



IMPERIAL
2023-2024

IMPERIAL



IMPERIAL

Since 1957, Imperial has manufactured a full line of top-quality, high-performance, USA-made commercial cooking equipment found in leading restaurants, hotels, and institutions worldwide. Imperial is now a proud member of the Middleby family of foodservice brands and remains steadfast in developing long-lasting kitchen equipment.

IMPERIAL

PRODUCT CLASSIFICATION



GAS



ELECTRIC

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GAS

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ELECTRIC

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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.

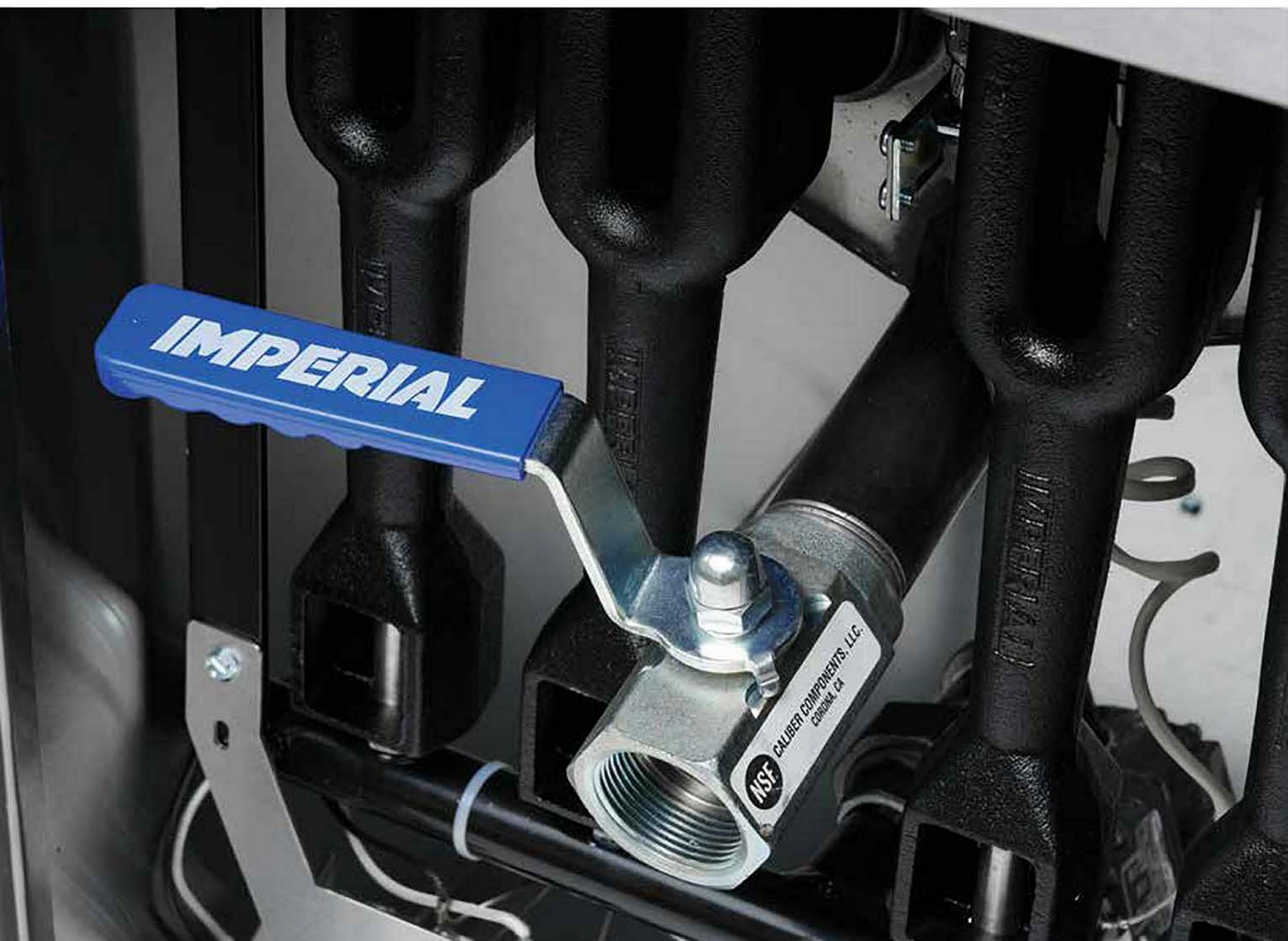
MANUFACTURING AND ASSEMBLY

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







IMPERIAL





GAS SPEC SERIES



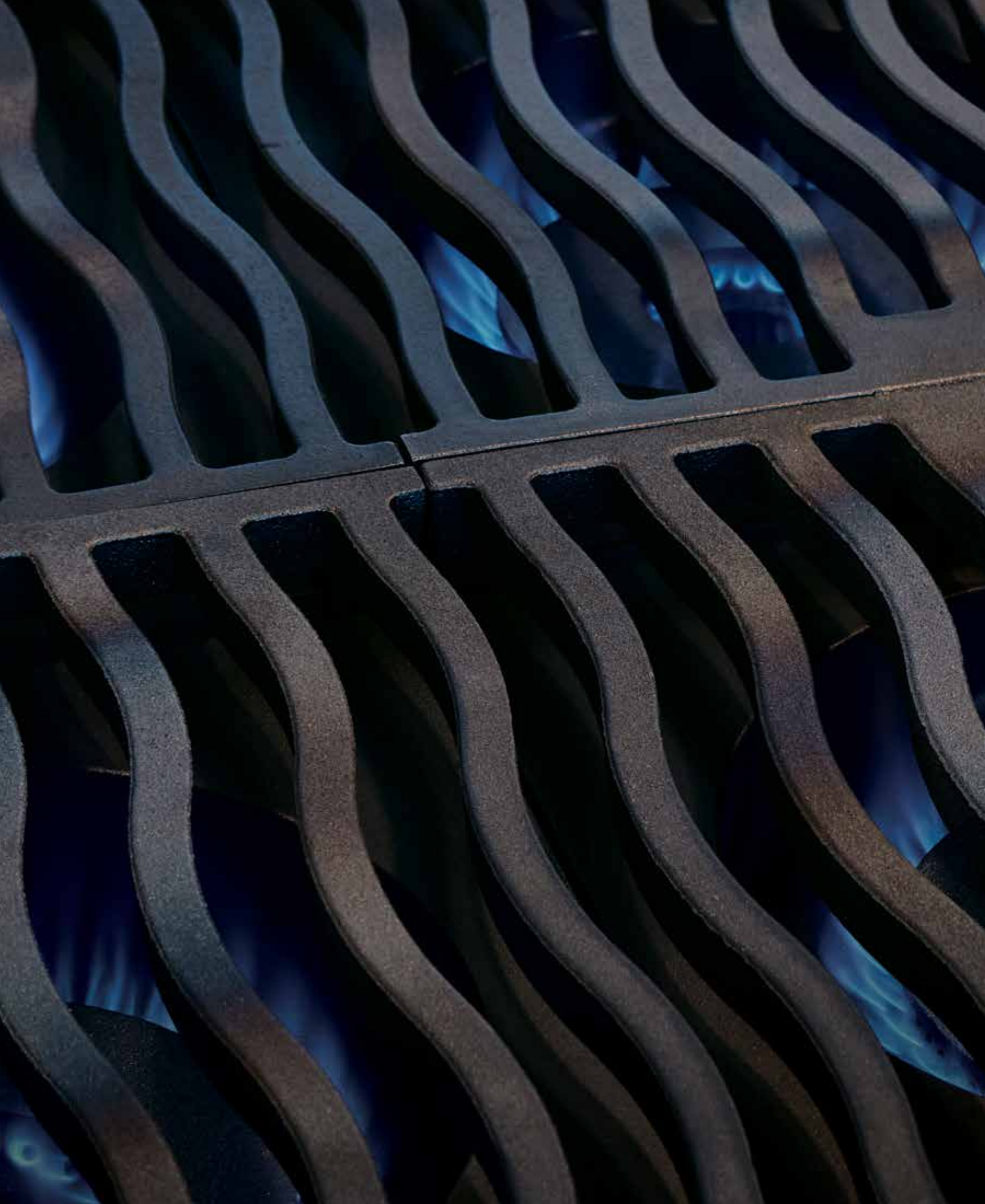
GAS SPEC SERIES

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

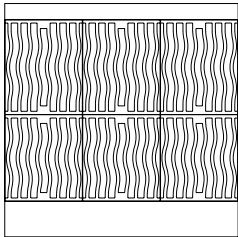
Shown with optional casters.

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.

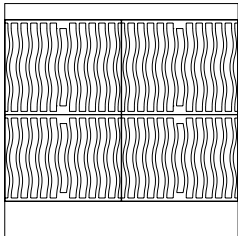
6 | GAS I SPEC SERIES

SIX 40,000 BTU OPEN BURNERS



MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-6	STANDARD OVEN	280,000	82	270	595
IHR-6-C	CONVECTION OVEN	275,000	81	297	655
IHR-6-XB	STORAGE BASE	240,000	70	193	425
IHR-6-P	PROVECTION OVEN	292,000	86	326	720
IHR-6-M	MODULAR (NO BASE)	240,000	70	145	320

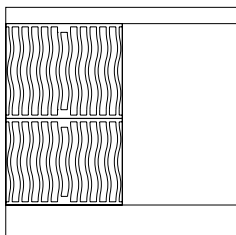
FOUR 40,000 BTU OPEN BURNERS 18" WIDE GRATES



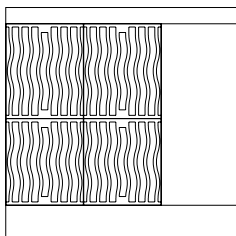
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-4	STANDARD OVEN	200,000	59	268	590
IHR-4-C	CONVECTION OVEN	195,000	57	295	670
IHR-4-XB	STORAGE BASE	160,000	47	190	420
IHR-4-P	PROVECTION OVEN	212,000	62	326	720
IHR-4-M	MODULAR (NO BASE)	160,000	47	143	315



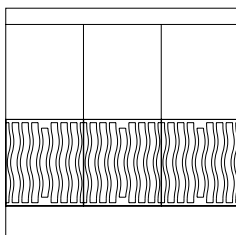
Notes: Measurements in () are metric equivalents. XB = Storage base | M = Modular (No base) | C= Convection oven.

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

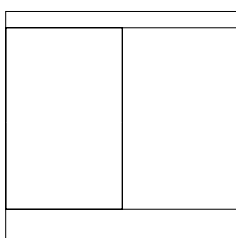
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-2-1HT	STANDARD OVEN	160,000	47	346	762
IHR-2-1HT-C	CONVECTION OVEN	155,000	45	373	822
IHR-2-1HT-XB	STORAGE BASE	120,000	35	269	592
IHR-2-1HT-P	PROVECTION OVEN	172,000	50	381	841
IHR-2-1HT-M	MODULAR (NO BASE)	120,000	35	190	417

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

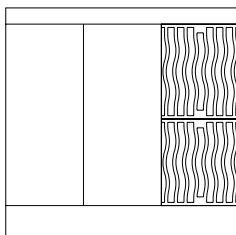
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-4-1HT	STANDARD OVEN	230,000	67	342	752
IHR-4-1HT-C	CONVECTION OVEN	225,000	66	369	812
IHR-4-1HT-XB	STORAGE BASE	190,000	56	264	582
IHR-4-1HT-P	PROVECTION OVEN	242,000	71	377	831
IHR-4-1HT-M	MODULAR (NO BASE)	190,000	56	185	407

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
IHR-3HT-3	STANDARD OVEN	280,000	82	348	767
IHR-3HT-3-C	CONVECTION OVEN	275,000	81	376	827
IHR-3HT-3-XB	STORAGE BASE	240,000	70	271	597
IHR-3HT-3-P	PROVECTION OVEN	292,000	86	384	846
IHR-3HT-3-M	MODULAR (NO BASE)	240,000	70	192	422

TWO 18" WIDE EVEN HEAT HOT TOPS

MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-2HT	STANDARD OVEN	120,000	35	276	610
IHR-2HT-C	CONVECTION OVEN	115,000	34	303	670
IHR-2HT-XB	STORAGE BASE	80,000	23	200	440
IHR-2HT-P	PROVECTION OVEN	132,000	39	312	689
IHR-2HT-M	MODULAR (NO BASE)	80,000	23	152	335

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
IHR-2HT-2	STANDARD OVEN	180,000	53	349	769
IHR-2HT-2-C	CONVECTION OVEN	175,000	51	376	828
IHR-2HT-2-XB	STORAGE BASE	140,000	41	272	599
IHR-2HT-2-P	PROVECTION OVEN	192,000	56	385	848
IHR-2HT-2-M	MODULAR (NO BASE)	140,000	41	193	424



GAS

SPEC SERIES | GRIDDLE, FRENCH AND HOT TOP RANGES



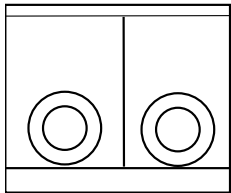
IHR-1FT-C

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 (457w x 711d) 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.

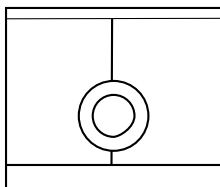
TWO 18" FRENCH TOPS WITH RINGS AND COVERS



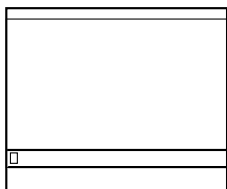
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-2FT	STANDARD OVEN	110,000	32	275	608
IHR-2FT-C	CONVECTION OVEN	105,000	31	257	568
IHR-2FT-XB	STORAGE BASE	70,000	21	198	438
IHR-2FT-P	PROVECTION OVEN	122,000	36	299	660
IHR-2FT-M	MODULAR (NO BASE)	70,000	21	151	333



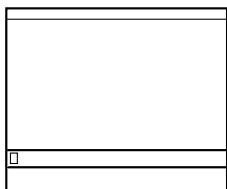
Notes: Measurements in () are metric equivalents. XB = Storage base | M = Modular (No base) | C= Convection oven.

ONE 36" FRENCH TOP WITH RING AND COVER

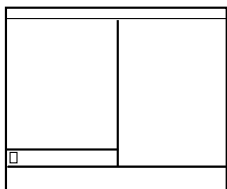
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-1FT	STANDARD OVEN	75,000	22	275	608
IHR-1FT-C	CONVECTION OVEN	70,000	21	257	568
IHR-1FT-XB	STORAGE BASE	35,000	10	198	438
IHR-1FT-P	PROVECTION OVEN	87,000	25	249	660
IHR-1FT-M	MODULAR (NO BASE)	35,000	10	151	333

36" GRIDDLE TOP WITH MANUAL CONTROLS

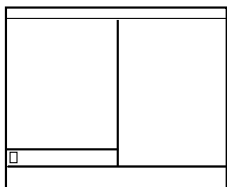
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-G36	STANDARD OVEN	130,000	38	276	610
IHR-G36-C	CONVECTION OVEN	125,000	37	303	670
IHR-G36-XB	STORAGE BASE	90,000	26	200	440
IHR-G36-P	PROVECTION OVEN	142,000	42	312	689
IHR-G36-M	MODULAR (NO BASE)	90,000	26	152	335

36" GRIDDLE TOP WITH THERMOSTATS

MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-GT36	STANDARD OVEN	130,000	38	276	610
IHR-GT36-C	CONVECTION OVEN	125,000	37	303	670
IHR-GT36-XB	STORAGE BASE	90,000	26	200	440
IHR-GT36-P	PROVECTION OVEN	142,000	42	312	689
IHR-GT36-M	MODULAR (NO BASE)	90,000	26	152	335

18" GRIDDLE TOP AND 18" EVEN HEAT HOT TOP

MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-G18-1HT	STANDARD OVEN	120,000	35	278	615
IHR-G18-1HT-C	CONVECTION OVEN	115,000	34	306	675
IHR-G18-1HT-XB	STORAGE BASE	80,000	23	202	445
IHR-G18-1HT-P	PROVECTION OVEN	132,000	39	290	644
IHR-G18-1HT-M	MODULAR (NO BASE)	80,000	23	154	340

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
IHR-GT18-1HT	STANDARD OVEN	120,000	35	278	615
IHR-GT18-1HT-C	CONVECTION OVEN	115,000	34	306	675
IHR-GT18-1HT-XB	STORAGE BASE	80,000	23	202	445
IHR-GT18-1HT-P	PROVECTION OVEN	132,000	39	290	644
IHR-GT18-1HT-M	MODULAR (NO BASE)	80,000	23	154	340



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

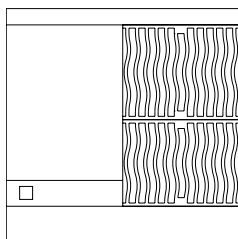
Shown with optional casters

PLANCHA FEATURES

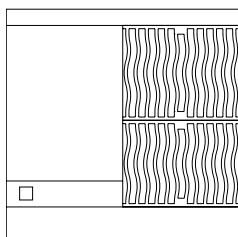
- ½" (13) thick polished steel griddle plate.
- Griddle plate is 28" (711) wide and 22 ½" (571) deep.
- Two 15,000 4KW BTU output burners.
- Versatile heat pattern on plate for cooking flexibility.
- Quick heat-up time.
- Easy to clean corners.
- Grease gutter surrounds the griddle plate on three sides.

CONVECTION OVEN FEATURES

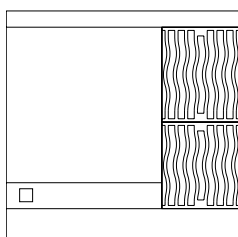
- Electronic ignition system with single solenoid valve.
- ¼ hp blower motor. 35,000 BTU/hr 10KW.
- Stainless steel door gasket.
- Three position switch for cooking or cool down.
- Burner "On" indicator light and one hour manual timer. Fan shuts off automatically when door is open.
- Three oven racks.

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

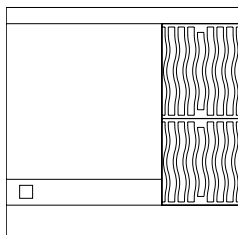
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-G18-2	STANDARD OVEN	160,000	47	341	750
IHR-G18-2-C	CONVECTION OVEN	155,000	45	368	810
IHR-G18-2-XB	STORAGE BASE	120,000	35	264	580
IHR-G18-2-P	PROVECTION OVEN	172,000	50	376	829
IHR-G18-2-M	MODULAR (NO BASE)	120,000	35	184	405

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

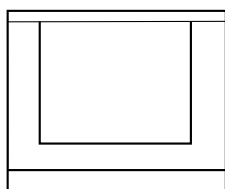
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-GT18-2	STANDARD OVEN	160,000	47	341	750
IHR-GT18-2-C	CONVECTION OVEN	155,000	45	368	810
IHR-GT18-2-XB	STORAGE BASE	120,000	35	264	580
IHR-GT18-2-P	PROVECTION OVEN	172,000	50	376	829
IHR-GT18-2-M	MODULAR (NO BASE)	120,000	35	184	405

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

MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-G24-2	STANDARD OVEN	180,000	53	362	796
IHR-G24-2-C	CONVECTION OVEN	175,000	51	389	856
IHR-G24-2-XB	STORAGE BASE	140,000	41	284	626
IHR-G24-2-P	PROVECTION OVEN	192,000	56	397	875
IHR-G24-2-M	MODULAR (NO BASE)	140,000	41	205	451

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
IHR-GT24-2	STANDARD OVEN	180,000	53	362	796
IHR-GT24-2-C	CONVECTION OVEN	175,000	51	389	856
IHR-GT24-2-XB	STORAGE BASE	140,000	41	284	626
IHR-GT24-2-P	PROVECTION OVEN	192,000	56	397	875
IHR-GT24-2-M	MODULAR (NO BASE)	140,000	41	205	451

36" WIDE PLANCHA GRIDDLE TOP WITH MANUAL CONTROLS

MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-PL36	STANDARD OVEN	70,000	21	275	605
IHR-PL36-C	CONVECTION OVEN	65,000	19	303	668
IHR-PL36-XB	STORAGE BASE	30,000	9	217	478
IHR-PL36-P	PROVECTION OVEN	82,000	24	310	684
IHR-PL36-M	MODULAR (NO BASE)	30,000	9	160	352



GAS

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



IHR-RB

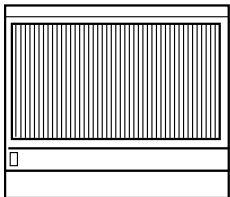
Shown with optional casters.

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



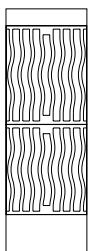
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-RB	STANDARD OVEN	90,000	26	314	691
IHR-RB-C	CONVECTION OVEN	90,000	26	220	483
IHR-RB-P	PROVECTION OVEN	102,000	30	349	770
IHR-RB-XB	STORAGE BASE	90,000	26	314	691
IHR-RB-M	MODULAR BASE	90,000	26	220	483



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

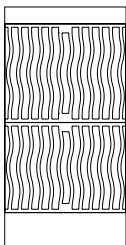
OPEN BURNERS I FLOOR AND MODULAR MODELS

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



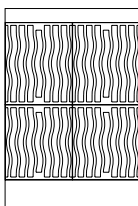
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-2-12-XB	2 EA. OPEN BURNERS W/ STORAGE BASE 12" (305) W	80,000	23	95	210
IHR-2-12-M	2 EA. OPEN BURNERS, MODULAR (NO BASE) 12" (305) W	80,000	23	84	185

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
IHR-2-18-XB	2 EA. OPEN BURNERS W/ STORAGE BASE 18" (457) W	80,000	23	93	204
IHR-2-18-M	2 EA. OPEN BURNERS, MODULAR (NO BASE) 18" (457) W	80,000	23	71	156

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
IHR-4-24-XB	4 EA. OPEN BURNERS W/ STORAGE BASE 24" (610) W	160,000	47	156	345
IHR-4-24-M	4 EA. OPEN BURNERS, MODULAR (NO BASE) 24" (610) W	160,000	47	136	300

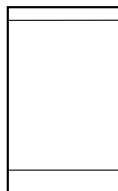
HOT TOP I FLOOR AND MODULAR MODELS

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



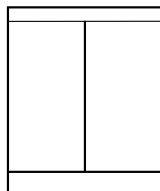
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-1HT-12-XB	HOT TOP W/ STORAGE BASE 12" (305) W	30,000	9	86	190
IHR-1HT-12-M	HOT TOP, MODULAR (NO BASE) 12" (305) W	30,000	9	70	155

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
IHR-1HT-18-XB	HOT TOP W/ STORAGE BASE 18" (457) W	40,000	12	115	254
IHR-1HT-18-M	HOT TOP, MODULAR (NO BASE) 18" (457) W	40,000	12	94	206

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
IHR-2HT-24-XB	HOT TOPS W/STORAGE BASE 24" (610) W	60,000	18	158	350
IHR-2HT-24-M	HOT TOPS, MODULAR (NO BASE) 24" (610) W	60,000	18	140	310



GRIDDLE TOP | FLOOR AND MODULAR MODELS

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



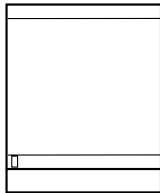
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-G12-XB	GRIDDLE TOP W/ STORAGE BASE 12" (305) W	30,000	9	121	265
IHR-G12-M	GRIDDLE TOP, MODULAR (NO BASE) 12" (305) W	30,000	9	84	185

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



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

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



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

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
IHR-GT12-XB	GRIDDLE TOP W/ THERMOSTAT W/ STORAGE BASE 12" (305) W	30,000	9	88	195
IHR-GT12-M	GRIDDLE TOP W/ THERMOSTAT, MODULAR (NO BASE) 12" (305) W	30,000	9	72	160

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



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

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



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



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
IHR-12SP	12" (305)	OPEN CABINET WITH BOTTOM SHELF	(68) 150



MODEL	WIDTH (MM)	BASE DESCRIPTION	SHIP WEIGHT (KG) LBS
IHR-18SP	18" (457)	OPEN CABINET WITH BOTTOM SHELF	(72) 160



MODEL	WIDTH (MM)	BASE DESCRIPTION	SHIP WEIGHT (KG) LBS
IHR-24SP	24" (610)	OPEN CABINET WITH BOTTOM SHELF	(88) 195



MODEL	WIDTH (MM)	BASE DESCRIPTION	SHIP WEIGHT (KG) LBS
IHR-36SP	36" (914)	OPEN CABINET WITH BOTTOM SHELF	(95) 210

OPTIONS AND ACCESSORIES

- Electric bain-marie and faucet for 18", 24" and 36" (457, 610 and 914 mm)
- Cut-outs in work top for round inserts
- Stainless steel single door on 12", 18" and 24" (305, 457 and 610 mm) open cabinet base
- 6" (152 mm) casters, set of 4
- Stainless steel double door on 36" (915 mm)



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
IHR-F2525	TWO ½ SIZE SPLIT POT STAINLESS STEEL FRY POT	25/25	14/14	140,000	41	135	299	4
IHR-F50	STAINLESS STEEL FRY POT	50	27	140,000	41	129	286	4
IHR-F75	STAINLESS STEEL FRY POT	75	41	175,000	51	135	298	5
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
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



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

SNAP ACTION THERMOSTAT		ELECTRONIC THERMOSTAT		COMPUTER CONTROL	
IHR-50	IHR-75	IHR-50T	IHR-75T	IHR-50C	IHR-75C
FRYERS IN SYSTEM		FRYERS IN SYSTEM		FRYERS IN SYSTEM	
2, 3, 4, 5, 6	2, 3, 4, 5, 6	2, 3, 4, 5, 6	2, 3, 4, 5, 6	2, 3, 4, 5, 6	2, 3, 4, 5, 6

FRYER OPTIONS

DESCRIPTION
CASTERS FOR FREE STANDING FRYERS, SET OF 4
EXTRA TWIN BASKETS FOR MODELS IHR-40 AND IHR-50 SET OF 2
EXTRA TWIN BASKETS MODEL IHR-75 SET OF 2 HALF BASKETS
FULL SIZE BASKET FOR ALL FRYER MODELS
STAINLESS STEEL TANK COVER
STAINLESS STEEL DRAIN PAN, 4" (102) D FOR DRAIN STATION
17" (432) H STAINLESS STEEL BACKGUARD, NO SHELF
COMPUTER FRY CONTROL; ADD "C" TO MODEL #
RECLAMATION OIL SYSTEM- ROI

DESCRIPTION
HEAT LAMP FOR IHR-F-DS
STAINLESS STEEL JOINER STRIP
¾" REAR GAS CONNECTION (SINGLE UNIT CONNECTION ONLY)
1¼" REAR GAS CONNECTION
PRESSURE REGULATOR, ¾" N.P.T.
PRESSURE REGULATOR, 1¼" N.P.T.
GAS SHUT-OFF VALVE ¾" N.P.T.
GAS SHUT-OFF VALVE 1¼" N.P.T.
ELECTRONIC IGNITION ON FRYER FILTER SYSTEM PER VESSEL



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
IHR-6-M	SIX OPEN BURNERS - 12" WIDE	240,000	70	145	320
IHR-4-M	FOUR OPEN BURNERS - 18" WIDE	160,000	47	143	316
IHR-2-1HT-M	TWO OPEN BURNERS AND 18" (457) HOT TOP	120,000	35	153	337
IHR-4-1HT-M	FOUR OPEN BURNERS AND 12" (305) HOT TOP	190,000	56	148	327
IHR-3HT-3-M	THREE OPEN BURNERS AND THREE 12" (305) HOT TOPS	240,000	70	155	342
IHR-2HT-M	TWO 18" (457) HOT TOPS	80,000	23	152	335
IHR-2HT-2-M	TWO 12" (305) HOT TOPS AND TWO OPEN BURNERS	140,000	41	156	344
IHR-2FT-M	TWO 18" (457) FRENCH TOPS	80,000	23	151	333
IHR-1FT-M	ONE 36" (914) FRENCH TOP	40,000	12	151	333
IHR-G36-M	36" (914) GRIDDLE TOP WITH MANUAL CONTROLS	90,000	26	152	335
IHR-GT36-M	36" (914) GRIDDLE TOP W/ THERMOSTAT CONTROLS	90,000	26	152	335
IHR-G18-1HT-M	18" (457) GRIDDLE TOP AND 18" (457) HOT TOP	80,000	23	154	340
IHR-GT18-1HT-M	18" (457) GRIDDLE TOP W/ THERMOSTAT AND 18" (457) HOT TOP	80,000	23	154	340
IHR-G18-2-M	18" (457) GRIDDLE TOP AND TWO OPEN BURNERS	120,000	35	148	325
IHR-GT18-2-M	18" (457) GRIDDLE TOP W/ THERMOSTAT AND TWO OPEN BURNERS	120,000	35	148	325
IHR-G24-2-M	24" (610) GRIDDLE TOP AND TWO OPEN BURNERS	140,000	41	168	371
IHR-GT24-2-M	24" (610) GRIDDLE TOP W/ THERMOSTAT AND TWO OPEN BURNERS	140,000	41	168	371
IHR-PL36-M	36" (914) PLANCHA GRIDDLE TOP WITH MANUAL CONTROLS	30,000	9	123	272
IHR-RB-M	36" (914) RADIANT CHAR-BROILER	90,000	26	220	483

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
IHMS-18	18	457	56	124
IHMS-24	24	610	61	135
IHMS-36	36	914	73	160
IHMS-54	54	1312	79	175
IHMS-72	72	1829	82	180
IHMS-90	90	2286	93	205

EQUIPMENT STAND OPTIONS:

Set of 4 casters

Set of 6 casters required for IHMS-72 and IHMS-90

IHSB-36

SALAMANDER BROILER

- Salamander Broilers with Infrared Burner. Reinforcement channels and single high shelf are required for range mount.
- Dual control gas valves.



