21,732
IBB-36-WC-1C	36" (914) Infra-red Broiler, Warming Cabinet and Convection Oven Base	125,000	(36)	(430)	950	24,328

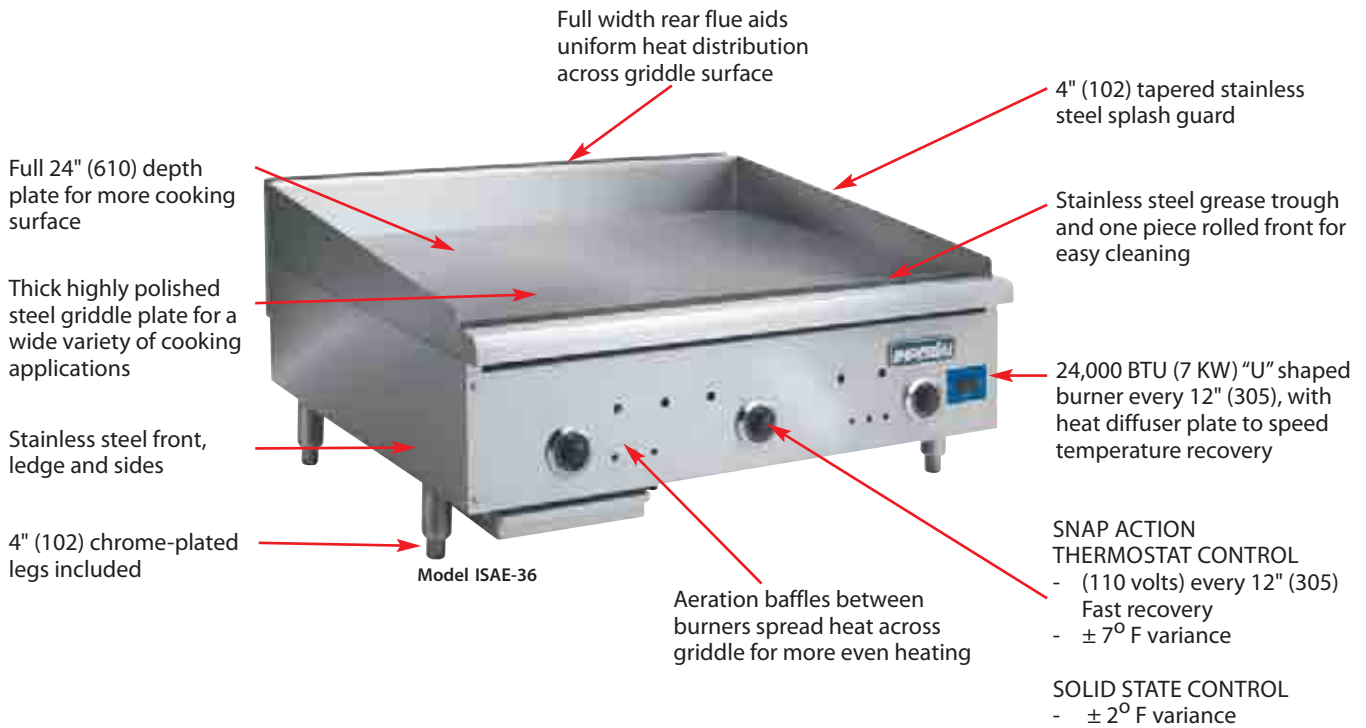
All measurements in ( ) are metric equivalents.

**Crated Dimensions:** 40" (1016) d x 40" (1016) w, add 2½" (64) to unit height.

**BANQUET BROILER OPTIONS:**

- ¾" rear gas connection **\$409.**
- 1¼" rear gas connection **\$480.**
- Gas pressure regulators: ¾" N.P.T. Nat. **\$120**, LPG. **\$120.**
- Gas pressure regulators: 1¼" N.P.T. Nat. **\$390**, LPG. **\$390.**
- Stainless steel sides, add **\$409.**
- Casters set of 4, **\$544.**

# GRIDDLES | SNAP ACTION GRIDDLE FEATURES



## SNAP ACTION GRIDDLE FEATURES

- Ideal for high production kitchens.
- Snap action thermostat control every 12" (305).
- Fast recovery, +7°F temperature variance. Solid State model, has a +2°F variance.
- For high production yields, more product per square inch.
- 24,000 BTU/hr. (7 KW) "U" shaped burner every 12" (305) with heat diffuser plate to speed temperature recovery.

- Thick 1" (25) highly polished steel griddle plate maintains even temperatures and assures quick recovery.
- Full 24" (610) depth plate for more cooking surface.
- Stainless steel grease trough, one piece rolled front and 2" (51) high splash 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.



Model ISAE-36 with optional mirror finish

## OPTIONAL CHROME PLATED MIRROR FINISH

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



Model ISAE-36

SNAP ACTION GRIDDLES

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price
	Width	Depth		BTU	(KW)	(Kg)	Lbs	
ISAE-24	24" (610)	30½" (775)	2	48,000	(14)	(140)	310	\$4,480
ISAE-36	36" (914)	30½" (775)	3	72,000	(21)	(199)	440	5,808
ISAE-48	48" (1219)	30½" (775)	4	96,000	(28)	(265)	585	7,283
ISAE-60	60" (1524)	30½" (775)	5	120,000	(35)	(333)	735	8,364
ISAE-72	72" (1829)	30½" (775)	6	144,000	(42)	(400)	885	9,998

STAINLESS STEEL STANDS

Model	Ship Weight		List Price
	(Kg)	Lbs	
ISAS-24	(23)	50	\$679
ISAS-36	(32)	70	896
ISAS-48	(39)	85	1,084
ISAS-60	(48)	105	1,329
ISAS-72	(62)	135	1,574

All measurements in ( ) are metric equivalents.

