

IMPERIAL

2009 PRICE LIST | PRODUCT BROCHURE

Prices effective: **May 15, 2009**



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 Ranges3-9

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 Options10-11

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 Series12-14

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 Systems10, 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 Cookers35

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

Broilers10, 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

Griddles42-48

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 Plates49

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

Specialty Equipment47, 50-51

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

Residential Ranges52-53

Residential Ranges	52-53
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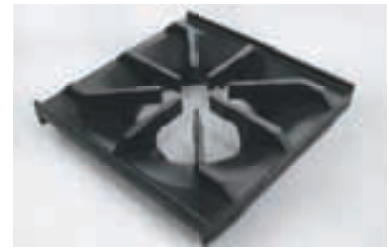
NEW This "NEW" symbol identifies new Imperial products.



- 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	\$3,516
	IR-4-XB	112,000 (33)	(183) 405	2,553
	IR-2-G12	103,000 (30)	(213) 470	4,396
	IR-2-G12-XB	76,000 (22)	(185) 410	3,446
	IR-G24	67,000 (20)	(224) 495	4,521
	IR-G24-XB	40,000 (12)	(196) 435	3,476
	IR-4-SU	139,000 (41)	(210) 465	4,787
	IR-4-SU-XB	112,000 (33)	(183) 405	4,563

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	\$4,117
	IR-6-C	198,000 (49)	(301) 665	6,964
	IR-6-XB	168,000 (39)	(246) 545	3,055
	IR-4-G12	167,000 (49)	(283) 625	4,969
	IR-4-G12-C	162,000 (47)	310) 685	7,675
	IR-4-G12-XB	132,000 (39)	(256) 565	3,838
	IR-2-G24	131,000 (38)	(288) 635	5,136
	IR-2-G24-C	126,000 (37)	(314) 695	7,830
	IR-2-G24-XB	96,000 (28)	(260) 575	3,879
	IR-G36	95,000 (28)	(297) 655	5,372
	IR-G36-C	90,000 (26)	(319) 705	8,081
	IR-G36-XB	60,000 (17)	(269) 595	4,187
	IR-4-RG12	167,000 (49)	(283) 625	6,086
	IR-4-RG12-C	162,000 (47)	(310) 685	8,792
	IR-4-RG12-XB	132,000 (39)	(256) 565	5,332
	EXTRA WIDE IR-4-S18	147,000 (43)	(272) 600	5,010
	IR-4-S18-C	142,000 (42)	(298) 660	7,746
	IR-4-S18-XB	112,000 (33)	(244) 540	4,019
	STEP-UP IR-6-SU	203,000 (60)	(274) 605	5,583
	IR-6-SU-C	198,000 (58)	(301) 665	8,122
	IR-6-SU-XB	168,000 (49)	(246) 545	4,591

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

"XB" specifies Cabinet Base model.

"G" specifies Griddle Top. "RG" specifies 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	\$7,117
	IR-8-C-XB	254,000 (75)	(303) 670	8,878
	IR-8-XB	259,000 (76)	(290) 640	6,129
	IR-6-G12	242,000 (71)	(344) 760	8,018
	IR-6-G12-C-XB	218,000 (64)	(326) 720	9,808
	IR-6-G12-XB	223,000 (65)	(312) 690	7,060
	IR-4-G24	206,000 (60)	(367) 810	8,059
	IR-4-G24-C-XB	182,000 (53)	(348) 770	9,863
	IR-4-G24-XB	187,000 (55)	(335) 740	7,117
	IR-2-G36	168,000 (49)	(385) 850	8,427
	IR-2-G36-C-XB	144,000 (42)	(367) 810	10,188
	IR-2-G36-XB	149,000 (44)	(353) 780	7,412

Top	Model	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
	IR-G48	134,000 (39)	(394) 870	\$9,018
	IR-G48-C-XB	110,000 (32)	(376) 830	10,780
	IR-G48-XB	135,000 (40)	(361) 800	8,018
	IR-4-RG24	206,000 (60)	(385) 850	8,624
	IR-4-RG24-C-XB	182,000 (53)	(367) 810	10,286
	IR-4-RG24-XB	187,000 (55)	(353) 780	7,554
	STEP-UP IR-8-SU	278,000 (82)	(322) 710	9,130
	IR-8-SU-C-XB	254,000 (75)	(303) 670	11,230
	IR-8-SU-XB	259,000 (76)	(290) 640	8,652



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

60" RESTAURANT RANGES

Top	Model	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
	IR-10	350,000	(103)	(444)	980	\$6,984
	IR-10-CC	340,000	(100)	(493)	1090	12,308
	IR-10-XB	315,000	(93)	(425)	940	5,787
	IR-6-G24	278,000	(82)	(480)	1060	7,883
	IR-6-G24-CC	268,000	(79)	(530)	1170	13,219
	IR-6-G24-XB	243,000	(71)	(457)	1010	6,780
	IR-4-G36	242,000	(71)	(491)	1085	8,495
	IR-4-G36-CC	232,000	(68)	(540)	1195	13,832
	IR-4-G36-XB	207,000	(61)	(468)	1035	7,420
	IR-2-G48	206,000	(60)	(496)	1095	8,958
	IR-2-G48-CC	196,000	(57)	(540)	1195	14,296
	IR-2-G48-XB	171,000	(50)	(472)	1045	7,747
	IR-G60	170,000	(50)	(505)	1115	9,911
	IR-G60-CC	160,000	(47)	(554)	1225	15,235
	IR-G60-XB	135,000	(40)	(481)	1065	8,714
	IR-6-RG-24	278,000	(82)	(496)	1095	8,332
	IR-6-RG-24-CC	268,000	(79)	(540)	1195	13,669
	IR-6-RG-24-XB	243,000	(71)	(468)	1035	7,243
	IR-10-SU	350,000	(103)	(444)	980	10,280
	IR-10-SU-CC	340,000	(100)	(493)	1090	16,201
	IR-10-SU-XB	315,000	(93)	(425)	940	9,749

Measurements in () are metric equivalents.

Note: "CC" specifies (2) 26 1/2" Convection Ovens.

- "C-XB" specifies (1) 26 1/2" Convection Oven and a Cabinet Base - deduct \$2,217 from (2) Convection Oven price.
- "C" specifies (1) 26 1/2" Convection Oven and (1) 26 1/2" Standard Oven --Add \$2,749 to (2) Standard Oven price.
- "XB" specifies (1) 26 1/2" 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 1/2" W (991mm D x 889mm H x 1585mm W)

OPTIONS: See page 9.



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 3/4" (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 3/4" (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.



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		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
	IR-12	406,000	(119)	(514)	1135	\$8,709
	IR-12-CC	396,000	(116)	(568)	1255	14,204
	IR-12-XB	371,000	(109)	(493)	1085	7,567
	IR-8-G24	334,000	(98)	(536)	1185	9,863
	IR-8-G24-CC	324,000	(95)	(590)	1305	15,388
	IR-8-G24-XB	299,000	(88)	(513)	1135	8,637
	IR-6-G36	298,000	(88)	(541)	1195	9,863
	IR-6-G36-CC	288,000	(85)	(595)	1315	15,388
	IR-6-G36-XB	263,000	(77)	(518)	1145	8,637
	IR-4-G48	262,000	(77)	(518)	1145	10,752
	IR-4-G48-CC	252,000	(74)	(572)	1265	16,274
	IR-4-G48-XB	227,000	(67)	(495)	1095	9,498
	IR-2-G60	226,000	(66)	(602)	1330	12,499
	IR-2-G60-CC	216,000	(63)	(656)	1450	17,994
	IR-2-G60-XB	191,000	(56)	(579)	1280	11,217
	IR-G72	190,000	(56)	(643)	1420	12,640
	IR-G72-CC	180,000	(53)	(697)	1540	18,191
	IR-G72-XB	155,000	(45)	(620)	1370	11,400
STEP-UP	IR-12-SU	406,000	(119)	(514)	1135	11,893
	IR-12-SU-CC	396,000	(116)	(568)	1255	17,051
	IR-12-SU-XB	371,000	(109)	(545)	1205	11,315

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 \$2,217 from (2) Convection Oven price.

- "C" specifies (1) 26 ½" Convection Oven and (1) 26 ½" Standard Oven --Add \$2,749 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, **\$527.**
- Swivel Casters, 2 with Brakes set of 6, for 72" (1829) model **\$790.**

BURNER OPTIONS

- Optional Burner Head: Saute´ #1230-S **\$103.**



- Optional Burner Head: Wok #1230-J **\$103.**



- 10" (254) Stainless Steel Wok Ring #21065 (fits over any IR Top Grate) **\$279.**



OVEN OPTIONS

- Up charge for 220V motor and transformer **\$795.**
- Gas Shut-off Valve, 3/4" N.P.T. for all ranges **\$131** per Valve.
- Safety valves, contact Imperial for prices.
- Gas Quick Disconnect and Flex Hose with Restraining Device 3/4" N.P.T. x 48" (1219) L **\$600.**
3/4" N.P.T. x 60" (1524) L **\$669.**
- Extra Oven Rack:
20" (508) **\$132.**
26½" (673) Standard Oven **\$132.**
26½" (673) Convection Oven **\$132.**

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 **\$767** 48" (1219) Griddle **\$1,438**
24" (610) Griddle **\$879** 60" (1524) Griddle **\$2,247**
36" (914) Griddle **\$1,089** 72" (1829) Griddle **\$2,526**
- Grooved Griddle Top (Add "GG" to model number)
Please specify left or right side for grooved section.
\$789 per 12" section.
- 1" (25) Griddle Plate (Add "-1" to model number).
12" (305) Griddle **\$295** 48" (1219) Griddle **\$496**
24" (610) Griddle **\$295** 60" (1524) Griddle **\$496**
36" (914) Griddle **\$295** 72" (1829) Griddle **\$549**
- Chrome Griddle Top (Add "CG" to model number)
\$1078 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) **\$502 per 12" x 24" section.**
- Safety valves, contact Imperial for prices.



Model IR-36BR-126

RANGE MATCH RADIANT CHAR-BROILERS

Top	Width	Model	Gas Output		Ship Weight		List Price
			BTU	(KW)	(Kg)	Lbs	
	24" (305)	IR-24BR-120	87,000	(26)	(238)	525	\$7,703
		IR-24BR-XB	60,000	(18)	(154)	340	7,328
	36" (914)	IR-36BR-126	125,000	(37)	(290)	641	\$8,262
		IR-36BR-C	120,000	(35)	(313)	692	10,970
		IR-36BR-XB	90,000	(26)	(204)	450	7,843
	48" (1219)	IR-48BR-220	174,000	(51)	(376)	830	11,540
		IR-48BR-XB-126	155,000	(45)	(362)	799	10,343
		IR-48BR-C-XB	150,000	(44)	(385)	850	13,090
		IR-48BR-XB					

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.



Model IRF-40

RANGE MATCH FRYERS

Model	Description	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
IRF-25	25 lbs. Oil Capacity, S/S Tube Fired Fry Pot	55,000	(16)	(53)	117	\$3,852
IRF-2525	2ea. 25 lbs. Oil Capacity, S/S Tube Fired Fry Pot	110,000	(32)	(104)	230	6,741
IRF-40	40 lbs. Oil Capacity, S/S Tube Fired Fry Pot	105,000	(31)	(100)	221	4,526
IRF-40-OP	40 lbs. Oil Capacity, S/S Open Fry Pot	105,000	(31)	(100)	221	5,547
IRF-50	50 lbs. Oil Capacity, S/S Tube Fired Fry Pot	140,000	(41)	(114)	253	5,103
IRF-50-OP	50 lbs. Oil Capacity, S/S Open Fry Pot	140,000	(41)	(114)	253	6,275
IRF-75	75 lbs. Oil Capacity, S/S Tube Fired Fry Pot	175,000	(51)	(122)	270	6,670
IRF-75-OP	75 lbs. Oil Capacity, S/S Open Fry Pot	175,000	(51)	(122)	270	7,313
IRF-DS	Top Draining Section Storage Cabinet, no filter			(60)	130	3,126

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) \$405.
- Stainless Steel Tank Cover \$231.
- Joiner Strip \$118.
- Stainless Steel Drain Shelf (specify right or left mount) \$405.
- Casters (set of 4) \$527.
- Full size Basket \$204 each.
- Extra Set of Twin Baskets (set of 2) \$224.
- Heat Lamp \$733.



