

ELECTRIC GRIDDLES



Model ITG-36-E Thermostatically Controlled



3½" (89) wide grease gutter and 1 gal. (3.8 L) grease can



Even heating electric elements located under griddle plate maintain selected temperature across griddle surface

MODEL NUMBERS

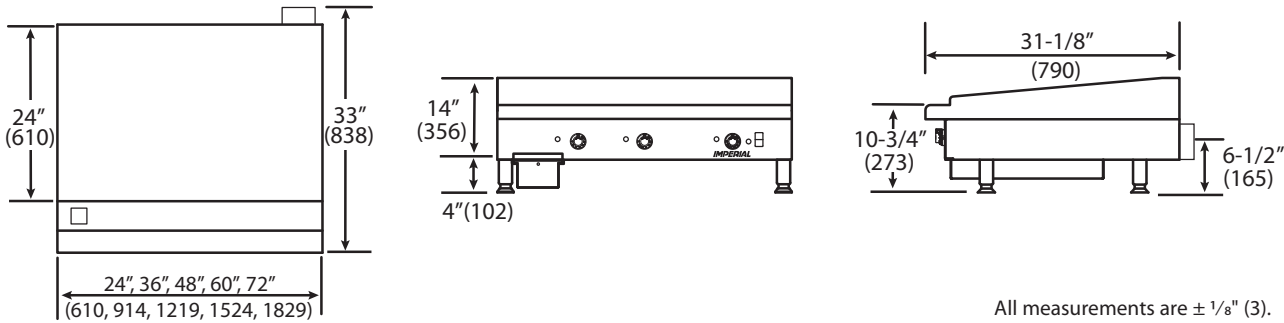
- ITG-24-E
- ITG-36-E
- ITG-48-E
- ITG-60-E
- ITG-72-E

ELECTRIC GRIDDLE FEATURES

- Ideal for high production kitchens.
- Thermostat control every 12" (305).
- 8 KW even heating electric elements located under griddle plate maintain selected temperature across griddle surface.
- Thick 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 sides and 4" (102) rear splash for easy cleaning.
- Large 1 gal. (3.8 L) capacity, removable grease pan with a weep hole to indicate when full.
- 3½" (89) wide stainless steel grease gutter and one-piece rolled front for easy cleaning.
- Stainless steel front, ledge and sides for easy cleaning and a professional look.
- 4" (102) chrome plated adjustable legs included.
- Range Match profile when placed on a refrigerated base or equipment stand.
- Available in 24" (610), 36" (914), 48" (1219), 60" (1524) and 72" (1829) widths.
- One year parts and labor warranty.



IMPERIAL ELECTRIC GRIDDLES



							STAINLESS STEEL STAND		
Overall Dimensions			Griddle	Output	Ship Weight		Ship Weight		
Model	Width	Depth	Elements	KW	(Kg)	Lbs	Model	(Kg)	Lbs
ITG-24-E	24" (610)	33" (838)	2	8	(136)	300	ITGS-24	(23)	50
ITG-36-E	36" (914)	33" (838)	3	12	(195)	430	ITGS-36	(32)	70
ITG-48-E	48" (1219)	33" (838)	4	16	(261)	575	ITGS-48	(39)	85
ITG-60-E	60" (1524)	33" (838)	5	20	(328)	725	ITGS-60	(48)	105
ITG-72-E	72" (1829)	33" (838)	6	24	(396)	875	ITGS-72	(62)	135

All measurements in () are metric equivalents.
Note: Depth of griddle cooking surface 24" (610).
Crated Dimensions: Height = 14" (356) Depth = 36" (914) Add 2½" (64) to Griddle width.

STANDARD EXTERIOR SPECIFICATIONS

Front, ledge, grease trough, splash guard and sides shall be stainless steel with welded and finished stainless steel seams. Legs shall be 4" (102) stainless steel with adjustable feet. Griddle shall have a range match profile when placed on a refrigerated base or equipment stand.

ELECTRIC GRIDDLE TOP SPECIFICATIONS

Griddle plate shall be ½" (13) thick, highly polished plate with no breaking-in required. Griddle plate shall be 24" (610) deep. 8 KW element shall provide even heating over the entire griddle plate surface, with fast heat-up and recovery. Electric heating elements shall be solid mounted to the bottom of the griddle plate with 1" ((25) flat bar. Thermostat shall maintain selected griddle temperature during peak cooking periods. Unit shall have a stainless steel 4" (102) high tapered splash guard. Stainless steel grease trough shall be 3½" (89) wide for easy cleaning. Removable grease can shall have a 1 gal. (3.8 L) capacity and a weep hole to indicate when can is full.

CLEARANCE

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

ELECTRICAL REQUIREMENTS

Electric Griddle Amperage Requirements

Model	Total KW	Voltage	Phase	Amps
ITG-24-E	8	208	3	22.23
	8	240	3	19.27
	8	480*	3	9.63
ITG-36-E	12	208	3	33.35
	12	240	3	28.9
	12	480*	3	14.45
ITG-48-E	16	208	3	44.46
	16	240	3	38.53
	16	480*	3	19.26
ITG-60-E	20	208	3	55.58
	20	240	3	48.17
	20	480*	3	24.08
ITG-72-E	24	208	3	66.69
	24	240	3	57.8
	24	480*	3	28.9

* For export only, additional charge.

OPTIONS AND ACCESSORIES

- Stainless steel equipment stands.
- 6" (152) casters for stainless steel equipments stands.
- Casters for Stainless Steel Stands, set of 4.
- Grooved Griddle Top (Add "GG" to model number). Specify section to be grooved.
- Chrome Griddle Top (Add "CG" to model #).

Imperial Commercial Cooking Equipment

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