IHCM-36

CHEESE MELTER

- Cheese melters with Infrared Burner. Reinforcement channels and single high shelf are required for range mount.
- Dual control gas valves.



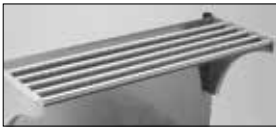
OPTIONS

STAINLESS STEEL COMMON FRONT LANDING LEDGE	STAINLESS STEEL CENTER SHELF IN OPEN CABINET BASE	GAS SHUT-OFF VALVE	4" (102) WELDED ON LEGS FOR MODULAR UNITS
WIDTH	WIDTH	WIDTH	SWIVEL CASTERS, 2 WITH BRAKES SET OF 4
48" (1219) W	12" (305), 18" (457)	3/4" N.P.T.	
54" (1372) W	24" (610), 36" (914)	1 1/4" N.P.T.	
60" (1524) W		1 1/4" REAR GAS CONNECTION. BATTERIES UP TO 600,000 BTU 176KW	HIGH MASS OVEN 650°
72" (1829) W	STAINLESS STEEL CABINET BASE DOOR	10" STAINLESS STEEL WOK RING (FITS OVER ANY IHR TOP GRATE)	CHROME GRIDDLE TOP (ADD "CG" TO MODEL #)
84" (2134) W	WIDTH		REINFORCEMENT CHANNELS
96" (3496) W	12" (305), 18" (457), 24" (610) SINGLE DOOR	GROOVED GRIDDLE TOP (ADD "GG" TO MODEL #) SPECIFY LEFT OR RIGHT SIDE FOR GROOVED SECTION	SAFETY VALVE
108" (2743) W	36" (914) DOUBLE DOORS		
120" (3048) W	EXTRA OVEN RACK	GAS PRESSURE REGULATORS	
STAINLESS STEEL INTERIOR ON OPEN CABINET BASE	WIDTH	WIDTH	
WIDTH	26 1/2" (673) STANDARD OVEN	3/4" N.P.T.	
12" (305), 18" (457)	26 1/2" (673) CONVECTION OVEN	1 1/4" N.P.T.	
24" (610), 36" (914)			



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
BG-12	12" (305)	17" (432)	(8)	18
BG-18	18" (457)	17" (432)	(10)	23
BG-24	24" (610)	17" (432)	(13)	29
BG-36	36" (914)	17" (432)	(18)	39
BG-48	48" (1219)	17" (432)	(23)	51
BG-54	54" (1312)	17" (432)	(25)	56
BG-60	60" (1524)	17" (432)	(29)	63
BG-72	72" (1829)	17" (432)	(35)	76
BG-84	84" (2134)	17" (432)	(41)	90
BG-96	96" (2438)	17" (432)	(48)	105
BG-108	108" (2743)	17" (432)	(55)	122
BG-120	120" (3048)	17" (432)	(64)	140

20½" SINGLE DECK | HIGH SHELF | STAINLESS STEEL



Model SHS-36

MODEL	WIDTH	HEIGHT	SHIP WEIGHT KG	SHIP WEIGHT LBS
SHS-12	12" (305)	20½" (521)	(10)	23
SHS-18	18" (457)	20½" (521)	(13)	29
SHS-24	24" (610)	20½" (521)	(16)	36
SHS-36	36" (914)	20½" (521)	(23)	51
SHS-48	48" (1219)	20½" (521)	(30)	67
SHS-54	54" (1312)	20½" (521)	(34)	75
SHS-60	60" (1524)	20½" (521)	(38)	84
SHS-72	72" (1829)	20½" (521)	(46)	102
SHS-84	84" (2134)	20½" (521)	(55)	121
SHS-96	96" (2438)	20½" (521)	(64)	141
SHS-108	108" (2743)	20½" (521)	(74)	163
SHS-120	120" (3048)	20½" (521)	(85)	187

35" DOUBLE DECK | HIGH SHELVES | STAINLESS STEEL



Model DHS-36

MODEL	WIDTH	HEIGHT	SHIP WEIGHT KG	SHIP WEIGHT LBS
DHS-12	12" (305)	35" (889)	(18)	39
DHS-18	18" (457)	35" (889)	(22)	48
DHS-24	24" (610)	35" (889)	(27)	60
DHS-36	36" (914)	35" (889)	(37)	82
DHS-48	48" (1219)	35" (889)	(48)	106
DHS-54	54" (1312)	35" (889)	(54)	119
DHS-60	60" (1524)	35" (889)	(60)	132
DHS-72	72" (1829)	35" (889)	(73)	160
DHS-84	84" (2134)	35" (889)	(86)	190
DHS-96	96" (2438)	35" (889)	(101)	222
DHS-108	108" (2743)	35" (889)	(116)	256
DHS-120	120" (3048)	35" (889)	(133)	292

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
IHR-XX-RM-36	REMOTE	2-DRAWERS - 27 $\frac{1}{4}$ " (692) 4-PANS CAPACITY	38" 36" 36" (965 914 914)	0.3	(159) 350
IHR-XX-SC-36	SELF-CONTAINED	2-DRAWERS - 27 $\frac{1}{4}$ " (692) 4-PANS CAPACITY	38" 36" 36" (965 914 914)	5	(213) 470
IHR-XX-RM-72	REMOTE	4-DRAWERS - 27 $\frac{1}{4}$ " (692) 8-PANS CAPACITY	38" 72" 36" (965 1829 914)	0.5	(227) 500
IHR-XX-SC-72	SELF-CONTAINED	4-DRAWERS - 27 $\frac{1}{4}$ " (692) 8-PANS CAPACITY	38" 72" 36" (965 1829 914)	7	(249) 550

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:

$\frac{1}{4}$ h.p. compressor 120v., 6 ft. power cord is included.

GAS FOR COOKTOP:

$\frac{1}{4}$ " front manifold and $\frac{3}{4}$ " rear gas connection are standard.

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

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





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	MODEL	SHIP WEIGHT LBS
PSB36	6	132,000	36"	370	PSBS36	90
PSB48	8	176,000	48"	460	PSBS48	105
PSB60	10	220,000	60"	605	PSBS60	125



Notes: Measurements in () are metric equivalents.



GAS

PRO SERIES | HOTPLATE, GRIDDLE AND SALAMANDER BOILER



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.

29 | **GAS** | PRO SERIES

PROFESSIONAL COUNTERTOP HOT PLATES

WIDTH	MODEL	BURNERS	GAS OUTPUT BTU	SHIP WEIGHT LBS	STAINLESS STEEL STAND	
					MODEL	SHIP WEIGHT LBS
24"	PSH424	4	128,000	180	PSHS24	70
36"	PSH636	6	192,000	230	PSHS36	90
48"	PSH848	8	256,000	310	PSHS48	105
60"	PSH1060	10	320,000	375	PSHS60	125



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	STAINLESS STEEL STAND	
						MODEL	SHIP WEIGHT LBS
PSG36	36"	30 1/2"	3	90,000	400	PSG36S	90
PSG48	48"	30 1/2"	4	120,000	532	PSG48S	105
PSG60	60"	30 1/2"	5	150,000	665	PSG60S	125



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



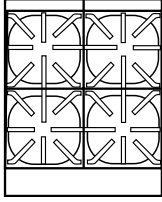
PRO SERIES RANGE FEATURES

- 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.

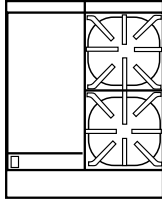
NEW TOP GRATE AND DOOR HANDLE



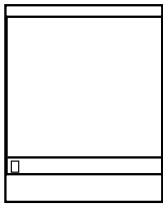
24" PRO SERIES RANGES



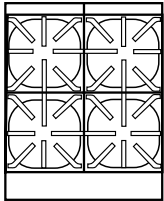
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-4	155,000	45	210	465
IR-4-XB	128,000	38	183	405



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-2-G12	111,000	33	213	470
IR-2-G12-XB	84,000	25	185	410

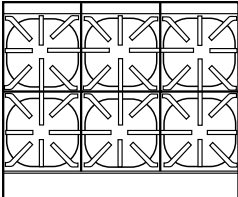


MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-G24	67,000	20	224	495
IR-G24-XB	40,000	12	196	435

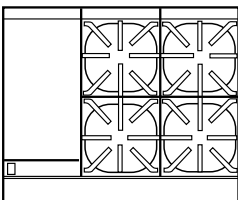


MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-4-SU	155,000	45	210	465
IR-4-SU-XB	128,000	38	183	405

36" PRO SERIES RANGES



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-6	227,000	67	274	605
IR-6-C	222,000	65	301	665
IR-6-P	244,000	71	310	684
IR-6-XB	192,000	56	246	545



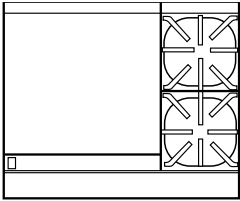
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-4-G12	183,000	54	283	625
IR-4-G12-C	178,000	52	310	685
IR-4-G12-P	200,000	59	319	704
IR-4-G12-XB	148,000	43	256	565



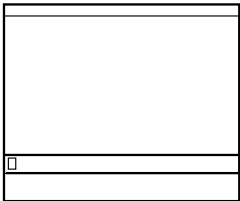
GAS

PRO SERIES | RESTAURANT RANGES

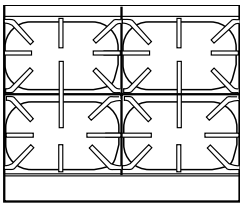
36" PRO SERIES RANGES



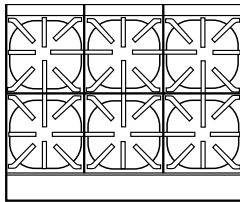
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-2-G24	139,000	41	288	635
IR-2-G24-C	134,000	39	314	695
IR-2-G24-P	156,000	46	324	714
IR-2-G24-XB	104,000	30	260	575



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-G36	95,000	28	297	655
IR-G36-C	90,000	26	319	705
IR-G36-P	112,000	33	333	734
IR-G36-XB	60,000	18	269	595

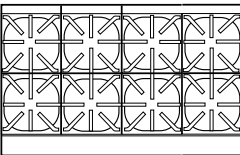


MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-4-S18	163,000	48	272	600
IR-4-S18-C	158,000	46	298	660
IR-4-S18-P	180,000	53	308	679
IR-4-S18-XB	128,000	38	244	540

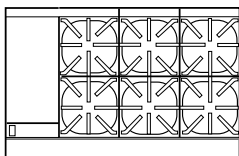


MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-6-SU	227,000	67	274	605
IR-6-SU-C	222,000	65	301	665
IR-6-SU-P	244,000	71	310	684
IR-6-SU-XB	192,000	56	246	545

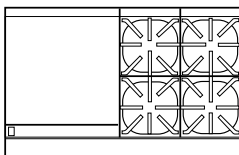
48" PRO SERIES RANGES



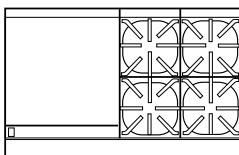
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-8	310,000	91	322	710
IR-8-XB	291,000	85	290	640
IR-8-C-XB	286,000	84	303	670
IR-8-P-XB	308,000	90	326	719



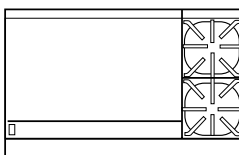
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-6-G12	266,000	78	344	760
IR-6-G12-XB	247,000	72	312	690
IR-6-G12-C-XB	242,000	71	326	720
IR-6-G12-P-XB	264,000	77	349	769



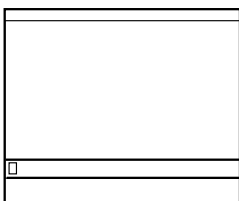
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-4-G24	222,000	65	367	810
IR-4-G24-XB	203,000	59	335	740
IR-4-G24-C-XB	198,000	58	348	770
IR-4-G24-P-XB	220,000	64	371	819



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-4-RG24	222,000	65	385	850
IR-4-RG24-XB	203,000	59	353	780
IR-4-RG24-C-XB	198,000	58	367	810
IR-4-RG24-P-XB	220,000	64	390	859



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-2-G36	178,000	52	385	850
IR-2-G36-XB	159,000	47	353	780
IR-2-G36-C-XB	154,000	45	367	810
IR-2-G36-P-XB	176,000	52	390	859



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-G48	134,000	39	394	870
IR-G48-XB	115,000	34	361	800
IR-G48-C-XB	110,000	32	376	830
IR-G48-P-XB	132,000	39	399	879



IR-6-G24-C
Shown with optional casters.

GRIDDLE TOP FEATURES

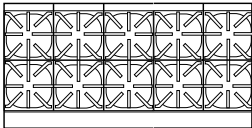
- Griddle tops are highly polished 3/4" thick (19) plate for 24", 36", 48" and 60" ranges.
- 72" wide griddles are highly polished 1" thick (25) plates.
- 3" (76) wide stainless steel grease trough and removable grease can for easy cleaning.
- 20,000 BTU/hr 6KW burners are located every 12" (305) of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

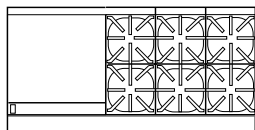


IR-10
Shown with optional casters.

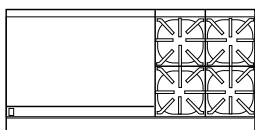


MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-10	390,000	114	444	980
IR-10-C	385,000	113	468	1,035
IR-10-CC	380,000	111	493	1,090
IR-10-XB	355,000	104	425	940
IR-10-C-XB	350,000	103	451	995
IR-10-P-XB	372,000	109	462	1019

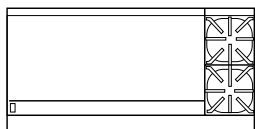
60" PRO SERIES RANGES



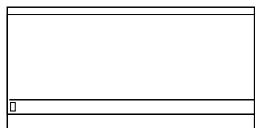
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-6-G24	302,000	89	480	1,060
IR-6-G24-C	297,000	87	506	1,115
IR-6-G24-CC	292,000	86	530	1,170
IR-6-G24-XB	267,000	78	457	1,010
IR-6-G24-C-XB	262,000	77	483	1,065
IR-6-G24-P-XB	284,000	83	494	1089



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-4-G36	258,000	76	491	1,085
IR-4-G36-C	253,000	74	517	1,140
IR-4-G36-CC	248,000	73	540	1,195
IR-4-G36-XB	223,000	65	468	1,035
IR-4-G36-C-XB	218,000	64	494	1,090
IR-4-G36-P-XB	240,000	70	505	1114



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-2-G48	214,000	63	496	1,095
IR-2-G48-C	209,000	61	522	1,150
IR-2-G48-CC	204,000	60	540	1,195
IR-2-G48-XB	179,000	52	472	1,045
IR-2-G48-C-XB	174,000	51	499	1,100
IR-2-G48-P-XB	196,000	57	510	1124



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-G60	170,000	50	505	1,115
IR-G60-C	165,000	48	531	1,170
IR-G60-CC	160,000	47	554	1,225
IR-G60-XB	135,000	40	483	1,065
IR-G60-C-XB	130,000	38	508	1,120
IR-G60-P-XB	152,000	45	519	1,144



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

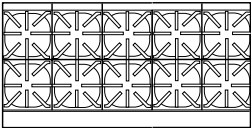
- Raised griddle broilers are available in 24" and 36" (610 and 914) widths.
- Griddle tops are highly polished 3/4" (19) plate.
- Manual controls are conveniently located.
- Burners have 20,000 6KW BTU/hr output with a heat deflector every 12" (305) for even heating.
- Large griddle grease can and full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



RADIANT BROILER

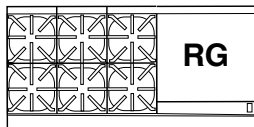
- Individually controlled 15,000 BTU/hr 4KW stainless steel burners.
- Burners are located every 5" (127 mm) with individual controls.
- Removable, reinforced cast iron radiants prevent clogging of burners and provide even broiling.
- Heavy duty cast iron top grates provide attractive char-broiler markings.
- 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

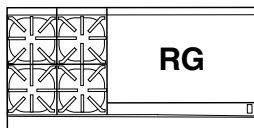


MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-10-SU	390,000	114	444	980
IR-10-SU-C	385,000	113	468	1,035
IR-10-SU-CC	380,000	111	493	1,090
IR-10-SU-XB	355,000	104	425	940
IR-10-SU-C-XB	350,000	103	451	995
IR-10-SU-P-XB	372,000	109	462	1019

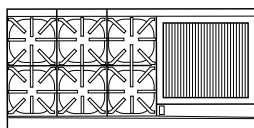
60" PRO SERIES RANGES



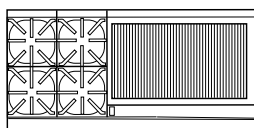
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-6-RG24	302,000	89	496	1,095
IR-6-RG24-C	297,000	87	522	1,150
IR-6-RG24-CC	292,000	86	540	1,195
IR-6-RG24-XB	267,000	78	468	1,045
IR-6-RG24-C-XB	262,000	77	499	1,100
IR-6-RG24-P-XB	319,000	93	532	1,174



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-4-RG36	258,000	76	508	1,185
IR-4-RG36-C	253,000	74	533	1,140
IR-4-RG36-CC	248,000	73	558	1,195
IR-4-RG36-XB	223,000	65	485	1,035
IR-4-RG36-C-XB	218,000	64	510	1,090
IR-4-RG36-P-XB	240,000	70	505	1,114



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-6-RB24	322,000	94	472	1,060
IR-6-RB24-C	317,000	93	497	1,115
IR-6-RB24-CC	312,000	91	522	1,170
IR-6-RB24-XB	287,000	84	449	1,010
IR-6-RB24-C-XB	282,000	83	474	1,065
IR-6-RB24-P-XB	304,000	89	494	1,089



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-4-RB36	288,000	84	483	1,085
IR-4-RB36-C	283,000	83	508	1,140
IR-4-RB36-CC	278,000	81	533	1,195
IR-4-RB36-XB	253,000	74	460	1,035
IR-4-RB36-C-XB	248,000	73	485	1,090
IR-4-RB36-P-XB	270,000	79	505	1,114



GAS

PRO SERIES | RESTAURANT RANGES

IR-6-G36-C

Shown with optional casters.

STANDARD OVEN FEATURES

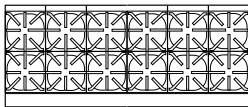
- Chef depth standard oven interior accommodates standard 18" x 26" (457 x 660) sheet pans front-to-back and side-by side.
- Interior is 26½"w x 26"d x 14"h (673w x 660d x 356h) 35,000 BTU/hr 10KW oven.
- 100% oven safety pilot.
- Heavy duty thermostat with temperature range from 150°F to 500°F (65°C 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 572d x356h).
- 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.

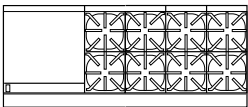
39

GAS | PRO SERIES



72" PRO SERIES RANGES

MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-12	454,000	133	514	1,135
IR-12-C	449,000	132	540	1,190
IR-12-CC	444,000	130	568	1,255
IR-12-XB	419,000	123	493	1,085
IR-12-C-XB	414,000	121	517	1,140
IR-12-PP	488,000	143	586	1,293
IR-12-P-XB	436,000	128	528	1,164

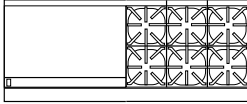


MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-8-G24	386,000	113	536	1,185
IR-8-G24-C	381,000	112	562	1,240
IR-8-G24-CC	356,000	104	590	1,305
IR-8-G24-XB	331,000	97	513	1,135
IR-8-G24-C-XB	326,000	96	540	1,190
IR-8-G24-PP	420,000	123	609	1,343
IR-8-G24-P-XB	348,000	102	551	1,214

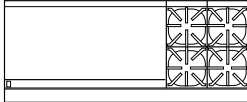


Notes: Measurements in () are metric equivalents.|"CC" specifies (2) 26 ½" (673) Convection Ovens.|"C-XB" specifies (1) 26 ½" (673) Convection Oven and a Cabinet Base.|"C" specifies (1) 26½" (673) Convection Oven and (1)26 ½" (673) Standard Oven.|"XB" specifies (1) 26 ½" (673) Standard Oven and Cabinet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

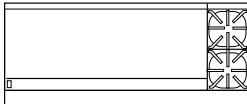
72" PRO SERIES RANGES



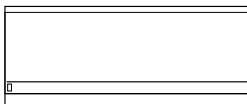
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-6-G36	322,000	94	541	1,195
IR-6-G36-C	317,000	93	567	1,250
IR-6-G36-CC	312,000	91	595	1,315
IR-6-G36-XB	287,000	84	518	1,145
IR-6-G36-C-XB	282,000	83	544	1,200
IR-6-G36-PP	356,000	104	614	1353
IR-6-G36-P-XB	304,000	89	555	1224



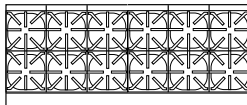
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-4-G48	278,000	81	518	1,145
IR-4-G48-C	273,000	80	544	1,200
IR-4-G48-CC	268,000	79	572	1,265
IR-4-G48-XB	243,000	71	495	1,095
IR-4-G48-C-XB	238,000	70	522	1,150
IR-4-G48-PP	312,000	91	591	1303
IR-4-G48-P-XB	260,000	76	532	1174



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-2-G60	234,000	69	602	1,330
IR-2-G60-C	229,000	67	628	1,385
IR-2-G60-CC	224,000	66	656	1,450
IR-2-G60-XB	199,000	58	579	1,280
IR-2-G60-C-XB	194,000	57	606	1,335
IR-2-G60-PP	268,000	79	675	1488
IR-2-G60-P-XB	216,000	63	616	1359



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-G72	190,000	56	643	1,420
IR-G72-C	185,000	54	669	1,475
IR-G72-CC	180,000	53	697	1,540
IR-G72-XB	155,000	45	620	1,370
IR-G72-C-XB	150,000	44	646	1,425
IR-G72-PP	224,000	66	716	1578
IR-G72-P-XB	172,000	50	657	1449



MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-12-SU	454,000	133	514	1,135
IR-12-SU-C	449,000	132	540	1,190
IR-12-SU-CC	444,000	130	568	1,255
IR-12-SU-XB	419,000	123	545	1,085
IR-12-SU-C-XB	414,000	121	517	1,140
IR-12-SU-PP	488,000	143	586	1293
IR-12-SU-P-XB	436,000	128	528	1164



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.
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STAINLESS STEEL CABINET BASE DOOR		
24" (610) SINGLE DOOR	36" (914) DOUBLE DOORS	48" (1219) DOUBLE DOORS

OVEN OPTIONS

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

BURNER OPTIONS

10" (254) STAINLESS STEEL WOK RING (FITS OVER ANY IR TOP GRATE)
--

GRIDDLE OPTIONS

- Manual Griddle Control is standard.
- Safety valves, contact Imperial for prices.
- Flat griddle standard on left.
- 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		
48” (1219) GRIDDLE	60” (1524) GRIDDLE	72” (1829) GRIDDLE	CHROME GRIDDLE TOP (ADD “CG” TO MODEL #)	
1” GRIDDLE PLATE (ADD “1” TO MODEL NUMBER)				
12” (305) GRIDDLE	24” (610) GRIDDLE	36” (914) GRIDDLE	48” (1219) GRIDDLE	60” (1524) GRIDDLE

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, 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.

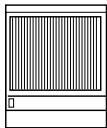


GAS

PRO SERIES | RANGE MATCH

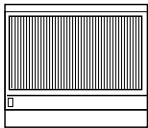


IR-36BR-126

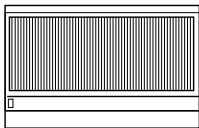


RANGE MATCH RADIANT BROILERS

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



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



WIDTH	MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
48" (1219)	IR-48BR-220	174,000	51	376	830
48" (1219)	IR-48BR-XB-P	172,000	50	398	878
48" (1219)	IR-48BR-XB-126	155,000	45	362	799



Notes: Measurements in () are metric equivalents. 24" (610) and 48" (1219) units utilize 20" (610) wide ovens | "XB-126" specifies 1 26 ½" (673) Standard Oven and Cabinet Base | "C" specifies 1 26½" (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)
- Stainless Steel Tank Cover
- Joiner Strip
- Stainless Steel Drain Shelf (specify right or left mount)
- Casters (set of 4)
- Full size Basket
- Extra Set of Twin Baskets (set of 2) for IRF-40, IRF-50
- Extra Set of Twin Baskets (set of 2) for IRF-75
- Heat Lamp for IRF-DS

RANGE MATCH FRYERS

MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IRF-25	25 LBS. OIL CAPACITY, S/S TUBE FIRED FRY POT	70,000	21	53	117
IRF-2525	2EA. 25 LBS. OIL CAPACITY, S/S TUBE FIRED FRY POT	140,000	41	104	230
IRF-40	40 LBS. OIL CAPACITY, S/S TUBE FIRED FRY POT	105,000	31	100	221
IRF-50	50 LBS. OIL CAPACITY, S/S TUBE FIRED FRY POT	140,000	41	114	253
IRF-75	75 LBS. OIL CAPACITY, S/S TUBE FIRED FRY POT	175,000	51	122	270
IRF-40-OP	40 LBS. OIL CAPACITY, S/S OPEN FRY POT	105,000	31	100	221
IRF-50-OP	50 LBS. OIL CAPACITY, S/S OPEN FRY POT	140,000	41	114	253
IRF-75-OP	75 LBS. OIL CAPACITY, S/S OPEN FRY POT	175,000	51	122	270
IRF-DS	15 ½" (394) W/ TOP DRAINING SECTION STORAGE CABINET, NO FILTER	N/A	N/A	60	130
IRF-DS-75	19 ½" (495) W/ TOP DRAINING SECTION STORAGE CABINET, NO FILTER	N/A	N/A	68	150



IR-12-SPR

Shown with optional door.

RANGE MATCH SPREADER PLATE OPTIONS

- Stainless Steel Door on Open Cabinet 12", 18", 24"
- Stainless Steel Door on Open Cabinet 36" (double door set)

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.
- 120 Volts, 1 phase
- 208 Volts, 1 phase
- 240 Volts, 1 phase

EQUIPMENT OPTIONS:

Set of 4 casters

Set of 6 casters



Notes: Measurements in () are metric equivalents.

RANGE MATCH SPREADER

MODEL	DESCRIPTION	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-12-SPR	12" (305) WIDE STAINLESS STEEL WORK SURFACE	68	150
IR-18-SPR	18" (457) WIDE STAINLESS STEEL WORK SURFACE	72	160
IR-24-SPR	24" (610) WIDE STAINLESS STEEL WORK SURFACE	88	195
IR-36-SPR	36" (914) WIDE STAINLESS STEEL WORK SURFACE	95	210



GAS

PRO SERIES | RANGE MATCH

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



IR-36-LB



45 | **GAS** | PRO SERIES

DOUBLE DECK OVENS

MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-36-DS	2EA. 26 ½" STANDARD OVENS, STACKED	70,000	21	375	825
IR-36-DS-C	1EA. 26 ½" STANDARD OVEN, STACKED ON TOP OF (1) 26 ½" CONVECTION OVEN	65,000	19	392	865
IR-36-DS-CC	2EA. 26 ½" CONVECTION OVENS, STACKED	60,000	17	410	905

SINGLE DECK OVENS

MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-36-LB	1EA. 26 ½" STANDARD OVEN	35,000	10	186	410
IR-36-LB-C	1EA. 26 ½" CONVECTION OVEN	30,000	9	204	450



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
- Wall mount bracket
- Counter top installation, leg kit
- One point ¼" gas connection from ISB to IR range. Specify IR Range model.
- Stainless Steel, top, bottom, front and sides for ISB is standard.

MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IRSB-36	36" (914) INFRA-RED	40,000	12	95	210



Notes: Measurements in () are metric equivalents.



IRCM-36 CHEESE MELTER BROILER

CHEESE MELTER ACCESSORIES

- Counter top installation, leg kit
- 2 ea. Reinforcement Channels to mount ICMA on range
- One point ¼" gas connection from ICMA to IR range. 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), 36" (914), 48" (1219), 60" (1524), 72" (1829), 84" (2134)
- Wall mount brackets per set: 24" (610), 36" (914) and 48" (457), 60" (1524) and 72" (1829), 84" (2134)

CHEESE MELTER BROILERS

MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IRCM-24	24" (610) INFRA-RED	20,000	6	48	105
IRCM-36	36" (914) INFRA-RED	40,000	12	75	162
IRCM-48	48" (1219) INFRA-RED	40,000	12	95	208
IRCM-60	60" (1524) INFRA-RED	60,000	17	125	275
IRCM-72	72" (1829) INFRA-RED	70,000	21	152	335
IRCM-84	84" (2134) INFRA-RED	80,000	23	184	405



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-1



PRV-3



PRV-2



MODEL	DESCRIPTION	WIDTH	HEIGHT	DEPTH	GAS OUTPUT BTU	SHIP WEIGHT LBS
PRV-1	SINGLE DECK	36"	27 1/2"	40"	52,000	387
PRV-2	DOUBLE DECK	36"	49"	40"	104,000	767
PRV-3	TRIPLE DECK	36"	70 1/4"	40"	156,000	1148

PRV OPTIONS

- Marine ledge
- Heavy duty Imperial casters
- Solid doors available at no additional charge, must specify at ordering.
- Extra racks
- 2 unit stand
- 1 unit stand

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
- 50/50 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



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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



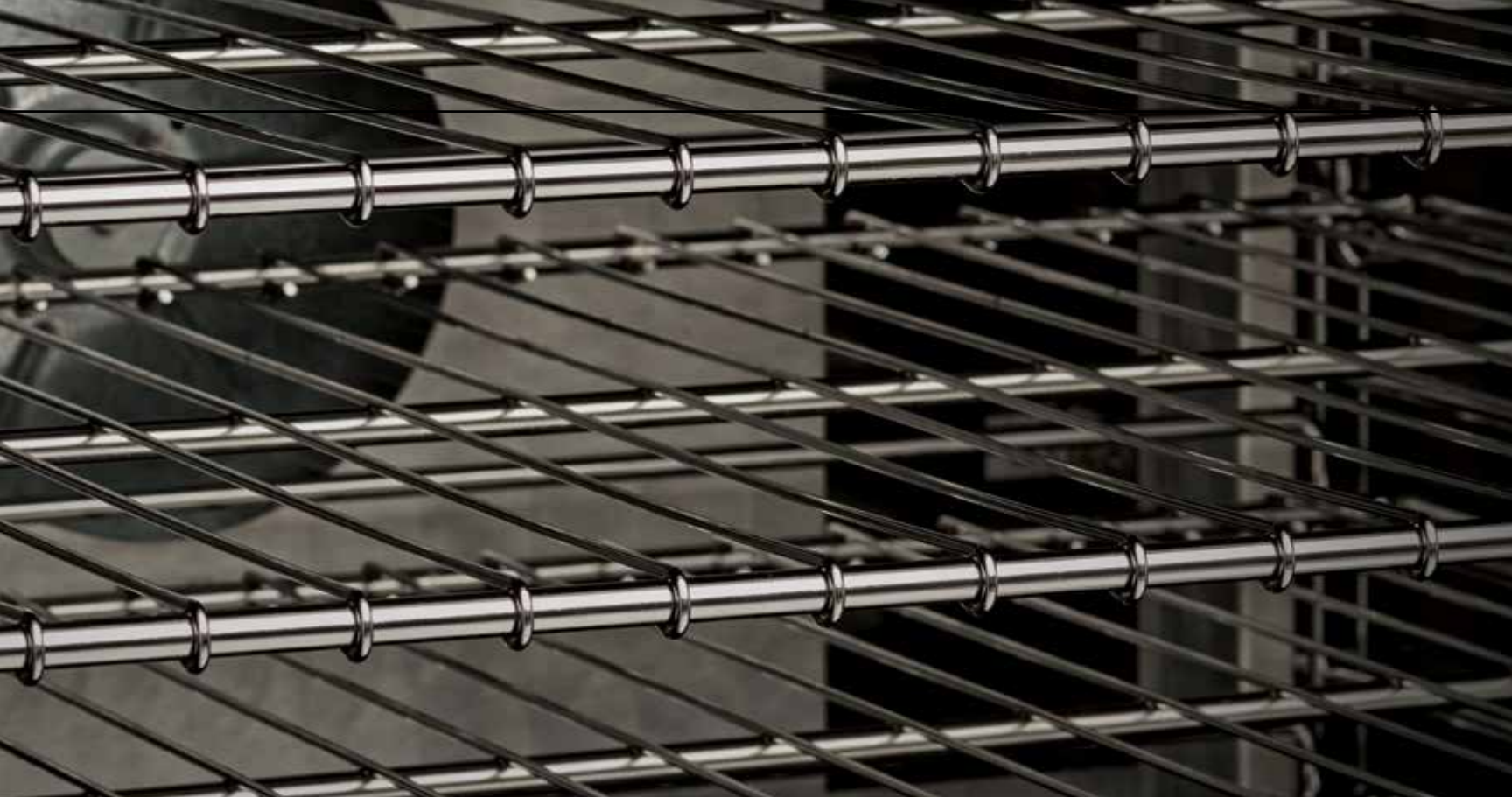
PCVG-1

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
PCVG-1	SINGLE DECK, STANDARD DEPTH	38" (965)	64" (1526)	41 ½" (1054)	70,000	21	236	521
PCVG-2	DOUBLE DECK, STANDARD DEPTH	38" (965)	74" (1880)	41 ½" (1054)	140,000	41	455	1,005
PCVDG-1	SINGLE DECK, BAKERY DEPTH	38" (965)	64" (1526)	45 ½" (1156)	80,000	23	277	611
PCVDG-2	DOUBLE DECK, BAKERY DEPTH	38" (965)	74" (1880)	45 ½" (1156)	160,000	47	536	1,185
PCVCG-1	SINGLE DECK, STANDARD DEPTH CATERING STYLE	38" (965)	64" (1526)	41 ½" (1054)	70,000	21	254	561
PCVDCG-1	SINGLE DECK, BAKERY DEPTH CATERING STYLE	38" (965)	64" (1526)	45 ½" (1156)	80,000	(23)	(295)	651

TURBO-FLOW CONVECTION OVEN OPTIONS

- Cook and Hold Feature
- Stainless Steel sides, top and legs are standard on all PCVG and PCVDG models.
- Stainless Steel Enclosure Back
- Direct Connect Vent PCVG-1 and PCVDG-1
- Direct Connect Vent PCVG-2 and PCVDG-2
- Heavy Duty Casters, set of 4
- Stack Kit with 6" (152) Stainless Steel Legs
- Stainless Steel solid doors available at no additional charge, must specify at ordering.
- Stainless Steel Bottom Shelf and Adjustable Rack Supports PCVG-1, PCVDG-1
- Stainless Steel Stand Bottom Shelf only PCVG-1, PCVDG-1
- Extra Standard oven Racks, PCVG-1
- Extra Bakery Depth oven Racks, PCVDG-1
- 480 Volt motor
- One point gas connection for double stack ovens

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.



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
- Computer (per fryer) add suffix "C" to model number
- Automatic basket lifts w/ Computerized Controls
- 1 Full size basket
- Extra basket, models IFS-25, IFS-2525 and IFST-25
- Extra Twin baskets, set of 2 for models IFS-40, IFS-50
- Extra Twin baskets, set of 2 for model IFS-75
- Set of 1/3 size baskets, set of 3 for model IFS-75
- Heat Lamp for model IF-DS
- Stainless steel Joiner strip
- Casters 6" (152) , set of 4
- Catering style, add "CAT" to Model Number
- Manifold Gas Shut-Off Valves ¾" N.P.T.
- Side drain shelf, specify right or Left
- 20½" (521) H backguard, no shelf specify model
- Stainless steel Tank Cover, for all fryer models, two required for IFS-2525
- Stainless steel side splash approx. 6" (152)
- Front work shelf



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
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
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
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
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
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
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
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
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

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
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
IFSTS-25	STAINLESS STEEL STAND	N/A	16" (406)	29 ¼" (743)	N/A	N/A	N/A	20	44



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
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
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
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
IF-DS	TOP DRAINING SECTION W/STORAGE CABINET (NO FILTER)	N/A	15 ½"	30 ½" (775)	N/A	N/A	60	130
IF-DS-75	TOP DRAINING SECTION W/STORAGE CABINET (NO FILTER)	N/A	19 ½"	34 ½" (876)	N/A	N/A	68	150

FRYER OPTIONS

- Electronic Thermostat (per fryer) add suffix "T" to model number
- Computer (per fryer) add suffix "C" to model number
- Automatic basket lifts w/ Computerized Controls
- 1 Full size basket
- Extra basket (for IF-25, IF-2525 and IFT-25)
- Extra Twin Baskets, set of 2 for models IFS-40-OP, IFS-50-OP
- Extra Twin Baskets, set of 2 for model IFS-75-OP
- Set of 1/3 size baskets, set of 3 for model IFS-75
- Heat Lamp for model IF-DS and IF-DS-75
- Stainless steel Joiner strip
- Casters 6" (152) , set of 4
- Catering style, add "CAT" to Model Number
- Manifold Gas shut-Off Valves ¾" N.P.T.
- Side drain shelf, specify right or Left
- 20½" (521) H backguard, no shelf specify model
- Stainless steel Tank Cover
- Stainless steel side splash approx. 6" (152)
- Front Work shelf



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		SNAP ACTION THERMOSTAT		ELECTRONIC THERMOSTAT		COMPUTER CONTROL	
		IFS50	IFS75	IFS50T	IFS75T	IFS50C	IFS75C
2	GAS MANIFOLD INLET SIZE	3/4" N.P.T.					
3		1-1/4" N.P.T.					
4		1-1/4" N.P.T.					
5		1-1/4" N.P.T.					
6		1-1/4" N.P.T.					

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

FRYERS IN SYSTEM		SNAP ACTION THERMOSTAT		ELECTRONIC THERMOSTAT		COMPUTER CONTROL	
		IFS50	IFS75	IFS50T	IFS75T	IFS50C	IFS75C
1	GAS MANIFOLD INLET SIZE	3/4" N.P.T.					
2		3/4" N.P.T.					
3		1-1/4" N.P.T.					
4		1-1/4" N.P.T.					
5		1-1/4" N.P.T.					
6		1-1/4" N.P.T.					

FILTER SYSTEM OPTIONS

- Automatic basket lifts w/ Computerized Controls
- Manifold Gas shut-Off Valves 3/4" N.P.T.
- Gas flex hose w/quick disconnect & restraining device - 3/4" NPT x 48"L
- Gas flex hose w/quick disconnect & restraining device - 3/4" NPT x 60"L
- Gas flex hose w/quick disconnect & restraining device - 1 1/4" NPT x 60"L
- Manifold gas shut-off valves 1 1/4" N.P.T.
- Side drain shelf, specify right or left
- Stainless steel Tank Cover, for all fryer models
- Stainless steel side splash approx. 6" (152)



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		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	GAS MANIFOLD INLET SIZE	3/4" N.P.T.					
3		1-1/4" N.P.T.					
4		1-1/4" N.P.T.					
5		1-1/4" N.P.T.					
6		1-1/4" N.P.T.					

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

FRYERS IN SYSTEM		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	GAS MANIFOLD INLET SIZE	3/4" N.P.T.					
2		3/4" N.P.T.					
3		1-1/4" N.P.T.					
4		1-1/4" N.P.T.					
5		1-1/4" N.P.T.					
6		1-1/4" N.P.T.					

FILTER SYSTEM OPTIONS

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

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



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.



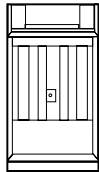
IPC-RS-14

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
IPC-14	STAINLESS STEEL	12 (45)	105,000	31	3	122	270
IPC-18	STAINLESS STEEL	16 (60)	140,000	41	4	145	320
IPC-RS-14	STAINLESS STEEL RINSE STATION	12 (45)	N/A	N/A	N/A	60	130
IPC-RS-18	STAINLESS STEEL RINSE STATION	16 (60)	N/A	N/A	N/A	64	140

ELECTRICAL REQUIREMENTS

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

PASTA COOKER OPTIONS

- Stainless steel vessel cover
- Pasta basket rack for IPC-14
- Pasta basket rack for IPC-18
- Wire mesh pasta insert
- Automatic basket lift with computer controls
- Stainless steel Joiner Strip
- Stainless steel legs, set of 4
- RINSE STATION OPTIONS: Chrome plated swing arm hot/cold faucet for rinse station
- Casters, set of 4 or set of 6



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	MODEL	SHIP WEIGHT (KG) LBS
IAB-24	4	80,000 (23)	24" (610)	(113) 250	IABT-24	(27) 60
IAB-30	5	100,000 (29)	30" (762)	(133) 295	IABT-30	(32) 70
IAB-36	6	120,000 (35)	36" (914)	(165) 365	IABT-36	(36) 80
IAB-48	8	160,000 (53)	48" (1219)	(190) 420	IABT-48	(41) 90
IAB-60	10	200,000 (59)	60" (1524)	(231) 510	IABT-60	(48) 105
IAB-72	13	260,000 (70)	72" (1829)	(281) 620	IABT-72	(54) 120

FLOOR MODELS WITH OPEN CABINET BASE

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

STEAKHOUSE BROILER OPTIONAL ACCESSORIES

STAINLESS STEEL FRONT SHELF		
24" (610)	30" (762)	36" (914)
48" (1219)	60" (1524)	72" (1829)

- Casters for Stainless Steel Stand and Floor Models, set of 4
- Casters for Stainless Steel Stand and Floor Models for 60" (1524) and 72" (1829), set of 6
- 4" (102) Stainless Steel legs welded on Counter top Broiler, set of 4



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	STAINLESS STEEL STAND	
							MODEL	SHIP WEIGHT (KG) LBS
IABA-36	36" (914)	36¾" (933)	2	6	120,000 (35)	(180) 397	IABAT-36	(36) 80
IABA-48	48" (1219)	36¾" (933)	3	8	160,000 (47)	(226) 498	IABAT-48	(41) 90
IABA-60	60" (1524)	36¾" (933)	3	10	200,000 (59)	(272) 599	IABAT-60	(48) 105
IABA-72	72" (1829)	36¾" (933)	4	13	260,000 (76)	(308) 680	IABAT-72	(54) 120

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 48" (1219) ledge, 60" (1,524) ledge, 72" (1,829) ledge
- Stainless steel heavy duty log poker / shovel combination
- Casters for Stainless Steel Stands set of 4
- 60" (1524) and 72" (1829) models require set of 6 casters



Optional log poker with shovel.



Optional stainless steel, 9¼" (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	STAINLESS STEEL STAND	
						MODEL	SHIP WEIGHT (KG) LBS
ICB-4836	48" (1219)	36" (914)	5	250,000 (73)	(179) 395	ICBS-4836	(50) 110
ICB-6036	60" (1524)	36" (914)	6	300,000 (88)	(224) 495	ICBS-6036	(59) 130
ICB-4827	48" (1219)	27" (686)	5	200,000 (58)	(159) 340	ICBS-4827	(48) 105
ICB-6027	60" (1524)	27" (686)	6	240,000 (70)	(193) 425	ICBS-6027	(57) 125

IMPERIAL CHICKEN BROILER OPTIONS

- Stainless Steel Grease Drip Tray
- Stainless Steel Front, Removable Heat Deflector

STAND OPTION

- Casters for Stainless Steel Stands, set of 4



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	STAINLESS STEEL STAND	
						MODEL	SHIP WEIGHT (KG) LBS
MSQ-30	30" (762)	27" (686)	1	20,000 (6)	(132) 290	MSQS-30	(28) 70
MSQ-36	36" (914)	27" (686)	1	25,000 (7)	(157) 345	MSQS-36	(32) 80
MSQ-48	48" (1219)	27" (686)	1	30,000 (9)	(184) 405	MSQS-48	(37) 90
MSQ-60	60" (1524)	27" (686)	2	40,000 (12)	(206) 455	MSQS-60	(41) 105

MESQUITE BROILER OPTIONS

- 12" (305) Stainless Steel Flashing for MSQ-30, MSQ-36, MSQ-48, MSQ-60
- Round Rod Top Grate, all sizes
- Casters for Stainless Steel Stands, set of 4



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	MODEL
IRB-24	24" (610)	31 ^{3/8} " (797)	4	60,000 (18)	(118) 260	STAND-24
IRB-30	30" (762)	31 ^{3/8} " (797)	5	75,000 (22)	(141) 310	STAND-30
IRB-36	36" (914)	31 ^{3/8} " (797)	6	90,000 (26)	(159) 350	STAND-36
IRB-48	48" (1219)	31 ^{3/8} " (797)	8	120,000 (35)	(202) 445	STAND-48
IRB-60	60" (1524)	31 ^{3/8} " (797)	11	150,000 (44)	(261) 575	STAND-60
IRB-72	72" (1829)	31 ^{3/8} " (797)	13	195,000 (53)	(319) 705	STAND-72

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
- 60" (1524) and 72" (1829) models require set of 6 casters
- Up to 12" high stainless steel flashing available
- 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 splashbacks 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.



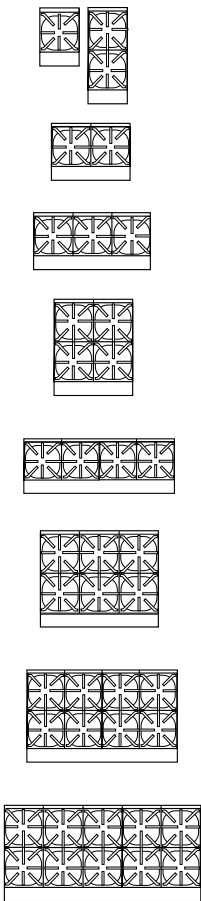
IHPA-6-36



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	STAINLESS STEEL STAND	
					MODEL	SHIP WEIGHT (KG) LBS
12" (305)	IHPA-1-12	1	32,000 (9)	(21) 45	STAND-12-S	(12) 25
12" (305)	IHPA-2-12	2	64,000 (19)	(37) 80	STAND-12	(19) 40
24" (610)	IHPA-2-24	2	64,000 (19)	(37) 80	STAND-24-S	(19) 40
36" (914)	IHPA-3-36	3	96,000 (28)	(53) 115	STAND-36-S	(21) 45
24" (610)	IHPA-4-24	4	128,000 (38)	(64) 140	STAND-24	(23) 50
48" (1219)	IHPA-4-48	4	128,000 (38)	(64) 140	STAND-48-S	(23) 50
36" (914)	IHPA-6-36	6	192,000 (56)	(95) 210	STAND-36	(32) 70
48" (1219)	IHPA-8-48	8	256,000 (75)	(123) 270	STAND-48	(39) 85
60" (1524)	IHPA-10-60	10	320,000 (94)	(147) 325	STAND-60	(48) 105

STEP-UP HOT PLATES

WIDTH IN (MM)	MODEL	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	STAINLESS STEEL STAND	
					MODEL	SHIP WEIGHT (KG) LBS
12" (305)	IHPA-2-12SU	2	64,000 (19)	(41) 90	STAND-12	(19) 40
24" (610)	IHPA-4-24SU	4	128,000 (38)	(68) 150	STAND-24	(23) 50
36" (914)	IHPA-6-36SU	6	192,000 (56)	(114) 250	STAND-36	(32) 70
48" (1219)	IHPA-8-48SU	8	256,000 (75)	(145) 320	STAND-48	(39) 85

HOT PLATE OPTIONS

- Casters for Stainless Steel Stands, set of 4



GAS

COUNTERTOP | MANUALLY AND THERMOSTATICALLY CONTROLLED



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	STAINLESS STEEL STAND	
						MODEL	SHIP WEIGHT (KG) LBS
IMGA-2428	24" (610)	32 3/8" (822)	2	60,000 (18)	(91) 200	STAND-24	(23) 50
IMGA-3628	36" (914)	32 3/8" (822)	3	90,000 (26)	(138) 305	STAND-36	(32) 70
IMGA-4828	48" (1219)	32 3/8" (822)	4	120,000 (35)	(163) 360	STAND-48	(39) 85

MANUALLY CONTROLLED GRIDDLES

1" (25) HIGHLY POLISHED PLATE

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

MANUALLY CONTROLLED GRIDDLE OPTIONS

- Casters for Stainless Steel Stands, set of 4
60", 72" and 84" (1524, 1829 and 2134) models, set of 6
- 7" (178) deep Front Landing Ledge
- 9" (229) deep Front Landing Ledge
- Extra capacity Grease Can
- Chrome Griddle Top (Add "CG" to model #)
- Grooved Griddle Top (Add "GG" to model #).



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	STAINLESS STEEL STAND	
						MODEL	SHIP WEIGHT (KG) LBS
ITG-24	24" (610)	32 3/8" (822)	2	60,000 (18)	(136) 300	STAND-24	(23) 50
ITG-36	36" (914)	32 3/8" (822)	3	90,000 (26)	(195) 430	STAND-36	(32) 70
ITG-48	48" (1219)	32 3/8" (822)	4	120,000 (35)	(261) 575	STAND-48	(39) 85
ITG-60	60" (1524)	32 3/8" (822)	5	150,000 (44)	(328) 725	STAND-60	(48) 105
ITG-72	72" (1829)	32 3/8" (822)	6	180,000 (53)	(396) 875	STAND-72	(62) 135

THERMOSTATICALLY CONTROLLED GRIDDLE OPTIONS

- Casters for Stainless Steel Stands, set of 4
- 60", 72" and 84" (1524, 1829 and 2134) models, set of 6
- 7" (178) deep Front Landing Ledge
- 9" (229) deep Front Landing Ledge
- Extra capacity Grease Can
- Chrome Griddle Top (Add "CG" to model #)
- Grooved Griddle



GAS

COUNTERTOP | GROOVED GRIDDLES



Optional rake for easily cleaning grooves

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	STAINLESS STEEL STAND	
						MODEL	SHIP WEIGHT (KG) LBS
IGG-24	24" (610)	32 3/8" (822)	2	60,000 (18)	(145) 320	STAND-24	(23) 50
IGG-36	36" (914)	32 3/8" (822)	3	90,000 (26)	(195) 430	STAND-36	(32) 70
IGG-48	48" (1219)	32 3/8" (822)	4	120,000 (35)	(285) 630	STAND-48	(39) 85
IGG-60	60" (1524)	32 3/8" (822)	5	150,000 (44)	(340) 750	STAND-60	(48) 105
IGG-72	72" (1829)	32 3/8" (822)	6	180,000 (53)	(404) 890	STAND-72	(62) 135



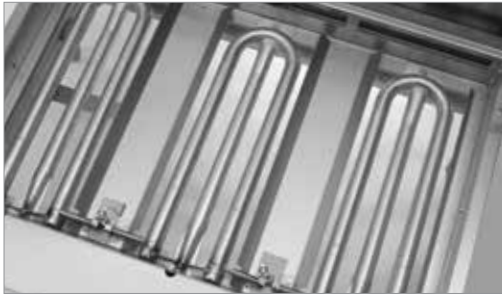
ISAE-36

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	STAINLESS STEEL STAND	
						MODEL	SHIP WEIGHT (KG) LBS
ISAE-24	24" (610)	30 3/8" (822)	2	48,000 (14)	(140) 310	ISAS-24	(23) 50
ISAE-36	36" (914)	30 3/8" (822)	3	72,000 (21)	(199) 440	ISAS-36	(32) 70
ISAE-48	48" (1219)	30 3/8" (822)	4	96,000 (28)	(265) 585	ISAS-48	(39) 85
ISAE-60	60" (1524)	30 3/8" (822)	5	120,000 (35)	(333) 735	ISAS-60	(48) 105
ISAE-72	72" (1829)	30 3/8" (822)	6	144,000 (42)	(400) 885	ISAS-72	(62) 135



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	STAINLESS STEEL STAND	
						MODEL	SHIP WEIGHT (KG) LBS
ISCE-24	24" (610)	30½" (775)	2	48,000 (14)	(140) 310	ISAS-24	(23) 50
ISCE-36	36" (914)	30½" (775)	3	72,000 (21)	(199) 440	ISAS-36	(32) 70
ISCE-48	48" (1219)	30½" (775)	4	96,000 (28)	(265) 585	ISAS-48	(39) 85
ISCE-60	60" (1524)	30½" (775)	5	120,000 (35)	(333) 735	ISAS-60	(48) 105
ISCE-72	72" (1829)	30½" (775)	6	144,000 (42)	(400) 885	ISAS-72	(62) 135

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
- Grooved Griddle Top (Add "GG" to model #), add \$2,434 per 12" section.
- Chrome Griddle Top (Add "CG" to model #)
- 7" (178) deep Front Landing Ledge
- 9" (229) deep Front Landing Ledge
- Extra capacity Grease Can



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
- Extra burner
- Chrome Griddle Top (Add “CG” to model #)
- Griddle plate splash
- Casters for stainless steel stands, set of 4, 60” (1524) model, set of 6

TEPPAN YAKI GRIDDLES

MODEL	WIDTH IN (MM)	DEPTH IN (MM)	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS	STAINLESS STEEL STAND	
						MODEL	SHIP WEIGHT (KG) LBS
ITY-24	25 5/8” (651)	32 1/4” (819)	1	30,000 (9)	(93) 205	ITYS-24	(23) 50
ITY-36	37 5/8” (956)	32 1/4” (819)	1	30,000 (9)	(148) 325	ITYS-36	(32) 70
ITY-48	49 5/8” (1260)	32 1/4” (819)	1	30,000 (9)	(204) 450	ITYS-48	(39) 85
ITY-60	61 5/8” (1565)	32 1/4” (819)	1	30,000 (9)	(256) 565	ITYS-60	(48) 105



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
ICRA-1	36" (914)	41" (1041)	33" (838)	1	(136) 300
ICRA-2	60" (1524)	41" (1041)	33" (838)	2	(249) 550
ICRA-3	84" (2134)	41" (1041)	33" (838)	3	(362) 800
ICRA-4	114" (2896)	41" (1041)	33" (838)	4	(478) 1,055
ICRA-5	142" (3607)	41" (1041)	33" (838)	5	(634) 1,400
ICRA-6	174" (4420)	41" (1041)	33" (838)	6	(747) 1,650
ICRA-7	194" (4928)	41" (1041)	33" (838)	7	(905) 2,000
ICRA-8	214" (5436)	41" (1041)	33" (838)	8	(1,019) 2,250

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 available.
- 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
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. Rear Drain is standard for ICRA-1 and ICRA-2.
- Wok Hole Adapter to reduce diameter of hole, specify hole dimensions.
- Extra manual faucet available.
- Stainless Steel Side Splash Extensions
- Hong Kong style available.
- Oil Holes 8½" (216) each
- Chrome Legs, set of 4 per set
- Chrome Legs, set of 6, per set for units over 72" (1829)
- Chrome Legs, set of 8 per set for units over 114" (2896).72" (1829)
- Casters, set of 4
Casters, set of 6
Casters, set of 8 114" (2896) 72" (1829)
- Extra 6 Pan Stainless Steel Sauce Pan
Extra 9 Pan Stainless Steel Sauce Pan
Extra 12 Pan Stainless Steel Sauce Pan
- Water wash system for back splash



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.