**Crated Dimensions:** Height = 15" (381) Depth = 33½" (852) Add 2½" (64) to Griddle width.

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

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



SNAP ACTION GRIDDLES with SOLID STATE THERMOSTATS

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price
	Width	Depth		BTU	(KW)	(Kg)	Lbs	
ISCE-24	24" (610)	30½" (775)	2	48,000	(14)	(140)	310	\$4,822
ISCE-36	36" (914)	30½" (775)	3	72,000	(21)	(199)	440	6,467
ISCE-48	48" (1219)	30½" (775)	4	96,000	(28)	(265)	585	8,134
ISCE-60	60" (1524)	30½" (775)	5	120,000	(35)	(333)	735	9,809
ISCE-72	72" (1829)	30½" (775)	6	144,000	(42)	(400)	885	11,326

STAINLESS STEEL STANDS

Model	Ship Weight		List Price
	(Kg)	Lbs	
ISAS-24	(23)	50	\$679
ISAS-36	(32)	70	896
ISAS-48	(39)	85	1,084
ISAS-60	(48)	105	1,329
ISAS-72	(62)	135	1,574

All measurements in ( ) are metric equivalents.

**Crated Dimensions:** Height = 15" (381) Depth = 33½" (852) Add 2½" (64) to Griddle width.

Griddle Height with 4" (102) legs = 13½" (343).

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

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

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



SNAP ACTION GRIDDLE OPTIONS:

- Casters for Stainless Steel Stands, set of 4 \$544 per set.
- Casters for Stainless Steel Stands, set of 6 for 60" (1524) and 72" (1829) stands \$816 per set.
- Grooved Griddle Top (Add "GG" to model number). Specify section.  
to be grooved, add \$817 per 12" (305) section.
- Chrome Griddle Top (Add "CG" to model number) \$1,116 per lineal foot.
- 7" (178) deep Front Landing Ledge \$137 per ft.
- 5" (127) deep Front Landing Ledge \$90 per ft.
- 96" (2438) Stainless Steel Stand \$2,163.
- Extra capacity Grease Can \$226.

# GRIDDLES | HEAVY DUTY GRIDDLES - MANUALLY CONTROLLED



Model IMGA-3628 Manually Controlled



3 1/2" (89) wide grease gutter and 1 gal. (3.8 L) grease can

## MANUAL CONTROLLED GRIDDLE FEATURES

- Aeration baffles between burners spreads heat across griddle for more even heating.
- Full width rear flue distributes heat uniformly across griddle surface.
- One burner every 12" (305), rated at 30,000 BTU/hr (9 KW) ea. Each burner has an adjustable gas valve and continuous pilot for instant ignition.
- Thick 3/4" (19) highly polished steel griddle plate for a wide variety of cooking applications. 1" (25) thick plate also available, see below.
- Full 24" (610) depth plate for more cooking surface.
- Stainless steel grease gutter 3 1/2" (89) wide
- Stainless steel front, sides and one piece rolled ledge.

## MANUALLY CONTROLLED GRIDDLES

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price	STAINLESS STEEL STAND			
	Width	Depth		BTU	(KW)	(Kg)	Lbs		Model	Ship Weight (Kg)	Lbs	List Price
<b>3/4" (19) HIGHLY POLISHED PLATE</b>												
IMGA-2428	24" (610)	32 3/8" (822)	2	60,000	(18)	(91)	200	\$1,946	IMGS-24	(23)	50	\$679
IMGA-3628	36" (914)	32 3/8" (822)	3	90,000	(26)	(138)	305	2,791	IMGS-36	(32)	70	896
IMGA-4828	48" (1219)	32 3/8" (822)	4	120,000	(35)	(163)	360	3,640	IMGS-48	(39)	85	1,084
<b>1" (25) HIGHLY POLISHED PLATE</b>												
IMGA-2428-1	24" (610)	32 3/8" (822)	2	60,000	(18)	(116)	255	\$2,304	IMGS-24	(23)	50	\$679
IMGA-3628-1	36" (914)	32 3/8" (822)	3	90,000	(26)	(172)	380	3,132	IMGS-36	(32)	70	896
IMGA-4828-1	48" (1219)	32 3/8" (822)	4	120,000	(35)	(193)	425	4,031	IMGS-48	(39)	85	1,084
IMGA-6028-1	60" (1524)	32 3/8" (822)	5	150,000	(44)	(245)	540	4,999	IMGS-60	(48)	105	1,329
IMGA-7228-1	72" (1829)	32 3/8" (822)	6	180,000	(53)	(290)	640	6,228	IMGS-72	(62)	135	1,574

All measurements in ( ) are metric equivalents.

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

Crated Dimensions: Height = 14" (356) Depth = 36" (914) Add 2 1/2" (64) to Griddle width.



## OPEN BURNER COMBINATION FEATURES

- PyroCentric™ burner heads with two rings of flame for even cooking no matter the pan size.
- PyroCentric burners are 28,000 BTU/hr (8 KW) with a 7,000 BTU/hr. (2 KW) low simmer feature.
- Cast iron burners are anti-clogging and removable for easy cleaning. No gaskets or screws.
- Anti-clogging shield designed in the grate protects the pilot from grease and debris.

## MANUALLY CONTROLLED GRIDDLES with TWO OPEN BURNER COMBINATION

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price	STAINLESS STEEL STAND			
	Width	Depth		BTU	(KW)	(Kg)	Lbs		Model	Ship Weight (Kg)	Lbs	List Price
<b>3/4" (19) HIGHLY POLISHED PLATE 60" AND 72" GRIDDLES STANDARD WITH 1" (25) PLATE</b>												
IMGA-2428-OB-2	36" (914)	32 3/8" (822)	2	116,000	(34)	(141)	310	\$2,910	IMGS-36	(32)	70	\$896
IMGA-3628-OB-2	48" (1219)	32 3/8" (822)	3	146,000	(43)	(179)	395	3,728	IMGS-48	(39)	85	1,084
IMGA-4828-OB-2	60" (1524)	32 3/8" (822)	4	176,000	(52)	(231)	510	4,348	IMGS-60	(48)	105	1,329
IMGA-6028-OB-2	72" (1829)	32 3/8" (822)	5	206,000	(60)	(276)	610	5,952	IMGS-72	(62)	135	1,574
IMGA-7228-OB-2	84" (2133)	32 3/8" (822)	6	236,000	(69)	(331)	730	6,935	IMGS-84	(77)	170	1,777

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

Crated Dimensions: Height = 14" (356) Depth = 36" (914) Add 2 1/2" (64) to Griddle width.



