

IMPERIAL 

Restaurant Range Series



Featuring the **PyroCentric™**
Dual Flame Burner

28,000 BTU/hr. open burners, Anti-clogging **PyroCentric™** burners are standard

Dual control infra-red burner with incoloy mesh burner shield and an adjustable 4 position grid

Anti-clogging pilot shield is designed into the lift-off 12" x 12" grate

Stainless steel frypots with a 50 lb. oil capacity

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

Stainless steel front, sides, landing ledge are standard features

Rear gas connections are standard for all ranges

Radiant and Steakhouse Char-Broilers offer a variety of top grate options



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

Thick highly polished griddle plate offers a wide variety of cooking applications

Chrome plated mirror finish and grooved griddle tops are optional

Full 21" depth plate for more cooking surface with a 3" grease trough

Porcelainized oven interior, side, rear, deck and door linings

Unique baffle (above burner) distributes heat flow to provide even cooking temperatures throughout the 35,000 BTU/hr. oven

Quality and performance are standard with Imperial, anything less is not an option.

Our standard features are considered premium upgrades with other range manufacturers.

- Three burner options, select the flame that suits your menu.
- 28,000 **PyroCentric™** BTU lift-off burner heads.
- Anti-clogging burners and pilots.
- Chef Depth oven interior accommodate standard 18" x 26" sheet pans front-to-back and side-by-side.
- 5" wide stainless steel front landing ledge.
- Stainless steel front, back guard and sides.



Interchangeable Burner Heads
 1. New **PyroCentric™** anti-clogging burner heads are standard. Two rings of flame for even cooking no matter the pan size. 28,000 BTU/hr. output may be adjusted down to a 7,000 BTU/hr. low simmer flame.

- 2. Sauté burner
- 3. Wok jet burner



Lift Off 12" x 12" Grates

- Anti-clogging pilot shield protects the pilot from grease and debris.
- Lift off safely and easily for cleaning.
- Heavy duty cast iron construction.
- Design allows pots to slide from section to section.



Wide Stainless Steel Landing Ledge

- New 5" wide stainless steel ledge provides a large, functional working area.
- The widest stainless steel ledge offered as standard on a restaurant series range.



Porcelainized Oven Interior

- High performance "U" burner provides even heating throughout the 35,000 BTU oven.
- Porcelainized on five contact surfaces for easy cleaning.
- Unique baffle (above burner) distributes heat flow to provide even cooking temperatures throughout the 35,000 BTU oven.
- Exclusive heat deflector (under the burner) reflects heat into the oven, not the floor.
- 100% safety shut-off pilot valve.
- Convection oven with 1/4 HP blower motor also available.



Chef Dep

- Deep oven accommodates sheet pan side-by-side
- Stamped extra strength heat reflector
- 4 burner accommodates front to



Salamander

- Dual core with inco
- Adjustable



Eliminator™

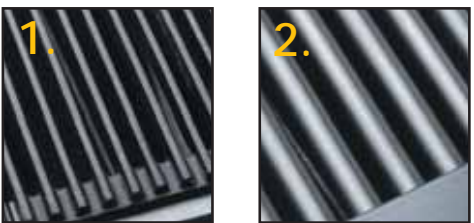
- Built-in filter located in valuable space
- 5.5 GPM filtering
- Innovative drain me

Sizzle 'n Chill Refrigeration



Sizzle 'n Chill Self-contained Refrigerated Base System for Countertop Equipment

- Self-contained refrigerated bases are available for griddles, broilers and hot tops.
- Cold storage addresses food safety concerns.
- Energy efficient. Does not require installation, simply plug into a 110 V. outlet.
- Fully insulated cabinet and drawers to prevent temperature migration.
- Gasket surrounds drawer to ensure temperature maintenance.
- Front mounted digital thermometer is easy to read.
- Each refrigerated drawer holds two full size pans. Top drawer holds 6" deep pans, bottom holds 4" deep pans.
- Recessed drawer handles are conveniently out of the way.
- Oversized stainless steel drawer guides with heavy duty double skate rollers and stainless steel bearings can withstand 275 lbs.
- Drawers remove easily for cleaning.
- Stainless steel front, ledge and sides.
- UL, UL Canada, UL Sanitation Certified and complies with NSF7.

