IMPERIAL

2024

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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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

TOUCH N GUN

IMPERIAL
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NSF
CALLIER COMPONENTS, LLC.
CORONA, CA

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.

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.

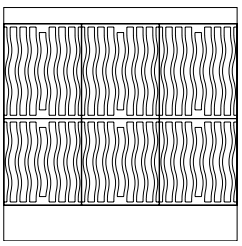
IHR-GT36-C

Shown with optional casters.

GRIDDLE FEATURES

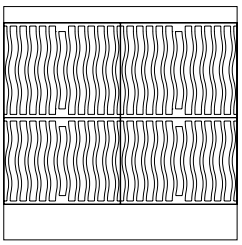
- Heavy duty polished tops 18”w x 28”d (457 x 711) and 12”w x 28”d (610 x 711).
- One burner every 18” (457), rated 40,000 BTU/hr 12KW. One burner every 12” (305), rated 30,000 BTU 9KW.
- Even heat throughout griddle surface.
- Thermostatic control for each burner.
- 1” thick griddle plate.
- Includes 3 oven racks

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

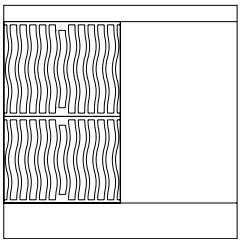


MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-4	STANDARD OVEN	200,000	59	268	590
IHR-4-C	CONVECTION OVEN	195,000	57	295	670
IHR-4-XB	STORAGE BASE	160,000	47	190	420
IHR-4-P	PROVECTION OVEN	212,000	62	326	720
IHR-4-M	MODULAR (NO BASE)	160,000	47	143	315

Intertek NSF

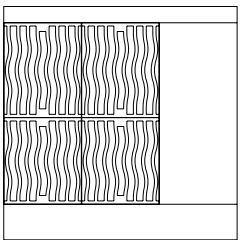
Notes: Measurements in ( ) are metric equivalents. XB = Storage base | M = Modular (No base) | C= Convection oven.

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



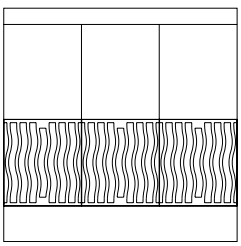
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-2-1HT	STANDARD OVEN	160,000	47	346	762
IHR-2-1HT-C	CONVECTION OVEN	155,000	45	373	822
IHR-2-1HT-XB	STORAGE BASE	120,000	35	269	592
IHR-2-1HT-P	PROVECTION OVEN	172,000	50	381	841
IHR-2-1HT-M	MODULAR (NO BASE)	120,000	35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

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



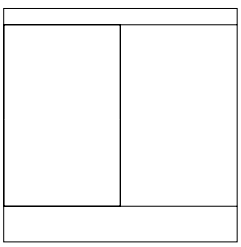
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-4-1HT	STANDARD OVEN	230,000	67	342	752
IHR-4-1HT-C	CONVECTION OVEN	225,000	66	369	812
IHR-4-1HT-XB	STORAGE BASE	190,000	56	264	582
IHR-4-1HT-P	PROVECTION OVEN	242,000	71	377	831
IHR-4-1HT-M	MODULAR (NO BASE)	190,000	56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

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



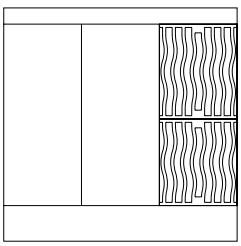
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-3HT-3	STANDARD OVEN	280,000	82	348	767
IHR-3HT-3-C	CONVECTION OVEN	275,000	81	376	827
IHR-3HT-3-XB	STORAGE BASE	240,000	70	271	597
IHR-3HT-3-P	PROVECTION OVEN	292,000	86	384	846
IHR-3HT-3-M	MODULAR (NO BASE)	240,000	70	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

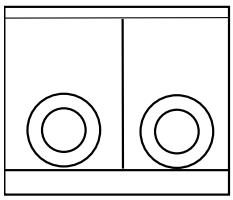
SPEC SERIES | GRIDDLE, FRENCH AND HOT TOP RANGES

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.

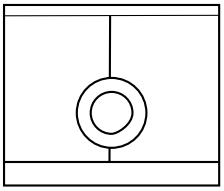


TWO 18" FRENCH TOPS WITH RINGS AND COVERS

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

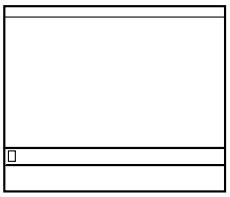
Intertek NSF

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



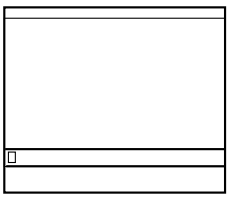
ONE 36” FRENCH TOP WITH RING AND COVER

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



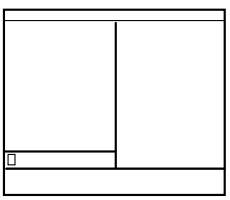
36” GRIDDLE TOP WITH MANUAL CONTROLS

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



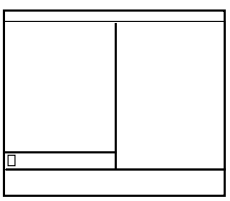
36” GRIDDLE TOP WITH THERMOSTATS

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

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 150ºF to 500ºF. (65ºC to 260ºC).
- 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

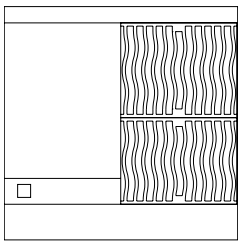
- ½” (13) thick polished steel griddle plate.
- Griddle plate is 28” (711) wide and 22 ½” (571) deep.
- Two 15,000 4KW BTU output burners.
- Versatile heat pattern on plate for cooking flexibility.
- Quick heat-up time.
- Easy to clean corners.
- Grease gutter surrounds the griddle plate on three sides.

CONVECTION OVEN FEATURES

- Electronic ignition system with single solenoid valve.
- ½ 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.

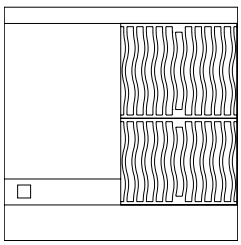
Notes: Measurements in ( ) are metric equivalents. XB = Storage base M = Modular (No base) | C= Convection oven.

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



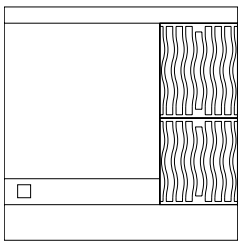
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-G18-2	STANDARD OVEN	160,000	47	341	750
IHR-G18-2-C	CONVECTION OVEN	155,000	45	368	810
IHR-G18-2-XB	STORAGE BASE	120,000	35	264	580
IHR-G18-2-P	PROVECTION OVEN	172,000	50	376	829
IHR-G18-2-M	MODULAR (NO BASE)	120,000	35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

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



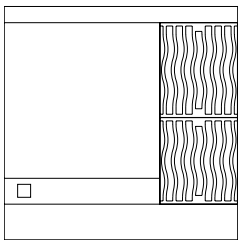
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-GT18-2	STANDARD OVEN	160,000	47	341	750
IHR-GT18-2-C	CONVECTION OVEN	155,000	45	368	810
IHR-GT18-2-XB	STORAGE BASE	120,000	35	264	580
IHR-GT18-2-P	PROVECTION OVEN	172,000	50	376	829
IHR-GT18-2-M	MODULAR (NO BASE)	120,000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

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



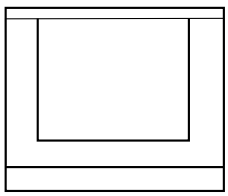
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-G24-2	STANDARD OVEN	180,000	53	362	796
IHR-G24-2-C	CONVECTION OVEN	175,000	51	389	856
IHR-G24-2-XB	STORAGE BASE	140,000	41	284	626
IHR-G24-2-P	PROVECTION OVEN	192,000	56	397	875
IHR-G24-2-M	MODULAR (NO BASE)	140,000	41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

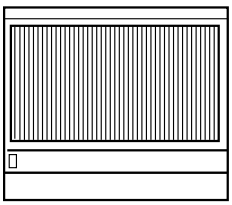
SPEC SERIES | RADIANT BROILERS AND ADD-A-UNIT GAS RANGES

IHR-RB-126

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

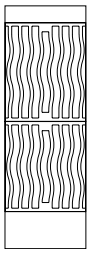
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-RB-126	STANDARD OVEN	90,000	26	314	691
IHR-RB-C	CONVECTION OVEN	90,000	26	220	483
IHR-RB-P	PROVECTION OVEN	102,000	30	349	770
IHR-RB-XB	STORAGE BASE	90,000	26	314	691
IHR-RB-M	MODULAR BASE	90,000	26	220	483

Intertek NSF

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

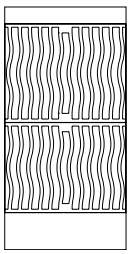
OPEN BURNERS | FLOOR AND MODULAR MODELS

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



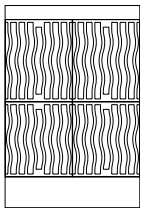
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-2-12-XB	2 EA. OPEN BURNERS W/ STORAGE BASE 12” (305) W	80,000	23	95	210
IHR-2-12-M	2 EA. OPEN BURNERS, MODULAR (NO BASE) 12” (305) W	80,000	23	84	185

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

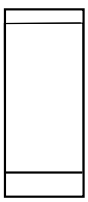
24” WIDE GRATES - FOUR 40,000 BTU/HR (10KW) OPEN BURNERS



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

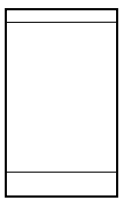
HOT TOP | FLOOR AND MODULAR MODELS

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



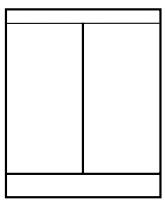
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-1HT-12-XB	HOT TOP W/ STORAGE BASE 12” (305) W	30,000	9	86	190
IHR-1HT-12-M	HOT TOP, MODULAR (NO BASE) 12” (305) W	30,000	9	70	155

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



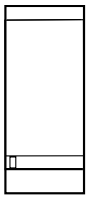
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-1HT-18-XB	HOT TOP W/ STORAGE BASE 18” (457) W	40,000	12	115	254
IHR-1HT-18-M	HOT TOP, MODULAR (NO BASE) 18” (457) W	40,000	12	94	206

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



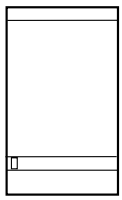
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-2HT-24-XB	HOT TOPS W/STORAGE BASE 24” (610) W	60,000	18	158	350
IHR-2HT-24-M	HOT TOPS, MODULAR (NO BASE) 24” (610) W	60,000	18	140	310

GRIDDLE TOP | FLOOR AND MODULAR MODELS



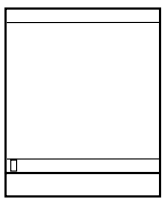
12” WIDE GRIDDLE - ONE 30,000 BTU/HR (9KW) BURNER

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

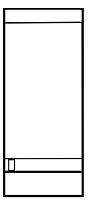
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-G18-XB	GRIDDLE TOP W/ STORAGE BASE 18” (457) W	30,000	12	121	266
IHR-G18-M	GRIDDLE TOP, MODULAR (NO BASE) 18” (457) W	30,000	12	110	242



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

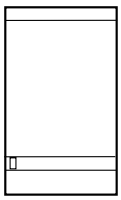
MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHR-G24-XB	GRIDDLE TOP W/ STORAGE BASE 24” (610) W	60,000	18	161	355
IHR-G24-M	GRIDDLE TOP, MODULAR (NO BASE) 24” (610) W	60,000	18	138	305

GRIDDLE TOP W/ THERMOSTAT | FLOOR AND MODULAR MODELS



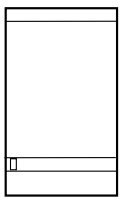
12” WIDE GRIDDLE - ONE 30,000 BTU/HR (9KW) BURNER

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

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

IHR-12SP

Shown with optional stainless steel backguard with shelf

IHR-24SP

Shown with optional electric Bain-Marie and faucet, and optional casters

SPREADER

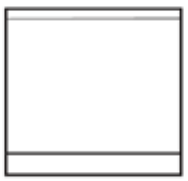
- Provides additional working space between ranges.
- Front 1 ¼" (32mm) manifold joins adjacent equipment.
- Cabinet base has bottom shelf for storing pans and stock pots.
- Permits rear tee connection to add sufficient gas input for a large battery of gas equipment.
- Optional electric Bain-Marie and 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 ½" (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

NSF

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 200ºf - 400ºf (93ºC - 204ºC) 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.
- ¾" Rear gas connection (single unit connection only)

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

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
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

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

IHSB-36
SALAMANDER BROILER

- 40,000 BTU infra-red burner
- Protective wire mesh screen covers the burner
- Dual control gas valves
- Built with heavier gauge stainless steel for durability and long service life.
- Reinforcement channels and single high shelf are required for range mount.

SALAMANDER ACCESSORIES

- 2 ea. Reinforcement channels to mount IRSB-36 on range
- Wall mount bracket
- Counter top installation, leg kit
- One point ¾” gas connection to range. Specify range model
- Stainless steel top, bottom, front and sides for IHSB is standard.

SALAMANDER BROILER

MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHSB-36	36” (914) SALAMANDER	40,000	12	75	162

Notes: Measurements in ( ) are metric equivalents.

IHCM-36
CHEESE MELTER

- 40,000 BTU infra-red burner
- Protective wire mesh screen covers the burner
- Dual control gas valves
- Built with heavier gauge stainless steel for durability and long service life.
- Reinforcement channels and single high shelf are required for range mount.

CHEESE MELTER ACCESSORIES

- Counter top installation, leg kit
- 2 ea. Reinforcement Channels to mount IHCM on range
- One point ¾” gas connection to range. Specify range model.
- Pass-thru cheesemelters are available for an additional charge.
- Stainless steel top, bottom, front and sides for IHCM is standard.
- Extra Racks
- Wall mount brackets

MODEL	DESCRIPTION	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IHCM-36	36” (914) CHEESE MELTER	40,000	12	75	162

Notes: Measurements in ( ) are metric equivalents.

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.
- ¾" Rear gas connection
- 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

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

IHMS-54

Shown with optional casters.

STANDARD FEATURES

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

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

OPTIONS FOR IHR, IHR LINEUPS AND CABINETS

STAINLESS STEEL COMMON FRONT LANDING LEDGE

WIDTH
48” (1219) W
54” (1372) W
60” (1524) W
72” (1829) W
84” (2134) W
96” (3496) W
108” (2743) W
120” (3048) W

STAINLESS STEEL INTERIOR ON OPEN CABINET BASE

WIDTH
12” (305), 18” (457)
24” (610), 36” (914)

STAINLESS STEEL CENTER SHELF IN OPEN CABINET BASE

WIDTH
12” (305), 18” (457)
24” (610), 36” (914)

STAINLESS STEEL CABINET BASE DOOR

WIDTH
12” (305), 18” (457), 24” (610) SINGLE DOOR
36” (914) DOUBLE DOORS

EXTRA OVEN RACK

WIDTH
26 ½” (673) STANDARD OVEN
26 ½” (673) CONVECTION OVEN

GAS SHUT-OFF VALVE

WIDTH
3/4” N.P.T.
1¼” N.P.T.

1¼” REAR GAS CONNECTION. BATTERIES UP TO 600,000 BTU 176KW

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

GAS PRESSURE REGULATORS

3/4” N.P.T.
1¼” N.P.T.

4” (102) WELDED ON LEGS FOR MODULAR UNITS

SWIVEL CASTERS, 2 WITH BRAKES SET OF 4

HIGH MASS OVEN 650°

CHROME GRIDDLE TOP (ADD “CG” TO MODEL #)

REINFORCEMENT CHANNELS

SAFETY VALVE

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.

NSF

Model BG-36

17” BACKGUARD | NO SHELF | STAINLESS STEEL

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

Model SHS-36

20½” SINGLE DECK | HIGH SHELF | STAINLESS STEEL

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

Model DHS-36

35” DOUBLE DECK|HIGH SHELVES|STAINLESS STEEL

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 - 27¼” (692) 4-PANS CAPACITY	38” 36” 36” (965 914 914)	0.3	(159) 350
IHR-XX-SC-36	SELF-CONTAINED	2-DRAWERS - 27¼” (692) 4-PANS CAPACITY	38” 36” 36” (965 914 914)	5	(213) 470
IHR-XX-RM-72	REMOTE	4-DRAWERS - 27¼” (692) 8-PANS CAPACITY	38” 72” 36” (965 1829 914)	0.5	(227) 500
IHR-XX-SC-72	SELF-CONTAINED	4-DRAWERS - 27¼” (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:
36º - 40ºf. (2.2º - 4.4º 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:
¼ h.p. compressor 120v., 6 ft. power cord is included.

GAS FOR COOKTOP:
1¼” front manifold and ¾” 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.

Intertek Intertek

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.

IMPER

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.
- Top grate options available.

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.

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.

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

IR-6-P

Shown with optional casters

IR-6

Shown with optional casters

IR-8-P-XB

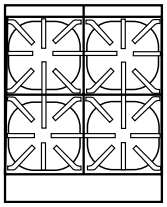
Shown with optional casters

PRO SERIES RANGE FEATURES

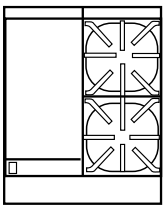
- New 1.5 diameter oven door handle.
- Larger oven door opening.
- Metal knobs with on/off indicator engraved into all knobs.
- 2 piece top grate design with deep bowl for higher efficiencies from the 32,000 BTU Burners.
- All stainless steel burner box, top grate and burner supports.
- Stainless steel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

NEW TOP GRATE AND DOOR HANDLE

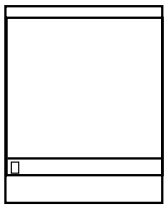
24” PRO SERIES RANGES



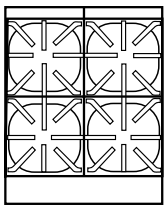
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-4	155,000	45	210	465
IR-4-XB	128,000	38	183	405



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

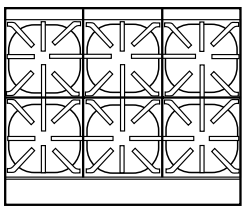


MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-G24	67,000	20	224	495
IR-G24-XB	40,000	12	196	435

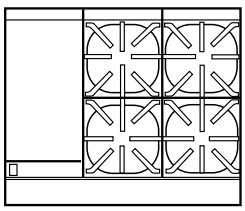


MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-4-SU	155,000	45	210	465
IR-4-SU-XB	128,000	38	183	405

36” PRO SERIES RANGES

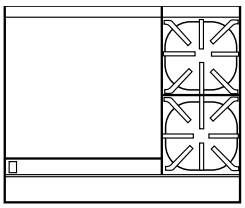


MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-6	227,000	67	274	605
IR-6-C	222,000	65	301	665
IR-6-P	244,000	71	310	684
IR-6-XB	192,000	56	246	545

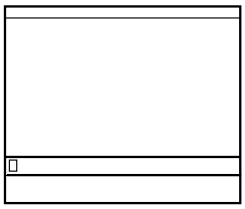


MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-4-G12	183,000	54	283	625
IR-4-G12-C	178,000	52	310	685
IR-4-G12-P	200,000	59	319	704
IR-4-G12-XB	148,000	43	256	565

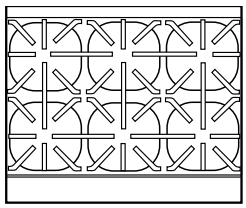
36” PRO SERIES RANGES



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

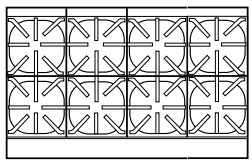


MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-G36	95,000	28	297	655
IR-G36-C	90,000	26	319	705
IR-G36-P	112,000	33	333	734
IR-G36-XB	60,000	18	269	595



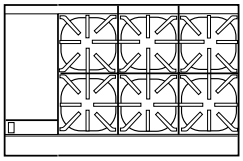
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-6-SU	227,000	67	274	605
IR-6-SU-C	222,000	65	301	665
IR-6-SU-P	244,000	71	310	684
IR-6-SU-XB	192,000	56	246	545

48” PRO SERIES RANGES

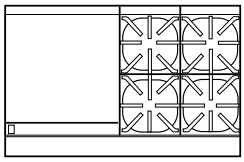


MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-8	310,000	91	322	710
IR-8-XB	291,000	85	290	640
IR-8-C-XB	286,000	84	303	670
IR-8-P-XB	308,000	90	326	719

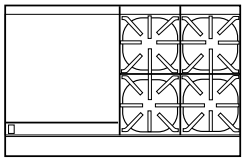
Notes: Measurements in ( ) are metric equivalents. “XB” specifies Cabinet Base model | Space Saver Oven is 20” wide. Accommodates 18” x 26” (457 x 660) sheet pans front-to-back.| “G” specifies Griddle Top | “SU” specifies Step-up



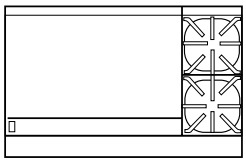
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-6-G12	266,000	78	344	760
IR-6-G12-XB	247,000	72	312	690
IR-6-G12-C-XB	242,000	71	326	720
IR-6-G12-P-XB	264,000	77	349	769



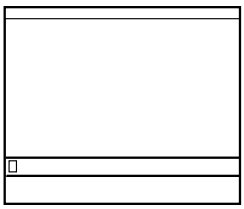
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-4-G24	222,000	65	367	810
IR-4-G24-XB	203,000	59	335	740
IR-4-G24-C-XB	198,000	58	348	770
IR-4-G24-P-XB	220,000	64	371	819



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

GAS

PRO SERIES | RESTAURANT RANGES

IR-6-G24-C

Shown with optional casters.

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 on top burners.
- Anti-clogging shield designed in the grate protects the pilot from grease and debris.
- Pots slide easily from section to section.

