

IMPERIAL 

DIAMOND SERIES | HEAVY DUTY RANGES



Optional one-piece high shelves: tubular, slotted or solid

40,000 BTU/hr. open burners, anti-clogging burners are standard

One-piece common stainless steel 7" landing ledge plus a 28" cooking surface provides abundant work space

Stainless steel spreader provides additional work area in a variety of widths

Radiant Char-Broiler offers individually controlled 20,000 BTU/hr. stainless steel burners located every 6"



Front 1 1/4" manifold is standard

Unique baffle (above burner) distributes heat flow to provide even cooking temperatures throughout the 40,000 BTU oven

Porcelainized oven interior: side, rear and deck

Double skate rollers for added drawer durability

Sizzle 'n Chill refrigerated bases are convenient and save kitchen runaround. Maintains 36° - 40° F. interior drawer temperature

Range match fryers have a variety of oil capacities

Convection ovens have a rugged 1/2 h.p. 2-speed motor per oven



Thick 1" polished griddle plate, optional chrome plated mirror finish available

Space saving filter system is available underneath fryers. 5.5 GPM roller pump speeds filtering process

Stainless steel front and landing ledge are standard features

There's Distinction in Every Detail.

Everything about the Diamond Series says 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. These knobs not only look great, they feature a vylox heat protection grip. Stainless steel wraps this equipment from the top shelf to the kick plate.

Don't let the styling fool you, this is **heavy duty** equipment. The base is constructed out of rugged 10 gauge steel. The large 2 1/2" diameter non-marking legs have a 5/8" mounting stub that is extremely strong and is designed to mount easily.

Imperial's Heavy Duty Range Line-up offers a complete selection of components for chefs who want something special in gas cooking equipment. Over 100 different models with 1 1/4" front manifold are available with standard ovens, convection ovens, modular tops, refrigerated and storage bases.

Choose from these components to customize your Diamond Series Heavy Duty Range Line-up:

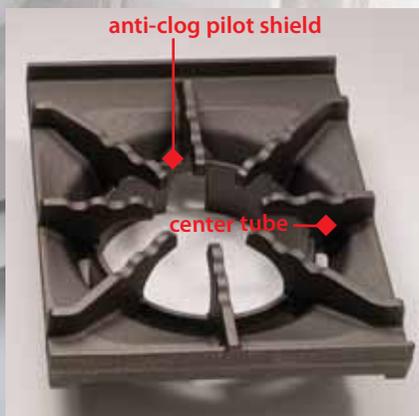
- ◆ Sizzle 'n Chill refrigerated base systems, remote or self-contained
- ◆ Standard or Convection ovens
- ◆ Storage bases
- ◆ Salamander or Cheesemelter broilers
- ◆ Range match fryers
- ◆ Fryer filtration systems
- ◆ Range match spreaders
- ◆ Range match Chinese woks
- ◆ Upright banquet broilers
- ◆ Modular cooktops
 - Open burners
 - Griddle tops
 - Hot tops
 - French tops
 - Open top broilers





High Performance Dual Flame Burners

- ◆ 40,000 BTU/hr. output.
- ◆ One-piece venturi burners base, no gaskets.
- ◆ Burner is 21% more efficient than other manufacturers' heavy duty burners.
- ◆ Venturi slopes toward the burner creating more efficient heating.
- ◆ Individual pilots are protected underneath anti-clog pilot shield.
- ◆ All stainless steel pilot tubing and solid brass top burner valves.



Unique Wavy Grate Design

- ◆ "Wavy" grates raise the pan off of the surface creating more heat transfer than direct metal-to-metal contact.
- ◆ Heat convects in the waves for continual heat to pan action.
- ◆ Flame shaping center tube for more efficient heat transfer.
- ◆ Grates are flush mount to front ledge for full use of top surface.



Lift Off Burner and Grate Design

- ◆ Burners lift out easily for cleaning.
- ◆ Burner head can be removed from the burner body for cleaning.
- ◆ Top grate sections lift off safely and easily for cleaning.
- ◆ Grates have a built in anti-clogging pilot shield to protect the pilot from grease and debris.
- ◆ Grate dimensions are 12" x 18".
- ◆ Durable cast iron construction.