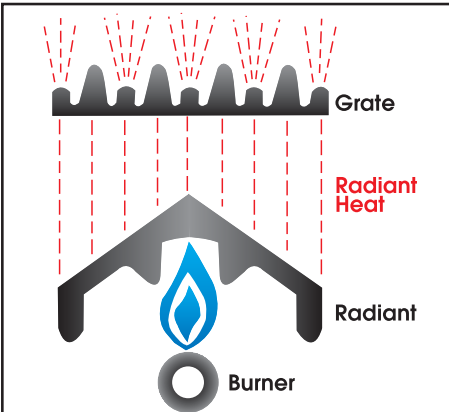


Steakhouse Char-Broiler is Ideal for High Production

Top Grates

- Three grate options.
 1. Cast iron for meat
 2. Round rod 1/2" dia. for fish
 3. Combo grate for fish, meat and seafood
- Three position cooking grate creates three heat zones providing a wide range of cooking temperatures.
- Searing hot surface temperature.

Radiant Burner



Radiant Char-Broiler Burner Options

- Searing hot surface temperature.
- 20,000 BTU stainless steel burners with cast iron radiants provide maximum heat retention and intense surface temperatures.
- 20,000 BTU stainless steel burners with stainless steel radiants provide quick heat-up while minimizing flare-ups.

Stainless Steel Exterior
Stainless steel front, sides, landing ledge, back guard and shelf are standard features.



th Oven
ven cavity (26" D x 26 1/2" W)
odates standard 18" x 26"
ans front-to-back and
side.

d inner door liner provides
length while improving
ention.
r range - 24" wide ranges
modate full size sheet pans
back.



er Broiler
ontrol infra-red burner
loy mesh burner shield.
le 4 position grid.



Fryer Filter System
ltering system is conveniently
under the fryers to save
space.
l roller pump speeds the
process to save time.
ve oversized 4" square
anifold is clog free.

Imperial Restaurant Series Options



Salamander Broiler with Infra-red Burner, individual left and right gas controls and a protective screen. (model ISB-36 shown)



Cheese Melter with Infra-red Burner (ICMA series shown) 24" - 84" widths available



Raised Griddle with Broiler (model IR6-RG24 shown)