3-Ring Burner Standard 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
ISPA-18	18" (457)	21" (533)	24" (610)	1 3-RING BURNER TOP GRATE	90,000 (26)	(57) 125
ISPA-18-2	18" (457)	42" (1067)	24" (610)	2 3-RING BURNERS TOP GRATE	180,000 (53)	(114) 250

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
ISP-J-SP	18" (457)	21" (533)	24" (610)	1 ANTI-CLOGGING JET BURNER TOP GRATE	125,000 (37)	(57) 125
ISP-J-SP-2	18" (457)	42" (1067)	24" (610)	2 ANTI-CLOGGING JET BURNERS TOP GRATE	250,000 (73)	(114) 250

TEMPURA WOK RANGES

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

MANDARIN WOK RANGES

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

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
- Casters, set of 4
- Extra 13" (330) or 16" (406) stainless steel wok top
- Side-by-side models available
- Extra burner control for 3-Ring Burner



ELECTRIC

PRO SERIES | RESTAURANT RANGE



73

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 2.6 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.





24" WIDE RESTAURANT RANGES

MODEL	WIDTH	DEPTH	HEIGHT TO COOKTOP	SHIP WEIGHT (KG) LBS
IR-4-E	24" (610)	34¾" (883)	36" (914)	(210) 465
IR-4-E-XB	24" (610)	34¾" (883)	36" (914)	(184) 405
IR-G24T-E	24" (610)	34¾" (883)	36" (914)	(225) 495
IR-G24T-E-XB	24" (610)	34¾" (883)	36" (914)	(197) 435

36" WIDE RESTAURANT RANGES

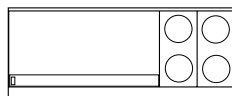
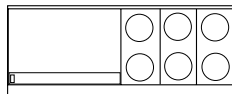
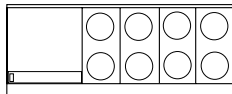
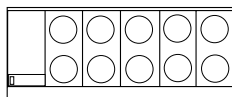
MODEL	WIDTH	DEPTH	HEIGHT TO COOKTOP	SHIP WEIGHT (KG) LBS
IR-6-E	36" (914)	34¾" (883)	36" (914)	(274) 605
IR-6-E-C	36" (914)	34¾" (883)	36" (914)	(302) 665
IR-6-E-XB	36" (914)	34¾" (883)	36" (914)	(247) 545
IR-4-G12T-E	36" (914)	34¾" (883)	36" (914)	(283) 625
IR-4-G12T-E-C	36" (914)	34¾" (883)	36" (914)	(311) 685
IR-4-G12T-E-XB	36" (914)	34¾" (883)	36" (914)	(256) 565
IR-2-G24T-E	36" (914)	34¾" (883)	36" (914)	(288) 635
IR-2-G24T-E-C	36" (914)	34¾" (883)	36" (914)	(315) 695
IR-2-G24T-E-XB	36" (914)	34¾" (883)	36" (914)	(261) 575
IR-G36T-E	36" (914)	34¾" (883)	36" (914)	(297) 655
IR-G36T-E-C	36" (914)	34¾" (883)	36" (914)	(320) 705
IR-G36T-E-XB	36" (914)	34¾" (883)	36" (914)	(270) 595

48" WIDE RESTAURANT RANGES

MODEL	WIDTH	DEPTH	HEIGHT TO COOKTOP	SHIP WEIGHT (KG) LBS
IR-8-E	48" (1219)	34¾" (883)	36" (914)	(322) 710
IR-8-E-XB	48" (1219)	34¾" (883)	36" (914)	(290) 640
IR-4-G24T-E	48" (1219)	34¾" (883)	36" (914)	(367) 810
IR-4-G24T-E-C-XB	48" (1219)	34¾" (883)	36" (914)	(349) 770
IR-2-G36T-E	48" (1219)	34¾" (883)	36" (914)	(386) 850
IR-2-G36T-E-XB	48" (1219)	34¾" (883)	36" (914)	(395) 870
IR-G48T-E	48" (1219)	34¾" (883)	36" (914)	(395) 870
IR-G48T-E-C-XB	48" (1219)	34¾" (883)	36" (914)	(376) 830

60" WIDE RESTAURANT RANGES

MODEL	WIDTH	DEPTH	HEIGHT TO COOKTOP	SHIP WEIGHT (KG) LBS
IR-10-E	60" (1524)	34¾" (883)	36" (914)	(445) 980
IR-10-E-C	60" (1524)	34¾" (883)	36" (914)	(469) 1,035
IR-10-E-CC	60" (1524)	34¾" (883)	36" (914)	(494) 1,090
IR-10-E-XB	60" (1524)	34¾" (883)	36" (914)	(426) 940
IR-6-G24T-E	60" (1524)	34¾" (883)	36" (914)	(481) 1,060
IR-6-G24T-E-C	60" (1524)	34¾" (883)	36" (914)	(506) 1,115
IR-6-G24T-E-CC	60" (1524)	34¾" (883)	36" (914)	(531) 1,170
IR-6-G24T-E-XB	60" (1524)	34¾" (883)	36" (914)	(458) 1,010
IR-4-G36T-E	60" (1524)	34¾" (883)	36" (914)	(349) 769
IR-4-G36T-E-C	60" (1524)	34¾" (883)	36" (914)	(517) 1,140
IR-4-G36T-E-CC	60" (1524)	34¾" (883)	36" (914)	(542) 1,195
IR-4-G36T-E-XB	60" (1524)	34¾" (883)	36" (914)	(469) 1,035
IR-G60T-E	60" (1524)	34¾" (883)	36" (914)	(506) 1,115
IR-G60T-E-C	60" (1524)	34¾" (883)	36" (914)	(531) 1,170
IR-G60T-E-CC	60" (1524)	34¾" (883)	36" (914)	(556) 1,225
IR-G60T-E-XB	60" (1524)	34¾" (883)	36" (914)	(483) 1,065

72" WIDE RESTAURANT RANGES

MODEL	WIDTH	DEPTH	HEIGHT TO COOKTOP	SHIP WEIGHT (KG) LBS
IR-12-E	72" (1829)	34¾" (883)	36" (914)	(515) 1,135
IR-12-E-C	72" (1829)	34¾" (883)	36" (914)	(540) 1,190
IR-12-E-CC	72" (1829)	34¾" (883)	36" (914)	(569) 1,255
IR-8-G24T-E	72" (1829)	34¾" (883)	36" (914)	538) 1,185
IR-8-G24T-E-C	72" (1829)	34¾" (883)	36" (914)	(562) 1,240
IR-8-G24T-E-CC	72" (1829)	34¾" (883)	36" (914)	(592) 1,305
IR-6-G36T-E	72" (1829)	34¾" (883)	36" (914)	(542) 1,195
IR-6-G36T-E-C	72" (1829)	34¾" (883)	36" (914)	(567) 1,250
IR-6-G36T-E-CC	72" (1829)	34¾" (883)	36" (914)	(596) 1,315
IR-4-G48T-E	72" (1829)	34¾" (883)	36" (914)	(519) 1,145
IR-4-G48T-E-C	72" (1829)	34¾" (883)	36" (914)	(544) 1,200
IR-4-G48T-E-CC	72" (1829)	34¾" (883)	36" (914)	(574) 1,265

RANGE OPTIONS

- 6" (152) Casters, set of 4
- 6" (152) Casters, set of 6 for 72" model
- 12"W x 24"D Hot top section to replace 2 round plates, (add "-HT")

- 6" (152) stainless steel stub back, in lieu of standard backguard, No Charge.
- Chrome griddle top
- Extra oven rack

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", 36", 48", 60", 72"

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

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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

- 2.6 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

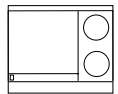
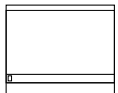
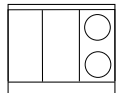
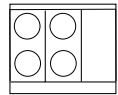
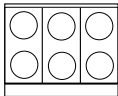
Shown with optional casters



IHR-GT36-E

Shown with optional casters





36" SPEC SERIES RANGES

MODEL	WIDTH	DEPTH	SHIP WEIGHT (KG) LBS
IHR-6-E	36" (914)	38" (965)	(270) 595
IHR-6-E-C	36" (914)	38" (965)	(297) 655
IHR-6-E-XB	36" (914)	38" (965)	(193) 425
IHR-6-E-M	36" (914)	38" (965)	(145) 320
IHR-4-1HT-E	36" (914)	38" (965)	(273) 602
IHR-4-1HT-E-C	36" (914)	38" (965)	(300) 662
IHR-4-1HT-E-XB	36" (914)	38" (965)	(196) 432
IHR-4-1HT-E-M	36" (914)	38" (965)	(148) 327
IHR-2HT-2-E	36" (914)	38" (965)	(281) 619
IHR-2HT-2-E-C	36" (914)	38" (965)	(308) 679
IHR-2HT-2-E-XB	36" (914)	38" (965)	(204) 449
IHR-2HT-2-E-M	36" (914)	38" (965)	(156) 344
IHR-GT36-E	36" (914)	38" (965)	(277) 610
IHR-GT36-E-C	36" (914)	38" (965)	(304) 670
IHR-GT36-E-XB	36" (914)	38" (965)	(200) 440
IHR-GT36-E-M	36" (914)	38" (965)	(152) 335
IHR-GT24-2-E	36" (914)	38" (965)	(293) 646
IHR-GT24-2-E-C	36" (914)	38" (965)	(320) 706
IHR-GT24-2-E-XB	36" (914)	38" (965)	(216) 476
IHR-GT24-2-E-M	36" (914)	38" (965)	(168) 371

SPEC SERIES RANGE OPTIONS

- 6" (152) Casters, set of 4
- Extra oven rack
- 480V upcharge
- 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

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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

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

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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
ICMA-36-E	36" W X 17 3/4" D X 17 1/4" H (914 X 451 X 438 MM)	3 EACH (2)	36" (914)	(75) 162

ELECTRIC SALAMANDER

MODEL	DIMENSIONS	ELECTRICAL ELEMENTS KW (NUMBER OF)	BROILER WIDTH	SHIP WEIGHT (KG) LBS
ISB-36-E	36" W X 17 3/4" D X 17 1/4" H (914 X 451 X 438 MM)	3 EACH (2)	36" (914)	(95) 210

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
- 4" (102) leg kit for counter mounting
- Reinforcement channels for range mount



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
	WIDTH	DEPTH	HEIGHT			
ISPA-18-E	18" (457)	21" (533)	23 ½" (597)	DUAL COIL	13" (330)	(36) 79
ISPA-18-2-E	18" (457)	42" (1067)	23 ½" (597)	2 DUAL COILS	13" (330)	(72) 158

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
- 6" (152) casters, set of 4, 2 with brakes



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
- Stainless Steel sides, top and legs are standard on all PCVE-1 and PCVDE-1 Models.
- Stainless Steel Enclosure Back
- Heavy Duty Casters, set of 4
- Stack Kit with 6" (152) Stainless Steel Legs
- Stainless Steel solid doors available at no additional charge. Must specify at ordering.
- Stainless Steel Bottom Shelf and Adjustable Rack Supports PCVE-1, PCVDE-1
- Stainless Steel Stand Bottom Shelf only PCVE-1, PCVDE-1
- Extra Standard Depth Oven Racks, PCVE-1
- Extra Bakery Depth Oven Racks, PCVDE-1
- 480 volt

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

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 combustible side walls and 0" from combustible 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
		WIDTH	HEIGHT	DEPTH		
HSICVE-1	1/2 SIZE SINGLE OVEN	30" (762)	58" (1,473)	30" (762)	5 KW	(135) 297
HSICVE-1	1/2 SIZE SINGLE OVEN	30" (762)	58" (1,473)	30" (762)	7.5 KW	(135) 297
HSICVE-2	1/2 SIZE DOUBLE OVENS	30" (762)	62" (1,575)	30" (762)	10 KW	(215) 474
HSICVE-2	1/2 SIZE DOUBLE OVENS	30" (762)	62" (1,575)	30" (762)	15 KW	(215) 474

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
- Heavy Duty Casters, set of 4
- Stainless Steel Bottom Shelf and Adjustable Rack Supports
- Extra Standard Depth Oven Racks
- 480 volt 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.

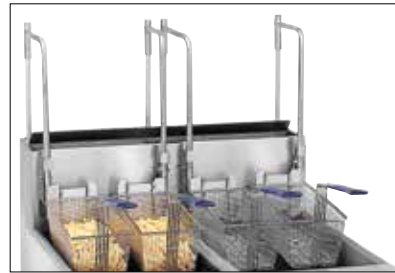


Notes: Measurements in () are metric equivalents. For Cook and Hold computer control feature add the suffix "- H"



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
				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)
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)
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)
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)
IFS-75-E	304 STAINLESS STEEL	IMMERSED	75 (41)	19 ½" (495)	34" (864)	18" X 18" (457 X 457)	19	270 (122)
IFS-75-EU	304 STAINLESS STEEL	TILT-UP	75 (41)	19 ½" (495)	34" (864)	18" X 18" (457 X 457)	18	270 (122)

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

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
- Computer (per fryer) add suffix "C" to model number
- Automatic Basket lifts w/ computerized controls (Available for immersed element style only).
- 1 Full size Basket
- Extra twin Baskets, set of 2 for 40 and 50 lb. fryers
- Extra twin Baskets, set of 2 for 75 lb. fryers
- Heat Lamp for model IF-DS

- Stainless steel Joiner Strip
- Casters 6" (152) , set of 4
- Side Drain Shelf, specify right or left
- 20½" (521) H Backguard, no shelf specify model
- Stainless steel tank cover, for all fryer models, please specify model
- Stainless steel side splash approx. 6" (152)



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.



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

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	FS75EUC
FRYERS IN SYSTEM 2, 3, 4, 5, 6				FRYERS IN SYSTEM 2, 3, 4, 5, 6				FRYERS IN SYSTEM 2, 3, 4, 5, 6			

FILTER SYSTEMS W/ DRAIN STATION - PRE-PACKAGED W/ ELECTRIC 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	FS75EUC	IFS50ET	IFS75ET	IFS50EUT	IFS75EUT
FRYERS IN SYSTEM 1, 2, 3, 4, 5, 6				FRYERS IN SYSTEM 1, 2, 3, 4, 5, 6				FRYERS IN SYSTEM 1, 2, 3, 4, 5, 6			

FILTER SYSTEM OPTIONS

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

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



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



IHPA-6-36-E

HOT PLATE

- 9" (229) dia. 2.6 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	STAINLESS STEEL STAND	
					MODEL	SHIP WEIGHT (KG) LBS
12" (305)	IHPA-1-12-E	1	2	(21) 45	STAND-12-S	(12) 25
12" (305)	IHPA-2-12-E	2	4	(37) 80	STAND-12	(19) 40
24" (610)	IHPA-2-24-E	2	4	(37) 80	STAND-24-S	(19) 40
36" (914)	IHPA-3-36-E	3	6	(53) 115	STAND-36-S	(21) 45
24" (610)	IHPA-4-24-E	4	8	(64) 140	STAND-24	(23) 50
48" (1219)	IHPA-4-48-E	4	8	(64) 140	STAND-48-S	(23) 50
36" (914)	IHPA-6-36-E	6	12	(95) 210	STAND-36	(32) 70
48" (1219)	IHPA-8-48-E	8	16	(123) 270	STAND-48	(39) 85
60" (1524)	IHPA-10-60-E	10	20	(147) 325	STAND-60	(48)105

ELECTRIC HOT PLATE OPTIONS

- Casters for Stainless Steel Stands, set of 4
Set of 6, 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
IHPA-2-24-E	4	240	1	17
	4	240	3	13
	4	*480	3	6
	6	208	1	29
	6	208	3	17
IHPA-3-36-E	6	240	1	25
	6	240	3	15
	6	*480	3	7
	8	208	1	39
	8	208	3	29
IHPA-4-24-E	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.



ELECTRIC GRIDDLE OPTIONS

- Casters for Stainless Steel Stands
- Casters for 60" and 72" (1524 and 1829) Stainless Steel Stands
- Chrome Griddle Top (Add "CG" to model #)

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.



- 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	STAINLESS STEEL STAND	
	WIDTH	DEPTH				MODEL	SHIP WEIGHT (KG) LBS
ITG-24-E	24" (610)	31" (787)	2	8	(136) 300	STAND-24	(23) 50
ITG-36-E	36" (914)	31" (787)	3	12	(195) 430	STAND-36	(32) 70
ITG-48-E	48" (1219)	31" (787)	4	16	(261) 575	STAND-48	(39) 85
ITG-60-E	60" (1524)	31" (787)	5	20	(328) 725	STAND-60	(48) 105
ITG-72-E	72" (1829)	31" (787)	6	24	(396) 875	STAND-72	(62) 135

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

IMPERIAL COLORADO

124 MAIN ST.
LIMON, CO 80828

IMPERIAL CHICAGO

175 LIVELY BLVD.
ELK GROVE VILLAGE, IL 60007





IMPERIAL

2023-2024

MODEL ID	DESCRIPTION	LIST PRICE
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24" WIDE PRO SERIES GAS RANGES

IR-4	4 open burners, (1) 20" wide oven	\$9,913
IR-4-XB	4 open burners, (1) open cabinet base	\$7,595
IR-2-G12	2 open burners, 12" griddle, (1) 20" wide oven	\$13,076
IR-2-G12-XB	2 open burners, 12" griddle, (1) open cabinet base	\$10,250
IR-G24	24" griddle top, (1) 20" wide oven	\$13,444
IR-G24-XB	24" griddle top, (1) open cabinet base	\$10,342
IR-4-SU	4 open burners with step-up, (1) 20" with oven	\$14,237
IR-4-SU-XB	4 open burners with step-up, (1) open cabinet base	\$13,570
IR-24BR-120	24" radiant broiler, (1) 20" wide oven	\$22,901
IR-24BR-XB	24" radiant broiler, (1) open cabinet base	\$21,781

36" WIDE PRO SERIES GAS RANGES

IR-6	6 open burners, (1) 26 1/2" wide oven	\$10,293
IR-6-C	6 open burners, (1) 26 1/2" wide convection oven	\$15,474
IR-6-P	6 open burners, (1) provection convection oven	\$22,424
IR-6-XB	6 open burners, (1) open cabinet base	\$9,088
IR-4-G12	4 open burners, 12" griddle top, (1) 26 1/2" wide oven	\$14,777
IR-4-G12-C	4 open burners, 12" griddle top, (1) 26 1/2" wide convection oven	\$22,813
IR-4-G12-P	4 open burners, 12" griddle top, (1) Provection oven	\$25,369
IR-4-G12-XB	4 open burners, 12" griddle top, (1) open cabinet base	\$11,412
IR-2-G24	2 open burners, 24" griddle top, (1) 26 1/2" wide oven	\$15,271
IR-2-G24-C	2 open burners, 24" griddle top, (1) 26 1/2" wide convection oven	\$23,272
IR-2-G24-P	2 open burners, 24" griddle top, (1) Provection oven	\$25,861
IR-2-G24-XB	2 open burners, 24" griddle top, (1) open cabinet base	\$11,535
IR-G36	36" griddle top, (1) 26 1/2" wide oven	\$15,974
IR-G36-C	36" griddle top, (1) 26 1/2" wide convection oven	\$24,022
IR-G36-P	36" griddle top, (1) Provection oven	\$26,566
IR-G36-XB	36" griddle top, (1) open cabinet base	\$12,454
IR-4-S18	4 open burners with 18" extra wide top grates, (1) 26 1/2" wide oven	\$14,894
IR-4-S18-C	4 open burners with 18" extra wide top grates, (1) 26 1/2" wide convection oven	\$23,033
IR-4-S18-P	4 open burners with 18" extra wide top grates, (1) Provection oven	\$25,489
IR-4-S18-XB	4 open burners with 18" extra wide top grates, (1) open cabinet base	\$11,958
IR-6-SU	6 open burners with step-up, (1) 26 1/2" wide oven	\$16,599
IR-6-SU-C	6 open burners with step-up, (1) 26 1/2" wide convection oven	\$24,143
IR-6-SU-P	6 open burners with step-up, (1) Provection oven	\$27,192
IR-6-SU-XB	6 open burners with step-up, (1) open cabinet base	\$13,653
IR-36BR-126	36" radiant broiler, (1) 26 1/2" wide standard oven	\$23,317
IR-36BR-C	36" radiant broiler, (1) 26 1/2" wide convection oven	\$24,564

GAS

MODEL ID	DESCRIPTION	LIST PRICE
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36" WIDE PRO SERIES GAS RANGES (Cont.)

IR-36BR-P	36" radiant broiler, (1) Provection oven	\$32,610
IR-36BR-XB	36" radiant broiler, (1) open cabinet base	\$20,505

48" WIDE PRO SERIES GAS RANGES

IR-8	8 open burners, (2) 20" wide ovens	\$21,160
IR-8-XB	8 open burners, (1) 26 1/2" wide standard oven and (1) open cabinet base	\$18,224
IR-8-C-XB	8 open burners, (1) 26 1/2" wide convection oven and (1) open cabinet base	\$26,392
IR-8-P-XB	8 open burners, (1) Provection oven and (1) open cabinet base	\$28,818
IR-6-G12	6 open burners, 12" griddle, (2) 20" wide ovens	\$23,835
IR-6-G12-XB	6 open burners, 12" griddle, (1) 26 1/2" wide standard oven and (1) open cabinet base	\$20,988
IR-6-G12-C-XB	6 open burners, 12" griddle, (1) 26 1/2" wide convection oven and (1) open cabinet base	\$29,154
IR-6-G12-P-XB	6 open burners, 12" griddle, (1) Provection oven and (1) open cabinet base	\$31,579
IR-4-G24	4 open burners, 24" griddle, (2) 20" wide ovens	\$23,960
IR-4-G24-XB	4 open burners, 24" griddle, (1) 26 1/2" wide standard oven and (1) open cabinet base	\$21,160
IR-4-G24-C-XB	4 open burners, 24" griddle, (1) 26 1/2" wide convection oven and (1) open cabinet base	\$29,314
IR-4-G24-P-XB	4 open burners, 24" griddle, (1) Provection oven and (1) open cabinet base	\$31,752
IR-4-RG24	4 open burners with (1) 24" raised griddle/broiler, (2) 20" wide ovens	\$25,634
IR-4-RG24-XB	4 open burners with (1) 24" raised griddle/broiler, (1) 26 1/2" std. oven and (1) cabinet base	\$22,455
IR-4-RG24-C-XB	4 open burners with (1) 24" raised griddle/broiler, (1) 26 1/2" wide conv. Oven and (1) cabinet base	\$30,572
IR-4-RG24-P-XB	4 open burners with (1) 24" raised griddle/broiler, (1) Provection Oven and (1) cabinet base	\$33,046
IR-2-G36	2 open burners, 36" griddle, (2) 20" wide ovens	\$25,050
IR-2-G36-XB	2 open burners, 36" griddle, (1) 26 1/2" wide standard oven and (1) open cabinet base	\$22,030
IR-2-G36-C-XB	2 open burners, 36" griddle, (1) 26 1/2" wide convection oven and (1) open cabinet base	\$30,283
IR-2-G36-P-XB	2 open burners, 36" griddle, (1) Provection oven and (1) open cabinet base	\$32,625
IR-G48	48" griddle, (2) 20" wide ovens	\$26,808
IR-G48-XB	48" griddle, (1) 26 1/2" wide standard oven and (1) open cabinet base	\$23,835
IR-G48-C-XB	48" griddle, (1) 26 1/2" wide convection oven and (1) open cabinet base	\$32,048
IR-G48-P-XB	48" griddle, (1) Provection oven and (1) open cabinet base	\$34,427
IR-48BR-220	48" radiant broiler, (2) 20" wide standard ovens	\$34,295
IR-48BR-XB-126	48" radiant broiler, (1) 26 1/2" wide standard oven and (1) open cabinet base	\$30,740
IR-48BR-XB-P	48" radiant broiler, (1) Provection oven and (1) open cabinet base	\$41,335

60" WIDE PRO SERIES GAS RANGES

IR-10	10 open burners, (2) 26 1/2" wide standard ovens	\$16,053
IR-10-C	10 open burners, (1) standard and (1) convection ovens	\$26,960
IR-10-CC	10 open burners, (2) 26 1/2" wide convection ovens	\$33,803
IR-10-XB	10 open burners, (1) 26 1/2" wide standard oven and (1) open cabinet base	\$15,902
IR-10-C-XB	10 open burners, (1) convection oven and (1) open cabinet base	\$26,373
IR-10-P-XB	10 open burners, (1) Provection oven and (1) open cabinet base	\$26,493
IR-6-G24	6 open burners, 24" griddle, (2) 26 1/2" wide standard ovens	\$17,515
IR-6-G24-C	6 open burners, 24" griddle, (1) standard and (1) convection ovens	\$29,427
IR-6-G24-CC	6 open burners, 24" griddle, (2) 26 1/2" wide convection ovens	\$36,304
IR-6-G24-XB	6 open burners, 24" griddle, (1) 26 1/2" wide standard oven and (1) open cabinet base	\$18,631
IR-6-G24-C-XB	6 open burners, 24" griddle, (1) convection oven and (1) open cabinet base	\$28,873
IR-6-G24-P-XB	6 open burners, 24" griddle, (1) Provection and (1) open cabinet base	\$29,223

GAS

MODEL ID	DESCRIPTION	LIST PRICE
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60" WIDE PRO SERIES GAS RANGES (Cont.)

IR-4-G36	4 open burners, 36" griddle, (2) 26 1/2" wide standard ovens	\$23,334
IR-4-G36-C	4 open burners, 36" griddle, (1) standard and (1) convection ovens	\$31,104
IR-4-G36-CC	4 open burners, 36" griddle, (2) 26 1/2" wide convection ovens	\$37,988
IR-4-G36-XB	4 open burners, 36" griddle, (1) 26 1/2" wide standard oven and (1) open cabinet base	\$20,385
IR-4-G36-C-XB	4 open burners, 36" griddle, (1) convection oven and (1) open cabinet base	\$30,560
IR-4-G36-P-XB	4 open burners, 36" griddle, (1) Provection and (1) open cabinet base	\$30,980
IR-2-G48	2 open burners, 48" griddle, (2) 26 1/2" wide standard ovens	\$24,607
IR-2-G48-C	2 open burners, 48" griddle, (1) standard and (1) convection ovens	\$32,374
IR-2-G48-CC	2 open burners, 48" griddle, (2) 26 1/2" wide convection ovens	\$39,262
IR-2-G48-XB	2 open burners, 48" griddle, (1) 26 1/2" wide standard oven and (1) open cabinet base	\$21,278
IR-2-G48-C-XB	2 open burners, 48" griddle, (1) convection oven and (1) open cabinet base	\$31,838
IR-2-G48-P-XB	2 open burners, 48" griddle, (1) Provection and (1) open cabinet base	\$31,871
IR-G60	60" griddle, (2) 26 1/2" wide standard ovens	\$28,584
IR-G60-C	60" griddle, (1) standard and (1) convection ovens	\$36,744
IR-G60-CC	60" griddle, (2) 26 1/2" wide convection ovens	\$43,933
IR-G60-XB	60" griddle, (1) 26 1/2" wide standard oven and (1) open cabinet base	\$25,132
IR-G60-C-XB	60" griddle, (1) convection oven and (1) open cabinet base	\$36,132
IR-G60-P-XB	60" griddle, (1)Provection oven and (1) open cabinet base	\$35,726
IR-10-SU	10 open burners with step-up, (2) 26 1/2" wide standard ovens	\$28,234
IR-10-SU-C	10 open burners with step-up, (1) standard and (1) convection ovens	\$36,005
IR-10-SU-CC	10 open burners with step-up, (2) 26 1/2" wide convection ovens	\$44,491
IR-10-SU-XB	10 open burners with step-up, (1) 26 1/2" wide standard oven and (1) open cabinet base	\$26,783
IR-10-SU-C-XB	10 open burners with step-up, (1) 26 1/2" convection oven and (1) open cabinet base	\$35,673
IR-10-SU-P-XB	10 open burners with step-up, (1) 26 1/2" Provection and (1) open cabinet base	\$37,376
IR-6-RG24	6 open burners, 24" raised griddle/broiler, (2) 26 1/2" wide standard ovens	\$22,884
IR-6-RG24-C	6 open burners, 24" raised griddle/broiler, (1) standard and (1) convection ovens	\$30,656
IR-6-RG24-CC	6 open burners, 24" raised griddle/broiler, (2) 26 1/2" wide convection ovens	\$37,538
IR-6-RG24-XB	6 open burners, 24" raised griddle/broiler, (1) 26 1/2" wide standard oven and (1) cabinet base	\$19,894
IR-6-RG24-C-XB	6 open burners, 24" raised griddle/broiler, (1) convection oven and (1) open cabinet base	\$30,111
IR-6-RG24-P-XB	6 open burners, 24" raised griddle/broiler, (1) Provection oven and (1) open cabinet base	\$30,486
IR-4-RG36	4 open burners, 36" griddle/broiler, (2) 26 1/2" wide standard ovens	\$32,655
IR-4-RG36-C	4 open burners, 36" griddle/broiler, (1) standard and (1) convection ovens	\$40,423
IR-4-RG36-CC	4 open burners, 36" griddle/broiler, (2) 26 1/2" convection ovens	\$47,805
IR-4-RG36-XB	4 open burners, 36" griddle/broiler, (1) standard oven and open cabinet base	\$29,602
IR-4-RG36-C-XB	4 open burners, 36" griddle/broiler, (1) 26 1/2" convection oven and open cabinet base	\$39,880
IR-4-RG36-P-XB	4 open burners, 36" griddle/broiler, (1) Provection oven and open cabinet base	\$40,195
IR-6-RB24	6 open burners, 24" Raised Radiant Broiler, (2) 26 1/2" wide standard ovens	\$31,997
IR-6-RB24-C	6 open burners, 24" Raised Radiant Broiler, (1) standard and (1) convection ovens	\$39,767
IR-6-RB24-CC	6 open burners, 24" Raised Radiant Broiler, (2) 26 1/2" wide convection ovens	\$44,168
IR-6-RB24-XB	6 open burners, 24" Raised Radiant Broiler, (1) 26 1/2" wide standard oven and (1) cabinet base	\$47,161
IR-6-RB24-C-XB	6 open burners, 24" Raised Radiant Broiler, (1) 26 1/2" convection oven and (1) open cabinet base	\$39,221
IR-6-RB24-P-XB	6 open burners, 24" Raised Radiant Broiler, (1) Provection oven and (1) open cabinet base	\$57,752
IR-4-RB36	4 open burners, 36" radiant broiler, (2) 26 1/2" wide standard ovens	\$37,798

GAS

MODEL ID	DESCRIPTION	LIST PRICE
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60" WIDE PRO SERIES GAS RANGES (Cont.)

