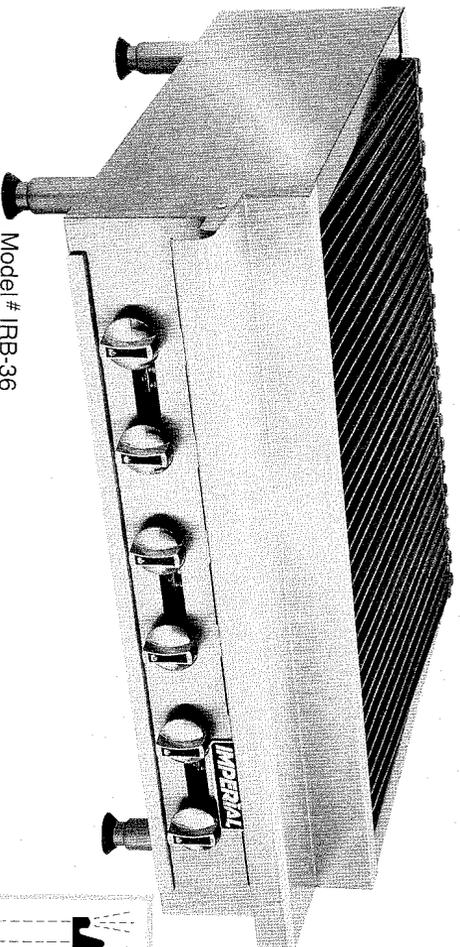


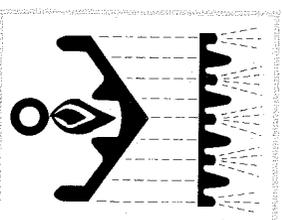


Item # _____

Radiant Char-Broilers



Model # IRB-36



Radiant Broiler System

Standard Features

- **NEW** 10³/₄" h. low profile Char-Broiler matches ITG, IMGA and IGG Griddles, IHPA Hot Plates and IR Restaurant Ranges.
- Stainless steel front and sides.
- Individually controlled 15,000 BTU/hr. stainless steel burners located every 6".
- 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.
- **NEW** Includes 4" adjustable stainless steel legs.
- Insulated throughout to conserve energy.
- No tools are needed to remove grates, radiant covers and stainless steel burners for cleaning.
- Available in 24", 36", 48", 60" and 72" width models.
- Stainless steel stands and casters are available.
- One year parts and labor warranty.
- AGA, CGA and NSF listed.

Imperial Radiant Char-Broilers

Imperial provides as standard many of the optional upgrades normally offered at a premium on other Broiler lines. The new look features a stainless steel front and sides and new Range Match profile. Char-Broiler profile matches Imperial counter top equipment and restaurant ranges when placed on a standard refrigerated base or equipment stand.

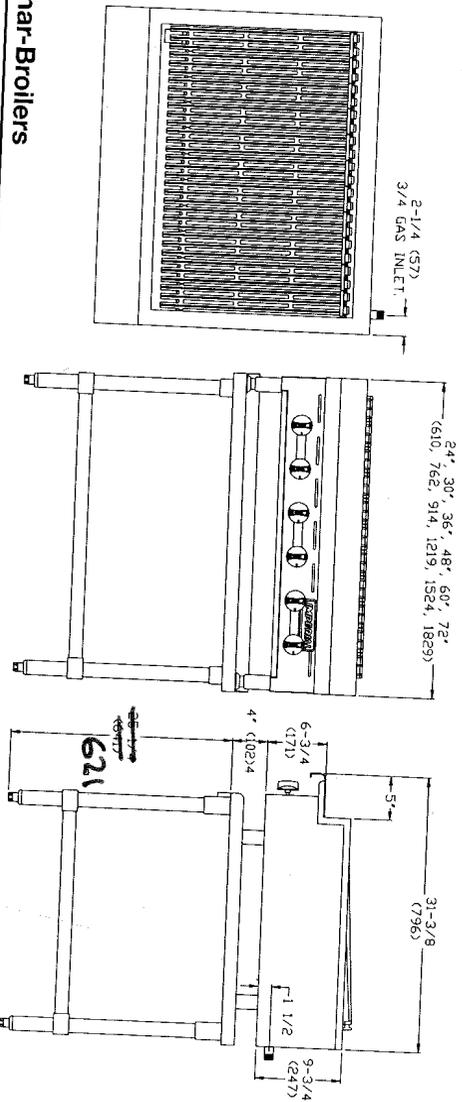
The Imperial Radiant Char-Broiler produces a great tasting product with attractive char-broiler markings. Requires much less maintenance and cleaning than other broiler designs. The reinforced cast iron radiants are removable and the individually controlled 15,000 BTU/hr. stainless steel burners are located every 6" for even broiling. Engineered to allow the juices from the meat to drip onto the radiants to produce searing flames and smoke for enhanced flavor. The heavy duty top grates are reversible. For quick clean-ups, a full width grease gutter and large capacity drip pan are standard on all Radiant Char-Broiler models.

Constructed for durability, Imperial Broilers are made of heavy gauge steel with an angle iron chassis. The chassis is fully insulated to conserve energy.

Also available with built-in refrigerated base. (See Sizzle 'n Chill specification sheet.)



Radiant Char-Broilers



Radiant Char-Broilers

Model#	Width	Burners	Total B.T.U.	Ship Weight (Kg)	(Lbs)	Stand Model#	Ship Weight (Kg)	(Lbs)
IRB-24	24"	4	60,000	118	260	IRBS-24	23	50
IRB-30	30"	5	75,000	141	310	IRBS-30	28	60
IRB-36	36"	6	90,000	159	350	IRBS-36	32	70
IRB-48	48"	8	120,000	202	445	IRBS-48	39	85
IRB-60	60"	10	150,000	261	576	IRBS-60	48	105
IRB-72	72"	12	180,000	319	705	IRBS-72	62	135

Crated Dimensions: Height = 16" (406mm) Depth = 36" (914mm) Width: add 2 1/2" to Broiler width.

Standard Exterior Finish

- **Stainless Steel:** Front and sides. Set of four, 4" adjustable legs.
- **Control Knobs:** Durable cast metal, polished chrome finish.

Char-Broiler

- **Burners:** Individually controlled 15,000 BTU/hr. stainless steel burners located every 6". Removable, reinforced cast iron radiants prevent clogging of burners and provide uniform distribution of heat.

- **Burner 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.

Optional Items

Stainless steel stand; Casters (front two are locking); 4" quick disconnect and flexible gas hose. Fish top grates designed with blades closer together. Integrated refrigerated base (see Sizzle 'n Chill specification sheet).

Gas

Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size 3/4" NPT. Specify type of gas and elevation if over 2000 ft.

Clearance

For use only on non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 8" from combustible surfaces.



Commercial Cooking Equipment

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