

2023
CATALOG





IMPERIAL

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

2023
IMPERIAL

PRODUCT CLASSIFICATION



GAS



ELECTRIC

TABLE OF CONTENTS

01	RESEARCH AND DEVELOPMENT
03	MANUFACTURING AND ASSEMBLY



GAS

07	SPEC SERIES
25	PRO SERIES
28	PROFESSIONAL COUNTERTOP
31	RESTAURANT RANGES
42	RANGE MATCH
47	OVENS
51	FRYERS
55	FRYERS AND FILTER SYSTEMS
58	PASTA COOKERS
59	BROILERS
64	COUNTERTOP
68	SPECIALTY EQUIPMENT



ELECTRIC

73	PRO SERIES
80	SPEC SERIES
83	SPECIALTY EQUIPMENT
85	CONVECTION OVEN
88	FRYERS AND FILTER SYSYTEMS
92	COUNTERTOP
94	SALES TERMS AND LIMITED WARRANTY
95	IMPERIAL WAREHOUSE LOCATIONS









RESEARCH AND DEVELOPMENT

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

MANUFACTURING AND ASSEMBLY

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

CERTIFICATIONS











GAS

SPEC SERIES

GAS SPEC SERIES

The Spec Series Line is sleek, European styling. Special design elements, help achieve this look along with the unique styling of the cast aluminum knobs. Stainless steel wraps this equipment from the top shelf to the kick plate. The base is constructed of rugged 10 gauge steel. The standard 2½" (64) diameter non-marking legs have a 5/8" (16) mounting stub that is extremely strong and is designed to mount easily.

FEATURES

- 40,000 BTU 12KW output.
- Grates are flush mount to front ledge for full use of top surface.
- "S" grates raise pan off grate surface creating more heat transfer than direct metal-to-metal contact.
- Heat convects in the recesses for continual heat to pan action.
- Grates feature flame shaping center tube for more efficient heat transfer.
- M-shaped oven burner for even heating.
- 40,000 BTU 12KW standard oven or 35,000 BTU 10KW convection oven.
- Oven safety valve tubing is stainless steel.
- Extremely accurate, robust thermostats.
- Oven interior is porcelainized providing better browning and easier cleaning.







GAS

SPEC SERIES | OPEN BURNER AND HOT TOP RANGES



IHR-6-P

Shown with optional casters.

OPEN BURNER FEATURES

- Burners are 40,000 BTU/hr 12KW with a 7,000 BTU 2KW low simmer feature.
- One-piece venturi base has no gaskets. Venturi slopes to burner creating more efficient heating.
- Cast iron burners are anti-clogging with removable burner heads for easy cleaning.
- Wavy Grates are standard
- "Spider" Grates are optional
- 3/4" rear gas connection standard



IHR-GT36-C

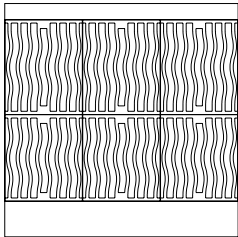
Shown with optional casters.

GRIDDLE FEATURES

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

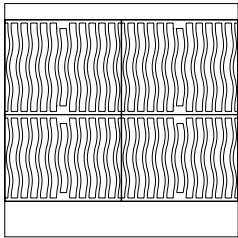
2023 GAS | SPEC SERIES

SIX 40,000 BTU OPEN BURNERS



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-6	STANDARD OVEN	280,000	82	270	595	\$22,270
IHR-6-C	CONVECTION OVEN	275,000	81	297	655	\$30,197
IHR-6-XB	STORAGE BASE	240,000	70	193	425	\$15,816
IHR-6-P	PROTECTION OVEN	292,000	86	326	720	\$35,619
IHR-6-M	MODULAR (NO BASE)	240,000	70	145	320	\$13,407

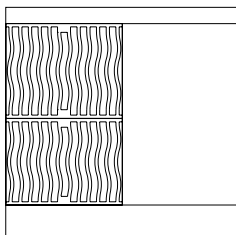
FOUR 40,000 BTU OPEN BURNERS 18" WIDE GRATES



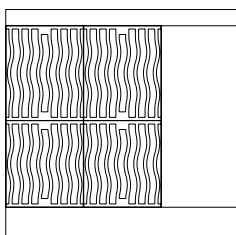
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-4	STANDARD OVEN	200,000	59	268	590	\$21,332
IHR-4-C	CONVECTION OVEN	195,000	57	295	670	\$29,304
IHR-4-XB	STORAGE BASE	160,000	47	190	420	\$14,883
IHR-4-P	PROTECTION OVEN	212,000	62	326	720	\$34,681
IHR-4-M	MODULAR (NO BASE)	160,000	47	143	315	\$12,436



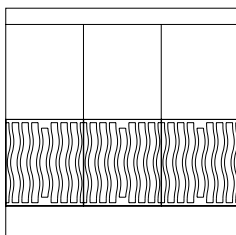
Notes: Measurements in () are metric equivalents. XB = Storage base | M = Modular (No base) | C= Convection oven.

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

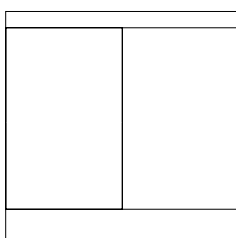
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-2-1HT	STANDARD OVEN	160,000	47	346	762	\$24,228
IHR-2-1HT-C	CONVECTION OVEN	155,000	45	373	822	\$32,103
IHR-2-1HT-XB	STORAGE BASE	120,000	35	269	592	\$17,778
IHR-2-1HT-P	PROVECTION OVEN	172,000	50	381	841	\$37,575
IHR-2-1HT-M	MODULAR (NO BASE)	120,000	35	190	417	\$15,274

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

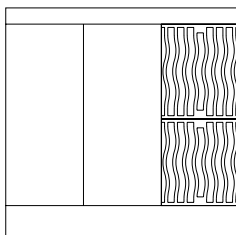
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-4-1HT	STANDARD OVEN	230,000	67	342	752	\$23,208
IHR-4-1HT-C	CONVECTION OVEN	225,000	66	369	812	\$31,217
IHR-4-1HT-XB	STORAGE BASE	190,000	56	264	582	\$16,838
IHR-4-1HT-P	PROVECTION OVEN	242,000	71	377	831	\$36,553
IHR-4-1HT-M	MODULAR (NO BASE)	190,000	56	185	407	\$14,439

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

MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-3HT-3	STANDARD OVEN	280,000	82	348	767	\$23,208
IHR-3HT-3-C	CONVECTION OVEN	275,000	81	376	827	\$31,217
IHR-3HT-3-XB	STORAGE BASE	240,000	70	271	597	\$16,838
IHR-3HT-3-P	PROVECTION OVEN	292,000	86	384	846	\$36,553
IHR-3HT-3-M	MODULAR (NO BASE)	240,000	70	192	422	\$14,439

TWO 18" WIDE EVEN HEAT HOT TOPS

MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-2HT	STANDARD OVEN	120,000	35	276	610	\$22,536
IHR-2HT-C	CONVECTION OVEN	115,000	34	303	670	\$30,506
IHR-2HT-XB	STORAGE BASE	80,000	23	200	440	\$16,169
IHR-2HT-P	PROVECTION OVEN	132,000	39	312	689	\$35,883
IHR-2HT-M	MODULAR (NO BASE)	80,000	23	152	335	\$13,634

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

MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-2HT-2	STANDARD OVEN	180,000	53	349	769	\$22,974
IHR-2HT-2-C	CONVECTION OVEN	175,000	51	376	828	\$30,908
IHR-2HT-2-XB	STORAGE BASE	140,000	41	272	599	\$16,571
IHR-2HT-2-P	PROVECTION OVEN	192,000	56	385	848	\$36,322
IHR-2HT-2-M	MODULAR (NO BASE)	140,000	41	193	424	\$14,078



GAS

SPEC SERIES | GRIDDLE, FRENCH AND HOT TOP RANGES



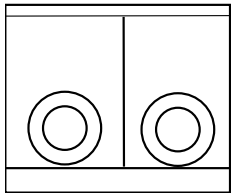
IHR-1FT-C

Shown with optional stainless steel backguard with shelf.

FRENCH TOP FEATURES

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

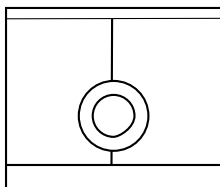
TWO 18" FRENCH TOPS WITH RINGS AND COVERS



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-2FT	STANDARD OVEN	110,000	32	275	608	\$22,092
IHR-2FT-C	CONVECTION OVEN	105,000	31	257	568	\$30,018
IHR-2FT-XB	STORAGE BASE	70,000	21	198	438	\$15,685
IHR-2FT-P	PROVECTION OVEN	122,000	36	299	660	\$35,439
IHR-2FT-M	MODULAR (NO BASE)	70,000	21	151	333	\$13,276

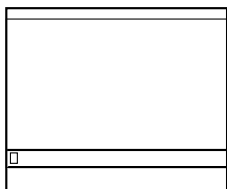


Notes: Measurements in () are metric equivalents. XB = Storage base | M = Modular (No base) | C= Convection oven.



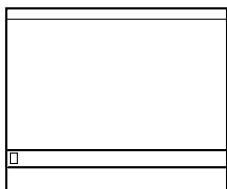
ONE 36" FRENCH TOP WITH RING AND COVER

MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-1FT	STANDARD OVEN	75,000	22	275	608	\$21,245
IHR-1FT-C	CONVECTION OVEN	70,000	21	257	568	\$28,861
IHR-1FT-XB	STORAGE BASE	35,000	10	198	438	\$15,076
IHR-1FT-P	PROVECTION OVEN	87,000	25	249	660	\$34,590
IHR-1FT-M	MODULAR (NO BASE)	35,000	10	151	333	\$12,762



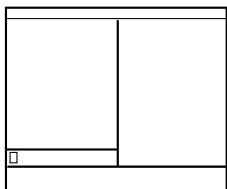
36" GRIDDLE TOP WITH MANUAL CONTROLS

MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-G36	STANDARD OVEN	130,000	38	276	610	\$23,606
IHR-G36-C	CONVECTION OVEN	125,000	37	303	670	\$31,526
IHR-G36-XB	STORAGE BASE	90,000	26	200	440	\$17,149
IHR-G36-P	PROVECTION OVEN	142,000	42	312	689	\$36,954
IHR-G36-M	MODULAR (NO BASE)	90,000	26	152	335	\$14,748



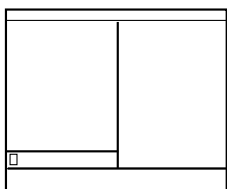
36" GRIDDLE TOP WITH THERMOSTATS

MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-GT36	STANDARD OVEN	130,000	38	276	610	\$28,457
IHR-GT36-C	CONVECTION OVEN	125,000	37	303	670	\$36,469
IHR-GT36-XB	STORAGE BASE	90,000	26	200	440	\$22,092
IHR-GT36-P	PROVECTION OVEN	142,000	42	312	689	\$37,071
IHR-GT36-M	MODULAR (NO BASE)	90,000	26	152	335	\$19,642



18" GRIDDLE TOP AND 18" EVEN HEAT HOT TOP

MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-G18-1HT	STANDARD OVEN	120,000	35	278	615	\$23,606
IHR-G18-1HT-C	CONVECTION OVEN	115,000	34	306	675	\$31,526
IHR-G18-1HT-XB	STORAGE BASE	80,000	23	202	445	\$17,149
IHR-G18-1HT-P	PROVECTION OVEN	132,000	39	290	644	\$36,954
IHR-G18-1HT-M	MODULAR (NO BASE)	80,000	23	154	340	\$14,748



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

MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-GT18-1HT	STANDARD OVEN	120,000	35	278	615	\$25,564
IHR-GT18-1HT-C	CONVECTION OVEN	115,000	34	306	675	\$33,526
IHR-GT18-1HT-XB	STORAGE BASE	80,000	23	202	445	\$19,151
IHR-GT18-1HT-P	PROVECTION OVEN	132,000	39	290	644	\$38,913
IHR-GT18-1HT-M	MODULAR (NO BASE)	80,000	23	154	340	\$16,701



GAS

SPEC SERIES | OPEN BURNER, GRIDDLE AND PLANCHA RANGES

IHR-G18-2

Shown with optional stainless steel backguard with shelf.

STANDARD OVEN FEATURES

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



IHR-PL36-C

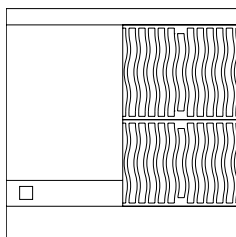
Shown with optional casters

PLANCHA FEATURES

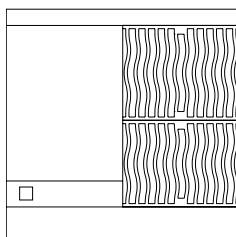
- ½" (13) thick polished steel griddle plate.
- Griddle plate is 28" (711) wide and 22 ½" (571) deep.
- Two 15,000 4KW BTU output burners.
- Versatile heat pattern on plate for cooking flexibility.
- Quick heat-up time.
- Easy to clean corners.
- Grease gutter surrounds the griddle plate on three sides.

CONVECTION OVEN FEATURES

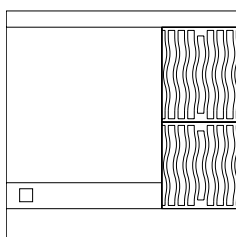
- Electronic ignition system with single solenoid valve.
- ¼ hp blower motor. 35,000 BTU/hr 10KW.
- Stainless steel door gasket.
- Three position switch for cooking or cool down.
- Burner "On" indicator light and one hour manual timer. Fan shuts off automatically when door is open.
- Three oven racks.

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

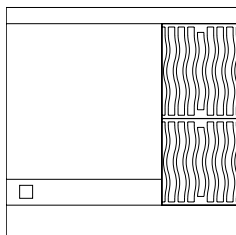
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-G18-2	STANDARD OVEN	160,000	47	341	750	\$23,606
IHR-G18-2-C	CONVECTION OVEN	155,000	45	368	810	\$31,526
IHR-G18-2-XB	STORAGE BASE	120,000	35	264	580	\$17,149
IHR-G18-2-P	PROVECTION OVEN	172,000	50	376	829	\$36,954
IHR-G18-2-M	MODULAR (NO BASE)	120,000	35	184	405	\$14,748

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

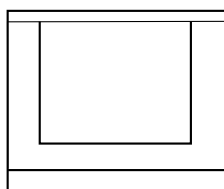
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-GT18-2	STANDARD OVEN	160,000	47	341	750	\$25,385
IHR-GT18-2-C	CONVECTION OVEN	155,000	45	368	810	\$33,354
IHR-GT18-2-XB	STORAGE BASE	120,000	35	264	580	\$18,971
IHR-GT18-2-P	PROVECTION OVEN	172,000	50	376	829	\$38,731
IHR-GT18-2-M	MODULAR (NO BASE)	120,000	35	184	405	\$16,571

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

MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-G24-2	STANDARD OVEN	180,000	53	362	796	\$22,974
IHR-G24-2-C	CONVECTION OVEN	175,000	51	389	856	\$30,908
IHR-G24-2-XB	STORAGE BASE	140,000	41	284	626	\$16,571
IHR-G24-2-P	PROVECTION OVEN	192,000	56	397	875	\$36,322
IHR-G24-2-M	MODULAR (NO BASE)	140,000	41	205	451	\$14,078

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

MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-GT24-2	STANDARD OVEN	180,000	53	362	796	\$25,787
IHR-GT24-2-C	CONVECTION OVEN	175,000	51	389	856	\$33,708
IHR-GT24-2-XB	STORAGE BASE	140,000	41	284	626	\$19,374
IHR-GT24-2-P	PROVECTION OVEN	192,000	56	397	875	\$39,133
IHR-GT24-2-M	MODULAR (NO BASE)	140,000	41	205	451	\$16,885

36" WIDE PLANCHA GRIDDLE TOP WITH MANUAL CONTROLS

MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-PL36	STANDARD OVEN	70,000	21	275	605	\$29,300
IHR-PL36-C	CONVECTION OVEN	65,000	19	303	668	\$39,651
IHR-PL36-XB	STORAGE BASE	30,000	9	217	478	\$21,027
IHR-PL36-P	PROVECTION OVEN	82,000	24	310	684	\$42,646
IHR-PL36-M	MODULAR (NO BASE)	30,000	9	160	352	\$17,719



GAS

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

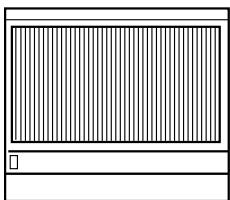


IHR-RB

Shown with optional casters.

RADIANT BROILER FEATURES

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



36" RADIANT CHAR-BROILERS

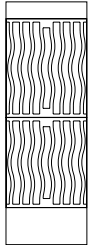
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-RB	STANDARD OVEN	90,000	26	314	691	\$31,984
IHR-RB-C	CONVECTION OVEN	90,000	26	220	483	\$42,070
IHR-RB-P	PROVECTION OVEN	102,000	30	349	770	\$45,330
IHR-RB-XB	STORAGE BASE	90,000	26	314	691	\$24,228
IHR-RB-M	MODULAR BASE	90,000	26	220	483	\$17,778



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

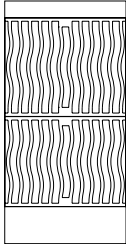
OPEN BURNERS I FLOOR AND MODULAR MODELS

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



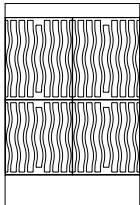
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-2-12-XB	2 EA. OPEN BURNERS W/ STORAGE BASE 12" (305) W	80,000	23	95	210	\$7,624
IHR-2-12-M	2 EA. OPEN BURNERS, MODULAR (NO BASE) 12" (305) W	80,000	23	84	185	\$5,885

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



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-2-18-XB	2 EA. OPEN BURNERS W/ STORAGE BASE 18" (457) W	80,000	23	93	204	\$9,136
IHR-2-18-M	2 EA. OPEN BURNERS, MODULAR (NO BASE) 18" (457) W	80,000	23	71	156	\$8,473

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



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-4-24-XB	4 EA. OPEN BURNERS W/ STORAGE BASE 24" (610) W	160,000	47	156	345	\$10,110
IHR-4-24-M	4 EA. OPEN BURNERS, MODULAR (NO BASE) 24" (610) W	160,000	47	136	300	\$8,596

HOT TOP I FLOOR AND MODULAR MODELS

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



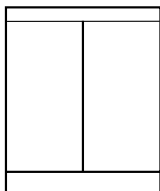
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-1HT-12-XB	HOT TOP W/ STORAGE BASE 12" (305) W	30,000	9	86	190	\$7,532
IHR-1HT-12-M	HOT TOP, MODULAR (NO BASE) 12" (305) W	30,000	9	70	155	\$5,577

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



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-1HT-18-XB	HOT TOP W/ STORAGE BASE 18" (457) W	40,000	12	115	254	\$10,292
IHR-1HT-18-M	HOT TOP, MODULAR (NO BASE) 18" (457) W	40,000	12	94	206	\$9,495

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



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-2HT-24-XB	HOT TOPS W/STORAGE BASE 24" (610) W	60,000	18	158	350	\$10,738
IHR-2HT-24-M	HOT TOPS, MODULAR (NO BASE) 24" (610) W	60,000	18	140	310	\$9,271



GRIDDLE TOP | FLOOR AND MODULAR MODELS

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



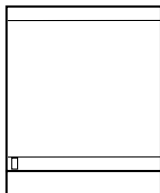
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-G12-XB	GRIDDLE TOP W/ STORAGE BASE 12" (305) W	30,000	9	121	265	\$7,977
IHR-G12-M	GRIDDLE TOP, MODULAR (NO BASE) 12" (305) W	30,000	9	84	185	\$6,148

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



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-G18-XB	GRIDDLE TOP W/ STORAGE BASE 18" (457) W	30,000	12	121	266	\$10,387
IHR-G18-M	GRIDDLE TOP, MODULAR (NO BASE) 18" (457) W	30,000	12	110	242	\$9,629

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



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-G24-XB	GRIDDLE TOP W/ STORAGE BASE 24" (610) W	60,000	18	161	355	\$10,738
IHR-G24-M	GRIDDLE TOP, MODULAR (NO BASE) 24" (610) W	60,000	18	138	305	\$9,222

GRIDDLE TOP W/ THERMOSTAT | FLOOR AND MODULAR MODELS

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



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-GT12-XB	GRIDDLE TOP W/ THERMOSTAT W/ STORAGE BASE 12" (305) W	30,000	9	88	195	\$9,765
IHR-GT12-M	GRIDDLE TOP W/ THERMOSTAT, MODULAR (NO BASE) 12" (305) W	30,000	9	72	160	\$7,941

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



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-GT18-XB	18" GRIDDLE TOP W/ THERMOSTAT W/ STORAGE BASE 18" (457) W	30,000	12	121	266	\$11,674
IHR-GT18-M	18" GRIDDLE TOP W/ THERMOSTAT, MODULAR (NO BASE) 18" (457) W	30,000	12	110	242	\$11,497

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



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-GT-24-XB	24" GRIDDLE TOP W/ THERMOSTAT W/ STORAGE BASE 24" (610) W	60,000	18	161	355	\$13,813
IHR-GT-24-M	24" GRIDDLE TOP W/ THERMOSTAT, MODULAR (NO BASE) 24" (610) W	60,000	18	138	305	\$12,251



IHR-12SP

Shown with optional stainless steel backguard with shelf



IHR-24SP

Shown with optional electric Bain-Marie and faucet

SPREADER

- Provides additional working space between ranges
- Front 1 1/4" (32mm) manifold joins adjacent equipment
- Cabinet base has bottom shelf for storing pans and stock pots
- Permits rear tee connection to add sufficient gas input for a large battery of gas equipment
- Optional electric Bain-Marie and optional faucet for added convenience for 18", 24" and 36" (457, 610, 914 mm) models
- Optional cut-outs in work top are available to hold round inserts

EXTERIOR FEATURES

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



MODEL	WIDTH (MM)	BASE DESCRIPTION	SHIP WEIGHT (KG) LBS	LIST PRICE
IHR-12SP	12" (305)	OPEN CABINET WITH BOTTOM SHELF	(68) 150	\$3,319



MODEL	WIDTH (MM)	BASE DESCRIPTION	SHIP WEIGHT (KG) LBS	LIST PRICE
IHR-18SP	18" (457)	OPEN CABINET WITH BOTTOM SHELF	(72) 160	\$4,205



MODEL	WIDTH (MM)	BASE DESCRIPTION	SHIP WEIGHT (KG) LBS	LIST PRICE
IHR-24SP	24" (610)	OPEN CABINET WITH BOTTOM SHELF	(88) 195	\$5,658



MODEL	WIDTH (MM)	BASE DESCRIPTION	SHIP WEIGHT (KG) LBS	LIST PRICE
IHR-36SP	36" (914)	OPEN CABINET WITH BOTTOM SHELF	(95) 210	\$6,711

OPTIONS AND ACCESSORIES

- Electric bain-marie and faucet for 18", 24" and 36" (457, 610 and 914 mm) models add, \$7,043
- Cut-outs in work top for round inserts, \$1,267
- Stainless steel single door on 12", 18" and 24" (305, 457 and 610 mm) open cabinet base, \$1,934
- 6" (152 mm) casters, set of 4, \$1,165
- Stainless steel double door on 36" (915 mm), \$2,482



SPREADER TOP PROVIDES EXTRA WORKING SPACE



OPTIONAL CUT-OUTS ARE ALSO AVAILABLE



Notes: Measurements in () are metric equivalents.



