

Project #:		
•		

Heavy Duty Range Series Range Match Broiler



Heavy Duty Range Features

- Stainless steel control panel and landing ledge.
- Large 7" (178) stainless steel landing ledge.
- Enclosed front 1¹/₄" (32) manifold.
- 6" (152) heavy duty legs, with adjustable feet.
- One year parts and labor warranty.
- AGA and CGA design certified, NSF and CE listed.









Model Numbers

Item #: _

☐ IHR-RB

Cooktop - Open Burner Features

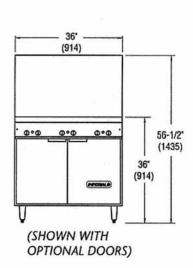
- Individually controlled 15,000 BTU/hr. (4.39 KW) stainless steel burners located every 6" (152).
- Removable reinforced cast iron radiants prevent clogging of burners and provide even broiling.
- Heavy duty cast iron top grates provide attractive char-broiler markings.
- 3" x 22" (76 x 559) sections 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.
- Insulated throughout cooktop to conserve energy.
- No tools are needed to remove grates, radiant covers and stainless steel burners for cleaning.
- Available in 36", 48", 60" and 72" (914, 1219, 1524 and 1829) width models.
- Available in floor and counter top models.

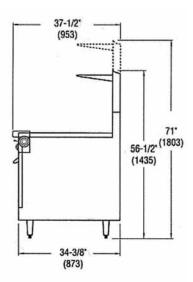
All measurements in () are metric equivalents.



Radiant Broiler System

36" Broiler (Storage Base) 28 (711)(178)





Heavy Duty Range Series - Range Match Broiler

					Total	Iotai	Ship Wt.
Model#	Description	Width	Depth	Height*	BTU	(KW)	(Kg.) Lbs.
IHR-RB	36" (314) Radiant Char-Broiler,	36" (914)	371/2"(953)	36" (914)	90,000	(26)	(245) 541
	with Storage Base						
IHR-RB-M	36" (314) Radiant Char-Broiler,	36" (914)	371/2"(953)	36" (914)	90,000	(26)	(183) 403
	Modular (no base)						

^{*}Height to cooking surface. All measurements in () are metric equivalents.

Crated Dimensions: 39" (991) d x 40" (1016) w x 38¹/₂" (978) h.

Standard Exterior Finish

- Stainless Steel: Landing ledge and control panel. Welded and finished stainless steel seams.
- Control Knobs: Durable cast metal, polished chrome
- Legs: Chrome plated 6" (152) legs with adjustable feet.

Range Tops Specifications Char-Broiler

- Burners: Individually controlled 15,000 BTU/hr. (26 KW) stainless steel burners located every 6" (152). Removable, reinforced cast iron radiants prevent clogging of burners and provide uniform distribution of heat.
- Burners Grates: Heavy duty reversible cast iron top grates are made in 3" x 22" sections. They are pitched forward with a cast-in grease trough in each blade for fat run off.
- Grease Gutter: Full width grease gutter and removable large capacity drip pan.
- Broiler Body: Fully insulated broiler body with replaceable inner liner.
- Cleaning: No tools are required to remove top grates, radiant covers and stainless steel burners.

Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size 1¹/₄" (32) NPT. 1¹/₄" (32) pressure regulator supplied with equipment to be installed at time of connection. Specify type of gas and elevation if over 2000 ft.

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 8" from combustible surfaces.

Optional Items

- Stainless steel doors
- Gas pressure regulator
- Rear gas connection
- Gas shut off valve (specify size)
- Quick disconnect and flexible gas hose
- 6" (152) casters
- Backguard with tubular shelf
- Stainless steel stand for modular style

Imperial Commercial Cooking Equipment

1128 Sherborn Road ■ Corona, CA 92879 ■ 800.343.7790 ■ Ph: 951.281.1830 ■ Fx: 951.281.1879

www.imperialrange.com **E**-mail: imperialsales@imperialrange.com