GRIDDLE TOP FEATURES

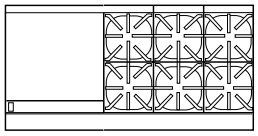
- Griddle tops are highly polished ¾" thick (19) plate for 24", 36", 48" and 60" ranges.
- 72" wide griddles are highly polished 1" thick (25) plates.
- 3" (76) wide stainless steel grease trough and removable grease can for easy cleaning.
- 20,000 BTU/hr 6KW burners are located every 12" (305) of griddle surface.
- Manual controls are standard, thermostatic controls optional.

IR-10

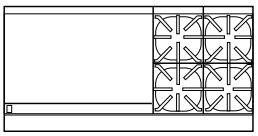
Shown with optional casters.

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

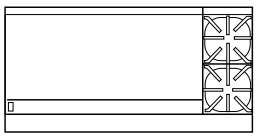
60” PRO SERIES RANGES



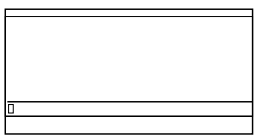
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-6-G24	302,000	89	480	1,060
IR-6-G24-C	297,000	87	506	1,115
IR-6-G24-CC	292,000	86	530	1,170
IR-6-G24-XB	267,000	78	457	1,010
IR-6-G24-C-XB	262,000	77	483	1,065
IR-6-G24-P-XB	284,000	83	494	1089



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 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.

IR-6-RG24

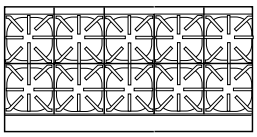
Shown with legs.

RAISED GRIDDLE WITH BROILER

- Raised griddle broilers are available in 24” and 36” (610 and 914) widths.
- Griddle tops are highly polished ¾” (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.

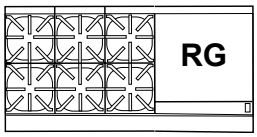


60” PRO SERIES RANGES

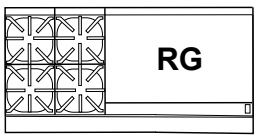
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-10-SU	390,000	114	444	980
IR-10-SU-C	385,000	113	468	1,035
IR-10-SU-CC	380,000	111	493	1,090
IR-10-SU-XB	355,000	104	425	940
IR-10-SU-C-XB	350,000	103	451	995
IR-10-SU-P-XB	372,000	109	462	1019

Notes: “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.|“RG” specifies Raised Griddle with Broiler.|“RB” specifies Radiant Broiler.

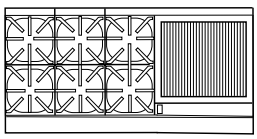
60” PRO SERIES RANGES



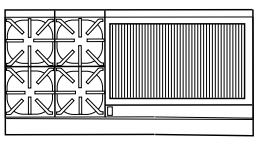
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-6-RG24	302,000	89	496	1,095
IR-6-RG24-C	297,000	87	522	1,150
IR-6-RG24-CC	292,000	86	540	1,195
IR-6-RG24-XB	267,000	78	468	1,045
IR-6-RG24-C-XB	262,000	77	499	1,100
IR-6-RG24-P-XB	319,000	93	532	1,174



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

IR-6-G36-C

Shown with optional casters.

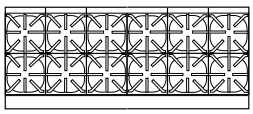
STANDARD OVEN FEATURES

- 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 150ºF to 500ºF (65ºC to 260ºC).
- 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 positiions.

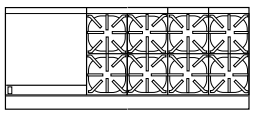
CONVECTION OVEN FEATURES

- Convection oven with ½ 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.

72" PRO SERIES RANGES



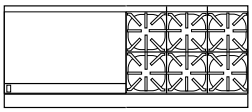
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-12	454,000	133	514	1,135
IR-12-C	449,000	132	540	1,190
IR-12-CC	444,000	130	568	1,255
IR-12-XB	419,000	123	493	1,085
IR-12-C-XB	414,000	121	517	1,140
IR-12-PP	488,000	143	586	1,293
IR-12-P-XB	436,000	128	528	1,164



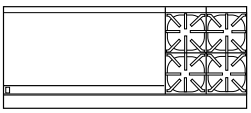
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-8-G24	386,000	113	536	1,185
IR-8-G24-C	381,000	112	562	1,240
IR-8-G24-CC	356,000	104	590	1,305
IR-8-G24-XB	331,000	97	513	1,135
IR-8-G24-C-XB	326,000	96	540	1,190
IR-8-G24-PP	420,000	123	609	1,343
IR-8-G24-P-XB	348,000	102	551	1,214

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.

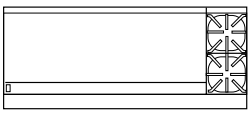
72” PRO SERIES RANGES



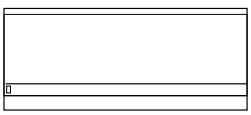
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-6-G36	322,000	94	541	1,195
IR-6-G36-C	317,000	93	567	1,250
IR-6-G36-CC	312,000	91	595	1,315
IR-6-G36-XB	287,000	84	518	1,145
IR-6-G36-C-XB	282,000	83	544	1,200
IR-6-G36-PP	356,000	104	614	1353
IR-6-G36-P-XB	304,000	89	555	1224



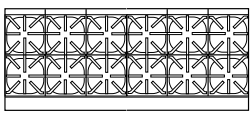
MODEL	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IR-4-G48	278,000	81	518	1,145
IR-4-G48-C	273,000	80	544	1,200
IR-4-G48-CC	268,000	79	572	1,265
IR-4-G48-XB	243,000	71	495	1,095
IR-4-G48-C-XB	238,000	70	522	1,150
IR-4-G48-PP	312,000	91	591	1303
IR-4-G48-P-XB	260,000	76	532	1174



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 ¾” N.P.T.

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.

THERMOSTAT GRIDDLE CONTROL (ADD “T” TO MODEL NUMBER)		
12” (305) GRIDDLE	24” (610) GRIDDLE	36” (914) GRIDDLE
48” (1219) GRIDDLE	60” (1524) GRIDDLE	72” (1829) GRIDDLE

GROOVED GRIDDLE TOP (ADD “GG” TO MODEL #) SPECIFY LEFT OR RIGHT SIDE FOR GROOVED SECTION
CHROME GRIDDLE TOP (ADD “CG” TO MODEL #)

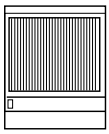
1” GRIDDLE PLATE (ADD “1” TO MODEL NUMBER)					
12” (305) GRIDDLE	24” (610) GRIDDLE	36” (914) GRIDDLE	48” (1219) GRIDDLE	60” (1524) GRIDDLE	72” (1829) GRIDDLE

COOK TOP OPTIONS

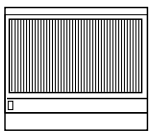
- Heavy duty polished top 12”w x 24”d (305 x 610) to replace two open burners.
- Add -“HT” to model number, 12” x 24” section.
- 24” and 36” radiant broiler sections may be added to all IR Ranges. Contact Imperial for prices.
- Safety Valves, contact Imperial for prices.
- CE models, contact Imperial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

IR-36BR-126

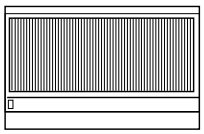
RANGE MATCH RADIANT BROILERS



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 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

Notes: Measurements in ( ) are metric equivalents.

IR-12-SPR

Shown with optional door.

RANGE MATCH SPREADER PLATE OPTIONS

- Stainless Steel Door on Open Cabinet 12”, 18”, 24”
- 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

NSF **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

DOUBLE AND SINGLE DECK OVENS

IR-36-DS-CC

IR-36-LB

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

NSF

Notes: Measurements in ( ) are metric equivalents.

IRSB-36
SALAMANDER BROILER

- 40,000 BTU infra-red burner
- Protective wire mesh screen covers the burner
- Single control gas valve
- Built with heavier gauge stainless steel for durability and long service life.
- Reinforcement channels and single high shelf are required for range mount.

SALAMANDER ACCESSORIES

- 2 ea. Reinforcement channels to mount
- IRSB-36 on range
- Wall mount bracket
- Counter top installation, leg kit
- One point ¾" 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

- 40,000 BTU infra-red burner
- Protective wire mesh screen covers the burner
- Single control gas valve
- Built with heavier gauge stainless steel for durability and long service life.
- Reinforcement channels and single high shelf are required for range mount.

CHEESE MELTER ACCESSORIES

- Counter top installation, leg kit
- 2 ea. Reinforcement Channels to mount ICMA on range
- One point ¾" 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

PROVECTION OVENS

PRV

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

PRV-2

Shown with optional casters

PRV-1

Shown with optional casters

PRV-3

Shown with optional stand

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

- Heavy duty Imperial casters
- Solid doors available at no additional charge, must specify at ordering.
- Extra racks
- 2 unit stand
- 1 unit stand
- Direct Connect Vent
- One point gas connection for double stack ovens
- Stack kit

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 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 2¼” (57) overhang is required when curb mounted. 0” clearance from non-combustible side and rear walls. Provide 6” (152) minimum clearance from combustible side walls and 0” from combustible wall at rear.

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

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
- 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

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.

PCVG-1

Single Deck, Standard Depth

Shown with Manual Controls and optional stand with racks and 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

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	120	1	60/50	9
PCVG-2 PCVDG-2	120	1	60/50	9

- Per oven

CLEARANCE

For use only on non-combustible floors with legs or casters; or 2¼” (57) overhang is required when curb mounted. 0” clearance from non-combustible side and rear walls. Provide 6” (152) minimum clearance from combustible side walls and 0” from combustible wall at rear.

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

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.
- 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
- 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

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

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. 1¼" (32) full port drain valve.
- Maximum load capacity: 40, 50 and 75 lbs.
- Fine mesh crumb screen catches larger particles for quick clean-ups.
- Double panel door.
- Full bottom provides structural support.
- 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 200ºF - 400ºF. (93ºC - 204ºC) 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	120,000 (35)	114	253
IFS-75-OP	304 STAINLESS STEEL FRYPOT	75 (41)	19 ½” (495)	34 ½” (876)	18” X 18” (457 X 457))	150,000 (44)	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

Notes: Measurements in ( ) are metric equivalents.

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 batteried 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)
CB = 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 - SP

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 - CB

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 ¾” 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 1¼” 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.

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 - SP

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 - CB

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 ¾” N.P.T
- Manifold gas shut-off valves 1¼” 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),
CB = 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.

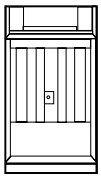
IPC-RS-14

Shown with optional rinse station, optional faucet, optionals 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 1¼" (32) diameter for quick, easy draining.
- Vessel is 16 gauge 317 alloy stainless steel. This "higher-than-marine-grade" withstands stronger concentrations of salt in the water for faster pasta preparation without boiling the water to compromise the flavor.
- 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

Intertek

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

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

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

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 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.

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 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.

Intertek NSF

Notes: Measurements in ( ) are metric equivalents.

Shown with optional tray, stand and casters

ICB-4836
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.
- Legs are welded to broiler body.
- Heat deflector
- 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

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 ½” (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

- Round Rod Top Grate, all sizes
- Casters for Stainless Steel Stands, set of 4
- 12" Stainless Steel flashing

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

Intertek

Notes: Measurements in ( ) are metric equivalents.

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 splashes 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 with optional casters.

MESQUITE BROILER

Designed to cook on wood or charcoal.

MESQUITE BROILER

Mesquite Broiler shown on MSQS-36 stand with optional casters.

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

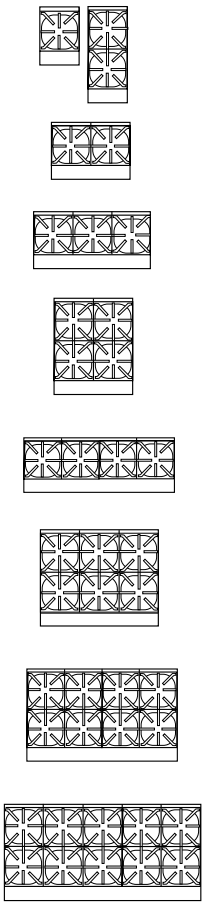
Chicken Broiler shown on IABT-36 stand, with optional casters.

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

Notes: Measurements in ( ) are metric equivalents.

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 ¾” (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 #).

Notes: Measurements in ( ) are metric equivalents.

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.
- Maximum temperature: 550°
- 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

Intertek

Notes: Measurements in ( ) are metric equivalents.

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

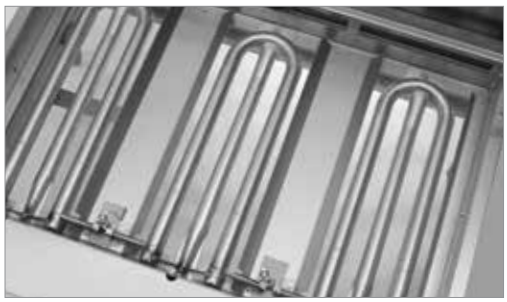
ISAE-36

SNAP ACTION GRIDDLE FEATURES

- Ideal for high production kitchens.
- Snap action thermostat control every 12” (305).
- Fast recovery, ±7°F temperature variance. Solid State model, has a ±2°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
TEPPAN YAKI GRIDDLE FEATURES

- One 30,000 BTU/hr. 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.

ITY-36

Shown with optional stand with casters.

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
- Water wash system for back splash

Notes: Measurements in ( ) are metric equivalents.

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

Notes: Measurements in ( ) are metric equivalents.

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

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 ½”w x 22 ½”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 ½” 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 150ºF to 500ºF (65ºC to 260ºC).
- 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.

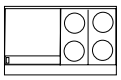
IR-6-G36T-E

Shown with optional casters.

Notes: Measurements in ( ) are metric equivalents.
“XB” specifies open cabinet base.“C” specifies one convection oven.
“CC” specifies two convection ovens. “G” specifies thermostatic griddle.

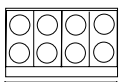
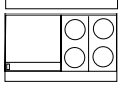
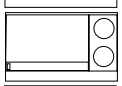
24” WIDE RESTAURANT RANGES

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



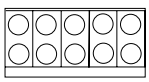
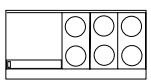
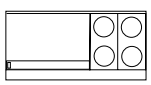
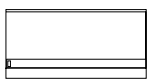
36” WIDE RESTAURANT RANGES

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

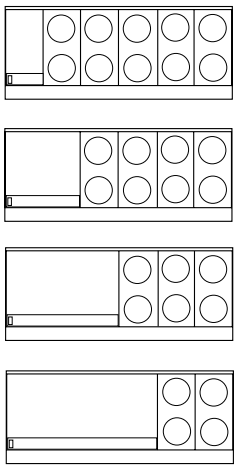
48” WIDE RESTAURANT RANGES

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.
- Contact Imperial for additional single phase options.
- 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	VOLTS	PHASE	AMPS
IR-4-E	15.7	208	3	44
		240	3	38
		480	3	19
IR-4-E-XB	10.4	208	3	44
		240	3	38
		480	3	19
IR-G24T-E	11.3	208	3	48
		240	3	42
		480	3	21
IR-G24T-E-XB	6.0	208	3	25
		240	3	22
		480	3	11

36” WIDE RESTAURANT RANGES

MODEL	TOTAL KW	VOLTS	PHASE	AMPS
IR-6-E	20.9	208	3	58
		240	3	50
		480	3	25
IR-6-E-C	20.9	208	3	58
		240	3	50
		480	3	25
IR-6-E-XB	15.6	208	3	43
		240	3	38
		480	3	19
IR-4-G12T-E	18.7	208	3	52
		240	3	45
		480	3	23
IR-4-G12T-E-C	18.7	208	3	52
		240	3	45
		480	3	23
IR-4-G12T-E-XB	13.4	208	3	37
		240	3	32
		480	3	16

MODEL	TOTAL KW	VOLTS	PHASE	AMPS
IR-2-G24T-E	16.5	208	3	46
		240	3	40
		480	3	20
IR-2-G24T-E-C	16.5	208	3	46
		240	3	40
		480	3	20
IR-2-G24T-E-XB	11.2	208	3	31
		240	3	27
		480	3	13
IR-G36T-E	14.3	208	1	69
		208	3	42
		240	1	60
		240	3	36
		480	3	18
IR-G36T-E-C	14.3	208	1	76
		208	3	47
		240	1	67
		240	3	41
		480	3	24
IR-G36T-E-XB	9	208	1	44
		208	3	26
		240	1	38
		240	3	22
		480	3	10

48” WIDE RESTAURANT RANGES

ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	AMPS	
				J BOX 'A'	J BOX 'B'
IR-8-E	31.4	208	3	44	44
		240	3	38	38
		480*	3	19	19
IR-8-E-XB	26.1	208	3	44	44
		240	3	38	38
		480*	3	19	19
IR-4-G24T-E	27	208	3	44	36
		240	3	38	31
		480*	3	19	16
IR-4-G24-T-E-C-XB	22.6	208	3	48	25
		240	3	42	22
		480*	3	21	11

MODEL	TOTAL KW	VOLTS	PHASE	AMPS	
				J BOX 'A'	J BOX 'B'
IR-2-G36T-E	24.8	208	3	44	35
		240	3	38	31
		480*	3	19	16
IR-2-G36T-E-XB	19.5	208	3	34	25
		240	3	30	22
		480*	3	15	11
IR-G48T-E	22.6	208	3	35	35
		240	3	31	31
		480*	3	16	16
IR-G48T-E-C-XB	18.2	208	3	40	25
		240	3	34	22
		480*	3	17	11

60” WIDE RESTAURANT RANGES

MODEL	TOTAL KW	VOLTS	PHASE	AMPS	
				J BOX 'A'	J BOX 'B'
IR-10-E	36.6	208	3	55	55
		240	3	48	48
		480	3	24	24
IR-10-E-C	37.5	208	3	59	55
		240	3	52	48
		480	3	26	24
IR-10-E-CC	38.4	208	3	59	59
		240	3	52	52
		480	3	26	26
IR-10-E-XB	31.3	208	3	44	44
		240	3	38	38
		480	3	19	19
IR-6-G24T-E	32.2	208	3	44	48
		240	3	38	41
		480	3	19	21
IR-6-G24T-E-C	33.1	208	3	48	48
		240	3	42	41
		480	3	21	21
IR-6-G24T-E-CC	34.1	208	3	48	51
		240	3	42	45
		480	3	21	23
IR-6-G24T-E-XB	26.9	208	3	44	47
		240	3	38	41
		480	3	19	21
IR-4-G36T-E	30	208	3	44	49
		240	3	38	43
		480	3	19	22
IR-4-G36T-E-C	30.9	208	3	48	49
		240	3	42	43
		480	3	21	22

MODEL	TOTAL KW	VOLTS	PHASE	AMPS	
				J BOX 'A'	J BOX 'B'
IR-4-G36T-E-CC	31.8	208	3	48	54
		240	3	38	46
		480	3	21	23
IR-4-G36T-E-XB	24.7	208	3	44	25
		240	3	38	22
		480	3	19	11
IR-G60T-E	25.6	208	3	49	35
		240	3	43	31
		480	3	22	16
IR-G60T-E-C	26.5	208	3	54	35
		240	3	46	31
		480	3	23	16
IR-G60T-E-CC	27.5	208	3	54	40
		240	3	46	34
		480	3	23	17
IR-G60T-E-XB	20.3	208	3	35	25
		240	3	31	22
		480	3	16	11

72" WIDE RESTAURANT RANGES

MODEL	TOTAL KW	VOLTS	PHASE	AMPS	
				J BOX 'A'	J BOX 'B'
IR-12-E	41.8	208	3	67	67
		240		58	58
		480		29	29
IR-12-E-C	42.7	208	3	71	66
		240		62	58
		480		31	29
IR-12-E-CC	43.7	208	3	71	71
		240		62	62
		480		31	31
IR-8-G24T-E	37.4	208	3	65	48
		240		57	41
		480		29	21
IR-8-G24T-E-C	38.3	208	3	65	48
		240		57	41
		480		29	21
IR-8-G24T-E-CC	39.3	208	3	65	51
		240		57	45
		480		29	23
IR-6-G36T-E	35.2	208	3	67	49
		240		58	43
		480		25	22
IR-6-G36T-E-C	36.1	208	3	71	49
		240		62	43
		480		31	22
IR-6-G36T-E-CC	37.1	208	3	71	54
		240		62	46
		480		31	23
IR-4-G48T-E	33.0	208	3	44	50
		240		38	44
		480		19	22
IR-4-G48T-E-C	33.9	208	3	48	50
		240		42	44
		480		21	22
IR-4-G48T-E-CC	34.9	208	3	48	51
		240		42	45
		480		21	23

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.
- 24" (610) plate depth (IHR-G only)
- 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

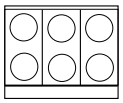
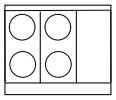
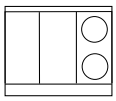
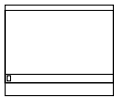
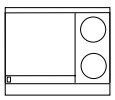
Shown with optional casters

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	VOLTS	PHASE	AMPS
IHR-6-E	20.9	208	3	67
		240	3	58
		480	3	29
IHR-6-E-C	21.8	208	3	71
		240	3	62
		480	3	31
IHR-6-E-XB	15.6	208	3	44
		240	3	38
		480	3	19

CONTINUED ON PAGE 82

MODEL	TOTAL KW	VOLTS	PHASE	AMPS
IHR-6-E-M	15.6	208	3	44
		240	3	38
		480	3	19
IHR-4-1HT-E	18.7	208	3	57
		240	3	50
		480	3	25
IHR-4-1HT-E-C	19.6	208	3	61
		240	3	53
		480	3	27
IHR-4-1HT-E-XB	13.4	208	3	44
		240	3	38
		480	3	19

Notes: Measurements in ( ) are metric equivalents.
“XB” specifies open cabinet storage base.“C” specifies convection oven. “M” speci ies Modular / Countertop (no base).
Contact Imperial for single phase options.