Model IR-12-SPR shown with optional door

RANGE MATCH SPREADER PLATE and BAIN MARIE

Model	Description	Ship Weight		List Price
		(Kg)	Lbs	
IR-12-SPR	12" (305) Wide Stainless Steel Work Surface	(68)	150	\$920
IR-18-SPR	18" (457) Wide Stainless Steel Work Surface	(72)	160	1,047
IR-24-SPR	24" (610) Wide Stainless Steel Work Surface	(88)	195	1,229
IR-36-SPR	36" (914) Wide Stainless Steel Work Surface	(95)	210	1,480

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" \$620.
- Stainless Steel Door on Open Cabinet 36" (2 door set) \$804.
- Optional electric Bain-Marie with stainless steel door and faucet, add "BM" after model number. Add \$2,289 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	
DOUBLE DECK OVENS						
IR-36-DS	2ea. 26 1/2" Standard Ovens, stacked	70,000	(20)	(375)	825	\$7,618
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	10,132
IR-36-DS-CC	2ea. 26 1/2" Convection Ovens, stacked	60,000	(17)	(410)	905	12,646

SINGLE DECK OVENS

IR-36-LB	1ea. 26 1/2" Standard Oven	35,000	(10)	(186)	410	\$3,809
IR-36-LB-C	1ea. 26 1/2" Convection Oven	30,000	(9)	(204)	450	6,323

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	\$3,740
ISB-24	24" (610) Infra-red	25,000	(7)	(70)	155	3,391

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 \$246.
- Wall mount bracket \$204.
- Countertop installation \$304.
- Stainless Steel (Top or Bottom) \$132 per foot.
- Stainless Steel Front and Sides for ISB is standard.
- One point 3/4" gas connection from ISB to IR range \$418. 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	\$2,414
ICMA-36	36" (914) Infra-red	35,000	(10)	(75)	162	3,377
ICMA-48	48" (457) Infra-red	40,000	(12)	(95)	208	4,157
ICMA-60	60" (1524) Infra-red	55,000	(16)	(125)	275	5,228
ICMA-72	72" (1829) Infra-red	70,000	(21)	(152)	335	6,313
ICMA-84	84" (2134) Infra-red	80,000	(23)	(184)	405	7,554

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) \$204.
- 36" (914) \$276.
- 48" (457) \$291.
- 60" (1524) \$336.
- 72" (1829) \$363.
- 84" (2134) \$408. **NEW**
- Wall mount brackets 24" (610) \$204 per set.
- 36" (914) and 48" (457) \$204 per set.
- 60" (1524) and 72" (1829) \$291 per set.
- 84" (2134) \$336 per set. **NEW**
- Countertop installation \$304.
- Stainless Steel (Top or Bottom) \$132 per foot.
- Stainless Steel Front and Sides for ICMA is standard.
- 2 ea. Reinforcement Channels to mount ICMA on range \$246.
- One point 3/4" gas connection from ICMA to IR range \$418. 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	
36" SIZZLE 'N CHILL										
IR-6-2-SC	6 Open Burners	2-Drawer 2-Pan Capacity	31¼"	36"	36"	168,000	(49)	(245)	540	\$11,443
IR-36ABR-2-SC	Radiant Char-Broiler 3-Position Adjustable Grate	2-Drawer 2-Pan Capacity	31¼"	36"	38½"	120,000	(35)	(277)	610	12,783
IR-GT36-2-SC	36" (915) Thermo Griddle	2-Drawer 2-Pan Capacity	31¼"	36"	36"	90,000	(26)	(274)	605	11,863
48" SIZZLE 'N CHILL										
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	\$14,572
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	16,193
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	16,341
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	16,900
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	17,817
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	16,528
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	17,163

*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 **\$1,078 per lineal foot.**
- 60" (1524) long gas flex hose with quick disconnect and restraining device **\$669.**

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	
60" SIZZLE 'N CHILL										
IR-10-4-SC	(10) Open Burners	4-Drawer 6-Pan Capacity	31 ³ / ₈ " (796)	60" 1524	36" 914	280,000	(82)	(367)	810	\$19,371
IR-6-GT24-4-SC	(6) Open Burners 24" (610) Thermo Griddle	4-Drawer 6-Pan Capacity	31 ³ / ₈ " (796)	60" 1524	36" 914	228,000	(67)	(422)	930	21,120
IR-4-GT36-4-SC	(4) Open Burners 36" (915) Thermo Griddle	4-Drawer 6-Pan Capacity	31 ³ / ₈ " (796)	60" 1524	36" 914	202,000	(59)	(424)	935	21,939
IR-2-GT48-4-SC	(2) Open Burners 48" (1219) Thermo Griddle	4-Drawer 6-Pan Capacity	31 ³ / ₈ " (796)	60" 1524	36" 914	176,000	(52)	(456)	1,005	22,748
IR-GT60-4-SC	60" (1524) Thermo Griddle	4-Drawer 6-Pan Capacity	31 ³ / ₈ " (796)	60" 1524	36" 914	150,000	(44)	(472)	1,040	24,491
IR-10-SU-4-SC	(10) Open Burners Step Up	4-Drawer 6-Pan Capacity	31 ³ / ₈ " (796)	60" 1524	36" 914	280,000	(82)	(370)	816	22,675
IR-4-RB36-4-SC	(4) Open Burners Non-adjustable 36" (915) Broiler	4-Drawer 6-Pan Capacity	31 ³ / ₈ " (796)	60" 1524	38 ¹ / ₂ " 978	172,000	(51)	(413)	910	23,623

Measurements in () are metric equivalents.

*Height to cooking surface.

Crated Dimensions: 39" D (991) x 62¹/₂" 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.

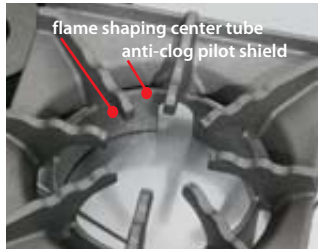
SIZZLE 'N CHILL OPTIONS

- Stainless steel char-broiler radiants available at no charge.
- Mirror chrome griddle plate **\$1,078 per lineal foot.**
- 60" (1524) long gas flex hose with quick disconnect and restraining device **\$669.**





- 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
SIX 35,000 BTU OPEN BURNERS							
	IHR-6	Standard Oven	250,000	(73)	(270)	595	\$7,046
	IHR-6-C	Convection Oven	245,000	(72)	(297)	655	9,554
	IHR-6-XB	Storage Base	210,000	(62)	(193)	425	5,003
	IHR-6-M	Modular (no base)	210,000	(62)	(145)	320	4,241
FOUR 35,000 BTU OPEN BURNERS 18"							
	IHR-4	Standard Oven	180,000	(53)	(268)	590	\$6,749
	IHR-4-C	Convection Oven	175,000	(51)	(295)	650	9,272
	IHR-4-XB	Storage Base	140,000	(41)	(190)	420	4,707
	IHR-4-M	Modular (no base)	140,000	(41)	(143)	143	3,932
TWO 35,000 BTU OPEN BURNERS AND 18" EVEN HEAT HOT TOP							
	IHR-2-1HT	Standard Oven	150,000	(44)	(277)	612	\$7,665
	IHR-2-1HT-C	Convection Oven	145,000	(43)	(304)	672	10,159
	IHR-2-1HT-XB	Storage Base	110,000	(32)	(200)	442	5,623
	IHR-2-1HT-M	Modular (no base)	110,000	(32)	(153)	337	4,833
FOUR 35,000 BTU OPEN BURNERS AND ONE 12" EVEN HEAT HOT TOP							
	IHR-4-1HT	Standard Oven	210,000	(62)	(273)	602	\$7,342
	IHR-4-1HT-C	Convection Oven	205,000	(60)	(300)	662	9,877
	IHR-4-1HT-XB	Storage Base	170,000	(50)	(196)	432	5,326
	IHR-4-1HT-M	Modular (no base)	170,000	(50)	(148)	327	4,566
THREE 12" COMBINATION 35,000 BTU OPEN BURNERS AND EVEN HEAT HOT TOPS							
	IHR-3HT-3	Standard Oven	190,000	(56)	(280)	617	\$7,342
	IHR-3HT-3-C	Convection Oven	185,000	(54)	(307)	677	9,877
	IHR-3HT-3-XB	Storage Base	150,000	(44)	(203)	447	5,326
	IHR-3HT-3-M	Modular (no base)	150,000	(44)	(155)	342	4,566

Measurements in () are metric equivalents.

OPEN BURNER RANGE OPTIONS and ACCESSORIES:

- Stainless steel common front landing ledge: 54" (1372) w \$381, 72" (1829) w \$478, 90" (2286) w \$648, 108" (2743) w \$775
- Stainless steel side (specify side) \$395.
- Stainless steel interior on open cabinet base 24" & 36" (610 & 914) w \$535.
- Stainless steel double doors on open cabinet 36" (914) w \$804.
- Stainless steel center shelf in open cabinet 24" & 36" (610 & 914) w \$352.
- 3/4" rear gas connection (for single unit connection only) \$395.
- 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 \$464.
- Gas pressure regulators: 3/4" N.P.T. Nat. \$116, LPG. \$116.
- Gas pressure regulators: 1 1/4" N.P.T. Nat. \$377, LPG. \$377.
- Gas shut off valve: 3/4" N.P.T. \$131, 1 1/4" N.P.T. \$223.
- Quick disconnect and flexible gas hose: 3/4" x 5 ft. (19 x 1524) \$666.
- Quick disconnect and flexible gas hose: 1 1/4" x 5 ft. (32 x 1524) \$958.
- Wok Ring 10" (254) (fits over any IHR Series Open Burner Top Grate) \$337.
- Heavy Duty High Shelf, see page 22.
- Extra chrome oven rack: Standard \$160, Convection \$160.
- 6" (152) casters, set of 4, \$527.



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
TWO 18" EVEN HEAT HOT TOPS							
	IHR-2HT	Standard Oven	120,000	(35)	(227)	610	\$7,130
	IHR-2HT-C	Convection Oven	115,000	(34)	(304)	670	9,652
	IHR-2HT-XB	Storage Base	80,000	(23)	(200)	440	5,115
	IHR-2HT-M	Modular (no base)	80,000	(23)	(152)	335	4,312
TWO 12" EVEN HEAT HOT TOPS AND TWO 35,000 BTU OPEN BURNERS							
	IHR-2HT-2	Standard Oven	170,000	(50)	(280)	619	\$7,270
	IHR-2HT-2-C	Convection Oven	165,000	(48)	(308)	679	9,780
	IHR-2HT-2-XB	Storage Base	130,000	(38)	(204)	449	5,242
	IHR-2HT-2-M	Modular (no base)	130,000	(38)	(156)	344	4,453
TWO 18" FRENCH TOPS with RINGS and COVERS							
	IHR-2FT	Standard Oven	130,000	(38)	(275)	608	\$6,989
	IHR-2FT-C	Convection Oven	125,000	(37)	(257)	568	9,498
	IHR-2FT-XB	Storage Base	90,000	(26)	(199)	438	4,961
	IHR-2FT-M	Modular (no base)	90,000	(26)	(151)	333	4,199
ONE 36" FRENCH TOP with RING and COVER							
	IHR-1FT	Standard Oven	75,000	(22)	(275)	608	\$6,720
	IHR-1FT-C	Convection Oven	70,000	(21)	(257)	568	9,132
	IHR-1FT-XB	Storage Base	35,000	(10)	(199)	438	4,770
	IHR-1FT-M	Modular (no base)	35,000	(10)	(151)	333	4,037

Measurements in () are metric equivalents.