IHR-F50
RANGE MATCH FRYERS

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



RANGE MATCH FRYERS

MODEL	DESCRIPTION	OIL CAPACITY LBS	OIL CAPACITY LTR	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	BURNERS	LIST PRICE
IHR-F2525	TWO ½ SIZE SPLIT POT STAINLESS STEEL FRY POT	25/25	14/14	140,000	41	135	299	4	\$26,991
IHR-F50	STAINLESS STEEL FRY POT	50	27	140,000	41	129	286	4	\$26,075
IHR-F75	STAINLESS STEEL FRY POT	75	41	175,000	51	135	298	5	\$29,406
IHR-F-DS	15 ½" (394) TOP DRAINING SECTION STORAGE CABINET (NO FILTER), 4" (102) DEEP S/S DRAIN PAN	N/A	N/A	N/A	N/A	86	190	N/A	\$10,784
IHR-F-DS-75	19 ½" (495) TOP DRAINING SECTION STORAGE CABINET (NO FILTER), 4" (102) DEEP S/S DRAIN PAN	N/A	N/A	N/A	N/A	91	200	N/A	\$12,941



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



RANGE MATCH SPACE SAVER PRE-PACKAGED FILTER SYSTEMS

FRYERS IN SYSTEM	SNAP ACTION THERMOSTAT		ELECTRONIC THERMOSTAT		COMPUTER CONTROL	
	IHR-50	IHR-75	IHR-50T	IHR-75T	IHR-50C	IHR-75C
2	\$65,325	\$77,778	\$71,363	\$83,760	\$81,121	\$93,564
3	\$84,994	\$102,509	\$94,000	\$111,506	\$108,660	\$126,174
4	\$102,028	\$124,668	\$114,046	\$136,735	\$133,667	\$156,240
5	\$122,993	\$150,748	\$138,082	\$165,842	\$162,551	\$190,311
6	\$142,715	\$175,594	\$160,720	\$193,588	\$190,149	\$222,915

FRYER OPTIONS

DESCRIPTION	LIST PRICE	DESCRIPTION	LIST PRICE
CASTERS FOR FREE STANDING FRYERS, SET OF 4	\$1,165	HEAT LAMP FOR IHR-F-DS	\$2,260
EXTRA TWIN BASKETS FOR MODELS IHR-40 AND IHR-50 SET OF 2	\$704	STAINLESS STEEL JOINER STRIP	\$376
EXTRA TWIN BASKETS MODEL IHR-75 SET OF 2 HALF BASKETS	\$1,047	¾" REAR GAS CONNECTION (SINGLE UNIT CONNECTION ONLY)	N/C
FULL SIZE BASKET FOR ALL FRYER MODELS	\$638	1¼" REAR GAS CONNECTION	\$1,435
STAINLESS STEEL TANK COVER	\$752	PRESSURE REGULATOR, ¾" N.P.T.	\$365
STAINLESS STEEL DRAIN PAN, 4" (102) D FOR DRAIN STATION	\$991	PRESSURE REGULATOR, 1¼" N.P.T.	\$1,164
17" (432) H STAINLESS STEEL BACKGUARD, NO SHELF	\$1,267	GAS SHUT-OFF VALVE ¾" N.P.T.	\$180
COMPUTER FRY CONTROL; ADD "C" TO MODEL #	\$6,725	GAS SHUT-OFF VALVE 1¼" N.P.T.	\$630
RECLAMATION OIL SYSTEM- ROI	\$1,048	ELECTRONIC IGNITION ON FRYER FILTER SYSTEM PER VESSEL	\$3,333



IHR-4-M

STANDARD FEATURES

- Sleek European styling with wide radius ledge.
- Stainless steel front, sides, control panel and landing ledge.
- Large 5" (178) stainless steel landing ledge.
- Enclosed front 1¼" (32) manifold.
- Variety of cooktops available: Open Burners, Hot Tops, French Tops, Griddles and Plancha Tops.
- Common front landing ledges are available as an option to create a seamless line-up.
- Use with equipment stands or refrigerated bases.
- One year parts and labor warranty.



HEAVY DUTY 36" (914) MODULAR RANGES

MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHR-6-M	SIX OPEN BURNERS - 12" WIDE	240,000	70	145	320	\$13,407
IHR-4-M	FOUR OPEN BURNERS - 18" WIDE	160,000	47	143	316	\$12,436
IHR-2-1HT-M	TWO OPEN BURNERS AND 18" (457) HOT TOP	120,000	35	153	337	\$15,274
IHR-4-1HT-M	FOUR OPEN BURNERS AND 12" (305) HOT TOP	190,000	56	148	327	\$14,439
IHR-3HT-3-M	THREE OPEN BURNERS AND THREE 12" (305) HOT TOPS	240,000	70	155	342	\$14,439
IHR-2HT-M	TWO 18" (457) HOT TOPS	80,000	23	152	335	\$13,634
IHR-2HT-2-M	TWO 12" (305) HOT TOPS AND TWO OPEN BURNERS	140,000	41	156	344	\$14,078
IHR-2FT-M	TWO 18" (457) FRENCH TOPS	80,000	23	151	333	\$13,276
IHR-1FT-M	ONE 36" (914) FRENCH TOP	40,000	12	151	333	\$12,762
IHR-G36-M	36" (914) GRIDDLE TOP WITH MANUAL CONTROLS	90,000	26	152	335	\$14,748
IHR-GT36-M	36" (914) GRIDDLE TOP W/ THERMOSTAT CONTROLS	90,000	26	152	335	\$19,642
IHR-G18-1HT-M	18" (457) GRIDDLE TOP AND 18" (457) HOT TOP	80,000	23	154	340	\$14,748
IHR-GT18-1HT-M	18" (457) GRIDDLE TOP W/ THERMOSTAT AND 18" (457) HOT TOP	80,000	23	154	340	\$16,701
IHR-G18-2-M	18" (457) GRIDDLE TOP AND TWO OPEN BURNERS	120,000	35	148	325	\$14,748
IHR-GT18-2-M	18" (457) GRIDDLE TOP W/ THERMOSTAT AND TWO OPEN BURNERS	120,000	35	148	325	\$16,571
IHR-G24-2-M	24" (610) GRIDDLE TOP AND TWO OPEN BURNERS	140,000	41	168	371	\$14,078
IHR-GT24-2-M	24" (610) GRIDDLE TOP W/ THERMOSTAT AND TWO OPEN BURNERS	140,000	41	168	371	\$16,885
IHR-PL36-M	36" (914) PLANCHA GRIDDLE TOP WITH MANUAL CONTROLS	30,000	9	123	272	\$17,719
IHR-RB-M	36" (914) RADIANT CHAR-BROILER	90,000	26	220	483	\$17,778

IHMS-54

Shown with optional casters.

STANDARD FEATURES

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



MODULAR EQUIPMENT STANDS

MODEL	WIDTH INCHES	WIDTH MM	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IHMS-18	18	457	56	124	\$2,967
IHMS-24	24	610	61	135	\$3,490
IHMS-36	36	914	73	160	\$4,581
IHMS-54	54	1312	79	175	\$5,204
IHMS-72	72	1829	82	180	\$7,492
IHMS-90	90	2286	93	205	\$9,150

EQUIPMENT STAND OPTIONS:

Set of 4 casters, \$1,165

Set of 6 casters required for IHMS-72 and IHMS-90, \$1,748

IHSB-36

SALAMANDER BROILER

- Salamander Broilers with Infrared Burner. Reinforcement channels and single high shelf are required for range mount.
- Dual control gas valves.
- List Price: \$13,223



IHCM-36

CHEESE MELTER

- Cheese melters with Infrared Burner. Reinforcement channels and single high shelf are required for range mount.
- Dual control gas valves.
- List Price: \$11,947



OPTIONS

STAINLESS STEEL COMMON FRONT LANDING LEDGE

WIDTH	LIST PRICE
48" (1219) W	\$1,117
54" (1372) W	\$1,181
60" (1524) W	\$1,387
72" (1829) W	\$1,481
84" (2134) W	\$1,940
96" (2438) W	\$2,221
108" (2743) W	\$2,395
120" (3048) W	\$2,771

STAINLESS STEEL INTERIOR ON OPEN CABINET BASE

WIDTH	LIST PRICE
12" (305), 18" (457)	\$1,309
24" (610), 36" (914)	\$1,655

STAINLESS STEEL CENTER SHELF IN OPEN CABINET BASE

WIDTH	LIST PRICE
12" (305), 18" (457)	\$834
24" (610), 36" (914)	\$1,090

STAINLESS STEEL CABINET BASE DOOR

WIDTH	LIST PRICE
12" (305), 18" (457), 24" (610) SINGLE DOOR	\$1,934
36" (914) DOUBLE DOORS	\$2,482

EXTRA OVEN RACK

WIDTH	LIST PRICE
26 1/2" (673) STANDARD OVEN	\$505
26 1/2" (673) CONVECTION OVEN	\$505

GAS PRESSURE REGULATORS

WIDTH	LIST PRICE
3/4" N.P.T.	\$365
1 1/4" N.P.T.	\$1,164

GAS SHUT-OFF VALVE

WIDTH	LIST PRICE
3/4" N.P.T.	\$180
1 1/4" N.P.T.	\$630

1 1/4" REAR GAS CONNECTION. BATTERIES UP TO 600,000 BTU 176KW

\$1,435

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

\$1,045

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

\$2,434 /LINEAL FT

4" (102) WELDED ON LEGS FOR MODULAR UNITS

\$881

SWIVEL CASTERS, 2 WITH BRAKES SET OF 4

\$1,165

HIGH MASS OVEN 650°

\$3,897

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

\$3,352 /LINEAL FT

REINFORCEMENT CHANNELS

\$768

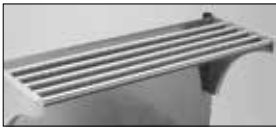
SAFETY VALVE

20%



BACKGUARD AND HIGH SHELF FEATURES

- Sleek European styling with wide radius shelves.
- Stainless steel fronts and shelves.
- 17" (432) high backguard with no shelf.
- 2 3/8" (60) flue outlet.
- 20 1/2" (521) high backguard with one shelf.
- 35" (889) high backguard with two shelves.
- Available for Sizzle and Chill units. Call for price.



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



17" BACKGUARD | NO SHELF | STAINLESS STEEL



Model BG-36

MODEL	WIDTH	HEIGHT	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE STAINLESS FRONT	LIST PRICE STAINLESS BACK
BG-12	12" (305)	17" (432)	(8)	18	\$1,034	\$408
BG-18	18" (457)	17" (432)	(10)	23	\$1,302	\$450
BG-24	24" (610)	17" (432)	(13)	29	\$1,436	\$680
BG-36	36" (914)	17" (432)	(18)	39	\$1,569	\$858
BG-48	48" (1219)	17" (432)	(23)	51	\$1,922	\$903
BG-54	54" (1312)	17" (432)	(25)	56	\$2,011	\$981
BG-60	60" (1524)	17" (432)	(29)	63	\$2,240	\$1,123
BG-72	72" (1829)	17" (432)	(35)	76	\$2,636	\$1,172
BG-84	84" (2134)	17" (432)	(41)	90	\$2,774	\$1,257
BG-96	96" (2438)	17" (432)	(48)	105	\$3,353	\$1,390
BG-108	108" (2743)	17" (432)	(55)	122	\$3,481	\$1,519
BG-120	120" (3048)	17" (432)	(64)	140	\$3,751	\$1,701

20½" SINGLE DECK | HIGH SHELF | STAINLESS STEEL



Model SHS-36

MODEL	WIDTH	HEIGHT	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE STAINLESS FRONT	LIST PRICE STAINLESS BACK
SHS-12	12" (305)	20½" (521)	(10)	23	\$1,656	\$680
SHS-18	18" (457)	20½" (521)	(13)	29	\$1,922	\$722
SHS-24	24" (610)	20½" (521)	(16)	36	\$2,011	\$858
SHS-36	36" (914)	20½" (521)	(23)	51	\$2,240	\$941
SHS-48	48" (1219)	20½" (521)	(30)	67	\$2,774	\$1,212
SHS-54	54" (1312)	20½" (521)	(34)	75	\$3,168	\$1,302
SHS-60	60" (1524)	20½" (521)	(38)	84	\$3,262	\$1,436
SHS-72	72" (1829)	20½" (521)	(46)	102	\$3,481	\$1,519
SHS-84	84" (2134)	20½" (521)	(55)	121	\$3,705	\$1,656
SHS-96	96" (2438)	20½" (521)	(64)	141	\$4,245	\$1,834
SHS-108	108" (2743)	20½" (521)	(74)	163	\$4,596	\$1,968
SHS-120	120" (3048)	20½" (521)	(85)	187	\$5,434	\$2,100

35" DOUBLE DECK | HIGH SHELVES | STAINLESS STEEL



Model DHS-36

MODEL	WIDTH	HEIGHT	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE STAINLESS FRONT	LIST PRICE STAINLESS BACK
DHS-12	12" (305)	35" (889)	(18)	39	\$2,899	\$680
DHS-18	18" (457)	35" (889)	(22)	48	\$3,303	\$722
DHS-24	24" (610)	35" (889)	(27)	60	\$3,657	\$858
DHS-36	36" (914)	35" (889)	(37)	82	\$4,013	\$941
DHS-48	48" (1219)	35" (889)	(48)	106	\$4,637	\$1,212
DHS-54	54" (1312)	35" (889)	(54)	119	\$4,906	\$1,302
DHS-60	60" (1524)	35" (889)	(60)	132	\$5,174	\$1,436
DHS-72	72" (1829)	35" (889)	(73)	160	\$6,110	\$1,519
DHS-84	84" (2134)	35" (889)	(86)	190	\$6,731	\$1,656
DHS-96	96" (2438)	35" (889)	(101)	222	\$7,313	\$1,834
DHS-108	108" (2743)	35" (889)	(116)	256	\$7,530	\$1,968
DHS-120	120" (3048)	35" (889)	(133)	292	\$7,977	\$2,100

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

SIZZLE N CHILL SYSTEM FEATURES

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



- Pots and pans slide easily over level cooking surfaces. Oversized stainless steel drawer guides with heavy duty double skate rollers and stainless steel bearings can withstand 275 lbs. (125 Kg).



SIZZLE N CHILL SYSTEM

MODEL	CONDENSING UNIT	DRAWER SIZE PANS CAPACITY	DIMENSIONS DEPTH/WIDTH/HEIGHT	AMPS	SHIP WEIGHT (KG) LBS	LIST PRICE COOKTOP + OPTIONS
IHR-XX-RM-36	REMOTE	2-DRAWERS - 27 1/4" (692) 4-PANS CAPACITY	38" 36" 36" (965 914 914)	0.3	(159) 350	\$27,381
IHR-XX-SC-36	SELF-CONTAINED	2-DRAWERS - 27 1/4" (692) 4-PANS CAPACITY	38" 36" 36" (965 914 914)	5	(213) 470	\$34,735
IHR-XX-RM-72	REMOTE	4-DRAWERS - 27 1/4" (692) 8-PANS CAPACITY	38" 72" 36" (965 1829 914)	0.5	(227) 500	\$37,192
IHR-XX-SC-72	SELF-CONTAINED	4-DRAWERS - 27 1/4" (692) 8-PANS CAPACITY	38" 72" 36" (965 1829 914)	7	(249) 550	\$40,936

SIZZLE N CHILL OPTIONS:

Cabinet extensions, contact factory with size requirements.

SPECIFICATIONS:

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

REFRIGERATED BASE SPECIFICATIONS:

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

ELECTRICAL:

1/4 h.p. compressor 120v., 6 ft. power cord is included.

GAS FOR COOKTOP:

Front manifold is 1 1/4" standard with optional 3/4" rear gas connection.

CLEARANCE:

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



GAS PRO SERIES

The Pro Series Line is sleek, European styling. Special design elements, like the wide radius high shelf and front ledge, help achieve this look along with the unique styling of the cast aluminum knobs. Stainless steel wraps this equipment from the top shelf to the kick plate. The base is constructed of rugged 10 gauge steel. The standard 2½" (64) diameter non-marking legs have a 5/8" (16) mounting stub that is extremely strong and is designed to mount easily.

FEATURES

- PyroCentric™ Burner heads are standard.
- Two rings of flame for even cooking no matter the pan size.
- PyroCentric™ 32,000 BTU 9KW anti-clogging burner with a 7,000 BTU/hr 2KW low simmer feature.
- Optional, interchangeable Saute and Wok Jet burner heads.
- Full width, stainless steel crumb tray slides out for cleaning.
- 12" x 12" (305 x 305) front grates lift off easily for cleaning.
- 12" x 13" (305 x 330) back grates feature a hot air dam to direct heat back onto the pot.
- Sized for positioning large stock pots directly over burner.
- Pots slide easily from section to section.
- Heavy-duty cast iron construction.
- Anti-clogging pilot shield protects the pilot from grease and debris. Grate actually provides the shield.
- High performance linear burner provides even heating throughout the 35,000 BTU 10KW oven.
- Unique burner baffle distributes heat flow to provide even cooking temperatures throughout the 26½" (673) wide oven.
- Exclusive heat deflector reflects heat into the oven, not the floor.
- Deep oven cavity accommodates standard 18" x 26" sheet pans front-to-back and side- to-side.
- Stamped inner door liner provides extra strength while improving heat retention.







GAS

PRO SERIES | COUNTER TOP BROILER

IMPERIA



PSB

Shown with optional stand and casters.

PROFESSIONAL COUNTERTOP BROILER

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

PROFESSIONAL COUNTERTOP BROILERS

MODEL	RADIANT BROILERS (R) (S)					STAINLESS STEEL STAND		
	BURNERS	GAS OUTPUT BTU	WIDTH	SHIP WEIGHT LBS	LIST PRICE	MODEL	SHIP WEIGHT LBS	LIST PRICE
PSB36	6	132,000	36"	370	\$16,311	PSBS36	90	\$3,124
PSB48	8	176,000	48"	460	\$21,143	PSBS48	105	\$4,633
PSB60	10	220,000	60"	605	\$26,640	PSBS60	125	\$5,156



Notes: Measurements in () are metric equivalents.



PSH

Shown with optional stand and casters.

PROFESSIONAL COUNTERTOP HOT PLATE

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

PROFESSIONAL COUNTERTOP HOT PLATES

WIDTH	MODEL	BURNERS	GAS OUTPUT BTU	SHIP WEIGHT LBS	LIST PRICE	STAINLESS STEEL STAND		
						MODEL	SHIP WEIGHT LBS	LIST PRICE
24"	PSH424	4	128,000	180	\$6,517	PSHS24	70	\$2,371
36"	PSH636	6	192,000	230	\$8,486	PSHS36	90	\$3,124
48"	PSH848	8	256,000	310	\$11,608	PSHS48	105	\$3,722
60"	PSH1060	10	320,000	375	\$13,691	PSHS60	125	\$4,633



Notes: Measurements in () are metric equivalents.