IR-4-RB36-C	4 open burners, 36" radiant broiler, (1) standard and (1) convection ovens	\$45,568
IR-4-RB36-CC	4 open burners, 36" radiant broiler, (2) 26 1/2" convection ovens	\$56,741
IR-4-RB36-XB	4 open burners, 36" radiant broiler, (1) 26 1/2" standard oven and open cabinet base	\$38,519
IR-4-RB36-C-XB	4 open burners, 36" radiant broiler, (1) 26 1/2" convection oven and open cabinet base	\$45,020
IR-4-RB36-P-XB	4 open burners, 36" radiant broiler, (1) Provection oven and open cabinet base	\$49,110

72" WIDE PRO SERIES GAS RANGES

IR-12	12 open burners, (2) 26 1/2" wide standard ovens	\$25,889
IR-12-C	12 open burners, (1) standard and (1) convection ovens	\$34,052
IR-12-CC	12 open burners, (2) 26 1/2" wide convection ovens	\$42,214
IR-12-XB	12 open burners, (1) 26 1/2" wide standard oven and (1) open cabinet base	\$22,494
IR-12-C-XB	12 open burners, (1) 26 1/2" convection oven and (1) open cabinet base	\$33,674
IR-12-PP	12 open burners, (2) Provection ovens	\$47,075
IR-12-P-XB	12 open burners, (1) Provection oven and (1) open cabinet base	\$33,087
IR-8-G24	8 open burners, 24" griddle, (2) 26 1/2" wide standard ovens	\$29,314
IR-8-G24-C	8 open burners, 24" griddle, (1) standard and (1) convection ovens	\$37,479
IR-8-G24-CC	8 open burners, 24" griddle, (2) 26 1/2" wide convection ovens	\$45,735
IR-8-G24-XB	8 open burners, 24" griddle, (1) 26 1/2" wide standard oven and (1) open cabinet base	\$25,677
IR-8-G24-C-XB	8 open burners, 24" griddle, (1) 26 1/2" convection oven and (1) open cabinet base	\$36,950
IR-8-G24-PP	8 open burners, 24" griddle, (2) Provection ovens	\$50,499
IR-8-G24-P-XB	8 open burners, 24" griddle, (1) Provection oven and (1) open cabinet base	\$36,268
IR-6-G36	6 open burners, 36" griddle, (2) 26 1/2" wide standard ovens	\$29,314
IR-6-G36-C	6 open burners, 36" griddle, (1) standard and (1) convection ovens	\$37,479
IR-6-G36-CC	6 open burners, 36" griddle, (2) 26 1/2" wide convection ovens	\$45,735
IR-6-G36-XB	6 open burners, 36" griddle, (1) 26 1/2" wide standard oven and (1) open cabinet base	\$25,677
IR-6-G36-C-XB	6 open burners, 36" griddle, (1) 26 1/2" convection oven and (1) open cabinet base	\$36,950
IR-6-G36-PP	6 open burners, 36" griddle, (2) Provection ovens	\$50,499
IR-6-G36-P-XB	6 open burners, 36" griddle, (1) Provection oven and (1) open cabinet base	\$36,268
IR-4-G48	4 open burners, 48" griddle, (2) 26 1/2" wide standard ovens	\$31,958
IR-4-G48-C	4 open burners, 48" griddle, (1) standard and (1) convection ovens	\$40,125
IR-4-G48-CC	4 open burners, 48" griddle, (2) 26 1/2" wide convection ovens	\$48,364
IR-4-G48-XB	4 open burners, 48" griddle, (1) 26 1/2" wide standard oven and (1) open cabinet base	\$28,233
IR-4-G48-C-XB	4 open burners, 48" griddle, (1) 26 1/2" convection oven and (1) open cabinet base	\$40,310
IR-4-G48-PP	4 open burners, 48" griddle, (2) Provection ovens	\$53,142
IR-4-G48-P-XB	4 open burners, 48" griddle, (1) Provection oven and (1) open cabinet base	\$38,824
IR-2-G60	2 open burners, 60" griddle, (2) 26 1/2" wide standard ovens	\$39,006
IR-2-G60-C	2 open burners, 60" griddle, (1) standard and (1) convection ovens	\$47,581
IR-2-G60-CC	2 open burners, 60" griddle, (2) 26 1/2" wide convection ovens	\$56,153
IR-2-G60-XB	2 open burners, 60" griddle, (1) 26 1/2" wide standard oven and (1) open cabinet base	\$35,007
IR-2-G60-C-XB	2 open burners, 60" griddle, (1) 26 1/2" convection oven and (1) open cabinet base	\$47,185
IR-2-G60-PP	2 open burners, 60" griddle, (2) Provection ovens	\$60,193
IR-2-G60-P-XB	2 open burners, 60" griddle, (1) Provection oven and (1) open cabinet base	\$45,598
IR-G72	72" griddle, (2) 26 1/2" wide standard ovens	\$39,444
IR-G72-C	72" griddle, (1) standard and (1) convection ovens	\$48,021

GAS

MODEL ID	DESCRIPTION	LIST PRICE
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72" WIDE PRO SERIES GAS RANGES (Cont.)

IR-G72-CC	72" griddle, (2) 26 1/2" wide convection ovens	\$56,768
IR-G72-XB	72" griddle, (1) 26 1/2" wide standard oven and (1) open cabinet base	\$35,581
IR-G72-C-XB	72" griddle, (1) 26 1/2" convection oven and (1) open cabinet base	\$47,543
IR-G72-PP	72" griddle, (2) Provection ovens	\$60,630
IR-G72-P-XB	72" griddle, (1) Provection Oven and (1) open cabinet base	\$46,173
IR-12-SU	12 open burners with step-up, (2) 26 1/2" wide standard ovens	\$35,348
IR-12-SU-C	12 open burners with step-up, (1) standard and (1) convection ovens	\$43,514
IR-12-SU-CC	12 open burners with step-up, (2) 26 1/2" wide convection ovens	\$50,673
IR-12-SU-XB	12 open burners with step-up, (1) 26 1/2" wide standard oven and (1) open cabinet base	\$33,629
IR-12-SU-C-XB	12 open burners with step-up, (1) 26 1/2" convection oven and (1) open cabinet base	\$43,108
IR-12-SU-PP	12 open burners with step-up, (2) Provection ovens	\$56,532
IR-12-SU-P-XB	12 open burners with step-up, (1) Provection oven and (1) open cabinet base	\$44,221

OPTIONAL ACCESSORIES FOR PRO SERIES GAS RANGES

Exterior Options	Stainless steel cabinet base door for 24"	\$1,548
	Stainless steel cabinet base door for 36"	\$1,986
	Stainless steel cabinet base double door for 48"	\$2,487
	3/4" N.P.T. x 4 ft Gas quick disconnect, flex hose with restraining device	\$1,484
	3/4" N.P.T. x 5 ft Gas quick disconnect, flex hose with restraining device	\$1,646
	3/4" N.P.T. Gas Shut-off Valve for all ranges	\$144
	Extended landing lege for range upto 10" with or without cut out / per lineal ft.	\$534
	Belly bar / per lineal ft.	\$446
	Set of 4 Swivel casters, 2 with brakes	\$932
	Set of 6 Swivel casters, 3 with brakes	\$1,399
	10" stainless steel wok ring (fits over any IR top grate)	\$836
Oven Options	Extra oven rack, 20"	\$404
	Extra oven rack, 26 1/2" Standard oven	\$404
	Extra oven rack, 26 1/2" Convection oven	\$404
	High Mass 650° Oven	\$3,118
Griddle Options	Thermo griddle control for 12" griddle (add "T" to model number)	\$1,897
	Thermo griddle control for 24" griddle (add "T" to model number)	\$2,170
	Thermo griddle control for 36" griddle (add "T" to model number)	\$2,687
	Thermo griddle control for 48" griddle (add "T" to model number)	\$3,545
	Thermo griddle control for 60" griddle (add "T" to model number)	\$5,536
	Thermo griddle control for 72" griddle (add "T" to model number)	\$6,218
	Grooved griddle top (add "GG" to model number) -Price per 12" section	\$1,948
	12" Wide 1" thick griddle plate (add "-1" to model number)	\$731
	24" Wide 1" thick griddle plate (add "-1" to model number)	\$731
	36" Wide 1" thick griddle plate (add "-1" to model number)	\$731
	48" Wide 1" thick griddle plate (add "-1" to model number)	\$1,225
	60" Wide 1" thick griddle plate (add "-1" to model number)	\$1,531
	Chrome griddle top (add "CG") -Price per lineal foot	\$2,682

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MODEL ID	DESCRIPTION	LIST PRICE
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OPTIONAL ACCESSORIES FOR PRO SERIES GAS RANGES (Cont.)

Cook Top Options	Hot tops to replace 2 open burners, a 12"W x 24"D section (add "HT" to model number)	\$1,559
	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	

RANGE MATCH FRYERS

IRF-25	25 lbs oil capacity, S/S Tube Fired Fry Pot	\$11,047
IRF-2525	(2) 25 lbs oil capacity, S/S Tube Fired Fry Pot	\$20,942
IRF-40	40 lbs oil capacity, S/S Tube Fired Fry Pot	\$14,083
IRF-50	50 lbs oil capacity, S/S Tube Fired Fry Pot	\$15,871
IRF-75	75 lbs oil capacity, S/S Tube Fired Fry Pot	\$18,456
IRF-40-OP	40 lbs oil capacity, S/S Open Fry Pot	\$17,333
IRF-50-OP	50 lbs oil capacity, S/S Open Fry Pot	\$19,715
IRF-75-OP	75 lbs oil capacity, S/S Open Fry Pot	\$23,136
IRF-DS	Top draining section storage cabinet, no filter (15-1/2" wide)	\$7,872
IRF-DS-75	Top draining section storage cabinet, no filter (19-1/2" wide)	\$9,446

RANGE MATCH FRYER OPTIONS

	20 1/2" stainless steel backguard (no shelf)	\$1,062
	Stainless steel tank cover (Specify fryer model ID)	\$602
	Stainless Steel Joiner Strip	\$301
	Stainless steel drain shelf (specify left or right mount)	\$1,006
	Set of 4 Swivel casters, 2 with brakes	\$932
	Full size basket, each	\$511
	Extra set of twin baskets (set of 2) for IRF-40, IRF-50, IRF-40-OP, IRF-50-OP	\$564
	Extra set of twin baskets (set of 2) for IRF-75, IRF-75-OP	\$838
	Heat lamp for drain station	\$1,808

RANGE MATCH SPREADER PLATE -- BAIN-MARIE

IR-12-SPR	12" Wide Cabinet Base with stainless steel work surface	\$2,732
IR-18-SPR	18" Wide Cabinet Base with stainless steel work surface	\$3,111
IR-24-SPR	24" Wide Cabinet Base with stainless steel work surface	\$3,643
IR-36-SPR	36" Wide Cabinet Base with stainless steel work surface	\$4,389

RANGE MATCH SPREADER PLATE OPTIONS

	Stainless steel door on open cabinet 12", 18", 24"	\$1,548
	Stainless steel door on open cabinet 36" (2 door set)	\$1,986
	Optional electric Bain Marie with s/s door, faucet (add "BM"), for 18", 24", or 36"	\$5,635

SINGLE DECK OVENS

IR-36-LB	(1) 26 1/2" standard oven	\$11,271
IR-36-LB-C	(1) 26 1/2" convection oven	\$18,710

DOUBLE DECK OVENS

IR-36-DS	(2) 26 1/2" standard ovens, stacked	\$22,547
IR-36-DS-C	(1) 26 1/2" standard oven, stacked on top of (1) 26 1/2" convection oven	\$29,975
IR-36-DS-CC	(2) 26 1/2" convection ovens, stacked	\$37,410

SALAMANDER BROILERS

IRSB-36	36" infra-red salamander broiler	\$9,167
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MODEL ID	DESCRIPTION	LIST PRICE
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SALAMANDER ACCESSORIES

	(2) reinforcement channels to mount IRSB-36 on range	\$615
	Wall mount bracket	\$509
	Leg kit for countertop installation	\$752
	One point 3/4" gas connection from IRSB to IR range	\$396

CHEESEMELTER BROILERS, INFRA-RED BURNERS

IRCM-24	24" infra-red cheesemelter broiler	\$6,897
IRCM-36	36" infra-red cheesemelter broiler	\$9,006
IRCM-48	48" infra-red cheesemelter broiler	\$11,870
IRCM-60	60" infra-red cheesemelter broiler	\$14,924
IRCM-72	72" infra-red cheesemelter broiler	\$18,023
IRCM-84	84" infra-red cheesemelter broiler	\$21,561

CHEESEMELTER ACCESSORIES

	Extra rack for IRCM-24	\$504
	Extra rack for IRCM-36	\$685
	Extra rack for IRCM-48	\$716
	Extra rack for IRCM-60	\$828
	Extra rack for IRCM-72	\$895
	Extra rack for IRCM-84	\$1,002
	(2) reinforcement channels to mount IRCMA on range	\$615
	Wall mount brackets 24", 36", 48", per set	\$509
	Wall mount brackets 60", 72", per set	\$716
	Wall mount brackets 84", per set	\$828
	Leg kit for countertop installation	\$752
	One point 3/4" gas connection from IRCMA to IR range	\$396

FLOOR MODEL GAS FRYERS AND STORAGE CABINETS

IFS-25	1/2 size, add-a-fryer, 50 Lbs. Oil Capacity, 304 Stainless steel frypot	\$8,336
IFS-2525	Two 1/2 size, split pot fryer, 25/25 Lbs. Oil Capacity, 304 Stainless steel frypots	\$16,335
IFS-40	40 Lbs. Oil Capacity, 304 Stainless steel frypot	\$3,509
IFS-40-D	40 Lbs. Oil Capacity, 304 Stainless steel frypot- DEEP	\$11,292
IFS-50	50 Lbs. Oil Capacity, 304 Stainless steel frypot	\$4,240
IFS-75	75 Lbs. Oil Capacity, 304 Stainless steel frypot	\$6,652
IF-DS	15-1/2" Wide Top draining section with storage cabinet (no filter)	\$6,146
IF-DS-75	19-1/2" Wide Top draining section with storage cabinet (no filter)	\$7,375

COUNTER TOP GAS FRYER AND STAND

IFST-25	25 Lbs. Oil Capacity Countertop style, 15 1/2" Wide, 304 Stainless steel frypot	\$8,444
IFSTS-25	Stainless Steel Stand for countertop fryer	\$1,440

OPEN POT GAS FRYERS

IFS-40-OP	40 Lbs. Oil Capacity, Open Pot Fryer	\$12,482
IFS-50-OP	50 Lbs. Oil Capacity, Open Pot Fryer	\$14,189
IFS-75-OP	75 Lbs. Oil Capacity, Open Pot Fryer	\$16,660
IF-DS	15-1/2" Wide Top draining section with storage cabinet (no filter)	\$5,784
IF-DS-75	19-1/2" Wide Top draining section with storage cabinet (no filter)	\$6,941

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MODEL ID	DESCRIPTION	LIST PRICE
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SPACE SAVER FILTER SYSTEMS -WITH TUBE FIRED FRYERS

IFSSP250	Snap Action Thermostat, 2 fryers in System	\$39,361
IFSSP275	Snap Action Thermostat, 2 fryers in System	\$46,856
IFSSP250T	Electronic Thermostat control, 2 fryers in System	\$42,996
IFSSP275T	Electronic Thermostat control, 2 fryers in System	\$50,462
IFSSP250C	Computer Control, 2 fryers in System	\$48,875
IFSSP275C	Computer Control, 2 fryers in System	\$56,373
IFSSP350	Snap Action Thermostat, 3 fryers in System	\$51,211
IFSSP375	Snap Action Thermostat, 3 fryers in System	\$61,760
IFSSP350T	Electronic Thermostat control, 3 fryers in System	\$56,630
IFSSP375T	Electronic Thermostat control, 3 fryers in System	\$67,182
IFSSP350C	Computer Control, 3 fryers in System	\$65,461
IFSSP375C	Computer Control, 3 fryers in System	\$76,016
IFSSP450	Snap Action Thermostat, 4 fryers in System	\$61,470
IFSSP475	Snap Action Thermostat, 4 fryers in System	\$75,108
IFSSP450T	Electronic Thermostat control, 4 fryers in System	\$68,716
IFSSP475T	Electronic Thermostat control, 4 fryers in System	\$82,379
IFSSP450C	Computer Control, 4 fryers in System	\$80,527
IFSSP475C	Computer Control, 4 fryers in System	\$94,127
IFSSP550	Snap Action Thermostat, 5 fryers in System	\$74,096
IFSSP575	Snap Action Thermostat, 5 fryers in System	\$90,816
IFSSP550T	Electronic Thermostat control, 5 fryers in System	\$83,191
IFSSP575T	Electronic Thermostat control, 5 fryers in System	\$99,910
IFSSP550C	Computer Control, 5 fryers in System	\$97,929
IFSSP575C	Computer Control, 5 fryers in System	\$114,649
IFSSP650	Snap Action Thermostat, 6 fryers in System	\$85,980
IFSSP675	Snap Action Thermostat, 6 fryers in System	\$105,789
IFSSP650T	Electronic Thermostat control, 6 fryers in System	\$96,827
IFSSP675T	Electronic Thermostat control, 6 fryers in System	\$116,637
IFSSP650C	Computer Control, 6 fryers in System	\$114,554
IFSSP675C	Computer Control, 6 fryers in System	\$134,296

FRYER FILTER SYSTEMS - WITH TUBE FIRED FRYERS AND DRAIN STATION

IFSCB150	Snap Action Thermostat, 1 fryer in System and Drain Station with heat lamp	\$27,672
IFSCB175	Snap Action Thermostat, 1 fryer in System and Drain Station with heat lamp	\$35,267
IFSCB150T	Electronic Thermostat control, 1 fryer in System and Drain Station with heat lamp	\$32,671
IFSCB175T	Electronic Thermostat control, 1 fryer in System and Drain Station with heat lamp	\$37,052
IFSCB150C	Computer control , 1 fryer in System and Drain Station with heat lamp	\$35,593
IFSCB175C	Computer control, 1 fryer in System and Drain Station with heat lamp	\$40,006
IFSCB250	Snap Action Thermostat, 2 fryers in System and Drain Station with heat lamp	\$39,166
IFSCB275	Snap Action Thermostat, 2 fryers in System and Drain Station with heat lamp	\$49,817
IFSCB250T	Electronic Thermostat control, 2 fryers in System and Drain Station with heat lamp	\$45,917
IFSCB275T	Electronic Thermostat control, 2 fryers in System and Drain Station with heat lamp	\$53,416
IFSCB250C	Computer control, 2 fryers in System and Drain Station with heat lamp	\$51,862
IFSCB275C	Computer control, 2 fryers in System and Drain Station with heat lamp	\$59,296

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MODEL ID	DESCRIPTION	LIST PRICE
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FRYER FILTER SYSTEMS - WITH TUBE FIRED FRYERS AND DRAIN STATION (Cont.)

IFSCB350	Snap Action Thermostat, 3 fryers in System and Drain Station with heat lamp	\$50,462
IFSCB375	Snap Action Thermostat, 3 fryers in System and Drain Station with heat lamp	\$64,355
IFSCB350T	Electronic Thermostat control, 3 fryers in System and Drain Station with heat lamp	\$59,199
IFSCB375T	Electronic Thermostat control, 3 fryers in System and Drain Station with heat lamp	\$69,778
IFSCB350C	Computer control, 3 fryers in System and Drain Station with heat lamp	\$68,028
IFSCB375C	Computer control, 3 fryers in System and Drain Station with heat lamp	\$78,607
IFSCB450	Snap Action Thermostat, 4 fryers in System and Drain Station with heat lamp	\$62,572
IFSCB475	Snap Action Thermostat, 4 fryers in System and Drain Station with heat lamp	\$79,260
IFSCB450T	Electronic Thermostat control, 4 fryers in System and Drain Station with heat lamp	\$72,869
IFSCB475T	Electronic Thermostat control, 4 fryers in System and Drain Station with heat lamp	\$86,503
IFSCB450C	Computer control, 4 fryers in System and Drain Station with heat lamp	\$84,655
IFSCB475C	Computer control, 4 fryers in System and Drain Station with heat lamp	\$98,284
IFSCB550	Snap Action Thermostat, 5 fryers in System and Drain Station with heat lamp	\$73,809
IFSCB575	Snap Action Thermostat, 5 fryers in System and Drain Station with heat lamp	\$93,810
IFSCB550T	Electronic Thermostat control, 5 fryers in System and Drain Station with heat lamp	\$86,108
IFSCB575T	Electronic Thermostat control, 5 fryers in System and Drain Station with heat lamp	\$102,832
IFSCB550C	Computer control, 5 fryers in System and Drain Station with heat lamp	\$100,852
IFSCB575C	Computer control, 5 fryers in System and Drain Station with heat lamp	\$117,573
IFSCB650	Snap Action Thermostat, 6 fryers in System and Drain Station with heat lamp	\$85,004
IFSCB675	Snap Action Thermostat, 6 fryers in System and Drain Station with heat lamp	\$108,744
IFSCB650T	Electronic Thermostat control, 6 fryers in System and Drain Station with heat lamp	\$99,818
IFSCB675T	Electronic Thermostat control, 6 fryers in System and Drain Station with heat lamp	\$119,583
IFSCB650C	Computer control, 6 fryers in System and Drain Station with heat lamp	\$117,443
IFSCB675C	Computer control, 6 fryers in System and Drain Station with heat lamp	\$137,249

SPACE SAVER FILTER SYSTEMS -WITH OPEN POT FRYERS

IFSSP250-OP	Snap Action Thermostat, 2 Open Pot Fryers in System	\$49,200
IFSSP275-OP	Snap Action Thermostat, 2 Open Pot Fryers in System	\$58,569
IFSSP250-OP-T	Electronic Thermostat control, 2 Open Pot Fryers in System	\$53,743
IFSSP275-OP-T	Electronic Thermostat control, 2 Open Pot Fryers in System	\$63,076
IFSSP250-OP-C	Computer Control, 2 Open Pot Fryers in System	\$61,091
IFSSP275-OP-C	Computer Control, 2 Open Pot Fryers in System	\$70,463
IFSSP350-OP	Snap Action Thermostat, 3 Open Pot Fryers in System	\$64,006
IFSSP375-OP	Snap Action Thermostat, 3 Open Pot Fryers in System	\$77,200
IFSSP350-OP-T	Electronic Thermostat control, 3 Open Pot Fryers in System	\$70,785
IFSSP375-OP-T	Electronic Thermostat control, 3 Open Pot Fryers in System	\$83,979
IFSSP350-OP-C	Computer Control, 3 Open Pot Fryers in System	\$81,826
IFSSP375-OP-C	Computer Control, 3 Open Pot Fryers in System	\$95,014
IFSSP450-OP	Snap Action Thermostat, 4 Open Pot Fryers in System	\$76,840
IFSSP475-OP	Snap Action Thermostat, 4 Open Pot Fryers in System	\$93,879
IFSSP450-OP-T	Electronic Thermostat control, 4 Open Pot Fryers in System	\$85,881
IFSSP475-OP-T	Electronic Thermostat control, 4 Open Pot Fryers in System	\$102,970
IFSSP450-OP-C	Computer Control, 4 Open Pot Fryers in System	\$100,656
IFSSP475-OP-C	Computer Control, 4 Open Pot Fryers in System	\$117,664

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MODEL ID	DESCRIPTION	LIST PRICE
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SPACE SAVER FILTER SYSTEMS -WITH OPEN POT FRYERS (Cont.)

IFSSP550-OP	Snap Action Thermostat, 5 Open Pot Fryers in System	\$92,623
IFSSP575-OP	Snap Action Thermostat, 5 Open Pot Fryers in System	\$104,184
IFSSP550-OP-T	Electronic Thermostat control, 5 Open Pot Fryers in System	\$103,986
IFSSP575-OP-T	Electronic Thermostat control, 5 Open Pot Fryers in System	\$124,888
IFSSP550-OP-C	Computer Control, 5 Open Pot Fryers in System	\$122,404
IFSSP575-OP-C	Computer Control, 5 Open Pot Fryers in System	\$143,312
IFSSP650-OP	Snap Action Thermostat, 6 Open Pot Fryers in System	\$107,472
IFSSP675-OP	Snap Action Thermostat, 6 Open Pot Fryers in System	\$132,237
IFSSP650-OP-T	Electronic Thermostat control, 6 Open Pot Fryers in System	\$121,030
IFSSP675-OP-T	Electronic Thermostat control, 6 Open Pot Fryers in System	\$145,788
IFSSP650-OP-C	Computer Control, 6 Open Pot Fryers in System	\$143,187
IFSSP675-OP-C	Computer Control, 6 Open Pot Fryers in System	\$167,868

FRYER FILTER SYSTEMS - WITH OPEN POT FRYERS AND DRAIN STATION

IFSCB150-OP	Snap Action Thermostat, 1 Open Pot Fryer in System, Drain Station with Heat Lamp	\$34,588
IFSCB175-OP	Snap Action Thermostat, 1 Open Pot Fryer in System, Drain Station with Heat Lamp	\$44,080
IFSCB150-OP-T	Electronic Thermostat control, 1 Open Pot Fryer in System, Drain Station with Heat Lamp	\$40,832
IFSCB175-OP-T	Electronic Thermostat control, 1 Open Pot Fryer in System, Drain Station with Heat Lamp	\$46,311
IFSCB150-OP-C	Computer control , 1 Open Pot Fryer in System, Drain Station with Heat Lamp	\$44,490
IFSCB175-OP-C	Computer control, 1 Open Pot Fryer in System, Drain Station with Heat Lamp	\$50,012
IFSCB250-OP	Snap Action Thermostat, 2 Open Pot Fryers in System, Drain Station with Heat Lamp	\$48,956
IFSCB275-OP	Snap Action Thermostat, 2 Open Pot Fryers in System, Drain Station with Heat Lamp	\$62,265
IFSCB250-OP-T	Electronic Thermostat control, 2 Open Pot Fryers in System, Drain Station with Heat Lamp	\$57,395
IFSCB275-OP-T	Electronic Thermostat control, 2 Open Pot Fryers in System, Drain Station with Heat Lamp	\$66,769
IFSCB250-OP-C	Computer control, 2 Open Pot Fryers in System, Drain Station with Heat Lamp	\$64,822
IFSCB275-OP-C	Computer control, 2 Open Pot Fryers in System, Drain Station with Heat Lamp	\$74,124
IFSCB350-OP	Snap Action Thermostat, 3 Open Pot Fryers in System, Drain Station with Heat Lamp	\$63,076
IFSCB375-OP	Snap Action Thermostat, 3 Open Pot Fryers in System, Drain Station with Heat Lamp	\$80,448
IFSCB350-OP-T	Electronic Thermostat control, 3 Open Pot Fryers in System, Drain Station with Heat Lamp	\$73,997
IFSCB375-OP-T	Electronic Thermostat control, 3 Open Pot Fryers in System, Drain Station with Heat Lamp	\$87,222
IFSCB350-OP-C	Computer control, 3 Open Pot Fryers in System, Drain Station with Heat Lamp	\$85,034
IFSCB375-OP-C	Computer control, 3 Open Pot Fryers in System, Drain Station with Heat Lamp	\$98,263
IFSCB450-OP	Snap Action Thermostat, 4 Open Pot Fryers in System, Drain Station with Heat Lamp	\$78,215
IFSCB475-OP	Snap Action Thermostat, 4 Open Pot Fryers in System, Drain Station with Heat Lamp	\$99,075
IFSCB450-OP-T	Electronic Thermostat control, 4 Open Pot Fryers in System, Drain Station with Heat Lamp	\$91,081
IFSCB475-OP-T	Electronic Thermostat control, 4 Open Pot Fryers in System, Drain Station with Heat Lamp	\$108,125
IFSCB450-OP-C	Computer control, 4 Open Pot Fryers in System, Drain Station with Heat Lamp	\$105,811
IFSCB475-OP-C	Computer control, 4 Open Pot Fryers in System, Drain Station with Heat Lamp	\$122,855
IFSCB550-OP	Snap Action Thermostat, 5 Open Pot Fryers in System, Drain Station with Heat Lamp	\$92,256
IFSCB575-OP	Snap Action Thermostat, 5 Open Pot Fryers in System, Drain Station with Heat Lamp	\$117,259
IFSCB550-OP-T	Electronic Thermostat control, 5 Open Pot Fryers in System, Drain Station with Heat Lamp	\$107,642
IFSCB575-OP-T	Electronic Thermostat control, 5 Open Pot Fryers in System, Drain Station with Heat Lamp	\$128,536
IFSCB550-OP-C	Computer control, 5 Open Pot Fryers in System, Drain Station with Heat Lamp	\$126,062
IFSCB575-OP-C	Computer control, 5 Open Pot Fryers in System, Drain Station with Heat Lamp	\$146,964

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MODEL ID	DESCRIPTION	LIST PRICE
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FRYER FILTER SYSTEMS - WITH OPEN POT FRYERS AND DRAIN STATION (Cont.)