HOT AND FRENCH TOPS OPTIONS:

- Stainless steel common front landing ledge: 54" (1372) w \$381, 72" (1829) w \$478, 90" (2286) w \$648, 108" (2743) w \$775
- Stainless steel side (specify side) \$395 per side.
- Stainless steel interior on open cabinet base 24" & 36" (610 & 914) w \$535.
- Stainless steel double doors on open cabinet 36" (914) w \$804.
- Stainless steel center shelf in open cabinet 24" & 36" (610 & 914) w \$352.
- 3/4" rear gas connection (for single unit connection only) \$395.
- 1 1/4" rear gas connection \$464.
- Gas pressure regulators: 3/4" N.P.T. Nat. \$116, LPG. \$116.
- Gas pressure regulators: 1 1/4" N.P.T. Nat. \$377, LPG. \$377.
- Gas shut off valve: 3/4" N.P.T. \$131, 1 1/4" N.P.T. \$223.
- Quick disconnect and flexible gas hose: 3/4" x 5 ft. (19 x 1524) \$666.
- Quick disconnect and flexible gas hose: 1 1/4" x 5 ft. (32 x 1524) \$958.
- Wok Ring 10" (254) (fits over any IHR Series Open Burner Top Grate) \$337.
- Heavy Duty High Shelf, see page 22.
- Extra chrome oven rack: Standard \$160, Convection \$160.
- 6" (152) casters, set of 4, \$527.



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
36" GRIDDLE TOP WITH MANUAL CONTROLS							
	IHR-G36	Standard Oven	130,000	(38)	(267)	610	\$7,468
	IHR-G36-C	Convection Oven	125,000	(37)	(303)	670	9,976
	IHR-G36-XB	Storage Base	90,000	(26)	(200)	440	5,425
	IHR-G36-M	Modular (no base)	90,000	(26)	(152)	335	4,665
36" GRIDDLE TOP WITH THERMOSTATS							
	IHR-GT36	Standard Oven	130,000	(38)	(276)	610	\$9,004
	IHR-GT36-C	Convection Oven	125,000	(37)	(303)	670	11,540
	IHR-GT36-XB	Storage Base	90,000	(26)	(200)	440	6,989
	IHR-GT36-M	Modular (no base)	90,000	(26)	(152)	335	6,214
18" GRIDDLE TOP AND 18" EVEN HEAT HOT TOP							
	IHR-G18-1HT	Standard Oven	120,000	(35)	(278)	615	\$7,468
	IHR-G18-1HT-C	Convection Oven	115,000	(34)	(306)	675	9,976
	IHR-G18-1HT-XB	Storage Base	80,000	(23)	(202)	445	5,425
	IHR-G18-1HT-M	Modular (no base)	80,000	(23)	(154)	340	4,665
18" GRIDDLE TOP WITH THERMOSTAT AND 18" EVEN HEAT HOT TOP							
	IHR-GT18-1HT	Standard Oven	120,000	(35)	(278)	615	\$8,089
	IHR-GT18-1HT-C	Convection Oven	115,000	(34)	(306)	675	10,610
	IHR-GT18-1HT-XB	Storage Base	80,000	(23)	(202)	445	6,059
	IHR-GT18-1HT-M	Modular (no base)	80,000	(23)	(154)	340	5,284

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
18" GRIDDLE TOP AND TWO 35,000 BTU OPEN BURNERS							
	IHR-G18-2	Standard Oven	150,000	(44)	(272)	600	\$7,468
	IHR-G18-2-C	Convection Oven	145,000	(43)	(299)	660	9,976
	IHR-G18-2-XB	Storage Base	110,000	(32)	(195)	430	5,425
	IHR-G18-2-M	Modular (no base)	110,000	(32)	(148)	325	4,665
18" GRIDDLE TOP WITH THERMOSTAT AND TWO 35,000 BTU OPEN BURNERS							
	IHR-GT18-2	Standard Oven	150,000	(44)	(272)	600	\$8,032
	IHR-GT18-2-C	Convection Oven	145,000	(43)	(299)	660	10,554
	IHR-GT18-2-XB	Storage Base	110,000	(32)	(195)	430	6,002
	IHR-GT18-2-M	Modular (no base)	110,000	(32)	(148)	325	5,242
24" GRIDDLE TOP AND TWO 35,000 BTU OPEN BURNERS							
	IHR-G24-2	Standard Oven	170,000	(50)	(293)	646	\$7,270
	IHR-G24-2-C	Convection Oven	165,000	(48)	(320)	706	9,780
	IHR-G24-2-XB	Storage Base	130,000	(38)	(216)	476	5,242
	IHR-G24-2-M	Modular (no base)	130,000	(38)	(168)	371	4,453
24" GRIDDLE TOP WITH THERMOSTAT AND TWO 35,000 BTU OPEN BURNERS							
	IHR-GT24-2	Standard Oven	170,000	(50)	(293)	646	\$8,158
	IHR-GT24-2-C	Convection Oven	165,000	(48)	(320)	706	10,667
	IHR-GT24-2-XB	Storage Base	130,000	(38)	(216)	476	6,129
	IHR-GT24-2-M	Modular (no base)	130,000	(38)	(168)	371	5,341

Measurements in () are metric equivalents.

GRIDDLE TOP RANGE OPTIONS:

- Stainless steel common front landing ledge: 54" (1372) w \$381, 72" (1829) w \$478, 90" (2286) w \$648, 108" (2743) w \$775.
- Stainless steel side (specify side) \$395 per side.
- Stainless steel interior on open cabinet base 24" & 36" (610 & 914) w \$535.
- Stainless steel double doors on open cabinet 36" (914) w \$804.
- Stainless steel center shelf in open cabinet 24" & 36" (610 & 914) w \$352.
- 3/4" rear gas connection (for single unit connection only) \$395.
- 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, \$464.
- Gas pressure regulators: 3/4" N.P.T. Nat. \$116, LPG. \$116.
- Gas pressure regulators: 1 1/4" N.P.T. Nat. \$377, LPG. \$377.
- Gas shut off valve: 3/4" N.P.T. \$131, 1 1/4" N.P.T. \$223.
- Quick disconnect and flexible gas hose: 3/4" x 5 ft. (19 x 1524) \$666.
- Quick disconnect and flexible gas hose: 1 1/4" x 5 ft. (32 x 1524) \$958.
- Wok Ring 10" (254) (fits over any IHR Series Open Burner Top Grate) \$337.
- Heavy Duty High Shelf, see page 22.
- Extra chrome oven rack: Standard \$160, Convection \$160.
- 6" (152) casters, set of 4, \$527.



- Chrome Griddle Top (Add "CG" to model number) \$1,073 per lineal foot.
- Grooved griddle top for Manual or Thermostatically Controlled Griddle Tops. \$789 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 BTU	(KW)	Ship Weight (Kg)	Lbs	List Price
36" RADIANT CHAR-BROILERS							
	IHR-RB	Storage Base	120,000	(35)	(245)	541	\$7,665
	IHR-RB-M	Modular (no base)	120,000	(35)	(183)	403	5,623
ROAST OVENS							
	IHR-RO	Standard Oven	40,000	(12)	(236)	520	\$5,186
	IHR-RO-C	Convection Oven	35,000	(10)	(263)	580	7,694
	IHR-2RO	(2) Standard Ovens-stacked	80,000	(23)	(340)	751	9,780
	IHR-RO-M	Modular (no base)	40,000	(12)	(228)	502	5,524
24" WOK-RANGE MATCH							
	IHR-24-JW	13" (330) Hole/Jet Burner	120,000	(35)	(116)	255	\$6,595
	IHR-24-2R	13" (330) Hole/2 Ring Burner	55,000	(16)	(116)	255	6,595

Measurements in () are metric equivalents.

OPTIONS:

- Stainless steel common front landing ledge: 54" (1372) w **\$381**, 72" (1829) w **\$478**, 90" (2286) w **\$648**, 108" (2743) w **\$775**.
- Stainless steel side (specify side) **\$395**.
- Stainless steel interior on open cabinet base 24" & 36" (610 & 914) w **\$535**.
- Stainless steel double doors on open cabinet 36" (914) w **\$804**.
- Stainless steel center shelf in open cabinet 24" & 36" (610 & 914) w **\$352**.
- ¾" rear gas connection (for single unit connection only) **\$395**.
- 1¼" rear gas connection **\$464**.

- Gas pressure regulators: ¾" N.P.T. Nat. **\$116**, LPG. **\$116**.
- Gas pressure regulators: 1¼" N.P.T. Nat. **\$377**, LPG. **\$377**.
- Gas shut off valve: ¾" N.P.T. **\$131**, 1¼" N.P.T. **\$223**.
- Quick disconnect and flexible gas hose: ¾" x 5 ft. (19 x 1524) **\$666**.
- Quick disconnect and flexible gas hose: 1¼" x 5 ft. (32 x 1524) **\$958**.
- Wok Ring 10" (254) (fits over any IHR Series Open Burner Top Grate) **\$337**.
- Extra chrome oven rack: Standard **\$160**, Convection **\$160**.
- 6" (152) casters, set of 4, **\$527**.

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



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

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.



Top	Model	Description	Gas Output BTU	(KW)	Ship Weight (Kg)	Lbs	List Price
12" WIDE - TWO 35,000 BTU/HR. (10 KW) OPEN BURNERS							
	IHR-2-12-XB	2 ea. Open Burners w/ Storage Base 12" (305) W	70,000	(20)	(95)	210	\$2,410
	IHR-2-12-M	2 ea. Open Burners, Modular (No Base) 12" (305) W	70,000	(20)	(84)	185	1,860
12" GRIDDLE TOP 30,000 BTU/HR. (9 KW)							
	IHR-G12-XB	Griddle Top w/ Storage Base 12" (305) W	30,000	(9)	(84)	185	\$2,522
	IHR-G12-M	Griddle Top, Modular (No Base) 12" (305) W	30,000	(9)	(84)	185	1,944
12" GRIDDLE TOP 30,000 BTU/HR. (9 KW) WITH THERMOSTAT							
	IHR-GT12-XB	Griddle Top w/ Thermostat w/ Storage Base 12" (305) W	30,000	(9)	(88)	195	\$3,086
	IHR-GT12-M	Griddle Top w/ Thermostat, Modular (No Base) 12" (305) W	30,000	(9)	(72)	160	2,509
12" EVEN HEAT HOT TOP 30,000 BTU/HR. (9 KW)							
	IHR-1HT-12-XB	Even Heat Hot Top w/ Storage Base 12" (305) W	30,000	(9)	(86)	190	\$2,381
	IHR-1HT-12-M	Even Heat Hot Top, Modular (No Base) 12" (305) W	30,000	(9)	(70)	155	1,761
18" WIDE - TWO 35,000 BTU/HR. (10 KW) OPEN BURNERS							
	IHR-2-18-XB	2 ea. Open Burners w/ Storage Base 18" (457) W	70,000	(20)	(93)	204	\$2,889
	IHR-2-18-M	2 ea. Open Burners, Modular (No Base) 18" (457) W	70,000	(20)	(71)	156	2,677
18" GRIDDLE TOP 40,000 BTU/HR. (12 KW)							
	IHR-G18-XB	Griddle Top w/ Storage Base 18" (457) W	40,000	(12)	(121)	266	\$3,284
	IHR-G18-M	Griddle Top, Modular (No Base) 18" (457) W	40,000	(12)	(110)	242	3,044
18" Griddle Top 40,000 BTU/hr. with Thermostat							
	IHR-GT18-XB	18" Griddle Top w/ Thermostat w/ Storage Base 18" (457) W	40,000	(12)	(121)	266	\$3,693
	IHR-GT18-M	18" Griddle Top w/ Thermostat, Modular (No Base) 18" (457) W	40,000	(12)	(110)	242	3,636
18" WIDE - EVEN HEAT HOT TOP 35,000 BTU/HR. (12 KW)							
	IHR-1HT-18-XB	Even heat Hot Top w/ Storage Base 18" (457) W	40,000	(12)	(115)	254	\$3,254
	IHR-1HT-18-M	Even heat Hot Top, Modular (No Base) 18" (457) W	40,000	(12)	(94)	206	3,002
24" WIDE - FOUR 35,000 BTU/HR. (10 KW) OPEN BURNERS							
	IHR-4-24-XB	4 ea. Open Burners w/ Storage Base 24" (610) W	140,000	(41)	(156)	345	3,199
	IHR-4-24-M	4 ea. Open Burners, Modular (No Base) 24" (610) W	140,000	(41)	(136)	300	2,719
24" GRIDDLE TOP 60,000 BTU/HR. (18 KW)							
	IHR-G24-XB	Griddle Top w/ Storage Base 24" (610) W	60,000	(18)	(161)	355	\$3,397
	IHR-G24-M	Griddle Top, Modular (No Base) 24" (610) W	60,000	(18)	(138)	305	2,916
24" GRIDDLE TOP 60,000 BTU/HR. (18 KW) WITH THERMOSTAT							
	IHR-GT-24-XB	24" Griddle Top w/ Thermostat w/ Storage Base 24" (610) W	60,000	(18)	(161)	355	\$4,369
	IHR-GT-24-M	24" Griddle Top w/ Thermostat, Modular (No Base) 24" (610) W	60,000	(18)	(138)	305	3,875
24" HOT TOP 60,000 BTU/HR. (18 KW)							
	IHR-2HT-24-XB	Even heat Hot Top w/ Storage Base 24" (610) W	60,000	(18)	(158)	350	\$3,397
	IHR-2HT-24-M	Even heat Hot Top, Modular (No Base) 24" (610) W	60,000	(18)	(140)	310	2,930

Measurements in () are metric equivalents.

