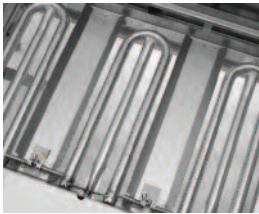


Model Numbers

IMGA-2428
IMGA-3628
IMGA-4828
IMGA-2428-1
IMGA-3628-1
IMGA-4828-1
IMGA-6028-1
IMGA-7228-1



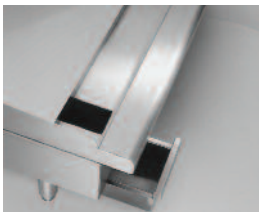
Aeration baffles between burners spread heat across the griddle plate for even heating.



Thick highly polished steel griddle plate maintains selected temperatures.



Full width rear flue distributes heat uniformly across the griddle surface.



Stainless steel grease gutter and 1 gal. (3.8 L) grease can.



IMGA-3628 shown

BURNERS - Each manually controlled griddle burner is rated at 30,000 BTU (9KW).

- Each burner has an adjustable gas valve and continuous pilot for instant ignition.
- Aeration baffles between burners spread the heat evenly across the entire griddle surface.
- Burners are located every 12" (305 mm).

GRIDDLE PLATE - Thick, highly polished steel plate holds temperature and has a quick recovery.

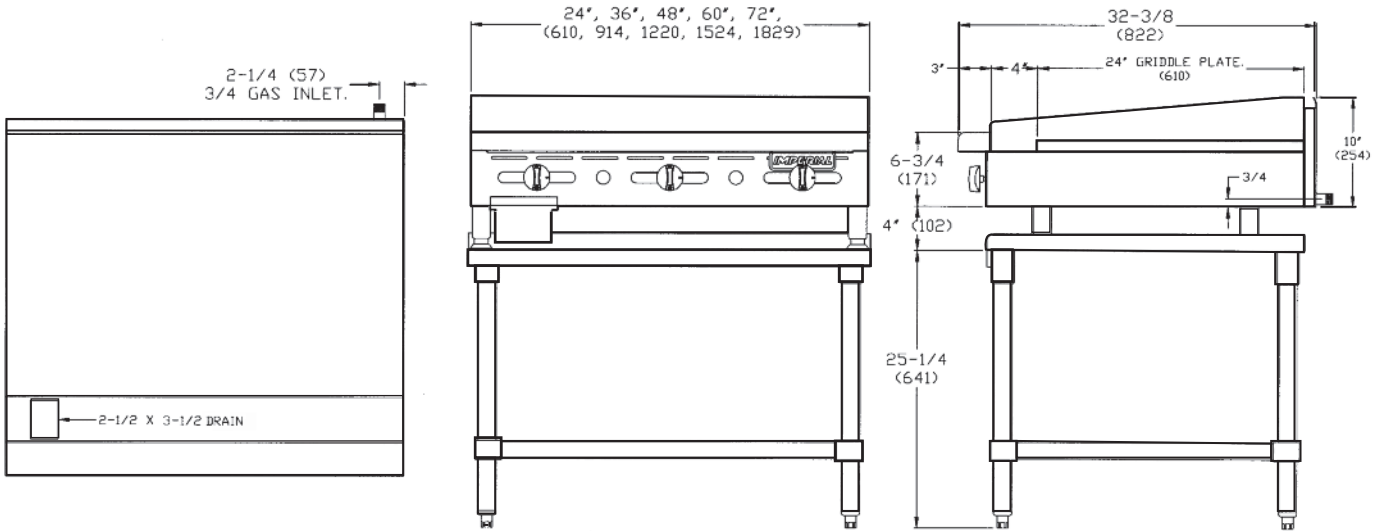
- Two plate thickness available, 3/4" (19 mm) and 1" (25 mm) for models with (-1) suffix.
- Full 24" (610 mm) plate depth for more cooking surface.
- Surface is ideal for a large range of menu items.
- Optional chrome and grooved griddle top are available as an option.

GREASE MAINTENANCE - 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.

EXTERIOR - Stainless steel front, sides, splash guard, and ledge.

- Stainless steel ledge is one piece rolled for cleaning convenience.
- Range match profile when placed on a refrigerated base or equipment stand.
- Control knobs are cast aluminum with a Valox™ heat protection grip.
- 4" (102 mm) stainless steel legs are included.
- One year parts and labor warranty.



MANUALLY CONTROLLED GRIDDLES

MODEL	WIDTH	NUMBER OF BURNERS	GAS OUTPUT		SHIP WEIGHT	
			BTU	(KW)	(KG)	LBS
3/4" (19 MM) HIGHLY POLISHED PLATE						
IMGA-2428	24" (610 mm)	2	60,000	(18)	(91)	200
IMGA-3628	36" (914 mm)	3	90,000	(26)	(138)	305
IMGA-4828	48" (1219 mm)	4	120,000	(35)	(163)	360
1" (25 MM) HIGHLY POLISHED PLATE						
IMGA-2428-1	24" (610 mm)	2	60,000	(18)	(116)	255
IMGA-3628-1	36" (914 mm)	3	90,000	(26)	(172)	380
IMGA-4828-1	48" (1219 mm)	4	120,000	(35)	(193)	425
IMGA-6028-1	60" (1524 mm)	5	150,000	(44)	(245)	540
IMGA-7228-1	72" (1829 mm)	6	180,000	(53)	(290)	640

Measurements in () are metric equivalents.