PSG

Shown with optional stand and casters.

PROFESSIONAL COUNTERTOP GRIDDLE

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

PROFESSIONAL COUNTERTOP GRIDDLES

MODEL	WIDTH	DEPTH	BURNERS	GAS OUTPUT BTU	SHIP WEIGHT LBS	LIST PRICE	STAINLESS STEEL STAND		
							MODEL	SHIP WEIGHT LBS	LIST PRICE
PSG36	36"	30 1/2"	3	90,000	400	\$27,356	PSG36S	90	\$3,124
PSG48	48"	30 1/2"	4	120,000	532	\$33,470	PSG48S	105	\$3,722
PSG60	60"	30 1/2"	5	150,000	665	\$40,025	PSG60S	125	\$4,633



GAS

PRO SERIES | RESTAURANT RANGES

IR-6-P

Shown with optional casters



IR-6

Shown with optional casters



IR-8-P-XB

Shown with optional casters

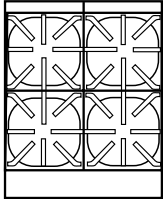


PRO SERIES RANGE FEATURES

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

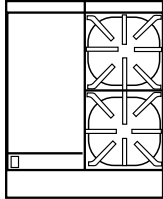
NEW TOP GRATE AND DOOR HANDLE



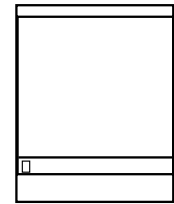


24" PRO SERIES RANGES

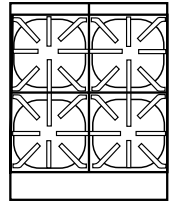
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-4	155,000	45	210	465	\$11,365
IR-4-XB	128,000	38	183	405	\$8,255



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-2-G12	111,000	33	213	470	\$14,213
IR-2-G12-XB	84,000	25	185	410	\$11,141

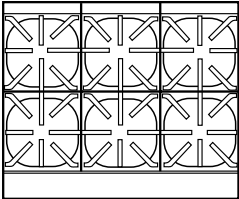


MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-G24	67,000	20	224	495	\$14,612
IR-G24-XB	40,000	12	196	435	\$11,241

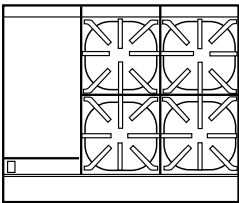


MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-4-SU	155,000	45	210	465	\$15,474
IR-4-SU-XB	128,000	38	183	405	\$14,750

36" PRO SERIES RANGES



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-6	227,000	67	274	605	\$12,860
IR-6-C	222,000	65	301	665	\$22,504
IR-6-P	244,000	71	310	684	\$24,373
IR-6-XB	192,000	56	246	545	\$9,878



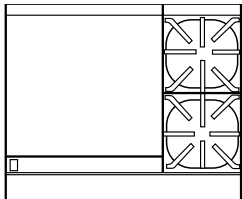
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-4-G12	183,000	54	283	625	\$16,061
IR-4-G12-C	178,000	52	310	685	\$24,796
IR-4-G12-P	200,000	59	319	704	\$27,574
IR-4-G12-XB	148,000	43	256	565	\$12,404



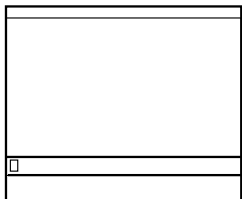
GAS

PRO SERIES | RESTAURANT RANGES

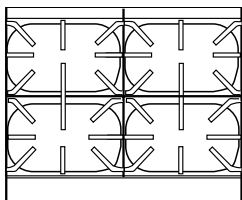
36" PRO SERIES RANGES



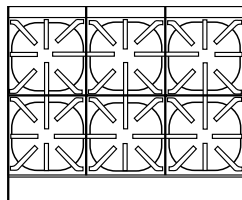
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-2-G24	139,000	41	288	635	\$16,598
IR-2-G24-C	134,000	39	314	695	\$25,295
IR-2-G24-P	156,000	46	324	714	\$28,109
IR-2-G24-XB	104,000	30	260	575	\$12,538



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-G36	95,000	28	297	655	\$17,362
IR-G36-C	90,000	26	319	705	\$26,110
IR-G36-P	112,000	33	333	734	\$28,876
IR-G36-XB	60,000	18	269	595	\$13,536

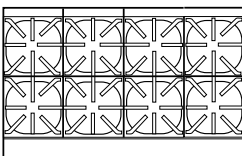


MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-4-S18	163,000	48	272	600	\$16,189
IR-4-S18-C	158,000	46	298	660	\$25,035
IR-4-S18-P	180,000	53	308	679	\$27,705
IR-4-S18-XB	128,000	38	244	540	\$12,997

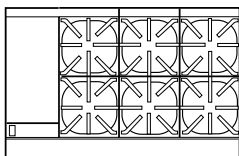


MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-6-SU	227,000	67	274	605	\$18,042
IR-6-SU-C	222,000	65	301	665	\$26,242
IR-6-SU-P	244,000	71	310	684	\$29,556
IR-6-SU-XB	192,000	56	246	545	\$14,840

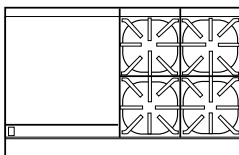
48" PRO SERIES RANGES



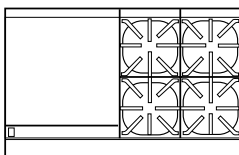
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-8	310,000	91	322	710	\$22,999
IR-8-XB	291,000	85	290	640	\$19,808
IR-8-C-XB	286,000	84	303	670	\$28,686
IR-8-P-XB	308,000	90	326	719	\$31,323



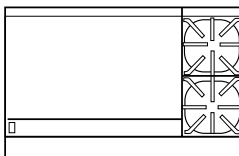
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-6-G12	266,000	78	344	760	\$25,907
IR-6-G12-XB	247,000	72	312	690	\$22,812
IR-6-G12-C-XB	242,000	71	326	720	\$31,689
IR-6-G12-P-XB	264,000	77	349	769	\$34,325



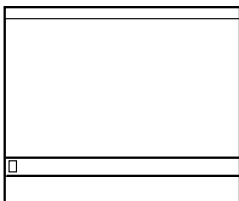
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-4-G24	222,000	65	367	810	\$26,043
IR-4-G24-XB	203,000	59	335	740	\$22,999
IR-4-G24-C-XB	198,000	58	348	770	\$31,863
IR-4-G24-P-XB	220,000	64	371	819	\$34,512



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-4-RG24	222,000	65	385	850	\$27,862
IR-4-RG24-XB	203,000	59	353	780	\$24,407
IR-4-RG24-C-XB	198,000	58	367	810	\$33,230
IR-4-RG24-P-XB	220,000	64	390	859	\$35,919



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-2-G36	178,000	52	385	850	\$27,228
IR-2-G36-XB	159,000	47	353	780	\$23,945
IR-2-G36-C-XB	154,000	45	367	810	\$32,916
IR-2-G36-P-XB	176,000	52	390	859	\$35,461



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-G48	134,000	39	394	870	\$29,139
IR-G48-XB	115,000	34	361	800	\$25,907
IR-G48-C-XB	110,000	32	376	830	\$34,834
IR-G48-P-XB	132,000	39	399	879	\$37,420



GAS

PRO SERIES | RESTAURANT RANGES



IR-6-G24-C

Shown with optional casters.

GRIDDLE TOP FEATURES

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

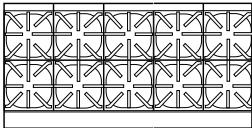
OPEN BURNER FEATURES

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



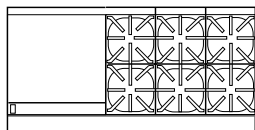
IR-10

Shown with optional casters.

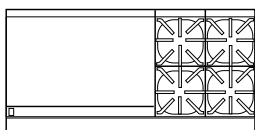


MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-10	390,000	114	444	980	\$20,858
IR-10-C	385,000	113	468	1,035	\$29,304
IR-10-CC	380,000	111	493	1,090	\$36,742
IR-10-XB	355,000	104	425	940	\$17,284
IR-10-C-XB	350,000	103	451	995	\$28,666
IR-10-P-XB	372,000	109	462	1019	\$28,796

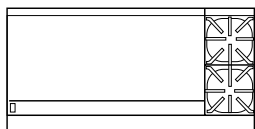
60" PRO SERIES RANGES



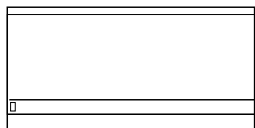
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-6-G24	302,000	89	480	1,060	\$23,536
IR-6-G24-C	297,000	87	506	1,115	\$31,985
IR-6-G24-CC	292,000	86	530	1,170	\$39,460
IR-6-G24-XB	267,000	78	457	1,010	\$20,251
IR-6-G24-C-XB	262,000	77	483	1,065	\$31,383
IR-6-G24-P-XB	284,000	83	494	1089	\$31,764



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-4-G36	258,000	76	491	1,085	\$25,363
IR-4-G36-C	253,000	74	517	1,140	\$33,808
IR-4-G36-CC	248,000	73	540	1,195	\$41,291
IR-4-G36-XB	223,000	65	468	1,035	\$22,157
IR-4-G36-C-XB	218,000	64	494	1,090	\$33,217
IR-4-G36-P-XB	240,000	70	505	1114	\$33,673



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-2-G48	214,000	63	496	1,095	\$26,746
IR-2-G48-C	209,000	61	522	1,150	\$35,189
IR-2-G48-CC	204,000	60	540	1,195	\$42,676
IR-2-G48-XB	179,000	52	472	1,045	\$23,128
IR-2-G48-C-XB	174,000	51	499	1,100	\$34,606
IR-2-G48-P-XB	196,000	57	510	1124	\$34,642



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-G60	170,000	50	505	1,115	\$31,069
IR-G60-C	165,000	48	531	1,170	\$39,939
IR-G60-CC	160,000	47	554	1,225	\$47,753
IR-G60-XB	135,000	40	483	1,065	\$27,317
IR-G60-C-XB	130,000	38	508	1,120	\$39,273
IR-G60-P-XB	152,000	45	519	1,144	\$38,832



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



IR-6-RG24

Shown with legs.

RAISED GRIDDLE WITH BROILER

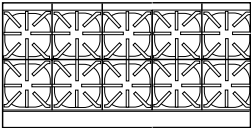
- Raised griddle broilers are available in 24" and 36" (610 and 914) widths.
- Griddle tops are highly polished 3/4" (19) plate.
- Manual controls are conveniently located.
- Burners have 20,000 6KW BTU/hr output with a heat deflector every 12" (305) for even heating.
- Large griddle grease can and full width broiler drip tray are removable for easy cleaning.



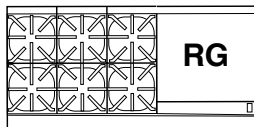
RADIANT BROILER

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

60" PRO SERIES RANGES

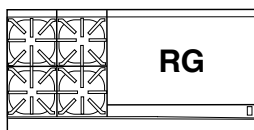


MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-10-SU	390,000	114	444	980	\$30,689
IR-10-SU-C	385,000	113	468	1,035	\$39,135
IR-10-SU-CC	380,000	111	493	1,090	\$48,359
IR-10-SU-XB	355,000	104	425	940	\$29,111
IR-10-SU-C-XB	350,000	103	451	995	\$38,774
IR-10-SU-P-XB	372,000	109	462	1019	\$40,626

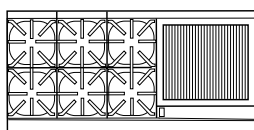


60" PRO SERIES RANGES

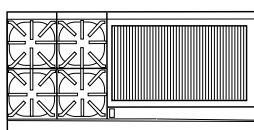
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-6-RG24	302,000	89	496	1,095	\$24,873
IR-6-RG24-C	297,000	87	522	1,150	\$33,321
IR-6-RG24-CC	292,000	86	540	1,195	\$40,802
IR-6-RG24-XB	267,000	78	468	1,045	\$21,623
IR-6-RG24-C-XB	262,000	77	499	1,100	\$32,729
IR-6-RG24-P-XB	319,000	93	532	1,174	\$33,136



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-4-RG36	258,000	76	508	1,185	\$35,494
IR-4-RG36-C	253,000	74	533	1,140	\$43,937
IR-4-RG36-CC	248,000	73	558	1,195	\$51,961
IR-4-RG36-XB	223,000	65	485	1,035	\$32,176
IR-4-RG36-C-XB	218,000	64	510	1,090	\$43,347
IR-4-RG36-P-XB	240,000	70	505	1,114	\$43,690



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-6-RB24	322,000	94	472	1,060	\$34,779
IR-6-RB24-C	317,000	93	497	1,115	\$43,224
IR-6-RB24-CC	312,000	91	522	1,170	\$48,008
IR-6-RB24-XB	287,000	84	449	1,010	\$51,261
IR-6-RB24-C-XB	282,000	83	474	1,065	\$42,631
IR-6-RB24-P-XB	304,000	89	494	1,089	\$62,773



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-4-RB36	288,000	84	483	1,085	\$41,084
IR-4-RB36-C	283,000	83	508	1,140	\$49,530
IR-4-RB36-CC	278,000	81	533	1,195	\$61,674
IR-4-RB36-XB	253,000	74	460	1,035	\$41,868
IR-4-RB36-C-XB	248,000	73	485	1,090	\$48,934
IR-4-RB36-P-XB	270,000	79	505	1,114	\$53,380



GAS

PRO SERIES | RESTAURANT RANGES

IR-6-G36-C

Shown with optional casters.

STANDARD OVEN FEATURES

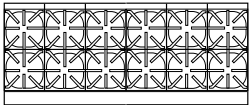
- Chef depth standard oven interior accommodates standard 18" x 26" (457 x 660) sheet pans front-to-back and side-by side.
- Interior is 26½" w x 26" d x 14" h (673 w x 660 d x 356 h) 35,000 BTU/hr 10KW oven.
- 100% oven safety pilot.
- Heavy duty thermostat with temperature range from 150°F to 500°F (65°C to 260°C).
- Porcelainized sides, rear, deck and door lining.
- Unique baffle above the burner distributes heat flow to provide even cooking temperatures throughout the 35,000 BTU/hr 10KW oven.
- Stamped inner door liner provides extra strength while optimizing heat retention.
- One chrome oven rack included - 2 positions.

CONVECTION OVEN FEATURES

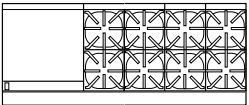
- Convection oven with ¼ hp blower motor cooks products quickly and evenly with less shrinkage.
- Convection oven interior dimensions 26½" w x 22½" d x 14" h (673 w x 572 d x 356 h).
- Three position switch for cooking or cool down.
- Fan shuts off automatically when door is open.
- 30,000 BTU/hr 9KW
- Three chrome oven racks included - 5 positions.



72" PRO SERIES RANGES



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-12	454,000	133	514	1,135	\$28,140
IR-12-C	449,000	132	540	1,190	\$37,013
IR-12-CC	444,000	130	568	1,255	\$45,884
IR-12-XB	419,000	123	493	1,085	\$24,450
IR-12-C-XB	414,000	121	517	1,140	\$36,602
IR-12-PP	488,000	143	586	1,293	\$51,168
IR-12-P-XB	436,000	128	528	1,164	\$35,964

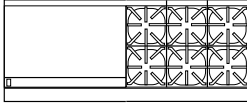


MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-8-G24	386,000	113	536	1,185	\$31,863
IR-8-G24-C	381,000	112	562	1,240	\$40,737
IR-8-G24-CC	356,000	104	590	1,305	\$49,711
IR-8-G24-XB	331,000	97	513	1,135	\$27,909
IR-8-G24-C-XB	326,000	96	540	1,190	\$40,162
IR-8-G24-PP	420,000	123	609	1,343	\$54,890
IR-8-G24-P-XB	348,000	102	551	1,214	\$39,421



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

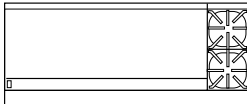
72" PRO SERIES RANGES



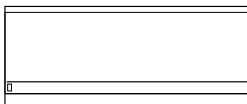
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-6-G36	322,000	94	541	1,195	\$31,863
IR-6-G36-C	317,000	93	567	1,250	\$40,737
IR-6-G36-CC	312,000	91	595	1,315	\$49,711
IR-6-G36-XB	287,000	84	518	1,145	\$27,909
IR-6-G36-C-XB	282,000	83	544	1,200	\$40,162
IR-6-G36-PP	356,000	104	614	1353	\$54,890
IR-6-G36-P-XB	304,000	89	555	1224	\$39,421



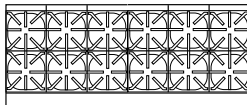
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-4-G48	278,000	81	518	1,145	\$34,736
IR-4-G48-C	273,000	80	544	1,200	\$43,614
IR-4-G48-CC	268,000	79	572	1,265	\$52,569
IR-4-G48-XB	243,000	71	495	1,095	\$30,687
IR-4-G48-C-XB	238,000	70	522	1,150	\$43,815
IR-4-G48-PP	312,000	91	591	1303	\$57,762
IR-4-G48-P-XB	260,000	76	532	1174	\$42,200



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-2-G60	234,000	69	602	1,330	\$42,397
IR-2-G60-C	229,000	67	628	1,385	\$51,718
IR-2-G60-CC	224,000	66	656	1,450	\$61,035
IR-2-G60-XB	199,000	58	579	1,280	\$38,051
IR-2-G60-C-XB	194,000	57	606	1,335	\$51,288
IR-2-G60-PP	268,000	79	675	1488	\$65,427
IR-2-G60-P-XB	216,000	63	616	1359	\$49,563



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-G72	190,000	56	643	1,420	\$42,873
IR-G72-C	185,000	54	669	1,475	\$52,196
IR-G72-CC	180,000	53	697	1,540	\$61,704
IR-G72-XB	155,000	45	620	1,370	\$38,674
IR-G72-C-XB	150,000	44	646	1,425	\$51,677
IR-G72-PP	224,000	66	716	1578	\$65,902
IR-G72-P-XB	172,000	50	657	1449	\$50,188



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-12-SU	454,000	133	514	1,135	\$38,421
IR-12-SU-C	449,000	132	540	1,190	\$47,297
IR-12-SU-CC	444,000	130	568	1,255	\$55,079
IR-12-SU-XB	419,000	123	545	1,085	\$36,553
IR-12-SU-C-XB	414,000	121	517	1,140	\$46,856
IR-12-SU-PP	488,000	143	586	1293	\$61,447
IR-12-SU-P-XB	436,000	128	528	1164	\$48,066



EXTERIOR OPTIONS

SWIVEL CASTERS, 3 WITH BRAKES SET OF 6, FOR 72" (1829)	SWIVEL CASTERS, 2 WITH BRAKES SET OF 4	GAS SHUT-OFF VALVE 3/4" N.P.T.
\$1,748	\$1,165	\$180/VALVE

STAINLESS STEEL CABINET BASE DOOR		
24" (610) SINGLE DOOR	36" (914) DOUBLE DOORS	48" (1219) DOUBLE DOORS
\$1,934	\$2,482	\$3,108

OVEN OPTIONS

EXTRA OVEN RACK		
20" (508)	26½" (673) STANDARD OVEN	26½" (673) CONVECTION OVEN
\$505	\$505	\$505

BURNER OPTIONS

10" (254) STAINLESS STEEL WOK RING (FITS OVER ANY IR TOP GRATE)
\$1045

GRIDDLE OPTIONS

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

THERMOSTAT GRIDDLE CONTROL (ADD "T" TO MODEL NUMBER)			GROOVED GRIDDLE TOP (ADD "GG" TO MODEL #) SPECIFY LEFT OR RIGHT SIDE FOR GROOVED SECTION	
12" (305) GRIDDLE	24" (610) GRIDDLE	36" (914) GRIDDLE	\$2,434/12" LINEAL FT	
\$2,371	\$2,712	\$3,358	CHROME GRIDDLE TOP (ADD "CG" TO MODEL #)	
48" (1219) GRIDDLE	60" (1524) GRIDDLE	72" (1829) GRIDDLE	\$3,352/LINEAL FT	
\$4,431	\$6,920	\$7,772		

1" GRIDDLE PLATE (ADD "1" TO MODEL NUMBER)				
12" (305) GRIDDLE	24" (610) GRIDDLE	36" (914) GRIDDLE	48" (1219) GRIDDLE	60" (1524) GRIDDLE
\$913	\$913	\$913	\$1,531	\$1,913

COOK TOP OPTIONS

- Heavy duty polished top 12"w x 24"d (305 x 610) to replace two open burners.
- Add -"HT" to model number, \$1,948 per 12" x 24" section.
- 24" and 36" radiant broiler sections may be added to all IR Ranges. Contact Imperial for prices.
- Safety Valves, contact Imperial for prices.
- CE models, contact Imperial for prices.