ELECTRICAL REQUIREMENTS

SPEC SERIES RANGES

CONTINUED FROM PAGE 81

MODEL	TOTAL KW	VOLTS	PHASE	AMPS
IHR-4-1HT-E-M	13.4	208	3	44
		240	3	38
		480	3	19
IHR-2-2HT-E	16.5	208	3	48
		240	3	41
		480	3	21
IHR-2-2HT-E-C	17.4	208	3	51
		240	3	45
		480	3	23
IHR-2-2HT-E-XB	11.2	208	3	35
		240	3	30
		480	3	15
IHR-2-2HT-E-M	11.2	208	3	35
		240	3	30
		480	3	15
IHR-GT24-2-E	18.5	208	3	55
		240	3	48
		480	3	24
IHR-GT24-2-E-C	19.4	208	3	55
		240	3	48
		480	3	24
IHR-GT24-2-E-XB	13.2	208	3	39
		240	3	34
		480	3	17
IHR-GT24-2-E-M	13.2	208	3	39
		240	3	34
		480	3	17
IHR-GT36-E	17.3	208	3	56
		240	3	49
		480	3	25
IHR-GT36-E-C	18.2	208	3	60
		240	3	52
		480	3	26
IHR-GT36-E-XB	12	208	3	34
		240	3	29
		480	3	15
IHR-GT36-E-M	12	208	3	34
		240	3	29
		480	3	15

ELECTRICAL INFORMATION:

- Available in 208 and 240, 1 and 3 phase, please indicate at time of order.
- Contact Imperial for additional single phase options.
- 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 ¾” D X 17 ¼” 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 ¾” D X 17 ¼” 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

Intertek Intertek

Notes: Measurements in ( ) are metric equivalents.

Shown with optional casters.

PCVE-2
CONVECTION OVEN

- Dual-open doors
- One hand opens and closes both doors simultaneously
- 50/50 doors swing open to 130º
- 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.

Intertek Intertek

Notes: Measurements in ( ) are metric equivalents.

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.
- ½ 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 5 KW	1/2 SIZE SINGLE OVEN	30” (762)	58” (1,473)	30” (762)	5 KW	(135) 297
HSICVE-1 7.5 KW	1/2 SIZE SINGLE OVEN	30” (762)	58” (1,473)	30” (762)	7.5 KW	(135) 297
HSICVE-2 5 KW	1/2 SIZE DOUBLE OVENS	30” (762)	62” (1,575)	30” (762)	10 KW	(215) 474
HSICVE-2 7.5 KW	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 KW	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 KW	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 KW	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 KW	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.

Intertek Intertek

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.

IMMERSED ELEMENTS

- Lower cost alternative for electric fryers.

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.

TILT-UP ELEMENTS

- provides full access to the frypot for cleaning.

ELECTRIC

FRYERS AND FILTER SYSTEMS

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

Intertek SANITATION

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 batteried 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 batteried 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 - SP

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 - CB

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	2.6	(21) 45	STAND-12-S	(12) 25
12” (305)	IHPA-2-12-E	2	5.2	(37) 80	STAND-12	(19) 40
24” (610)	IHPA-2-24-E	2	5.2	(37) 80	STAND-24-S	(19) 40
36” (914)	IHPA-3-36-E	3	7.8	(53) 115	STAND-36-S	(21) 45
24” (610)	IHPA-4-24-E	4	7.8	(64) 140	STAND-24	(23) 50
48” (1219)	IHPA-4-48-E	4	10.4	(64) 140	STAND-48-S	(23) 50
36” (914)	IHPA-6-36-E	6	15.6	(95) 210	STAND-36	(32) 70
48” (1219)	IHPA-8-48-E	8	20.8	(123) 270	STAND-48	(39) 85
60” (1524)	IHPA-10-60-E	10	36.6	(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	2.6	208	1	13
	2.6	240	1	11
IHPA-2-12-E	5.2	208	1	25
	5.2	208	3	22
	5.2	240	1	22
	5.2	240	3	19
	5.2	480	3	10
IHPA-2-24-E	5.2	208	1	25
	5.2	208	3	22
	5.2	240	1	22
	5.2	240	3	19
	5.2	480	3	10
IHPA-3-36-E	7.8	208	1	38
	7.8	208	3	22
	7.8	240	1	33
	7.8	240	3	19
	7.8	480	3	10
IHPA-4-24-E	10.4	208	3	29
	10.4	240	3	25
	10.4	480	3	13

MODEL	TOTAL KW	VOLTS	PHASE	AMPS
IHPA-4-48-E	10.4	208	1	50
	10.4	208	3	34
	10.4	240	1	44
	10.4	240	3	29
	10.4	480	3	15
IHPA-6-36-E	15.6	208	3	43
	15.6	240	3	38
	15.6	480	3	19

MODEL	TOTAL KW	KW 'A'	KW 'B'	VOLTS	PHASE	AMPS	
						J BOX A	J BOX B
IHPA-8-48-E	20.8	10.4	10.4	208	3	29	29
	20.8	10.4	10.4	240	3	25	25
	20.8	10.4	10.4	480	3	13	13
IHPA-10-60-E	36.6	18.3	18.3	208	3	51	51
	36.6	18.3	18.3	240	3	44	44
	36.6	18.3	18.3	480	3	22	22

* Additional charge.

Notes: Measurements in ( ) are metric equivalents. IHPA-10-60-E has 2 J-Boxes.

ITG-36-E

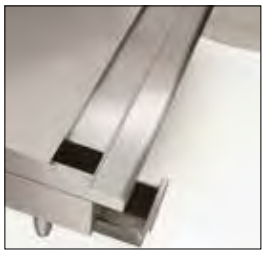
Thermostatically controlled

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.
- Maximum temperature: 550°
- Stainless steel grease trough and one piece rolled front for easy cleaning.
- 4” (102) chrome plated adjustable legs included.
- 24”, 36”, 48” models have a 1/2” (13) thick griddle plate.
- 60”, 72” models have a 3/4” (19) thick griddle plate.

ELECTRIC GRIDDLE OPTIONS

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



- 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.

Notes: Measurements in ( ) are metric equivalents. Depth of griddle cooking surface 24” (610). ITG-60-E and ITG-72-E have 2 J-Boxes.

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 92.5. 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. & CANADA
This Imperial Commercial Cooking Company warranty confidently applies to all equipment that remains unaltered, is installed properly, and is maintained in accordance with national local codes and installation manuals. “We assure you that this warranty will cover any equipment of such nature.”

Imperial products come with a one-year warranty to the original purchaser against defects in material and workmanship under normal use and service. However, this warranty only applies to equipment that is no older than two (2) years old from date of manufacture and purchased in the United States and Canada. This warranty does not apply to non-commercial use or porcelain items. Furthermore, parts wear is not considered a defect, and faucets, cast iron parts, and glass items are warranted for only 90 days.

Imperial agrees to repair or replace defective parts (with normal shipping charges) due to flaws in material or workmanship during the warranty period. However, this warranty does not apply to equipment that has been damaged, altered, or abused accidentally or intentionally, modified by unqualified service personnel, or has missing or altered serial nameplates.
Labor to repair or replacement of defective parts will be covered under warranty only if performed by an authorized Imperial service agency. However, this warranty does not cover travel exceeding 50 miles, holiday, or overtime labor charges. Therefore, extended mileage, holiday, or use of a non-authorized service agency must be authorized in writing by an Imperial authorized staff member.

FRYERS AND PASTA COOKERS:
This product comes with a one-year warranty for both parts and labor. The fry tank has a limited warranty of five years that is pro-rated for Stainless Steel. However, the warranty does not cover the cost of proper installation, initial check-out, air shutter adjustments, or routine maintenance such as lubrication, adjustment, or calibration of controls. It is the responsibility of the dealer, owner-user, or installing contractor to perform these tasks.

Please be advised that all prices displayed on this website are in USD and are subject to change without prior notice. Imperial shall not be held responsible for any pricing or specification errors. It is highly recommended that you contact Imperial to verify any changes that may affect the content.

TERMS AND CONDITIONS
TERMS: Net 30 days subject to credit department approval. All amounts past due are subject to 1½% per month service charge. FOB: Corona, CA 92879.
PRICES: All prices are subject to change without notice. Prices do not include sales or any other local state tax.
SHIPMENTS: Shipments must be inspected promptly upon receipt. No claims for damaged merchandise or missing parts or other errors will be recognized unless written notice thereof is given to Imperial within 30 days after the shipping date.

NOTE: The 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.

RETURNED GOODS: Returned goods are subject to a 20% re-stocking charge and the cost of reconditioning. Prior authorization by Imperial must be granted, and returned goods must be shipped freight-paid. Custom units built to buyers’ specifications may not be returned or canceled.

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 ATLANTA

6215 FULTON INDUSTRIAL BLVD.
ATLANTA, GA 30336

IMPERIAL COLORADO

124 MAIN ST.
LIMON, CO 80828

IMPERIAL CHICAGO

175 LIVELY BLVD.
ELK GROVE VILLAGE, IL 60007

IMPERIAL MARYLAND

8125 STAYTON DR.
JESSUP, MD 20794

EQUIPMENT PRICE LIST

Prices Effective September 30, 2024

MODEL ID	DESCRIPTION	LIST PRICE
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	$7,940
IR-2-G12	2 open burners, 12" griddle, (1) 20" wide oven	$13,670
IR-2-G12-XB	2 open burners, 12" griddle, (1) open cabinet base	$10,716
IR-G24	24" griddle top, (1) 20" wide oven	$14,055
IR-G24-XB	24" griddle top, (1) open cabinet base	$10,812
IR-4-SU	4 open burners with step-up, (1) 20" with oven	$14,885
IR-4-SU-XB	4 open burners with step-up, (1) open cabinet base	$14,187
IR-24BR-120	24" radiant broiler, (1) 20" wide oven	$23,942
IR-24BR-XB	24" radiant broiler, (1) open cabinet base	$22,771
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	$23,443
IR-6-XB	6 open burners, (1) open cabinet base	$9,501
IR-4-G12	4 open burners, 12" griddle top, (1) 26 1/2" wide oven	$15,449
IR-4-G12-C	4 open burners, 12" griddle top, (1) 26 1/2" wide convection oven	$23,850
IR-4-G12-P	4 open burners, 12" griddle top, (1) Provection oven	$26,523
IR-4-G12-XB	4 open burners, 12" griddle top, (1) open cabinet base	$11,930
IR-2-G24	2 open burners, 24" griddle top, (1) 26 1/2" wide oven	$15,965
IR-2-G24-C	2 open burners, 24" griddle top, (1) 26 1/2" wide convection oven	$24,330
IR-2-G24-P	2 open burners, 24" griddle top, (1) Provection oven	$27,036
IR-2-G24-XB	2 open burners, 24" griddle top, (1) open cabinet base	$12,059
IR-G36	36" griddle top, (1) 26 1/2" wide oven	$16,700
IR-G36-C	36" griddle top, (1) 26 1/2" wide convection oven	$25,113
IR-G36-P	36" griddle top, (1) Provection oven	$27,773
IR-G36-XB	36" griddle top, (1) open cabinet base	$13,020
IR-6-SU	6 open burners with step-up, (1) 26 1/2" wide oven	$17,353
IR-6-SU-C	6 open burners with step-up, (1) 26 1/2" wide convection oven	$25,240
IR-6-SU-P	6 open burners with step-up, (1) Provection oven	$28,428
IR-6-SU-XB	6 open burners with step-up, (1) open cabinet base	$14,274
IR-36BR-126	36" radiant broiler, (1) 26 1/2" wide standard oven	$24,377
IR-36BR-C	36" radiant broiler, (1) 26 1/2" wide convection oven	$25,680
IR-36BR-P	36" radiant broiler, (1) Provection oven	$34,092
IR-36BR-XB	36" radiant broiler, (1) open cabinet base	$21,437
48" WIDE PRO SERIES GAS RANGES		
IR-8	8 open burners, (2) 20" wide ovens	$22,121
IR-8-XB	8 open burners, (1) 26 1/2" wide standard oven and (1) open cabinet base	$19,052
IR-8-C-XB	8 open burners, (1) 26 1/2" wide convection oven and (1) open cabinet base	$27,592

MODEL ID	DESCRIPTION	LIST PRICE
IR-8-P-XB	8 open burners, (1)Provection oven and (1) open cabinet base	$30,128
IR-6-G12	6 open burners, 12" griddle, (2) 20" wide ovens	$24,919
IR-6-G12-XB	6 open burners, 12" griddle, (1) 26 1/2" wide standard oven and (1) open cabinet base	$21,942
IR-6-G12-C-XB	6 open burners, 12" griddle, (1) 26 1/2" wide convection oven and (1) open cabinet base	$30,479
IR-6-G12-P-XB	6 open burners, 12" griddle, (1) Provection oven and (1) open cabinet base	$33,015
IR-4-G24	4 open burners, 24" griddle, (2) 20" wide ovens	$25,049
IR-4-G24-XB	4 open burners, 24" griddle, (1) 26 1/2" wide standard oven and (1) open cabinet base	$22,121
IR-4-G24-C-XB	4 open burners, 24" griddle, (1) 26 1/2" wide convection oven and (1) open cabinet base	$30,647
IR-4-G24-P-XB	4 open burners, 24" griddle, (1) Provection oven and (1) open cabinet base	$33,195
IR-4-RG24	4 open burners with (1) 24" raised griddle/broiler, (2) 20" wide ovens	$26,800
IR-4-RG24-XB	4 open burners with (1) 24" raised griddle/broiler, (1) 26 1/2" std. ovenand (1) cabinet base	$23,476
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	$31,962
IR-4-RG24-P-XB	4 open burners with (1) 24" raised griddle/broiler, (1) Provection Oven and (1) cabinet base	$34,548
IR-2-G36	2 open burners, 36" griddle, (2) 20" wide ovens	$26,189
IR-2-G36-XB	2 open burners, 36" griddle, (1) 26 1/2" wide standard oven and (1) open cabinet base	$23,031
IR-2-G36-C-XB	2 open burners, 36" griddle, (1) 26 1/2" wide convection oven and (1) open cabinet base	$31,659
IR-2-G36-P-XB	2 open burners, 36" griddle, (1) Provection oven and (1) open cabinet base	$34,107
IR-G48	48" griddle, (2) 20" wide ovens	$28,026
IR-G48-XB	48" griddle, (1) 26 1/2" wide standard oven and (1) open cabinet base	$24,919
IR-G48-C-XB	48" griddle, (1) 26 1/2" wide convection oven and (1) open cabinet base	$33,505
IR-G48-P-XB	48" griddle, (1) Provection oven and (1) open cabinet base	$35,991
IR-48BR-220	48" radiant broiler, (2) 20" wide standard ovens	$35,853
IR-48BR-XB-126	48" radiant broiler, (1) 26 1/2" wide standard oven and (1) open cabinet base	$32,137
IR-48BR-XB-P	48" radiant broiler, (1) Provection oven and (1) open cabinet base	$43,214
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	$28,185
IR-10-CC	10 open burners, (2) 26 1/2" wide convection ovens	$35,339
IR-10-XB	10 open burners, (1) 26 1/2" wide standard oven and (1) open cabinet base	$16,625
IR-10-C-XB	10 open burners, (1) convection oven and (1) open cabinet base	$27,572
IR-10-P-XB	10 open burners, (1)Orovection oven and (1) open cabinet base	$27,697
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	$30,764
IR-6-G24-CC	6 open burners, 24" griddle, (2) 26 1/2" wide convection ovens	$37,954
IR-6-G24-XB	6 open burners, 24" griddle, (1) 26 1/2" wide standard oven and (1) open cabinet base	$19,477
IR-6-G24-C-XB	6 open burners, 24" griddle, (1) convection oven and (1) open cabinet base	$30,185
IR-6-G24-P-XB	6 open burners, 24" griddle, (1) Provection and (1) open cabinet base	$30,551
IR-4-G36	4 open burners, 36" griddle, (2) 26 1/2" wide standard ovens	$24,395
IR-4-G36-C	4 open burners, 36" griddle, (1) standard and (1) convection ovens	$32,518
IR-4-G36-CC	4 open burners, 36" griddle, (2) 26 1/2" wide convection ovens	$39,715
IR-4-G36-XB	4 open burners, 36" griddle, (1) 26 1/2" wide standard oven and (1) open cabinet base	$21,312
IR-4-G36-C-XB	4 open burners, 36" griddle, (1) convection oven and (1) open cabinet base	$31,949
IR-4-G36-P-XB	4 open burners, 36" griddle, (1) Provection and (1) open cabinet base	$32,388
IR-2-G48	2 open burners, 48" griddle, (2) 26 1/2" wide standard ovens	$25,725
IR-2-G48-C	2 open burners, 48" griddle, (1) standard and (1) convection ovens	$33,846
IR-2-G48-CC	2 open burners, 48" griddle, (2) 26 1/2" wide convection ovens	$41,047
IR-2-G48-XB	2 open burners, 48" griddle, (1) 26 1/2" wide standard oven and (1) open cabinet base	$22,245
IR-2-G48-C-XB	2 open burners, 48" griddle, (1) convection oven and (1) open cabinet base	$33,285

MODEL ID	DESCRIPTION	LIST PRICE
IR-2-G48-P-XB	2 open burners, 48" griddle, (1) Provection and (1) open cabinet base	$33,319
IR-G60	60" griddle, (2) 26 1/2" wide standard ovens	$29,883
IR-G60-C	60" griddle, (1) standard and (1) convection ovens	$38,414
IR-G60-CC	60" griddle, (2) 26 1/2" wide convection ovens	$45,930
IR-G60-XB	60" griddle, (1) 26 1/2" wide standard oven and (1) open cabinet base	$26,274
IR-G60-C-XB	60" griddle, (1) convection oven and (1) open cabinet base	$37,774
IR-G60-P-XB	60" griddle, (1)Provection oven and (1) open cabinet base	$37,350
IR-10-SU	10 open burners with step-up, (2) 26 1/2" wide standard ovens	$29,518
IR-10-SU-C	10 open burners with step-up, (1) standard and (1) convection ovens	$37,641
IR-10-SU-CC	10 open burners with step-up, (2) 26 1/2" wide convection ovens	$46,513
IR-10-SU-XB	10 open burners with step-up, (1) 26 1/2" wide standard oven and (1) open cabinet base	$28,001
IR-10-SU-C-XB	10 open burners with step-up, (1) 26 1/2" convection oven and (1) open cabinet base	$37,294
IR-10-SU-P-XB	10 open burners with step-up, (1) 26 1/2" Provection and (1) open cabinet base	$39,075
IR-6-RG24	6 open burners, 24" raised griddle/broiler, (2) 26 1/2" wide standard ovens	$23,924
IR-6-RG24-C	6 open burners, 24" raised griddle/broiler, (1) standard and (1) convection ovens	$32,049
IR-6-RG24-CC	6 open burners, 24" raised griddle/broiler, (2) 26 1/2" wide convection ovens	$39,244
IR-6-RG24-XB	6 open burners, 24" raised griddle/broiler, (1) 26 1/2" wide standard oven and (1) cabinet base	$20,798
IR-6-RG24-C-XB	6 open burners, 24" raised griddle/broiler, (1) convection oven and (1) open cabinet base	$31,480
IR-6-RG24-P-XB	6 open burners, 24" raised griddle/broiler, (1) Provection oven and (1) open cabinet base	$31,871
IR-4-RG36	4 open burners, 36" griddle/broiler, (2) 26 1/2" wide standard ovens	$34,139
IR-4-RG36-C	4 open burners, 36" griddle/broiler, (1) standard and (1) convection ovens	$42,260
IR-4-RG36-CC	4 open burners, 36" griddle/broiler, (2) 26 1/2" convection ovens	$49,978
IR-4-RG36-XB	4 open burners, 36" griddle/broiler, (1) standard oven and open cabinet base	$30,947
IR-4-RG36-C-XB	4 open burners, 36" griddle/broiler, (1) 26 1/2" convection oven and open cabinet base	$41,692
IR-4-RG36-P-XB	4 open burners, 36" griddle/broiler, (1) Provection oven and open cabinet base	$42,022
IR-6-RB24	6 open burners, 24" Raised Radiant Broiler, (2) 26 1/2" wide standard ovens	$33,451
IR-6-RB24-C	6 open burners, 24" Raised Radiant Broiler, (1) standard and (1) convection ovens	$41,575
IR-6-RB24-CC	6 open burners, 24" Raised Radiant Broiler, (2) 26 1/2" wide convection ovens	$46,176
IR-6-RB24-XB	6 open burners, 24" Raised Radiant Broiler, (1) 26 1/2" wide standard oven and (1) cabinet base	$49,304
IR-6-RB24-C-XB	6 open burners, 24" Raised Radiant Broiler, (1) 26 1/2" convection oven and (1) open cabinet base	$41,003
IR-6-RB24-P-XB	6 open burners, 24" Raised Radiant Broiler, (1) Provection oven and (1) open cabinet base	$60,377
IR-4-RB36	4 open burners, 36" radiant broiler, (2) 26 1/2" wide standard ovens	$39,516
IR-4-RB36-C	4 open burners, 36" radiant broiler, (1) standard and (1) convection ovens	$47,640
IR-4-RB36-CC	4 open burners, 36" radiant broilerr, (2) 26 1/2" convection ovens	$59,320
IR-4-RB36-XB	4 open burners, 36" radiant broiler, (1) 26 1/2" standard oven and open cabinet base	$40,270
IR-4-RB36-C-XB	4 open burners, 36" radiant broiler, (1) 26 1/2" convection oven and open cabinet base	$47,066
IR-4-RB36-P-XB	4 open burners, 36" radiant broiler, (1) Provection oven and open cabinet base	$51,342
72" WIDE PRO SERIES GAS RANGES		
IR-12	12 open burners, (2) 26 1/2" wide standard ovens	$27,065
IR-12-C	12 open burners, (1) standard and (1) convection ovens	$35,600
IR-12-CC	12 open burners, (2) 26 1/2" wide convection ovens	$44,132
IR-12-XB	12 open burners, (1) 26 1/2" wide standard oven and (1) open cabinet base	$23,516
IR-12-C-XB	12 open burners, (1) 26 1/2" convection oven and (1) open cabinet base	$35,204
IR-12-PP	12 open burners, (2) Provection ovens	$49,214
IR-12-P-XB	12 open burners, (1) Provection oven and (1) open cabinet base	$34,590
IR-8-G24	8 open burners, 24" griddle, (2) 26 1/2" wide standard ovens	$30,647
IR-8-G24-C	8 open burners, 24" griddle, (1) standard and (1) convection ovens	$39,182
IR-8-G24-CC	8 open burners, 24" griddle, (2) 26 1/2" wide convection ovens	$47,814