X = Storage base.

M = Modular (No base).

OPTIONS:

- Stainless steel common front landing ledge: 54" (1372) w \$381, 72" (1829) w \$478, 90" (2286) w \$648, 108" (2743) w \$775.
- Stainless steel side (specify side) \$395 per side.
- Stainless steel interior on open cabinet base 12" & 18" (305 & 457) w \$422.
- Stainless steel door on open cabinet \$620.
- Stainless steel center shelf in open cabinet 12" & 18" (305 & 457) w \$269.
- ¾" rear gas connection (for single unit connection only) \$395.
- 1¼" rear gas connection \$464.
- Gas pressure regulators: ¾" N.P.T. Nat. \$116, LPG. \$116.
- Gas pressure regulators: 1¼" N.P.T. Nat. \$377, LPG. \$377.
- Gas shut off valve: ¾" N.P.T. \$131, 1¼" N.P.T. \$223.
- Quick disconnect and flexible gas hose: ¾" x 5 ft. (19 x 1524) \$666.
- Quick disconnect and flexible gas hose: 1¼" x 5 ft. (32 x 1524) \$958.
- Wok Ring 10" (254) (fits over any IHR Series Open Burner Top Grate) \$337.
- 6" (152) casters \$527.

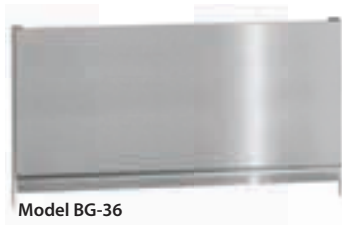
DIAMOND SERIES HEAVY DUTY | BACKGUARDS AND SHELVES

BACKGUARD AND HIGH SHELF FEATURES

- Sleek European styling with wide radius shelves.
- Stainless steel fronts and shelves.
- 17" (432) high backguard with no shelf.
- 2³/₈" (60) flue outlet.
- 20¹/₂" (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
			(Kg)	Lbs		
BG-12	12" (305)	17" (432)	(8)	18	\$324	\$126
BG-18	18" (457)	17" (432)	(10)	23	409	140
BG-24	24" (610)	17" (432)	(13)	29	451	212
BG-36	36" (914)	17" (432)	(18)	39	494	269
BG-48	48" (1219)	17" (432)	(23)	51	607	282
BG-54	54" (1312)	17" (432)	(25)	56	634	306
BG-60	60" (1524)	17" (432)	(29)	63	705	352
BG-72	72" (1829)	17" (432)	(35)	76	832	368
BG-84	84" (2134)	17" (432)	(41)	90	873	395
BG-96	96" (2438)	17" (432)	(48)	105	1,057	437
BG-108	108" (2743)	17" (432)	(55)	122	1,099	478
BG-120	120" (3048)	17" (432)	(64)	140	1,184	535



Model SHS-36

20¹/₂" SINGLE DECK - HIGH SHELF - STAINLESS STEEL

SHS-12	12" (305)	20 ¹ / ₂ " (521)	(10)	23	\$521	\$212
SHS-18	18" (457)	20 ¹ / ₂ " (521)	(13)	29	607	225
SHS-24	24" (610)	20 ¹ / ₂ " (521)	(16)	36	634	269
SHS-36	36" (914)	20 ¹ / ₂ " (521)	(23)	51	705	296
SHS-48	48" (1219)	20 ¹ / ₂ " (521)	(30)	67	873	381
SHS-54	54" (1312)	20 ¹ / ₂ " (521)	(34)	75	1,001	409
SHS-60	60" (1524)	20 ¹ / ₂ " (521)	(38)	84	1,029	451
SHS-72	72" (1829)	20 ¹ / ₂ " (521)	(46)	102	1,099	478
SHS-84	84" (2134)	20 ¹ / ₂ " (521)	(55)	121	1,170	521
SHS-96	96" (2438)	20 ¹ / ₂ " (521)	(64)	141	1,340	577
SHS-108	108" (2743)	20 ¹ / ₂ " (521)	(74)	163	1,451	620
SHS-120	120" (3048)	20 ¹ / ₂ " (521)	(85)	187	1,719	662



Model DHS-36

35" DOUBLE DECK - HIGH SHELVES - STAINLESS STEEL

DHS-12	12" (305)	35" (889)	(18)	39	\$916	\$197
DHS-18	18" (457)	35" (889)	(22)	48	1,043	212
DHS-24	24" (610)	35" (889)	(27)	60	1,155	269
DHS-36	36" (914)	35" (889)	(37)	82	1,268	296
DHS-48	48" (1219)	35" (889)	(48)	106	1,466	381
DHS-54	54" (1312)	35" (889)	(54)	119	1,549	409
DHS-60	60" (1524)	35" (889)	(60)	132	1,635	451
DHS-72	72" (1829)	35" (889)	(73)	160	1,931	478
DHS-84	84" (2134)	35" (889)	(86)	190	2,128	508
DHS-96	96" (2438)	35" (889)	(101)	222	2,312	577
DHS-108	108" (2743)	35" (889)	(116)	256	2,381	620
DHS-120	120" (3048)	35" (889)	(133)	292	2,522	662

All measurements in () are metric equivalents.

OPTIONS:

- Reinforcement channels for mounting cheese melter/salamander.
- Special width backguards.
 - for BG models, add \$409 to next lowest size.
 - for SHS models, add \$592 to next lowest size.
 - for DHS models, add \$690 to next lowest size.
- Special height backguards.
- Stainless steel end caps for double shelves.
- Slotted Shelves and Tubular Shelves.
- Optional extended length stainless steel backguards, shelves and 7" (178) landing ledges up to 108" (2743) allow two or more ranges to be unitized to create a custom fabricated look.



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



Model IHR2-1FT-1HT-RB24-SC-72

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	\$8,656 + cooktop & options
IHR-XX-02-SC-36	Self-contained	2-Drawers - 27¼" (692) 2-Pans capacity	37½"	36"	36"	5	(254)	560	10,984 + 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	11,760 + cooktop & options
IHR-XX-SC-72	Self-contained	2-Drawers - 27¼" (692) 2-Drawers - 143/8" (365) 6-Pans capacity	37½"	72"	36"	5	(517)	1,140	12,944 + 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	\$6,159
IHR-F50	Stainless Steel Fry Pot	50 lbs.	(27)	140,000	(41)	(129)	286	6,945
IHR-F75	Stainless Steel Fry Pot	75 lbs.	(41)	175,000	(51)	(135)	298	8,071
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	3,443

All measurements in () are metric equivalents.

FRYER OPTION:

- Casters for free standing fryers, set of 4 \$527.
- Extra twin baskets for models IHR-40 and IHR-50 set of 2, \$223.
- Model IHR-75 set of 2, \$334.
- Stainless steel sides, add \$395.
- Stainless steel tank cover \$230.
- Full size basket 40, 50 lb. Fryer models \$203.
- 75 lb. Fryer model \$203.
- Stainless steel drain pan, 4" (102) D for drain station \$319.
- ¾" rear gas connection (for single unit connection only) \$395.
- 1¼" rear gas connection \$464.
- Pressure regulator, Nat. ¾" N.P.T. \$116.
- Pressure regulator, LPG ¾" N.P.T. \$116.
- Pressure regulator, Nat. 1¼" N.P.T. \$377.
- Pressure regulator, LPG 1¼" N.P.T. \$377.
- Gas shut-off valve ¾" N.P.T. \$131.
- Gas shut-off valve 1¼" N.P.T. \$223.
- Gas flex hose and quick disconnect ¾" N.P.T. x 60" (1524) with restraining device \$666.
- Gas flex hose and quick disconnect 1¼" N.P.T. x 60" (1524) with restraining device \$958.



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	\$21,347	\$25,415	\$23,320	\$27,370	\$26,509	\$30,577
3	\$27,777	\$33,500	\$30,719	\$36,442	\$35,509	\$41,235
4	\$33,343	\$40,741	\$37,271	\$44,686	\$43,682	\$51,061
5	\$40,194	\$49,265	\$45,126	\$54,198	\$53,123	\$62,195
6	\$46,641	\$57,386	\$52,524	\$63,269	\$62,142	\$72,851

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

FRYER AND FILTER OPTIONS:

- Computer fry control; add "C" to model number: \$2,128 per fryer.
- Transformer for CE models, add \$174 per fry control.
- Back-up electronic thermostat; add "-BU" to model number: \$648 per fryer.
- Heat Lamp \$733.
- Joiner Strip \$118.
- 17" (432) H Backguard, no shelf \$409.

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	\$1,057
IHR-18SP	18" (457)	open cabinet	(72)	160	1,340
IHR-24SP	24" (610)	open cabinet	(88)	195	1,804
IHR-36SP	36" (914)	open cabinet	(95)	210	2,142

All measurements in () are metric equivalents.

SPREADER OPTIONS:

- Electric bain-marie, stainless steel door and faucet, for 18", 24" and 36" width models, add \$2,289.
- Cutout top only \$409.
- Backguards and high shelves, see page 22.
- Swivel casters, set of 4, \$527. **NEW**
- Stainless steel door on 12" (305), 18" (457), and 24" (610) open cabinet, \$620. **NEW**
- Stainless steel door on 36" (914) open cabinet, \$804. **NEW**



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
			(Kg)	Lbs	
NEW IHMS-24	24" (610)		(25)	55	\$1,102
IHMS-36	36" (914)		(36)	80	\$1,447
IHMS-54	54" (1312)		(43)	95	1,645
IHMS-72	72" (1829)		(45)	100	2,368
IHMS-90	90" (2286)		(56)	125	2,894

All measurements in () are metric equivalents.

EQUIPMENT STAND OPTIONS:

- Swivel casters, set of 4, \$527.
- Set of 6 casters required for IHMS-72 and IHMS-90, \$790.