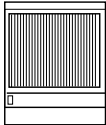


GAS

PRO SERIES | RANGE MATCH

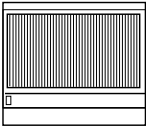


IR-36BR-126

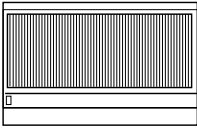


RANGE MATCH RADIANT BROILERS

WIDTH	MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
24" (610)	IR-24BR-120	87,000	26	238	525	\$24,892
24" (610)	IR-24BR-XB	60,000	18	154	340	\$23,674



WIDTH	MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
36" (914)	IR-36BR-126	125,000	37	290	641	\$25,344
36" (914)	IR-36BR-C	120,000	35	313	692	\$26,699
36" (914)	IR-36BR-P	142,000	42	327	720	\$35,445
36" (914)	IR-36BR-XB	90,000	26	204	450	\$22,287



WIDTH	MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
48" (1219)	IR-48BR-220	174,000	51	376	830	\$37,277
48" (1219)	IR-48BR-XB-P	172,000	50	398	878	\$44,929
48" (1219)	IR-48BR-XB-126	155,000	45	362	799	\$33,413



Notes: Measurements in () are metric equivalents. 24" (610) and 48" (1219) units utilize 20" (610) wide ovens | "XB-126" specifies 1 26 1/2" (673) Standard Oven and Cabinet Base | "C" specifies 1 26 1/2" (673) Convection Oven | "XB" specifies no oven, Cabinet Base only.



IRF-40

TUBE FIRED FRYER FEATURES

- Large nickel plated fry baskets with vinyl-coated handles.
- Maximum load capacity: 25, 40, 50 and 75 lbs.
- Fine mesh crumb screen.
- Stainless steel front, doors, sides, basket and hanger.
- Frypot is 304 stainless steel.
- Full bottom provides structural support.
- Full heat-shield behind control panel.
- Higher BTU for fast recovery, heats oil quickly resulting in less absorption and better tasting food.
- Double panel door.
- Recessed bottom for drain accessibility. 1¼" (32) full port drain valve.
- Plate mounted legs/casters for secure support.

RANGE MATCH FRYER OPTIONS

- 20 ½" Stainless Steel Backguard (no shelf) \$1,327
- Stainless Steel Tank Cover \$752
- Joiner Strip \$376
- Stainless Steel Drain Shelf (specify right or left mount) \$1,257
- Casters (set of 4) \$1,165
- Full size Basket \$638 each
- Extra Set of Twin Baskets (set of 2) for IRF-40, IRF-50 \$704
- Extra Set of Twin Baskets (set of 2) for IRF-75 \$1,047
- Heat Lamp for IRF-DS \$2,260

RANGE MATCH FRYERS

MODEL	DESCRIPTION	GAS OUT-PUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IRF-25	25 LBS. OIL CAPACITY, S/S TUBE FIRED FRY POT	70,000	21	53	117	\$12,007
IRF-2525	2EA. 25 LBS. OIL CAPACITY, S/S TUBE FIRED FRY POT	140,000	41	104	230	\$22,763
IRF-40	40 LBS. OIL CAPACITY, S/S TUBE FIRED FRY POT	105,000	31	100	221	\$15,307
IRF-50	50 LBS. OIL CAPACITY, S/S TUBE FIRED FRY POT	140,000	41	114	253	\$17,251
IRF-75	75 LBS. OIL CAPACITY, S/S TUBE FIRED FRY POT	175,000	51	122	270	\$20,060
IRF-40-OP	40 LBS. OIL CAPACITY, S/S OPEN FRY POT	105,000	31	100	221	\$18,840
IRF-50-OP	50 LBS. OIL CAPACITY, S/S OPEN FRY POT	140,000	41	114	253	\$21,429
IRF-75-OP	75 LBS. OIL CAPACITY, S/S OPEN FRY POT	175,000	51	122	270	\$25,147
IRF-DS	15 ½" (394) W/ TOP DRAINING SECTION STORAGE CABINET, NO FILTER	N/A	N/A	60	130	\$8,556
IRF-DS-75	19 ½" (495) W/ TOP DRAINING SECTION STORAGE CABINET, NO FILTER	N/A	N/A	68	150	\$10,267



Notes: Measurements in () are metric equivalents.



IR-12-SPR

Shown with optional door.

RANGE MATCH SPREADER PLATE OPTIONS

- Stainless Steel Door on Open Cabinet 12", 18", 24" \$1,934
- Stainless Steel Door on Open Cabinet 36" (double door set) \$2,482

OPTIONS FOR BAIN-MARIE

- Optional electric Bain-Marie with stainless steel door and faucet for 18", 24" or 36" model. Add "BM" after model number. \$7,043
- 120 Volts, 1 phase
- 208 Volts, 1 phase
- 240 Volts, 1 phase

EQUIPMENT OPTIONS:

Set of 4 casters, \$1,165

Set of 6 casters, \$1,649



Notes: Measurements in () are metric equivalents.

RANGE MATCH SPREADER

MODEL	DESCRIPTION	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-12-SPR	12" (305) WIDE STAINLESS STEEL WORK SURFACE	68	150	\$2,969
IR-18-SPR	18" (457) WIDE STAINLESS STEEL WORK SURFACE	72	160	\$3,381
IR-24-SPR	24" (610) WIDE STAINLESS STEEL WORK SURFACE	88	195	\$3,959
IR-36-SPR	36" (914) WIDE STAINLESS STEEL WORK SURFACE	95	210	\$4,770



GAS

PRO SERIES | RANGE MATCH

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



IR-36-LB



45 | 2023 GAS | PRO SERIES

DOUBLE DECK OVENS

MODEL	DESCRIPTION	GAS OUT-PUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-36-DS	2EA. 26 ½" STANDARD OVENS, STACKED	70,000	21	375	825	\$24,507
IR-36-DS-C	1EA. 26 ½" STANDARD OVEN, STACKED ON TOP OF (1) 26 ½" CONVECTION OVEN	65,000	19	392	865	\$32,581
IR-36-DS-CC	2EA. 26 ½" CONVECTION OVENS, STACKED	60,000	17	410	905	\$40,663

SINGLE DECK OVENS

MODEL	DESCRIPTION	GAS OUT-PUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IR-36-LB	1EA. 26 ½" STANDARD OVEN	35,000	10	186	410	\$12,251
IR-36-LB-C	1EA. 26 ½" CONVECTION OVEN	30,000	9	204	450	\$20,336



Notes: Measurements in () are metric equivalents.



IRSB-36 SALAMANDER BROILER

- Infra-red burner with a protective screen.

SALAMANDER ACCESSORIES

- 2 ea. Reinforcement channels to mount IRSB-36 on range \$768
- Wall mount bracket \$636
- Counter top installation, leg kit \$940
- One point ¼" gas connection from ISB to IR range \$1,340
Specify IR Range model.
- Stainless Steel, top, bottom, front and sides for ISB is standard.

MODEL	DESCRIPTION	GAS OUT-PUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IRSB-36	36" (914) INFRA-RED	40,000	12	95	210	\$11,605



Notes: Measurements in () are metric equivalents.



IRCM-36 CHEESE MELTER BROILER

CHEESE MELTER ACCESSORIES

- Counter top installation, leg kit \$940
- 2 ea. Reinforcement Channels to mount ICMA on range \$768
- One point ¼" gas connection from ICMA to IR range \$1,340
Specify IR Range model.
- Pass-thru Cheesemelters are available for an additional charge.
- Stainless Steel, top, bottom, front and sides for ICMA is standard.
- Extra Racks:
24" (610) \$630, 36" (914) \$856, 48" (1219) \$894, 60" (1524) \$1,034, 72" (1829) \$1,118, 84" (2134) \$1,252
- Wall mount brackets per set: 24" (610), 36" (914) and 48" (457) \$636, 60" (1524) and 72" (1829) \$894, 84" (2134) \$1,034

CHEESE MELTER BROILERS

MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IRCM-24	24" (610) INFRA-RED	20,000	6	48	105	\$7,496
IRCM-36	36" (914) INFRA-RED	40,000	12	75	162	\$10,485
IRCM-48	48" (1219) INFRA-RED	40,000	12	95	208	\$12,902
IRCM-60	60" (1524) INFRA-RED	60,000	17	125	275	\$16,221
IRCM-72	72" (1829) INFRA-RED	70,000	21	152	335	\$19,590
IRCM-84	84" (2134) INFRA-RED	80,000	23	184	405	\$23,435



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



GAS

PROTECTION OVENS



PRV

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

PRV-2



PRV-1



PRV-3



MODEL	DESCRIPTION	WIDTH	HEIGHT	DEPTH	GAS OUTPUT BTU	SHIP WEIGHT LBS	LIST PRICE
PRV-1	SINGLE DECK	36"	27 1/2"	40"	52,000	387	\$13,018
PRV-2	DOUBLE DECK	36"	49"	40"	104,000	767	\$26,029
PRV-3	TRIPLE DECK	36"	70 1/4"	40"	156,000	1148	\$39,040

PRV OPTIONS

- Marine ledge \$1,064
- Heavy duty Imperial casters \$1,165
- Solid doors available at no additional charge, must specify at ordering.
- Extra racks \$505 each
- 2 unit stand \$1,693
- 1 unit stand \$2,091

UTILITY REQUIREMENTS GAS MODELS

- Manifold pressure 5.0" W.C. Natural Gas
- 10.0" W.C. Propane Gas
- Manifold size 3/4" N.P.T.
- Input Rating 52,000 BTU 21 KW per oven - PRV
- 80,000 BTU 23 KW per oven - PRV

UTILITY REQUIREMENTS GAS MODELS

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

CLEARANCE

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



GAS

CONVECTION OVENS

PCVG-2

Shown with optional casters.

CONVECTION OVEN FEATURES

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



- Updated door handles



49

2023 GAS | CONVECTION OVENS

PROGRAMMABLE CONTROLS WITH COOK 'N HOLD FEATURE

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

MANUAL CONTROLS

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

THERMOSTATIC OVEN CONTROL

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

ON-OFF SWITCH

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

PCVCG-1

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



PCVG-1

Single Deck, Standard Depth

Shown with Manual Controls and optional casters



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



MODEL	DESCRIPTION	WIDTH	HEIGHT	DEPTH	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
PCVG-1	SINGLE DECK, STANDARD DEPTH	38" (965)	64" (1526)	41 ½" (1054)	70,000	21	236	521	\$22,655
PCVG-2	DOUBLE DECK, STANDARD DEPTH	38" (965)	74" (1880)	41 ½" (1054)	140,000	41	455	1,005	\$45,306
PCVDG-1	SINGLE DECK, BAKERY DEPTH	38" (965)	64" (1526)	45 ½" (1156)	80,000	23	277	611	\$30,448
PCVDG-2	DOUBLE DECK, BAKERY DEPTH	38" (965)	74" (1880)	45 ½" (1156)	160,000	47	536	1,185	\$60,891
PCVCG-1	SINGLE DECK, STANDARD DEPTH CATERING STYLE	38" (965)	64" (1526)	41 ½" (1054)	70,000	21	254	561	\$27,586
PCVDCG-1	SINGLE DECK, BAKERY DEPTH CATERING STYLE	38" (965)	64" (1526)	45 ½" (1156)	80,000	(23)	(295)	651	\$34,183

TURBO-FLOW CONVECTION OVEN OPTIONS

- Cook and Hold Feature \$3,869 per oven
- Stainless Steel sides, top and legs are standard on all PCVG and PCVDG models.
- Stainless Steel Enclosure Back \$1,242 per deck
- Direct Connect Vent PCVG-1 and PCVDG-1 \$1,425
- Direct Connect Vent PCVG-2 and PCVDG-2 \$1,973
- Heavy Duty Casters, set of 4 \$1,165
- Stack Kit with 6" (152) Stainless Steel Legs \$904
- Stainless Steel solid doors available at no additional charge, must specify at ordering.
- Stainless Steel Bottom Shelf and Adjustable Rack Supports
PCVG-1 \$2,382, PCVDG-1 \$2,906
- Stainless Steel Stand Bottom Shelf only PCVG-1 \$1,327, PCVDG-1 \$1,588
- Extra Standard oven Racks, PCVG-1 \$505 each.
- Extra Bakery Depth oven Racks, PCVDG-1 \$505 each
- 480 Volt \$2,130 per motor
- One point gas connection for double stack ovens \$1,340

UTILITY REQUIREMENTS GAS MODELS

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

UTILITY REQUIREMENTS GAS MODELS

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

- Per oven

CLEARANCE

For use only on non-combustible floors with legs or casters; or 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.



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



GAS

TUBE FIRED FRYERS



IFS-40

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

TUBE FIRED FRYER FEATURES

- Large nickel plated fry baskets with vinyl-coated handles.
- Maximum load capacity: 25, 40, 50 and 75 lbs.
- Fine mesh crumb screen.
- Stainless steel front, doors, sides, basket and hanger.
- Frypot is 304 stainless steel.
- Full bottom provides structural support.
- Large heat transfer area rapidly heats oil to the desired temperature with a faster recovery than an open pot fryer.
- Large "cool zone" helps capture food particles, prolongs oil life and reduces taste transfer. Deflector/baffles in tubes absorb and diffuse heat to tube walls.
- Full heat-shield behind control panel.
- Higher BTU for fast recovery, heats oil quickly resulting in less absorption and better tasting food.
- Double panel door.
- Recessed bottom for drain accessibility. 1¼" (32) full port drain valve.
- Plate mounted legs/casters for secure support.
- Tube joint sections are robotically precision welded onto specially drawn frypot.
- Radius-formed frypot edges add durability for longer frypot life.



BASKET LIFT OPTIONS

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

COMPUTER CONTROLS

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

FRYER OPTIONS

- Electronic Thermostat (per fryer) add suffix "T" to model number \$2,610
- Computer (per fryer) add suffix "C" to model number \$6,725
- Automatic basket lifts w/ Computerized Controls \$12,940 per fryer
- 1 Full size basket \$668
- Extra basket, models IFS-25, IFS-2525 and IFST-25 \$367 each.
- Extra Twin baskets, set of 2 for models IFS-40, IFS-50 \$729
- Extra Twin baskets, set of 2 for model IFS-75 \$1,085
- Set of 1/3 size baskets, set of 3 for model IFS-75 \$1,434
- Heat Lamp for model IF-DS \$2,260
- Stainless steel Joiner strip \$376
- Casters 6" (152) , set of 4 \$1,165
- Catering style, add "CAT" to Model Number \$5,079
- Manifold Gas Shut-Off Valves ¾" N.P.T. \$180
- Side drain shelf, specify right or Left \$1,302
- 20½" (521) H backguard, no shelf specify model \$1,327
- Stainless steel Tank Cover, for all fryer models, two required for IFS-2525, \$752 each.
- Stainless steel side splash approx. 6" (152) \$1,142 per side.
- Front work shelf \$1,672



IFST-25



IFS-40



IFS-75

Shown with optional casters.

TUBE FIRED FRYERS | FLOOR MODELS

MODEL	DESCRIPTION	OIL CAPACITY LBS, (L)	WIDTH	DEPTH	FRYING AREA	GAS OUTPUT BTU (KW)	BURNERS	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IFS-25	½ SIZE, ADD-A-FRYER 304 STAINLESS STEEL FRYPOT	25, (11)	7 7/8" (200)	30 ½" (775)	6 ¾" X 14" (171 X 356)	70,000 (21)	2	53	117	\$9,807
IFS-2525	TWO ½ SIZE, SPLIT POT 304 STAINLESS STEEL FRYPOT	25/25 (11/11)	15 ½" (394)	30 ½" (775)	2 EA. 6 ¾" X 14" (171 X 356)	140,000 (41)	4	104	230	\$19,217
IFS-40	304 STAINLESS STEEL FRYPOT	40, (18)	15 ½" (394)	30 ½" (775)	14" X 14" (356 X 356)	105,000 (31)	3	100	221	\$12,487
IFS-40D	304 STAINLESS STEEL FRYPOT	40/45 (18/20)	15 ½" (394)	30 ½" (775)	14" X 14" (356 X 356)	105,000 (31)	4	100	221	\$13,284
IFS-50	304 STAINLESS STEEL FRYPOT	50, (23)	15 ½" (394)	30 ½" (775)	14" X 14" (356 X 356)	140,000 (41)	4	114	253	\$14,080
IFS-75	304 STAINLESS STEEL FRYPOT	75, (31)	19 ½" (495)	34 ½" (876)	18" X 18" (457 X 457)	175,000 (51)	5	122	270	\$16,940
IF-DS	TOP DRAINING SECTION W/STORAGE CABINET (NO FILTER)	15 ½"	30 ½" (775)	N/A	N/A	N/A	N/A	60	130	\$7,230
IF-DS-75	TOP DRAINING SECTION W/STORAGE CABINET (NO FILTER)	19 ½"	34 ½" (876)	N/A	N/A	N/A	N/A	68	150	\$8,676

TUBE FIRED FRYERS | COUNTER TOP MODELS

MODEL	DESCRIPTION	OIL CAPACITY LBS, (L)	WIDTH	DEPTH	FRYING AREA	GAS OUTPUT BTU (KW)	BURNERS	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IFST-25	COUNTER TOP 304 STAINLESS STEEL FRYPOT	25, (14)	15 ½" (394)	29 ¼" (743)	12½" X 14" (318 X 356)	70,000 (21)	3	50	110	\$9,933
IFSTS-25	STAINLESS STEEL STAND	N/A	16" (406)	29 ¼" (743)	N/A	N/A	N/A	20	44	\$1,694



Notes: Measurements in () are metric equivalents. IFS-25 provided with 2 legs only. IFST-25 is designed to match models: IMGA; ITG; IGG Griddles; IRB broilers and IHPA Hot Plates. IFST-25 is NSF Listed and UL Certified. IFSTS-25 stand dimensions: 16"w x 29 ¼"d x 19"h (406 x 743 x 483).



GAS

OPEN POT FRYERS



IFS-40-OP

Shown with optional casters.

OPEN POT FRYER FEATURES

- Large nickel plated fry baskets with vinyl-coated handles
- Stainless steel front, doors, sides, basket and hanger.
- Frypot is 304 stainless steel.
- Full heat-shield behind control panel.
- Higher BTU for fast recovery, heats oil quickly resulting in less absorption and better tasting food.
- Recessed bottom for drain accessibility. 1 1/4" (32) full port drain valve.
- Maximum load capacity: 25, 40, 50 and 75 lbs.
- Fine mesh crumb screen catches larger particles for quick clean-ups.
- Double panel door.
- Full bottom provides structural support.
- Plate mounted legs/casters for secure support.

BURNERS

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



OPEN FRYPOT

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





IFS-40-OP



IFS-75-OP

Shown with optional casters.

OPEN POT FRYERS | FLOOR MODELS

MODEL	DESCRIPTION	OIL CAPACITY LBS (L)	WIDTH	DEPTH	FRYING AREA	GAS OUTPUT BTU (KW)	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IFS-40-OP	304 STAINLESS STEEL FRYPOT	40 (22)	15 ½" (394)	30 ½" (775)	14" X 14" (356 X 356)	105,000 (31)	100	221	\$15,602
IFS-50-OP	304 STAINLESS STEEL FRYPOT	50 (27)	15 ½" (394)	30 ½" (775)	14" X 14" (356 X 356)	140,000 (41)	114	253	\$17,736
IFS-75-OP	304 STAINLESS STEEL FRYPOT	75 (41)	19 ½" (495)	34 ½" (876)	18" X 18" (457 X 457)	175,000 (51)	122	270	\$20,824
IF-DS	TOP DRAINING SECTION W/STORAGE CABINET (NO FILTER)	N/A	15 ½"	30 ½" (775)	N/A	N/A	60	130	\$7,230
IF-DS-75	TOP DRAINING SECTION W/STORAGE CABINET (NO FILTER)	N/A	19 ½"	34 ½" (876)	N/A	N/A	68	150	\$8,676

FRYER OPTIONS

- Electronic Thermostat (per fryer) add suffix "T" to model number \$2,610
- Computer (per fryer) add suffix "C" to model number \$6,725
- Automatic basket lifts w/ Computerized Controls \$12,940 per fryer
- 1 Full size basket \$668
- Extra basket (for IF-25, IF-2525 and IFT-25) - \$367 each
- Extra Twin Baskets, set of 2 for models IFS-40-OP, IFS-50-OP \$729
- Extra Twin Baskets, set of 2 for model IFS-75-OP \$1,085
- Set of 1/3 size baskets, set of 3 for model IFS-75 \$1,434
- Heat Lamp for model IF-DS and IF-DS-75 \$2,260
- Stainless steel Joiner strip \$376
- Casters 6" (152) , set of 4 \$1,165
- Catering style, add "CAT" to Model Number \$5,079
- Manifold Gas shut-Off Valves ¾" N.P.T. \$180
- Side drain shelf, specify right or Left \$1,302
- 20½" (521) H backguard, no shelf specify model \$1,327
- Stainless steel Tank Cover, for all fryer models \$752 each.
- Stainless steel side splash approx. 6" (152) \$1,142 per side.
- Front Work shelf \$1,672



GAS

FRYERS AND FILTER SYSTEMS | FILTER SYSTEMS FOR TUBE FIRED FRYERS



IFSCB250BL

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

FILTER SYSTEM FEATURES

- Continuous lines reflect a quality, professional look.
- Stainless steel reliability: front, door, sides basket hanger and frypot.
- Rear gas manifold with one point connection.
- Internally plumbed oil drain and return line.
- Unique filter pan designed for maximum oil return.
- Positive latching filter paper holder.
- Stainless steel filter pan for easy cleaning.
- Filter is located underneath fryers to save valuable space.
- Up to 6 fryers can be battered into one fryer/ filter system.
- 5.5 GPM roller-pump speeds up filtering process.
- Fryer oil capacity options: 50 and 75 lbs.
- 304 stainless steel precision welded frypot.
- Stainless steel 5" (127) deep, front work ledge.
- Optional computerized controls are available.
- Optional automatic basket lifts are available.
- Standard with casters.