MODEL ID	DESCRIPTION	LIST PRICE
IR-8-G24-XB	8 open burners, 24" griddle, (1) 26 1/2" wide standard oven and (1) open cabinet base	$26,844
IR-8-G24-C-XB	8 open burners, 24" griddle, (1) 26 1/2" convection oven and (1) open cabinet base	$38,629
IR-8-G24-PP	8 open burners, 24" griddle, (2) Provection ovens	$52,794
IR-8-G24-P-XB	8 open burners, 24" griddle, (1) Provection oven and (1) open cabinet base	$37,916
IR-6-G36	6 open burners, 36" griddle, (2) 26 1/2" wide standard ovens	$30,647
IR-6-G36-C	6 open burners, 36" griddle, (1) standard and (1) convection ovens	$39,182
IR-6-G36-CC	6 open burners, 36" griddle, (2) 26 1/2" wide convection ovens	$47,814
IR-6-G36-XB	6 open burners, 36" griddle, (1) 26 1/2" wide standard oven and (1) open cabinet base	$26,844
IR-6-G36-C-XB	6 open burners, 36" griddle, (1) 26 1/2" convection oven and (1) open cabinet base	$38,629
IR-6-G36-PP	6 open burners, 36" griddle, (2) Provection ovens	$52,794
IR-6-G36-P-XB	6 open burners, 36" griddle, (1) Provection oven and (1) open cabinet base	$37,916
IR-4-G48	4 open burners, 48" griddle, (2) 26 1/2" wide standard ovens	$33,410
IR-4-G48-C	4 open burners, 48" griddle, (1) standard and (1) convection ovens	$41,949
IR-4-G48-CC	4 open burners, 48" griddle, (2) 26 1/2" wide convection ovens	$50,562
IR-4-G48-XB	4 open burners, 48" griddle, (1) 26 1/2" wide standard oven and (1) open cabinet base	$29,516
IR-4-G48-C-XB	4 open burners, 48" griddle, (1) 26 1/2" convection oven and (1) open cabinet base	$42,142
IR-4-G48-PP	4 open burners, 48" griddle, (2) Provection ovens	$55,557
IR-4-G48-P-XB	4 open burners, 48" griddle, (1) Provection oven and (1) open cabinet base	$40,588
IR-2-G60	2 open burners, 60" griddle, (2) 26 1/2" wide standard ovens	$40,779
IR-2-G60-C	2 open burners, 60" griddle, (1) standard and (1) convection ovens	$49,744
IR-2-G60-CC	2 open burners, 60" griddle, (2) 26 1/2" wide convection ovens	$58,705
IR-2-G60-XB	2 open burners, 60" griddle, (1) 26 1/2" wide standard oven and (1) open cabinet base	$36,598
IR-2-G60-C-XB	2 open burners, 60" griddle, (1) 26 1/2" convection oven and (1) open cabinet base	$49,330
IR-2-G60-PP	2 open burners, 60" griddle, (2) Provection ovens	$62,929
IR-2-G60-P-XB	2 open burners, 60" griddle, (1) Provection oven and (1) open cabinet base	$47,670
IR-G72	72" griddle, (2) 26 1/2" wide standard ovens	$41,237
IR-G72-C	72" griddle, (1) standard and (1) convection ovens	$50,203
IR-G72-CC	72" griddle, (2) 26 1/2" wide convection ovens	$59,349
IR-G72-XB	72" griddle, (1) 26 1/2" wide standard oven and (1) open cabinet base	$37,198
IR-G72-C-XB	72" griddle, (1) 26 1/2" convection oven and (1) open cabinet base	$49,704
IR-G72-PP	72" griddle, (2) Provection ovens	$63,385
IR-G72-P-XB	72" griddle, (1) Provection Oven and (1) open cabinet base	$48,272
IR-12-SU	12 open burners with step-up, (2) 26 1/2" wide standard ovens	$36,954
IR-12-SU-C	12 open burners with step-up, (1) standard and (1) convection ovens	$45,492
IR-12-SU-CC	12 open burners with step-up, (2) 26 1/2" wide convection ovens	$52,976
IR-12-SU-XB	12 open burners with step-up, (1) 26 1/2" wide standard oven and (1) open cabinet base	$35,157
IR-12-SU-C-XB	12 open burners with step-up, (1) 26 1/2" convection oven and (1) open cabinet base	$45,068
IR-12-SU-PP	12 open burners with step-up, (2) Provection ovens	$59,101
IR-12-SU-P-XB	12 open burners with step-up, (1) Provection oven and (1) open cabinet base	$46,231
OPTIONAL ACCESSORIES FOR PRO SERIES GAS RANGES		
Exterior Options		**$0**
IHR-24 S/S DOOR	Stainless steel cabinet base door for 24"	$1,642
IHR-36 S/S DOOR	Stainless steel cabinet base door for 36"	$2,107
IHR-48 S/S DOOR	Stainless steel cabinet base double door for 48"	$2,639
3/4 in GAS QUICK DISC 48	3/4" N.P.T. x 4 ft Gas quick disconnect, flex hose with restraining device	$1,575
3/4 in GAS QUICK DISC 60	3/4" N.P.T. x 5 ft Gas quick disconnect, flex hose with restraining device	$1,746
3/4 SHUT OFF	3/4" N.P.T. Gas Shut-off Valve for all ranges	$152
EXTENDED LANDING LEDGE	Extended landing lege for range upto 10" with or without cut out / per linear ft.	$567

MODEL ID	DESCRIPTION	LIST PRICE
BELLY BAR	Belly bar / per lineal ft.	$473
10-39948	Set of 4 Swivel casters, 2 with brakes	$989
10-39949	Set of 6 Swivel casters, 3 with brakes	$1,484
Oven Options		$0
10-2120	Extra oven rack, 20"	$428
10-2130	Extra oven rack, 26 1/2" Standard oven	$428
IR-CONVECTION RACK	Extra oven rack, 26 1/2" Convection oven	$428
Griddle Options		$0
IR-12 THERMO-GRIDD	Thermo griddle control for 12" griddle (add "T" to model number)	$2,013
IR-24 THERMO-GRIDD	Thermo griddle control for 24" griddle (add "T" to model number)	$2,302
IR-36 THERMO-GRIDD	Thermo griddle control for 36" griddle (add "T" to model number)	$2,851
IR-48 THERMO-GRIDD	Thermo griddle control for 48" griddle (add "T" to model number)	$3,761
IR-60 THERMO-GRIDD	Thermo griddle control for 60" griddle (add "T" to model number)	$5,873
IR-72 THERMO-GRIDD	Thermo griddle control for 72" griddle (add "T" to model number)	$6,597
GG-12	Grooved griddle top - 12" Wide	$2,066
GG-24	Grooved griddle top - 24" Wide	$4,132
GG-36	Grooved griddle top - 36" Wide	$6,198
GG-48	Grooved griddle top - 48" Wide	$8,264
GG-60	Grooved griddle top - 60" Wide	$10,330
GG-72	Grooved griddle top - 72" Wide	$12,396
1in THICK GRIDDLE PLATE 12in WIDE	12" Wide 1" thick griddle plate (add "-1" to model number)	$776
1in THICK GRIDDLE PLATE 24in WIDE	24" Wide 1" thick griddle plate (add "-1" to model number)	$776
1in THICK GRIDDLE PLATE 36in WIDE	36" Wide 1" thick griddle plate (add "-1" to model number)	$776
1in THICK GRIDDLE PLATE 48in WIDE	48" Wide 1" thick griddle plate (add "-1" to model number)	$1,300
1in THICK GRIDDLE PLATE 60in WIDE	60" Wide 1" thick griddle plate (add "-1" to model number)	$1,624
CG-12	Chrome griddle top - 12" Wide	$2,845
CG-24	Chrome griddle top - 24" Wide	$5,690
CG-36	Chrome griddle top - 36" Wide	$8,535
CG-48	Chrome griddle top - 48" Wide	$11,380
CG-60	Chrome griddle top - 60" Wide	$14,225
CG-72	Chrome griddle top - 72" Wide	$17,070
Cook Top Options		$0
IR-HOT TOP	Hot tops to replace 2 open burners, a 12"W x 24"D section (add "HT" to model number)	$1,654
SAFETY VALVE	Safety Valves, contact Imperial for prices	$0
CALL FACTORY	CE models, contact Imperial for prices	$0
RANGE MATCH FRYERS		
IRF-25	25 lbs oil capacity, S/S Tube Fired Fry Pot	$11,549
IRF-2525	(2) 25 lbs oil capacity, S/S Tube Fired Fry Pot	$21,894
IRF-40	40 lbs oil capacity, S/S Tube Fired Fry Pot	$14,723
IRF-50	50 lbs oil capacity, S/S Tube Fired Fry Pot	$16,592
IRF-75	75 lbs oil capacity, S/S Tube Fired Fry Pot	$19,295
IRF-40-OP	40 lbs oil capacity, S/S Open Fry Pot	$18,121
IRF-50-OP	50 lbs oil capacity, S/S Open Fry Pot	$20,611
IRF-75-OP	75 lbs oil capacity, S/S Open Fry Pot	$24,187
IRF-DS	Top draining section storage cabinet, no filter (15-1/2" wide)	$8,230
IRF-DS-75	Top draining section storage cabinet, no filter (19-1/2" wide)	$9,876

MODEL ID	DESCRIPTION	LIST PRICE
RANGE MATCH FRYER OPTIONS		
IRF-BACKGUARD	20 1/2" stainless steel backguard (no shelf)	$1,127
IRF-S/S TANK COVER	Stainless steel tank cover (Specify fryer model ID)	$639
JOINER STRIP	Stainless Steel Joiner Strip	$319
IF-S/S DRAIN SHELF	Stainless steel drain shelf (specify left or right mount)	$1,067
10-39948	Set of 4 Swivel casters, 2 with brakes	$989
IRF-SINGLE BASKET	Full size basket, each	$542
IRF-TWIN BASKETS	Extra set of twin baskets (set of 2) for IRF-40, IRF-50, IRF-40-OP, IRF-50-OP	$598
IRF-75-TWIN BASKETS	Extra set of twin baskets (set of 2) for IRF-75, IRF-75-OP	$889
IF-HEAT LAMP	Heat lamp for drain station	$1,918
RANGE MATCH SPREADER PLATE -- BAIN-MARIE		
IR-12-SPR	12" Wide Cabinet Base with stainless steel work surface	$2,856
IR-18-SPR	18" Wide Cabinet Base with stainless steel work surface	$3,253
IR-24-SPR	24" Wide Cabinet Base with stainless steel work surface	$3,809
IR-36-SPR	36" Wide Cabinet Base with stainless steel work surface	$4,589
RANGE MATCH SPREADER PLATE OPTIONS		
IR-SPR S/S DOOR	Stainless steel door on open cabinet 12", 18", 24"	$1,642
IR-SPR S/S DOORS-36	Stainless steel door on open cabinet 36" (2 door set)	$2,107
IR-18-SPR-BM, IR-24-SPR-BM, IR-36-SPR-BM	Optional electric Bain Marie with s/s door, faucet (add "BM"), for 18", 24", or 36"	$5,978
SINGLE DECK OVENS		
IR-36-LB	(1) 26 1/2" standard oven	$11,783
IR-36-LB-C	(1) 26 1/2" convection oven	$19,561
DOUBLE DECK OVENS		
IR-36-DS	(2) 26 1/2" standard ovens, stacked	$23,572
IR-36-DS-C	(1) 26 1/2" standard oven, stacked on top of (1) 26 1/2" convection oven	$31,338
IR-36-DS-CC	(2) 26 1/2" convection ovens, stacked	$39,110
SALAMANDER BROILERS		
IRSB-36	36" infra-red salamander broiler	$9,167
SALAMANDER ACCESSORIES		
10-14060	(2) reinforcement channels to mount IRSB-36 on range	$652
10-14056	Wall mount bracket	$540
ISB-LEGS	Leg kit for countertop installation	$798
ISB-ONE POINT GAS	One point 3/4" gas connection from IRSB to IR range	$420
CHEESEMELTER BROILERS, INFRA-RED BURNERS		
IRCM-24	24" infra-red cheesemelter broiler	$7,210
IRCM-36	36" infra-red cheesemelter broiler	$9,006
IRCM-48	48" infra-red cheesemelter broiler	$12,409
IRCM-60	60" infra-red cheesemelter broiler	$15,602
IRCM-72	72" infra-red cheesemelter broiler	$18,842
IRCM-84	84" infra-red cheesemelter broiler	$22,541
CHEESEMELTER ACCESSORIES		
ICMA-24 RACK	Extra rack for IRCM-24	$535
ICMA-36 RACK	Extra rack for IRCM-36	$727
ICMA-48 RACK	Extra rack for IRCM-48	$759
ICMA-60 RACK	Extra rack for IRCM-60	$879
ICMA-72 RACK	Extra rack for IRCM-72	$950
ICMA-84 RACK	Extra rack for IRCM-84	$1,063

MODEL ID	DESCRIPTION	LIST PRICE
10-14060	(2) reinforcement channels to mount IRCMA on range	$652
10-14055, 10-14056, ICMA-48 WALL	Wall mount brackets 24", 36", 48", per set	$540
ICMA-60 WALL, ICMA-72 WALL	Wall mount brackets 60", 72", per set	$759
ICMA-84 WALL	Wall mount brackets 84", per set	$879
ICMA-LEGS	Leg kit for countertop installation	$798
ICMA-ONE POINT CONNECTION	One point 3/4" gas connection from IRCMA to IR range	$420
FLOOR MODEL GAS FRYERS AND STORAGE CABINETS		
IFS-25	1/2 size, add-a-fryer, 50 Lbs. Oil Capacity, 304 Stainless steel frypot	$8,586
IFS-2525	Two 1/2 size, split pot fryer, 25/25 Lbs. Oil Capacity, 304 Stainless steel frypots	$16,825
IFS-40	40 Lbs. Oil Capacity, 304 Stainless steel frypot	$3,509
IFS-40-D	40 Lbs. Oil Capacity, 304 Stainless steel frypot- DEEP	$11,631
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)	$6,330
IF-DS-75	19-1/2" Wide Top draining section with storage cabinet (no filter)	$7,596
COUNTER TOP GAS FRYER AND STAND		
IFST-25	25 Lbs. Oil Capacity Countertop style, 15 1/2" Wide, 304 Stainless steel frypot	$8,697
IFSTS-25	Stainless Steel Stand for countertop fryer	$1,527
OPEN POT GAS FRYERS		
IFS-40-OP	40 Lbs. Oil Capacity, Open Pot Fryer	$12,856
IFS-50-OP	50 Lbs. Oil Capacity, Open Pot Fryer	$14,615
IFS-75-OP	75 Lbs. Oil Capacity, Open Pot Fryer	$17,160
IF-DS	15-1/2" Wide Top draining section with storage cabinet (no filter)	$6,330
IF-DS-75	19-1/2" Wide Top draining section with storage cabinet (no filter)	$7,596
SPACE SAVER FILTER SYSTEMS -WITH TUBE FIRED FRYERS		
IFSSP250	Snap Action Thermostat, 2 fryers in System	$41,150
IFSSP275	Snap Action Thermostat, 2 fryers in System	$48,986
IFSSP250T	Electronic Thermostat control, 2 fryers in System	$44,950
IFSSP275T	Electronic Thermostat control, 2 fryers in System	$52,756
IFSSP250C	Computer Control, 2 fryers in System	$51,096
IFSSP275C	Computer Control, 2 fryers in System	$58,936
IFSSP350	Snap Action Thermostat, 3 fryers in System	$53,538
IFSSP375	Snap Action Thermostat, 3 fryers in System	$64,567
IFSSP350T	Electronic Thermostat control, 3 fryers in System	$59,203
IFSSP375T	Electronic Thermostat control, 3 fryers in System	$70,236
IFSSP350C	Computer Control, 3 fryers in System	$68,436
IFSSP375C	Computer Control, 3 fryers in System	$79,471
IFSSP450	Snap Action Thermostat, 4 fryers in System	$64,264
IFSSP475	Snap Action Thermostat, 4 fryers in System	$78,522
IFSSP450T	Electronic Thermostat control, 4 fryers in System	$71,839
IFSSP475T	Electronic Thermostat control, 4 fryers in System	$86,123
IFSSP450C	Computer Control, 4 fryers in System	$84,187
IFSSP475C	Computer Control, 4 fryers in System	$98,405
IFSSP550	Snap Action Thermostat, 5 fryers in System	$77,463
IFSSP575	Snap Action Thermostat, 5 fryers in System	$94,943
IFSSP550T	Electronic Thermostat control, 5 fryers in System	$86,972

MODEL ID	DESCRIPTION	LIST PRICE
IFSSP575T	Electronic Thermostat control, 5 fryers in System	$104,451
IFSSP550C	Computer Control, 5 fryers in System	$102,380
IFSSP575C	Computer Control, 5 fryers in System	$119,860
IFSSP650	Snap Action Thermostat, 6 fryers in System	$89,888
IFSSP675	Snap Action Thermostat, 6 fryers in System	$110,597
IFSSP650T	Electronic Thermostat control, 6 fryers in System	$101,227
IFSSP675T	Electronic Thermostat control, 6 fryers in System	$121,939
IFSSP650C	Computer Control, 6 fryers in System	$119,760
IFSSP675C	Computer Control, 6 fryers in System	$140,399
FRYER FILTER SYSTEMS - WITH TUBE FIRED FRYERS AND DRAIN STATION		
IFSCB150	Snap Action Thermostat, 1 fryer in System and Drain Station with heat lamp	$28,930
IFSCB175	Snap Action Thermostat, 1 fryer in System and Drain Station with heat lamp	$36,870
IFSCB150T	Electronic Thermostat control, 1 fryer in System and Drain Station with heat lamp	$34,156
IFSCB175T	Electronic Thermostat control, 1 fryer in System and Drain Station with heat lamp	$38,736
IFSCB150C	Computer control , 1 fryer in System and Drain Station with heat lamp	$37,211
IFSCB175C	Computer control, 1 fryer in System and Drain Station with heat lamp	$41,824
IFSCB250	Snap Action Thermostat, 2 fryers in System and Drain Station with heat lamp	$40,946
IFSCB275	Snap Action Thermostat, 2 fryers in System and Drain Station with heat lamp	$52,081
IFSCB250T	Electronic Thermostat control, 2 fryers in System and Drain Station with heat lamp	$48,004
IFSCB275T	Electronic Thermostat control, 2 fryers in System and Drain Station with heat lamp	$55,844
IFSCB250C	Computer control, 2 fryers in System and Drain Station with heat lamp	$54,219
IFSCB275C	Computer control, 2 fryers in System and Drain Station with heat lamp	$61,991
IFSCB350	Snap Action Thermostat, 3 fryers in System and Drain Station with heat lamp	$52,756
IFSCB375	Snap Action Thermostat, 3 fryers in System and Drain Station with heat lamp	$67,280
IFSCB350T	Electronic Thermostat control, 3 fryers in System and Drain Station with heat lamp	$61,890
IFSCB375T	Electronic Thermostat control, 3 fryers in System and Drain Station with heat lamp	$72,950
IFSCB350C	Computer control, 3 fryers in System and Drain Station with heat lamp	$71,119
IFSCB375C	Computer control, 3 fryers in System and Drain Station with heat lamp	$82,180
IFSCB450	Snap Action Thermostat, 4 fryers in System and Drain Station with heat lamp	$65,416
IFSCB475	Snap Action Thermostat, 4 fryers in System and Drain Station with heat lamp	$82,862
IFSCB450T	Electronic Thermostat control, 4 fryers in System and Drain Station with heat lamp	$76,181
IFSCB475T	Electronic Thermostat control, 4 fryers in System and Drain Station with heat lamp	$90,435
IFSCB450C	Computer control, 4 fryers in System and Drain Station with heat lamp	$88,503
IFSCB475C	Computer control, 4 fryers in System and Drain Station with heat lamp	$102,751
IFSCB550	Snap Action Thermostat, 5 fryers in System and Drain Station with heat lamp	$77,163
IFSCB575	Snap Action Thermostat, 5 fryers in System and Drain Station with heat lamp	$98,074
IFSCB550T	Electronic Thermostat control, 5 fryers in System and Drain Station with heat lamp	$90,022
IFSCB575T	Electronic Thermostat control, 5 fryers in System and Drain Station with heat lamp	$107,505
IFSCB550C	Computer control, 5 fryers in System and Drain Station with heat lamp	$105,436
IFSCB575C	Computer control, 5 fryers in System and Drain Station with heat lamp	$122,917
IFSCB650	Snap Action Thermostat, 6 fryers in System and Drain Station with heat lamp	$88,867
IFSCB675	Snap Action Thermostat, 6 fryers in System and Drain Station with heat lamp	$113,686
IFSCB650T	Electronic Thermostat control, 6 fryers in System and Drain Station with heat lamp	$104,354
IFSCB675T	Electronic Thermostat control, 6 fryers in System and Drain Station with heat lamp	$125,018
IFSCB650C	Computer control, 6 fryers in System and Drain Station with heat lamp	$122,781
IFSCB675C	Computer control, 6 fryers in System and Drain Station with heat lamp	$143,487
SPACE SAVER FILTER SYSTEMS -WITH OPEN POT FRYERS		
IFSSP250-OP	Snap Action Thermostat, 2 Open Pot Fryers in System	$51,436