## MANUALLY CONTROLLED GRIDDLE OPTIONS:

- Casters for Stainless Steel Stands, set of 4 \$544 per set.
- 60", 72" and 84" (1524, 1829 and 2134) models, set of 6, \$816 per set.
- 4 Open Burners available, increases overall width 12" (305). Specify OB-4, set of 2 burners \$1,244.
- 7" (178) deep Front Landing Ledge \$137 per ft.
- 5" (127) deep Front Landing Ledge \$90 per ft.
- 96" (2438) Stainless Steel Stand \$2,163.
- Extra capacity Grease Can \$226.
- Chrome Griddle Top (Add "CG" to model #), add \$1,116 per lineal ft.

# GRIDDLES | HEAVY DUTY GRIDDLES - THERMOSTATICALLY CONTROLLED



Model ITG-36 Thermostatically Controlled



Chrome griddle top also available

## THERMOSTATICALLY CONTROLLED GRIDDLE FEATURES

- Thermostat maintains selected griddle temperature during peak cooking periods.
- Thick 1" (25) highly polished steel griddle plate maintains selected temperatures and assures quick recovery. Optional chrome griddle top also available.
- Aeration baffles between burners spreads heat across griddle for more even heating.
- Full width rear flue distributes heat uniformly across griddle surface.
- One burner every 12" (305), rated at 30,000 BTU/hr (9 KW) ea. Each burner has an adjustable gas valve and continuous pilot for instant ignition.
- Full 24" (610) depth plate for more cooking surface.
- Stainless steel grease gutter 3½" (89) wide
- Stainless steel front, sides and one piece rolled ledge. 4" (102) chrome-plated legs included.
- Large 1 gal. (3.8 L) capacity grease can with weep hole to indicate when full.

## THERMOSTATICALLY CONTROLLED GRIDDLES

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price	STAINLESS STEEL STANDS			
	Width	Depth		BTU	(KW)	(Kg)	Lbs		Model	Ship Weight (Kg)	Lbs	List Price
ITG-24	24" (610)	32 <sup>3</sup> / <sub>8</sub> " (822)	2	60,000	(18)	(136)	300	\$3,219	ITGS-24	(23)	50	\$679
ITG-36	36" (914)	32 <sup>3</sup> / <sub>8</sub> " (822)	3	90,000	(26)	(195)	430	4,323	ITGS-36	(32)	70	896
ITG-48	48" (1219)	32 <sup>3</sup> / <sub>8</sub> " (822)	4	120,000	(35)	(261)	575	5,518	ITGS-48	(39)	85	1,084
ITG-60	60" (1524)	32 <sup>3</sup> / <sub>8</sub> " (822)	5	150,000	(44)	(328)	725	6,892	ITGS-60	(48)	105	1,329
ITG-72	72" (1829)	32 <sup>3</sup> / <sub>8</sub> " (822)	6	180,000	(53)	(396)	875	8,364	ITGS-72	(62)	135	1,574

All measurements in ( ) are metric equivalents.

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

Crated Dimensions: Height = 14" (356) Depth = 36" (914) Add 2½" (64) to Griddle width.



## OPEN BURNER COMBINATION FEATURES

- PyroCentric™ burner heads with two rings of flame for even cooking no matter the pan size.
- PyroCentric burners are 28,000 BTU/hr (8 KW) with a 7,000 BTU/hr. (2 KW) low simmer feature.
- Cast iron burners are anti-clogging and removable for easy cleaning. No gaskets or screws.
- Anti-clogging shield designed in the grate protects the pilot from grease and debris.

## THERMOSTATICALLY CONTROLLED GRIDDLES with TWO OPEN BURNER COMBINATION

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price	STAINLESS STEEL STANDS			
	Width	Depth		BTU	(KW)	(Kg)	Lbs		Model	Ship Weight (Kg)	Lbs	List Price
ITG-24-OB-2	36" (914)	32 <sup>3</sup> / <sub>8</sub> " (822)	2	116,000	(34)	(159)	350	\$4,436	ITGS-36	(32)	70	\$896
ITG-36-OB-2	48" (1219)	32 <sup>3</sup> / <sub>8</sub> " (822)	3	146,000	(43)	(222)	490	5,345	ITGS-48	(39)	85	1,084
ITG-48-OB-2	60" (1524)	32 <sup>3</sup> / <sub>8</sub> " (822)	4	176,000	(52)	(288)	635	6,675	ITGS-60	(48)	105	1,329
ITG-60-OB-2	72" (1829)	32 <sup>3</sup> / <sub>8</sub> " (822)	5	206,000	(60)	(355)	785	8,018	ITGS-72	(62)	135	1,574
ITG-72-OB-2	84" (2134)	32 <sup>3</sup> / <sub>8</sub> " (822)	6	236,000	(69)	(423)	935	9,318	ITGS-84	(77)	170	1,777

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

Crated Dimensions: Height = 14" (356) Depth = 36" (914) Add 2½" (64) to Griddle width.



## THERMOSTATICALLY CONTROLLED GRIDDLE OPTIONS:

- Casters for Stainless Steel Stands, set of 4 \$544 per set. 60", 72" and 84" (1524, 1829 and 2134) models, set of 6, \$816 per set.
- 4 Open Burners available, increases overall width 12" (305). Specify OB-4, set of 2 burners \$1,244.
- 7" (178) deep Front Landing Ledge \$137 per ft.
- 5" (127) deep Front Landing Ledge \$90 per ft.
- 96" (2438) Stainless Steel Stand \$2,163.
- Extra capacity Grease Can \$226.
- Additional Thermostat for ITG Models \$479.
- Chrome Griddle Top (Add "CG" to model #), add \$1,116 per lineal ft.



