



Project #: _____

Item #: _____

AIA File #:

Chicken Broilers



Model ICB 4836 shown
with optional stainless
steel stand

Broiler Features

- Stainless steel front, sides, and interior resists corrosion. Easy to clean and maintain a sanitary appearance ideal for exhibition cooking.
- Welded stainless steel seams.
- Heavy duty stainless steel legs with adjustable feet.
- One year parts and labor warranty.
- AGA and CGA design certified and NSF listed.



Model Numbers

- ☐ ICB 4836
- ☐ ICB 6036
- ☐ ICB 4827
- ☐ ICB 6027

Chicken Broiler Features

- 50,000 BTU/hr. (15 KW) burners for models ICB 4836 and ICB 6036 provide the quick heat recovery required for high production operations. Models ICB 4827 and ICB 6027 have 40,000 BTU/hr. (12 KW) burners.
- Total BTU/hr. of 250,000 (73 KW) for model ICB 4836 assures even heat distribution for fully cooked chickens.
- Radiant "H" style burners produce tender and juicy chickens.
- Large broiling surface with a 36" (914) depth will hold 15 three-pound chickens.
- Non-stick cooking top grate, made of round rod, is specifically designed for chicken.
- Top grate is easy to clean and can be removed safely.
- Angle iron chassis provides added durability.
- Chassis is fully insulated to conserve energy.
- Chicken Broilers may be lined up side-by-side and back-to-back in a cooking battery.
- Available in 36" (914) or 27" (686) depths.
- Stainless steel stand with 4" (102) wide stainless steel pitched grease trough and 1 1/2" (38) drain is available.

All measurements in () are metric equivalents.

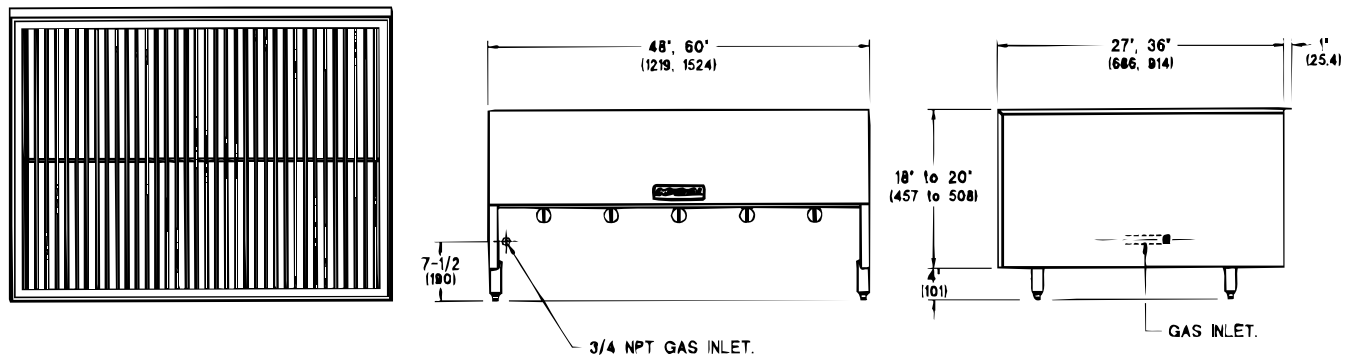
Specification #:

Imperial Commercial Cooking Equipment

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Imperial Chicken Broilers

Specification #:



Chicken Broilers

Model#	Width	Depth	Burners	Total BTU	Total (KW)	Ship Weight (Kg.)	Lbs.	Models	Stand (Kg.)	Ship Weight 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	(59)	(159)	340	ICBS 4827	(48)	105
ICB-6027	60" (1524)	27" (686)	6	240,000	(70)	(193)	425	ICBS 6027	(57)	125

Note: Chicken Broilers may be lined up side-by-side and back-to-back in a cooking battery.

Note: Please specify Radiant style burners or Char-rock.

Crated Dimensions: 26" (660) h. Add 4" (102) to depth of unit. Add 2 1/2" (64) to width of unit.

All measurements in () are metric equivalents.

Standard Exterior Specifications

Front and sides shall be stainless steel. Stainless steel seams shall be welded and finished. Chassis shall be angle iron for added durability. Control knobs shall be durable cast metal, polished chrome finish. Heavy duty stainless steel legs shall be welded to unit.

Broiler Specifications

Radiant Burners for ICB 4836 and ICB 6036 shall be individually controlled 50,000 BTU/hr. (15 KW) "H" style burners and shall be located every 6" (152).

Radiant Burners for ICB 4827 and ICB 6027 shall be individually controlled 40,000 BTU/hr. (12 KW) "H" style burners and shall be located every 6" (152).

Char-rock shall be self-cleaning "volcanic" pumice rock. It shall be lightweight and long lasting, while radiating intense heat. Burner Grates shall be round rod, easy to clean, non-stick specifically designed for chicken.

Optional stainless steel stand shall have a 4" (102) wide pitched grease trough with 1 1/2" (38) drain.

No tools shall be required to remove top grates or radiant burners.

Gas: Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection. Specify type of gas and elevation if over 2000 ft. (610 m).

Clearance: For use only on non-combustible surfaces. Legs or stands are required for non-combustible floors. Provide 0" clearance from non-combustible surfaces and 8" (203) from combustible surfaces.

Optional Items:

- Custom stainless steel stand 48" (1219) to 192" (4877)
- Stainless steel grease drip tray
- Stainless steel front, removable heat deflector
- Custom broiling section for chicken sandwich preparation
- 6" (152) casters (front two are locking) for stainless steel stands
- Gas shut off valve 3/4" (19)
- Quick disconnect and flexible gas hose

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