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	
GAS MODELS									
ICV-1	Single Deck, Standard depth	38" (965)	60" (1524)	40¼" (1022)	70,000	(21)	(236)	521	\$8,136
ICV-2	Double Deck, Standard depth	38" (965)	74" (1880)	40¼" (1022)	140,000	(41)	(455)	1005	16,272
ICVD-1	Single Deck, Bakery depth	38" (965)	60" (1524)	44¼" (1124)	80,000	(23)	(277)	611	10,564
ICVD-2	Double Deck, Bakery depth	38" (965)	74" (1880)	44¼" (1124)	160,000	(47)	(536)	1185	21,128
ICVCG-1	Single Deck, Standard depth Catering Style	38" (965)	60" (1524)	40¼" (1022)	70,000	(21)	(236)	521	9,571
ICVDCG-1	Single Deck, Bakery depth Catering Style	38" (965)	60" (1524)	44¼" (1124)	80,000	(23)	(277)	611	11,861



ELECTRIC MODELS

ICVE-1	Single Deck, Standard depth	38" (965)	60" (1524)	40¼" (1022)	70,000	(21)	(236)	521	\$8,136
ICVE-2	Double Deck, Standard depth	38" (965)	74" (1880)	40¼" (1022)	140,000	(41)	(455)	1005	16,272
ICVDE-1	Single Deck, Bakery depth	38" (965)	60" (1524)	44¼" (1124)	80,000	(23)	(277)	611	10,564
ICVDE-2	Double Deck, Bakery depth	38" (965)	74" (1880)	44¼" (1124)	160,000	(47)	(536)	1185	21,128

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 **\$1,229 per Oven.**
- Stainless Steel doors, sides, top and legs are standard on all ICV and ICVD Models.
- Stainless Steel Enclosure Back **\$391 per Deck.**
- Direct Connect Vent ICV-1 **\$321**, ICV-2 **\$642.**
- Heavy Duty Casters, set of 4 **\$527.**
- Stack Kit with 6" (152) Stainless Steel Legs **\$773.**
- One point gas connection for double stack ovens, **\$427.**
- Stainless Steel solid doors available at no additional charge. Must specify at ordering.
- 208/240 Motor and Transformer **\$795.**
- Stainless Steel Bottom Shelf and Adjustable Rack Supports ICV-1 **\$754**, ICVD-1 **\$920.**
- Stainless Steel Stand Bottom Shelf only ICV-1 **\$418**, ICVD-1 **\$502.**
- Extra Standard Oven Racks, ICV-1 **\$159 each.**
- Extra Bakery Depth Oven Racks, ICVD-1 **\$159 each.**
- 480 Volt **\$674.**



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

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.

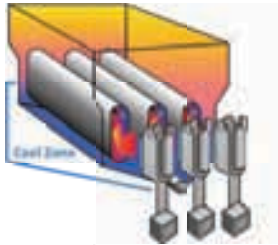
FRYERS and FILTER SYSTEMS | GAS - TUBE FIRED FRYER FEATURES

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



Model IFS-40

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

They are more efficient and have a faster heat recovery

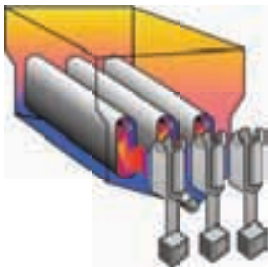
Full heat-shield behind control panel

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

Double panel door

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

Plate mounted legs/casters for secure support



HIGH EFFICIENCY, CAST IRON TUBE-FIRED HEATING

- Large heat transfer area rapidly heats oil to the desired temperature with a faster recovery than an open pot fryer.
- Large "cool zone" helps capture food particles, prolongs oil life and reduces taste transfer.
- 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
FLOOR MODELS								
IFS-25	½ size, Add-A-Fryer Stainless steel frypot	25 (14)	7 ⁷ / ₈ " (200)	30" (762)	6 ¾" x 14" (171 x 356)	55,000 (16)	2	117 (53) \$3,238
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) 6,350
IFS-40	Stainless steel frypot	40 (22)	15½" (394)	30" (762)	14" x 14" (356 x 356)	105,000 (31)	3	221 (100) 4,270
IFS-50	Stainless steel frypot	50 (27)	15½" (394)	30" (762)	14" x 14" (356 x 356)	140,000 (41)	4	253 (114) 4,814
IFS-75	Stainless steel frypot	75 (41)	19½" (495)	34" (864)	18" x 18" (457 x 457)	175,000 (51)	5	270 (122) 5,596
IF-DS	Top draining section with storage cabinet (no filter)	- -	15½" (394)	30" (762)	-	-	130 (60)	2,386
COUNTER TOP MODEL								
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) 3,279

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.

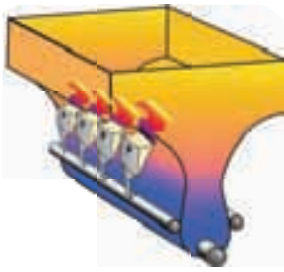
Note: IFST-25 is NSF Listed and UL Certified.

FRYER OPTIONS:

- Solid-State (per fryer) add suffix "T" to model number **\$808**.
- Computer (per fryer) add suffix "C" to model number **\$2,108**.
- Automatic Basket lifts w/ Computerized Controls **\$4,019 per fryer**.
- 1 Full Size Basket, models IF-40, IF-50 **\$204**.
- 1 Full Size Basket, model IF-75 **\$204**.
- Extra Basket, models IF-25, IF-2525 and IFT-25 **\$112 each**.
- Extra Twin Baskets, set of 2 for models IF-40, IF-50 **\$224**.
- Extra Twin Baskets, set of 2 for model IF-75 **\$336**.
- Gas Flex Hose w/Quick Disconnect and Restraining Device
¾" N.P.T. x 48" (1219) L **\$600**. ¾" N.P.T. x 60" (1524) L **\$669**. 1¼" N.P.T. x 60" (1524) L **\$963**.
- Heat Lamp, model IF-DS **\$733**.
- Joiner Strip, model IF-2525 **\$118**, IF-40 and IF-50 **\$118**, IF-75 **\$118**.
- IFTS-25 Stand Counter Top Fryer 16" W x 28½" D x 19" H; Ship Weight 44 lbs. (20 kg), **\$553**.

NEW

- Casters 6" (152) , set of 4 **\$527**.
- Catering style, add "CAT" to Model Number **\$1,591**.
- Mechanical Timer **\$173**.
- Transformer (220/50/1) for Computer Control **\$609**.
- Manifold Gas Shut-Off Valves ¾" NPT **\$132**.
- Side Drain Shelf, specify Right or Left **\$405**.
- Front Work Shelf **\$522**.
- 20½" (521) H Backguard, no shelf specify model **\$405**.
- Stainless Steel Tank Cover, for all fryer models **\$231**.
- Stainless Steel side splash approx.
6" (152) **\$428 per side**.
- Filter Systems, see pages 32-33.
- Portable Filter Systems (60 lbs. capacity) **\$4,312**.
- Portable Filter Systems (90 lbs. capacity) **\$5,274**.



- 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.

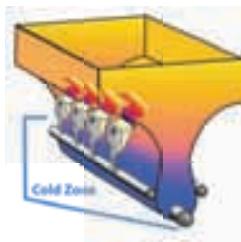


- OPEN FRYPOT**
- Easy cleaning of both the frying area and the deep cold zone.
 - Radius formed edges precision welded on the outside of the frypot by robots for accuracy and consistency.
 - Frying area is 14" x 14" (356 x 356), perfect for all purpose frying.
 - All stainless steel frypot has a large 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. 1 1/4" (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
FLOOR MODELS							
IFS-40-OP	Stainless steel frypot	40 (22)	15½" (394)	30" (762)	14" x 14" (356 x 356)	122,000 (36)	221 (100) \$5,308
IFS-50-OP	Stainless steel frypot	50 (27)	15½" (394)	30" (762)	14" x 14" (356 x 356)	140,000 (41)	253 (114) 6,036
IFS-75-OP	Stainless steel frypot	75 (41)	19½" (495)	34" (864)	18" x 18" (457 x 457)	175,000 (51)	270 (122) 7,085
IF-DS	Top draining section with storage cabinet (no filter)	-	15½" (394)	30" (762)	-	-	130 (60) 2,386

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 \$809.
- Computer (per fryer) add suffix "C" to model number \$2,108.
- Automatic Basket lifts w/ Computerized Controls \$4,019 per fryer.
- 1 Full Size Basket, models IF-40-OP, IF-50-OP \$204.
- 1 Full Size Basket, model IF-75-OP \$204.
- Extra Twin Baskets, set of 2 for models IF-40-OP, IF-50-OP \$224.
- Extra Twin Baskets, set of 2 for model IF-75-OP \$336.
- Gas Flex Hose w/Quick Disconnect and Restraining Device ¾" N.P.T. x 48" (1219) L \$600. ¾" N.P.T. x 60" (1524) L \$669. 1¼" N.P.T. x 60" (1524) L \$963.
- Heat Lamp, model IF-DS \$733.
- Joiner Strip for models IFS-40-OP and IFS-50-OP \$118; IFS-75-OP \$118.
- Casters 6" (152) , set of 4 \$527.
- Catering style, add "CAT" to Model Number \$1,591. **NEW**
- Mechanical Timer \$173.
- Transformer (220/50/1) for Computer Control \$609.
- Manifold Gas Shut-Off Valves ¾" NPT \$132.
- Side Drain Shelf, specify Right or Left \$405.
- Front Work Shelf \$522.
- 20½" (521) H Backguard, no shelf specify model \$405.
- Stainless Steel Tank Cover, for all fryer models \$231.
- Stainless Steel side splash approx. 6" (152) \$428 per side.



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

Continuous lines reflect a quality, professional look

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

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	\$17,079	\$20,333	\$18,657	\$21,897	\$21,208	\$24,462
3	\$22,222	\$26,801	\$24,575	\$29,154	\$28,407	\$32,988
4	\$26,675	\$32,593	\$29,817	\$35,749	\$34,946	\$40,849
5	\$32,156	\$39,412	\$36,101	\$43,358	\$42,498	\$49,756
6	\$37,312	\$45,909	\$42,019	\$50,616	\$49,713	\$58,281

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	\$12,006	\$15,302	\$14,176	\$16,077	\$15,444	\$17,359
2	\$16,994	\$21,615	\$19,926	\$23,180	\$22,504	\$25,730
3	\$21,897	\$27,928	\$25,689	\$30,281	\$29,521	\$34,114
4	\$27,153	\$34,396	\$31,621	\$37,538	\$36,735	\$42,653
5	\$32,029	\$40,709	\$37,369	\$44,627	\$43,767	\$51,024
6	\$36,890	\$47,191	\$43,317	\$51,897	\$50,967	\$59,564



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



Model Number Legend (Example IFSSP250CBL)

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

FILTER SYSTEM OPTIONS:

- Automatic Basket lifts w/ Computerized Controls \$4,019 per fryer.
- Mechanical Timer \$173.
- Transformer (220/50/1) for Computer Control \$609.
- Manifold gas shut-off valves (3/4" NPT) \$132.
- Side Drain Shelf, specify Right or Left \$405.
- Stainless Steel Tank Cover (For all fryer models) \$231.
- Stainless Steel side splash approx. 6" (152) \$428 per side.
- Filter Paper Specifications:
- 40# thickness, 20 microns (100 sheets/box)
- 23 1/4" x 12 1/2" (591 x 318) for 40-50 lb. fryers \$237/box.
- 27 1/2" x 16 1/4" (699 x 413) for 75 lb. fryers \$237/box.