Model IGG-36 Grooved Griddle with Range Match profile

## THERMOSTATICALLY CONTROLLED GRIDDLE FEATURES

- Thermostat maintains selected griddle temperature during peak cooking periods.
- Thick 1" (25) highly polished steel griddle plate maintains selected temperatures and assures quick recovery.
- Grooved griddle gives the attractive char-broiled "look" without actually char-broiling.
- Aeration baffles between burners spreads heat across griddle for more even heating.
- Full width rear flue distributes heat uniformly across griddle surface.
- One burner every 12" (305), rated at 30,000 BTU/hr (9 KW) ea. Each burner has an adjustable gas valve and continuous pilot for instant ignition.
- Full 24" (610) depth plate for more cooking surface.
- Stainless steel grease gutter 3½" (89) wide
- One piece stainless steel rolled front, stainless sides and front. 4" (102) chrome-plated legs included.
- Large 1 gal. (3.8 L) capacity grease can with weep hole to indicate when full.

## GROOVED GRIDDLES

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price
	Width	Depth		BTU	(KW)	(Kg)	Lbs	
IGG-24	24" (610)	32 <sup>3</sup> / <sub>8</sub> " (822)	2	60,000	(18)	(145)	320	\$4,851
IGG-36	36" (914)	32 <sup>3</sup> / <sub>8</sub> " (822)	3	90,000	(26)	(195)	430	6,311
IGG-48	48" (1219)	32 <sup>3</sup> / <sub>8</sub> " (822)	4	120,000	(35)	(285)	630	8,178
IGG-60	60" (1524)	32 <sup>3</sup> / <sub>8</sub> " (822)	5	150,000	(44)	(340)	750	10,992
IGG-72	72" (1829)	32 <sup>3</sup> / <sub>8</sub> " (822)	6	180,000	(53)	(404)	890	13,218

## STAINLESS STEEL STANDS

Model	Ship Weight		List Price
	(Kg)	Lbs	
IGGS-24	(23)	50	\$679
IGGS-36	(32)	70	896
IGGS-48	(39)	85	1,084
IGGS-60	(48)	105	1,329
IGGS-72	(62)	135	1,574

All measurements in ( ) are metric equivalents.

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

Crated Dimensions: Height = 14" (356) Depth = 36" (914) Add 2½" (64) to Griddle width.



## OPEN BURNER COMBINATION FEATURES

- PyroCentric™ burner heads with two rings of flame for even cooking no matter the pan size.
- PyroCentric burners are 28,000 BTU/hr (8 KW) with a 7,000 BTU/hr. (2 KW) low simmer feature.
- Cast iron burners are anti-clogging and removable for easy cleaning. No gaskets or screws.
- Anti-clogging shield designed in the grate protects the pilot from grease and debris.

## GROOVED GRIDDLES with TWO OPEN BURNER COMBINATION

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price
	Width	Depth		BTU	(KW)	(Kg)	Lbs	
IGG-24-OB-2	36" (914)	32 <sup>3</sup> / <sub>8</sub> " (822)	2	116,000	(34)	(159)	350	\$5,816
IGG-36-OB-2	48" (1219)	32 <sup>3</sup> / <sub>8</sub> " (822)	3	146,000	(43)	(222)	490	7,249
IGG-48-OB-2	60" (1524)	32 <sup>3</sup> / <sub>8</sub> " (822)	4	176,000	(52)	(288)	635	8,886
IGG-60-OB-2	72" (1829)	32 <sup>3</sup> / <sub>8</sub> " (822)	5	206,000	(60)	(355)	785	11,642
IGG-72-OB-2	84" (2134)	32 <sup>3</sup> / <sub>8</sub> " (822)	6	236,000	(69)	(423)	935	13,493

## STAINLESS STEEL STANDS

Model	Ship Weight		List Price
	(Kg)	Lbs	
IGGS-36	(32)	70	\$896
IGGS-48	(39)	85	1,084
IGGS-60	(48)	105	1,329
IGGS-72	(62)	135	1,574
IGGS-84	(77)	170	1,777

All measurements in ( ) are metric equivalents.

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

Crated Dimensions: Height = 14" (356) Depth = 36" (914) Add 2½" (64) to Griddle width.



## GROOVED GRIDDLE OPTIONS:

- Casters for Stainless Steel Stands, set of 4 \$544 per set.
- 60", 72" and 84" (1524, 1829 and 2134) models, set of 6, \$816 per set.
- 4 Open Burners available, increases overall width 12" (305). Specify OB-4, set of 2 burners \$1,244.
- 7" (178) deep Front Landing Ledge \$137 per ft.
- 5" (127) deep Front Landing Ledge \$90 per ft.
- 96" (2438) Stainless Steel Stand \$2,163.
- Extra capacity Grease Can \$226.



Model ITY-48 Teppan-Yaki Griddle

## TEPPAN-YAKI FEATURES

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

## TEPPAN-YAKI GRIDDLES

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price	STAINLESS STEEL STANDS			
	Width	Depth		BTU	(KW)	(Kg)	Lbs		Model	Ship Weight (Kg)	Lbs	List Price
ITY-24	24" (610)	32½" (826)	1	30,000	(9)	(93)	205	\$2,419	ITYS-24	(23)	50	\$679
ITY-36	36" (914)	32½" (826)	1	30,000	(9)	(148)	325	3,406	ITYS-36	(32)	70	896
ITY-48	48" (1219)	32½" (826)	1	30,000	(9)	(204)	450	4,161	ITYS-48	(39)	85	1,084
ITY-60	60" (1524)	32½" (826)	1	30,000	(9)	(256)	565	5,418	ITYS-60	(48)	105	1,329

All measurements in ( ) are metric equivalents.

**Crated Dimensions:** Height = 15" (381) Depth = 32" (813) Add 2½" (64) to Griddle width.

## TEPPAN-YAKI OPTIONS:

- 4" (102) Legs, set of 4 \$136 per set.
- Extra burner \$662 per burner.
- Chrome Griddle Top (Add "CG" to model #), add \$1,116 per lineal ft.
- Griddle Plate Splash, add 8%.
- Casters for Stainless Steel Stands, set of 4, \$544 per set. 60" (1524) model, set of 6, \$816 per set.