IFSCB650-OP	Snap Action Thermostat, 6 Open Pot Fryers in System, Drain Station with Heat Lamp	\$106,257
IFSCB675-OP	Snap Action Thermostat, 6 Open Pot Fryers in System, Drain Station with Heat Lamp	\$135,928
IFSCB650-OP-T	Electronic Thermostat control, 6 Open Pot Fryers in System, Drain Station with Heat Lamp	\$124,765
IFSCB675-OP-T	Electronic Thermostat control, 6 Open Pot Fryers in System, Drain Station with Heat Lamp	\$149,480
IFSCB650-OP-C	Computer control, 6 Open Pot Fryers in System, Drain Station with Heat Lamp	\$146,798
IFSCB675-OP-C	Computer control, 6 fryers in System, Drain Station with Heat Lamp	\$171,562

FRYER AND FRYER FILTER SYSTEM OPTIONS AND ACCESSORIES

	20 1/2" High backguard (no shelf) for a single fryer	\$1,062
	Stainless steel tank cover (for all fryer models)	\$602
	Stainless Steel Joiner strip	\$301
	Front work shelf. Price per fryer	\$1,338
	Side drain shelf (specify right or left)	\$1,042
	Stainless steel side splash approx. 6" (152) per side (specify right or left)	\$1,100
	Electronic Thermostat (per fryer), add suffix "T" to model number	\$2,088
	Catering Style, add "CAT" to model number, per fryer	\$4,064
	Computer, add suffix "C" to model number, per fryer	\$5,380
	Heat lamp (for model IF-DS)	\$1,808
	Automatic basket lifts with computerized controls. Price per fryer	\$10,352
	1 full size basket for all IFS models	\$535
	Extra basket (for IF-25, IF-2525 and IFT-25) - each	\$294
	Extra twin baskets (set of 2) for model IFS-75-OP	\$868
	Extra twin baskets (set of 2) for models IFS-40-OP and IFS-50-OP	\$584
	Set of 1/3 size baskets (set of 3) for model IF-75	\$1,148
	Gas shut-off valves (3/4" NPT)	\$144
	Gas flex hose w/quick disconnect & restraining device - 3/4" NPT x 48"L	\$1,484
	Gas flex hose w/quick disconnect & restraining device - 3/4" NPT x 60"L	\$1,646
	Manifold gas shut-off valves (1-1/4" NPT)	\$504
	Gas flex hose w/quick disconnect & restraining device - 1 1/4" NPT x 60"L	\$2,453
	Reclamation Oil System- ROI	\$839
	Electronic Ignition on Fryer Filter System / Per Vessel	\$2,667
	Set of 4 Swivel casters, 2 with brakes	\$932

PASTA COOKERS

IPC-14	Gas pasta cooker 12 gallon water capacity	\$14,366
IPC-18	Gas pasta cooker 16 gallon water capacity	\$20,791
IPC-RS-14	Stainless Steel Rinse Station	\$7,469
IPC-RS-18	Stainless Steel Rinse Station	\$7,469

OPTIONAL ACCESSORIES FOR PASTA COOKERS

	Stainless steel vessel cover	\$602
	Pasta basket rack for IPC-14	\$423
	Pasta basket rack for IPC-18	\$581
	Automatic basket lifts with computerized controls. Price per fryer	\$10,352
	Wire mesh pasta insert	\$89
	Stainless steel joiner strip	\$301

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MODEL ID	DESCRIPTION	LIST PRICE
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OPTIONAL ACCESSORIES FOR RINSE STATIONS COOKERS

	Chrome plated swing arm hot/cold faucet	\$1,300
	Stainless steel legs, set of (4)	\$346

36" WIDE HEAVY DUTY SPEC SERIES RANGES WITH OPEN BURNERS - IHR SERIES

IHR-6	Six 40,000 BTU open burners, standard oven	\$20,043
IHR-6-C	Six 40,000 BTU open burners, convection oven	\$27,178
IHR-6-XB	Six 40,000 BTU open burners, storage base	\$14,235
IHR-6-P	Six 40,000 BTU open burners, Provection oven	\$32,058
IHR-6-M	Six 40,000 BTU open burners, modular style (no base)	\$12,067
IHR-4	Four 40,000 BTU open burners 18" wide, standard oven	\$19,199
IHR-4-C	Four 40,000 BTU open burners 18" wide, convection oven	\$26,374
IHR-4-XB	Four 40,000 BTU open burners 18", storage base	\$13,395
IHR-4-P	Four 40,000 BTU open burners 18" wide, Provection Oven	\$31,213
IHR-4-M	Four 40,000 BTU open burners 18" wide, modular style (no base)	\$11,193

36" WIDE HEAVY DUTY SPEC SERIES WITH OPEN BURNERS AND HOT TOPS - IHR SERIES

IHR-2-1HT	Two 40,000 BTU open burners, 18" wide even heat hot top, standard oven	\$21,806
IHR-2-1HT-C	Two 40,000 BTU open burners, 18" wide even heat hot top, convection oven	\$28,893
IHR-2-1HT-XB	Two 40,000 BTU open burners, 18" wide even heat hot top, storage base	\$16,001
IHR-2-1HT-P	Two 40,000 BTU open burners, 18" wide even heat hot top, provection oven	\$33,818
IHR-2-1HT-M	Two 40,000 BTU open burners, 18" wide even heat hot top, modular style (no base)	\$13,747
IHR-4-1HT	Four 40,000 BTU open burners, one 12" wide even heat hot top, standard oven	\$20,888
IHR-4-1HT-C	Four 40,000 BTU open burners, one 12" wide even heat hot top, convection oven	\$28,096
IHR-4-1HT-XB	Four 40,000 BTU open burners, one 12" wide even heat hot top, storage base	\$15,155
IHR-4-1HT-P	Four 40,000 BTU open burners, one 12" wide even heat hot top, provection oven	\$32,898
IHR-4-1HT-M	Four 40,000 BTU open burners, one 12" wide even heat hot top, modular style (no base)	\$12,996
IHR-2HT-2	Two 12" wide even heat hot tops, two 40,000 BTU open burners, standard oven	\$20,677
IHR-2HT-2-C	Two 12" wide even heat hot tops, two 40,000 BTU open burners, convection oven	\$27,818
IHR-2HT-2-XB	Two 12" wide even heat hot tops, two 40,000 BTU open burners, storage base	\$14,914
IHR-2HT-2-P	Two 12" wide even heat hot tops, two 40,000 BTU open burners, Provection oven	\$32,690
IHR-2HT-2-M	Two 12" wide even heat hot tops, two 40,000 BTU open burners, modular style (no base)	\$12,671
IHR-3HT-3	Three 12" combination 40,000 BTU open burners and even heat hot tops, standard oven	\$20,888
IHR-3HT-3-C	Three 12" combination 40,000 BTU open burners and even heat hot tops, convection oven	\$28,096
IHR-3HT-3-XB	Three 12" combination 40,000 BTU open burners and even heat hot tops, storage base	\$15,155
IHR-3HT-3-P	Three 12" combination 40,000 BTU open burners and even heat hot tops, provection oven	\$32,898
IHR-3HT-3-M	Three 12" combination 40,000 BTU open burners and even heat hot tops, modular style (no base)	\$12,996

36" WIDE HEAVY DUTY SPEC SERIES WITH HOT TOPS - IHR SERIES

IHR-2HT	Two 18" wide even heat hot tops, standard oven	\$20,283
IHR-2HT-C	Two 18" wide even heat hot tops, convection oven	\$27,456
IHR-2HT-XB	Two 18" wide even heat hot tops, storage base	\$14,553
IHR-2HT-M	Two 18" wide even heat hot tops, modular style (no base)	\$12,271
IHR-2HT-P	Two 18" wide even heat hot tops, Provection oven	\$32,295

36" WIDE HEAVY DUTY SPEC SERIES WITH GRIDDLE TOP OR FRENCH TOPS - IHR SERIES

IHR-G36	36" griddle top, standard oven	\$21,246
IHR-G36-C	36" griddle top, convection oven	\$28,374

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MODEL ID	DESCRIPTION	LIST PRICE
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36" WIDE HEAVY DUTY SPEC SERIES WITH GRIDDLE TOP OR FRENCH TOPS - IHR SERIES (Cont.)

IHR-G36-XB	36" griddle top, storage base	\$15,435
IHR-G36-P	36" griddle top, provection oven	\$33,259
IHR-G36-M	36" griddle top, modular style (no base)	\$13,274
IHR-GT36	36" thermo-griddle, standard oven	\$25,612
IHR-GT36-C	36" thermo-griddle, convection oven	\$32,823
IHR-GT36-XB	36" thermo-griddle, storage base	\$19,883
IHR-GT36-P	36" thermo-griddle, provection oven	\$33,364
IHR-GT36-M	36" thermo-griddle, modular style (no base)	\$17,678
IHR-1FT	36" wide french top with Ring, Cover, standard oven	\$19,121
IHR-1FT-C	36" wide french top with Ring, Cover, convection oven	\$25,975
IHR-1FT-XB	36" wide french top with Ring, Cover, open cabinet base	\$13,569
IHR-1FT-P	36" wide french top with Ring, Cover, provection oven	\$31,131
IHR-1FT-M	36" wide french top with Ring, Cover, modular style (no base)	\$11,486
IHR-2FT	Two 18" wide french tops with rings, covers, standard oven	\$19,883
IHR-2FT-C	Two 18" wide french tops with rings, covers, convection oven	\$27,017
IHR-2FT-XB	Two 18" wide french tops with rings, covers, storage base	\$14,117
IHR-2FT-P	Two 18" wide french tops with rings, covers, provection oven	\$31,896
IHR-2FT-M	Two 18" wide french tops with rings, covers, modular style (no base)	\$11,949

36" WIDE HEAVY DUTY SPEC SERIES WITH GRIDDLE AND OPEN BURNERS - IHR SERIES

IHR-G18-2	18" griddle top, two 40,000 BTU open burners, standard oven	\$21,246
IHR-G18-2-C	18" griddle top, two 40,000 BTU open burners, convection oven	\$28,374
IHR-G18-2-XB	18" griddle top, two 40,000 BTU open burners, storage base	\$15,435
IHR-G18-2-P	18" griddle top, two 40,000 BTU open burners, Provection oven	\$33,259
IHR-G18-2-M	18" griddle top, two 40,000 BTU open burners, modular style (no base)	\$13,274
IHR-GT18-2	18" thermo-griddle, two 40,000 BTU open burners, standard oven	\$22,847
IHR-GT18-2-C	18" thermo-griddle, two 40,000 BTU open burners, convection oven	\$30,019
IHR-GT18-2-XB	18" thermo-griddle, two 40,000 BTU open burners, storage base	\$17,074
IHR-GT18-2-P	18" thermo-griddle, two 40,000 BTU open burners, standard oven	\$34,858
IHR-GT18-2-M	18" thermo-griddle, two 40,000 BTU open burners, modular style (no base)	\$14,914
IHR-G24-2	24" griddle top, two 40,000 BTU open burners, standard oven	\$20,677
IHR-G24-2-C	24" griddle top, two 40,000 BTU open burners, convection oven	\$27,818
IHR-G24-2-XB	24" griddle top, two 40,000 BTU open burners, storage base	\$14,914
IHR-G24-2-P	24" griddle top, two 40,000 BTU open burners, provection oven	\$32,690
IHR-G24-2-M	24" griddle top, two 40,000 BTU open burners, modular style (no base)	\$12,671
IHR-GT24-2	24" thermo-griddle, two 40,000 BTU open burners, standard oven	\$23,209
IHR-GT24-2-C	24" thermo-griddle, two 40,000 BTU open burners, convection oven	\$30,338
IHR-GT24-2-XB	24" thermo-griddle, two 40,000 BTU open burners, storage base	\$17,437
IHR-GT24-2-P	24" thermo-griddle, two 40,000 BTU open burners, Provection oven	\$35,220
IHR-GT24-2-M	24" thermo-griddle, two 40,000 BTU open burners, modular style (no base)	\$15,197

36" WIDE HEAVY DUTY SPEC SERIES WITH GRIDDLE AND HOT TOPS - IHR SERIES

IHR-G18-1HT	18" griddle top, 18" wide even heat hot top, standard oven	\$21,246
IHR-G18-1HT-C	18" griddle top, 18" wide even heat hot top, convection oven	\$28,374
IHR-G18-1HT-XB	18" griddle top, 18" wide even heat hot top, storage base	\$15,435

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MODEL ID	DESCRIPTION	LIST PRICE
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36" WIDE HEAVY DUTY SPEC SERIES WITH GRIDDLE AND HOT TOPS - IHR SERIES (Cont.)

IHR-G18-1HT-P	18" griddle top, 18" wide even heat hot top, Provection oven	\$33,259
IHR-G18-1HT-M	18" griddle top, 18" wide even heat hot top, modular style (no base)	\$13,274
IHR-GT18-1HT	18" thermo-griddle, 18" wide even heat hot top, standard oven	\$23,008
IHR-GT18-1HT-C	18" thermo-griddle, 18" wide even heat hot top, convection oven	\$30,174
IHR-GT18-1HT-XB	18" thermo-griddle, 18" wide even heat hot top, storage base	\$17,236
IHR-GT18-1HT-P	18" thermo-griddle, 18" wide even heat hot top, provection oven	\$35,022
IHR-GT18-1HT-M	18" thermo-griddle, 18" wide even heat hot top, modular style (no base)	\$15,031

36" WIDE HEAVY DUTY SPEC SERIES WITH PLANCHA TOP - IHR SERIES

IHR-PL36	36" plancha top griddle, standard oven	\$26,370
IHR-PL36-C	36" plancha top griddle, convection oven	\$35,686
IHR-PL36-XB	36" plancha top griddle, storage base	\$18,925
IHR-PL36-P	36" plancha top griddle, provection oven	\$38,382
IHR-PL36-M	36" plancha top griddle, modular style (no base)	\$15,948

36" WIDE HEAVY DUTY SPEC SERIES RADIANT CHAR-BROILERS OR WOK TOP - IHR SERIES

IHR-RB	36" radiant char-broiler, Open Cabinet Base	\$28,786
IHR-RB-C	36" radiant char-broiler, Convection oven	\$37,863
IHR-RB-P	36" radiant char-broiler, provection oven	\$40,797
IHR-RB-XB	36" radiant char-broiler, Open Cabinet Base	\$21,806
IHR-RB-M	36" radiant char-broiler, modular style (no base)	\$16,001

HEAVY DUTY SPEC SERIES ADD-A-UNIT RANGES - 12" WIDE

IHR-2-12-XB	Two 40,000 BTU open burners, 12" wide open cabinet base	\$6,862
IHR-2-12-M	Two 40,000 BTU open burners, 12" wide modular style (no base)	\$5,297
IHR-1HT-12-XB	Even heat hot top 30,000 BTU, 12" wide open cabinet base	\$6,779
IHR-1HT-12-M	Even heat hot top 30,000 BTU, 12" wide modular style (no base)	\$5,020
IHR-G12-XB	12" griddle top 30,000 BTU with Open Cabinet Base	\$7,180
IHR-G12-M	12" griddle top 30,000 BTU modular style (no base)	\$5,534
IHR-GT12-XB	12" Thermo-Griddle Top 30,000 BTU with Open Cabinet Base	\$8,789
IHR-GT12-M	12" Thermo-Griddle top 30,000 BTU modular style (no base) with thermostat	\$7,147

HEAVY DUTY SPEC SERIES ADD-A-UNIT RANGES - 18" WIDE

IHR-2-18-XB	Two 40,000 BTU open burners, 18" wide open cabinet base	\$8,223
IHR-2-18-M	Two 40,000 BTU open burners, 18" wide modular style (no base)	\$7,626
IHR-1HT-18-XB	Even heat hot top 40,000 BTU, 18" wide open cabinet base	\$9,263
IHR-1HT-18-M	Even heat hot top 40,000 BTU, 18" wide modular style (no base)	\$8,546
IHR-G18-XB	18" griddle top 40,000 BTU with Open Cabinet Base	\$9,349
IHR-G18-M	18" griddle top 40,000 BTU modular style (no base)	\$8,667
IHR-GT18-XB	18" Thermo-Griddle top 40,000 BTU with Open Cabinet Base	\$10,507
IHR-GT18-M	18" Thermo-Griddle top 40,000 BTU modular style (no base) with thermostat	\$10,348

HEAVY DUTY SPEC SERIES ADD-A-UNIT RANGES - 24" WIDE

IHR-4-24-XB	Four 40,000 BTU open burners, 24" wide open cabinet base	\$9,099
IHR-4-24-M	Four 40,000 BTU open burners, 24" wide modular style (no base)	\$7,737
IHR-2HT-24-XB	Two Even heat hot tops, 24" wide open cabinet base	\$9,665
IHR-2HT-24-M	Two Even heat hot tops, 24" wide modular style (no base)	\$8,344

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MODEL ID	DESCRIPTION	LIST PRICE
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HEAVY DUTY SPEC SERIES ADD-A-UNIT RANGES - 24" WIDE (Cont.)

IHR-G24-XB	24" griddle top 60,000 BTU with Open Cabinet Base	\$9,665
IHR-G24-M	24" griddle top 60,000 BTU modular style (no base)	\$8,300
IHR-GT-24-XB	24" Thermo-Griddle top 60,000 BTU with Open Cabinet Base	\$12,432
IHR-GT-24-M	24" Thermo-Griddle top 60,000 BTU modular style (no base)	\$11,026

HEAVY DUTY SALAMANDER BROILER

IHSB-36	36" Salamander broiler	\$11,240
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HEAVY DUTY CHEESE MELTER BROILER

IHCM-36	36" Cheese melter	\$10,155
	Set of reinforcement channels for IH- broilers	\$653

HEAVY DUTY SPEC SERIES SPREADER CABINETS - RANGE MATCH

IHR-12SP	12" Wide S/S spreader with open cabinet base	\$2,988
IHR-18SP	18" Wide S/S spreader with open cabinet base	\$3,785
IHR-24SP	24" Wide S/S spreader with open cabinet base	\$5,093
IHR-36SP	36" Wide S/S spreader with open cabinet base	\$6,040

OPTIONS AND ACCESSORIES FOR HEAVY DUTY SPEC SERIES UNITS

	Wok ring 10" (fits over any IHR series open burner top grate)	\$836
	Grooved griddle top (add "GG", specify section to be grooved), add per 12" section	\$1,948
	Chrome griddle top (add "CG"), per lineal foot	\$2,682
	High Mass 650° Oven	\$3,118
	1 1/4" N.P.T. Gas shut-off valve	\$504
	1 1/4" rear gas connection (batteries up to 600,000 BTU)	\$1,148
	1 1/4" N.P.T. Pressure regulator	\$932
	1 1/4" x 5 ft. Gas flex hose and quick disconnect with restraining device	\$2,367
	3/4" N.P.T. Gas shut-off valve	\$144
	3/4" N.P.T. Pressure regulator	\$292
	3/4" x 5 ft. Gas flex hose and quick disconnect with restraining device	\$1,646
	Extra Chrome oven rack (Specify Standard or Convection)	\$404
	Stainless steel common front landing ledge, 48" wide	\$894
	Stainless steel common front landing ledge, 54" wide	\$945
	Stainless steel common front landing ledge, 60" wide	\$1,110
	Stainless steel common front landing ledge, 72" wide	\$1,185
	Stainless steel common front landing ledge, 84" wide	\$1,552
	Stainless steel common front landing ledge, 96" wide	\$1,777
	Stainless steel common front landing ledge, 108" wide	\$1,916
	Stainless steel common front landing ledge, 120" wide	\$2,217
	Stainless steel interior on 12" and 18" open cabinet base (-XB)	\$1,048
	Stainless steel interior on open cab. Base (-XB) 24" and 36"	\$1,324
	Stainless steel center shelf in open cabinet - 12" and 18" wide cabinet base	\$668
	Stainless steel center shelf in open cabinet - 24" and 36" wide cabinet base	\$872
	Stainless steel single door on open cabinet - 12", 18" and 24"	\$1,548
	Stainless steel double door on open cabinet - 36" wide	\$1,986
	Cut-out on spreader stainless steel top	\$1,014
	Optional electric Bain-Marie with s/s door & faucet (add "BM") - for 18", 24" or 36"	\$5,635

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OPTIONS AND ACCESSORIES FOR HEAVY DUTY SPEC SERIES UNITS (Cont.)

	Set of 4 Swivel casters, 2 with brakes	\$932
	Welded on 4" legs for modular units, set of 4	\$705
	Reinforcement Channels for Salamander Broilers	\$615

17" HIGH (432 mm) STAINLESS STEEL BACKGUARDS. NO SHELF. FOR HEAVY DUTY SPEC SERIES RANGES

BG-12	12" Wide Stainless steel front	\$879
BG-18	18" Wide Stainless steel front	\$1,107
BG-24	24" Wide Stainless steel front	\$1,221
BG-36	36" Wide Stainless steel front	\$1,334
BG-48	48" Wide Stainless steel front	\$1,634
BG-54	54" Wide Stainless steel front	\$1,710
BG-60	60" Wide Stainless steel front	\$1,904
BG-72	72" Wide Stainless steel front	\$2,241
BG-84	84" Wide Stainless steel front	\$2,358
BG-96	96" Wide Stainless steel front	\$2,851
BG-108	108" Wide Stainless steel front	\$2,959
BG-120	120" Wide Stainless steel front	\$3,189

20 1/2" HIGH (521 mm) STAINLESS STEEL BACKGUARD WITH SINGLE HIGH SHELF FOR HEAVY DUTY SPEC SERIES RANGES

SHS-12	12" Wide Stainless steel front	\$1,408
SHS-18	18" Wide Stainless steel front	\$1,634
SHS-24	24" Wide Stainless steel front	\$1,710
SHS-36	36" Wide Stainless steel front	\$1,904
SHS-48	48" Wide Stainless steel front	\$2,358
SHS-54	54" Wide Stainless steel front	\$2,693
SHS-60	60" Wide Stainless steel front	\$2,773
SHS-72	72" Wide Stainless steel front	\$2,959
SHS-84	84" Wide Stainless steel front	\$3,150
SHS-96	96" Wide Stainless steel front	\$3,609
SHS-108	108" Wide Stainless steel front	\$3,907
SHS-120	120" Wide Stainless steel front	\$4,619

35" HIGH (889 mm) STAINLESS STEEL BACKGUARDS WITH DOUBLE DECK HIGH SHELVES FOR HEAVY DUTY SPEC SERIES RANGES

DHS-12	12" Wide Stainless steel front	\$2,465
DHS-18	18" Wide Stainless steel front	\$2,808
DHS-24	24" Wide Stainless steel front	\$3,109
DHS-36	36" Wide Stainless steel front	\$3,412
DHS-48	48" Wide Stainless steel front	\$3,942
DHS-54	54" Wide Stainless steel front	\$4,171
DHS-60	60" Wide Stainless steel front	\$4,398
DHS-84	84" Wide Stainless steel front	\$5,722
DHS-96	96" Wide Stainless steel front	\$6,217
DHS-108	108" Wide Stainless steel front	\$6,401
DHS-120	120" Wide Stainless steel front	\$6,781

MODEL ID	DESCRIPTION	LIST PRICE
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STAINLESS STEEL STANDS FOR HEAVY DUTY SPEC SERIES MODULAR RANGES

IHMS-18	24" Wide stainless steel stand for modular equipment	\$2,522
IHMS-24	24" Wide stainless steel stand for modular equipment	\$2,967
IHMS-36	36" Wide stainless steel stand for modular equipment	\$3,894
IHMS-54	54" Wide stainless steel stand for modular equipment	\$4,424
IHMS-72	72" Wide stainless steel stand for modular equipment	\$6,369
IHMS-90	90" Wide stainless steel stand for modular equipment	\$7,778

OPTIONS & ACCESSORIES FOR HEAVY DUTY SPEC SERIES STANDS

	Set of 4 Swivel casters, 2 with brakes	\$932
	Set of 6 Swivel casters, 3 with brakes	\$1,399

HEAVY DUTY SPEC SERIES FRYERS AND DRAIN STATIONS

IHR-F2525	Two 25 lbs. 1/2 size split pot stainless steel fry pot	\$21,593
IHR-F50	50 lbs. stainless steel fry pot	\$20,860
IHR-F75	75 lbs. stainless steel fry pot	\$23,525
IHR-F-DS	15-1/2" Wide drain station storage cabinet (no filter), 4" deep stainless steel drain pan	\$8,628
IHR-F-DS-75	19-1/2" Wide drain station storage cabinet (no filter), 4" deep stainless steel drain pan	\$10,353

HEAVY DUTY SPEC SERIES SPACE SAVER PRE-PACKAGED FILTER SYSTEMS

IHRSP250	Snap Action Thermostat Control, 2 Fryers in System	\$52,260
IHRSP275	Snap Action Thermostat Control, 2 Fryers in System	\$62,223
IHRSP250T	Electronic Thermostat, 2 Fryers in System	\$57,091
IHRSP275T	Electronic Thermostat, 2 Fryers in System	\$67,008
IHRSP250C	Computer Control, 2 Fryers in System	\$64,897
IHRSP275C	Computer Control, 2 Fryers in System	\$74,852
IHRSP350	Snap Action Thermostat Control, 3 Fryers in System	\$67,996
IHRSP375	Snap Action Thermostat Control, 3 Fryers in System	\$82,008
IHRSP350T	Electronic Thermostat, 3 Fryers in System	\$75,200
IHRSP375T	Electronic Thermostat, 3 Fryers in System	\$89,205
IHRSP350C	Computer Control, 3 Fryers in System	\$86,928
IHRSP375C	Computer Control, 3 Fryers in System	\$100,940
IHRSP450	Snap Action Thermostat Control, 4 Fryers in System	\$81,623
IHRSP475	Snap Action Thermostat Control, 4 Fryers in System	\$99,735
IHRSP450T	Electronic Thermostat, 4 Fryers in System	\$91,237
IHRSP475T	Electronic Thermostat, 4 Fryers in System	\$109,388
IHRSP450C	Computer Control, 4 Fryers in System	\$106,934
IHRSP475C	Computer Control, 4 Fryers in System	\$124,992
IHRSP550	Snap Action Thermostat Control, 5 Fryers in System	\$98,395
IHRSP575	Snap Action Thermostat Control, 5 Fryers in System	\$120,599
IHRSP550T	Electronic Thermostat, 5 Fryers in System	\$110,466
IHRSP575T	Electronic Thermostat, 5 Fryers in System	\$132,674
IHRSP550C	Computer Control, 5 Fryers in System	\$130,041
IHRSP575C	Computer Control, 5 Fryers in System	\$152,249
IHRSP650	Snap Action Thermostat Control, 6 Fryers in System	\$114,172
IHRSP675	Snap Action Thermostat Control, 6 Fryers in System	\$140,476
IHRSP650T	Electronic Thermostat, 6 Fryers in System	\$128,576

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MODEL ID	DESCRIPTION	LIST PRICE
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HEAVY DUTY SPEC SERIES SPACE SAVER PRE-PACKAGED FILTER SYSTEMS (Cont.)