FILTERING SAVES MONEY

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

FRYER/FILTER SYSTEMS

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

FILTER SYSTEM WITH DRAIN STATION

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

MODEL NUMBER LEGEND PER LETTER AND NUMBER EXAMPLE - IFSSP250CBL

I = Imperial

F = Fryer

S = Stainless Steel Frypot

SP = Filter System Type: Space Saver (SP), Side-Car includes Matching Cabinet (CB)

2 = Number of fryer in system, max is 6

50 = Fryer Oil Capacity 50 and 75

C = Controller Upgrade Option: Electronic Thermostat (T), Computer Controls (C)

BL = Automatic Basket lift Option



IFSSP250

Space Saver Filter System



IFSCB250BL

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

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

FRYERS IN SYSTEM	GAS MANIFOLD INLET SIZE	SNAP ACTION THERMOSTAT		ELECTRONIC THERMOSTAT		COMPUTER CONTROL	
		IFS50	IFS75	IFS50T	IFS75T	IFS50C	IFS75C
2	3/4" N.P.T.	\$49,201	\$58,569	\$53,745	\$63,077	\$61,093	\$70,466
3	1-1/4" N.P.T.	\$64,013	\$77,200	\$70,787	\$83,977	\$81,826	\$95,019
4	1-1/4" N.P.T.	\$76,837	\$93,884	\$85,894	\$102,973	\$100,658	\$117,658
5	1-1/4" N.P.T.	\$92,620	\$113,520	\$103,988	\$124,887	\$122,411	\$143,311
6	1-1/4" N.P.T.	\$107,475	\$132,236	\$121,033	\$145,796	\$143,192	\$167,870

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

FRYERS IN SYSTEM	GAS MANIFOLD INLET SIZE	SNAP ACTION THERMOSTAT		ELECTRONIC THERMOSTAT		COMPUTER CONTROL	
		IFS50	IFS75	IFS50T	IFS75T	IFS50C	IFS75C
1	3/4" N.P.T.	\$34,589	\$44,083	\$40,838	\$46,314	\$44,491	\$50,007
2	3/4" N.P.T.	\$48,957	\$62,271	\$57,396	\$66,769	\$64,827	\$74,119
3	1-1/4" N.P.T.	\$63,077	\$80,443	\$73,998	\$87,222	\$85,034	\$98,258
4	1-1/4" N.P.T.	\$78,215	\$99,074	\$91,086	\$108,128	\$105,818	\$122,855
5	1-1/4" N.P.T.	\$92,261	\$117,262	\$107,634	\$128,540	\$126,065	\$146,966
6	1-1/4" N.P.T.	\$106,254	\$135,929	\$124,772	\$149,478	\$146,803	\$171,561

FILTER SYSTEM OPTIONS

- Automatic basket lifts w/ Computerized Controls \$12,940 per fryer
- Manifold Gas shut-Off Valves 3/4" N.P.T. \$180
- Gas flex hose w/quick disconnect & restraining device - 3/4" NPT x 48"L \$1,854
- Gas flex hose w/quick disconnect & restraining device - 3/4" NPT x 60"L \$2,057
- Gas flex hose w/quick disconnect & restraining device - 1 1/4" NPT x 60"L \$3,066
- Manifold gas shut-off valves 1 1/4" N.P.T. \$630
- Side drain shelf, specify right or left \$1,302
- Stainless steel Tank Cover, for all fryer models \$752 each
- Stainless steel side splash approx. 6" (152) \$1,142 per side



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



GAS

FRYERS AND FILTER SYSTEMS | FILTER SYSTEMS FOR OPEN POT FRYERS



IFS-SP250-OP

Space Saver Filter System



IFS-CB250-OP

Filter System with drain station

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

FRYERS IN SYSTEM	GAS MANIFOLD INLET SIZE	SNAP ACTION THERMOSTAT		ELECTRONIC THERMOSTAT		COMPUTER CONTROL	
		IFS-50-OP	IFS-75-OP	IFS-50-OP-T	IFS-75-OP-T	IFS-50-OP-C	IFS-75-OP-C
2	3/4" N.P.T.	\$61,499	\$73,211	\$67,178	\$78,845	\$76,363	\$88,078
3	1-1/4" N.P.T.	\$80,007	\$96,499	\$88,481	\$104,973	\$102,282	\$118,767
4	1-1/4" N.P.T.	\$96,049	\$117,348	\$107,351	\$128,712	\$125,819	\$147,080
5	1-1/4" N.P.T.	\$115,778	\$130,230	\$129,982	\$156,109	\$153,005	\$179,140
6	1-1/4" N.P.T.	\$134,339	\$165,296	\$151,287	\$182,235	\$178,983	\$209,835

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

FRYERS IN SYSTEM	GAS MANIFOLD INLET SIZE	SNAP ACTION THERMOSTAT		ELECTRONIC THERMOSTAT		COMPUTER CONTROL	
		IFS-50-OP	IFS-75-OP	IFS-50-OP-T	IFS-75-OP-T	IFS-50-OP- C	IFS-75-OP-C
1	3/4" N.P.T.	\$43,235	\$55,099	\$51,040	\$57,888	\$55,612	\$62,514
2	3/4" N.P.T.	\$61,194	\$77,831	\$71,743	\$83,461	\$81,027	\$92,655
3	1-1/4" N.P.T.	\$78,845	\$100,559	\$92,496	\$109,027	\$106,292	\$122,828
4	1-1/4" N.P.T.	\$97,768	\$123,843	\$113,851	\$135,156	\$132,263	\$153,568
5	1-1/4" N.P.T.	\$115,320	\$146,573	\$134,552	\$160,670	\$157,577	\$183,705
6	1-1/4" N.P.T.	\$132,821	\$169,910	\$155,956	\$186,850	\$183,497	\$214,452

FILTER SYSTEM OPTIONS

- Automatic basket lifts w/ Computerized Controls \$12,940 per fryer
- Side drain shelf (specify right or left) \$1,302
- Manifold Gas shut-Off Valves 3/4" N.P.T \$180
- Stainless steel Tank Cover, for all fryer models \$752 each
- Manifold gas shut-off valves 1 1/4" N.P.T. \$630
- Stainless steel side splash approx. 6" (152) \$1,142 per side

MODEL NUMBER LEGEND PER LETTER AND NUMBER

EXAMPLE - IFS-SP250-OPCBL

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



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



IPC-14

Shown with optional casters.



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



IPC-RS-14

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

PASTA COOKER FEATURES

- Cooking station for pasta production.
- Exclusive water wash system removes the starch evenly across the entire surface of the water and reduces foaming.
- Even heat is delivered through a large oval heat exchanger tube.
- A unique baffle design efficiently transfers heat into the water throughout the entire vessel.
- The tube design and water wash system create a natural convection action to recirculate fresh hot water into the vessel.
- IPC-14 comes with (4) inserts and the IPC-18 comes with (6) inserts.
- Available with a manual timer or computer controls with multiple time feature for different product drop times.
- Manual water fill can be adjusted from 1 gallon (3.8 L) per hour to 3 gallons (11 L) per minute depending on the specific need.
- Drain is 1½" (32) diameter for quick, easy draining.
- Vessel is 16 gauge 317 alloy stainless steel. This "higher-than-marine-grade" withstands stronger concentrations of salt in the water for faster pasta preparation without boiling the water to compromise the flavor.
- Max temp 220°

TOP



MODEL	DESCRIPTION	WATER CAPACITY GAL (L)	GAS OUTPUT BTU	GAS OUTPUT KW	BURNERS	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IPC-14	STAINLESS STEEL	12 (45)	105,000	31	3	122	270	\$16,901
IPC-18	STAINLESS STEEL	16 (60)	140,000	41	4	145	320	\$24,459
IPC-RS-14	STAINLESS STEEL RINSE STATION	12 (45)	N/A	N/A	N/A	60	130	\$8,787
IPC-RS-18	STAINLESS STEEL RINSE STATION	16 (60)	N/A	N/A	N/A	64	140	\$8,787

ELECTRICAL REQUIREMENTS

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

PASTA COOKER OPTIONS

- Stainless steel vessel cover, \$752
- Pasta basket rack for IPC-14, \$528
- Pasta basket rack for IPC-18, \$726
- Wire mesh pasta lift, \$111
- Automatic basket lift with computer controls, \$12,940
- Stainless steel Joiner Strip \$376
- Stainless steel legs, set of 4 \$432
- RINSE STATION OPTIONS: Chrome plated swing arm hot/cold faucet for rinse station, \$1,625
- Casters, set of 4 \$1,165, set of 6 \$1,748



GAS

BROILERS | STEAKHOUSE BROILER AND RADIANT COUNTERTOP SMOKE BROILER



IABR-36 STEAKHOUSE BROILER FEATURES

- 3 position cooking grate creates three heat zones providing a wide range of cooking temperatures.
- Stainless steel front and sides, stainless steel cabinet interior on floor models.
- Insulated throughout to conserve energy
- 3" (76) wide removable stainless steel grease can for easy cleaning.
- Full width drip pan.
- "Easy tilt" handle adjusts cooking grate easily even when fully loaded with product.

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

MODEL	RADIANT BROILERS (R) (S)					STAINLESS STEEL STAND		
	BURNERS	GAS OUTPUT BTU (KW)	WIDTH IN (MM)	SHIP WEIGHT (KG) LBS	LIST PRICE	MODEL	SHIP WEIGHT (KG) LBS	LIST PRICE
IAB-24	4	80,000 (23)	24" (610)	(113) 250	\$13,439	IABT-24	(27) 60	\$2,065
IAB-30	5	100,000 (29)	30" (762)	(133) 295	\$14,889	IABT-30	(32) 70	\$2,542
IAB-36	6	120,000 (35)	36" (914)	(165) 365	\$16,910	IABT-36	(36) 80	\$2,720
IAB-48	8	160,000 (53)	48" (1219)	(190) 420	\$22,308	IABT-48	(41) 90	\$3,291
IAB-60	10	200,000 (59)	60" (1524)	(231) 510	\$27,154	IABT-60	(48) 105	\$4,031
IAB-72	13	260,000 (70)	72" (1829)	(281) 620	\$31,401	IABT-72	(54) 120	\$4,771

FLOOR MODELS WITH OPEN CABINET BASE

MODEL	RADIANT BROILERS				
	BURNERS	GAS OUTPUT BTU (KW)	WIDTH IN (MM)	SHIP WEIGHT(KG) LBS	LIST PRICE
IABF-24	4	80,000 (23)	24" (610)	(140) 310	\$18,673
IABF-30	5	100,000 (29)	30" (762)	(165) 365	\$20,766
IABF-36	6	120,000 (35)	36" (914)	(201) 445	\$23,292
IABF-48	8	160,000 (53)	48" (1219)	(231) 510	\$27,785
IABF-60	10	200,000 (59)	60" (1524)	(278) 615	\$32,365
IABF-72	13	260,000 (70)	72" (1829)	(330) 730	\$37,120

STEAKHOUSE BROILER OPTIONAL ACCESSORIES

STAINLESS STEEL FRONT SHELF		
24" (610)	30" (762)	36" (914)
\$1,127	\$1,213	\$1,351
48" (1219)	60" (1524)	72" (1829)
\$1,575	\$1,837	\$2,150

- Casters for Stainless Steel Stand and Floor Models, set of 4 \$1,165 per set
- Casters for Stainless Steel Stand and Floor Models for 60" (1524) and 72" (1829), set of 6 \$1,748 per set
- 4" (102) Stainless Steel legs welded on Counter top Broiler, set of 4 \$881.



Notes: Measurements in () are metric equivalents. Cast Iron Top Grate is standard. Specify Round Rod or Fin style, if required, at no additional cost. For Combo Top Grate, specify location and add 7% to list price of unit. Cast-iron Radiant, add suffix "R" Stainless Steel Radiant, add suffix "S" Floor Models add suffix "F" to model numbers.



SMOKE SYSTEM

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

LOG METHOD

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

WOOD CHIPS METHOD

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

IABA-36 RADIANT SMOKE BROILER FEATURES

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

SMOKE BROILERS

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	LOG HOLDERS	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	LIST PRICE	STAINLESS STEEL STAND		
								MODEL	SHIP WEIGHT (KG) LBS	LIST PRICE
IABA-36	36" (914)	36¾" (933)	2	6	120,000 (35)	(180) 397	\$23,020	IABAT-36	(36) 80	\$3,806
IABA-48	48" (1219)	36¾" (933)	3	8	160,000 (47)	(226) 498	\$30,384	IABAT-48	(41) 90	\$4,603
IABA-60	60" (1524)	36¾" (933)	3	10	200,000 (59)	(272) 599	\$36,983	IABAT-60	(48) 105	\$5,639
IABA-72	72" (1829)	36¾" (933)	4	13	260,000 (76)	(308) 680	\$45,574	IABAT-72	(54) 120	\$6,677

BROILER OPTIONS

- Stainless Steel Radiants (in lieu of cast iron), no extra charge, must be specified at time of order.
- Stainless steel front ledge with cut outs 36" (914) ledge \$1,852 48" (1219) ledge \$2,111, 60" (1,524) ledge \$2,374, 72" (1,829) ledge \$3,162
- Stainless steel heavy duty log poker / shovel combination \$499
- Casters for Stainless Steel Stands set of 4, \$1,165 per set.
- 60" (1524) and 72" (1829) models require set of 6 casters, \$1,748 per set.



Optional log poker with shovel.



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



GAS

BROILERS | CHICKEN, MESQUITE AND RADIANT



ICB-4836

Chicken Broiler shown with heat deflector and optional stand.

IMPERIAL CHICKEN BROILER

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

IMPERIAL CHICKEN BROILERS

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	LIST PRICE	STAINLESS STEEL STAND		
							MODEL	SHIP WEIGHT (KG) LBS	LIST PRICE
ICB-4836	48" (1219)	36" (914)	5	250,000 (73)	(179) 395	\$22,029	ICBS-4836	(50) 110	\$7,624
ICB-6036	60" (1524)	36" (914)	6	300,000 (88)	(224) 495	\$28,512	ICBS-6036	(59) 130	\$8,889
ICB-4827	48" (1219)	27" (686)	5	200,000 (58)	(159) 340	\$16,504	ICBS-4827	(48) 105	\$5,951
ICB-6027	60" (1524)	27" (686)	6	240,000 (70)	(193) 425	\$21,584	ICBS-6027	(57) 125	\$7,258

IMPERIAL CHICKEN BROILER OPTIONS

- Stainless Steel Grease Drip Tray \$1,082 each
- Stainless Steel Front, Removable Heat Deflector \$894 each

STAND OPTION

- Casters for Stainless Steel Stands, set of 4 \$1,165 per set



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



MSQ-36

MESQUITE WOOD BROILER

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

MESQUITE BROILERS

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	LIST PRICE	STAINLESS STEEL STAND		
							MODEL	SHIP WEIGHT (KG) LBS	LIST PRICE
MSQ-30	30" (762)	27" (686)	1	20,000 (6)	(132) 290	\$24,101	MSQS-30	(28) 70	\$3,027
MSQ-36	36" (914)	27" (686)	1	25,000 (7)	(157) 345	\$27,164	MSQS-36	(32) 80	\$3,622
MSQ-48	48" (1219)	27" (686)	1	30,000 (9)	(184) 405	\$29,869	MSQS-48	(37) 90	\$4,399
MSQ-60	60" (1524)	27" (686)	2	40,000 (12)	(206) 455	\$36,743	MSQS-60	(41) 105	\$4,987

MESQUITE BROILER OPTIONS

- 12" (305) Stainless Steel Flashing for MSQ-30 \$1,783. MSQ-36 \$1,921. MSQ-48 \$2,383. MSQ-60 \$2,767.
- Round Rod Top Grate, all sizes \$2,806.
- Casters for Stainless Steel Stands, set of 4 \$1,165 per set



Notes: Measurements in () are metric equivalents.



IRB-36

Radiant Char-Broiler

RADIANT CHAR-BROILER FEATURES

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



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

RADIANT-CHAR BROILERS

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	LIST PRICE	STAINLESS STEEL STAND	
							MODEL	LIST PRICE
IRB-24	24" (610)	31 ³ / ₈ " (797)	4	60,000 (18)	(118) 260	\$10,029	STAND-24	\$2,065
IRB-30	30" (762)	31 ³ / ₈ " (797)	5	75,000 (22)	(141) 310	\$11,648	STAND-30	\$2,542
IRB-36	36" (914)	31 ³ / ₈ " (797)	6	90,000 (26)	(159) 350	\$13,477	STAND-36	\$2,720
IRB-48	48" (1219)	31 ³ / ₈ " (797)	8	120,000 (35)	(202) 445	\$17,467	STAND-48	\$3,291
IRB-60	60" (1524)	31 ³ / ₈ " (797)	11	150,000 (44)	(261) 575	\$22,009	STAND-60	\$4,031
IRB-72	72" (1829)	31 ³ / ₈ " (797)	13	195,000 (53)	(319) 705	\$28,527	STAND-72	\$4,771

RADIANT CHAR-BROILER OPTIONS

- Stainless steel Radiants (in lieu of cast iron), no extra charge, must be specified at time of order.
- Casters for stainless steel stands set of 4, \$1,165 per set.
- 60" (1524) and 72" (1829) models require set of 6 casters, \$1,748 per set.

UP TO 12" HIGH STAINLESS STEEL FLASHING

24" (610)	30" (762)	36" (914)
ADD \$1,575	\$1,707	ADD \$1,837
48" (1219)	60" (1524)	72" (1829)
ADD \$2,281	ADD \$2,647	ADD \$3,044

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



GAS

BROILERS | EQUIPMENT STANDS

WE'VE MADE A STAND!

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

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

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

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



CHICKEN BROILER

Large burners for even heat distribution while broiling chicken.



CHICKEN BROILER

Chicken Broiler shown on ICBS-4836 stand.



MESQUITE BROILER

Designed to cook on wood or charcoal.



MESQUITE BROILER

Mesquite Broiler shown on MSQS-36 stand.



STEAKHOUSE BROILER

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

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



STEAKHOUSE BROILER

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



GAS

COUNTER TOP | OPEN BURNERS



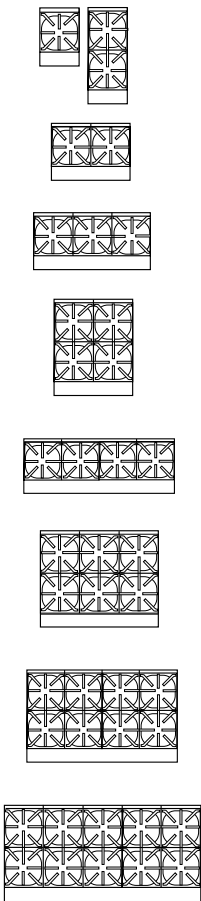
IHPA-6-36



IHPA-6-36SU

HOT PLATE FEATURES

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



HOT PLATES

WIDTH IN (MM)	MODEL	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	LIST PRICE	STAINLESS STEEL STAND		
						MODEL	SHIP WEIGHT (KG) LBS	LIST PRICE
12" (305)	IHPA-1-12	1	32,000 (9)	(21) 45	\$2,460	STAND-12-S	(12) 25	\$1,104
12" (305)	IHPA-2-12	2	64,000 (19)	(37) 80	\$3,356	STAND-12	(19) 40	\$1,496
24" (610)	IHPA-2-24	2	64,000 (19)	(37) 80	\$3,730	STAND-24-S	(19) 40	\$1,586
36" (914)	IHPA-3-36	3	96,000 (28)	(53) 115	\$5,165	STAND-36-S	(21) 45	\$1,668
24" (610)	IHPA-4-24	4	128,000 (38)	(64) 140	\$5,594	STAND-24	(23) 50	\$2,065
48" (1219)	IHPA-4-48	4	128,000 (38)	(64) 140	\$6,543	STAND-48-S	(23) 50	\$2,150
36" (914)	IHPA-6-36	6	192,000 (56)	(95) 210	\$7,282	STAND-36	(32) 70	\$2,720
48" (1219)	IHPA-8-48	8	256,000 (75)	(123) 270	\$9,960	STAND-48	(39) 85	\$3,291
60" (1524)	IHPA-10-60	10	320,000 (94)	(147) 325	\$11,749	STAND-60	(48) 105	\$4,031

STEP-UP HOT PLATES

WIDTH IN (MM)	MODEL	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	LIST PRICE	STAINLESS STEEL STAND		
						MODEL	SHIP WEIGHT (KG) LBS	LIST PRICE
12" (305)	IHPA-2-12SU	2	64,000 (19)	(41) 90	\$5,297	STAND-12	(19) 40	\$1,496
24" (610)	IHPA-4-24SU	4	128,000 (38)	(68) 150	\$8,253	STAND-24	(23) 50	\$2,065
36" (914)	IHPA-6-36SU	6	192,000 (56)	(114) 250	\$11,470	STAND-36	(32) 70	\$2,720
48" (1219)	IHPA-8-48SU	8	256,000 (75)	(145) 320	\$14,817	STAND-48	(39) 85	\$3,291

HOT PLATE OPTIONS

- Casters for Stainless Steel Stands, set of 4 \$1,165 per set



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

IMGA-3628

MANUAL CONTROLLED GRIDDLE FEATURES

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

MANUALLY CONTROLLED GRIDDLES

3/4" (19) HIGHLY POLISHED PLATE

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	LIST PRICE	STAINLESS STEEL STAND		
							MODEL	SHIP WEIGHT (KG) LBS	LIST PRICE
IMGA-2428	24" (610)	32 3/8" (822)	2	60,000 (18)	(91) 200	\$5,762	STAND-24	(23) 50	\$2,065
IMGA-3628	36" (914)	32 3/8" (822)	3	90,000 (26)	(138) 305	\$8,254	STAND-36	(32) 70	\$2,720
IMGA-4828	48" (1219)	32 3/8" (822)	4	120,000 (35)	(163) 360	\$10,766	STAND-48	(39) 85	\$3,291

MANUALLY CONTROLLED GRIDDLES

1" (25) HIGHLY POLISHED PLATE

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	LIST PRICE	STAINLESS STEEL STAND		
							MODEL	SHIP WEIGHT (KG) LBS	LIST PRICE
IMGA-2428-1	24" (610)	32 3/8" (822)	2	60,000 (18)	(116) 255	\$6,822	STAND-24	(23) 50	\$2,065
IMGA-3628-1	36" (914)	32 3/8" (822)	3	90,000 (26)	(172) 380	\$9,270	STAND-36	(32) 70	\$2,720
IMGA-4828-1	48" (1219)	32 3/8" (822)	4	120,000 (35)	(193) 425	\$11,919	STAND-48	(39) 85	\$3,291
IMGA-6028-1	60" (1524)	32 3/8" (822)	5	150,000 (44)	(245) 540	\$14,779	STAND-60	(48) 105	\$4,031
IMGA-7228-1	72" (1829)	32 3/8" (822)	6	180,000 (53)	(290) 640	\$18,419	STAND-72	(62) 135	\$4,771

MANUALLY CONTROLLED GRIDDLE OPTIONS

- Casters for Stainless Steel Stands, set of 4 \$1,165 per set.
60", 72" and 84" (1524, 1829 and 2134) models, set of 6, \$1,748 per set
- 7" (178) deep Front Landing Ledge \$415 per lineal ft.
- 9" (229) deep Front Landing Ledge \$720 per lineal ft.
- Extra capacity Grease Can \$691
- Chrome Griddle Top (Add "CG" to model #), add \$3,352 per lineal ft.
- Grooved Griddle Top (Add "GG" to model #), add \$2,434 per 12" lineal ft.