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	\$21,349	\$25,415	\$23,322	\$27,372	\$26,510	\$30,577
3	\$27,777	\$33,501	\$30,719	\$36,443	\$35,509	\$41,234
4	\$33,345	\$40,741	\$37,271	\$44,686	\$43,682	\$51,063
5	\$40,195	\$35,551	\$45,127	\$54,198	\$53,122	\$62,194
6	\$46,641	\$57,387	\$52,524	\$63,270	\$62,140	\$72,852

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	\$15,008	\$19,128	\$17,719	\$20,097	\$19,305	\$21,700
2	\$21,243	\$27,020	\$24,907	\$28,975	\$28,129	\$32,167
3	\$27,372	\$34,910	\$32,111	\$37,851	\$36,901	\$42,643
4	\$33,942	\$42,995	\$39,527	\$46,923	\$45,919	\$53,317
5	\$40,037	\$50,887	\$46,713	\$55,783	\$54,708	\$63,780
6	\$46,112	\$58,989	\$54,146	\$64,872	\$63,708	\$74,455

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 \$4,019 per fryer.
- Mechanical Timer \$173.
- Transformer (220/50/1) for Computer Control \$609.
- Manifold gas shut-off valves (¾" NPT) \$132.
- Side Drain Shelf, specify Right or Left \$405.
- Stainless Steel Tank Cover (For all fryer models) \$231.
- Stainless Steel side splash approx. 6" (152) \$428 per side.
- Filter Paper Specifications:
 - 23¼" x 12½" (591 x 318) for 40-50 lb. fryers \$237/box.
 - 27½" x 16¼" (699 x 413) for 75 lb. fryers \$237/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

Top Configuration	Model	Description Vessel Style	Water Capacity Gal. (Liters)	BTU	(KW)	Ship Weight		List Price
						(Kg)	Lbs	
	IPC-14	Stainless Steel	12 (45)	105,000	(31)	(122)	270	\$5,458
	IPC-18	Stainless Steel	16 (60)	140,000	(41)	(145)	320	7,901

ELECTRICAL REQUIREMENTS

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



PASTA COOKER OPTIONS:

- Pasta Rinse-and-Hold station with stainless steel vessel, sides, front, basket hanger and stub back, \$936.
- Stainless steel cover, \$431.
- Chrome plated swing arm hot/cold faucet, \$517.
- Automatic basket lift - single, \$2,009.
- Pasta basket rack for IPC-14, \$166. **NEW**
- Pasta basket rack for IPC-18, \$228. **NEW**
- Wire mesh pasta insert, \$33. **NEW**

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
COUNTER TOP MODELS										
IAB(C)(R)(S)-24	2	90,000 (26)	4	80,000 (23)	24" (610)	(113) 250	\$4,369	IABT-24 (27)	60	\$656
IAB(C)(R)(S)-30	3	135,000 (40)	5	100,000 (29)	30" (762)	(133) 295	4,843	IABT-30 (32)	70	809
IAB(C)(R)(S)-36	4	180,000 (53)	6	120,000 (35)	36" (914)	(165) 365	5,499	IABT-36 (36)	80	866
IAB(C)(R)(S)-48	5	225,000 (66)	8	180,000 (53)	48" (1219)	(190) 420	7,257	IABT-48 (41)	90	1,047
IAB(C)(R)(S)-60	6	270,000 (79)	10	200,000 (59)	60" (1524)	(231) 510	8,835	IABT-60 (48)	105	1,284
IAB(C)(R)(S)-72	7	315,000 (93)	12	240,000 (70)	72" (1829)	(281) 620	10,216	IABT-72 (54)	120	1,521
FLOOR MODELS with OPEN CABINET BASE										
IABF(C)(R)(S)-24	2	90,000 (26)	4	80,000 (23)	24" (610)	(140) 310	\$5,974			
IABF(C)(R)(S)-30	3	135,000 (40)	5	100,000 (29)	30" (762)	(165) 365	6,643			
IABF(C)(R)(S)-36	4	180,000 (53)	6	120,000 (35)	36" (914)	(201) 445	7,452			
IABF(C)(R)(S)-48	5	225,000 (66)	8	160,000 (53)	48" (1219)	(231) 510	8,891			
IABF(C)(R)(S)-60	6	270,000 (79)	10	200,000 (59)	60" (1524)	(278) 615	10,357			
IABF(C)(R)(S)-72	7	315,000 (93)	12	240,000 (70)	72" (1829)	(330) 730	11,878			

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) \$363
 - 30" (762) \$391
 - 36" (914) \$436
 - 48" (1219) \$508
 - 60" (1524) \$595
 - 72" (1829) \$697
- Casters for Stainless Steel Stand, set of 4 \$527 per set.
- Casters for Stainless Steel Stand for 60" (1524) and 72" (1829) set of 6, \$790 per set.
- Stainless Steel Legs welded on broiler set of 4, \$246.



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		Depth In (mm)	Number of Burners	Gas Output		Ship Weight		List Price
	In (mm)	(mm)			BTU	(KW)	(Kg)	Lbs	
IRB-24	24"	(610)	31 ³ / ₈ " (797)	4	60,000	(18)	(118)	260	\$3,293
IRB-30	30"	(762)	31 ³ / ₈ " (797)	5	75,000	(22)	(141)	310	3,824
IRB-36	36"	(914)	31 ³ / ₈ " (797)	6	90,000	(26)	(159)	350	4,424
IRB-48	48"	(1219)	31 ³ / ₈ " (797)	8	120,000	(35)	(202)	445	5,736
IRB-60	60"	(1524)	31 ³ / ₈ " (797)	10	150,000	(44)	(261)	575	7,229
IRB-72	72"	(1829)	31 ³ / ₈ " (797)	12	180,000	(53)	(319)	705	9,370

STAINLESS STEEL STANDS

Model	Ship Weight		List Price
	(Kg)	Lbs	
IRBS-24	(23)	50	\$656
IRBS-30	(28)	60	809
IRBS-36	(32)	70	866
IRBS-48	(39)	85	1,047
IRBS-60	(48)	105	1,284
IRBS-72	(62)	135	1,521

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, **\$527 per set**.
- 60" (1524) and 72" (1829) models require set of 6 casters, **\$790 per set**.

- 12" stainless steel flashing: 24" (610) , add **\$508**.
30" (762) add **\$553**. 36" (914) add **\$595**. 48" (1219) add **\$739**.
60" (1524) add **\$857**. 72" (1829) add **\$987**.
May be tapered to front at sides, please specify.



IMPERIAL II CHAR-ROCK BROILERS

Model	Width		Depth In (mm)	Number of Burners	Gas Output		Ship Weight		List Price
	In (mm)	(mm)			BTU	(KW)	(Kg)	Lbs	
EBA-2223	22"	(559)	23" (584)	2	70,000	(20)	(64)	140	\$1,786
EBA-3223	32"	(813)	23" (584)	3	105,000	(31)	(95)	210	2,596
EBA-4223	42"	(1067)	23" (584)	4	140,000	(41)	(129)	285	3,266

STAINLESS STEEL STANDS

Model	Ship Weight		List Price
	(Kg)	Lbs	
EBS-22	(21)	45	\$614
EBS-32	(25)	55	754
EBS-42	(30)	65	851

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, **\$527 per set**.





Model ICB-4836 Chicken 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.



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

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		Depth		Number of Burners	Gas Output		Ship Weight		List Price
	In	(mm)	In	(mm)		BTU	(KW)	(Kg)	Lbs	
ICB-4836	48"	(1219)	36"	(914)	5	250,000	(73)	(179)	395	\$6,848
ICB-6036	60"	(1524)	36"	(914)	6	300,000	(88)	(224)	495	8,863
ICB-4827	48"	(1219)	27"	(686)	5	200,000	(59)	(159)	340	5,129
ICB-6027	60"	(1524)	27"	(686)	6	240,000	(70)	(193)	425	6,708

STAINLESS STEEL STANDS

Model	Ship Weight		List Price
	(Kg)	Lbs	
ICBS-4836	(50)	110	2,345
ICBS-6036	(59)	130	2,735
ICBS-4827	(48)	105	1,829
ICBS-6027	(57)	125	2,233

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 \$527 per set.
- Stainless Steel Grease Drip Tray \$336each.
- Stainless Steel Front, Removable Heat Deflector \$276 each.

MESQUITE BROILERS

Model	Width		Depth		Number of Burners	Gas Output		Ship Weight		List Price
	In	(mm)	In	(mm)		BTU	(KW)	(Kg)	Lbs	
MSQ-30	30"	(762)	27"	(686)	1	20,000	(6)	(132)	290	\$7,355
MSQ-36	36"	(914)	27"	(686)	1	25,000	(7)	(157)	345	8,290
MSQ-48	48"	(1219)	27"	(686)	1	30,000	(9)	(184)	405	9,117
MSQ-60	60"	(1524)	27"	(686)	2	40,000	(12)	(206)	455	11,217

STAINLESS STEEL STANDS

Model	Ship Weight		List Price
	(Kg)	Lbs	
MSQS-30	(28)	70	\$920
MSQS-36	(32)	80	1,103
MSQS-48	(37)	90	1,340
MSQS-60	(41)	105	1,521

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 \$553. MSQ-36 \$595. MSQ-48 \$739. MSQ-60 \$857.
- Casters for Stainless Steel Stands, set of 4 \$527 per set.
- 4" (102) Stainless Steel Legs welded on Broiler, set of 4 \$246 per set.
- Round Rod Top Grate, all sizes \$871.



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	\$12,323
ICFB-45	3	45" (1143)	34¼" (870)	54" (1372)	126,000	(37)	(289)	638	15,403

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 **\$600.**
- Gas shut-off valve ¾" N.P.T. **\$131.**



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	
NEW IBB-36-WC	36" (914) Infra-red Broiler with Warming Cabinet on top modular	90,000	(26)	(318)	700	\$15,810
IBB-36-XB	36" (914) Infra-red Broiler with Open Cabinet Base on bottom	90,000	(26)	(263)	580	13,518
IBB-236-XB	36" (914) Infra-red Broilers Double Stack with Open Cabinet Base	180,000	(52)	(432)	950	23,497
NEW IBB-36-WC-XB	36" (914) Infra-red Broiler, Warming Cabinet on top with Open Cabinet Base	90,000	(26)	(385)	850	19,352
NEW IBB-36-WC-126	36" (914) Infra-red Broiler, Warming Cabinet and Standard Oven Base	130,000	(38)	(426)	940	20,997
NEW IBB-36-WC-1C	36" (914) Infra-red Broiler, Warming Cabinet and Convection Oven Base	125,000	(36)	(430)	950	23,505

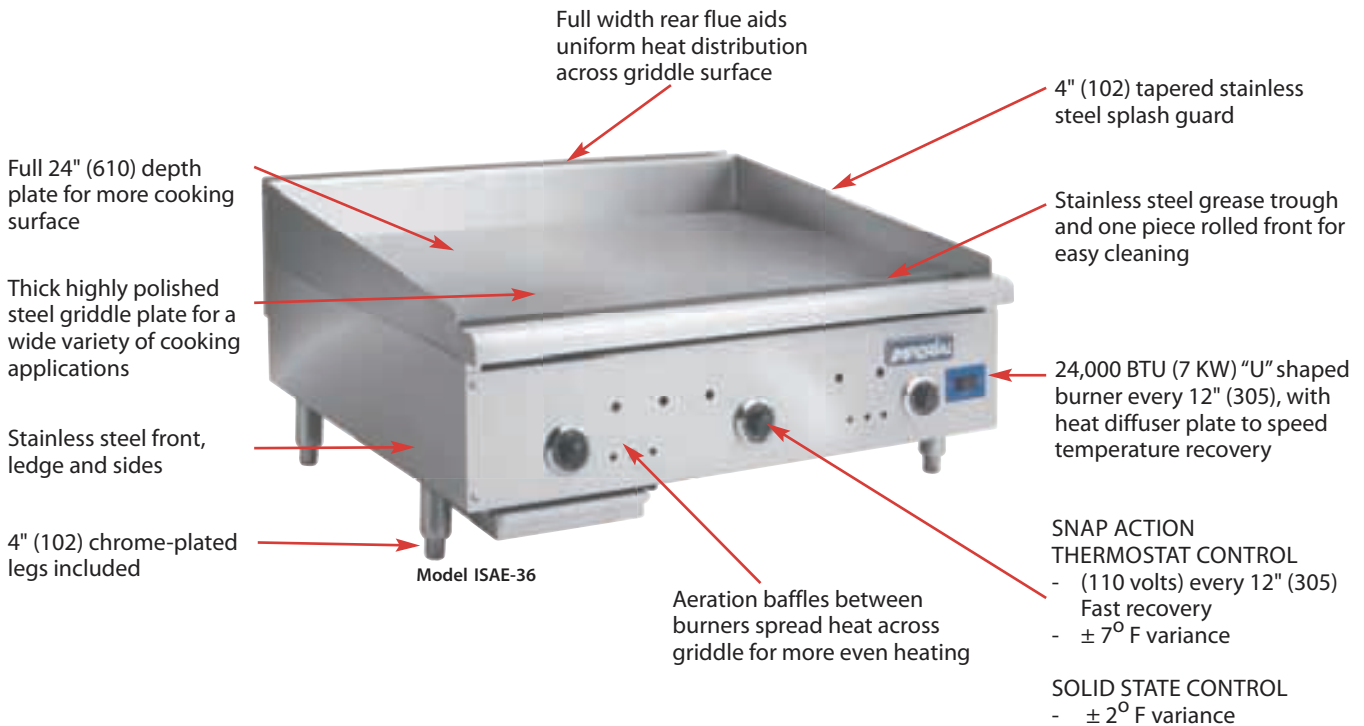
All measurements in () are metric equivalents.

