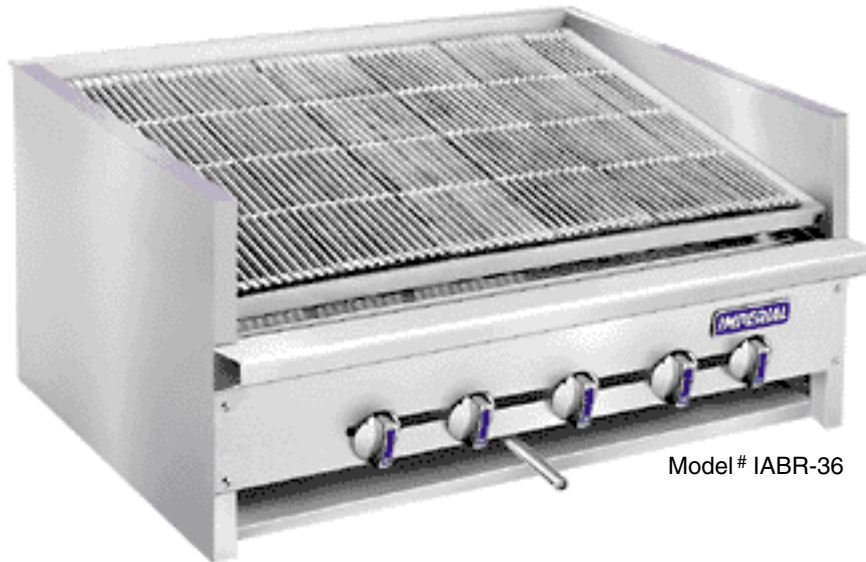




Item# _____

Steakhouse Broilers

Featuring the Power of Three



Model # IABR-36

Standard Features

- NEW** "3" position cooking grate adjusts with "easy tilt" handle.
 - Adjusts easily even when fully loaded with product.
 - Minimizes flare-up while producing over 1300° F surface temperature.
 - Creates three heat zones providing a wide range of cooking temperatures for different thicknesses of product.
 - Allows excess fat to flow to the front stainless steel grease trough minimizing flare-up.
- NEW** "3" burner system options
 - 1) Volcanic char-rocks with cast-iron "H" style burners yield true char-rock flavor.
 - 2) 20,000 BTU/hr. stainless steel burners with cast-iron radiants provide maximum heat retention and intense surface temperatures.
 - 3) 20,000 BTU/hr. stainless steel burners with stainless steel heat radiants provides quick heat-up while minimizing flare-ups.
- NEW** "3" top grate options
 - 1) Cast iron grate. (shown)
 - 2) Round rod grate.
 - 3) Combo grate for fish, meat and seafood.
- Two models available
 - Counter top model is ideal for positioning onto a refrigerated base or stand.
 - Floor model creates a free standing broiler station.
- Stainless steel front and sides.
- Insulated throughout to conserve energy.
- Designed for easy cleaning.
- One year parts and labor warranty.
- AGA and CGA design certified and NSF listed.

Imperial Steakhouse Broilers

A broiler chef knows exactly the way meat, poultry or seafood should be prepared. Whether it's ordered rare, medium rare, medium or well done Imperial Steakhouse Broilers offer the chef several choices in design that deliver unique charbroiled flavors for tender, juicy entrées.

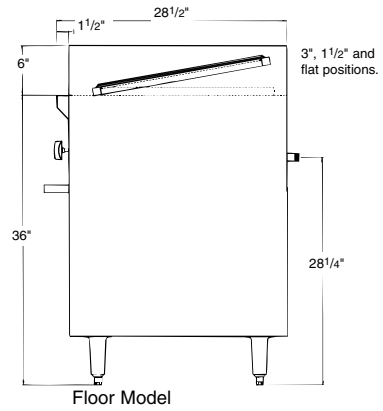
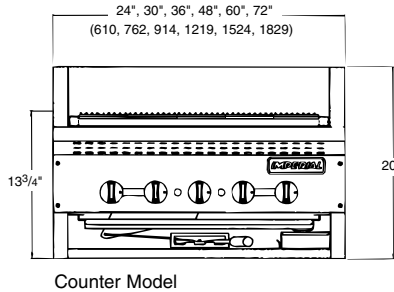
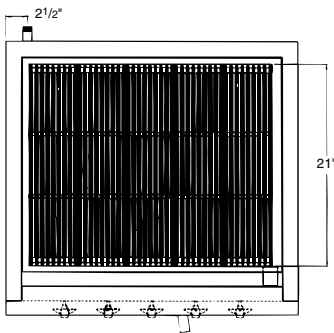
The exclusive choices include 3 rack positions, 3 burner systems and 3 top grate options. The "3" position cooking grate adjusts with an "easy tilt" handle; it provides a range of cooking temperatures. The slant of the cooking surface allows excess fat to flow to the front stainless steel grease trough minimizing flare-ups. The "easy tilt" mechanism is adjustable even when fully loaded.