ITG-36

THERMOSTATICALLY CONTROLLED GRIDDLE FEATURES

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

THERMOSTATICALLY CONTROLLED GRIDDLES

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	LIST PRICE	STAINLESS STEEL STAND		
							MODEL	SHIP WEIGHT (KG) LBS	LIST PRICE
ITG-24	24" (610)	32 3/8" (822)	2	60,000 (18)	(136) 300	\$9,519	STAND-24	(23) 50	\$2,065
ITG-36	36" (914)	32 3/8" (822)	3	90,000 (26)	(195) 430	\$12,787	STAND-36	(32) 70	\$2,720
ITG-48	48" (1219)	32 3/8" (822)	4	120,000 (35)	(261) 575	\$16,319	STAND-48	(39) 85	\$3,291
ITG-60	60" (1524)	32 3/8" (822)	5	150,000 (44)	(328) 725	\$20,374	STAND-60	(48) 105	\$4,031
ITG-72	72" (1829)	32 3/8" (822)	6	180,000 (53)	(396) 875	\$24,725	STAND-72	(62) 135	\$4,771

THERMOSTATICALLY CONTROLLED GRIDDLE OPTIONS

- Casters for Stainless Steel Stands, set of 4 \$1,165 per set.
60", 72" and 84" (1524, 1829 and 2134) models, set of 6, \$1,748 per set.
- 7" (178) deep Front Landing Ledge \$415 per lineal ft.
- 9" (229) deep Front Landing Ledge \$720 per lineal ft.
- Extra capacity Grease Can \$691
- Chrome Griddle Top (Add "CG" to model #), add \$3,352 per lineal ft.
- Grooved Griddle \$2,434 per lineal ft.



Optional rake for easily cleaning grooves \$318.

IGG-36

THERMOSTATICALLY CONTROLLED GROOVE GRIDDLE FEATURES

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

GROOVED GRIDDLES

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	LIST PRICE	STAINLESS STEEL STAND		
							MODEL	SHIP WEIGHT (KG) LBS	LIST PRICE
IGG-24	24" (610)	32 3/8" (822)	2	60,000 (18)	(145) 320	\$14,758	STAND-24	(23) 50	\$2,065
IGG-36	36" (914)	32 3/8" (822)	3	90,000 (26)	(195) 430	\$19,194	STAND-36	(32) 70	\$2,720
IGG-48	48" (1219)	32 3/8" (822)	4	120,000 (35)	(285) 630	\$24,872	STAND-48	(39) 85	\$3,291
IGG-60	60" (1524)	32 3/8" (822)	5	150,000 (44)	(340) 750	\$33,428	STAND-60	(48) 105	\$4,031
IGG-72	72" (1829)	32 3/8" (822)	6	180,000 (53)	(404) 890	\$40,186	STAND-72	(62) 135	\$4,771



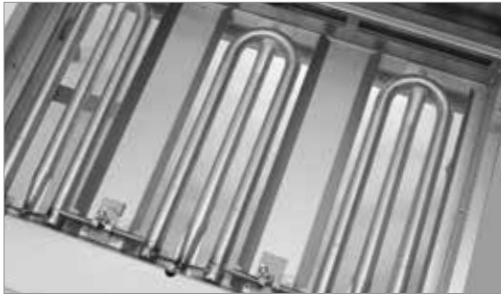
ISAE-36

SNAP ACTION GRIDDLE FEATURES

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

SNAP ACTION GRIDDLES

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	LIST PRICE	STAINLESS STEEL STAND		
							MODEL	SHIP WEIGHT (KG) LBS	LIST PRICE
ISAE-24	24" (610)	30 3/8" (822)	2	48,000 (14)	(140) 310	\$13,510	ISAS-24	(23) 50	\$2,065
ISAE-36	36" (914)	30 3/8" (822)	3	72,000 (21)	(199) 440	\$17,506	ISAS-36	(32) 70	\$2,720
ISAE-48	48" (1219)	30 3/8" (822)	4	96,000 (28)	(265) 585	\$21,954	ISAS-48	(39) 85	\$3,291
ISAE-60	60" (1524)	30 3/8" (822)	5	120,000 (35)	(333) 735	\$25,213	ISAS-60	(48) 105	\$4,031
ISAE-72	72" (1829)	30 3/8" (822)	6	144,000 (42)	(400) 885	\$30,132	ISAS-72	(62) 135	\$4,771



24,000 Btu (7 KW) "u" shaped burner every 12" (305), with heat diffuser plate to speed temperature recovery.
Aeration baffles between burners spread heat across griddle for more even heating.



OPTIONAL CHROME PLATED MIRROR FINISH

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

SNAP ACTION GRIDDLES WITH SOLID STATE THERMOSTATS

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	LIST PRICE	STAINLESS STEEL STAND		
							MODEL	SHIP WEIGHT (KG) LBS	LIST PRICE
ISCE-24	24" (610)	30½" (775)	2	48,000 (14)	(140) 310	\$14,542	ISAS-24	(23) 50	\$2,065
ISCE-36	36" (914)	30½" (775)	3	72,000 (21)	(199) 440	\$19,492	ISAS-36	(32) 70	\$2,720
ISCE-48	48" (1219)	30½" (775)	4	96,000 (28)	(265) 585	\$24,516	ISAS-48	(39) 85	\$3,291
ISCE-60	60" (1524)	30½" (775)	5	120,000 (35)	(333) 735	\$29,568	ISAS-60	(48) 105	\$4,031
ISCE-72	72" (1829)	30½" (775)	6	144,000 (42)	(400) 885	\$34,137	ISAS-72	(62) 135	\$4,771

SNAP ACTION GRIDDLE OPTIONS

- Casters for Stainless Steel Stands, set of 4 \$1,165 per set.
60", 72" and 84" (1524, 1829 and 2134) models, set of 6, \$1,748 per set
- Grooved Griddle Top (Add "GG" to model #), add \$2,434 per 12" section.
- Chrome Griddle Top (Add "CG" to model #), add \$3,352 per lineal ft.
- 7" (178) deep Front Landing Ledge \$415 per lineal ft.
- 9" (229) deep Front Landing Ledge \$720 per lineal ft.
- Extra capacity Grease Can \$691



ITY-36

Shown with optional stand with casters.



ITY-36
TEPPAN YAKI GRIDDLE FEATURES

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

TEPPAN YAKI GRIDDLE OPTIONS

- 4” (102) Legs, set of 4 \$416 per set
- Extra burner \$1,993 per burner
- Chrome Griddle Top (Add “CG” to model #), add \$3,352 per lineal ft.
- Griddle plate splash, add 8%.
- Casters for stainless steel stands, set of 4, \$1,165 per set
60” (1524) model, set of 6, \$1,748 per set

TEPPAN YAKI GRIDDLES

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	LIST PRICE	STAINLESS STEEL STAND		
							MODEL	SHIP WEIGHT (KG) LBS	LIST PRICE
ITY-24	25 5/8” (651)	32 1/4” (819)	1	30,000 (9)	(93) 205	\$7,538	ITYS-24	(23) 50	\$2,122
ITY-36	37 5/8” (956)	32 1/4” (819)	1	30,000 (9)	(148) 325	\$10,606	ITYS-36	(32) 70	\$2,796
ITY-48	49 5/8” (1260)	32 1/4” (819)	1	30,000 (9)	(204) 450	\$12,954	ITYS-48	(39) 85	\$3,384
ITY-60	61 5/8” (1565)	32 1/4” (819)	1	30,000 (9)	(256) 565	\$16,863	ITYS-60	(48) 105	\$4,143



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



ICRA-1

Shown with optional casters.

ICRA-2-BW

Shown with optional casters.



CHINESE RANGE FEATURES

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

CHINESE RANGES

MODEL	MAX WIDTH IN (MM)	DEPTH IN (MM)	HEIGHT IN (MM)	BURNERS	SHIP WEIGHT (KG) LBS	LIST PRICE
ICRA-1	36” (914)	41” (1041)	33” (838)	1	(136) 300	\$13,943
ICRA-2	60” (1524)	41” (1041)	33” (838)	2	(249) 550	\$24,781
ICRA-3	84” (2134)	41” (1041)	33” (838)	3	(362) 800	\$33,523
ICRA-4	114” (2896)	41” (1041)	33” (838)	4	(478) 1,055	\$46,281
ICRA-5	142” (3607)	41” (1041)	33” (838)	5	(634) 1,400	\$58,034
ICRA-6	174” (4420)	41” (1041)	33” (838)	6	(747) 1,650	\$69,034
ICRA-7	194” (4928)	41” (1041)	33” (838)	7	(905) 2,000	\$80,085
ICRA-8	214” (5436)	41” (1041)	33” (838)	8	(1,019) 2,250	\$91,089

CHINESE GAS RANGE OPTIONS

- Available with the following size holes at no additional cost:
13” (330), 14” (356), 16” (406), 18” (457), 20” (508), 22” (559), 24” (610).
- Special depth, add 25%.
- The following 3 Burners are available at no additional cost.
(Please specify type of burners for each cylinder.)
1. Three-ring Burner, 16” (406) hole minimum, 110,000 BTU 32KW
2. 23-Tip Jet Burner, 125,000 BTU 37KW
3. Anti-clogging 18-Tip Jet Burner, 125,000 BTU 37KW
- 32-Tip Jet Burner, 160,000 BTU 47KW \$1,042 per Burner.
Minimum 20” (508) hole is required.
- Heavy duty manually controlled Chinese Swing Faucet will service two woks.
- Automatic faucets are located behind each cylinder, no additional cost.
- Front Drain Basket for one or two burner models \$2,276. Rear Drain is standard for ICRA-1 and ICRA-2.
- Wok Hole Adapter to reduce diameter of hole, specify hole dimensions \$2,091 each.
- Extra manual faucet \$1,142
- Stainless Steel Side Splash Extensions \$1,142 each
- Hong Kong style, add 20%.
- Oil Holes 8½” (216) \$1,895 each
- Chrome Legs, set of 4 \$1,120 per set
- Chrome Legs, set of 6, \$1,675 per set for units over 72” (1829)
- Chrome Legs, set of 8 \$2,234 per set for units over 114” (2896). 72” (1829)
- Casters, set of 4 \$1,165 per set
Casters, set of 6 \$1,748 per set
Casters, set of 8 \$2,234 per set. 114” (2896)
72” (1829)
- Extra 6 Pan Stainless Steel Sauce Pan \$756 each
Extra 9 Pan Stainless Steel Sauce Pan \$998 each
Extra 12 Pan Stainless Steel Sauce Pan \$1,190 each
- Water wash system for back splash \$1,370



Notes: Measurements in () are metric equivalents.



GAS

SPECIALTY EQUIPMENT | STOCK POTS AND WOK RANGES



ISP-18-W

Shown with optional casters.

TEMPURA WOK RANGE FEATURES

- Stainless steel front, sides and cabinet
- Full width drip pan for easy clean-ups
- Wok top is all-welded stainless steel
- Welded-in 8" (203) H cylinder to concentrate and intensify heat



ISPA-18-2

Shown with optional casters.



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



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



ISPA-18

Shown with optional casters.

STOCK POT RANGE



ISP-J-SP

Shown with optional casters.

HI-TEMP STOCK POT RANGE



ISP-J-W13

Shown with optional casters.

MANDARIN WOK RANGE

STOCK POT RANGES

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	HEIGHT IN (MM)	BURNERS AND STYLE	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	LIST PRICE
ISPA-18	18" (457)	21" (533)	24" (610)	1 3-RING BURNER TOP GRATE	90,000 (26)	(57) 125	\$5,503
ISPA-18-2	18" (457)	42" (1067)	24" (610)	2 3-RING BURNERS TOP GRATE	180,000 (53)	(114) 250	\$11,952

HI-TEMP STOCK POT RANGES

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	HEIGHT IN (MM)	BURNERS AND STYLE	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	LIST PRICE
ISP-J-SP	18" (457)	21" (533)	24" (610)	1 ANTI-CLOGGING JET BURNER TOP GRATE	125,000 (37)	(57) 125	\$7,616
ISP-J-SP-2	18" (457)	42" (1067)	24" (610)	2 ANTI-CLOGGING JET BURNERS TOP GRATE	250,000 (73)	(114) 250	\$13,391

TEMPURA WOK RANGES

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	HEIGHT IN (MM)	BURNERS AND STYLE	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	LIST PRICE
ISP-18-W	18" (457)	21" (533)	30" (762)	(1) 3-RING BURNER 16" (406) WOK OPENING	90,000 (26)	(57) 125	\$6,932

MANDARIN WOK RANGES

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	HEIGHT IN (MM)	BURNERS AND STYLE	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	LIST PRICE
ISP-J-W-16	18" (457)	21" (533)	30" (762)	1 ANTI-CLOGGING JET BURNER 16" (406) WOK OPENING	125,000 (37)	(57) 125	\$8,037
ISP-J-W-13	18" (457)	21" (533)	30" (762)	1 ANTI-CLOGGING JET BURNER 13" (330) WOK OPENING	125,000 (37)	(57) 125	\$7,266

WOK AND STOCK POT RANGE OPTIONS

- ISPA-18 and ISPA-18-2 are available in 18" height at no additional cost. Specify -18" (457) height.
- Extra Stock Pot Top Grate \$1,141.
- Casters, set of 4 \$1,165 per set.
- Extra 13" (330) or 16" (406) stainless steel wok top \$1,849
- Side-by-side models available, add 30%.
- Extra burner control for 3-Ring Burner \$1,229



ELECTRIC

PRO SERIES | RESTAURANT RANGE



73

2023 ELECTRIC | PRO SERIES



IR-6-E

Shown with optional casters

RESTAURANT RANGE FEATURES

- Solid top prevents spills from entering unit and makes clean-up easy.
- Sealed 2 KW round plates provide a solid flat surface for faster even heating.
- Independent, infinite heat controls for precise temperature flexibility.
- Oven controls protected from heat in an insulated side compartment.
- Stainless steel front, sides, kick plate, landing ledge, back splash and shelf from heat in an insulated side compartment.
- Griddle tops measuring 24", 36" and 48" are 1/2" (13) thick.
- Griddle tops measuring 60" and 72" are 3/4" (19) thick.



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



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



IR-4-E

Shown with optional casters.

ELECTRIC SPACE SAVER OVEN

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

ELECTRIC CONVECTION OVEN

- 5.3 KW convection oven with 1/4 hp blower motor cooks products quickly and evenly with less shrinkage.
- Convection oven interior dimensions: 26 1/2" w x 22 1/2" d x 14" h (673 x 572 x 356).
- Three position switch for cooking or cool down. Fan shuts off automatically when door is open.
- Porcelainized sides, rear, deck and door lining for easy cleaning.
- Three chrome oven rack included.

ELECTRIC STANDARD OVEN

- Chef depth standard oven interior accommodates standard 18" x 26" (457 x 660) sheet pans front-to-back and side-by side.
- Oven is 26 1/2" w x 26" d x 14" h (673 x 660 x 356).
- High performance 5.3 KW element provides even heating throughout the oven interior.
- Splatter screen protects the element from spills.
- Heavy duty thermostat with temperature range from 150°F to 500°F (65°C to 260°C).
- Porcelainized side, rear, deck and door lining.
- Unique baffle above the element distributes heat flow to provide even cooking temperatures throughout the oven cavity.
- Stamped inner door liner provides extra strength while optimizing heat retention.
- One chrome oven rack is included.

IR-6-G36T-E

Shown with optional casters.