Crated Dimensions: 70" (1778) h x 40" (1016) d x 40" (1016) w

BANQUET BROILER OPTIONS:

- ¾" rear gas connection **\$395.**
- 1¼" rear gas connection **\$464.**
- Gas pressure regulators: ¾" N.P.T. Nat. **\$116**, LPG. **\$116.**
- Gas pressure regulators: 1¼" N.P.T. Nat. **\$377**, LPG. **\$377.**
- Stainless steel sides, add **\$395** each.
- Swivel casters, set of 4, **\$527.**

GRIDDLES | SNAP ACTION GRIDDLE FEATURES



SNAP ACTION GRIDDLE FEATURES

- Ideal for high production kitchens.
- Snap action thermostat control every 12" (305).
- Fast recovery, $+7^{\circ}$ F temperature variance. Solid State model, has a $+2^{\circ}$ F variance.
- For high production yields, more product per square inch.
- 24,000 BTU/hr. (7 KW) "U" shaped burner every 12" (305) with heat diffuser plate to speed temperature recovery.
- Thick 1" (25) highly polished steel griddle plate maintains even temperatures and assures quick recovery.
- Full 24" (610) depth plate for more cooking surface.
- Stainless steel grease trough, one piece rolled front 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	\$4,369
ISAE-36	36" (914)	30½" (775)	3	72,000	(21)	(199)	440	5,665
ISAE-48	48" (1219)	30½" (775)	4	96,000	(28)	(265)	585	7,103
ISAE-60	60" (1524)	30½" (775)	5	120,000	(35)	(333)	735	8,158
ISAE-72	72" (1829)	30½" (775)	6	144,000	(42)	(400)	885	9,751

STAINLESS STEEL STANDS

Model	Ship Weight		List Price
	(Kg)	Lbs	
ISAS-24	(23)	50	\$656
ISAS-36	(32)	70	866
ISAS-48	(39)	85	1,047
ISAS-60	(48)	105	1,284
ISAS-72	(62)	135	1,521

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	\$4,703
ISCE-36	36" (914)	30½" (775)	3	72,000	(21)	(199)	440	6,307
ISCE-48	48" (1219)	30½" (775)	4	96,000	(28)	(265)	585	7,933
ISCE-60	60" (1524)	30½" (775)	5	120,000	(35)	(333)	735	9,567
ISCE-72	72" (1829)	30½" (775)	6	144,000	(42)	(400)	885	11,047

STAINLESS STEEL STANDS

Model	Ship Weight		List Price
	(Kg)	Lbs	
ISAS-24	(23)	50	\$656
ISAS-36	(32)	70	866
ISAS-48	(39)	85	1,047
ISAS-60	(48)	105	1,284
ISAS-72	(62)	135	1,521

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 \$527 per set.
- Casters for Stainless Steel Stands, set of 6 for 60" (1524) and 72" (1829) stands \$790 per set.
- Grooved Griddle Top (Add "GG" to model number). Specify section.
to be grooved, add \$789 per 12" (305) section.
- Chrome Griddle Top (Add "CG" to model number) \$1,078 per lineal foot.
- 7" (178) deep Front Landing Ledge \$132 per ft.
- 5" (127) deep Front Landing Ledge \$87 per ft.
- 96" (2438) Stainless Steel Stand \$2,090.
- Extra capacity Grease Can \$218.



Available with a self-contained refrigerated base (See pages 12-14 for more information.)

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
3/4" (19) HIGHLY POLISHED PLATE												
IMGA-2428	24" (610)	32 3/8" (822)	2	60,000	(18)	(91)	200	\$1,898	IMGS-24	(23)	50	\$656
IMGA-3628	36" (914)	32 3/8" (822)	3	90,000	(26)	(138)	305	2,722	IMGS-36	(32)	70	866
IMGA-4828	48" (1219)	32 3/8" (822)	4	120,000	(35)	(163)	360	3,550	IMGS-48	(39)	85	1,047
1" (25) HIGHLY POLISHED PLATE												
IMGA-2428-1	24" (610)	32 3/8" (822)	2	60,000	(18)	(116)	255	\$2,247	IMGS-24	(23)	50	\$656
IMGA-3628-1	36" (914)	32 3/8" (822)	3	90,000	(26)	(172)	380	3,055	IMGS-36	(32)	70	866
IMGA-4828-1	48" (1219)	32 3/8" (822)	4	120,000	(35)	(193)	425	3,932	IMGS-48	(39)	85	1,047
IMGA-6028-1	60" (1524)	32 3/8" (822)	5	150,000	(44)	(245)	540	4,876	IMGS-60	(48)	105	1,284
IMGA-7228-1	72" (1829)	32 3/8" (822)	6	180,000	(53)	(290)	640	6,074	IMGS-72	(62)	135	1,521

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
3/4" (19) HIGHLY POLISHED PLATE 60" AND 72" GRIDDLES STANDARD WITH 1" (25) PLATE)												
IMGA-2428-OB-2	36" (914)	32 3/8" (822)	2	116,000	(34)	(141)	310	\$2,838	IMGS-36	(32)	70	\$866
IMGA-3628-OB-2	48" (1219)	32 3/8" (822)	3	146,000	(43)	(179)	395	3,636	IMGS-48	(39)	85	1,047
IMGA-4828-OB-2	60" (1524)	32 3/8" (822)	4	176,000	(52)	(231)	510	4,241	IMGS-60	(48)	105	1,284
IMGA-6028-OB-2	72" (1829)	32 3/8" (822)	5	206,000	(60)	(276)	610	5,805	IMGS-72	(62)	135	1,521
IMGA-7228-OB-2	84" (2133)	32 3/8" (822)	6	236,000	(69)	(331)	730	6,764	IMGS-84	(77)	170	1,717

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 \$527 per set.
- 60", 72" and 84" (1524, 1829 and 2134) models, set of 6, \$790 per set.
- 4 Open Burners available, increases overall width 12" (305). Specify OB-4, set of 2 burners \$1,202.
- 7" (178) deep Front Landing Ledge \$132 per ft.
- 5" (127) deep Front Landing Ledge \$87 per ft.
- 96" (2438) Stainless Steel Stand \$2,090.
- Extra capacity Grease Can \$218.
- Chrome Griddle Top (Add "CG" to model #), add \$1,078 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 ³ / ₈ " (822)	2	60,000	(18)	(136)	300	\$3,140	ITGS-24	(23)	50	\$656
ITG-36	36" (914)	32 ³ / ₈ " (822)	3	90,000	(26)	(195)	430	4,216	ITGS-36	(32)	70	866
ITG-48	48" (1219)	32 ³ / ₈ " (822)	4	120,000	(35)	(261)	575	5,382	ITGS-48	(39)	85	1,047
ITG-60	60" (1524)	32 ³ / ₈ " (822)	5	150,000	(44)	(328)	725	6,722	ITGS-60	(48)	105	1,284
ITG-72	72" (1829)	32 ³ / ₈ " (822)	6	180,000	(53)	(396)	875	8,158	ITGS-72	(62)	135	1,521

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 ³ / ₈ " (822)	2	116,000	(34)	(159)	350	\$4,327	ITGS-36	(32)	70	\$866
ITG-36-OB-2	48" (1219)	32 ³ / ₈ " (822)	3	146,000	(43)	(222)	490	5,213	ITGS-48	(39)	85	1,047
ITG-48-OB-2	60" (1524)	32 ³ / ₈ " (822)	4	176,000	(52)	(288)	635	6,510	ITGS-60	(48)	105	1,284
ITG-60-OB-2	72" (1829)	32 ³ / ₈ " (822)	5	206,000	(60)	(355)	785	7,820	ITGS-72	(62)	135	1,521
ITG-72-OB-2	84" (2134)	32 ³ / ₈ " (822)	6	236,000	(69)	(423)	935	9,088	ITGS-84	(77)	170	1,717

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 \$527 per set. 60", 72" and 84" (1524, 1829 and 2134) models, set of 6, \$790 per set.
- 4 Open Burners available, increases overall width 12" (305). Specify OB-4, set of 2 burners \$1,202.
- 7" (178) deep Front Landing Ledge \$132 per ft.
- 5" (127) deep Front Landing Ledge \$87 per ft.
- 96" (2438) Stainless Steel Stand \$2,090.
- Extra capacity Grease Can \$218.
- Additional Thermostat for ITG Models \$463.
- Chrome Griddle Top (Add "CG" to model #), add \$1,078 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

STAINLESS STEEL STANDS

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price	Ship Weight		List Price	
	Width	Depth		BTU	(KW)	(Kg)	Lbs		(Kg)	Lbs		
IGG-24	24" (610)	32 ³ / ₈ " (822)	2	60,000	(18)	(145)	320	\$4,731	IGGS-24	(23)	50	\$656
IGG-36	36" (914)	32 ³ / ₈ " (822)	3	90,000	(26)	(195)	430	6,155	IGGS-36	(32)	70	866
IGG-48	48" (1219)	32 ³ / ₈ " (822)	4	120,000	(35)	(285)	630	7,976	IGGS-48	(39)	85	1,047
IGG-60	60" (1524)	32 ³ / ₈ " (822)	5	150,000	(44)	(340)	750	10,721	IGGS-60	(48)	105	1,284
IGG-72	72" (1829)	32 ³ / ₈ " (822)	6	180,000	(53)	(404)	890	12,892	IGGS-72	(62)	135	1,521

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

STAINLESS STEEL STANDS

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price	Ship Weight		List Price	
	Width	Depth		BTU	(KW)	(Kg)	Lbs		(Kg)	Lbs		
IGG-24-OB-2	36" (914)	32 ³ / ₈ " (822)	2	116,000	(34)	(159)	350	\$5,672	IGGS-36	(32)	70	\$866
IGG-36-OB-2	48" (1219)	32 ³ / ₈ " (822)	3	146,000	(43)	(222)	490	7,070	IGGS-48	(39)	85	1,047
IGG-48-OB-2	60" (1524)	32 ³ / ₈ " (822)	4	176,000	(52)	(288)	635	8,667	IGGS-60	(48)	105	1,284
IGG-60-OB-2	72" (1829)	32 ³ / ₈ " (822)	5	206,000	(60)	(355)	785	11,355	IGGS-72	(62)	135	1,521
IGG-72-OB-2	84" (2134)	32 ³ / ₈ " (822)	6	236,000	(69)	(423)	935	13,160	IGGS-84	(77)	170	1,717

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 \$527 per set.
- 60", 72" and 84" (1524, 1829 and 2134) models, set of 6, \$790 per set.
- 4 Open Burners available, increases overall width 12" (305). Specify OB-4, set of 2 burners \$1,202.
- 7" (178) deep Front Landing Ledge \$132 per ft.
- 5" (127) deep Front Landing Ledge \$87 per ft.
- 96" (2438) Stainless Steel Stand \$2,090.
- Extra capacity Grease Can \$218.