Flush Mount Grates

- ◆ Grates are flush mount to front ledge for full use of top surface.
- ◆ Design also allows pots to slide from section to section.



Even Heating Oven

- ◆ High performance provides even heating throughout the 40,000 BTU/hr. oven.
- ◆ Porcelainized oven interior for easy cleaning.
- ◆ Unique baffle (allows heat flow to provide even temperatures throughout oven cavity).
- ◆ Exclusive heat deflector (burner) reflects heat up, not the floor.
- ◆ Chef depth 28" oven cavity accommodates 18" x 26" sheet pan and side-by-side cooking.
- ◆ Stainless steel oven interior.
- ◆ Extremely accurate temperature control.



Convection Oven

- ◆ High performance provides even heating throughout the 35,000 BTU/hr. oven.
- ◆ Convection oven ignition system
 - Hot surface ignition
 - Stainless steel interior

Imperial offers a complete Diamond Series heavy duty line-up with over 100 different models and accessories.



ance "M" shaped burner heating throughout the oven.

Interior contact surfaces heating.

(above burner) distributes provide even cooking throughout the

reflector (under the heat into the oven,

D x 26 1/2" W oven updates two standard pans front-to-back e.

oven and valve tubing.

rate, robust thermostats.



ance "M" burner provides throughout the convection oven.

Interior features electronic with single solenoid valve.

Ignition system.

Door gasket.



Sizzle 'n Chill Refrigerated Bases

- ◆ Bases maintain a 36-40°F. interior drawer temperature.
- ◆ Addresses food safety concerns while reducing kitchen runaround.



Fryers and Filter Systems

- ◆ High efficiency cast iron tube-fired burners.
- ◆ Millivolt temperature control circuit. Snap acting thermostat has a 200°F - 400°F temperature range. 100% safety shut-off.
- ◆ Large capacity stainless steel frypots.
- ◆ Two large nickel-plated wire mesh fry baskets are standard.
- ◆ Vinyl coated basket handles are heat resistant and comfortable to hold.
- ◆ 1 1/4" ball valve for quick draining.
- ◆ Built-in filtering system is conveniently located under the fryers to save valuable space.
- ◆ 5.5 GPM roller pump speeds the filtering process to save time.
- ◆ Innovative, oversized 4" square drain manifold is clog free.



Radiant Char-Broiler Burner

- ◆ Individually controlled 20,000 BTU/hr. stainless steel burners are located every 6" for even heating.
- ◆ Removable, reinforced cast iron radiants prevent clogging of burners and provide even broiling.
- ◆ Heavy duty cast iron top grates provide attractive char-broiler markings.
- ◆ 3" x 22" 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.
- ◆ Full width grease gutter and large capacity removable drip pan.



Three Optional High Shelf Designs

- ◆ Tubular, slotted and solid high shelves are available.
- ◆ High shelves are one-piece and can be ordered in 12" to 120" dimensions.

Here are just a few more Imperial Diamond Series Heavy Duty Options



6 Open Burners
Model IHR-6 shown with stainless steel sides, backguard and shelf as options



18" Griddle and Hot Top
Model IHR-G18-1HT shown with stainless steel sides, backguard and shelf as options



18" Griddle and 2 Open Burners
Model IHR-G18-2 shown with stainless steel sides, backguard and shelf as options



Spreader
Model IHR-12SP shown with optional stainless steel sides and 20½" high shelf



2 Hot Tops
Model IHR-2HT shown with stainless steel sides, backguard and shelf as options



Radiant Broiler
Model IHR-RB shown with stainless steel sides



French Tops
Model IHR-1FT shown with stainless steel sides, backguard and shelf as options



Add-A-Unit
Model IHR-4-24-XB shown with optional stainless steel sides, backguard and shelf



36" Griddle Top
Model IHR-G36 shown with stainless steel sides, backguard and shelf as options



Roasting Oven
Model IHR-RO shown with stainless steel sides



50 lb. Fryer
Model IHR-F50 shown with stainless steel sides.



Banquet Broiler
Model IBB-236 Double Stack 36" Infra-red Broiler



Commercial Cooking Equipment