ELECTRIC

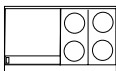
PRO SERIES | RESTAURANT RANGE

24" WIDE RESTAURANT RANGES



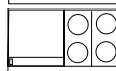
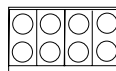
MODEL	WIDTH	DEPTH	HEIGHT TO COOKTOP	SHIP WEIGHT (KG) LBS	LIST PRICE
IR-4-E	24" (610)	34¾" (883)	36" (914)	(210) 465	\$16,789
IR-4-E-XB	24" (610)	34¾" (883)	36" (914)	(184) 405	\$12,889
IR-G24T-E	24" (610)	34¾" (883)	36" (914)	(225) 495	\$20,067
IR-G24T-E-XB	24" (610)	34¾" (883)	36" (914)	(197) 435	\$16,187

36" WIDE RESTAURANT RANGES



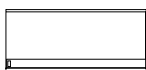
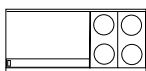
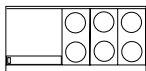
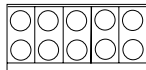
MODEL	WIDTH	DEPTH	HEIGHT TO COOKTOP	SHIP WEIGHT (KG) LBS	LIST PRICE
IR-6-E	36" (914)	34¾" (883)	36" (914)	(274) 605	\$19,202
IR-6-E-C	36" (914)	34¾" (883)	36" (914)	(302) 665	\$24,758
IR-6-E-XB	36" (914)	34¾" (883)	36" (914)	(247) 545	\$14,914
IR-4-G12T-E	36" (914)	34¾" (883)	36" (914)	(283) 625	\$21,321
IR-4-G12T-E-C	36" (914)	34¾" (883)	36" (914)	(311) 685	\$31,371
IR-4-G12T-E-XB	36" (914)	34¾" (883)	36" (914)	(256) 565	\$17,120
IR-2-G24T-E	36" (914)	34¾" (883)	36" (914)	(288) 635	\$22,349
IR-2-G24T-E-C	36" (914)	34¾" (883)	36" (914)	(315) 695	\$32,354
IR-2-G24T-E-XB	36" (914)	34¾" (883)	36" (914)	(261) 575	\$17,682
IR-G36T-E	36" (914)	34¾" (883)	36" (914)	(297) 655	\$22,965
IR-G36T-E-C	36" (914)	34¾" (883)	36" (914)	(320) 705	\$32,594
IR-G36T-E-XB	36" (914)	34¾" (883)	36" (914)	(270) 595	\$18,757

48" WIDE RESTAURANT RANGES



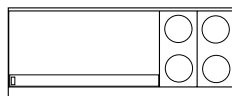
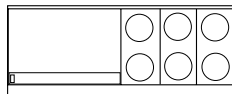
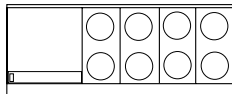
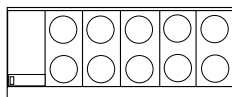
MODEL	WIDTH	DEPTH	HEIGHT TO COOKTOP	SHIP WEIGHT (KG) LBS	LIST PRICE
IR-8-E	48" (1219)	34¾" (883)	36" (914)	(322) 710	\$25,302
IR-8-E-XB	48" (1219)	34¾" (883)	36" (914)	(290) 640	\$21,789
IR-4-G24T-E	48" (1219)	34¾" (883)	36" (914)	(367) 810	\$31,766
IR-4-G24T-E-C-XB	48" (1219)	34¾" (883)	36" (914)	(349) 770	\$39,905
IR-2-G36T-E	48" (1219)	34¾" (883)	36" (914)	(386) 850	\$34,171
IR-2-G36T-E-XB	48" (1219)	34¾" (883)	36" (914)	(395) 870	\$31,806
IR-G48T-E	48" (1219)	34¾" (883)	36" (914)	(395) 870	\$38,850
IR-G48T-E-C-XB	48" (1219)	34¾" (883)	36" (914)	(376) 830	\$45,394

60" WIDE RESTAURANT RANGES



MODEL	WIDTH	DEPTH	HEIGHT TO COOKTOP	SHIP WEIGHT (KG) LBS	LIST PRICE
IR-10-E	60" (1524)	34¾" (883)	36" (914)	(445) 980	\$30,499
IR-10-E-C	60" (1524)	34¾" (883)	36" (914)	(469) 1,035	\$40,268
IR-10-E-CC	60" (1524)	34¾" (883)	36" (914)	(494) 1,090	\$42,473
IR-10-E-XB	60" (1524)	34¾" (883)	36" (914)	(426) 940	\$25,722
IR-6-G24T-E	60" (1524)	34¾" (883)	36" (914)	(481) 1,060	\$30,329
IR-6-G24T-E-C	60" (1524)	34¾" (883)	36" (914)	(506) 1,115	\$40,095
IR-6-G24T-E-CC	60" (1524)	34¾" (883)	36" (914)	(531) 1,170	\$49,867
IR-6-G24T-E-XB	60" (1524)	34¾" (883)	36" (914)	(458) 1,010	\$25,554
IR-4-G36T-E	60" (1524)	34¾" (883)	36" (914)	(349) 769	\$33,192
IR-4-G36T-E-C	60" (1524)	34¾" (883)	36" (914)	(517) 1,140	\$42,956
IR-4-G36T-E-CC	60" (1524)	34¾" (883)	36" (914)	(542) 1,195	\$52,723
IR-4-G36T-E-XB	60" (1524)	34¾" (883)	36" (914)	(469) 1,035	\$28,414
IR-G60T-E	60" (1524)	34¾" (883)	36" (914)	(506) 1,115	\$44,108
IR-G60T-E-C	60" (1524)	34¾" (883)	36" (914)	(531) 1,170	\$53,878
IR-G60T-E-CC	60" (1524)	34¾" (883)	36" (914)	(556) 1,225	\$63,646
IR-G60T-E-XB	60" (1524)	34¾" (883)	36" (914)	(483) 1,065	\$39,331

72" WIDE RESTAURANT RANGES



MODEL	WIDTH	DEPTH	HEIGHT TO COOKTOP	SHIP WEIGHT (KG) LBS	LIST PRICE
IR-12-E	72" (1829)	34 ³ / ₄ " (883)	36" (914)	(515) 1,135	\$30,955
IR-12-E-C	72" (1829)	34 ³ / ₄ " (883)	36" (914)	(540) 1,190	\$40,725
IR-12-E-CC	72" (1829)	34 ³ / ₄ " (883)	36" (914)	(569) 1,255	\$50,488
IR-8-G24T-E	72" (1829)	34 ³ / ₄ " (883)	36" (914)	538) 1,185	\$39,905
IR-8-G24T-E-C	72" (1829)	34 ³ / ₄ " (883)	36" (914)	(562) 1,240	\$49,672
IR-8-G24T-E-CC	72" (1829)	34 ³ / ₄ " (883)	36" (914)	(592) 1,305	\$59,445
IR-6-G36T-E	72" (1829)	34 ³ / ₄ " (883)	36" (914)	(542) 1,195	\$38,919
IR-6-G36T-E-C	72" (1829)	34 ³ / ₄ " (883)	36" (914)	(567) 1,250	\$48,690
IR-6-G36T-E-CC	72" (1829)	34 ³ / ₄ " (883)	36" (914)	(596) 1,315	\$58,456
IR-4-G48T-E	72" (1829)	34 ³ / ₄ " (883)	36" (914)	(519) 1,145	\$45,289
IR-4-G48T-E-C	72" (1829)	34 ³ / ₄ " (883)	36" (914)	(544) 1,200	\$55,054
IR-4-G48T-E-CC	72" (1829)	34 ³ / ₄ " (883)	36" (914)	(574) 1,265	\$64,826

RANGE OPTIONS

- 6" (152) Casters, set of 4 \$1,165 per set
- 6" (152) Casters, set of 6 for 72" model \$1,748 per set
- 12"W x 24"D Hot top section to replace 2 round plates, (add "-HT") \$1,948
- 6" (152) stainless steel stub back, in lieu of standard backguard, No Charge.
- Chrome griddle top \$3,352 per lineal ft.
- Extra oven rack \$505

ELECTRICAL INFORMATION

- Available in 208 and 240, 1 and 3 phase, please indicate at time of order.
- 2 J-Boxes for 48", 60" and 72" (1219, 1524 and 1829) ranges.
- 480 volts, 3 phase, 24" - \$2,630, 36" - \$3,245, 48" - \$5,224, 60" - \$6,529, 72" - \$7,649

ELECTRICAL REQUIREMENTS

24" WIDE RESTAURANT RANGES

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

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

36" WIDE RESTAURANT RANGES

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

CONTINUED ON PAGE 77

MODEL	TOTAL KW	VOLTAGE	PH	AMPS
IR-4-G12T-E	16.3	208	1	79
	16.3	208	3	46
	16.3	240	1	68
	16.3	240	3	40
	16.3	480	3	20
IR-4-G12T-E-C	16.3	208	1	86
	16.3	208	3	53
	16.3	240	1	75
	16.3	240	3	47
	16.3	480	3	27
IR-4-G12T-E-XB	11	208	1	53
	11	208	3	31
	11	240	1	46
	11	240	3	27
	11	480	3	14



36" WIDE RESTAURANT RANGES

MODEL	TOTAL KW	VOLTAGE	PH	AMPS
IR-2-G24T-E	15.3	208	1	74
	15.3	208	3	43
	15.3	240	1	64
	15.3	240	3	37
	15.3	480	3	19
IR-2-G24T-E-C	15.3	208	1	81
	15.3	208	3	50
	15.3	240	1	71
	15.3	240	3	44
	15.3	480	3	26
IR-2-G24T-E-XB	10	208	1	49
	10	208	3	28
	10	240	1	42
	10	240	3	25
	10	480	3	13

CONTINUED FROM PAGE 76

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

48" WIDE RESTAURANT RANGES

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

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

60" WIDE RESTAURANT RANGES

MODEL	TOTAL KW	VOLTAGE	PH	AMPS J BOX "A"	AMPS J BOX "B"
IR-10-E	30.6	208	1	74	74
	30.6	208	3	43	43
	30.6	240	1	64	64
	30.6	240	3	37	37
	30.6	480	3	19	19

CONTINUED ON PAGE 78

MODEL	TOTAL KW	VOLTAGE	PH	AMPS J BOX "A"	AMPS J BOX "B"
IR-10-E-C	30.6	208	1	74	81
	30.6	208	3	43	50
	30.6	240	1	64	71
	30.6	240	3	37	44
	30.6	480	3	19	26

60" WIDE RESTAURANT RANGES

MODEL	TOTAL KW	VOLTAGE	PH	AMPS J BOX "A"	AMPS J BOX "B"
IR-10-E-CC	33.6	208	1	81	81
	33.6	208	3	47	47
	33.6	240	1	70	70
	33.6	240	3	41	41
	33.6	480	3	21	21
IR-10-E-XB	25.3	208	1	49	74
	25.3	208	3	43	38
	25.3	240	1	42	64
	25.3	240	3	37	33
	25.3	480	3	19	17
IR-6-G24T-E	28.6	208	1	84	55
	28.6	208	3	49	31
	28.6	240	1	73	48
	28.6	240	3	42	28
	28.6	480	3	21	14
IR-6-G24T-E-C	28.6	208	1	84	62
	28.6	208	3	49	38
	28.6	240	1	73	55
	28.6	240	3	42	35
	28.6	480	3	21	21
IR-6-G24T-E-CC	28.6	208	1	91	62
	28.6	208	3	56	38
	28.6	240	1	80	55
	28.6	240	3	49	35
	28.6	480	3	28	21
IR-6-G24T-E-XB	23.3	208	1	58	62
	23.3	208	3	34	38
	23.3	240	1	50	55
	23.3	240	3	29	35
	23.3	480	3	15	14
IR-4-G36T-E	27.6	208	1	71	76
	27.6	208	3	44	47
	27.6	240	1	63	67
	27.6	240	3	40	44
	27.6	480	3	24	24

CONTINUED FROM PAGE 77

MODEL	TOTAL KW	VOLTAGE	PH	AMPS J BOX "A"	AMPS J BOX "B"
IR-4-G36T-E-C	27.6	208	1	71	76
	27.6	208	3	44	47
	27.6	240	1	63	67
	27.6	240	3	40	44
	27.6	480	3	24	24
IR-4-G36T-E-CC	27.6	208	1	71	76
	27.6	208	3	44	47
	27.6	240	1	63	67
	27.6	240	3	40	74
	27.6	480	3	24	24
IR-4-G36T-E-XB	22.3	208	1	64	44
	22.3	208	3	37	26
	22.3	240	1	56	38
	22.3	240	3	33	22
	22.3	480	3	17	11
IR-G60T-E	25.6	208	1	55	69
	25.6	208	3	31	40
	25.6	240	1	48	90
	25.6	240	3	28	34
	25.6	480	3	14	17
IR-G60T-E-C	25.6	208	1	55	76
	25.6	208	3	31	47
	25.6	240	1	48	67
	25.6	240	3	28	47
	25.6	480	3	14	24
IR-G60T-E-CC	25.6	208	1	62	76
	25.6	208	3	38	47
	25.6	240	1	56	67
	25.6	240	3	36	41
	25.6	480	3	21	24
IR-G60T-E-XB	20.3	208	1	55	44
	20.3	208	3	31	26
	20.3	240	1	48	38
	20.3	240	3	28	22
	20.3	480	3	14	10



72” WIDE RESTAURANT RANGES

MODEL	TOTAL KW	VOLTAGE	PH	AMPS J BOX “A”	AMPS J BOX “B”
IR-12-E	34.6	208	1	84	84
	34.6	208	3	51	51
	34.6	240	1	72	72
	34.6	240	3	44	44
	34.6	480	3	22	22
IR-12-E-C	34.6	208	1	84	91
	34.6	208	3	49	56
	34.6	240	1	73	80
	34.6	240	3	42	49
	34.6	480	3	21	28
IR-12-E-CC	34.6	208	1	91	91
	34.6	208	3	56	56
	34.6	240	1	80	80
	34.6	240	3	49	49
	34.6	480	3	28	28
IR-8-G24T-E	32.6	208	1	84	74
	32.6	208	3	49	43
	32.6	240	1	73	64
	32.6	240	3	42	31
	32.6	480	3	21	19
IR-8-G24T-E-C	32.6	208	1	84	81
	32.6	208	3	49	50
	32.6	240	1	73	71
	32.6	240	3	42	44
	32.6	480	3	21	26
IR-8-G24T-E-CC	32.6	208	1	91	81
	32.6	208	3	56	50
	32.6	240	1	80	71
	32.6	240	3	49	44
	32.6	480	3	28	26
IR-6-G36T-E	25.3	208	1	84	69
	25.3	208	3	51	42
	25.3	240	1	72	60
	25.3	240	3	44	36
	25.3	480	3	22	18

MODEL	TOTAL KW	VOLTAGE	PH	AMPS J BOX “A”	AMPS J BOX “B”
IR-6-G36T-E-C	31.6	208	1	84	76
	31.6	208	3	49	47
	31.6	240	1	73	67
	31.6	240	3	48	41
	31.6	480	3	21	24
IR-6-G36T-E-CC	31.6	208	1	91	76
	31.6	208	3	56	47
	31.6	240	1	80	61
	31.6	240	3	55	41
	31.6	480	3	28	24
IR-4-G48T-E	30.6	208	1	79	69
	30.6	208	3	56	50
	30.6	240	1	68	60
	30.6	240	3	40	34
	30.6	480	3	20	17
IR-4-G48T-E-C	30.6	208	1	79	76
	30.6	208	3	46	47
	30.6	240	1	68	67
	30.6	240	3	40	41
	30.6	480	3	20	24
IR-4-G48T-E-CC	30.6	208	1	86	76
	30.6	208	3	53	47
	30.6	240	1	75	67
	30.6	240	3	47	41
	30.6	480	3	27	24



ELECTRIC GRIDDLE TOP

- 1/2" thick, highly polished steel plate holds temperature and has a quick recovery.
- 3/4" thick highly polished steel plate for 60" and 72" range.
- Full 21" (533) plate depth for more cooking surface.
- 3" (76) wide grease trough and removable grease can.
- Surface is ideal for a large range of menu items.
- Thermostat maintains selected temperature during peak hours.
- 3 KW serpentine elements located under entire griddle plate.

ELECTRIC ROUND PLATE ELEMENTS

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



IHR-2HT-2-E

Shown with optional casters



IHR-6-E

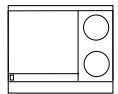
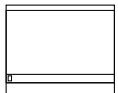
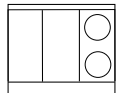
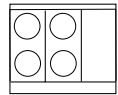
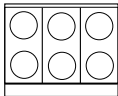
Shown with optional casters



IHR-GT36-E

Shown with optional casters





36" SPEC SERIES RANGES

MODEL	WIDTH	DEPTH	SHIP WEIGHT (KG) LBS	LIST PRICE
IHR-6-E	36" (914)	38" (965)	(270) 595	\$26,435
IHR-6-E-C	36" (914)	38" (965)	(297) 655	\$35,842
IHR-6-E-XB	36" (914)	38" (965)	(193) 425	\$18,771
IHR-6-E-M	36" (914)	38" (965)	(145) 320	\$15,918
IHR-4-1HT-E	36" (914)	38" (965)	(273) 602	\$27,552
IHR-4-1HT-E-C	36" (914)	38" (965)	(300) 662	\$37,056
IHR-4-1HT-E-XB	36" (914)	38" (965)	(196) 432	\$19,985
IHR-4-1HT-E-M	36" (914)	38" (965)	(148) 327	\$17,140
IHR-2HT-2-E	36" (914)	38" (965)	(281) 619	\$27,276
IHR-2HT-2-E-C	36" (914)	38" (965)	(308) 679	\$36,690
IHR-2HT-2-E-XB	36" (914)	38" (965)	(204) 449	\$19,671
IHR-2HT-2-E-M	36" (914)	38" (965)	(156) 344	\$16,710
IHR-GT36-E	36" (914)	38" (965)	(277) 610	\$33,779
IHR-GT36-E-C	36" (914)	38" (965)	(304) 670	\$43,292
IHR-GT36-E-XB	36" (914)	38" (965)	(200) 440	\$26,223
IHR-GT36-E-M	36" (914)	38" (965)	(152) 335	\$23,315
IHR-GT24-2-E	36" (914)	38" (965)	(293) 646	\$30,611
IHR-GT24-2-E-C	36" (914)	38" (965)	(320) 706	\$40,017
IHR-GT24-2-E-XB	36" (914)	38" (965)	(216) 476	\$22,997
IHR-GT24-2-E-M	36" (914)	38" (965)	(168) 371	\$20,043

SPEC SERIES RANGE OPTIONS

- 6" (152) Casters, set of 4 \$1,165 per set.
- Extra oven rack \$505
- 480V upcharge \$5,539
- Backguards and high shelves available.

ELECTRICAL REQUIREMENTS

SPEC SERIES RANGES

MODEL	TOTAL KW	VOLTAGE	PH	AMPS
IHR-6-E	17.3	208	1	84
	17.3	208	3	49
	17.3	240	1	73
	17.3	240	3	48
	17.3	480	3	21
IHR-6-E-C	17.3	208	1	91
	17.3	208	3	56
	17.3	240	1	80
	17.3	240	3	55
	17.3	480	3	28
IHR-6-E-XB	12	208	1	58
	12	208	3	34
	12	240	1	50
	12	240	3	29
	12	480	3	15

CONTINUED ON PAGE 82

MODEL	TOTAL KW	VOLTAGE	PH	AMPS
IHR-6-E-M	12	208	1	58
	12	208	3	34
	12	240	1	50
	12	240	3	29
	12	480	3	15
IHR-4-1HT-E	16.3	208	1	79
	16.3	208	3	46
	16.3	240	1	68
	16.3	240	3	40
	16.3	480	3	20
IHR-4-1HT-E-C	16.3	208	1	86
	16.3	208	3	53
	16.3	240	1	75
	16.3	240	3	47
	16.3	480	3	27



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

ELECTRICAL REQUIREMENTS

SPEC SERIES RANGES

MODEL	TOTAL KW	VOLTAGE	PH	AMPS
IHR-4-1HT-E-XB	11	208	1	53
	11	208	3	31
	11	240	1	46
	11	240	3	27
	11	480	3	14
IHR-4-1HT-E-M	11	208	1	53
	11	208	3	31
	11	240	1	46
	11	240	3	27
	11	480	3	14
IHR-2HT-2-E	15.3	208	1	74
	15.3	208	3	43
	15.3	240	1	64
	15.3	240	3	37
	15.3	480	3	19
IHR-2HT-2-E-C	15.3	208	1	81
	15.3	208	3	50
	15.3	240	1	71
	15.3	240	3	44
	15.3	480	3	26
IHR-2HT-2-E-XB	10	208	1	49
	10	208	3	28
	10	240	1	42
	10	240	3	25
	10	480	3	13
IHR-2HT-2-E-M	10	208	1	49
	10	208	3	28
	10	240	1	42
	10	240	3	25
	10	480	3	13
IHR-GT36-E	17.3	208	1	84
	17.3	208	3	49
	17.3	240	1	73
	17.3	240	3	48
	17.3	480	3	21

CONTINUED FROM PAGE 81

MODEL	TOTAL KW	VOLTAGE	PH	AMPS
IHR-GT36-E-C	17.3	208	1	91
	17.3	208	3	56
	17.3	240	1	80
	17.3	240	3	55
	17.3	480	3	28
IHR-GT36-E-XB	12	208	1	58
	12	208	3	34
	12	240	1	50
	12	240	3	29
	12	480	3	15
IHR-GT36-E-M	12	208	1	58
	12	208	3	34
	12	240	1	50
	12	240	3	29
	12	480	3	15
IHR-GT24-2-E	17.3	208	1	84
	17.3	208	3	49
	17.3	240	1	73
	17.3	240	3	48
	17.3	480	3	21
IHR-GT24-2-E-C	17.3	208	1	91
	17.3	208	3	56
	17.3	240	1	80
	17.3	240	3	55
	17.3	480	3	28
IHR-GT24-2-E-XB	12	208	1	58
	12	208	3	34
	12	240	1	50
	12	240	3	29
	12	480	3	15
IHR-GT24-2-E-M	12	208	1	58
	12	208	3	34
	12	240	1	50
	12	240	3	29
	12	480	3	15

ELECTRICAL INFORMATION:

- Available in 208 and 240, 1 and 3 phase, please indicate at time of order.
- Available in 480 volts, 3 phase, contact factory for pricing.



ICMA-36-E
ELECTRIC CHEESEMELTER BROILER

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

ISB-36-E
ELECTRIC SALAMANDER BROILER

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

ELECTRIC CHEESEMELTER

MODEL	DIMENSIONS	ELECTRICAL ELEMENTS KW (NUMBER OF)	BROILER WIDTH	SHIP WEIGHT (KG) LBS	LIST PRICE
ICMA-36-E	36" W X 17 ¾" D X 17 ¼" H (914 X 451 X 438 MM)	3 EACH (2)	36" (914)	(75) 162	\$11,955

ELECTRIC SALAMANDER

MODEL	DIMENSIONS	ELECTRICAL ELEMENTS KW (NUMBER OF)	BROILER WIDTH	SHIP WEIGHT (KG) LBS	LIST PRICE
ISB-36-E	36" W X 17 ¾" D X 17 ¼" H (914 X 451 X 438 MM)	3 EACH (2)	36" (914)	(95) 210	\$13,234

ELECTRICAL REQUIREMENTS

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

ELECTRIC BROILER OPTIONS

- Wall mounting kits \$636
- 4" (102) leg kit for counter mounting \$940
- Reinforcement channels for range mount \$768



ISPA-18-E

Shown with optional stand with casters.