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
	Width	Depth		BTU	(KW)	(Kg)	Lbs	
ITY-24	24" (610)	32½" (826)	1	30,000	(9)	(93)	205	\$2,359
ITY-36	36" (914)	32½" (826)	1	30,000	(9)	(148)	325	3,322
ITY-48	48" (1219)	32½" (826)	1	30,000	(9)	(204)	450	4,058
ITY-60	60" (1524)	32½" (826)	1	30,000	(9)	(256)	565	5,284

STAINLESS STEEL STANDS

Model	Ship Weight		List Price
	(Kg)	Lbs	
ITYS-24	(23)	50	\$656
ITYS-36	(32)	70	866
ITYS-48	(39)	85	1,047
ITYS-60	(48)	105	1,284

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 \$131 per set.
- Extra burner \$640 per burner.
- Chrome Griddle Top (Add "CG" to model #), add \$1,078 per lineal ft.
- Griddle Plate Splash, add 8%.
- Casters for Stainless Steel Stands, set of 4, \$527 per set.
- 60" (1524) model, set of 6, \$790 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
	Width	Depth		BTU	(KW)	(Kg)	Lbs	
RGB-24	24" (610)	31½" (800)	2	30,000	(9)	(45)	320	\$3,433
RGB-36	36" (914)	31½" (800)	3	45,000	(13)	(195)	430	4,033
RGB-48	48" (1219)	31½" (800)	4	60,000	(18)	(208)	460	5,115

STAINLESS STEEL STANDS

Model	Ship Weight		List Price
	(Kg)	Lbs	
RGBS-24	(23)	50	\$656
RGBS-36	(32)	70	866
RGBS-48	(39)	85	1,047

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, \$527 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 ³ / ₈ " (822)	2	60,000 (18)	(136)	300	\$3,321	ITGS-24	(23)	50	\$656
ITG-36-E	36" (914)	32 ³ / ₈ " (822)	3	90,000 (26)	(195)	430	4,458	ITGS-36	(32)	70	866
ITG-48-E	48" (1219)	32 ³ / ₈ " (822)	4	120,000 (35)	(261)	575	5,694	ITGS-48	(39)	85	1,047
ITG-60-E	60" (1524)	32 ³ / ₈ " (822)	5	150,000 (44)	(328)	725	6,528	ITGS-60	(48)	105	1,284
ITG-72-E	72" (1829)	32 ³ / ₈ " (822)	6	180,000 (53)	(396)	875	8,629	ITGS-72	(62)	135	1,521

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)	\$4,697
IFS-50-E	Stainless steel frypot	50 (27)	15½" (394)	30" (762)	14" x 14" (356 x 356)	140,000 (41)	253 (114)	5,296
IFS-75-E	Stainless steel frypot	75 (41)	19½" (495)	34" (864)	18" x 18" (457 x 457)	175,000 (51)	270 (122)	6,156

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	\$809	IHPS-1-12	(12)	25	\$349
	12" (305)	IHPA-2-12	2	56,000	(16)	(37)	80	1,103	IHPS-2-12	(19)	40	475
	24" (610)	IHPA-2-24	2	56,000	(16)	(37)	80	1,229	IHPS-2-24	(19)	40	502
	36" (914)	IHPA-3-36	3	84,000	(25)	(53)	115	1,703	IHPS-3-36	(21)	45	530
	24" (610)	IHPA-4-24	4	112,000	(33)	(64)	140	1,842	IHPS-4-24	(23)	50	656
	48" (1219)	IHPA-4-48	4	112,000	(33)	(64)	140	2,156	IHPS-4-48	(23)	50	683
	36" (914)	IHPA-6-36	6	168,000	(49)	(95)	210	2,400	IHPS-6-36	(32)	70	866
	48" (1219)	IHPA-8-48	8	224,000	(66)	(123)	270	3,284	IHPS-8-48	(39)	85	1,047
	60" (1524)	IHPA-10-60	10	280,000	(82)	(147)	325	3,875	IHPS-10-60	(48)	105	1,284

STEP-UP HOT PLATES

	12" (305)	IHPA-2-12SU	2	56,000	(16)	(41)	90	\$1,744	IHPS-U-12	(19)	40	\$475
	24" (610)	IHPA-4-24SU	4	112,000	(33)	(68)	150	2,722	IHPS-U-24	(23)	50	656
	36" (914)	IHPA-6-36SU	6	168,000	(49)	(114)	250	3,782	IHPS-U-36	(32)	70	866
	48" (1219)	IHPA-8-48SU	8	224,000	(66)	(145)	320	4,890	IHPS-U-48	(39)	85	1,047

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 \$527 per set.
- Optional Burner Heads: Sauté \$103, Wok \$103.
- 10" (254) Wok Ring fits over any IHPA Top Grate \$279 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	\$3,984
ICRA-2	60" (1524)	41" (1041)	36" (914)	2	220,000	(65)	(249)	550	7,083
ICRA-3	84" (2134)	41" (1041)	36" (914)	3	330,000	(97)	(362)	800	9,582
ICRA-4	114" (2896)	41" (1041)	36" (914)	4	440,000	(129)	(478)	1055	13,230
ICRA-5	142" (3607)	41" (1041)	36" (914)	5	550,000	(162)	(634)	1400	16,591
ICRA-6	174" (4420)	41" (1041)	36" (914)	6	660,000	(194)	(747)	1650	19,737
ICRA-7	194" (4928)	41" (1041)	36" (914)	7	770,000	(227)	(905)	2000	22,896
ICRA-8	214" (5436)	41" (1041)	36" (914)	8	880,000	(259)	(1019)	2250	26,043

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) **\$318 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 **\$218 each.**
- Front Drain Basket for one or two burner models **\$697.** Rear Drain is standard for ICRA-1 and ICRA-2.
- Extra manual faucet #1260 **\$349.**
- Stainless Steel Side Splash Extensions **\$349 each.**
- Hong Kong style, add 20%.
- Oil Holes 8 1/2" (216) **\$580 each.**
- Stainless Steel Side **\$395 each.**
- Chrome Legs, set of 4 **\$336 per set.**
- Chrome Legs for models over 72" (1829) set of 6, **\$504 per set.**
- Casters, set of 4 **\$527 per set.**
- Casters, set of 8 for models over 114" (2896) **\$1,054 per set.**
- Extra 6 Pan Stainless Steel Sauce Pan **\$231 each.**
- Extra 9 Pan Stainless Steel Sauce Pan **\$304 each.**
- Extra 12 Pan Stainless Steel Sauce Pan **\$363 each.**
- Water Wash System for Stainless Steel Backsplash **\$418 per cylinder.**
- Wok Hole Adapter to reduce diameter of hole, specify hole dimensions **\$640 each.**



Tempura Wok Range
Model ISP-18W

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



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 (KW)	Shipping Weight		List Price
	Length	Depth	Height			(Kg)	Lbs	
STOCK POT RANGES								
ISPA-18	18" (457)	21" (533)	24" (610)	1 3-Ring Burner	90,000 (26)	(57)	125	\$1,591
ISPA-18-2	18" (457)	42" (1067)	24" (610)	2 3-Ring Burners	180,000 (53)	(114)	250	3,461
HI-TEMP STOCK POT RANGES								
ISP-J-SP	18" (457)	21" (533)	24" (610)	1 Anti-Clogging Jet Burner	125,000 (37)	(62)	135	\$2,205
ISP-J-SP-2	18" (457)	42" (1067)	24" (610)	2 Anti-Clogging Jet Burners	250,000 (73)	(114)	250	3,879
TEMPURA WOK RANGE								
ISP-18-W	18" (457)	21" (533)	30" (762)	1 3-Ring Burner	90,000 (26)	(57)	125	\$1,744
MANDARIN WOK RANGE								
ISP-J-W-16	18" (457)	21" (533)	30" (762)	1 Anti-Clogging Jet Burner	125,000 (37)	(57)	125	\$2,023
ISP-J-W-13	18" (457)	21" (533)	30" (762)	1 Anti-Clogging Jet Burner	125,000 (37)	(59)	130	1,829

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 **\$527 per set**.
- Casters, set of 6 for models ISPA-18-2 and ISP-J-SP-2, **\$790 per set**.

- Extra Stock Pot Top Grate #15016 **\$349**.
- Upgrade 13" (330) or 16" (406) Black Wok Top to stainless steel **\$363**.
- Extra 13" (330) or 16" (406) Stainless Steel Wok Top **\$566**.
- Side-by-side models available, **add 30%**.
- Extra burner control for 3-Ring Burner **\$376**.



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:

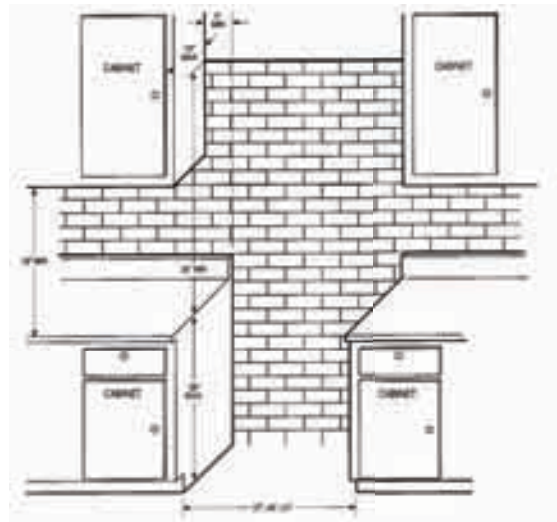
0" to sides and back. 6" (152) from floor.

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	\$8,419
IDR-4-G12	4 Open Burners, 1 ea. 12" (305) Griddle	105,000	(31)	(265)	585	9,220
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	9,220
IDR-4-RG12	4 Open Burners, 1 ea. 12" (305) Raised Griddle/Broiler	105,000	(31)	(267)	590	9,578
IDR-2-RG24	2 Open Burners, 1 ea. 24" (610) Raised Griddle/Broiler	90,000	(26)	(270)	595	9,934

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

IDR-8	8 Open Burners	150,000	(44)	(290)	640	\$12,774
IDR-6-G12	6 Open Burners, 1 ea. 12" (305) Griddle	135,000	(40)	(294)	650	13,365
IDR-4-G24	4 Open Burners, 1 ea. 24" (610) Griddle	120,000	(35)	(299)	660	14,087
IDR-6-RG12	6 Open Burners, 1 ea. 12" (305) Raised Griddle/Broiler	135,000	(40)	(304)	670	14,087
IDR-4-RG24	4 Open Burners, 1 ea. 24" (610) Raised Griddle/Broiler	120,000	(35)	(313)	690	14,289

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

IDR-10	10 Open Burners	180,000	(53)	(417)	920	\$13,524
IDR-8-G12	8 Open Burners, 1 ea. 12" (305) Griddle	165,000	(48)	(426)	940	13,723
IDR-6-G24	6 Open Burners, 1 ea. 24" (610) Griddle	150,000	(44)	(444)	980	14,289
IDR-6-RG24	6 Open Burners, 1 ea. 24" (610) Raised Griddle/Broiler	150,000	(44)	(448)	990	14,837

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 **\$595.**
- Stainless Steel Curb Base Kit **\$405.**

49" (1168) WIDE RESIDENTIAL RANGE OPTIONS:

- Stainless Steel Backguard 22" high (559) with Stainless Steel High Shelf **\$767.**
- Stainless Steel Curb Base Kit **\$495.**

61" (1549) WIDE RESIDENTIAL RANGE OPTIONS:

- Stainless Steel Backguard 22" high (559) with Stainless Steel High Shelf **\$838.**
- Stainless Steel Curb Base Kit **\$580.**

ALL RESIDENTIAL RANGE OPTIONAL OPTIONS:

- Stainless Steel Side **\$508 per side.**
- 10" (254) Wok Ring **\$291.**
- Stainless Steel Griddle Cover/Work Top Surface:
 - 12" (305) **\$231.**
 - 24" (610) **\$405.**
- Lift Off Griddle Plate:
 - 12" (305) **\$391.**
 - 24" (610) **\$595.**
- Extra Chrome Rack **\$173.**
- Grooved Griddle Plate (specify left or right side) **\$789 per foot.**
- Chrome Griddle Top (Add "CG" to model number) **\$1,078 per lineal foot.**
- Hardwood Cutting Board **\$197 per lineal foot.**
- Swivel Casters, set of 4 with front brakes **\$527 per set.**
- Double-pane glass window for oven door **\$1,242 per door.**



Elite

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

SHIPMENTS:

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.

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 5.15.09

Prices listed in this catalog are in U.S. Dollars.

All Prices are subject to change without prior notification.

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

IMPERIAL

Here are just a few of the products featured in our 2009 Product Brochure...



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



PASTA COOKER
See page 35



CROSSFIRE TOP FIRED BROILERS
See page 40



BANQUET TOP FIRED BROILERS
See page 41



ELECTRIC FRYERS
See page 48



ELECTRIC GRIDDLES
See page 48

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