Model #RGB-36  
Raised Griddle Broiler

## GRIDDLE FEATURES

- 15,000 BTU/hr. (4 kw) radiant type burner with heat deflector located every 12" (305) of griddle surface for even cooking.
- Manually controlled gas valve per burner.
- Highly polished ¾" (19) griddle plate, ample 24" (610) depth.
- 4" (102) chrome-plated legs included.
- Available in 24" (610), 36" (914) and 48" (1219) widths.

## BROILER FEATURES

- Convenient chrome plated slide-out broiler rack is removable for easy cleaning.
- Large full width broiler drip tray is removable.

## RAISED GRIDDLE BROILERS

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price	STAINLESS STEEL STANDS			
	Width	Depth		BTU	(KW)	(Kg)	Lbs		Model	Ship Weight (Kg)	Lbs	List Price
RGB-24	24" (610)	31½" (800)	2	30,000	(9)	(45)	320	\$3,520	RGBS-24	(23)	50	\$679
RGB-36	36" (914)	31½" (800)	3	45,000	(13)	(195)	430	4,135	RGBS-36	(32)	70	896
RGB-48	48" (1219)	31½" (800)	4	60,000	(18)	(208)	460	5,244	RGBS-48	(39)	85	1,084

All measurements in ( ) are metric equivalents.

**Crated Dimensions:** Height = 28" (711) Depth = 39½" (1003) Add 2½" (64) to unit width.

## RAISED GRIDDLE/BROILER OPTIONS:

- Casters for Stainless Steel Stands, set of 4, \$544 per set.





Model ITG-48-E Thermostatically Controlled

## ELECTRIC GRIDDLE FEATURES

- Thermostat maintains selected griddle temperature during peak cooking periods.
- Thick ½" (13) highly polished steel griddle plate maintains selected temperatures and assures quick recovery. Optional chrome griddle top also available.
- Aeration baffles between burners spreads heat across griddle for more even heating.
- Full 24" (610) depth plate for more cooking surface.
- Stainless steel grease gutter 3½" (89) 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.

## ELECTRIC GRIDDLES

Model	Overall Dimensions		Griddle Elements	Electric Output BTU (KW)	Ship Weight		List Price	STAINLESS STEEL STAND			
	Width	Depth			(Kg)	Lbs		Model	Ship Weight (Kg)	Lbs	List Price
ITG-24-E	24" (610)	32 <sup>3</sup> / <sub>8</sub> " (822)	2	60,000 (18)	(136)	300	\$3,405	ITGS-24	(23)	50	\$679
ITG-36-E	36" (914)	32 <sup>3</sup> / <sub>8</sub> " (822)	3	90,000 (26)	(195)	430	4,571	ITGS-36	(32)	70	896
ITG-48-E	48" (1219)	32 <sup>3</sup> / <sub>8</sub> " (822)	4	120,000 (35)	(261)	575	5,838	ITGS-48	(39)	85	1,084
ITG-60-E	60" (1524)	32 <sup>3</sup> / <sub>8</sub> " (822)	5	150,000 (44)	(328)	725	6,693	ITGS-60	(48)	105	1,329
ITG-72-E	72" (1829)	32 <sup>3</sup> / <sub>8</sub> " (822)	6	180,000 (53)	(396)	875	8,847	ITGS-72	(62)	135	1,574

All measurements in ( ) are metric equivalents. **Note:** Depth of griddle cooking surface 24" (610).

**Crated Dimensions:** Height = 14" (356) Depth = 36" (914) Add 2½" (64) to Griddle width.

### UTILITY REQUIREMENTS ELECTRIC MODELS:

208 VAC, 3ph, 60 Hz.

240 VAC, 3ph, 50 Hz.

480 VAC, 3ph, 50 Hz.\*

\* for export only (additional charge).



Fryer elements are located inside the stainless steel frypot below the fry zone



Model IFS-40-E

## ELECTRIC FRYER FEATURES

- Stainless steel frypot, front, sides, door, stub back and basket hanger.
- Frypots are precision welded on the outside of the frypot for added durability. Welds are robotically welded for consistency.
- Large "cool zone" captures food particles and keeps them from carbonizing in the fry zone.
- Two large nickel-plated wire mesh fry baskets with ergonomic, polyurethane coated handles.
- 1¼" (32) full port ball valve for quick draining.
- 100% safety shut-off valve.

## ELECTRIC FRYERS

Model	Description	Oil Capacity Lbs. (Liters)	Working Dimensions Width	Depth	Frying Area	Electric Output BTU (KW)	Ship Weight Lbs. (Kg)	List Price
IFS-40-E	Stainless steel frypot	40 (22)	15½" (394)	30" (762)	14" x 14" (356 x 356)	122,000 (36)	221 (100)	\$4,861
IFS-50-E	Stainless steel frypot	50 (27)	15½" (394)	30" (762)	14" x 14" (356 x 356)	140,000 (41)	253 (114)	5,481
IFS-75-E	Stainless steel frypot	75 (41)	19½" (495)	34" (864)	18" x 18" (457 x 457)	175,000 (51)	270 (122)	6,371

**Crated Dimensions for floor models:** Height = 35" (889);

Depth = 31" (788) [except IFS-75, Depth = 35" (889)].

Add 2½" (64) to Fryer width.

### UTILITY REQUIREMENTS ELECTRIC MODELS:

208 VAC, 3ph, 60 Hz.

240 VAC, 3ph, 50 Hz.

480 VAC, 3ph, 50 Hz.\*

\* for export only (additional charge).







Model IHPA-6-36



Model 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™ 28,000 BTU (8 KW) Anti-Clogging lift-off burner heads for even, high performance cooking is standard. All burners are equipped with continuous pilots for instant ignition.
- Anti-clogging pilot shield is designed into the grate.
- 12" x 12" (305 X 305) heavy duty cast iron section top grates remove easily and safely. Cast in bowl directs heat upward.
- Grate design allows pots to slide from section to section and accommodates a full range of cooking utensils.
- Includes 4" (102) adjustable legs.