ELECTRIC STOCK POT

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

MODEL	DIMENSIONS			ELEMENTS DESCRIPTION	ELEMENT SIZE	SHIP WEIGHT (KG) LBS	LIST PRICE
	WIDTH	DEPTH	HEIGHT				
ISPA-18-E	18" (457)	21" (533)	23 ½" (597)	DUAL COIL	13" (330)	(36) 79	\$5,085
ISPA-18-2-E	18" (457)	42" (1067)	23 ½" (597)	2 DUAL COILS	13" (330)	(72) 158	\$11,047

ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	AMPS
ISPA-18-E	6	208	3	22
	8	240	3	29
ISPA-18-2-E	12	208	3	44
	16	240	3	58

ELECTRIC STOCK POT OPTIONS

- 18" (457) height available (specify 18" H when ordering) no additional cost.
- Side-by-side models available, add 30%.
- 6" (152) casters, set of 4, 2 with brakes, \$1,165



PCVE-2 CONVECTION OVEN

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



- Updated door handles



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



MANUAL CONTROLS

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

THERMOSTATIC OVEN CONTROL

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

ON-OFF SWITCH

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

PROGRAMMABLE CONTROLS WITH COOK 'N HOLD FEATURE

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



PCVE-1

Single Deck, Standard Depth shown
with optional casters.

ELECTRIC CONVECTION OVEN OPTIONS

- Cook and Hold Feature \$3,869 per oven.
- Stainless Steel sides, top and legs are standard on all PCVE-1 and PCVDE-1 Models.
- Stainless Steel Enclosure Back \$1,242 per deck.
- Heavy Duty Casters, set of 4 \$1,165
- Stack Kit with 6" (152) Stainless Steel Legs \$904
- Stainless Steel solid doors available at no additional charge. Must specify at ordering.
- Stainless Steel Bottom Shelf and Adjustable Rack Supports
PCVE-1 \$2,382, PCVDE-1 \$2,906
- Stainless Steel Stand Bottom Shelf only PCVE-1 \$1,327, PCVDE-1 \$1,588
- Extra Standard Depth Oven Racks, PCVE-1 \$505 each.
- Extra Bakery Depth Oven Racks, PCVDE-1 \$505 each.
- 480 volt, \$3,644 per motor.

MODEL	DESCRIPTION	OVERALL DIMENSIONS			ELECTRICAL OUTPUT	SHIP WEIGHT (KG) LBS	LIST PRICE
		WIDTH	HEIGHT	DEPTH			
PCVE-1	SINGLE DECK, STANDARD DEPTH	38" (965)	64" (1,526)	41 ½" (1,054)	11 KW	(236) 521	\$23,901
PCVE-2	DOUBLE DECK, STANDARD DEPTH	38" (965)	74" (1,880)	41 ½" (1,054)	22 KW	(455) 1,005	\$47,797
PCVDE-1	SINGLE DECK, BAKERY DEPTH	38" (965)	64" (1,526)	45 ½" (1,156)	11 KW	(277) 611	\$28,276
PCVDE-2	DOUBLE DECK, BAKERY DEPTH	38" (965)	74" (1,880)	45 ½" (1,156)	22 KW	(536) 1,185	\$56,544

ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	HERTZ	AMPS
PCVE-1, PCVDE-1	11	208	1	50/60	53 PER OVEN
	11	208	3	50/60	31 PER OVEN
	11	240	1	50/60	46 PER OVEN
	11	240	3	50/60	27 PER OVEN
	11	*480	3	50/60	14 PER OVEN
PCVE-2, PCVDE-2	11	208	1	50/60	53 PER OVEN
	11	208	3	50/60	31 PER OVEN
	11	240	1	50/60	46 PER OVEN
	11	240	3	50/60	27 PER OVEN
	11	*480	3	50/60	14 PER OVEN

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

Two speed motor - ½ HP, 1725/1140 RPM

* Additional charge.



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



HSICVE-1

Shown with optional bottom shelf and casters.

HALF SIZE ELECTRIC CONVECTION OVEN

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



HSICVE-2

Shown with optional casters.

MODEL	DESCRIPTION	OVERALL DIMENSIONS			ELECTRICAL OUTPUT	SHIP WEIGHT (KG) LBS	LIST PRICE
		WIDTH	HEIGHT	DEPTH			
HSICVE-1	1/2 SIZE SINGLE OVEN	30" (762)	58" (1,473)	30" (762)	5 KW	(135) 297	\$21,392
HSICVE-1	1/2 SIZE SINGLE OVEN	30" (762)	58" (1,473)	30" (762)	7.5 KW	(135) 297	\$21,392
HSICVE-2	1/2 SIZE DOUBLE OVENS	30" (762)	62" (1,575)	30" (762)	10 KW	(215) 474	\$42,778
HSICVE-2	1/2 SIZE DOUBLE OVENS	30" (762)	62" (1,575)	30" (762)	15 KW	(215) 474	\$42,778

ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	HERTZ	AMPS
HSICVE-1	5	208	1	50/60	32 PER OVEN
	5	208	3	50/60	21 PER OVEN
	5	240	1	50/60	28 PER OVEN
	5	240	3	50/60	20 PER OVEN
	5	*480	3	50/60	14 PER OVEN
HSICVE-1	7.5	208	1	50/60	44 PER OVEN
	7.5	208	3	50/60	28 PER OVEN
	7.5	240	1	50/60	39 PER OVEN
	7.5	240	3	50/60	26 PER OVEN
	7.5	*480	3	50/60	17 PER OVEN

MODEL	TOTAL KW	VOLTS	PHASE	HERTZ	AMPS
HSICVE-2	5	208	1	50/60	32 PER OVEN
	5	208	3	50/60	21 PER OVEN
	5	240	1	50/60	28 PER OVEN
	5	240	3	50/60	20 PER OVEN
	5	*480	3	50/60	14 PER OVEN
HSICVE-2	7.5	208	1	50/60	44 PER OVEN
	7.5	208	3	50/60	28 PER OVEN
	7.5	240	1	50/60	39 PER OVEN
	7.5	240	3	50/60	26 PER OVEN
	7.5	*480	3	50/60	17 PER OVEN

* Additional charge.

ELECTRIC CONVECTION OVEN OPTIONS

- Cook and Hold Feature \$3,869 per oven.
- Heavy Duty Casters, set of 4 \$1,165
- Stainless Steel Bottom Shelf and Adjustable Rack Supports \$2,145
- Extra Standard Depth Oven Racks \$505 each.
- 480 volt, \$3,644 per motor.
- Stainless Steel solid doors available at no additional charge. Must specify at ordering.

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

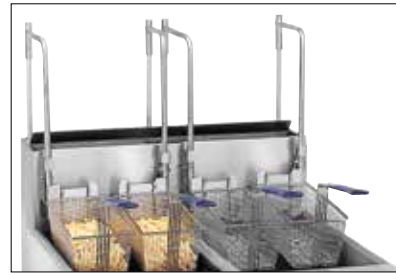
Two speed motor - ½ HP, 1725/1140 RPM.





IFS-40-E ELECTRIC FRYER

- Maximum load capacity: 40, 50 and 75 lbs.
- Large nickel plated fry baskets with vinyl-coated handles.
- Fine mesh crumb screen.
- Stainless steel front, doors, sides, and basket hanger
- 304 stainless steel frypot.
- Cold zone and forward sloping bottom collect and remove debris from the fry area, helping maintain oil quality and making clean-up easier.
- Full bottom provides structural support.
- Two element styles: 1.Immersed 2.Tilt-up.
- Both element types are located inside the stainless steel frypot, below the fry zone.
- Heats oil quickly resulting in less absorption and better tasting food.
- Double panel door.
- Recessed bottom for drain accessibility. 1¼" (32) full port drain valve.
- Durable legs for secure support.



OPTIONAL AUTOMATIC BASKET LIFTS

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

OPTIONAL COMPUTER CONTROLS

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



IMMERSED ELEMENTS

- Lower cost alternative for electric fryers.



TILT-UP ELEMENTS

- provides full access to the frypot for cleaning.





IFS-50-E

Immersed elements



IFS-75-EU

Tilt-up elements shown
with optional casters.

MODEL	FRYPOT DESCRIPTION	ELEMENT TYPE	OIL CAPACITY LBS (L)	WORKING DIMENSIONS		FRYING AREA	OUTPUT KW	SHIP WEIGHT (KG) LBS	LIST PRICE
				WIDTH	DEPTH				
IFS-40-E	304 STAINLESS STEEL	IMMERSED	40 (22)	15 ½" (394)	30 ½" (775)	14" X 14" (356 X 356)	14	221 (100)	\$14,445
IFS-40-EU	304 STAINLESS STEEL	TILT-UP	40 (22)	15 ½" (394)	30 ½" (775)	14" X 14" (356 X 356)	14	221 (100)	\$16,610
IFS-50-E	304 STAINLESS STEEL	IMMERSED	50 (27)	15 ½" (394)	30 ½" (775)	14" X 14" (356 X 356)	15.25	253 (114)	\$16,286
IFS-50-EU	304 STAINLESS STEEL	TILT-UP	50 (27)	15 ½" (394)	30 ½" (775)	14" X 14" (356 X 356)	15.25	253 (114)	\$18,728
IFS-75-E	304 STAINLESS STEEL	IMMERSED	75 (41)	19 ½" (495)	34" (864)	18" X 18" (457 X 457)	19	270 (122)	\$18,930
IFS-75-EU	304 STAINLESS STEEL	TILT-UP	75 (41)	19 ½" (495)	34" (864)	18" X 18" (457 X 457)	18	270 (122)	\$21,763

MODEL	FRYPOT DESCRIPTION	WORKING DIMENSIONS		SHIP WEIGHT (KG) LBS	LIST PRICE
		WIDTH	DEPTH		
IF-DS	TOP DRAINING SECTION W/STORAGE CABINET, NO FILTER	15 ½" (394)	30" (762)	130 (60)	\$7,230
IF-DS-75	TOP DRAINING SECTION W/STORAGE CABINET, NO FILTER	19 ½" (495)	34" (864)	150 (68)	\$8,676

ELECTRICAL REQUIREMENTS

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

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



Notes: Measurements in () are metric equivalents

FRYER OPTIONS

- Electronic thermostat (per fryer) add suffix "T" to model number \$2,610
- Computer (per fryer) add suffix "C" to model number \$6,725
- Automatic Basket lifts w/ computerized controls \$12,940 per fryer (Available for immersed element style only).
- 1 Full size Basket \$668
- Extra twin Baskets, set of 2 for 40 and 50 lb. fryers \$734
- Extra twin Baskets, set of 2 for 75 lb. fryers \$1,094
- Heat Lamp for model IF-DS \$2,260
- Stainless steel Joiner Strip \$376
- Casters 6" (152) , set of 4 \$1,165
- Side Drain Shelf, specify right or left \$1,302
- 20½" (521) H Backguard, no shelf specify model \$1,327
- Stainless steel tank cover, for all fryer models, please specify model \$752
- Stainless steel side splash approx. 6" (152) \$1,142 per side.



IFSCB250EU

Filter system with drain station.

FILTER SYSTEM

- Continuous cabinet provides a professional look.
- 5" (127 mm) deep continuous stainless steel front landing ledge.
- 304 stainless steel precision welded frypots.
- Includes casters and joiner strips.
- Drain Station includes a stainless steel cabinet with a drain area, food warmer and dump pan.
- Cabinet may be located anywhere within the fryer battery.



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



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



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



ELECTRIC

FRYERS AND FILTER SYSTEMS

FILTER PACKAGE CHOICES

- Choose number of fryers needed. Up to six electric fryers can be battered into one fryer/filter system. Filters are located under fryers. includes casters and joiner strips.
- Choose pre-packaged systems with or without a drain station. Drain station includes a stainless steel cabinet with a drain area, food warmer and dump pan.
- Choose 50 or 75 lb. (27 or 41 liters) oil capacity fryers.
- Choose snap action thermostats, electronic thermostats or computer controls.

SPACE SAVER FILTER SYSTEMS - PRE-PACKAGED W/ ELECTRIC FRYERS

FRYERS	SNAP ACTION THERMOSTAT				ELECTRONIC THERMOSTAT				COMPUTER CONTROL			
	IMMERSED ELEMENTS		TILT-UP ELEMENTS		IMMERSED ELEMENTS		TILT-UP ELEMENTS		IMMERSED ELEMENTS		TILT-UP ELEMENTS	
	IFS50E	IFS75E	IFS50EU	IFS75EU	IFS50ET	IFS75ET	IFS50EUT	IFS75EUT	IFS50EC	IFS75EC	IFS50EUC	IFS75EUC
2	\$56,209	\$65,828	\$64,640	\$75,701	\$60,872	\$70,450	\$70,001	\$81,010	\$68,415	\$78,031	\$78,675	\$89,736
3	\$74,267	\$87,801	\$85,409	\$100,975	\$81,220	\$94,757	\$93,403	\$108,971	\$92,550	\$106,092	\$106,432	\$122,006
4	\$90,282	\$107,780	\$103,828	\$123,949	\$99,578	\$117,111	\$114,515	\$134,676	\$114,736	\$132,184	\$131,943	\$152,016
5	\$109,339	\$130,795	\$125,743	\$150,414	\$121,008	\$142,461	\$139,159	\$163,826	\$139,914	\$161,369	\$160,904	\$185,573
6	\$127,443	\$152,853	\$146,558	\$175,783	\$141,359	\$166,773	\$162,563	\$191,783	\$164,102	\$189,432	\$188,715	\$221,720

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

FRYERS	SNAP ACTION THERMOSTAT				COMPUTER CONTROL				ELECTRONIC THERMOSTAT			
	IMMERSED ELEMENTS		TILT-UP ELEMENTS		IMMERSED ELEMENTS		TILT-UP ELEMENTS		IMMERSED ELEMENTS		TILT-UP ELEMENTS	
	IFS50E	IFS75E	IFS50EU	IFS75EU	IFS50EC	IFS75EC	IFS50EUC	IFS75EUC	IFS50ET	IFS75ET	IFS50EUT	IFS75EUT
1	\$38,356	\$48,103	\$44,108	\$55,318	\$48,522	\$54,182	\$55,801	\$62,307	\$44,771	\$50,391	\$51,487	\$57,945
2	\$55,957	\$69,620	\$64,350	\$80,060	\$72,246	\$81,779	\$83,084	\$94,051	\$64,622	\$74,243	\$74,312	\$85,378
3	\$73,305	\$91,134	\$84,300	\$104,805	\$95,844	\$109,421	\$110,219	\$125,835	\$84,518	\$98,090	\$97,194	\$112,802
4	\$91,700	\$113,115	\$105,448	\$130,073	\$120,028	\$137,519	\$138,027	\$158,148	\$104,908	\$122,401	\$120,648	\$140,759
5	\$108,971	\$134,633	\$125,314	\$154,820	\$143,669	\$165,121	\$168,275	\$189,887	\$124,758	\$146,209	\$143,471	\$168,137
6	\$126,193	\$156,642	\$145,123	\$180,142	\$167,809	\$193,219	\$192,977	\$222,201	\$145,200	\$170,553	\$166,970	\$196,137

FILTER SYSTEM OPTIONS

- Automatic Basket lifts w/ computerized controls \$12,940 per fryer (Available for immersed element style only).
- Side Drain Shelf, specify right or left \$1,302.
- Stainless steel tank cover, for all fryer models, please specify model \$752

MODEL NUMBER LEGEND PER LETTER AND NUMBER

EXAMPLE - IFS-SP250-OPCBL

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



IHPA-6-36-E

HOT PLATE

- 9" (229) dia. 2 KW sealed round plate elements with easy-to-clean Teflon surface.
- Sealed elements provide a solid flat surface for faster even heating.
- Range match profile when placed on a refrigerated base or equipment stand.
- Stainless steel front, ledge and sides.
- Solid top prevents spills from entering unit and makes clean-up easy.
- Independent, infinite controls for precise temperature control.
- Knobs are cool to the touch.
- 4" (102) chrome plated adjustable legs included.

HOT PLATES

WIDTH IN (MM)	MODEL	ELEMENTS	TOTAL KW	SHIP WEIGHT (KG) LBS	LIST PRICE	STAINLESS STEEL STAND		
						MODEL	SHIP WEIGHT (KG) LBS	LIST PRICE
12" (305)	IHPA-1-12-E	1	2	(21) 45	\$5,568	STAND-12-S	(12) 25	\$1,058
12" (305)	IHPA-2-12-E	2	4	(37) 80	\$6,702	STAND-12	(19) 40	\$1,434
24" (610)	IHPA-2-24-E	2	4	(37) 80	\$7,183	STAND-24-S	(19) 40	\$1,520
36" (914)	IHPA-3-36-E	3	6	(53) 115	\$9,003	STAND-36-S	(21) 45	\$1,599
24" (610)	IHPA-4-24-E	4	8	(64) 140	\$9,532	STAND-24	(23) 50	\$1,979
48" (1219)	IHPA-4-48-E	4	8	(64) 140	\$10,742	STAND-48-S	(23) 50	\$2,060
36" (914)	IHPA-6-36-E	6	12	(95) 210	\$11,673	STAND-36	(32) 70	\$2,607
48" (1219)	IHPA-8-48-E	8	16	(123) 270	\$15,062	STAND-48	(39) 85	\$3,154
60" (1524)	IHPA-10-60-E	10	20	(147) 325	\$17,327	STAND-60	(48)105	\$3,863

ELECTRIC HOT PLATE OPTIONS

- Casters for Stainless Steel Stands, set of 4 \$1,165 per set.
Set of 6, \$1,748 per set for 60" and 72" (1524 and 1829) Stands.

ELECTRICAL REQUIREMENTS

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

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

* Additional charge.



ITG-36-E

Thermostatically controlled

GRIDDLE

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

ELECTRIC GRIDDLE OPTIONS

- Casters for Stainless Steel Stands, set of 4 \$1,165 per set
- Casters for 60" and 72" (1524 and 1829) Stainless Steel Stands, set of 6 \$1,748 per set
- Chrome Griddle Top (Add "CG" to model #), \$3,352 per lineal ft.



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



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

GRIDDLE

MODEL	OVERALL DIMENSIONS		ELEMENTS	OUTPUT KW	SHIP WEIGHT (KG) LBS	LIST PRICE	STAINLESS STEEL STAND		
	WIDTH	DEPTH					MODEL	SHIP WEIGHT (KG) LBS	LIST PRICE
ITG-24-E	24" (610)	31" (787)	2	8	(136) 300	\$10,002	STAND-24	(23) 50	\$1,979
ITG-36-E	36" (914)	31" (787)	3	12	(195) 430	\$13,422	STAND-36	(32) 70	\$2,607
ITG-48-E	48" (1219)	31" (787)	4	16	(261) 575	\$17,142	STAND-48	(39) 85	\$3,154
ITG-60-E	60" (1524)	31" (787)	5	20	(328) 725	\$19,651	STAND-60	(48) 105	\$3,863
ITG-72-E	72" (1829)	31" (787)	6	24	(396) 875	\$25,973	STAND-72	(62) 135	\$4,572

ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	AMPS
ITG-24-E	8	208	3	29
	8	240	3	25
	8	*480	3	13
ITG-36-E	12	208	3	34
	12	240	3	29
	12	*480	3	15
ITG-48-E	16	208	3	58
	16	240	3	50
	16	*480	3	25

MODEL	TOTAL KW	VOLTS	PHASE	AMPS J-BOX "A"	AMPS J-BOX "B"
ITG-60-E	20	208	3	34	29
	20	240	3	29	25
	20	*480	3	15	13
ITG-72-E	24	208	3	34	34
	24	240	3	29	29
	24	*480	3	15	15

* Additional charge.

SALES TERMS

FOB: CORONA, CA 92879

INSPECTION

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

RETURNED GOODS

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

SHIPMENTS

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

NOTE

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

PRICES

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

TERMS

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

LIMITED WARRANTY

ONE YEAR PARTS AND LABOR FOR U.S.

IMPERIAL LIMITED WARRANTY

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

Imperial products are warranted to the original purchaser to be free from defects in material and workmanship under normal use and service for a period of (1) one year from the date of original installation. Equipment must be no older than two (2) years from date of manufacture to carry the one (1) year parts and labor warranty. Equipment is not warranted when used in non-commercial location. Porcelain items are excluded from this warranty. Parts wear is not considered a defect. Faucets, cast iron parts and glass items are warranted for 90 days. This warranty does not apply to equipment damaged, altered or abused accidentally or intentionally, modified by unqualified service personnel or with missing or altered serial name plates. Imperial agrees to repair or replace defective parts (with normal shipping charges) due to flaws in material or workmanship during the warranty period. Labor to repair or replace defective parts shall be warranted when performed by an authorized Imperial service agency. Travel over 50 miles, holiday or overtime labor charges are not covered.

FRYERS AND PASTA COOKERS

One year parts and labor warranty. Limited warranty of fry tank: Stainless Steel tank is five years pro-rated. Proper installation, initial check out, air shutter adjustments, or normal maintenance such as lubrication, adjustment or calibration of controls is the responsibility of the dealer, owner-user or installing contractor and is not covered by this warranty.

Prices listed in this catalog are in U.S. dollars. All prices are subject to change without prior notification. Imperial is not responsible for printing errors in pricing or specifications.

IMPERIAL WAREHOUSE LOCATIONS

IMPERIAL CALIFORNIA

1128 SHERBORN ST.
CORONA, CA 92879
951.281.1830

IMPERIAL TEXAS

1036 S. INTERNATIONAL RD.
GARLAND, TX 75042

IMPERIAL MIAMI

8409 NW 68TH STREET
MIAMI, FL 33166

IMPERIAL ATLANTA

900 WENDELL COURT
ATLANTA, GA 30336

IMPERIAL NEW YORK

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





imperialrange.com