Range Match Radiant Charbroilers (model IR-36BR shown) 24", 36" and 48" widths

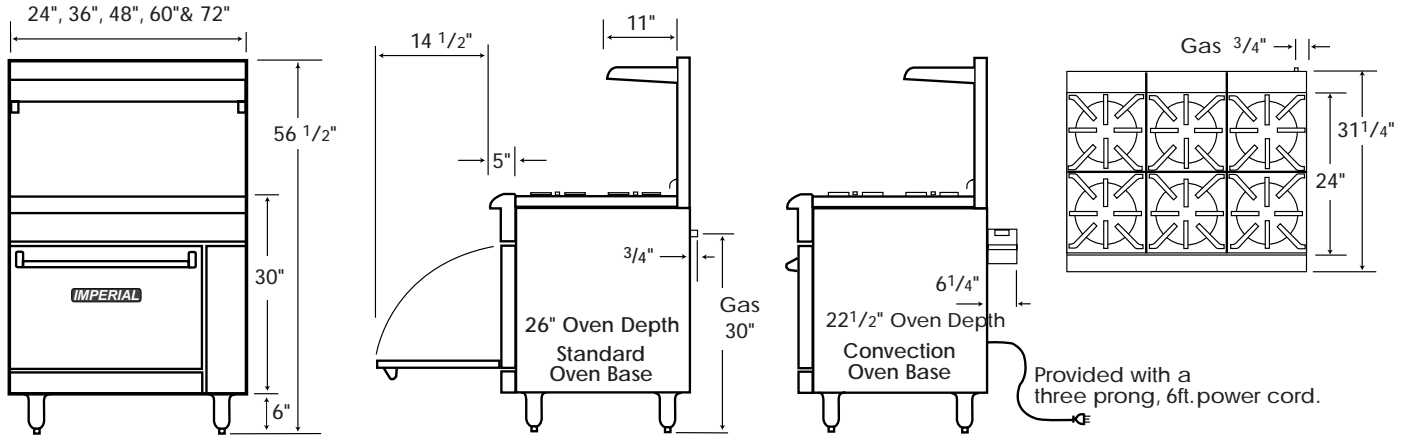


Imperial Fryers (IF series shown) 25, 40, 50, and 75 lb. capacity models. Fryer/Filter Systems available. Also available in range match

And there's more...

Other deluxe options include:

- Range match Chinese wok
- Thermostatically controlled $\frac{3}{4}$ " and 1" griddle tops
- Grooved griddles
- $\frac{1}{4}$ HP convection ovens
- Hot tops
- Spreaders
- Stub backs
- Extra oven racks
- Casters
- Available with seamless common landing ledge and back guards, up to 11 ft.
- Over 100 range models to meet your specific needs



Standard Exterior Finish:

Stainless steel: Front oven door, sides, back guard with shelf, landing ledge, control panel, kick plate and columns. Welded and finished stainless steel seams.

Control knobs:

Durable cast metal, polished chrome finish.

Legs:

Chrome plated with adjustable stainless steel feet.

Range Models:

Available in 24", 36", 48", 60" and 72" widths.

Certifications:

American Gas Association, Canadian Gas Association, European Certification, Underwriters Laboratories and National Sanitation Foundation.



Oven Specifications:

Construction: 12 gauge construction with welded front frame. Fully insulated with non-sag fiberglass. Porcelainized interior includes: sides, rear, oven deck and door linings.

Controls:

Thermostat adjustable from 150°F to 500°F. 100% safety pilot.

Standard Oven Size:

Large capacity, 26 $\frac{1}{2}$ " wide x 26" deep x 14" high. 24" and specific 48" ranges have 20" wide oven.

Oven Rack:

Equipped with a heavy-duty locking chrome plated rack.

Convection Oven:

$\frac{1}{4}$ HP 1725 RPM blower motor (120VAC-60 HZ - 1Ph) with 5 amp draw. Dimensions: 26 $\frac{1}{2}$ " wide x 22 $\frac{1}{2}$ " deep x 14" high.

Range Tops:

Open Burners:

28,000 BTU lift-off burner heads. No gaskets, no screws. Interchangeable burner heads available.

Top Grates:

Two section 12" x 12" lift-off, heavy-duty cast iron. 18" x 24" section is available.

Griddles:

Highly polished $\frac{3}{4}$ " plate with 3" wide grease trough. 20,000 BTU burner for every 12" of griddle surface. Manual controls are standard, thermostatic controls optional.

Raised Griddle with Broiler:

Available in 12", 24" and 36" widths. $\frac{3}{4}$ " plate with manual control only. 20,000 BTU burner with heat deflector every 12".

Hot Tops:

Heavy-duty castings with heat retaining projections underneath that absorb and diffuse heat. 30,000 BTU burner every 12". Manual controls. Polished surfaces.

Optional Items:

Extra chrome rack; reinforcement channels for mounting cheese melter/salamander; thermostatic controls for griddles; grooved griddles; stainless steel stub backs and casters.

Gas:

Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size $\frac{3}{4}$ " NPT. $\frac{3}{4}$ " pressure regulator supplied with equipment to be installed at time of connection.

Clearance:

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 6" from combustible surfaces.



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