MODEL ID	DESCRIPTION	LIST PRICE
IFSSP275-OP	Snap Action Thermostat, 2 Open Pot Fryers in System	$61,231
IFSSP250-OP-T	Electronic Thermostat control, 2 Open Pot Fryers in System	$56,185
IFSSP275-OP-T	Electronic Thermostat control, 2 Open Pot Fryers in System	$65,943
IFSSP250-OP-C	Computer Control, 2 Open Pot Fryers in System	$63,867
IFSSP275-OP-C	Computer Control, 2 Open Pot Fryers in System	$73,666
IFSSP350-OP	Snap Action Thermostat, 3 Open Pot Fryers in System	$66,915
IFSSP375-OP	Snap Action Thermostat, 3 Open Pot Fryers in System	$80,709
IFSSP350-OP-T	Electronic Thermostat control, 3 Open Pot Fryers in System	$74,002
IFSSP375-OP-T	Electronic Thermostat control, 3 Open Pot Fryers in System	$87,796
IFSSP350-OP-C	Computer Control, 3 Open Pot Fryers in System	$85,545
IFSSP375-OP-C	Computer Control, 3 Open Pot Fryers in System	$99,332
IFSSP450-OP	Snap Action Thermostat, 4 Open Pot Fryers in System	$80,333
IFSSP475-OP	Snap Action Thermostat, 4 Open Pot Fryers in System	$98,146
IFSSP450-OP-T	Electronic Thermostat control, 4 Open Pot Fryers in System	$89,784
IFSSP475-OP-T	Electronic Thermostat control, 4 Open Pot Fryers in System	$107,650
IFSSP450-OP-C	Computer Control, 4 Open Pot Fryers in System	$105,231
IFSSP475-OP-C	Computer Control, 4 Open Pot Fryers in System	$123,012
IFSSP550-OP	Snap Action Thermostat, 5 Open Pot Fryers in System	$96,832
IFSSP575-OP	Snap Action Thermostat, 5 Open Pot Fryers in System	$108,919
IFSSP550-OP-T	Electronic Thermostat control, 5 Open Pot Fryers in System	$108,712
IFSSP575-OP-T	Electronic Thermostat control, 5 Open Pot Fryers in System	$130,564
IFSSP550-OP-C	Computer Control, 5 Open Pot Fryers in System	$127,967
IFSSP575-OP-C	Computer Control, 5 Open Pot Fryers in System	$149,826
IFSSP650-OP	Snap Action Thermostat, 6 Open Pot Fryers in System	$112,357
IFSSP675-OP	Snap Action Thermostat, 6 Open Pot Fryers in System	$138,248
IFSSP650-OP-T	Electronic Thermostat control, 6 Open Pot Fryers in System	$126,530
IFSSP675-OP-T	Electronic Thermostat control, 6 Open Pot Fryers in System	$152,414
IFSSP650-OP-C	Computer Control, 6 Open Pot Fryers in System	$149,695
IFSSP675-OP-C	Computer Control, 6 Open Pot Fryers in System	$175,498
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	$36,160
IFSCB175-OP	Snap Action Thermostat, 1 Open Pot Fryer in System, Drain Station with Heat Lamp	$46,083
IFSCB150-OP-T	Electronic Thermostat control, 1 Open Pot Fryer in System, Drain Station with Heat Lamp	$42,687
IFSCB175-OP-T	Electronic Thermostat control, 1 Open Pot Fryer in System, Drain Station with Heat Lamp	$48,416
IFSCB150-OP-C	Computer control , 1 Open Pot Fryer in System, Drain Station with Heat Lamp	$46,512
IFSCB175-OP-C	Computer control, 1 Open Pot Fryer in System, Drain Station with Heat Lamp	$52,285
IFSCB250-OP	Snap Action Thermostat, 2 Open Pot Fryers in System, Drain Station with Heat Lamp	$51,181
IFSCB275-OP	Snap Action Thermostat, 2 Open Pot Fryers in System, Drain Station with Heat Lamp	$65,095
IFSCB250-OP-T	Electronic Thermostat control, 2 Open Pot Fryers in System, Drain Station with Heat Lamp	$60,004
IFSCB275-OP-T	Electronic Thermostat control, 2 Open Pot Fryers in System, Drain Station with Heat Lamp	$69,804
IFSCB250-OP-C	Computer control, 2 Open Pot Fryers in System, Drain Station with Heat Lamp	$67,768
IFSCB275-OP-C	Computer control, 2 Open Pot Fryers in System, Drain Station with Heat Lamp	$77,493
IFSCB350-OP	Snap Action Thermostat, 3 Open Pot Fryers in System, Drain Station with Heat Lamp	$65,943
IFSCB375-OP	Snap Action Thermostat, 3 Open Pot Fryers in System, Drain Station with Heat Lamp	$84,105
IFSCB350-OP-T	Electronic Thermostat control, 3 Open Pot Fryers in System, Drain Station with Heat Lamp	$77,360
IFSCB375-OP-T	Electronic Thermostat control, 3 Open Pot Fryers in System, Drain Station with Heat Lamp	$91,186
IFSCB350-OP-C	Computer control, 3 Open Pot Fryers in System, Drain Station with Heat Lamp	$88,899
IFSCB375-OP-C	Computer control, 3 Open Pot Fryers in System, Drain Station with Heat Lamp	$102,729

MODEL ID	DESCRIPTION	LIST PRICE
IFSCB450-OP	Snap Action Thermostat, 4 Open Pot Fryers in System, Drain Station with Heat Lamp	$81,770
IFSCB475-OP	Snap Action Thermostat, 4 Open Pot Fryers in System, Drain Station with Heat Lamp	$103,578
IFSCB450-OP-T	Electronic Thermostat control, 4 Open Pot Fryers in System, Drain Station with Heat Lamp	$95,220
IFSCB475-OP-T	Electronic Thermostat control, 4 Open Pot Fryers in System, Drain Station with Heat Lamp	$113,039
IFSCB450-OP-C	Computer control, 4 Open Pot Fryers in System, Drain Station with Heat Lamp	$110,620
IFSCB475-OP-C	Computer control, 4 Open Pot Fryers in System, Drain Station with Heat Lamp	$128,439
IFSCB550-OP	Snap Action Thermostat, 5 Open Pot Fryers in System, Drain Station with Heat Lamp	$96,449
IFSCB575-OP	Snap Action Thermostat, 5 Open Pot Fryers in System, Drain Station with Heat Lamp	$122,589
IFSCB550-OP-T	Electronic Thermostat control, 5 Open Pot Fryers in System, Drain Station with Heat Lamp	$112,535
IFSCB575-OP-T	Electronic Thermostat control, 5 Open Pot Fryers in System, Drain Station with Heat Lamp	$134,378
IFSCB550-OP-C	Computer control, 5 Open Pot Fryers in System, Drain Station with Heat Lamp	$131,792
IFSCB575-OP-C	Computer control, 5 Open Pot Fryers in System, Drain Station with Heat Lamp	$153,643
IFSCB650-OP	Snap Action Thermostat, 6 Open Pot Fryers in System, Drain Station with Heat Lamp	$111,087
IFSCB675-OP	Snap Action Thermostat, 6 Open Pot Fryers in System, Drain Station with Heat Lamp	$142,106
IFSCB650-OP-T	Electronic Thermostat control, 6 Open Pot Fryers in System, Drain Station with Heat Lamp	$130,435
IFSCB675-OP-T	Electronic Thermostat control, 6 Open Pot Fryers in System, Drain Station with Heat Lamp	$156,274
IFSCB650-OP-C	Computer control, 6 Open Pot Fryers in System, Drain Station with Heat Lamp	$153,470
IFSCB675-OP-C	Computer control, 6 fryers in System, Drain Station with Heat Lamp	$179,359
FRYER AND FRYER FILTER SYSTEM OPTIONS AND ACCESSORIES		
IF-BACKGUARD	20 1/2" High backguard (no shelf) for a single fryer	$1,127
IF-S/S TANK COVER	Stainless steel tank cover (for all fryer models)	$639
JOINER STRIP	Stainless Steel Joiner strip	$319
IF-FRONT WORK SHELF	Front work shelf. Price per fryer	$1,419
IF-S/S DRAIN SHELF	Side drain shelf (specify right or left)	$1,067
IF-S/S SIDE SPLASH	Stainless steel side splash approx. 6" (152) per side (specify right or left)	$1,167
IF-T	Electronic Thermostat (per fryer), add suffix "T" to model number	$2,216
IF-C	Computer, add suffix "C" to model number, per fryer	$5,707
IF-HEAT LAMP	Heat lamp (for model IF-DS)	$1,918
IF-BASKETLIFT	Automatic basket lifts with computerized controls. Price per fryer	$10,983
IF-FULL BASKET	1 full size basket for all IFS models	$568
IF-25 BASKET	Extra basket (for IF-25, IF-2525 and IFT-25) - each	$312
IF-75 BASKET	Extra twin baskets (set of 2) for model- IFS-75 and IFS-75-OP	$889
IF-BASKETS	Extra twin baskets (set of 2) for models- IFS-40, IFS-50, IFS-40-OP and IFS-50-OP	$620
IF-1/3 BASKETS	Set of 1/3 size baskets (set of 3) for model IF-75 and IFS-75-OP	$1,217
3/4 SHUT OFF	Gas shut-off valves (3/4" NPT)	$152
3/4 in GAS QUICK DISC 48	Gas flex hose w/quick disconnect & restraining device - 3/4" NPT x 48"L	$1,575
3/4 in GAS QUICK DISC 60	Gas flex hose w/quick disconnect & restraining device - 3/4" NPT x 60"L	$1,746
1-1/4 in SHUT OFF	Manifold gas shut-off valves (1-1/4" NPT)	$535
1-1/4 in GAS QUICK DISC 60	Gas flex hose w/quick disconnect & restraining device - 1 1/4" NPT x 60"L	$2,603
IF-RECLAMATION OIL SYSTEM	Reclamation Oil System- ROI	$890
IF-ELECTRONIC IGNITION	Electronic Ignition on Fryer Filter System / Per Vessel	$2,829
10-39948	Set of 4 Swivel casters, 2 with brakes	$989
PASTA COOKERS		
IPC-14	Gas pasta cooker 12 gallon water capacity	$14,797
IPC-18	Gas pasta cooker 16 gallon water capacity	$21,415
IPC-RS-14	Stainless Steel Rinse Station	$7,693
IPC-RS-18	Stainless Steel Rinse Station	$7,693
OPTIONAL ACCESSORIES FOR PASTA COOKERS		

MODEL ID	DESCRIPTION	LIST PRICE
IPC-S/S VESSEL COVER	Stainless steel vessel cover	$639
IPC-14 BASKET RACK	Pasta basket rack for IPC-14	$449
IPC-18 BASKET RACK	Pasta basket rack for IPC-18	$616
IF-BASKETLIFT	Automatic basket lifts with computerized controls. Price per fryer	$10,983
IPC-ROUND BASKET	Wire mesh pasta insert	$95
10-39948	Set of 4 Swivel casters, 2 with brakes	$989
JOINER STRIP	Stainless steel joiner strip	$319
OPTIONAL ACCESSORIES FOR RINSE STATIONS COOKERS		
IPC-RS-FAUCET	Chrome plated swing arm hot/cold faucet	$1,379
36" WIDE HEAVY DUTY SPEC SERIES RANGES WITH OPEN BURNERS - IHR SERIES		
IHR-6	Six 40,000 BTU open burners, standard oven	$21,057
IHR-6-C	Six 40,000 BTU open burners, convection oven	$28,554
IHR-6-XB	Six 40,000 BTU open burners, storage base	$14,956
IHR-6-P	Six 40,000 BTU open burners, Provection oven	$33,680
IHR-6-M	Six 40,000 BTU open burners,modular style (no base)	$12,677
IHR-4	Four 40,000 BTU open burners 18" wide, standard oven	$20,170
IHR-4-C	Four 40,000 BTU open burners 18" wide, convection oven	$27,708
IHR-4-XB	Four 40,000 BTU open burners 18", storage base	$14,073
IHR-4-P	Four 40,000 BTU open burners 18" wide, Provection Oven	$32,792
IHR-4-M	Four 40,000 BTU open burners 18" wide,modular style (no base)	$11,760
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	$22,909
IHR-2-1HT-C	Two 40,000 BTU open burners, 18" wide even heat hot top, convection oven	$30,355
IHR-2-1HT-XB	Two 40,000 BTU open burners, 18" wide even heat hot top, storage base	$16,811
IHR-2-1HT-P	Two 40,000 BTU open burners, 18" wide even heat hot top, provection oven	$35,529
IHR-2-1HT-M	Two 40,000 BTU open burners, 18" wide even heat hot top,modular style (no base)	$14,443
IHR-4-1HT	Four 40,000 BTU open burners, one 12" wide even heat hot top, standard oven	$21,945
IHR-4-1HT-C	Four 40,000 BTU open burners, one 12" wide even heat hot top, convection oven	$29,518
IHR-4-1HT-XB	Four 40,000 BTU open burners, one 12" wide even heat hot top, storage base	$15,922
IHR-4-1HT-P	Four 40,000 BTU open burners, one 12" wide even heat hot top, provection oven	$34,563
IHR-4-1HT-M	Four 40,000 BTU open burners, one 12" wide even heat hot top,modular style (no base)	$13,654
IHR-2HT-2	Two 12" wide even heat hot tops, two 40,000 BTU open burners, standard oven	$21,724
IHR-2HT-2-C	Two 12" wide even heat hot tops, two 40,000 BTU open burners, convection oven	$29,225
IHR-2HT-2-XB	Two 12" wide even heat hot tops, two 40,000 BTU open burners, storage base	$15,668
IHR-2HT-2-P	Two 12" wide even heat hot tops, two 40,000 BTU open burners, Provection oven	$34,344
IHR-2HT-2-M	Two 12" wide even heat hot tops, two 40,000 BTU open burners,modular style (no base)	$13,312
IHR-3HT-3	Three 12" combination 40,000 BTU open burners and even heat hot tops, standard oven	$21,945
IHR-3HT-3-C	Three 12" combination 40,000 BTU open burners and even heat hot tops, convection oven	$29,518
IHR-3HT-3-XB	Three 12" combination 40,000 BTU open burners and even heat hot tops, storage base	$15,922
IHR-3HT-3-P	Three 12" combination 40,000 BTU open burners and even heat hot tops, provection oven	$34,563
IHR-3HT-3-M	Three 12" combination 40,000 BTU open burners and even heat hot tops,modular style (no base)	$13,654
36" WIDE HEAVY DUTY SPEC SERIES WITH HOT TOPS - IHR SERIES		
IHR-2HT	Two 18" wide even heat hot tops, standard oven	$21,310
IHR-2HT-C	Two 18" wide even heat hot tops, convection oven	$28,845
IHR-2HT-XB	Two 18" wide even heat hot tops, storage base	$15,289
IHR-2HT-M	Two 18" wide even heat hot tops,modular style (no base)	$12,891
IHR-2HT-P	Two 18" wide even heat hot tops, Provection oven	$33,929
36" WIDE HEAVY DUTY SPEC SERIES WITH GRIDDLE TOP OR FRENCH TOPS - IHR SERIES		

MODEL ID	DESCRIPTION	LIST PRICE
IHR-G36	36" griddle top, standard oven	$22,321
IHR-G36-C	36" griddle top, convection oven	$29,809
IHR-G36-XB	36" griddle top, storage base	$16,216
IHR-G36-P	36" griddle top, provection oven	$34,942
IHR-G36-M	36" griddle top,modular style (no base)	$13,945
IHR-GT36	36" thermo-griddle, standard oven	$26,908
IHR-GT36-C	36" thermo-griddle, convection oven	$34,483
IHR-GT36-XB	36" thermo-griddle, storage base	$20,889
IHR-GT36-P	36" thermo-griddle, provection oven	$35,052
IHR-GT36-M	36" thermo-griddle,modular style (no base)	$18,573
IHR-1FT	36" wide french top with Ring, Cover, standard oven	$20,088
IHR-1FT-C	36" wide french top with Ring, Cover, convection oven	$27,290
IHR-1FT-XB	36" wide french top with Ring, Cover, open cabinet base	$14,255
IHR-1FT-P	36" wide french top with Ring, Cover, provection oven	$32,707
IHR-1FT-M	36" wide french top with Ring, Cover,modular style (no base)	$12,067
IHR-2FT	Two 18" wide french tops with rings, covers, standard oven	$20,889
IHR-2FT-C	Two 18" wide french tops with rings, covers, convection oven	$28,384
IHR-2FT-XB	Two 18" wide french tops with rings, covers, storage base	$14,831
IHR-2FT-P	Two 18" wide french tops with rings, covers, provection oven	$33,510
IHR-2FT-M	Two 18" wide french tops with rings, covers,modular style (no base)	$12,554
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	$22,321
IHR-G18-2-C	18" griddle top, two 40,000 BTU open burners, convection oven	$29,809
IHR-G18-2-XB	18" griddle top, two 40,000 BTU open burners, storage base	$16,216
IHR-G18-2-P	18" griddle top, two 40,000 BTU open burners, Provection oven	$34,942
IHR-G18-2-M	18" griddle top, two 40,000 BTU open burners,modular style (no base)	$13,945
IHR-GT18-2	18" thermo-griddle, two 40,000 BTU open burners, standard oven	$24,003
IHR-GT18-2-C	18" thermo-griddle, two 40,000 BTU open burners, convection oven	$31,538
IHR-GT18-2-XB	18" thermo-griddle, two 40,000 BTU open burners, storage base	$17,937
IHR-GT18-2-P	18" thermo-griddle, two 40,000 BTU open burners, standard oven	$36,622
IHR-GT18-2-M	18" thermo-griddle, two 40,000 BTU open burners,modular style (no base)	$15,668
IHR-G24-2	24" griddle top, two 40,000 BTU open burners, standard oven	$21,724
IHR-G24-2-C	24" griddle top, two 40,000 BTU open burners, convection oven	$29,225
IHR-G24-2-XB	24" griddle top, two 40,000 BTU open burners, storage base	$15,668
IHR-G24-2-P	24" griddle top, two 40,000 BTU open burners, provection oven	$34,344
IHR-G24-2-M	24" griddle top, two 40,000 BTU open burners,modular style (no base)	$13,312
IHR-GT24-2	24" thermo-griddle, two 40,000 BTU open burners, standard oven	$24,383
IHR-GT24-2-C	24" thermo-griddle, two 40,000 BTU open burners, convection oven	$31,873
IHR-GT24-2-XB	24" thermo-griddle, two 40,000 BTU open burners, storage base	$18,320
IHR-GT24-2-P	24" thermo-griddle, two 40,000 BTU open burners, Provection oven	$37,002
IHR-GT24-2-M	24" thermo-griddle, two 40,000 BTU open burners,modular style (no base)	$15,966
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	$22,321
IHR-G18-1HT-C	18" griddle top, 18" wide even heat hot top, convection oven	$29,809
IHR-G18-1HT-XB	18" griddle top, 18" wide even heat hot top, storage base	$16,216
IHR-G18-1HT-P	18" griddle top, 18" wide even heat hot top, Provection oven	$34,942
IHR-G18-1HT-M	18" griddle top, 18" wide even heat hot top,modular style (no base)	$13,945
IHR-GT18-1HT	18" thermo-griddle, 18" wide even heat hot top, standard oven	$24,172

MODEL ID	DESCRIPTION	LIST PRICE
IHR-GT18-1HT-C	18" thermo-griddle, 18" wide even heat hot top, convection oven	$31,700
IHR-GT18-1HT-XB	18" thermo-griddle, 18" wide even heat hot top, storage base	$18,108
IHR-GT18-1HT-P	18" thermo-griddle, 18" wide even heat hot top, provection oven	$36,794
IHR-GT18-1HT-M	18" thermo-griddle, 18" wide even heat hot top,modular style (no base)	$15,792
36" WIDE HEAVY DUTY SPEC SERIES WITH PLANCHA TOP - IHR SERIES		
IHR-PL36	36" plancha top griddle, standard oven	$27,704
IHR-PL36-C	36" plancha top griddle, convection oven	$37,492
IHR-PL36-XB	36" plancha top griddle, storage base	$19,883
IHR-PL36-P	36" plancha top griddle, provection oven	$40,325
IHR-PL36-M	36" plancha top griddle, modular style (no base)	$16,755
36" WIDE HEAVY DUTY SPEC SERIES RADIANT CHAR-BROILERS OR WOK TOP - IHR SERIES		
IHR-RB	36" radiant char-broiler, Standard oven	$30,243
IHR-RB-C	36" radiant char-broiler,Convection oven	$39,779
IHR-RB-P	36" radiant char-broiler, provection oven	$42,861
IHR-RB-XB	36" radiant char-broiler, Open Cabinet Base	$22,909
IHR-RB-M	36" radiant char-broiler,modular style (no base)	$16,811
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	$7,209
IHR-2-12-M	Two 40,000 BTU open burners, 12" wide modular style (no base)	$5,565
IHR-1HT-12-XB	Even heat hot top 30,000 BTU, 12" wide open cabinet base	$7,122
IHR-1HT-12-M	Even heat hot top 30,000 BTU, 12" wide modular style (no base)	$5,274
IHR-G12-XB	12" griddle top 30,000 BTU with Open Cabinet Base	$7,544
IHR-G12-M	12" griddle top 30,000 BTU modular style (no base)	$5,814
IHR-GT12-XB	12" Thermo-Griddle Top 30,000 BTU with Open Cabinet Base	$9,234
IHR-GT12-M	12" Thermo-Griddle top 30,000 BTU modular style (no base)with thermostat	$7,509
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	$8,639
IHR-2-18-M	Two 40,000 BTU open burners, 18" wide modular style (no base)	$8,012
IHR-1HT-18-XB	Even heat hot top 40,000 BTU, 18" wide open cabinet base	$9,731
IHR-1HT-18-M	Even heat hot top 40,000 BTU, 18" wide modular style (no base)	$8,979
IHR-G18-XB	18" griddle top 40,000 BTU with Open Cabinet Base	$9,822
IHR-G18-M	18" griddle top 40,000 BTU modular style (no base)	$9,105
IHR-GT18-XB	18" Thermo-Griddle top 40,000 BTU with Open Cabinet Base	$11,039
IHR-GT18-M	18" Thermo-Griddle top 40,000 BTU modular style (no base) with thermostat	$10,872
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	$9,559
IHR-4-24-M	Four 40,000 BTU open burners, 24" wide modular style (no base)	$8,129
IHR-2HT-24-XB	Two Even heat hot tops, 24" wide open cabinet base	$10,154
IHR-2HT-24-M	Two Even heat hot tops, 24" wide modular style (no base)	$8,766
IHR-G24-XB	24" griddle top 60,000 BTU with Open Cabinet Base	$10,154
IHR-G24-M	24" griddle top 60,000 BTU modular style (no base)	$8,720
IHR-GT-24-XB	24" Thermo-Griddle top 60,000 BTU with Open Cabinet Base	$13,061
IHR-GT-24-M	24" Thermo-Griddle top 60,000 BTUmodular style (no base)	$11,584
HEAVY DUTY SALAMANDER BROILER		
IHSB-36	36" Salamander broiler	$11,809
HEAVY DUTY CHEESE MELTER BROILER		
IHCM-36	36" Cheese melter	$10,669
10-37267	Set of reinforcement channels for IHR- broilers	$652