IHRSP675T	Electronic Thermostat, 6 Fryers in System	\$154,871
IHRSP650C	Computer Control, 6 Fryers in System	\$152,120
IHRSP675C	Computer Control, 6 Fryers in System	\$178,332

OPTIONS & ACCESSORIES FOR HEAVY DUTY SPEC SERIES FRYERS

	17" High stainless steel backguard (no shelf)	\$1,014
	Stainless steel tank cover	\$602
	Stainless Steel Joiner Strip	\$301
	Computer fry control (add "C" to model number). Price per fryer	\$5,380
	Extra twin baskets for models IHR-40, IHR-50 set of 2	\$564
	Extra twin baskets for model IHR-75 set of 2	\$838
	Full size basket, all fryer models	\$511
	3/4" N.P.T. Gas shut-off valve	\$144
	3/4" rear gas connection (for single unit connection only)	\$980
	3/4" N.P.T. Pressure regulator	\$292
	3/4" N.P.T. x 5 ft Gas flex hose and quick connect with restraining device	\$1,646
	1 1/4" N.P.T. Gas shut-off valve	\$504
	1 1/4" rear gas connection (batteries up to 600,000 BTU)	\$1,148
	1 1/4" N.P.T. Pressure regulator	\$932
	1 1/4" N.P.T. x 5 ft Gas flex hose and quick connect with restraining device	\$2,367
	Reclamation Oil System- ROI	\$839
	Electronic Ignition on Fryer Filter System / Per Vessel	\$2,667
	Set of 4 Swivel casters, 2 with brakes for fryers and drain stations	\$932
	Heat lamp for IHR-F-DS, IHR-F-DS-75	\$1,808
	Stainless steel drain pan, 4" (102) D for drain station	\$793

HEAVY DUTY SPEC SERIES SIZZLE 'N CHILL SYSTEMS

IHR-XX-RM-36	Remote Refrigeration, Two 27 1/4" Drawers. Cooktop options extra	\$23,274
IHR-XX-SC-36	Self-contained, Two 27 1/4" Drawers. Cooktop options extra	\$29,525
IHR-XX-RM-72	Remote Refrigeration, 2 27 1/4" and Two 14 3/8" Drawers. Cooktop options extra	\$31,614
IHR-XX-SC-72	Self-contained, Two 27 1/4" and Two 14 3/8" Drawers. Cooktop options extra	\$34,796

GAS TURBO-FLOW PROTECTION OVENS

PRV-1	Gas Model, Single deck Oven	\$11,066
PRV-2	Gas Model, Double Deck Oven	\$22,125
PRV-3	Gas Model, Triple Deck Oven	\$33,184

PROTECTION OVEN ACCESSORIES

	Marine Ledge	\$852
	Casters	\$932
	Extra Oven Rack	\$404
	2 unit stand	\$1,355
	1 unit stand	\$1,673

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MODEL ID	DESCRIPTION	LIST PRICE
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GAS TURBO-FLOW CONVECTION OVENS

PCVG-1	Gas Model, Single deck, standard depth	\$14,474
PCVG-2	Gas Model, Double deck, standard depth	\$28,949
PCVDG-1	Gas Model, Single deck, bakery depth	\$16,083
PCVDG-2	Gas Model, Double deck, bakery depth	\$32,165

TURBO-FLOW CONVECTION OVEN OPTIONS

	Cook and hold feature. Price per deck	\$3,096
	Stainless steel enclosure back, per deck	\$994
	Stainless steel bottom shelf, adjustable rack supports, PCVG-1	\$1,906
	Stainless steel bottom shelf, adjustable rack supports, PCVDG-1	\$2,325
	Stainless steel stand bottom shelf only, PCVG-1	\$1,062
	Stainless steel stand bottom shelf only, PCVDG-1	\$1,271
	Extra oven racks, PCVG, PCVDG, each	\$404
	Direct connect vent, PCVG-1, PCVDG-1	\$1,140
	Direct connect vent, PCVG-2, PCVDG-2	\$1,579
	One point gas connection for double stack ovens	\$396
	Set of 4 Swivel casters, 2 with brakes	\$932
	Stack kit with 6" stainless steel legs	\$724
	480 volts (per motor)	\$1,704

PROFESSIONAL COUNTERTOP BROILER

PSB36	Gas Model, Professional Countertop Broiler	\$13,865
PSB48	Gas Model, Professional Countertop Broiler	\$17,972
PSB60	Gas Model, Professional Countertop Broiler	\$22,644

PROFESSIONAL BROILER OPTIONAL ACCESSORIES

PSBS36	36" Wide stainless steel stand for a PSB36	\$2,656
PSBS48	48" Wide stainless steel stand for a PSB48	\$3,939
PSBS60	60" Wide stainless steel stand for a PSB60	\$4,383

PROFESSIONAL COUNTERTOP HOT PLATE

PSH424	Gas Model, Professional Hot Plate - 4 Burners 24" wide	\$5,540
PSH636	Gas Model, Professional Hot Plate - 6 Burners 36" wide	\$7,214
PSH848	Gas Model, Professional Hot Plate - 8 Burners 48" wide	\$9,867
PSH1060	Gas Model, Professional Hot Plate - 10 Burners 60" wide	\$11,638

PROFESSIONAL HOT PLATE OPTIONAL ACCESSORIES

PSHS24	36" Wide stainless steel stand for a PSH424	\$2,016
PSHS36	48" Wide stainless steel stand for a PSH636	\$2,656
PSHS48	60" Wide stainless steel stand for a PSH848	\$3,164
PSHS60	60" Wide stainless steel stand for a PSH1060	\$3,939

PROFESSIONAL COUNTERTOP GRIDDLE

PSG36	Gas Model, 36" wide Professional Countertop Griddle	\$23,253
PSG48	Gas Model, 48" wide Professional Countertop Griddle	\$28,450
PSG60	Gas Model, 60" wide Professional Countertop Griddle	\$34,022

GAS

MODEL ID	DESCRIPTION	LIST PRICE
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PROFESSIONAL GRIDDLE OPTIONAL ACCESSORIES

PSG36S	36" Wide stainless steel stand for a PSG36	\$2,656
PSG48S	48" Wide stainless steel stand for a PSG48	\$3,164
PSG60S	60" Wide stainless steel stand for a PSG60	\$3,939

STEAKHOUSE BROILERS WITH 3-POSITION ADJUSTABLE TOP GRATES

IAB-24	24" Wide Counter top model with cast iron radiants	\$12,096
IAB-30	30" Wide Counter top model with stainless steel radiants	\$13,401
IAB-36	36" Wide Counter top model with cast iron radiants	\$15,219
IAB-48	48" Wide Counter top model with stainless steel radiants	\$20,078
IAB-60	60" Wide Counter top model with cast iron radiants	\$24,439
IAB-72	72" Wide Counter top model with stainless steel radiants	\$28,261
IABF-24	24" Wide Floor model with cast iron radiants and open cabinet base	\$16,806
IABF-30	30" Wide Floor model with stainless steel radiants and open cabinet base	\$18,690
IABF-36	36" Wide Floor model with cast iron radiants and open cabinet base	\$20,963
IABF-48	48" Wide Floor model with stainless steel radiants and open cabinet base	\$25,007
IABF-60	60" Wide Floor model with cast iron radiants and open cabinet base	\$29,129
IABF-72	72" Wide Floor model with stainless steel radiants and open cabinet base	\$33,408

STEAKHOUSE BROILER STANDS

IABT-24	24" stainless steel stand for IABR-24 and IABS-24 units	\$1,721
IABT-30	30" stainless steel stand for IABR-30 and IABS-30 units	\$2,118
IABT-36	36" Stainless steel stand for IABR-36 and IABS-36 units	\$2,267
IABT-48	48" stainless steel stand for IABR-48 and IABS-48 units	\$2,743
IABT-60	60" stainless steel stand for IABR-60 and IABS-60 units	\$3,359
IABT-72	72" stainless steel stand for IABR-72 and IABS-72 units	\$3,976

STEAKHOUSE BROILER OPTIONAL ACCESSORIES

	8" deep Stainless steel front shelf, 24" wide	\$902
	8" deep Stainless steel front shelf, 30" wide	\$971
	8" deep Stainless steel front shelf, 36" wide	\$1,081
	8" deep Stainless steel front shelf, 48" wide	\$1,260
	8" deep Stainless steel front shelf, 60" wide	\$1,470
	8" deep Stainless steel front shelf, 72" wide	\$1,720
	Stainless steel legs welded on broiler (set of 4)	\$705
	Set of 4 Swivel casters, 2 with brakes for stand	\$932
	Set of 6 Swivel casters, 3 with brakes for 60" and 72" wide stand	\$1,399

CHICKEN BROILERS

ICB-4836	48" wide x 36" deep chicken broiler	\$22,029
ICB-6036	60" wide x 36" deep chicken broiler	\$28,512
ICB-4827	48" wide x 27" deep chicken broiler	\$16,504
ICB-6027	60" wide x 27" deep chicken broiler	\$21,584

CHICKEN BROILER STANDS

ICBS-4836	Stainless steel stand for ICB-4836	\$7,624
ICBS-6036	Stainless steel stand for ICB-6036	\$8,889
ICBS-4827	Stainless steel stand for ICB-4827	\$5,951
ICBS-6027	Stainless steel stand for ICB-6027	\$7,258

GAS

MODEL ID	DESCRIPTION	LIST PRICE
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IMPERIAL CHICKEN BROILER OPTIONAL ACCESSORIES

	Stainless steel grease drip tray - each	\$866
	Stainless steel front, removable heat deflector - each	\$716
	Set of 4 Swivel casters, 2 with brakes	\$932

MESQUITE WOOD BROILERS

MSQ-30	30" mesquite wood broiler	\$24,101
MSQ-36	36" mesquite wood broiler	\$27,164
MSQ-48	48" mesquite wood broiler	\$29,869
MSQ-60	60" mesquite wood broiler	\$36,743

MESQUITE BROILER STANDS

MSQS-30	30" stainless steel stand for MSQ-30	\$3,027
MSQS-36	36" stainless steel stand for MSQ-36	\$3,622
MSQS-48	48" stainless steel stand for MSQ-48	\$4,399
MSQS-60	60" stainless steel stand for MSQ-60	\$4,987

MESQUITE WOOD BROILER OPTIONAL ACCESSORIES

	12" high stainless steel flashing for MSQ-30	\$1,427
	12" high stainless steel flashing for MSQ-36	\$1,537
	12" high stainless steel flashing for MSQ-48	\$1,907
	12" high stainless steel flashing for MSQ-60	\$2,214
	4" stainless steel drip tray and welded on legs for MSQ broiler	\$1,507
	Round rod top grate (all sizes)	\$2,245
	Set of 4 Swivel casters, 2 with brakes for MSQS stands	\$932

SMOKE BROILERS

IABA-36	36" Wide Radiant Countertop Smoker Broiler	\$20,718
IABA-48	48" Wide Radiant Countertop Smoker Broiler	\$27,346
IABA-60	60" Wide Radiant Countertop Smoker Broiler	\$33,285
IABA-72	72" Wide Radiant Countertop Smoker Broiler	\$41,017

SMOKE BROILER STANDS

IABAT-36	36" Stainless steel stand for IABA-36	\$3,426
IABAT-48	48" stainless steel stand for IABA-48	\$4,143
IABAT-60	60" stainless steel stand for IABA-60	\$5,076
IABAT-72	72" stainless steel stand for IABA-72	\$6,010

SMOKE BROILER OPTIONAL ACCESSORIES

	9-3/4" deep stainless steel Front Shelf with cut outs for IABA-36	\$1,482
	9-3/4" deep stainless steel Front Shelf with cut outs for IABA-48	\$1,689
	9-3/4" deep stainless steel Front Shelf with cut outs for IABA-60	\$1,900
	9-3/4" deep stainless steel Front Shelf with cut outs for IABA-72	\$2,530
	S/S log poker/shovel combination	\$400
	Set of 4 Swivel casters, 2 with brakes for IABAT-36 and IABAT-48	\$932
	Set of 6 Swivel casters, 3 with brakes for IABT-60 and IABT-72	\$1,399

RADIANT CHAR-BROILERS

IRB-24	24" Wide countertop radiant char-broiler	\$6,506
IRB-30	30" Wide countertop radiant char-broiler	\$11,066
IRB-36	36" Wide countertop radiant char-broiler	\$8,041

GAS

MODEL ID	DESCRIPTION	LIST PRICE
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RADIANT CHAR-BROILERS (Cont.)

IRB-48	48" Wide countertop radiant char-broiler	\$16,594
IRB-60	60" Wide countertop radiant char-broiler	\$20,909
IRB-72	72" Wide countertop radiant char-broiler	\$27,101

RADIANT CHAR-BROILER OPTIONAL ACCESSORIES

	12" High stainless steel flashing for IRB-24	\$1,260
	12" High stainless steel flashing for IRB-30	\$1,366
	12" High stainless steel flashing for IRB-36	\$1,470
	12" High stainless steel flashing for IRB-48	\$1,825
	12" High stainless steel flashing for IRB-60	\$2,118
	12" High stainless steel flashing for IRB-72	\$2,436

HOT PLATES

IHPA-1-12	12" Wide with (1) open burner	\$2,337
IHPA-2-12	12" Wide with (2) open burners	\$3,189
IHPA-2-24	24" Wide with (2) open burners	\$3,544
IHPA-3-36	36" Wide with (3) open burners	\$4,907
IHPA-4-24	24" Wide with (4) open burners	\$5,315
IHPA-4-48	48" Wide with (4) open burners	\$6,216
IHPA-6-36	36" Wide with (6) open burners	\$6,918
IHPA-8-48	48" Wide with (8) open burners	\$9,462
IHPA-10-60	60" wide with (10) open burners	\$11,162

STEP-UP HOT PLATES

IHPA-2-12SU	12" Wide with (2) open burners with step up	\$5,033
IHPA-4-24SU	24" Wide with (4) open burners with step up	\$7,841
IHPA-6-36SU	36" Wide with (6) open burners with step up	\$10,897
IHPA-8-48SU	48" Wide with (8) open burners with step up	\$14,077

MANUALLY CONTROLLED GRIDDLES - 3/4" THICK HIGHLY POLISHED PLATE

IMGA-2428	24" Wide countertop manually controlled griddle	\$5,474
IMGA-3628	36" Wide countertop manually controlled griddle	\$7,842
IMGA-4828	48" Wide countertop manually controlled griddle	\$10,228

MANUALLY CONTROLLED GRIDDLES - 1" THICK HIGHLY POLISHED PLATE

IMGA-2428 1	24" Wide countertop manually controlled griddle	\$6,481
IMGA-3628 1	36" Wide countertop manually controlled griddle	\$8,807
IMGA-4828 1	48" Wide countertop manually controlled griddle	\$11,324
IMGA-6028 1	60" Wide countertop manually controlled griddle	\$14,041
IMGA-7228 1	72" Wide countertop manually controlled griddle	\$17,499

THERMOSTATICALLY CONTROLLED GRIDDLES - 1" THICK HIGHLY POLISHED PLATE

ITG-24	24" Wide countertop thermostatically controlled griddle	\$7,690
ITG-36	36" Wide countertop thermostatically controlled griddle	\$8,041
ITG-48	48" Wide countertop thermostatically controlled griddle	\$10,965
ITG-60	60" Wide countertop thermostatically controlled griddle	\$19,356
ITG-72	72" Wide countertop thermostatically controlled griddle	\$23,489

GAS

MODEL ID	DESCRIPTION	LIST PRICE
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GROOVED GRIDDLES - THERMOSTATICALLY CONTROLLED - 1" THICK HIGHLY POLISHED PLATE

IGG-24	24" Wide countertop thermostatically controlled grooved griddle	\$14,021
IGG-36	36" Wide countertop thermostatically controlled grooved griddle	\$18,235
IGG-48	48" Wide countertop thermostatically controlled grooved griddle	\$23,629
IGG-60	60" Wide countertop thermostatically controlled grooved griddle	\$31,757
IGG-72	72" Wide countertop thermostatically controlled grooved griddle	\$38,177

GRIDDLE OPTIONS

	7" deep front landing ledge. Price per lineal ft.	\$332
	9" deep front landing ledge. Price per lineal ft.	\$576
	Extra capacity grease can	\$553
	Chrome griddle top (add "CG"). Price per lineal ft. (Not available for IGG models)	\$2,682
	Rake for Grooved griddle	\$348
	Grooved griddle top (add "GG"). Price per lineal ft.	\$1,948

SNAP ACTION GRIDDLES

ISAE-24	24" wide countertop snap action griddle, pilot safety and electronic ignition	\$12,159
ISAE-36	36" wide countertop snap action griddle, pilot safety and electronic ignition	\$15,756
ISAE-48	48" wide countertop snap action griddle, pilot safety and electronic ignition	\$19,759
ISAE-60	60" wide countertop snap action griddle, pilot safety and electronic ignition	\$22,692
ISAE-72	72" wide countertop snap action griddle, pilot safety and electronic ignition	\$27,119

SNAP ACTION GRIDDLES WITH THERMOSTATS

ISCE-24	24" wide countertop griddle, solid state thermostat, pilot safety and electronic ignition	\$13,088
ISCE-36	36" wide countertop griddle, solid state thermostat, pilot safety and electronic ignition	\$17,543
ISCE-48	48" wide countertop griddle, solid state thermostat, pilot safety and electronic ignition	\$22,065
ISCE-60	60" wide countertop griddle, solid state thermostat, pilot safety and electronic ignition	\$26,612
ISCE-72	72" wide snap action griddle - 1" thick plate, pilot safety, electronic ignition & thermostats	\$30,724

SNAP ACTION GRIDDLE OPTIONAL ACCESSORIES

	7" deep front landing ledge. Price per lineal foot	\$332
	9" deep front landing ledge. Price per lineal foot	\$576
	Chrome griddle top (add "CG"). Price per lineal foot	\$2,682

SNAP ACTION GRIDDLE STANDS

ISAS-24	24" Wide stainless steel stand for ISAE-24, ISCE-24	\$1,859
ISAS-36	36" Wide stainless steel stand for ISAE-36, ISCE-36	\$2,448
ISAS-48	48" Wide stainless steel stand for ISAE-48, ISCE-48	\$2,962
ISAS-60	60" Wide stainless steel stand for ISAE-60, ISCE-60	\$3,628
ISAS-72	72" Wide stainless steel stand for ISAE-72, ISCE-72	\$4,294

SNAP ACTION GRIDDLE STANDS OPTIONS

	Set of 4 Swivel casters, 2 with brakes	\$932
	Set of 6 Swivel casters, 3 with brakes for 60" and 72" wide stand	\$1,399

STAINLESS STEEL STANDS FOR IHPA, IRB, IMGA, ITG, IGG MODELS

STAND-12-S	12" Wide stainless steel stand for IHPA-1-12	\$1,049
STAND-24-S	24" Wide stainless steel stand for IHPA-2-24	\$1,507
STAND-36-S	36" Wide stainless steel stand for IHPA-3-36	\$1,585
STAND-48-S	48" Wide stainless steel stand for IHPA-4-48	\$2,043
STAND-12	12" Wide stainless steel stand	\$1,422

GAS

MODEL ID	DESCRIPTION	LIST PRICE
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STAINLESS STEEL STANDS FOR IHPA, IRB, IMGA, ITG, IGG MODELS (Cont.)

STAND-24	24" Wide stainless steel stand	\$1,962
STAND-30	30" Wide stainless steel stand	\$2,415
STAND-36	36" Wide stainless steel stand	\$2,584
STAND-48	48" Wide stainless steel stand	\$3,127
STAND-60	60" Wide stainless steel stand	\$3,830
STAND-72	72" Wide stainless steel stand	\$4,533
STAND-84	84" Wide stainless steel stand	\$5,115
STAND-96	96" Wide stainless steel stand	\$6,228

STAINLESS STEEL STANDS OPTIONS

	Set of 4 Swivel casters, 2 with brakes	\$932
	Set of 6 Swivel casters, 3 with brakes for 60", 72", 84" and 96" wide stands	\$1,399

TEPPAN-YAKI GRIDDLES - FOR JAPANESE STEAK HOUSE -3/4" THICK PLATE

ITY-24	24" Wide teppan-yaki griddle	\$6,408
ITY-36	36" Wide teppan-yaki griddle	\$9,016
ITY-48	48" Wide teppan-yaki griddle	\$11,011
ITY-60	60" Wide teppan-yaki griddle	\$14,334

TEPPAN-YAKI OPTIONAL ACCESSORIES

	4" legs (set of 4), per set	\$333
	Extra burner. Price per burner	\$1,595
	Chrome griddle top (add "CG"). Price per lineal foot	\$2,682
	Add 8% for griddle plate splash	

TEPPAN-YAKI GRIDDLE STANDS

ITYS-24	24" stainless steel stand for ITY-24	\$1,804
ITYS-36	36" stainless steel stand for ITY-36	\$2,377
ITYS-48	48" stainless steel stand for ITY-48	\$2,877
ITYS-60	60" stainless steel stand for ITY-60	\$3,522

TEPPAN-YAKI GRIDDLE STANDS OPTIONS

	Set of 4 Swivel casters, 2 with brakes	\$932
	Set of 6 Swivel casters, 3 with brakes for 60" and 72" wide stand	\$1,399

CHINESE GAS RANGES - WATER COOLED TOP

ICRA-1	36" wide chinese gas range with (1) burner	\$13,246
ICRA-2	60" wide chinese gas range with (2) burners	\$23,542
ICRA-3	84" wide chinese gas range with (3) burners	\$31,847
ICRA-4	114" wide chinese gas range with (4) burners	\$43,967
ICRA-5	142" wide chinese gas range with (5) burners	\$55,133
ICRA-6	174" wide chinese gas range with (6) burners	\$65,583
ICRA-7	194" wide chinese gas range with (7) burners	\$76,081
ICRA-8	214" wide chinese gas range with (8) burners	\$86,535

GAS

MODEL ID	DESCRIPTION	LIST PRICE
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CHINESE GAS RANGE OPTIONAL ACCESSORIES

	32-tip jet burner (160,000 BTU). Price per burner	\$834
	Stainless steel burner covers, each	\$576
	Stainless steel side splash extensions, each	\$1,100
	Front drain basket for ICRA-1 and ICRA-2 models	\$1,821
	Extra manual faucet	\$914
	8 1/2" oil hole, each	\$1,516
	Chrome legs, set of 4	\$896
	Chrome legs, set of 6	\$1,340
	Chrome legs, set of 8	\$1,788
	Set of 4 Swivel casters, 2 with brakes	\$932
	Set of 6 Swivel casters, 3 with brakes for units over 72" wide	\$1,399
	Set of 8 Swivel casters, 4 with brakes for units over 114" wide	\$1,949
	Extra 6 pan stainless steel sauce pan, each	\$605
	Extra 9 pan stainless steel sauce pan, each	\$799
	Extra 12 pan stainless steel sauce pan, each	\$952
	Water wash System for stainless steel backsplash. Price per cylinder	\$1,096
	Wok hole adapter to reduce diameter of hole (specify hole dimensions), each	\$1,673
	Special Depth, add 25%	
	Hong Kong style, add 20%	

WOK AND STOCK POT RANGES

ISPA-18	Single Stock Pot with Top grate, 3-ring burner	\$3,158
ISPA-18-2	Double Stock Pot with Top grates, (2) 3-ring burners	\$4,532
ISP-J-SP	Single Stock Pot with Top grate, cylinder, jet burner	\$6,855
ISP-J-SP-2	Double Stock Pot with Top grate, cylinder, (2) jet burners	\$12,052
ISP-18-W	Stock pot with 16" wok opening, 3-ring burner	\$6,239
ISP-J-W-16	Stock Pot with 16" wok opening, jet burner	\$7,234
ISP-J-W-13	Stock Pot with 13" wok opening, jet burner	\$6,540

WOK AND STOCK POT RANGES OPTIONAL ACCESSORIES

	Extra stock pot top grate	\$913
	Extra 13" or 16" stainless steel wok top	\$1,480
	Extra burner control for 3-ring burner	\$984
	Set of 4 Swivel casters, 2 with brakes	\$932
	Side-by-side models available - add 30%	

GAS

MODEL ID	DESCRIPTION	LIST PRICE
24" PRO SERIES ELECTRIC RANGES		
IR-4-E	4 round plates, (1) 20" wide oven	\$11,930
IR-4-E-XB	4 round plates (1) open cabinet base	\$12,245
IR-G24T-E	24" griddle, (1) 20" wide oven	\$19,064
IR-G24T-E-XB	24" griddle, (1) open cabinet base	\$15,378
36" PRO SERIES ELECTRIC RANGES		
IR-6-E	6 round plates, (1) 26 1/2" wide Standard Oven	\$12,410
IR-6-E-C	6 round plates, (1) 26 1/2" wide convection oven	\$23,521
IR-6-E-XB	6 round plates, (1) open cabinet base	\$14,169
IR-4-G12T-E	4 round plates, 12" griddle, (1) 26 1/2" wide Standard Oven	\$20,255
IR-4-G12T-E-C	4 round plates, 12" griddle, (1) 26 1/2" wide convection oven	\$29,803
IR-4-G12T-E-XB	4 round plates, 12" griddle, (1) open cabinet base	\$16,264
IR-2-G24T-E	2 round plates, 24" griddle, (1) 26 1/2" wide Standard oven	\$21,232
IR-2-G24T-E-C	2 round plates, 24" griddle, (1) 26 1/2" wide convection oven	\$30,737
IR-2-G24T-E-XB	2 round plates, 24" griddle, (1) open cabinet base	\$16,798
IR-G36T-E	36" griddle, (1) 26 1/2" wide Standard oven	\$21,817
IR-G36T-E-C	36" griddle, (1) 26 1/2" wide convection oven	\$30,965
IR-G36T-E-XB	36" griddle, (1) open cabinet base	\$17,820
48" PRO SERIES ELECTRIC RANGES		
IR-8-E	8 round plates, (2) 20" wide ovens	\$24,037
IR-8-E-XB	8 round plates, (1) 26 1/2" wide oven and open cabinet base	\$20,700
IR-4-G24T-E	4 round plates , 24" griddle and (2) 20" wide ovens	\$30,178
IR-4-G24T-E-C-XB	4 round plates, 24" griddel, (1) convection oven and open cabinet base	\$37,910
IR-2-G36T-E	2 round plates, 36" griddle, (2) 20" wide ovens	\$32,463
IR-2-G36T-E-XB	2 round plates, 36" griddle, (1) 26 1/2" wide oven and open cabinet base	\$30,216
IR-G48T-E	48" griddle and (2) 20" ovens	\$36,908
IR-G48T-E-C-XB	48" griddle, (1) convection oven and open cabinet base	\$43,125
60" PRO SERIES ELECTRIC RANGES		
IR-10-E	10 round plates, (2) 26 1/2" wide standard ovens	\$28,975
IR-10-E-C	10 round plates,(1) convection and (1) standard ovens	\$38,255
IR-10-E-CC	10 round plates, (2) 26 1/2" wide convection ovens	\$40,350
IR-10-E-XB	10 round plates, (1) 26 1/2" wide standard oven and open cabinet base	\$24,436
IR-6-G24T-E	6 round plates, 24" griddle and (2) 26 1/2" wide standard ovens	\$28,813
IR-6-G24T-E-C	6 round plates, 24" griddle and (1) standard and (1) convection ovens	\$38,091
IR-6-G24T-E-CC	6 round plates, 24" griddle and (2) convection ovens	\$47,374
IR-6-G24T-E-XB	6 round plates, 24" griddle and (1) standard oven and open cabinet base	\$24,277
IR-4-G36T-E	4 round plates, 36" griddle, (2) 26 1/2" wide standard ovens	\$31,533
IR-4-G36T-E-C	4 round plates, 36" griddle, (1) standard and (1) convection ovens	\$40,809
IR-4-G36T-E-CC	4 round plates, 36" griddle and (2) convection ovens	\$50,087
IR-4-G36T-E-XB	4 round plates, 36" griddle, (1) standard oven and open cabinet base	\$26,994
IR-G60T-E	60" griddle and (2) 26 1/2" wide standard ovens	\$41,903
IR-G60T-E-C	60" griddle and (1) convection and (1) standard ovens	\$51,185
IR-G60T-E-CC	60" griddle and (2) 26 1/2" wide convection ovens	\$60,464
IR-G60T-E-XB	60" griddle, (1) 26 1/2" wide standard oven and open cabinet base	\$37,365