## HOT PLATES

Top	HOT PLATES							STAINLESS STEEL STANDS				
	Width	Model	Open Burners	Gas Output BTU	(KW)	Ship Weight (Kg)	Lbs	List Price	Model	Ship Weight (Kg)	Lbs	List Price
	12" (305)	IHPA-1-12	1	28,000	(8)	(21)	45	\$829	IHPS-1-12	(12)	25	\$361
	12" (305)	IHPA-2-12	2	56,000	(16)	(37)	80	1,131	IHPS-2-12	(19)	40	492
	24" (610)	IHPA-2-24	2	56,000	(16)	(37)	80	1,260	IHPS-2-24	(19)	40	520
	36" (914)	IHPA-3-36	3	84,000	(25)	(53)	115	1,746	IHPS-3-36	(21)	45	549
	24" (610)	IHPA-4-24	4	112,000	(33)	(64)	140	1,889	IHPS-4-24	(23)	50	679
	48" (1219)	IHPA-4-48	4	112,000	(33)	(64)	140	2,211	IHPS-4-48	(23)	50	707
	36" (914)	IHPA-6-36	6	168,000	(49)	(95)	210	2,461	IHPS-6-36	(32)	70	896
	48" (1219)	IHPA-8-48	8	224,000	(66)	(123)	270	3,367	IHPS-8-48	(39)	85	1,084
	60" (1524)	IHPA-10-60	10	280,000	(82)	(147)	325	3,973	IHPS-10-60	(48)	105	1,329

## STEP-UP HOT PLATES

	12" (305)	IHPA-2-12SU	2	56,000	(16)	(41)	90	\$1,788	IHPS-U-12	(19)	40	\$492
	24" (610)	IHPA-4-24SU	4	112,000	(33)	(68)	150	2,790	IHPS-U-24	(23)	50	679
	36" (914)	IHPA-6-36SU	6	168,000	(49)	(114)	250	3,877	IHPS-U-36	(32)	70	896
	48" (1219)	IHPA-8-48SU	8	224,000	(66)	(145)	320	5,012	IHPS-U-48	(39)	85	1,084

**Crated Dimensions:** 14" H (356), Width = Add 2½" (64) to Hot Plate width, Depth = Add 2½" (64) to Hot Plate depth.

## HOT PLATE OPTIONS:

- Casters for Stainless Steel Stands, set of 4 \$544 per set.
- Optional Burner Heads: Sauté \$107, Wok \$107.
- 10" (254) Wok Ring fits over any IHPA Top Grate \$289 each.





Model ICRA-1 shown with optional casters

CHINESE RANGE FEATURES

- Stainless steel front, sides, top, landing ledge, high backsplash and pipe rack.
- Water cooled top and built-in drain system help control stove top temperature.
- Choice of manually-controlled Chinese swing faucet 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.

Model	Overall Dimensions			Number of Burners	Approx. Gas Output		Shipping Weight		List Price
	Length	Depth	Height		BTU	(KW)	(Kg)	Lbs	
ICRA-1	36" (914)	41" (1041)	36" (914)	1	110,000	(32)	(136)	300	\$4,123
ICRA-2	60" (1524)	41" (1041)	36" (914)	2	220,000	(65)	(249)	550	7,331
ICRA-3	84" (2134)	41" (1041)	36" (914)	3	330,000	(97)	(362)	800	9,917
ICRA-4	114" (2896)	41" (1041)	36" (914)	4	440,000	(129)	(478)	1055	13,693
ICRA-5	142" (3607)	41" (1041)	36" (914)	5	550,000	(162)	(634)	1400	17,172
ICRA-6	174" (4420)	41" (1041)	36" (914)	6	660,000	(194)	(747)	1650	20,428
ICRA-7	194" (4928)	41" (1041)	36" (914)	7	770,000	(227)	(905)	2000	23,697
ICRA-8	214" (5436)	41" (1041)	36" (914)	8	880,000	(259)	(1019)	2250	26,955

All measurements in ( ) are metric equivalents.

**Crated Dimensions:** Height = 37" (585) Depth = 42" (1067) Add 2 1/2" (64) to unit width.

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

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

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

**Total length:** Total of all cylinder diameters + total space between holes, and right and left edge.

Allow 6" (152) for each space and 14" (356) for front Drain Basket.



CHINESE GAS RANGE OPTIONS:

- Available with the following size holes at no additional cost: 13" (330), 14" (356), 16" (406), 18" (457), 20" (508), 22" (559), 24" (610).
- Special depth, add 25%.
- The following Burners are available at no additional cost. (Please specify type of burners for each cylinder.)  
 Three-ring Burner 110,000 BTU (32 KW)  
 23-Tip Jet Burner 125,000 BTU (37 KW)  
 Anti-clogging 18-Tip Jet Burner 125,000 BTU (37 KW)  
 32-Tip Jet Burner 160,000 BTU (47 KW) **\$329 per Burner.**
- Heavy duty manually controlled Chinese Swing Faucet will service two woks. Automatic faucets are located behind each cylinder, **no additional cost.**
- Stainless Steel Burner Covers **\$226 each.**
- Front Drain Basket for one or two burner models **\$721.** Rear Drain is standard for ICRA-1 and ICRA-2.