MODEL ID	DESCRIPTION	LIST PRICE
HEAVY DUTY SPEC SERIES SPREADER CABINETS - RANGE MATCH		
IHR-12SP	12" Wide S/S spreader with open cabinet base	$3,139
IHR-18SP	18" Wide S/S spreader with open cabinet base	$3,977
IHR-24SP	24" Wide S/S spreader with open cabinet base	$5,351
IHR-36SP	36" Wide S/S spreader with open cabinet base	$6,346
OPTIONS AND ACCESSORIES FOR HEAVY DUTY SPEC SERIES UNITS		
IHR-WOK RING	Wok ring 10" (fits over any IHR series open burner top grate)	$887
GG-12	Grooved griddle top - 12" Wide	$2,066
GG-24	Grooved griddle top - 24" Wide	$4,132
GG-36	Grooved griddle top - 36" Wide	$6,198
GG-48	Grooved griddle top - 48" Wide	$8,264
GG-60	Grooved griddle top - 60" Wide	$10,330
GG-72	Grooved griddle top - 72" Wide	$12,396
CG-12	Chrome griddle top - 12" Wide	$2,845
CG-24	Chrome griddle top - 24" Wide	$5,690
CG-36	Chrome griddle top - 36" Wide	$8,535
CG-48	Chrome griddle top - 48" Wide	$11,380
CG-60	Chrome griddle top - 60" Wide	$14,225
CG-72	Chrome griddle top - 72" Wide	$17,070
HIGH MASS	High Mass 650° Oven	$3,308
1-1/4 in SHUT OFF	1 1/4" N.P.T. Gas shut-off valve	$535
IHR-1 1/4 REAR GAS	1 1/4" rear gas connection (batteries up to 600,000 BTU)	$1,217
IHR-1 1/4 REG	1 1/4" N.P.T. Pressure regulator	$989
1-1/4 in GAS QUICK DISC 60	1 1/4" x 5 ft.Gas flex hose and quick disconnect with restraining device	$2,603
3/4 SHUT OFF	3/4" N.P.T. Gas shut-off valve	$152
IHR-3/4 REG	3/4" N.P.T. Pressure regulator	$310
3/4 in GAS QUICK DISC 48	3/4" x 5 ft. Gas flex hose and quick disconnect with restraining device	$1,575
IHR-OVEN RACK	Extra Chrome oven rack (Specify Standard or Convection)	$428
IHR-48 S/S LEDGE	Stainless steel common front landing ledge, 48" wide	$949
IHR-54 S/S LEDGE	Stainless steel common front landing ledge, 54" wide	$1,002
IHR-60 S/S LEDGE	Stainless steel common front landing ledge, 60" wide	$1,177
IHR-72 S/S LEDGE	Stainless steel common front landing ledge, 72" wide	$1,258
IHR-84 S/S LEDGE	Stainless steel common front landing ledge, 84" wide	$1,647
IHR-96 S/S LEDGE	Stainless steel common front landing ledge, 96" wide	$1,885
IHR-108 S/S LEDGE	Stainless steel common front landing ledge, 108" wide	$2,032
IHR-120 S/S LEDGE	Stainless steel common front landing ledge, 120" wide	$2,353
IHR-S/S INTERIOR CABINET BASE 12 in and 18 in	Stainless steel interior on 12" and 18" open cabinet base (-XB)	$1,111
IHR-S/S INTERIOR CABINET BASE 24 in and 36 in	Stainless steel interior on open cab. Base (-XB) 24" and 36"	$1,405
IHR-18 S/S SHELF	Stainless steel center shelf in open cabinet - 12" and 18" wide cabinet base	$709
IHR-24 S/S SHELF	Stainless steel center shelf in open cabinet - 24" and 36" wide cabinet base	$925
IHR-24 S/S DOOR	Stainless steel single door on open cabinet - 12", 18" and 24"	$1,642
IHR-36 S/S DOOR	Stainless steel double door on open cabinet - 36" wide	$2,107
IR-18-SPR-BM, IR-24-SPR-BM, IR-36-SPR-BM	Optional electric Bain-Marie with s/s door & faucet (add "BM") - for 18", 24" or 36"	$5,978
10-39948	Set of 4 Swivel casters, 2 with brakes	$989
IHR-LEGS	Welded on 4" legs for modular units, set of 4	$748
10-37267	Reinforcement Channels for Salamander Broilers	$652

MODEL ID	DESCRIPTION	LIST PRICE
17" HIGH (432 mm) STAINLESS STEEL BACKGUARDS. NO SHELF. FOR HEAVY DUTY SPEC SERIES RANGES		
BG-12	12" Wide Stainless steel front	$932
BG-18	18" Wide Stainless steel front	$1,174
BG-24	24" Wide Stainless steel front	$1,296
BG-36	36" Wide Stainless steel front	$1,415
BG-48	48" Wide Stainless steel front	$1,733
BG-54	54" Wide Stainless steel front	$1,814
BG-60	60" Wide Stainless steel front	$2,020
BG-72	72" Wide Stainless steel front	$2,377
BG-84	84" Wide Stainless steel front	$2,502
BG-96	96" Wide Stainless steel front	$3,025
BG-108	108" Wide Stainless steel front	$3,139
BG-120	120" Wide Stainless steel front	$3,384
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	$1,494
SHS-18	18" Wide Stainless steel front	$1,733
SHS-24	24" Wide Stainless steel front	$1,814
SHS-36	36" Wide Stainless steel front	$2,020
SHS-48	48" Wide Stainless steel front	$2,502
SHS-54	54" Wide Stainless steel front	$2,857
SHS-60	60" Wide Stainless steel front	$2,942
SHS-72	72" Wide Stainless steel front	$3,139
SHS-84	84" Wide Stainless steel front	$3,342
SHS-96	96" Wide Stainless steel front	$3,829
SHS-108	108" Wide Stainless steel front	$4,145
SHS-120	120" Wide Stainless steel front	$4,901
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	$2,615
DHS-18	18" Wide Stainless steel front	$2,979
DHS-24	24" Wide Stainless steel front	$3,298
DHS-36	36" Wide Stainless steel front	$3,619
DHS-48	48" Wide Stainless steel front	$4,182
DHS-54	54" Wide Stainless steel front	$4,425
DHS-60	60" Wide Stainless steel front	$4,666
DHS-72	72" Wide Stainless steel front	$5,511
DHS-84	84" Wide Stainless steel front	$6,071
DHS-96	96" Wide Stainless steel front	$6,596
DHS-108	108" Wide Stainless steel front	$6,791
DHS-120	120" Wide Stainless steel front	$7,194
STAINLESS STEEL STANDS FOR HEAVY DUTY SPEC SERIES MODULAR RANGES		
IHMS-18	18" Wide stainless steel stand for modular equipment	$2,676
IHMS-24	24" Wide stainless steel stand for modular equipment	$3,148
IHMS-36	36" Wide stainless steel stand for modular equipment	$4,131
IHMS-54	54" Wide stainless steel stand for modular equipment	$4,694
IHMS-72	72" Wide stainless steel stand for modular equipment	$6,757
IHMS-90	90" Wide stainless steel stand for modular equipment	$8,251
OPTIONS & ACCESSORIES FOR HEAVY DUTY SPEC SERIES STANDS		
10-39948	Set of 4 Swivel casters, 2 with brakes	$989

MODEL ID	DESCRIPTION	LIST PRICE
10-39949	Set of 6 Swivel casters, 3 with brakes	$1,484
HEAVY DUTY SPEC SERIES FRYERS AND DRAIN STATIONS		
IHR-F2525	Two 25 lbs. 1/2 size split pot stainless steel fry pot	$22,686
IHR-F50	50 lbs. stainless steel fry pot	$21,915
IHR-F75	75 lbs. stainless steel fry pot	$24,716
IHR-F-DS	15-1/2" Wide drain station storage cabinet (no filter), 4" deep stainless steel drain pan	$9,065
IHR-F-DS-75	19-1/2" Wide drain station storage cabinet (no filter), 4" deep stainless steel drain pan	$10,877
OPTIONS & ACCESSORIES FOR HEAVY DUTY SPEC SERIES FRYERS		
IHR-F-BACKGUARD	17" High stainless steel backguard (no shelf)	$1,075
IHR-F-S/S TANK COVE	Stainless steel tank cover	$639
JOINER STRIP	Stainless Steel Joiner Strip	$319
IF-C	Computer fry control (add "C" to model number). Price per fryer	$5,707
IHR-TWIN BASKETS	Extra twin baskets for models IHR-40, IHR-50 set of 2	$598
IRF-75-TWIN BASKETS	Extra twin baskets for model IHR-75 set of 2	$889
IF-FULL SIZE BASKET	Full size basket, all fryer models	$568
3/4 SHUT OFF	3/4" N.P.T. Gas shut-off valve	$152
IHR-3/4 REG	3/4" N.P.T. Pressure regulator	$310
3/4 in GAS QUICK DISC 60	3/4" N.P.T. x 5 ft Gas flex hose and quick connect with restraining device	$1,745
1-1/4 in SHUT OFF	1 1/4" N.P.T. Gas shut-off valve	$535
IHR-1 1/4 REAR GAS	1 1/4" rear gas connection (batteries up to 600,000 BTU)	$1,217
IHR-1 1/4 REG	1 1/4" N.P.T. Pressure regulator	$989
1-1/4 in GAS QUICK DISC 60	1 1/4" N.P.T. x 5 ft Gas flex hose and quick connect with restraining device	$2,603
IF-RECLAMATION OIL SYSTEM	Reclamation Oil System- ROI	$890
IF-ELECTRONIC IGNITION	Electronic Ignition on Fryer Filter System / Per Vessel	$2,829
10-39948	Set of 4 Swivel casters, 2 with brakes for fryers and drain stations	$989
IF-HEAT LAMP	Heat lamp for IHR-F-DS, IHR-F-DS-75	$1,918
IHR-F-DRAIN PAN	Stainless steel drain pan, 4" (102) D for drain station	$842
HEAVY DUTY SPEC SERIES SERIES SIZZLE 'N CHILL SYSTEMS		
IHR-XX-RM-36	Remote Refrigeration, Two 27 1/4" Drawers. Cooktop options extra	$24,451
IHR-XX-SC-36	Self-contained, Two 27 1/4" Drawers. Cooktop options extra	$31,019
IHR-XX-RM-72	Remote Refrigeration, 2 27 1/4" and Two 14 3/8" Drawers. Cooktop options extra	$33,213
IHR-XX-SC-72	Self-contained, Two 27 1/4" and Two 14 3/8" Drawers. Cooktop options extra	$36,557
GAS TURBO-FLOW PROVECTION OVENS		
PRV-1	Gas Model, Single deck Oven	$11,398
PRV-2	Gas Model, Double Deck Oven	$22,789
PRV-3	Gas Model, Triple Deck Oven	$34,180
PROVECTION OVEN ACCESSORIES		
10-39948	Casters	$989
PRV-STAND-2	2 unit stand	$1,437
PRV-STAND-1	1 unit stand	$1,775
PR-26 OVEN RACK	Extra Oven Rack	$428
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		
ICV-COOK AND HOLD	Cook and hold feature. Price per deck	$3,285

MODEL ID	DESCRIPTION	LIST PRICE
ICV-S/S BACK	Stainless steel enclosure back, per deck	$1,055
ICV-1 S/S RACK ASSM	Stainless steel bottom shelf, adjustable rack supports, PCVG-1	$2,022
ICVD-1 S/S RACK ASSM	Stainless steel bottom shelf, adjustable rack supports, PCVDG-1	$2,467
ICV-1 S/S BOTTOM SHELF	Stainless steel stand bottom shelf only, PCVG-1	$1,127
ICVD-1 S/S BOTTOM SHELF	Stainless steel stand bottom shelf only, PCVDG-1	$1,348
ICV-OVEN RACKS	Extra oven racks, PCVG, PCVDG, each	$428
ICV-1 VENT	Direct connect vent, PCVG-1, PCVDG-1	$1,209
ICV-2 VENT	Direct connect vent, PCVG-2, PCVDG-2	$1,675
ICV-ONE POINT GAS	One point gas connection for double stack ovens	$420
10-39948	Set of 4 Swivel casters, 2 with brakes	$989
ICV-STACKKIT W/LEGS	Stack kit with 6" stainless steel legs	$768
480 VOLT PCVE	480 volts (per deck)	$1,808
PROFESSIONAL COUNTERTOP BROILER		
PSB36	Gas Model, Professional Countertop Broiler	$14,495
PSB48	Gas Model, Professional Countertop Broiler	$18,789
PSB60	Gas Model, Professional Countertop Broiler	$23,674
PROFESSIONAL BROILER OPTIONAL ACCESSORIES		
PSBS36	36" Wide stainless steel stand for a PSB36	$2,818
PSBS48	48" Wide stainless steel stand for a PSB48	$4,179
PSBS60	60" Wide stainless steel stand for a PSB60	$4,649
PROFESSIONAL COUNTERTOP HOT PLATE		
PSH424	Gas Model, Professional Hot Plate - 4 Burners 24" wide	$5,792
PSH636	Gas Model, Professional Hot Plate - 6 Burners 36" wide	$7,542
PSH848	Gas Model, Professional Hot Plate - 8 Burners 48" wide	$10,315
PSH1060	Gas Model, Professional Hot Plate - 10 Burners 60" wide	$12,167
PROFESSIONAL HOT PLATE OPTIONAL ACCESSORIES		
PSHS24	36" Wide stainless steel stand for a PSH424	$2,138
PSHS36	48" Wide stainless steel stand for a PSH636	$2,818
PSHS48	60" Wide stainless steel stand for a PSH848	$3,357
PSHS60	60" Wide stainless steel stand for a PSH1060	$4,179
PROFESSIONAL COUNTERTOP GRIDDLE		
PSG36	Gas Model, 36" wide Professional Countertop Griddle	$24,310
PSG48	Gas Model, 48" wide Professional Countertop Griddle	$29,743
PSG60	Gas Model, 60" wide Professional Countertop Griddle	$35,568
PROFESSIONAL GRIDDLE OPTIONAL ACCESSORIES		
PSG36S	36" Wide stainless steel stand for a PSG36	$2,818
PSG48S	48" Wide stainless steel stand for a PSG48	$3,357
PSG60S	60" Wide stainless steel stand for a PSG60	$4,179
STEAKHOUSE BROILERS WITH 3-POSITION ADJUSTABLE TOP GRATES		
IAB-24	24" Wide Counter top model with cast iron or stainless steel radiants (specify at time of order)	$12,645
IAB-30	30" Wide Counter top model with cast iron or stainless steel radiants (specify at time of order)	$14,010
IAB-36	36" Wide Counter top model with cast iron or stainless steel radiants (specify at time of order)	$15,910
IAB-48	48" Wide Counter top model with cast iron or stainless steel radiants (specify at time of order)	$20,990
IAB-60	60" Wide Counter top model with cast iron or stainless steel radiants (specify at time of order)	$25,550
IAB-72	72" Wide Counter top model with cast iron or stainless steel radiants (specify at time of order)	$29,546
IABF-24	24" Wide Floor model with cast iron or stainless steel radiants (specify at time of order) and open cabinet base	$17,310
IABF-30	30" Wide Floor model with cast iron or stainless steel radiants (specify at time of order) and open cabinet base	$19,251
IABF-36	36" Wide Floor model with cast iron or stainless steel radiants (specify at time of order) and open cabinet base	$21,592

MODEL ID	DESCRIPTION	LIST PRICE
IABF-48	48" Wide Floor model with cast iron or stainless steel radiants (specify at time of order) and open cabinet base	$25,757
IABF-60	60" Wide Floor model with cast iron or stainless steel radiants (specify at time of order) and open cabinet base	$30,003
IABF-72	72" Wide Floor model with cast iron or stainless steel radiants (specify at time of order) and open cabinet base	$34,410
STEAKHOUSE BROILER STANDS		
IABT-24	24" stainless steel stand for IAB-24 units	$1,826
IABT-30	30" stainless steel stand for IAB-30 units	$2,247
IABT-36	36" Stainless steel stand for IAB-36 units	$2,405
IABT-48	48" stainless steel stand for IAB-48 units	$2,910
IABT-60	60" stainless steel stand for IAB-60 units	$3,564
IABT-72	72" stainless steel stand for IAB-72 units	$4,218
STEAKHOUSE BROILER OPTIONAL ACCESSORIES		
IAB-24 SHELF	8" deep Stainless steel front shelf, 24" wide	$957
IAB-30 SHELF	8" deep Stainless steel front shelf, 30" wide	$1,030
IAB-36 SHELF	8" deep Stainless steel front shelf, 36" wide	$1,146
IAB-48 SHELF	8" deep Stainless steel front shelf, 48" wide	$1,337
IAB-60 SHELF	8" deep Stainless steel front shelf, 60" wide	$1,559
IAB-72 SHELF	8" deep Stainless steel front shelf, 72" wide	$1,825
IAB-LEGS	Stainless steel legs welded on broiler (set of 4)	$748
10-39948	Set of 4 Swivel casters, 2 with brakes for stand	$989
10-39949	Set of 6 Swivel casters, 3 with brakes for 60" and 72" wide stand	$1,484
CHICKEN BROILERS		
ICB-4836	48" wide x 36" deep chicken broiler	$23,030
ICB-6036	60" wide x 36" deep chicken broiler	$29,808
ICB-4827	48" wide x 27" deep chicken broiler	$17,255
ICB-6027	60" wide x 27" deep chicken broiler	$22,565
CHICKEN BROILER STANDS		
ICBS-4836	Stainless steel stand for ICB-4836	$8,089
ICBS-6036	Stainless steel stand for ICB-6036	$9,431
ICBS-4827	Stainless steel stand for ICB-4827	$6,314
ICBS-6027	Stainless steel stand for ICB-6027	$7,700
IMPERIAL CHICKEN BROILER OPTIONAL ACCESSORIES		
ICB-GREASE TRAY	Stainless steel grease drip tray - each	$919
ICBS-CASTERS	Set of 4 Swivel casters, 2 with brakes	$989
MESQUITE WOOD BROILERS		
MSQ-30	30" mesquite wood broiler	$25,197
MSQ-36	36" mesquite wood broiler	$28,398
MSQ-48	48" mesquite wood broiler	$31,227
MSQ-60	60" mesquite wood broiler	$38,413
MESQUITE BROILER STANDS		
MSQS-30	30" stainless steel stand for MSQ-30	$3,212
MSQS-36	36" stainless steel stand for MSQ-36	$3,843
MSQS-48	48" stainless steel stand for MSQ-48	$4,667
MSQS-60	60" stainless steel stand for MSQ-60	$5,291
MESQUITE WOOD BROILER OPTIONAL ACCESSORIES		
MSQ-30-F	12" high stainless steel flashing for MSQ-30	$1,514
MSQ-36-F	12" high stainless steel flashing for MSQ-36	$1,630
MSQ-48-F	12" high stainless steel flashing for MSQ-48	$2,023
MSQ-60-F	12" high stainless steel flashing for MSQ-60	$2,348

MODEL ID	DESCRIPTION	LIST PRICE
MSQ-TOP GRATE	Round rod top grate (all sizes)	$2,381
MSQS-CASTERS	Set of 4 Swivel casters, 2 with brakes for MSQS stands	$989
SMOKE BROILERS		
IABA-36	36" Wide Radiant Countertop Smoker Broiler	$21,660
IABA-48	48" Wide Radiant Countertop Smoker Broiler	$28,589
IABA-60	60" Wide Radiant Countertop Smoker Broiler	$34,798
IABA-72	72" Wide Radiant Countertop Smoker Broiler	$42,881
SMOKE BROILER STANDS		
IABAT-36	36" Stainless steel stand for IABA-36	$3,635
IABAT-48	48" stainless steel stand for IABA-48	$4,395
IABAT-60	60" stainless steel stand for IABA-60	$5,385
IABAT-72	72" stainless steel stand for IABA-72	$6,376
SMOKE BROILER OPTIONAL ACCESSORIES		
IABA-POKER	S/S log poker/shovel combination	$424
IABT-CASTERS	Set of 4 Swivel casters, 2 with brakes for IABAT-36 and IABAT-48	$989
IABT-CASTERS-6	Set of 6 Swivel casters, 3 with brakes for IABT-60 and IABT-72	$1,484
RADIANT CHAR-BROILERS		
IRB-24	24" Wide countertop radiant char-broiler	$6,506
IRB-30	30" Wide countertop radiant char-broiler	$11,569
IRB-36	36" Wide countertop radiant char-broiler	$8,041
IRB-48	48" Wide countertop radiant char-broiler	$17,348
IRB-60	60" Wide countertop radiant char-broiler	$21,860
IRB-72	72" Wide countertop radiant char-broiler	$28,333
HOT PLATES		
IHPA-1-12	12" Wide with (1) open burner	$2,443
IHPA-2-12	12" Wide with (2) open burners	$3,334
IHPA-2-24	24" Wide with (2) open burners	$3,705
IHPA-3-36	36" Wide with (3) open burners	$5,130
IHPA-4-24	24" Wide with (4) open burners	$5,557
IHPA-4-48	48" Wide with (4) open burners	$6,498
IHPA-6-36	36" Wide with (6) open burners	$7,233
IHPA-8-48	48" Wide with (8) open burners	$9,892
IHPA-10-60	60" wide with (10) open burners	$11,669
STEP-UP HOT PLATES		
IHPA-2-12SU	12" Wide with (2) open burners with step up	$5,261
IHPA-4-24SU	24" Wide with (4) open burners with step up	$8,198
IHPA-6-36SU	36" Wide with (6) open burners with step up	$11,392
IHPA-8-48SU	48" Wide with (8) open burners with step up	$14,717
MANUALLY CONTROLLED GRIDDLES - 3/4" THICK HIGHLY POLISHED PLATE		
IMGA-2428	24" Wide countertop manually controlled griddle	$5,723
IMGA-3628	36" Wide countertop manually controlled griddle	$8,199
IMGA-4828	48" Wide countertop manually controlled griddle	$10,692
MANUALLY CONTROLLED GRIDDLES - 1" THICK HIGHLY POLISHED PLATE		
IMGA-2428 1	24" Wide countertop manually controlled griddle	$6,775
IMGA-3628 1	36" Wide countertop manually controlled griddle	$9,207
IMGA-4828 1	48" Wide countertop manually controlled griddle	$11,839
IMGA-6028 1	60" Wide countertop manually controlled griddle	$14,680
IMGA-7228 1	72" Wide countertop manually controlled griddle	$18,294