ELECTRIC

MODEL ID	DESCRIPTION	LIST PRICE
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72" PRO SERIES ELECTRIC RANGES

IR-12-E	12 round plates, (2) 26 1/2" wide standard ovens	\$29,408
IR-12-E-C	12 round plates, (1) convection and (1) standard ovens	\$38,689
IR-12-E-CC	12 round plates, (2) 26 1/2" wide convection ovens	\$47,964
IR-8-G24T-E	8 round plates, 24" griddle and (2) 26 1/2" wide standard ovens	\$37,910
IR-8-G24T-E-C	8 round plates, 24" griddle, (1) standard and (1) convection ovens	\$47,189
IR-8-G24T-E-CC	8 round plates, 24" griddle and (2) 26 1/2" wide convection ovens	\$56,473
IR-6-G36T-E	6 round plates, 36" griddle and (2) standard ovens	\$36,974
IR-6-G36T-E-C	6 round plates, 36" griddle, (1) standard and (1) convection ovens	\$46,256
IR-6-G36T-E-CC	6 round plates, 36" griddle and (2) 26 1/2" wide convection ovens	\$55,534
IR-4-G48T-E	4 round plates, 48" griddle and (2) 26 1/2" standard ovens	\$43,025
IR-4-G48T-E-C	4 round plates, 48" griddle, (1) standard and (1) convection ovens	\$52,302
IR-4-G48T-E-CC	4 round plates, 48" griddle and (2) 26 1/2" convection ovens	\$61,585

OPTIONAL ACCESSORIES FOR PRO SERIES ELECTRIC RANGES

	Extra Oven Racks	\$404
	Set of 4 Swivel casters, 2 with brakes	\$932
	Set of 6 Swivel casters, 3 with brakes	\$1,399
	12"W x 24"D Hot top section to replace 2 round plates, (add "-HT")	\$1,559
	Chrome Griddle Top. Price per lineal foot	\$2,682
	380 or 480 Volts upcharge for Pro Series Electric Ranges 24" wide	\$2,104
	380 or 480 Volts upcharge for Pro Series Electric Ranges 36" wide	\$2,596
	380 or 480 Volts upcharge for Pro Series Electric Ranges 48" wide	\$4,180
	380 or 480 Volts upcharge for Pro Series Electric Ranges 60" wide	\$5,224
	380 or 480 Volts upcharge for Pro Series Electric Ranges 72" wide	\$6,120

ELECTRIC HEAVY DUTY SPEC SERIES RANGES

IHR-6-E	6 round plates, (1) standard oven	\$25,114
IHR-6-E-C	6 round plates, (1) convection oven	\$34,050
IHR-6-E-XB	6 round plates, open cabinet base	\$17,833
IHR-6-E-M	6 round plates, modular style	\$15,123
IHR-4-1HT-E	4 round plates, (1) 12" wide hot top, (1) standard oven	\$26,175
IHR-4-1HT-E-C	4 round plates, (1) 12" wide hot top, (1) convection oven	\$35,204
IHR-4-1HT-E-XB	4 round plates, (1) 12" wide hot top, open cabinet base	\$18,986
IHR-4-1HT-E-M	4 round plates, (1) 12" wide hot top modular style	\$16,283
IHR-2HT-2-E	2 round plates, (2) 12" wide hot top, (1) standard oven	\$25,913
IHR-2HT-2-E-C	2 round plates, (2) 12" wide hot top, (1) convection oven	\$34,856
IHR-2HT-2-E-XB	2 round plates, (2) 12" wide hot top, open cabinet base	\$18,688
IHR-2HT-2-E-M	2 round plates, (2) 12" wide hot top modular style	\$15,875
IHR-GT36-E	36" thermo griddle, (1) standard oven	\$32,091
IHR-GT36-E-C	36" thermo griddle, (1) convection oven	\$41,128
IHR-GT36-E-XB	36" thermo griddle, (1) open cabinet base	\$24,912
IHR-GT36-E-M	36" thermo griddle, modular style	\$22,150
IHR-GT24-2-E	2 round plates, 24" thermo griddle, (1) standard oven	\$29,081
IHR-GT24-2-E-C	2 round plates, 24" thermo griddle, (1) convection oven	\$38,017

ELECTRIC

MODEL ID	DESCRIPTION	LIST PRICE
ELECTRIC HEAVY DUTY SPEC SERIES RANGES (Cont.)		
IHR-GT24-2-E-XB	2 round plates, 24" thermo griddle, open cabinet base	\$21,848
IHR-GT24-2-E-M	2 round plates, 24" thermo griddle, modular style	\$19,041
OPTIONAL ACCESSORIES FOR ELECTRIC HEAVY DUTY SPEC SERIES RANGES		
	Extra oven rack	\$404
	Set of 4 Swivel casters, 2 with brakes	\$932
	380 or 480 Volts upcharge for Heavy Duty Spec Series Ranges	\$4,432
ELECTRIC CHEESE MELTER AND SALAMANDER BROILER		
ICMA-36-E	36" infra-red cheesemelter broiler	\$11,358
ISB-36-E	36" infra-red salamander broiler	\$12,573
ELECTRIC BROILER ACCESSORIES		
	(2) reinforcement channels to mount IRSB-36-E on range	\$615
	Wall mount bracket	\$509
	Leg kit for countertop installation	\$752
WOK AND STOCK POT RANGES OPTIONAL ACCESSORIES		
	Set of 4 Swivel casters, 2 with brakes	\$932
	Side-by-side models available - add 30%	
ELECTRIC CONVECTION OVENS		
PCVE-1	Single deck, standard depth	\$14,474
PCVE-2	Double deck, standard depth	\$28,949
PCVDE-1	Single deck, bakery depth	\$16,083
PCVDE-2	Double deck, bakery depth	\$32,165
OPTIONAL ACCESSORIES FOR ELECTRIC CONVECTION OVEN		
	Cook and hold feature - per oven	\$3,096
	Stainless steel enclosure back - per oven deck	\$994
	Stainless steel bottom shelf & adjustable rack supports - PCVE-1	\$1,906
	Stainless steel bottom shelf & adjustable rack supports - PCVDE-1	\$2,325
	Stainless steel stand bottom shelf only - PCVE-1	\$1,062
	Stainless steel stand bottom shelf only - PCVDE-1	\$1,271
	Extra standard oven racks - PCVE-1 - each	\$404
	Extra standard oven rack bakery depth - PCVE-1 - each	\$404
	Direct connect vent - PCVE-1 & PCVDE-1	\$1,140
	Direct connect vent - PCVE-2 & PCVDE-2	\$1,579
	Stack kit with 6" stainless steel legs	\$724
	Set of 4 Swivel casters, 2 with brakes	\$932
	480 volt (per deck)	\$2,916
HALF SIZE CONVECTION OVENS		
HSICVE-1	5 KW Single Deck Oven	\$20,323
HSICVE-1	7.5 KW Single Deck Oven	\$20,323
HSICVE-2	5 KW Double Deck Oven	\$40,640
HSICVE-2	7.5 KW Double Deck Oven	\$40,640

ELECTRIC

MODEL ID	DESCRIPTION	LIST PRICE
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OPTIONAL ACCESSORIES FOR HALF SIZE CONVECTION OVEN

	Cook and hold feature - per deck	\$3,096
	Stainless steel bottom shelf & adjustable rack supports for HSICVE-1	\$1,716
	Extra oven racks	\$404
	Set of 4 Swivel casters, 2 with brakes	\$932
	480 volt (per deck)	\$2,916

ELECTRIC FRYERS

IFS-40-E	40 Lbs. Oil capacity, Immersed element	\$5,410
IFS-40-EU	40 Lbs. Oil capacity, Tilt-up element	\$15,780
IFS-50-E	50 Lbs. Oil capacity, Immersed element	\$15,472
IFS-50-EU	50 Lbs. Oil capacity, Tilt-up element	\$17,792
IFS-75-E	75 Lbs. Oil capacity, Immersed element	\$17,984
IFS-75-EU	75 Lbs. Oil capacity, Tilt-up element	\$20,675
IF-DS	15-1/2" Wide Top draining section with storage cabinet (no filter)	\$6,869
IF-DS-75	19-1/2" Wide Top draining section with storage cabinet (no filter)	\$8,243

SPACE SAVER PRE-PACKAGED FILTER SYSTEMS WITH ELECTRIC FRYERS

IFSSP250E	Snap Action, 2 fryers in System, immersed element	\$53,399
IFSSP275E	Snap Action, 2 fryers in System, immersed element	\$62,537
IFSSP250EU	Snap Action, 2 fryers in System, tilt-up element	\$61,408
IFSSP275EU	Snap Action, 2 fryers in System, tilt-up element	\$71,916
IFSSP250ET	Electronic Thermostat, 2 fryers in System, immersed element	\$57,829
IFSSP275ET	Electronic Thermostat, 2 fryers in System, immersed element	\$66,928
IFSSP250EUT	Electronic Thermostat, 2 fryers in System, tilt-up element	\$66,501
IFSSP275EUT	Electronic Thermostat, 2 fryers in System, tilt-up element	\$76,960
IFSSP250EC	Computer Control, 2 fryers in System, immersed element	\$64,995
IFSSP275EC	Computer Control, 2 fryers in System, immersed element	\$74,130
IFSSP250EUC	Computer Control, 2 fryers in System, tilt-up element	\$74,742
IFSSP275EUC	Computer Control, 2 fryers in System, tilt-up element	\$85,250
IFSSP350E	Snap Action, 3 fryers in System, immersed element	\$70,554
IFSSP375E	Snap Action, 3 fryers in System, immersed element	\$83,411
IFSSP350EU	Snap Action, 3 fryers in System, tilt-up element	\$81,139
IFSSP375EU	Snap Action, 3 fryers in System, tilt-up element	\$95,927
IFSSP350ET	Electronic Thermostat, 3 fryers in System, immersed element	\$77,159
IFSSP375ET	Electronic Thermostat, 3 fryers in System, immersed element	\$90,020
IFSSP350EUT	Electronic Thermostat, 3 fryers in System, tilt-up element	\$88,733
IFSSP375EUT	Electronic Thermostat, 3 fryers in System, tilt-up element	\$103,523
IFSSP350EC	Computer Control, 3 fryers in System, immersed element	\$87,923
IFSSP375EC	Computer Control, 3 fryers in System, immersed element	\$100,788
IFSSP350EUC	Computer Control, 3 fryers in System, tilt-up element	\$101,111
IFSSP375EUC	Computer Control, 3 fryers in System, tilt-up element	\$115,906
IFSSP450E	Snap Action, 4 fryers in System, immersed element	\$85,768
IFSSP475E	Snap Action, 4 fryers in System, immersed element	\$102,391
IFSSP450EU	Snap Action, 4 fryers in System, tilt-up element	\$98,637
IFSSP475EU	Snap Action, 4 fryers in System, tilt-up element	\$117,752

ELECTRIC

MODEL ID	DESCRIPTION	LIST PRICE
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SPACE SAVER PRE-PACKAGED FILTER SYSTEMS WITH ELECTRIC FRYERS (Cont.)

IFSSP450ET	Electronic Thermostat, 4 fryers in System, immersed element	\$94,600
IFSSP475ET	Electronic Thermostat, 4 fryers in System, immersed element	\$111,256
IFSSP450EUT	Electronic Thermostat, 4 fryers in System, tilt-up element	\$108,790
IFSSP475EUT	Electronic Thermostat, 4 fryers in System, tilt-up element	\$127,943
IFSSP450EC	Computer Control, 4 fryers in System, immersed element	\$109,000
IFSSP475EC	Computer Control, 4 fryers in System, immersed element	\$125,575
IFSSP450EUC	Computer Control, 4 fryers in System, tilt-up element	\$125,346
IFSSP475EUC	Computer Control, 4 fryers in System, tilt-up element	\$144,416
IFSSP550E	Snap Action, 5 fryers in System, immersed element	\$103,873
IFSSP575E	Snap Action, 5 fryers in System, immersed element	\$124,256
IFSSP550EU	Snap Action, 5 fryers in System, tilt-up element	\$119,456
IFSSP575EU	Snap Action, 5 fryers in System, tilt-up element	\$142,894
IFSSP550ET	Electronic Thermostat, 5 fryers in System, immersed element	\$114,958
IFSSP575ET	Electronic Thermostat, 5 fryers in System, immersed element	\$135,338
IFSSP550EUT	Electronic Thermostat, 5 fryers in System, tilt-up element	\$132,202
IFSSP575EUT	Electronic Thermostat, 5 fryers in System, tilt-up element	\$155,635
IFSSP550EC	Computer Control, 5 fryers in System, immersed element	\$132,919
IFSSP575EC	Computer Control, 5 fryers in System, immersed element	\$153,301
IFSSP550EUC	Computer Control, 5 fryers in System, tilt-up element	\$152,859
IFSSP575EUC	Computer Control, 5 fryers in System, tilt-up element	\$176,295
IFSSP650E	Snap Action, 6 fryers in System, immersed element	\$121,071
IFSSP675E	Snap Action, 6 fryers in System, immersed element	\$145,211
IFSSP650EU	Snap Action, 6 fryers in System, tilt-up element	\$139,231
IFSSP675EU	Snap Action, 6 fryers in System, tilt-up element	\$166,994
IFSSP650ET	Electronic Thermostat, 6 fryers in syst, immersed elementem	\$134,292
IFSSP675ET	Electronic Thermostat, 6 fryers in System, immersed element	\$158,435
IFSSP650EUT	Electronic Thermostat, 6 fryers in System, tilt-up element	\$154,435
IFSSP675EUT	Electronic Thermostat, 6 fryers in System, tilt-up element	\$182,194
IFSSP650EC	Computer Control, 6 fryers in System, immersed element	\$155,897
IFSSP675EC	Computer Control, 6 fryers in System, immersed element	\$179,961
IFSSP650EUC	Computer Control, 6 fryers in System, tilt-up element	\$179,280
IFSSP675EUC	Computer Control, 6 fryers in System, tilt-up element	\$210,634

FRYER FILTER SYSTEMS WITH ELECTRIC FRYERS AND DRAIN STATION

IFSCB150E	Snap Action, 1 fryer in System and drain station with heat lamp, immersed element	\$36,439
IFSCB175E	Snap Action, 1 fryer in System and drain station with heat lamp, immersed element	\$45,698
IFSCB150EU	Snap Action, 1 fryer in System and drain station with heat lamp, tilt-up element	\$41,903
IFSCB175EU	Snap Action, 1 fryer in System and drain station with heat lamp, tilt-up element	\$52,553
IFSCB150ET	Electronic Thermostat, 1 fryer in System and drain station with heat lamp, immersed element	\$42,533
IFSCB175ET	Electronic Thermostat, 1 fryer in System and drain station with heat lamp, immersed element	\$47,872
IFSCB150EUT	Electronic Thermostat, 1 fryer in System and drain station with heat lamp, tilt-up element	\$48,913
IFSCB175EUT	Electronic Thermostat, 1 fryer in System and drain station with heat lamp, tilt-up element	\$55,048
IFSCB150EC	Computer Control, 1 fryer in System and drain station with heat lamp, immersed element	\$46,096
IFSCB175EC	Computer Control, 1 fryer in System and drain station with heat lamp, immersed element	\$51,473

ELECTRIC

MODEL ID	DESCRIPTION	LIST PRICE
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FRYER FILTER SYSTEMS WITH ELECTRIC FRYERS AND DRAIN STATION (Cont.)

IFSCB150EUC	Computer Control, 1 fryer in System and drain station with heat lamp, tilt-up element	\$53,011
IFSCB175EUC	Computer Control, 1 fryer in System and drain station with heat lamp, tilt-up element	\$59,192
IFSCB250E	Snap Action, 2 fryers in System and drain station with heat lamp, immersed element	\$53,160
IFSCB275E	Snap Action, 2 fryers in System and drain station with heat lamp, immersed element	\$66,139
IFSCB250EU	Snap Action, 2 fryers in System and drain station with heat lamp, tilt-up element	\$61,133
IFSCB275EU	Snap Action, 2 fryers in System and drain station with heat lamp, tilt-up element	\$76,057
IFSCB250ET	Electronic Thermostat, 2 fryers in System and drain station with heat lamp, immersed element	\$61,391
IFSCB275ET	Electronic Thermostat, 2 fryers in System and drain station with heat lamp, immersed element	\$70,531
IFSCB250EUT	Electronic Thermostat, 2 fryers in System and drain station with heat lamp, tilt-up element	\$70,597
IFSCB275EUT	Electronic Thermostat, 2 fryers in System and drain station with heat lamp, tilt-up element	\$81,110
IFSCB250EC	Computer Control, 2 fryers in System and drain station with heat lamp, immersed element	\$68,634
IFSCB275EC	Computer Control, 2 fryers in System and drain station with heat lamp, immersed element	\$77,691
IFSCB250EUC	Computer Control, 2 fryers in System and drain station with heat lamp, tilt-up element	\$78,930
IFSCB275EUC	Computer Control, 2 fryers in System and drain station with heat lamp, tilt-up element	\$89,349
IFSCB350E	Snap Action, 3 fryers in System and drain station with heat lamp, immersed element	\$69,640
IFSCB375E	Snap Action, 3 fryers in System and drain station with heat lamp, immersed element	\$86,578
IFSCB350EU	Snap Action, 3 fryers in System and drain station withheat lamp, tilt-up element	\$80,085
IFSCB375EU	Snap Action, 3 fryers in System and drain station withheat lamp, tilt-up element	\$99,565
IFSCB350ET	Electronic Thermostat, 3 fryers in System and drain station with heat lamp, immersed element	\$80,293
IFSCB375ET	Electronic Thermostat, 3 fryers in System and drain station with heat lamp, immersed element	\$93,186
IFSCB350EUT	Electronic Thermostat, 3 fryers in System and drain station withheat lamp, tilt-up element	\$92,335
IFSCB375EUT	Electronic Thermostat, 3 fryers in System and drain station withheat lamp, tilt-up element	\$107,162
IFSCB350EC	Computer Control, 3 fryers in System and drain station with heat lamp, immersed element	\$91,052
IFSCB375EC	Computer Control, 3 fryers in System and drain station with heat lamp, immersed element	\$103,950
IFSCB350EUC	Computer Control, 3 fryers in System and drain station withheat lamp, tilt-up element	\$104,709
IFSCB375EUC	Computer Control, 3 fryers in System and drain station withheat lamp, tilt-up element	\$119,544
IFSCB450E	Snap Action, 4 fryers in System and drain station with heat lamp, immersed element	\$87,115
IFSCB475E	Snap Action, 4 fryers in System and drain station with heat lamp, immersed element	\$107,460
IFSCB450EU	Snap Action, 4 fryers in System and drain station withheat lamp, tilt-up element	\$100,176
IFSCB475EU	Snap Action, 4 fryers in System and drain station withheat lamp, tilt-up element	\$123,570
IFSCB450ET	Electronic Thermostat, 4 fryers in System and drain station with heat lamp, immersed element	\$99,663
IFSCB475ET	Electronic Thermostat, 4 fryers in System and drain station with heat lamp, immersed element	\$116,281
IFSCB450EUT	Electronic Thermostat, 4 fryers in System and drain station withheat lamp, tilt-up element	\$114,616
IFSCB475EUT	Electronic Thermostat, 4 fryers in System and drain station withheat lamp, tilt-up element	\$133,722
IFSCB450EC	Computer Control, 4 fryers in System and drain station with heat lamp, immersed element	\$114,027
IFSCB475EC	Computer Control, 4 fryers in System and drain station with heat lamp, immersed element	\$130,644
IFSCB450EUC	Computer Control, 4 fryers in System and drain station withheat lamp, tilt-up element	\$131,126
IFSCB475EUC	Computer Control, 4 fryers in System and drain station withheat lamp, tilt-up element	\$150,241
IFSCB550E	Snap Action, 5 fryers in System and drain station with heat lamp, immersed element	\$103,523
IFSCB575E	Snap Action, 5 fryers in System and drain station with heat lamp, immersed element	\$127,902
IFSCB550EU	Snap Action, 5 fryers in System and drain station withheat lamp, tilt-up element	\$119,049
IFSCB575EU	Snap Action, 5 fryers in System and drain station withheat lamp, tilt-up element	\$147,079
IFSCB550ET	Electronic Thermostat, 5 fryers in System and drain station with heat lamp, immersed element	\$118,521

ELECTRIC

MODEL ID	DESCRIPTION	LIST PRICE
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FRYER FILTER SYSTEMS WITH ELECTRIC FRYERS AND DRAIN STATION (Cont.)

IFSCB575ET	Electronic Thermostat, 5 fryers in System and drain station with heat lamp, immersed element	\$138,899
IFSCB550EUT	Electronic Thermostat, 5 fryers in System and drain station withheat lamp, tilt-up element	\$136,298
IFSCB575EUT	Electronic Thermostat, 5 fryers in System and drain station withheat lamp, tilt-up element	\$159,731
IFSCB550EC	Computer Control, 5 fryers in System and drain station with heat lamp, immersed element	\$136,486
IFSCB575EC	Computer Control, 5 fryers in System and drain station with heat lamp, immersed element	\$156,865
IFSCB550EUC	Computer Control, 5 fryers in System and drain station withheat lamp, tilt-up element	\$159,862
IFSCB575EUC	Computer Control, 5 fryers in System and drain station withheat lamp, tilt-up element	\$180,393
IFSCB650E	Snap Action, 6 fryers in System and drain station with heat lamp, immersed element	\$119,884
IFSCB675E	Snap Action, 6 fryers in System and drain station with heat lamp, immersed element	\$148,810
IFSCB650EU	Snap Action, 6 fryers in System and drain station withheat lamp, tilt-up element	\$137,867
IFSCB675EU	Snap Action, 6 fryers in System and drain station withheat lamp, tilt-up element	\$171,135
IFSCB650ET	Electronic Thermostat, 6 fryers in System and drain station with heat lamp, immersed element	\$137,940
IFSCB675ET	Electronic Thermostat, 6 fryers in System and drain station with heat lamp, immersed element	\$162,026
IFSCB650EUT	Electronic Thermostat, 6 fryers in System and drain station with heat lamp, tilt-up element	\$158,622
IFSCB675EUT	Electronic Thermostat, 6 fryers in System and drain station with heat lamp, tilt-up element	\$186,331
IFSCB650EC	Computer Control, 6 fryers in System and drain station with heat lamp, immersed element	\$159,419
IFSCB675EC	Computer Control, 6 fryers in System and drain station with heat lamp, immersed element	\$183,559
IFSCB650EUC	Computer Control, 6 fryers in System and drain station with heat lamp, tilt-up element	\$183,329
IFSCB675EUC	Computer Control, 6 fryers in System and drain station with heat lamp, tilt-up element	\$211,091

OPTIONS AND ACCESSORIES FOR FRYER FILTER SYSTEMS

	20 1/2" H backguard (no shelf)	\$1,062
	Stainless steel tank cover (for all fryer models)	\$602
	Stainless Steel Joiner strip	\$301
	Side drain shelf (specify right or left)	\$1,042
	Stainless steel side splash approx. 6" high. Price per side	\$1,100
	Electronic Thermostat (per fryer), add suffix "T" to model number	\$2,088
	Computer (per fryer), add suffix "C" to model number	\$5,380
	Automatic basket lifts with computerized controls, per fryer (Available for immersed element style only)	\$10,352
	1 full size basket	\$535
	Extra twin baskets (set of 2) for 40 and 50 lbs. fryers	\$588
	Extra twin baskets (set of 2) for 75 lbs. fryers	\$876
	Gas flex hose w/quick disconnect & restraining device - 1 1/4" NPT x 60"L	\$2,453
	Reclamation Oil System- ROI	\$839
	Heat lamp (for model IF-DS)	\$1,808
	Set of 4 Swivel casters, 2 with brakes	\$932
	380 volts upcharge available on IFS-40-E, IFS-75-E, IFS-40-EU, IFS-50-EU, IFS-75-EU, IFS-75-E. Price per fryer	\$2,436
	480 volts upcharge available on IFS-50-E, IFS-40-EU, IFS-50-EU, IFS-75-EU, IFS-75-E. Price per fryer	\$2,436

ELECTRIC HOT PLATES

IHPA-1-12-E	12" Wide countertop with (1) round plate	\$5,290
IHPA-2-12-E	12" Wide countertop with (2) round plates	\$6,367
IHPA-2-24-E	24" Wide countertop with (2) round plates	\$6,824
IHPA-3-36-E	36" Wide countertop with (3) round plates	\$8,553
IHPA-4-24-E	24" Wide countertop with (4) round plates	\$9,056

ELECTRIC

MODEL ID	DESCRIPTION	LIST PRICE
ELECTRIC HOT PLATES (Cont.)		
IHPA-4-48-E	48" Wide countertop with (4) round plates	\$10,205
IHPA-6-36-E	36" Wide countertop with (6) round plates	\$11,090
IHPA-8-48-E	48" Wide countertop with (8) round plates	\$14,309
IHPA-10-60-E	60" Wide countertop with (10) round plates	\$16,461

OPTIONS FOR ELECTRIC HOT PLATES

	380 or 480 Volts upcharge for hot plate with 1 round plate	\$620
	380 or 480 Volts upcharge for hot plate with 2 round plates	\$797
	380 or 480 Volts upcharge for hot plate with 3 round plates	\$998
	380 or 480 Volts upcharge for hot plate with 4 round plates	\$1,191
	380 or 480 Volts upcharge for hot plate with 6 round plates	\$1,292
	380 or 480 Volts upcharge for hot plate with 8 round plates	\$1,664
	380 or 480 Volts upcharge for hot plate with 10 round plates	\$1,916

ELECTRIC GRIDDLES

ITG-24-E	24" electric griddle, 2 elements	\$9,502
ITG-36-E	36" electric griddle, 3 elements	\$12,751
ITG-48-E	48" electric griddle, 4 elements	\$16,285
ITG-60-E	60" electric griddle, 5 elements	\$18,669
ITG-72-E	72" electric griddle, 6 elements	\$24,675

OPTIONS FOR ELECTRIC GRIDDLES

	Chromed Griddle top, per lineal ft	\$2,682
	380 or 480 Volts on ITG-24-E	\$1,108
	380 or 480 Volts on ITG-36-E	\$1,483
	380 or 480 Volts on ITG-48-E	\$1,894
	380 or 480 Volts on ITG-60-E	\$2,169
	380 or 480 Volts on ITG-72-E	\$2,868

STAINLESS STEEL STANDS FOR ELECTRIC HOT PLATES AND GRIDDLES

STAND-12-S	12" Wide stainless steel stand for IHPA-1-12-E	\$1,006
STAND-24-S	24" Wide stainless steel stand for IHPA-2-24-E	\$1,444
STAND-36-S	36" Wide stainless steel stand for IHPA-3-36-E	\$1,520
STAND-48-S	48" Wide stainless steel stand for IHPA-4-48-E	\$1,957
STAND-12	12" Wide stainless steel stand	\$1,363
STAND-24	24" stainless steel stand	\$1,881
STAND-36	36" stainless steel stand	\$2,477
STAND-48	48" stainless steel stand	\$2,997
STAND-60	60" stainless steel stand	\$3,670
STAND-72	72" stainless steel stand	\$4,344

STAINLESS STEEL STANDS OPTIONS AND ACCESSORIES

	Set of 4 Swivel casters, 2 with brakes	\$932
	Set of 6 Swivel casters, 3 with brakes for 60" and 72" wide stand	\$1,399

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