MODEL	GRIDDLE PLATE DIMENSIONS	DIMENSIONS	CRATED DIMENSIONS
IMGA-2428	24" w x 24" d (610 x 610 mm)	24" w x 32-3/8" d x 14" h (610 x 822 x 356 mm)	26-1/2" w x 36" d x 16-1/2" h (673 x 914 x 419 mm)
IMGA-3628	36" w x 24" d (914 x 610 mm)	36" w x 32-3/8" d x 14" h (914 x 822 x 356 mm)	38-1/2" w x 36" d x 16-1/2" h (978 x 914 x 419 mm)
IMGA-4828	48" w x 24" d (1219 x 610 mm)	48" w x 32-3/8" d x 14" h (1219 x 822 x 356 mm)	50-1/2" w x 36" d x 16-1/2" h (1283 x 914 x 419 mm)
IMGA-2428-1	24" w x 24" d (610 x 610 mm)	24" w x 32-3/8" d x 14" h (610 x 822 x 356 mm)	26-1/2" w x 36" d x 16-1/2" h (673 x 914 x 419 mm)
IMGA-3628-1	36" w x 24" d (914 x 610 mm)	36" w x 32-3/8" d x 14" h (914 x 822 x 356 mm)	38-1/2" w x 36" d x 16-1/2" h (978 x 914 x 419 mm)
IMGA-4828-1	48" w x 24" d (1219 x 610 mm)	48" w x 32-3/8" d x 14" h (1219 x 822 x 356 mm)	50-1/2" w x 36" d x 16-1/2" h (1283 x 914 x 419 mm)
IMGA-6028-1	60" w x 24" d (1524 x 610 mm)	60" w x 32-3/8" d x 14" h (1524 x 822 x 356 mm)	62-1/2" w x 36" d x 16-1/2" h (1588 x 914 x 419 mm)
IMGA-7228-1	72" w x 24" d (1829 x 610 mm)	72" w x 32-3/8" d x 14" h (1829 x 822 x 356 mm)	74-1/2" w x 36" d x 16-1/2" h (1892 x 914 x 419 mm)

MANIFOLD PRESSURE		MANIFOLD SIZE
NATURAL GAS	PROPANE GAS	
5.0" W.C.	10.0" W.C.	3/4" (19 mm)

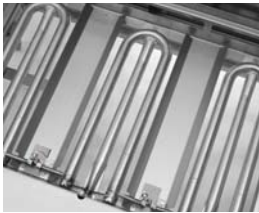
Specify elevation, if over 2,000 ft.

CLEARANCE REQUIREMENTS
For use only on non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

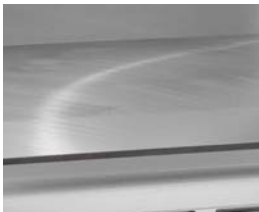
- OPTIONS AND ACCESSORIES**
- Stainless steel equipment stands
 - 6" (152 mm) casters for equipment stands
 - Open burners available, set of 2 burners, add 12" (305 mm) to width and "OB-2" to model number)
 - Open burners available, set of 4 burners, add 24" (610 mm) to width and "OB-4" to model number)
 - 7" (178 mm) deep, stainless steel front landing ledge
 - 9" (229 mm) deep, stainless steel front landing ledge
 - Chrome griddle top, (add "-CG" to model number)
 - Grooved griddle top, (add "-GG" to model number)
 - Extra grease can



Model Numbers
 IMGA-2428-OB-2
 IMGA-3628-OB-2
 IMGA-4828-OB-2
 IMGA-6028-OB-2
 IMGA-7228-OB-2



Aeration baffles between burners spread heat across the griddle plate for even heating.



Thick highly polished steel griddle plate maintains selected temperatures.



Stainless steel grease gutter and 1 gal. (3.8 L) grease can.



Two rings of flame for even cooking no matter the pan size.



Front grate with anti-clogging pilot shield protects the pilot from grease and debris.



IMGA-3628-OB-2 shown

GRIDDLE BURNERS - Each manually controlled griddle burner is rated at 30,000 BTU (9 KW).

- Each burner has an adjustable gas valve and continuous pilot for instant ignition.
- Aeration baffles between burners spread the heat evenly across the entire griddle surface.
- Burners are located every 12" (305 mm).

GRIDDLE PLATE - Thick, highly polished steel plate holds temperature and has a quick recovery.

- 3/4" (19 mm) plate thickness for the 24", 36" and 48" (610, 914 and 1219 mm) widths.
- 1" (25 mm) thickness for the 60" and 72" (1524 and 18029 mm) widths.
- Full 24" (610 mm) plate depth for more cooking surface is ideal for a large range of menu items.
- Optional chrome and grooved griddle top are available as an option.

GREASE MAINTENANCE - 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.