Imperial offers three burner systems. (1) The char-rock broiler has a cast-iron "H" style burners. The powerful 45,000 BTU/hr. heavy cast-iron burners combine with the highly porous char-rock to yield higher heat, quicker recovery, controllable flame flare and a unique flavor profile. (2) The second design has stainless steel burners with heavy cast-iron radiants. Heat retaining projections under the cast-iron radiants absorb and diffuse surface heat evenly for maximum heat retention and intense temperatures. (3) The third design has a stainless steel burner system with stainless steel radiants that provide rapid preheat and quick temperature response. Individually controlled, radiants can be adjusted to precise temperatures. All three burner systems quickly sear-in juices and deliver exceptional natural flavors.

Three top grate designs are available to suit the particular type of product being broiled. Cast-iron is ideal for steak; round rod is best for poultry and seafood and the combo grate offers the most flexibility.



Steakhouse Broilers



Imperial Steakhouse Broilers - 3 Burner Systems

Model#	Sizes	Char-rock Broilers		Radiant Broilers		Ship Weight		Stand Model#	Ship Weight	
		# Burners	Total B.T.U.	# Burners	Total B.T.U.	(Kg)	(Lbs)		(Kg)	(Lbs)
IAB(C)(R)(S)-24	24"	2	90,000	4	80,000	113	250	IABT-24	27	60
IAB(C)(R)(S)-30	30"	3	135,000	5	100,000	133	295	IABT-30	32	70
IAB(C)(R)(S)-36	36"	4	180,000	6	120,000	165	365	IABT-36	36	80
IAB(C)(R)(S)-48	48"	5	225,000	8	160,000	190	420	IABT-48	41	90
IAB(C)(R)(S)-60	60"	6	270,000	10	200,000	231	510	IABT-60	48	105
IAB(C)(R)(S)-72	72"	8	360,000	12	240,000	281	620	IABT-72	54	120

Note: To enhance air flow and optimize combustion, use IABT open top cabinet stand.

For Char-rock Broiler add suffix "-C"; Cast-iron Radiant add suffix "-R"; Stainless Steel Radiant add suffix "-S"; Floor Models add "-F" to model numbers.

Crated Dimensions: Height = 22" (559mm) Depth = 31" (788mm) Width: add 2 1/2" to Broiler width.

Standard Exterior Finish

- **Stainless Steel:** Front and sides.
- **Control Knobs:** Durable cast metal, polished chrome finish.

Broiler

■ Burners

- IABC:** 45,000 BTU/hr. "H" type cast-iron burners.
- IABR:** 20,000 BTU/hr. stainless steel burners with cast-iron heat radiants located every 6" offer intense heat.
- IABS:** 20,000 BTU stainless steel radiant burners with stainless steel heat radiant. Offers precise temperature control and quick recovery. One standing pilot per burner for instant ignition.

- **Char Rocks:** Self cleaning "volcanic" pumice rock. Light and long lasting, char-rock radiate intense heat.
- **Radiants**
 - Cast-iron:** Reinforced cast-iron with heat retaining projections.
 - Stainless Steel:** Special heavy gauge, stainless steel resists corrosion that can be caused by spices and marinades.
- **Top Cooking Grates:** Heavy duty cast-iron section grates; round rods and combo grates available.
- **Adjustable Top Grate:** 3 position cooking grate with "easy-tilt" handle is adjustable even when fully loaded.

Broiler continued

- **Grease Can:** 3" wide removable stainless steel grease can for easy cleaning.
- **Lower Grates on IAB-C Char-rock Models:** Heavy cast-iron 4" x 20" "waffle" style grates support char-rock and promote proper air flow and combustion.
- **Drip Pan:** Full width and removable.
- **Easy Clean Up:** Top and bottom grates, burners, char-rock and interior liner may be removed.

Optional Items

Stainless steel open top cabinet stand; casters (front two are locking); quick disconnect and flexible gas hose. Additional 21 lbs. box of char-rocks.

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 walls at sides and 16" from rear.



Commercial Cooking Equipment

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