- Extra manual faucet **\$361.**
- Stainless Steel Side Splash Extensions **\$361 each.**
- Hong Kong style, add 20%.
- Oil Holes 8 1/2" (216) **\$600 each.**
- Stainless Steel Side **\$409 each.**
- Chrome Legs, set of 4 **\$348 per set.**
- Chrome Legs for models over 72" (1829) set of 6, **\$522 per set.**
- Casters, set of 4 **\$544 per set.**
- Casters, set of 8 for models over 114" (2896) **\$1,088 per set.**
- Extra 6 Pan Stainless Steel Sauce Pan **\$239 each.**  
 Extra 9 Pan Stainless Steel Sauce Pan **\$315 each.**  
 Extra 12 Pan Stainless Steel Sauce Pan **\$376 each.**
- Water Wash System for Stainless Steel Backsplash **\$433 per cylinder.**
- Wok Hole Adapter to reduce diameter of hole, specify hole dimensions **\$662 each.**

# SPECIALTY EQUIPMENT | WOK RANGES and STOCK POT RANGES



Stainless steel front, sides and cabinet

Full width drip pan for easy clean-ups

Wok top is all-welded heavy 12 gauge steel

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

Durable cast metal control knobs with polished chrome finish

Tempura Wok Range  
Model ISP-18W



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



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



Stock Pot Range  
Model ISPA-18



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



Mandarin Wok Range  
Model ISP-J-W13

Model	Overall Dimensions			Number of Burners and Style	Gas Output BTU	Gas Output (KW)	Shipping Weight		List Price	
	Length	Depth	Height				(Kg)	Lbs		
<b>STOCK POT RANGES</b>										
ISPA-18	18" (457)	21" (533)	24" (610)	1 3-Ring Burner	90,000	(26)	(57)	125	\$1,631	
ISPA-18-2	18" (457)	42" (1067)	24" (610)	2 3-Ring Burners	180,000	(53)	(114)	250	3,548	
<b>HI-TEMP STOCK POT RANGES</b>										
ISP-J-SP	18" (457)	21" (533)	24" (610)	1 Anti-Clogging Jet Burner	125,000	(37)	(62)	135	\$2,260	
ISP-J-SP-2	18" (457)	42" (1067)	24" (610)	2 Anti-Clogging Jet Burners	250,000	(73)	(114)	250	3,976	
<b>TEMPURA WOK RANGE</b>										
ISP-18-W	18" (457)	21" (533)	30" (762)	1 3-Ring Burner	90,000	(26)	(57)	125	\$1,788	
<b>MANDARIN WOK RANGE</b>										
ISP-J-W-16	18" (457)	21" (533)	30" (762)	1 Anti-Clogging Jet Burner	125,000	(37)	(57)	125	\$2,074	
ISP-J-W-13	18" (457)	21" (533)	30" (762)	1 Anti-Clogging Jet Burner	125,000	(37)	(59)	130	1,875	

All measurements in ( ) are metric equivalents.

**Crated Dimensions:** Height = 28" (712) Add 2 1/2" (64) to unit width. Add 2 1/2" (64) to unit depth.



**WOK AND STOCK POT RANGE OPTIONS:**

- ISPA-18 and ISPA-18-2 are available in 18" height at **no additional cost**. Specify -18" (457) Ht.
- Casters, set of 4 **\$544 per set**.
- Casters, set of 6 for models ISPA-18-2 and ISP-J-SP-2, **\$816 per set**.
- Extra Stock Pot Top Grate **\$361**.
- Upgrade 13" (330) or 16" (406) Black Wok Top to stainless steel **\$376**.
- Extra 13" (330) or 16" (406) Stainless Steel Wok Top **\$586**.
- Side-by-side models available, **add 30%**.
- Extra burner control for 3-Ring Burner **\$389**.



Model IDR6-RG24  
Imperial Residential Range 61" (1549) wide, with 6 open burners, 24"(610) griddle/broiler and two 26½" (673) ovens

## RESIDENTIAL RANGE FEATURES

- American Gas Association certified for safe residential use.
- Contemporary styling with commercial grade construction.
- All stainless steel front.
- 11" (279) high stainless steel backguard.
- Two heavy duty chrome plated adjustable oven racks and removable side supports per oven.
- Easy lift-off oven doors.
- 15,000 BTU (4 KW) porcelain-coated burner heads.
- Gas controls have child proof push-to-turn, cool touch knobs, for complete safety.
- Pilotless electronic ignition for all burners and oven.
- Commercial oven controls and indicator light system.
- Full size 26½" (673) oven with porcelainized interior.
- Available with open burners, griddles and raised griddle/broilers.

## SPECIFICATIONS:

### OPEN BURNERS:

Removable porcelainized 12" x 24" (305 x 610) cast iron grates. Commercial design heavy duty cast iron burners. 15,000 BTU (4 KW) burner.

### GRIDDLE:

¾" (19) thick steel plate. 15,000 BTU (4 KW) burner with manual controls every 12" (305).

### RAISED GRIDDLE/BROILER:

Griddle/broiler combination. Available with ¾" (19) thick steel plate. Removable chrome plated broiler rack. 15,000 BTU (4 KW) burner every 12" (305).

### OVEN:

1 hour manual timer. 30,000 BTU(8 KW) burner. Manual timer not available with 61" (1549) model. Full size 26½" (673) oven with porcelainized interior. Two heavy chrome plated, 5 position oven racks and removable side supports for easy cleaning.

### CLEARANCES:

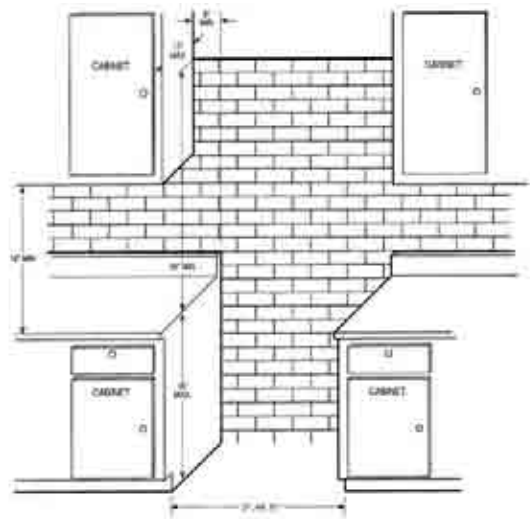
0" to sides and back. 6" (152) from floor.