MODEL ID	DESCRIPTION	LIST PRICE
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	$20,235
ITG-72	72" Wide countertop thermostatically controlled griddle	$24,556
GROOVED GRIDDLES - THERMOSTATICALLY CONTROLLED - 1" THICK HIGHLY POLISHED PLATE		
IGG-24	24" Wide countertop thermostatically controlled grooved griddle	$14,658
IGG-36	36" Wide countertop thermostatically controlled grooved griddle	$19,064
IGG-48	48" Wide countertop thermostatically controlled grooved griddle	$24,702
IGG-60	60" Wide countertop thermostatically controlled grooved griddle	$33,200
IGG-72	72" Wide countertop thermostatically controlled grooved griddle	$39,913
GRIDDLE OPTIONS		
LANDING LEDGE-7-12	7" deep landing ledge - 12" Wide	$352
LANDING LEDGE-7-24	7" deep landing ledge - 24" Wide	$704
LANDING LEDGE-7-36	7" deep landing ledge - 36" Wide	$1,056
LANDING LEDGE-7-48	7" deep landing ledge - 48" Wide	$1,408
LANDING LEDGE-7-60	7" deep landing ledge - 60" Wide	$1,760
LANDING LEDGE-7-72	7" deep landing ledge - 72" Wide	$2,112
LANDING LEDGE-9-12	9" deep landing ledge - 12" Wide	$611
LANDING LEDGE-9-24	9" deep landing ledge - 24" Wide	$1,222
LANDING LEDGE-9-36	9" deep landing ledge - 36" Wide	$1,833
LANDING LEDGE-9-48	9" deep landing ledge - 48" Wide	$2,444
LANDING LEDGE-9-60	9" deep landing ledge - 60" Wide	$3,055
LANDING LEDGE-9-72	9" deep landing ledge - 72" Wide	$3,666
GRIDDLE GREASE CAN	Extra capacity grease can	$587
CG-12	Chrome griddle top - 12" Wide	$2,845
CG-24	Chrome griddle top - 24" Wide	$5,690
CG-36	Chrome griddle top - 36" Wide	$8,535
CG-48	Chrome griddle top - 48" Wide	$11,380
CG-60	Chrome griddle top - 60" Wide	$14,225
CG-72	Chrome griddle top - 72" Wide	$17,070
IGG-RAKE	Rake for Grooved griddle	$369
GG-12	Grooved griddle top - 12" Wide	$2,066
GG-24	Grooved griddle top - 24" Wide	$4,132
GG-36	Grooved griddle top - 36" Wide	$6,198
GG-48	Grooved griddle top - 48" Wide	$8,264
GG-60	Grooved griddle top - 60" Wide	$10,330
GG-72	Grooved griddle top - 72" Wide	$12,396
SNAP ACTION GRIDDLES		
ISAE-24	24" wide countertop snap action griddle, pilot safety and electronic ignition	$12,711
ISAE-36	36" wide countertop snap action griddle, pilot safety and electronic ignition	$16,472
ISAE-48	48" wide countertop snap action griddle, pilot safety and electronic ignition	$20,657
ISAE-60	60" wide countertop snap action griddle, pilot safety and electronic ignition	$23,723
ISAE-72	72" wide countertop snap action griddle, pilot safety and electronic ignition	$28,352
SNAP ACTION GRIDDLES WITH THERMOSTATS		
ISCE-24	24" wide countertop griddle, solid state thermostat, pilot safety and electronic ignition	$13,683
ISCE-36	36" wide countertop griddle, solid state thermostat, pilot safety and electronic ignition	$18,340

MODEL ID	DESCRIPTION	LIST PRICE
ISCE-48	48" wide countertop griddle, solid state thermostat, pilot safety and electronic ignition	$23,068
ISCE-60	60" wide countertop griddle, solid state thermostat, pilot safety and electronic ignition	$27,821
ISCE-72	72" wide countertop griddle, solid state thermostat, pilot safety and electronic ignition	$32,121
SNAP ACTION GRIDDLE OPTIONAL ACCESSORIES		
LANDING LEDGE-7-12	7" deep landing ledge - 12" Wide	$352
LANDING LEDGE-7-24	7" deep landing ledge - 24" Wide	$704
LANDING LEDGE-7-36	7" deep landing ledge - 36" Wide	$1,056
LANDING LEDGE-7-48	7" deep landing ledge - 48" Wide	$1,408
LANDING LEDGE-7-60	7" deep landing ledge - 60" Wide	$1,760
LANDING LEDGE-7-72	7" deep landing ledge - 72" Wide	$2,112
LANDING LEDGE-9-12	9" deep landing ledge - 12" Wide	$611
LANDING LEDGE-9-24	9" deep landing ledge - 24" Wide	$1,222
LANDING LEDGE-9-36	9" deep landing ledge - 36" Wide	$1,833
LANDING LEDGE-9-48	9" deep landing ledge - 48" Wide	$2,444
LANDING LEDGE-9-60	9" deep landing ledge - 60" Wide	$3,055
LANDING LEDGE-9-72	9" deep landing ledge - 72" Wide	$3,666
CG-12	Chrome griddle top - 12" Wide	$2,845
CG-24	Chrome griddle top - 24" Wide	$5,690
CG-36	Chrome griddle top - 36" Wide	$8,535
CG-48	Chrome griddle top - 48" Wide	$11,380
CG-60	Chrome griddle top - 60" Wide	$14,225
CG-72	Chrome griddle top - 72" Wide	$17,070
SNAP ACTION GRIDDLE STANDS		
ISAS-24	24" Wide stainless steel stand for ISAE-24, ISCE-24	$1,972
ISAS-36	36" Wide stainless steel stand for ISAE-36, ISCE-36	$2,597
ISAS-48	48" Wide stainless steel stand for ISAE-48, ISCE-48	$3,143
ISAS-60	60" Wide stainless steel stand for ISAE-60, ISCE-60	$3,849
ISAS-72	72" Wide stainless steel stand for ISAE-72, ISCE-72	$4,556
SNAP ACTION GRIDDLE STANDS OPTIONS		
ISAS-CASTERS	Set of 4 Swivel casters, 2 with brakes	$989
ISAS-CASTERS-6	Set of 6 Swivel casters, 3 with brakes for 60" and 72" wide stand	$1,484
STAINLESS STEEL STANDS FOR IHPA, IRB, IMGA, ITG, IGG MODELS		
STAND-12-S	12" Wide stainless steel stand for IHPA-1-12	$1,112
STAND-24-S	24" Wide stainless steel stand for IHPA-2-24	$1,599
STAND-36-S	36" Wide stainless steel stand for IHPA-3-36	$1,682
STAND-48-S	48" Wide stainless steel stand for IHPA-4-48	$2,167
STAND-12	12" Wide stainless steel stand	$1,509
STAND-24	24" Wide stainless steel stand	$2,082
STAND-30	30" Wide stainless steel stand	$2,562
STAND-36	36" Wide stainless steel stand	$2,742
STAND-48	48" Wide stainless steel stand	$3,318
STAND-60	60" Wide stainless steel stand	$4,063
STAND-72	72" Wide stainless steel stand	$4,809
STAND-84	84" Wide stainless steel stand	$5,426
STAND-96	96" Wide stainless steel stand	$6,607
STAINLESS STEEL STANDS OPTIONS		
STAND-CASTERS	Set of 4 Swivel casters, 2 with brakes	$989
STAND-CASTERS-6	Set of 6 Swivel casters, 3 with brakes for 60", 72", 84" and 96" wide stands	$1,484

MODEL ID	DESCRIPTION	LIST PRICE
TEPPAN-YAKI GRIDDLES - FOR JAPANESE STEAK HOUSE -3/4" THICK PLATE		
ITY-24	24" Wide teppan-yaki griddle	$6,798
ITY-36	36" Wide teppan-yaki griddle	$9,565
ITY-48	48" Wide teppan-yaki griddle	$11,681
ITY-60	60" Wide teppan-yaki griddle	$15,207
TEPPAN-YAKI OPTIONAL ACCESSORIES		
ITY-LEGS	4" legs (set of 4), per set	$353
CG-12	Chrome griddle top - 12" Wide	$2,845
CG-24	Chrome griddle top - 24" Wide	$5,690
CG-36	Chrome griddle top - 36" Wide	$8,535
CG-48	Chrome griddle top - 48" Wide	$11,380
CG-60	Chrome griddle top - 60" Wide	$14,225
CG-72	Chrome griddle top - 72" Wide	$17,070
TEPPAN-YAKI GRIDDLE STANDS		
ITYS-24	24" stainless steel stand for ITY-24	$1,914
ITYS-36	36" stainless steel stand for ITY-36	$2,521
ITYS-48	48" stainless steel stand for ITY-48	$3,051
ITYS-60	60" stainless steel stand for ITY-60	$3,736
TEPPAN-YAKI GRIDDLE STANDS OPTIONS		
ITYS-CASTERS	Set of 4 Swivel casters, 2 with brakes	$988
ITYS-CASTERS-6	Set of 6 Swivel casters, 3 with brakes for 60" and 72" wide stand	$1,484
CHINESE GAS RANGES - WATER COOLED TOP		
ICRA-1	36" wide chinese gas range with (1) burner	$14,325
ICRA-2	60" wide chinese gas range with (2) burners	$25,460
ICRA-3	84" wide chinese gas range with (3) burners	$34,442
ICRA-4	114" wide chinese gas range with (4) burners	$47,550
ICRA-5	142" wide chinese gas range with (5) burners	$59,627
ICRA-6	174" wide chinese gas range with (6) burners	$70,928
ICRA-7	194" wide chinese gas range with (7) burners	$82,282
ICRA-8	214" wide chinese gas range with (8) burners	$93,588
CHINESE GAS RANGE OPTIONAL ACCESSORIES		
ICRA-32-TIP JET	32-tip jet burner (160,000 BTU). Price per burner	$885
ICRA-S/S BURNER COV	Stainless steel burner covers, each	$611
ICRA-S/S SIDE EXTEN	Stainless steel side splash extensions, each	$1,167
ICRA-DRAIN	Front drain basket for ICRA-1 and ICRA-2 models	$1,932
ICRA-FAUCET	Extra manual faucet	$969
ICRA-OIL HOLE	8 1/2" oil hole, each	$1,608
ICRA-LEGS	Chrome legs, set of 4	$951
ICRA-LEGS-6	Chrome legs, set of 6	$1,421
ICRA-LEGS-8	Chrome legs, set of 8	$1,897
ICRA-CASTERS	Set of 4 Swivel casters, 2 with brakes	$989
ICRA-CASTER-6	Set of 6 Swivel casters, 3 with brakes for units over 72" wide	$1,484
ICRA-CASTERS-8	Set of 8 Swivel casters, 4 with brakes for units over 114" wide	$2,067
ICRA-6 PAN	Extra 6 pan stainless steel sauce pan, each	$642
ICRA-9 PAN	Extra 9 pan stainless steel sauce pan, each	$848
ICRA-WW	Water wash System for stainless steel backsplash. Price per cylinder	$1,163
ICRA-ADAPTOR	Wok hole adapter to reduce diameter of hole (specify hole dimensions), each	$1,775
ICRA-SPECIAL DEPTH	Special Depth, add 25%	$0

MODEL ID	DESCRIPTION	LIST PRICE
ICRA-HONG KONG	Hong Kong style, add 20%	$0
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	$7,273
ISP-J-SP-2	Double Stock Pot with Top grate, cylinder, (2) jet burners	$12,786
ISP-18-W	Stock pot with 16" wok opening, 3-ring burner	$6,619
ISP-J-W-16	Stock Pot with 16" wok opening, jet burner	$7,675
ISP-J-W-13	Stock Pot with 13" wok opening, jet burner	$6,938
WOK AND STOCK POT RANGES OPTIONAL ACCESSORIES		
ISP-STOCK POT TOP	Extra stock pot top grate	$968
ISP-S/S WOK TOP	Extra 13" or 16" stainless steel wok top	$1,570
ISP-CASTERS	Set of 4 Swivel casters, 2 with brakes	$989
ISP-SIDE-BY-SIDE	Side-by-side models available - add 30%	$0
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	$12,802
IR-G24T-E	24" griddle, (1) 20" wide oven	$19,931
IR-G24T-E-XB	24" griddle, (1) open cabinet base	$16,077
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	$24,590
IR-6-E-XB	6 round plates, (1) open cabinet base	$14,813
IR-4-G12T-E	4 round plates, 12" griddle, (1) 26 1/2" wide Standard Oven	$21,176
IR-4-G12T-E-C	4 round plates, 12" griddle, (1) 26 1/2" wide convection oven	$31,158
IR-4-G12T-E-XB	4 round plates, 12" griddle, (1) open cabinet base	$17,003
IR-2-G24T-E	2 round plates, 24" griddle, (1) 26 1/2" wide Standard oven	$22,197
IR-2-G24T-E-C	2 round plates, 24" griddle, (1) 26 1/2" wide convection oven	$32,134
IR-2-G24T-E-XB	2 round plates, 24" griddle, (1) open cabinet base	$17,562
IR-G36T-E	36" griddle, (1) 26 1/2" wide Standard oven	$22,808
IR-G36T-E-C	36" griddle, (1) 26 1/2" wide convection oven	$32,372
IR-G36T-E-XB	36" griddle, (1) open cabinet base	$18,630
48" PRO SERIES ELECTRIC RANGES		
IR-8-E	8 round plates, (2) 20" wide ovens	$25,130
IR-8-E-XB	8 round plates, (1) 26 1/2" wide oven and open cabinet base	$21,640
IR-4-G24T-E	4 round plates , 24" griddle and (2) 20" wide ovens	$31,550
IR-4-G24T-E-C-XB	4 round plates, 24" griddel, (1) convection oven and open cabinet base	$39,633
IR-2-G36T-E	2 round plates, 36" griddle, (2) 20" wide ovens	$33,939
IR-2-G36T-E-XB	2 round plates, 36" griddle, (1) 26 1/2" wide oven and open cabinet base	$31,589
IR-G48T-E	48" griddle and (2) 20" ovens	$38,586
IR-G48T-E-C-XB	48" griddle, (1) convection oven and open cabinet base	$45,085
60" PRO SERIES ELECTRIC RANGES		
IR-10-E	10 round plates, (2) 26 1/2" wide standard ovens	$30,292
IR-10-E-C	10 round plates,(1) convection and (1) standard ovens	$39,994
IR-10-E-CC	10 round plates, (2) 26 1/2" wide convection ovens	$42,184
IR-10-E-XB	10 round plates, (1) 26 1/2" wide standard oven and open cabinet base	$25,547
IR-6-G24T-E	6 round plates, 24" griddle and (2) 26 1/2" wide standard ovens	$30,122
IR-6-G24T-E-C	6 round plates, 24" griddle and (1) standard and (1) convection ovens	$39,822

MODEL ID	DESCRIPTION	LIST PRICE
IR-6-G24T-E-CC	6 round plates, 24" griddle and (2) convection ovens	$49,528
IR-6-G24T-E-XB	6 round plates, 24" griddle and (1) standard oven and open cabinet base	$25,380
IR-4-G36T-E	4 round plates, 36" griddle, (2) 26 1/2" wide standard ovens	$32,966
IR-4-G36T-E-C	4 round plates, 36" griddle, (1) standard and (1) convection ovens	$42,664
IR-4-G36T-E-CC	4 round plates, 36" griddle and (2) convection ovens	$52,363
IR-4-G36T-E-XB	4 round plates, 36" griddle, (1) standard oven and open cabinet base	$28,221
IR-G60T-E	60" griddle and (2) 26 1/2" wide standard ovens	$43,808
IR-G60T-E-C	60" griddle and (1) convection and (1) standard ovens	$53,512
IR-G60T-E-CC	60" griddle and (2) 26 1/2" wide convection ovens	$63,212
IR-G60T-E-XB	60" griddle, (1) 26 1/2" wide standard oven and open cabinet base	$39,063
72" PRO SERIES ELECTRIC RANGES		
IR-12-E	12 round plates, (2) 26 1/2" wide standard ovens	$30,744
IR-12-E-C	12 round plates, (1) convection and (1) standard ovens	$40,447
IR-12-E-CC	12 round plates, (2) 26 1/2" wide convection ovens	$50,143
IR-8-G24T-E	8 round plates, 24" griddle and (2) 26 1/2" wide standard ovens	$39,633
IR-8-G24T-E-C	8 round plates, 24" griddle, (1) standard and (1) convection ovens	$49,334
IR-8-G24T-E-CC	8 round plates, 24" griddle and (2) 26 1/2" wide convection ovens	$59,040
IR-6-G36T-E	6 round plates, 36" griddle and (2) standard ovens	$38,655
IR-6-G36T-E-C	6 round plates, 36" griddle, (1) standard and (1) convection ovens	$48,359
IR-6-G36T-E-CC	6 round plates, 36" griddle and (2) 26 1/2" wide convection ovens	$58,058
IR-4-G48T-E	4 round plates, 48" griddle and (2) 26 1/2" standard ovens	$44,980
IR-4-G48T-E-C	4 round plates, 48" griddle, (1) standard and (1) convection ovens	$54,680
IR-4-G48T-E-CC	4 round plates, 48" griddle and (2) 26 1/2" convection ovens	$64,384
OPTIONAL ACCESSORIES FOR PRO SERIES ELECTRIC RANGES		
10-2120	20" Extra Oven Racks	$428
10-2130	26-1/2" Extra Oven Racks	$428
10-39948	Set of 4 Swivel casters, 2 with brakes	$989
10-39949	Set of 6 Swivel casters, 3 with brakes	$1,484
IR-E-HOT TOP	12"W x 24"D Hot top section to replace 2 round plates, (add "-HT")	$1,654
CG-12	Chrome griddle top - 12" Wide	$2,845
CG-24	Chrome griddle top - 24" Wide	$5,690
CG-36	Chrome griddle top - 36" Wide	$8,535
CG-48	Chrome griddle top - 48" Wide	$11,380
CG-60	Chrome griddle top - 60" Wide	$14,225
CG-72	Chrome griddle top - 72" Wide	$17,070
480 VOLTS IR-24in	380 or 480 Volts upcharge for Pro Series Electric Ranges 24" wide	$2,232
480 VOLTS IR-36in	380 or 480 Volts upcharge for Pro Series Electric Ranges 36" wide	$2,754
480 VOLTS IR-48in	380 or 480 Volts upcharge for Pro Series Electric Ranges 48" wide	$4,434
480 VOLTS IR-60in	380 or 480 Volts upcharge for Pro Series Electric Ranges 60" wide	$5,542
480 VOLTS IR-72in	380 or 480 Volts upcharge for Pro Series Electric Ranges 72" wide	$6,493
ELECTRIC HEAVY DUTY SPEC SERIES RANGES		
IHR-6-E	6 round plates, (1) standard oven	$26,384
IHR-6-E-C	6 round plates, (1) convection oven	$35,773
IHR-6-E-XB	6 round plates, open cabinet base	$18,736
IHR-6-E-M	6 round plates, modular style	$15,888
IHR-4-1HT-E	4 round plates, (1) 12" wide hot top, (1) standard oven	$27,500
IHR-4-1HT-E-C	4 round plates, (1) 12" wide hot top, (1) convection oven	$36,985
IHR-4-1HT-E-XB	4 round plates, (1) 12" wide hot top, open cabinet base	$19,947

MODEL ID	DESCRIPTION	LIST PRICE
IHR-4-1HT-E-M	4 round plates, (1) 12" wide hot top modular style	$17,107
IHR-2HT-2-E	2 round plates, (2) 12" wide hot top, (1) standard oven	$27,224
IHR-2HT-2-E-C	2 round plates, (2) 12" wide hot top, (1) convection oven	$36,620
IHR-2HT-2-E-XB	2 round plates, (2) 12" wide hot top, open cabinet base	$19,634
IHR-2HT-2-E-M	2 round plates, (2) 12" wide hot top modular style	$16,679
IHR-GT36-E	36" thermo griddle, (1) standard oven	$33,715
IHR-GT36-E-C	36" thermo griddle, (1) convection oven	$43,210
IHR-GT36-E-XB	36" thermo griddle, (1) open cabinet base	$26,172
IHR-GT36-E-M	36" thermo griddle, modular style	$23,271
IHR-GT24-2-E	2 round plates, 24" thermo griddle, (1) standard oven	$30,553
IHR-GT24-2-E-C	2 round plates, 24" thermo griddle, (1) convection oven	$39,940
IHR-GT24-2-E-XB	2 round plates, 24" thermo griddle, open cabinet base	$22,954
IHR-GT24-2-E-M	2 round plates, 24" thermo griddle, modular style	$20,005
OPTIONAL ACCESSORIES FOR ELECTRIC HEAVY DUTY SPEC SERIES RANGES		
10-2130	Extra oven rack	$428
10-39948	Set of 4 Swivel casters, 2 with brakes	$989
480 VOLTS IHR	380 or 480 Volts upcharge for Heavy Duty Spec Series Ranges	$4,702
ELECTRIC CHEESE MELTER AND SALAMANDER BROILER		
ICMA-36-E	36" infra-red cheesemelter broiler	$11,874
ISB-36-E	36" infra-red salamander broiler	$13,145
ELECTRIC BROILER ACCESSORIES		
10-14060	(2) reinforcement channels to mount IRSB-36-E on range	$652
10-14056	Wall mount bracket	$540
ISB-LEGS, ICMA-LEGS	Leg kit for countertop installation	$798
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		
ICV-COOK AND HOLD	Cook and hold feature - per oven	$3,285
ICV-S/S BACK	Stainless steel enclosure back - per oven deck	$1,055
ICV-1 S/S RACK ASSM	Stainless steel bottom shelf & adjustable rack supports - PCVE-1	$2,022
ICVD-1 S/S RACK ASSM	Stainless steel bottom shelf & adjustable rack supports - PCVDE-1	$2,467
ICV-1 S/S BOTTOM SHELF	Stainless steel stand bottom shelf only - PCVE-1	$1,127
ICVD-1 S/S BOTTOM SHELF	Stainless steel stand bottom shelf only - PCVDE-1	$1,348
ICV-OVEN RACKS	Extra standard oven racks - PCVE-1 - each	$428
ICVD-OVEN RACK	Extra standard oven rack bakery depth - PCVDE-1 - each	$428
ICV-1 VENT	Direct connect vent - PCVG-1 & PCVDG-1	$1,209
ICV-2 VENT	Direct connect vent - PCVG-2 & PCVDG-2	$1,675
ICV-STACKKIT W/LEGS	Stack kit with 6" stainless steel legs	$768
10-39948	Set of 4 Swivel casters, 2 with brakes	$989
480 VOLT PCVE	480 volt (per deck)	$3,093
HALF SIZE CONVECTION OVENS		
HSICVE-1 5KW	5 KW Single Deck Oven	$20,933
HSICVE-1 7.5KW	7.5 KW Single Deck Oven	$20,933
HSICVE-2 5KW	5 KW Double Deck Oven	$41,859
HSICVE-2 7.5KW	7.5 KW Double Deck Oven	$41,859