OPEN BURNERS - PyroCentric™ 32,000 BTU (9 KW) anti-clogging burner with a 7,000 BTU/hr. (2 KW) low simmer feature. Two rings of flame for even heating.

- Cast iron PyroCentric burners are standard.
- Burners are anti-clogging and lift-off for easy cleaning. No gaskets or screws.
- One standing pilot per burner for instant ignition.

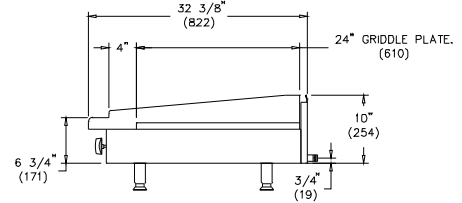
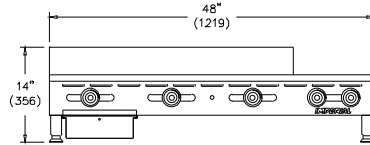
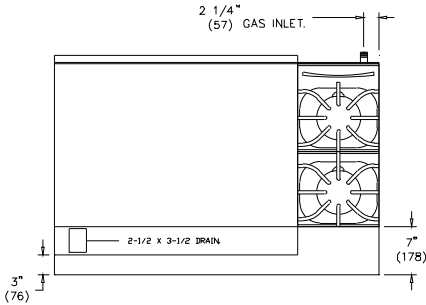
GRATES - Front grates measure 12" x 11" (305 x 279 mm). Back grates are 12" x 13" (305 x 330 mm).

- Back grates are sized for positioning large stock pots directly over burner and feature a hot air dam.
- Pots slide easily from section to section and onto landing ledge.
- Grates are cast iron for a long service life.

EXTERIOR - Stainless steel front, sides, splash guard and ledge.

- Stainless steel ledge is one piece rolled for cleaning convenience.
- Range match profile when placed on a refrigerated base or equipment stand.
- Control knobs are cast aluminum with a Valox™ heat protection grip.
- 4" (102 mm) stainless steel legs are included.
- One year parts and labor warranty.





MANUALLY CONTROLLED GRIDDLES and OPEN BURNER COMBO

MODEL	WIDTH	GRIDDLE BURNERS	GAS OUTPUT		SHIP WEIGHT	
			BTU	(KW)	(KG)	LBS
3/4" (19 MM) HIGHLY POLISHED PLATE						
IMGA-2428-OB-2	36" (914 mm)	2	124,000	(36)	(141)	310
IMGA-3628-OB-2	48" (1219 mm)	3	153,000	(45)	(179)	395
IMGA-4828-OB-2	60" (1524 mm)	4	184,000	(54)	(231)	510
1" (25 MM) HIGHLY POLISHED PLATE						
IMGA-6028-OB-2	72" (1829 mm)	5	214,000	(63)	(276)	610
IMGA-7228-OB-2	84" (2133 mm)	6	244,000	(72)	(331)	730

Measurements in () are metric equivalents.

MODEL	GRIDDLE PLATE DIMENSIONS	CRATED DIMENSIONS	CRATED DIMENSIONS
IMGA-2428-OB-2	24" w x 24" d (610 x 610 mm)	36" w x 32-3/8" d x 14" h (914 x 822 x 356 mm)	38-1/2" w x 36" d x 16-1/2" h (978 x 914 x 419 mm)
IMGA-3628-OB-2	36" w x 24" d (914 x 610 mm)	48" w x 32-3/8" d x 14" h (1219 x 822 x 356 mm)	50-1/2" w x 36" d x 16-1/2" h (1283 x 914 x 419 mm)
IMGA-4828-OB-2	48" w x 24" d (1219 x 610 mm)	60" w x 32-3/8" d x 14" h (1524 x 822 x 356 mm)	62-1/2" w x 36" d x 16-1/2" h (1588 x 914 x 419 mm)
IMGA-6028-OB-2	60" w x 24" d (610 x 610 mm)	72" w x 32-3/8" d x 14" h (1829 x 822 x 356 mm)	74-1/2" w x 36" d x 16-1/2" h (1892 x 914 x 419 mm)
IMGA-7228-OB-2	72" w x 24" d (914 x 610 mm)	84" w x 32-3/8" d x 14" h (2133 x 822 x 356 mm)	86-1/2" w x 36" d x 16-1/2" h (2197 x 914 x 419 mm)

MANIFOLD PRESSURE		MANIFOLD SIZE
NATURAL GAS	PROPANE GAS	
5.0" W.C.	10.0" W.C.	3/4" (19 mm)

Specify elevation, if over 2,000 ft.

CLEARANCE REQUIREMENTS
For use only on non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

- OPTIONS AND ACCESSORIES**
- Stainless steel equipment stands
 - 6" (152 mm) casters for equipment stands
 - Set of 4 burners, add 12" (305 mm) to width and "OB-4" to model number
 - 7" (178 mm) deep, stainless steel front landing ledge
 - 9" (127 mm) deep, stainless steel front landing ledge
 - Chrome griddle top, (add "-CG" to model number)
 - Grooved griddle top, (add "-GG" to model number)
 - Extra grease can

