GRIDDLE PLATE - 1” (25 mm) thick steel plate is grooved to provide attractive char-broiler marks without actually char-broiling.

- Full 24” (610 mm) plate depth for more cooking surface.
- Surface is ideal for a large range of menu items.

BURNERS - Thermostat maintains selected temperature during peak hours.

- Each griddle burner is rated at 30,000 BTU (9KW).
- Aeration baffles between burners spread the heat evenly across the entire griddle surface.
- Burners are located every 12” (305 mm).
- Each burner has an adjustable gas valve and continuous pilot for instant ignition.

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.
- 60” and 72” (1524 and 1829 mm) models include 2 grease cans.
- Grease can(s) 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.
GROOVED GRIDDLES

**GROOVED GRIDDLES**

<table>
<thead>
<tr>
<th>MODEL</th>
<th>WIDTH</th>
<th>NO. OF BURNERS</th>
<th>GAS OUTPUT (BTU)</th>
<th>SHIP WEIGHT (KG)</th>
<th>MANIFOLD PRESSURE</th>
</tr>
</thead>
<tbody>
<tr>
<td>IGG-24</td>
<td>24” (610 mm)</td>
<td>2</td>
<td>60,000 (18)</td>
<td>320</td>
<td></td>
</tr>
<tr>
<td>IGG-36</td>
<td>36” (914 mm)</td>
<td>3</td>
<td>90,000 (26)</td>
<td>430</td>
<td></td>
</tr>
<tr>
<td>IGG-48</td>
<td>48” (1219 mm)</td>
<td>4</td>
<td>120,000 (35)</td>
<td>630</td>
<td></td>
</tr>
<tr>
<td>IGG-60</td>
<td>60” (1524 mm)</td>
<td>5</td>
<td>150,000 (44)</td>
<td>750</td>
<td></td>
</tr>
<tr>
<td>IGG-72</td>
<td>72” (1829 mm)</td>
<td>6</td>
<td>180,000 (53)</td>
<td>890</td>
<td></td>
</tr>
</tbody>
</table>

Measurements in ( ) are metric equivalents.

**MANIFOLD PRESSURE**

- Natural Gas: 5.0” W.C. 10.0” W.C.

**PROPAINE GAS**

- Manifold Size: 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
- Extra grease can
- Rake for easily cleaning grooves

**ELECTRFICATION**

- UL
- NSF
- CE

Imperial reserves the right to change specifications at any time without prior notice and without any obligation for past or future equipment purchases. Visit www.imperialrange.com for specification updates.
Griddle Plate
- Thick 1” (25 mm) thick steel plate is grooved to provide attractive char-broiler marks without actually char-broiling.
- Full 24” (610 mm) plate depth for more cooking surface.
- Surface is ideal for a large range of menu items.

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 constructed of virtually unbreakable plastic for protection grip.
- 4” (102 mm) stainless steel legs are included.
- One year parts and labor warranty.

Model Numbers
- IGG-24-OB-2
- IGG-36-OB-2
- IGG-48-OB-2
- IGG-60-OB-2
- IGG-72-OB-2

Griddle Burners - Thermostat maintains selected temperature during peak hours.
- Each griddle burner is rated at 30,000 BTU (9 KW).
- Aeration baffles between burners spread the heat evenly across the entire griddle surface.
- Burners are located every 12” (305 mm).
- Each burner has an adjustable gas valve and continuous pilot for instant ignition.

Griddle Plate - Thick 1” (25 mm) thick steel plate is grooved to provide attractive char-broiler marks without actually char-broiling.
- Full 24” (610 mm) plate depth for more cooking surface.
- Surface is ideal for a large range of menu items.

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 constructed of virtually unbreakable plastic for protection grip.
- 4” (102 mm) stainless steel legs are included.
- One year parts and labor warranty.
GROOVED GRIDDLES and OPEN BURNER COMBO

<table>
<thead>
<tr>
<th>MODEL</th>
<th>WIDTH</th>
<th>NO. OF GRIDDLE BURNERS</th>
<th>GAS OUTPUT BTU</th>
<th>SHIP WEIGHT (KG)</th>
<th>LBS</th>
</tr>
</thead>
<tbody>
<tr>
<td>IGG-24-OB-2</td>
<td>36&quot; (914 mm)</td>
<td>2</td>
<td>124,000</td>
<td>(36)</td>
<td>350</td>
</tr>
<tr>
<td>IGG-36-OB-2</td>
<td>48&quot; (1219 mm)</td>
<td>3</td>
<td>154,000</td>
<td>(45)</td>
<td>490</td>
</tr>
<tr>
<td>IGG-48-OB-2</td>
<td>60&quot; (1524 mm)</td>
<td>4</td>
<td>184,000</td>
<td>(54)</td>
<td>635</td>
</tr>
<tr>
<td>IGG-60-OB-2</td>
<td>72&quot; (1829 mm)</td>
<td>5</td>
<td>214,000</td>
<td>(63)</td>
<td>785</td>
</tr>
<tr>
<td>IGG-72-OB-2</td>
<td>84&quot; (2133 mm)</td>
<td>6</td>
<td>244,000</td>
<td>(72)</td>
<td>935</td>
</tr>
</tbody>
</table>

Measurements in ( ) are metric equivalents.

**MANIFOLD PRESSURE**

<table>
<thead>
<tr>
<th>NATURAL GAS</th>
<th>PROPANE GAS</th>
<th>MANIFOLD SIZE</th>
</tr>
</thead>
<tbody>
<tr>
<td>5.0&quot; W.C.</td>
<td>10.0&quot; W.C.</td>
<td>3/4&quot; (19 mm)</td>
</tr>
</tbody>
</table>

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" (229 mm) deep, stainless steel front landing ledge
- Extra grease can
- Rake for easily cleaning grooves