### GAS INLET:

¾" (19) NPT

### ELECTRICAL RATING:

120 Volts AC, single phase 1 AMP. Provided with 6' (1829) power cord.



Designed to fit flush against cabinets  
37" (940), 49" (1168) , and 61" (1549) wide models

37" (940) WIDE RANGE WITH 26½" (673) OVEN

Model#	Description	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
IDR-6	6 Open Burners	120,000	(35)	(263)	580	\$8,714
IDR-4-G12	4 Open Burners, 1 ea. 12" (305) Griddle	105,000	(31)	(265)	585	9,543
IDR-2-G12-2	2 Open Burners on left side, 2 Open Burners on right side, 1 ea. 12" (305) Griddle in center	105,000	(31)	(267)	590	9,543
IDR-4-RG12	4 Open Burners, 1 ea. 12" (305) Raised Griddle/Broiler	105,000	(31)	(267)	590	\$9,913
IDR-2-RG24	2 Open Burners, 1 ea. 24" (610) Raised Griddle/Broiler	90,000	(26)	(270)	595	10,282

49" (1168) WIDE RANGE WITH 26½" (673) OVEN

IDR-8	8 Open Burners	150,000	(44)	(290)	640	\$13,221
IDR-6-G12	6 Open Burners, 1 ea. 12" (305) Griddle	135,000	(40)	(294)	650	13,833
IDR-4-G24	4 Open Burners, 1 ea. 24" (610) Griddle	120,000	(35)	(299)	660	14,580
IDR-6-RG12	6 Open Burners, 1 ea. 12" (305) Raised Griddle/Broiler	135,000	(40)	(304)	670	14,580
IDR-4-RG24	4 Open Burners, 1 ea. 24" (610) Raised Griddle/Broiler	120,000	(35)	(313)	690	14,789

61" (1549) WIDE RANGE WITH ONE\* OR TWO 26½" (673) OVENS

IDR-10	10 Open Burners	180,000	(53)	(417)	920	\$13,997
IDR-8-G12	8 Open Burners, 1 ea. 12" (305) Griddle	165,000	(48)	(426)	940	14,203
IDR-6-G24	6 Open Burners, 1 ea. 24" (610) Griddle	150,000	(44)	(444)	980	14,789
IDR-6-RG24	6 Open Burners, 1 ea. 24" (610) Raised Griddle/Broiler	150,000	(44)	(448)	990	15,356

Standard location of single oven is on right side.

\*If only one oven is required, deduct 5% from List Price; specify "XB" for (1) 26½" oven and cabinet base.



37" (940) WIDE RESIDENTIAL RANGE OPTIONS:

- Stainless Steel Backguard 22" high (559) with Stainless Steel High Shelf **\$616.**
- Stainless Steel Curb Base Kit **\$419.**

49" (1168) WIDE RESIDENTIAL RANGE OPTIONS:

- Stainless Steel Backguard 22" high (559) with Stainless Steel High Shelf **\$794.**
- Stainless Steel Curb Base Kit **\$512.**

61" (1549) WIDE RESIDENTIAL RANGE OPTIONS:

- Stainless Steel Backguard 22" high (559) with Stainless Steel High Shelf **\$867.**
- Stainless Steel Curb Base Kit **\$600.**

ALL RESIDENTIAL RANGE OPTIONAL OPTIONS:

- Stainless Steel Side **\$526 per side.**
- 10" (254) Wok Ring **\$301.**
- Stainless Steel Griddle Cover/Work Top Surface:
  - 12" (305) **\$239.**
  - 24" (610) **\$419.**
- Lift Off Griddle Plate:
  - 12" (305) **\$405.**
  - 24" (610) **\$616.**
- Extra Chrome Rack **\$179.**
- Grooved Griddle Plate (specify left or right side) **\$817 per foot.**
- Chrome Griddle Top (Add "CG" to model number) **\$1,116 per lineal foot.**
- Hardwood Cutting Board **\$204 per lineal foot.**
- Swivel Casters, set of 4 with front brakes **\$544 per set.**
- Double-pane glass window for oven door **\$1,285 per door.**



### CE EQUIPMENT

CE certified models are equipped with the latest flame failure safety features for open burners, griddles and ovens. Add 20% to standard prices

#### CE MODELS INCLUDE:

- Restaurant Ranges – CIR Series
- Convection Ovens – CICV Series
- Fryers and Filter Systems – CIF Series
- Thermostat Griddles – CITG Series
- Salamander Broilers – CISB Series
- Cheesemelters – CICM Series
- Hot Plates – CIHPA Series
- Char-Rock Broilers – CEBA Series
- Low Boy Ovens – CIR-36-LB Series
- Double Deck Ovens – CIR-36-DS Series
- Spreader/Bain-Marie – CIR-SP Series

**TERMS OF SALE**

FOB: Corona, CA 92879

**INSPECTION:**

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

**RETURNED GOODS:**

Returned goods are subject to a 20% 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.

**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. Porcelain items are excluded from this warranty. Faucets are warranted for 90 days. Parts wear is not considered a defect. Cast iron parts 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:**

One year parts and labor warranty. Limited warranty of fry tank: Stainless Steel tank is 5 years pro-rated.

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



Prices are effective 4.1.10

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.



OPEN POT FRYERS AND FILTERS  
See pages 30 - 31, 34



PASTA COOKER  
See page 35



CROSSFIRE  
TOP FIRED BROILERS  
See page 40

Here are just a few of the products  
featured in our 2010 Price List...



BANQUET  
TOP FIRED BROILERS  
See page 41



ELECTRIC FRYERS  
See page 48



ELECTRIC GRIDDLES  
See page 48

Imperial Commercial Cooking Equipment  
1128 Sherborn Street, Corona, CA 92879-2089  
Toll Free: 800-343-7790 Phone: 951.281.1830  
Fax: 951.281.1879  
Web Site: [www.imperialrange.com](http://www.imperialrange.com)  
E-mail: [imperialsales@imperialrange.com](mailto:imperialsales@imperialrange.com)  
Lit. # 4.1.10 PL

© 2010 Imperial Commercial Cooking Equipment

Printed in the U.S.A.