MODEL ID	DESCRIPTION	LIST PRICE
OPTIONAL ACCESSORIES FOR HALF SIZE CONVECTION OVEN		
HSICVE-COOK AND HOLD	Cook and hold feature - per deck	$3,285
HSICVE-1 S/S RACK ASSM	Stainless steel bottom shelf & adjustable rack supports for HSICVE-1	$1,820
HSICVE-OVEN RACKS	Extra oven racks	$428
10-39948	Set of 4 Swivel casters, 2 with brakes	$989
480 VOLT HSICVE	480 volt (per deck)	$3,093
ELECTRIC FRYERS		
IFS-40-E	40 Lbs. Oil capacity, Immersed element	$5,410
IFS-40-EU	40 Lbs. Oil capacity, Tilt-up element	$16,253
IFS-50-E	50 Lbs. Oil capacity, Immersed element	$15,936
IFS-50-EU	50 Lbs. Oil capacity, Tilt-up element	$18,326
IFS-75-E	75 Lbs. Oil capacity, Immersed element	$18,524
IFS-75-EU	75 Lbs. Oil capacity, Tilt-up element	$21,295
IF-DS	15-1/2" Wide Top draining section with storage cabinet (no filter)	$6,330
IF-DS-75	19-1/2" Wide Top draining section with storage cabinet (no filter)	$7,596
SPACE SAVER PRE-PACKAGED FILTER SYSTEMS WITH ELECTRIC FRYERS		
IFSSP250E	Snap Action, 2 fryers in System, immersed element	$55,826
IFSSP275E	Snap Action, 2 fryers in System, immersed element	$65,379
IFSSP250EU	Snap Action, 2 fryers in System, tilt-up element	$64,199
IFSSP275EU	Snap Action, 2 fryers in System, tilt-up element	$75,185
IFSSP250ET	Electronic Thermostat, 2 fryers in System, immersed element	$60,457
IFSSP275ET	Electronic Thermostat, 2 fryers in System, immersed element	$69,970
IFSSP250EUT	Electronic Thermostat, 2 fryers in System, tilt-up element	$69,524
IFSSP275EUT	Electronic Thermostat, 2 fryers in System, tilt-up element	$80,457
IFSSP250EC	Computer Control, 2 fryers in System, immersed element	$67,949
IFSSP275EC	Computer Control, 2 fryers in System, immersed element	$77,499
IFSSP250EUC	Computer Control, 2 fryers in System, tilt-up element	$78,139
IFSSP275EUC	Computer Control, 2 fryers in System, tilt-up element	$89,125
IFSSP350E	Snap Action, 3 fryers in System, immersed element	$73,760
IFSSP375E	Snap Action, 3 fryers in System, immersed element	$87,202
IFSSP350EU	Snap Action, 3 fryers in System, tilt-up element	$84,827
IFSSP375EU	Snap Action, 3 fryers in System, tilt-up element	$100,287
IFSSP350ET	Electronic Thermostat, 3 fryers in System, immersed element	$80,665
IFSSP375ET	Electronic Thermostat, 3 fryers in System, immersed element	$94,111
IFSSP350EUT	Electronic Thermostat, 3 fryers in System, tilt-up element	$92,766
IFSSP375EUT	Electronic Thermostat, 3 fryers in System, tilt-up element	$108,228
IFSSP350EC	Computer Control, 3 fryers in System, immersed element	$91,919
IFSSP375EC	Computer Control, 3 fryers in System, immersed element	$105,369
IFSSP350EUC	Computer Control, 3 fryers in System, tilt-up element	$105,707
IFSSP375EUC	Computer Control, 3 fryers in System, tilt-up element	$121,174
IFSSP450E	Snap Action, 4 fryers in System, immersed element	$89,667
IFSSP475E	Snap Action, 4 fryers in System, immersed element	$107,045
IFSSP450EU	Snap Action, 4 fryers in System, tilt-up element	$103,121
IFSSP475EU	Snap Action, 4 fryers in System, tilt-up element	$123,104
IFSSP450ET	Electronic Thermostat, 4 fryers in System, immersed element	$98,900
IFSSP475ET	Electronic Thermostat, 4 fryers in System, immersed element	$116,313
IFSSP450EUT	Electronic Thermostat, 4 fryers in System, tilt-up element	$113,735
IFSSP475EUT	Electronic Thermostat, 4 fryers in System, tilt-up element	$133,758

MODEL ID	DESCRIPTION	LIST PRICE
IFSSP450EC	Computer Control, 4 fryers in System, immersed element	$113,954
IFSSP475EC	Computer Control, 4 fryers in System, immersed element	$131,283
IFSSP450EUC	Computer Control, 4 fryers in System, tilt-up element	$131,043
IFSSP475EUC	Computer Control, 4 fryers in System, tilt-up element	$150,979
IFSSP550E	Snap Action, 5 fryers in System, immersed element	$108,594
IFSSP575E	Snap Action, 5 fryers in System, immersed element	$129,904
IFSSP550EU	Snap Action, 5 fryers in System, tilt-up element	$124,885
IFSSP575EU	Snap Action, 5 fryers in System, tilt-up element	$149,388
IFSSP550ET	Electronic Thermostat, 5 fryers in System, immersed element	$120,182
IFSSP575ET	Electronic Thermostat, 5 fryers in System, immersed element	$141,489
IFSSP550EUT	Electronic Thermostat, 5 fryers in System, tilt-up element	$138,211
IFSSP575EUT	Electronic Thermostat, 5 fryers in System, tilt-up element	$162,709
IFSSP550EC	Computer Control, 5 fryers in System, immersed element	$138,960
IFSSP575EC	Computer Control, 5 fryers in System, immersed element	$160,269
IFSSP550EUC	Computer Control, 5 fryers in System, tilt-up element	$159,807
IFSSP575EUC	Computer Control, 5 fryers in System, tilt-up element	$184,307
IFSSP650E	Snap Action, 6 fryers in System, immersed element	$126,574
IFSSP675E	Snap Action, 6 fryers in System, immersed element	$151,811
IFSSP650EU	Snap Action, 6 fryers in System, tilt-up element	$145,559
IFSSP675EU	Snap Action, 6 fryers in System, tilt-up element	$174,584
IFSSP650ET	Electronic Thermostat, 6 fryers in syst, immersed elementem	$140,395
IFSSP675ET	Electronic Thermostat, 6 fryers in System, immersed element	$165,636
IFSSP650EUT	Electronic Thermostat, 6 fryers in System, tilt-up element	$161,455
IFSSP675EUT	Electronic Thermostat, 6 fryers in System, tilt-up element	$190,475
IFSSP650EC	Computer Control, 6 fryers in System, immersed element	$162,982
IFSSP675EC	Computer Control, 6 fryers in System, immersed element	$188,140
IFSSP650EUC	Computer Control, 6 fryers in System, tilt-up element	$187,428
IFSSP675EUC	Computer Control, 6 fryers in System, tilt-up element	$220,208
FRYER FILTER SYSTEMS WITH ELECTRIC FRYERS AND DRAIN STATION		
IFSCB150E	Snap Action, 1 fryer in System and drain station with heat lamp, immersed element	$38,096
IFSCB175E	Snap Action, 1 fryer in System and drain station with heat lamp, immersed element	$47,774
IFSCB150EU	Snap Action, 1 fryer in System and drain station with heat lamp, tilt-up element	$43,808
IFSCB175EU	Snap Action, 1 fryer in System and drain station with heat lamp, tilt-up element	$54,941
IFSCB150ET	Electronic Thermostat, 1 fryer in System and drain station with heat lamp, immersed element	$44,466
IFSCB175ET	Electronic Thermostat, 1 fryer in System and drain station with heat lamp, immersed element	$50,048
IFSCB150EUT	Electronic Thermostat, 1 fryer in System and drain station with heat lamp, tilt-up element	$51,136
IFSCB175EUT	Electronic Thermostat, 1 fryer in System and drain station with heat lamp, tilt-up element	$57,550
IFSCB150EC	Computer Control, 1 fryer in System and drain station with heat lamp, immersed element	$48,191
IFSCB175EC	Computer Control, 1 fryer in System and drain station with heat lamp, immersed element	$53,812
IFSCB150EUC	Computer Control, 1 fryer in System and drain station with heat lamp, tilt-up element	$55,420
IFSCB175EUC	Computer Control, 1 fryer in System and drain station with heat lamp, tilt-up element	$61,882
IFSCB250E	Snap Action, 2 fryers in System and drain station with heat lamp, immersed element	$55,576
IFSCB275E	Snap Action, 2 fryers in System and drain station with heat lamp, immersed element	$69,145
IFSCB250EU	Snap Action, 2 fryers in System and drain station with heat lamp, tilt-up element	$63,912
IFSCB275EU	Snap Action, 2 fryers in System and drain station with heat lamp, tilt-up element	$79,514
IFSCB250ET	Electronic Thermostat, 2 fryers in System and drain station with heat lamp, immersed element	$64,181
IFSCB275ET	Electronic Thermostat, 2 fryers in System and drain station with heat lamp, immersed element	$73,737
IFSCB250EUT	Electronic Thermostat, 2 fryers in System and drain station with heat lamp, tilt-up element	$73,806

MODEL ID	DESCRIPTION	LIST PRICE
IFSCB275EUT	Electronic Thermostat, 2 fryers in System and drain station with heat lamp, tilt-up element	$84,797
IFSCB250EC	Computer Control, 2 fryers in System and drain station with heat lamp, immersed element	$71,754
IFSCB275EC	Computer Control, 2 fryers in System and drain station with heat lamp, immersed element	$81,222
IFSCB250EUC	Computer Control, 2 fryers in System and drain station with heat lamp, tilt-up element	$82,517
IFSCB275EUC	Computer Control, 2 fryers in System and drain station with heat lamp, tilt-up element	$93,410
IFSCB350E	Snap Action, 3 fryers in System and drain station with heat lamp, immersed element	$72,806
IFSCB375E	Snap Action, 3 fryers in System and drain station with heat lamp, immersed element	$90,513
IFSCB350EU	Snap Action, 3 fryers in System and drain station withheat lamp, tilt-up element	$83,725
IFSCB375EU	Snap Action, 3 fryers in System and drain station withheat lamp, tilt-up element	$104,090
IFSCB350ET	Electronic Thermostat, 3 fryers in System and drain station with heat lamp, immersed element	$83,942
IFSCB375ET	Electronic Thermostat, 3 fryers in System and drain station with heat lamp, immersed element	$97,422
IFSCB350EUT	Electronic Thermostat, 3 fryers in System and drain station withheat lamp, tilt-up element	$96,532
IFSCB375EUT	Electronic Thermostat, 3 fryers in System and drain station withheat lamp, tilt-up element	$112,032
IFSCB350EC	Computer Control, 3 fryers in System and drain station with heat lamp, immersed element	$95,191
IFSCB375EC	Computer Control, 3 fryers in System and drain station with heat lamp, immersed element	$108,674
IFSCB350EUC	Computer Control, 3 fryers in System and drain station withheat lamp, tilt-up element	$109,468
IFSCB375EUC	Computer Control, 3 fryers in System and drain station withheat lamp, tilt-up element	$124,977
IFSCB450E	Snap Action, 4 fryers in System and drain station with heat lamp, immersed element	$91,075
IFSCB475E	Snap Action, 4 fryers in System and drain station with heat lamp, immersed element	$112,344
IFSCB450EU	Snap Action, 4 fryers in System and drain station withheat lamp, tilt-up element	$104,729
IFSCB475EU	Snap Action, 4 fryers in System and drain station withheat lamp, tilt-up element	$129,187
IFSCB450ET	Electronic Thermostat, 4 fryers in System and drain station with heat lamp, immersed element	$104,193
IFSCB475ET	Electronic Thermostat, 4 fryers in System and drain station with heat lamp, immersed element	$121,566
IFSCB450EUT	Electronic Thermostat, 4 fryers in System and drain station withheat lamp, tilt-up element	$119,825
IFSCB475EUT	Electronic Thermostat, 4 fryers in System and drain station withheat lamp, tilt-up element	$139,800
IFSCB450EC	Computer Control, 4 fryers in System and drain station with heat lamp, immersed element	$119,209
IFSCB475EC	Computer Control, 4 fryers in System and drain station with heat lamp, immersed element	$136,582
IFSCB450EUC	Computer Control, 4 fryers in System and drain station withheat lamp, tilt-up element	$137,086
IFSCB475EUC	Computer Control, 4 fryers in System and drain station withheat lamp, tilt-up element	$157,070
IFSCB550E	Snap Action, 5 fryers in System and drain station with heat lamp, immersed element	$108,228
IFSCB575E	Snap Action, 5 fryers in System and drain station with heat lamp, immersed element	$133,716
IFSCB550EU	Snap Action, 5 fryers in System and drain station withheat lamp, tilt-up element	$124,460
IFSCB575EU	Snap Action, 5 fryers in System and drain station withheat lamp, tilt-up element	$153,764
IFSCB550ET	Electronic Thermostat, 5 fryers in System and drain station with heat lamp, immersed element	$123,908
IFSCB575ET	Electronic Thermostat, 5 fryers in System and drain station with heat lamp, immersed element	$145,211
IFSCB550EUT	Electronic Thermostat, 5 fryers in System and drain station withheat lamp, tilt-up element	$142,492
IFSCB575EUT	Electronic Thermostat, 5 fryers in System and drain station withheat lamp, tilt-up element	$166,991
IFSCB550EC	Computer Control, 5 fryers in System and drain station with heat lamp, immersed element	$142,689
IFSCB575EC	Computer Control, 5 fryers in System and drain station with heat lamp, immersed element	$163,995
IFSCB550EUC	Computer Control, 5 fryers in System and drain station withheat lamp, tilt-up element	$167,128
IFSCB575EUC	Computer Control, 5 fryers in System and drain station withheat lamp, tilt-up element	$188,592
IFSCB650E	Snap Action, 6 fryers in System and drain station with heat lamp, immersed element	$125,332
IFSCB675E	Snap Action, 6 fryers in System and drain station with heat lamp, immersed element	$155,573
IFSCB650EU	Snap Action, 6 fryers in System and drain station withheat lamp, tilt-up element	$144,133
IFSCB675EU	Snap Action, 6 fryers in System and drain station withheat lamp, tilt-up element	$178,913
IFSCB650ET	Electronic Thermostat, 6 fryers in System and drain station with heat lamp, immersed element	$144,209
IFSCB675ET	Electronic Thermostat, 6 fryers in System and drain station with heat lamp, immersed element	$169,390
IFSCB650EUT	Electronic Thermostat, 6 fryers in System and drain station with heat lamp, tilt-up element	$165,831

MODEL ID	DESCRIPTION	LIST PRICE
IFSCB675EUT	Electronic Thermostat, 6 fryers in System and drain station with heat lamp, tilt-up element	$194,800
IFSCB650EC	Computer Control, 6 fryers in System and drain station with heat lamp, immersed element	$166,664
IFSCB675EC	Computer Control, 6 fryers in System and drain station with heat lamp, immersed element	$191,901
IFSCB650EUC	Computer Control, 6 fryers in System and drain station with heat lamp, tilt-up element	$191,661
IFSCB675EUC	Computer Control, 6 fryers in System and drain station with heat lamp, tilt-up element	$220,685
OPTIONS AND ACCESSORIES FOR FRYER FILTER SYSTEMS		
IF-BACKGUARD	20 1/2" H backguard (no shelf)	$1,127
IF-S/S TANK COVER	Stainless steel tank cover (for all fryer models)	$639
JOINER STRIP	Stainless Steel Joiner strip	$319
IF-S/S SIDE SPLASH	Stainless steel side splash approx. 6" high. Price per side	$1,167
IF-T	Electronic Thermostat (per fryer), add suffix "T" to model number	$2,216
IF-C	Computer (per fryer), add suffix "C" to model number	$5,707
IF-BASKETLIFT	Automatic basket lifts with computerized controls, per fryer (Available for immersed element style only)	$10,983
IF-FULL BASKET	1 full size basket	$568
IF-BASKETS	Extra twin baskets (set of 2) for 40 and 50 lbs. fryers	$620
IF-75 BASKET	Extra twin baskets (set of 2) for 75 lbs. fryers	$889
1-1/4 in GAS QUICK DISC 60	Gas flex hose w/quick disconnect & restraining device - 1 1/4" NPT x 60"L	$2,603
IF-RECLAMATION OIL SYSTEM	Reclamation Oil System- ROI	$890
IF-HEAT LAMP	Heat lamp (for model IF-DS)	$1,918
10-39948	Set of 4 Swivel casters, 2 with brakes	$989
380 VOLTS IFS-E	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	$0
480 VOLTS IFS-E	480 volts upcharge available on IFS-50-E, IFS-40-EU, IFS-50-EU, IFS-75-EU,IFS-75-E. Price per fryer	$2,584
ELECTRIC HOT PLATES		
IHPA-1-12-E	12" Wide countertop with (1) round plate	$5,530
IHPA-2-12-E	12" Wide countertop with (2) round plates	$6,657
IHPA-2-24-E	24" Wide countertop with (2) round plates	$7,134
IHPA-3-36-E	36" Wide countertop with (3) round plates	$8,941
IHPA-4-24-E	24" Wide countertop with (4) round plates	$9,468
IHPA-4-48-E	48' Wide countertop with (4) round plates	$10,669
IHPA-6-36-E	36" Wide countertop with (6) round plates	$11,594
IHPA-8-48-E	48" Wide countertop with (8) round plates	$14,960
IHPA-10-60-E	60" Wide countertop with (10) round plates	$17,209
OPTIONS FOR ELECTRIC HOT PLATES		
480 VOLTS IHPA-1	380 or 480 Volts upcharge for hot plate with 1 round plate	$658
480 VOLTS IHPA-2	380 or 480 Volts upcharge for hot plate with 2 round plates	$846
480 VOLTS IHPA-3	380 or 480 Volts upcharge for hot plate with 3 round plates	$1,059
480 VOLTS IHPA-4	380 or 480 Volts upcharge for hot plate with 4 round plates	$1,264
480 VOLTS IHPA-6	380 or 480 Volts upcharge for hot plate with 6 round plates	$1,371
480 VOLTS IHPA-8	380 or 480 Volts upcharge for hot plate with 8 round plates	$1,765
480 VOLTS IHPA-10	380 or 480 Volts upcharge for hot plate with 10 round plates	$2,032
ELECTRIC GRIDDLES		
ITG-24-E	24" electric griddle, 2 elements	$9,934
ITG-36-E	36" electric griddle, 3 elements	$13,330
ITG-48-E	48" electric griddle, 4 elements	$17,025
ITG-60-E	60" electric griddle, 5 elements	$19,517
ITG-72-E	72" electric griddle, 6 elements	$25,796
OPTIONS FOR ELECTRIC GRIDDLES		
CG-12	Chrome griddle top - 12" Wide	$2,845

MODEL ID	DESCRIPTION	LIST PRICE
CG-24	Chrome griddle top - 24" Wide	$5,690
CG-36	Chrome griddle top - 36" Wide	$8,535
CG-48	Chrome griddle top - 48" Wide	$11,380
CG-60	Chrome griddle top - 60" Wide	$14,225
CG-72	Chrome griddle top - 72" Wide	$17,070
480 VOLTS ITG-24-E	380 or 480 Volts on ITG-24-E	$1,175
480 VOLTS ITG-36-E	380 or 480 Volts on ITG-36-E	$1,573
480 VOLTS ITG-48-E	380 or 480 Volts on ITG-48-E	$2,010
480 VOLTS ITG-60-E	380 or 480 Volts on ITG-60-E	$2,301
480 VOLTS ITG-72-E	380 or 480 Volts on ITG-72-E	$3,043
STAINLESS STEEL STANDS FOR ELECTRIC HOT PLATES AND GRIDDLES		
STAND-12-S	12" Wide stainless steel stand for IHPA-1-12-E	$1,112
STAND-24-S	24" Wide stainless steel stand for IHPA-2-24-E	$1,599
STAND-36-S	36" Wide stainless steel stand for IHPA-3-36-E	$1,682
STAND-48-S	48" Wide stainless steel stand for IHPA-4-48-E	$2,167
STAND-12	12" Wide stainless steel stand	$1,509
STAND-24	24" stainless steel stand	$2,082
STAND-36	36" stainless steel stand	$2,742
STAND-48	48" stainless steel stand	$3,318
STAND-60	60" stainless steel stand	$4,063
STAND-72	72" stainless steel stand	$4,809
STAINLESS STEEL STANDS OPTIONS AND ACCESSORIES		
STAND-CASTERS	Set of 4 Swivel casters, 2 with brakes	$989
STAND-CASTERS-6	Set of 6 Swivel casters, 3 with brakes for 60" and 72" wide stand	$1,484

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