



GAS

BROILERS | STEAKHOUSE COUNTER TOP

IMPERIAL



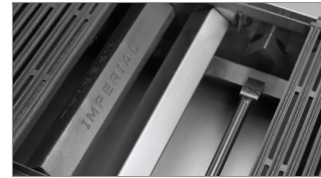
IABR-36

Model Numbers

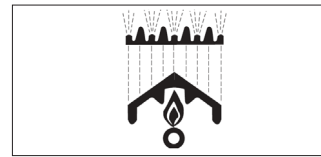
IAB(R)(S)-24 IAB(R)(S)-48

IAB(R)(S)-30 IAB(R)(S)-60

IAB(R)(S)-36 IAB(R)(S)-72



STAINLESS STEEL BURNER SHOWN WITH BOTH STYLES OF RADIANTS: CAST IRON AND STAINLESS STEEL.



BURNER HEATS RADIANT WHICH RADIATES HEAT TO THE GRATE AND FOOD ITEM.

STEAKHOUSE BROILER

- Individually controlled 20,000 BTU/hr. (4 KW) stainless steel burners.
- Burners are located every 6" (152 mm) with individual controls.
- Removable, reinforced cast iron (R) radiants prevent clogging of burners and provide even broiling.
- Cast iron radiants provide maximum heat retention and intense surface temperatures.
- Optional stainless steel (S) radiants provide quick heat-up while minimizing flare-ups and intense surface temperatures.

EXTERIOR FEATURES

- Stainless steel front, sides and landing ledge for cleanability and professional look.
- Welded and polished stainless steel seams.
- Control knobs are durable die cast metal for long life.
- Full width grease gutter and 3" (76 mm) wide removable grease can.
- Insulated throughout cooktop to conserve energy.
- Available with an open cabinet base floor model
- One year parts and labor warranty.

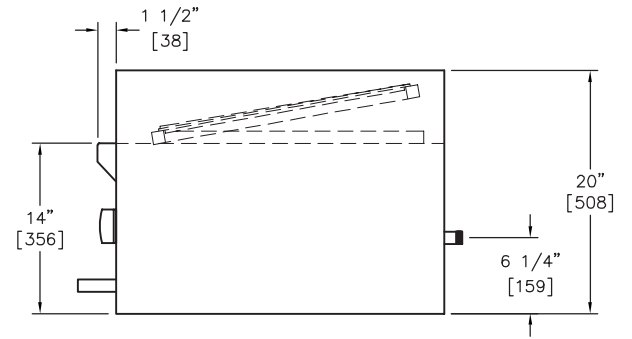
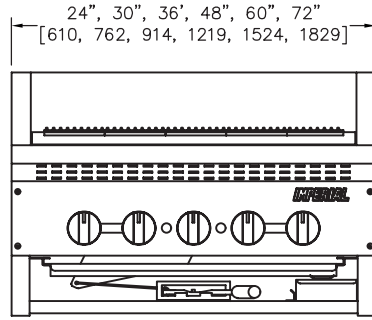
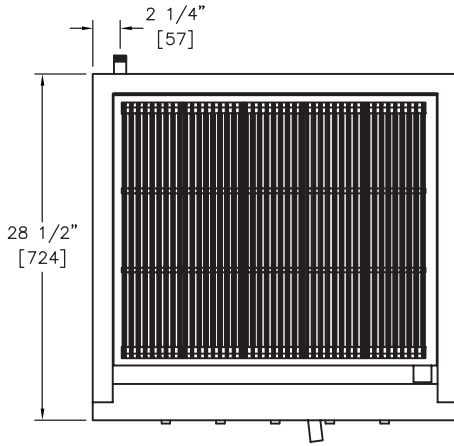
TOP GRATE

- Three position cooking grate creates three heat zones for a wide range of cooking temperatures.
- Four top grate options are available: Cast iron 9 Bar, Fin Style, Round Rod and Reversible Dual Grate.
- Heavy duty 9 Bar cast iron top grates are standard and provide attractive char-broiled markings. Ideal for all types of meat.
- Fin Style grate is perfect for both red meat and fish.
- 1/2" (13 mm) Round Rod grate minimizes poultry and fish from adhering to the grates.
- The Dual Grate is reversible. One side for meat the other for fish.
- All grates are in sections to 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.
- No tools are needed to remove grates, radiant covers and stainless steel burners for cleaning.



GAS

BROILERS | STEAKHOUSE COUNTER TOP



COUNTER TOP MODELS

MODEL	WIDTH IN (MM)	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS
IAB(R)(S)-24	24" (610)	4	80,000 (23)	(113) 250
IAB(R)(S)-30	30" (762)	5	100,000 (29)	(133) 295
IAB(R)(S)-36	36" (914)	6	120,000 (35)	(165) 365
IAB(R)(S)-48	48" (1219)	8	160,000 (53)	(190) 420
IAB(R)(S)-60	60" (1524)	10	200,000 (59)	(231) 510
IAB(R)(S)-72	72" (1829)	12	240,000 (70)	(281) 620

MODEL	DIMENSIONS	CRATED DIMENSIONS
IAB(R)(S)-24	24" W X 28-1/2" D X 20" H (610 X 724 X 508 MM)	26-1/2" W X 31" D X 22" H (673 X 788 X 559 MM)
IAB(R)(S)-30	30" W X 28-1/2" D X 20" H (762 X 724 X 508 MM)	32-1/2" W X 31" D X 22" H (826 X 788 X 559 MM)
IAB(R)(S)-36	36" W X 28-1/2" D X 20" H (914 X 724 X 508 MM)	38-1/2" W X 31" D X 22" H (826 X 788 X 559 MM)
IAB(R)(S)-48	48" W X 28-1/2" D X 20" H (1219 X 724 X 508 MM)	50-1/2" W X 31" D X 22" H (1283 X 788 X 559 MM)
IAB(R)(S)-60	60" W X 28-1/2" D X 20" H (1524 X 724 X 508 MM)	62-1/2" W X 31" D X 22" H (1588 X 788 X 559 MM)
IAB(R)(S)-72	72" W X 28-1/2" D X 20" H (1829 X 724 X 508 MM)	74-1/2" W X 31" D X 22" H (1892 X 788 X 559 MM)

Notes: Measurements in () are metric equivalents. Cast Iron Top Grate is standard. Specify Round Rod or Fin style, if required, at no additional cost. For Combo Top Grate, specify location and add 7% to list price of unit. Cast-iron Radiant, add suffix "R" Stainless Steel Radiant, add suffix "S" Floor Models add suffix "F" to model numbers.

Crated Dimensions Counter Top: 31" d x 22" h (788 x 559). Add 2 1/2" (64) to Broiler width.

Floor Model: 31" d x 45" h (788 x 1143). Add 2 1/2" (64) to Broiler width.

OPTIONS AND ACCESSORIES

- Stainless steel radiants, in lieu of cast iron
- Cast iron grates, Fin style and Dual reversible
- Stainless steel 1/2" (13 mm) diameter Round Rod grates
- Stainless steel front shelf
- Stainless steel equipment stands
- 6" (152 mm) casters for equipment stands
- Gas shut off valve 3/4" (19 mm)
- Quick disconnect and flexible gas hose
- Stainless steel legs welded onto broiler

CLEARANCE REQUIREMENTS

Legs or stand required for non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 8" (203 mm) from combustible surfaces.

MANIFOLD PRESSURE		
NATURAL GAS	PROPANE GAS	MANIFOLD SIZE
5.0" W.C.	10.0" W.C.	3/4" (19 MM)

