



Item# _____

Heavy Duty Griddles and Open Burner Combinations Manually Controlled



Model # IMGA-3628

Standard Features

- NEW** 10³/₄" h. low profile Griddle matches IRB Broilers, IHPA Hot Plates, ITG and IGG Griddles and IR Restaurant Ranges.
- NEW** 4" stainless steel grease trough has a wide 3¹/₂" x 2¹/₂" drain for easy cleaning.
 - Aeration baffles between burners spread heat across griddle for more even heating.
 - Full width rear flue aids uniform heat distribution across griddle surface.
 - 4" tapered stainless steel splash guard.
 - Quad Burner options: (1) Anti-Clogging burner with full flame and a 7,000 BTU low simmer (2) All-Purpose (3) Sauté and (4) Wok Jet.
 - Open burner combinations have 28,000 BTU/hr. lift-off burners and 12" x 12" cast iron top grates. Top grates feature anti-clogging pilot shield.
 - 30,000 BTU/hr. "U" type burner located every 12" for even cooking on entire griddle surface.
 - Each burner has an adjustable gas valve and continuous pilot for instant ignition.
 - Stainless steel front, ledge and sides.
 - Thick ³/₄" highly polished steel griddle plate for a wide variety of cooking applications. Optional 1" thick plate also available.
 - Full 24" depth plate for more cooking surface.
- NEW** One gallon capacity, removable grease can.
- NEW** Includes 4" stainless steel adjustable legs.
 - 24", 36", 48", 60" and 72" width models available.
 - One year parts and labor warranty.
 - AGA and CGA design certified and NSF listed.

Imperial Heavy Duty Griddles

Imperial provides as standard many of the optional upgrades normally offered at a premium on other Griddle lines. The new look features a stainless steel front, ledge and sides. A new 4" high stainless steel tapered splash guard promotes cleanliness.

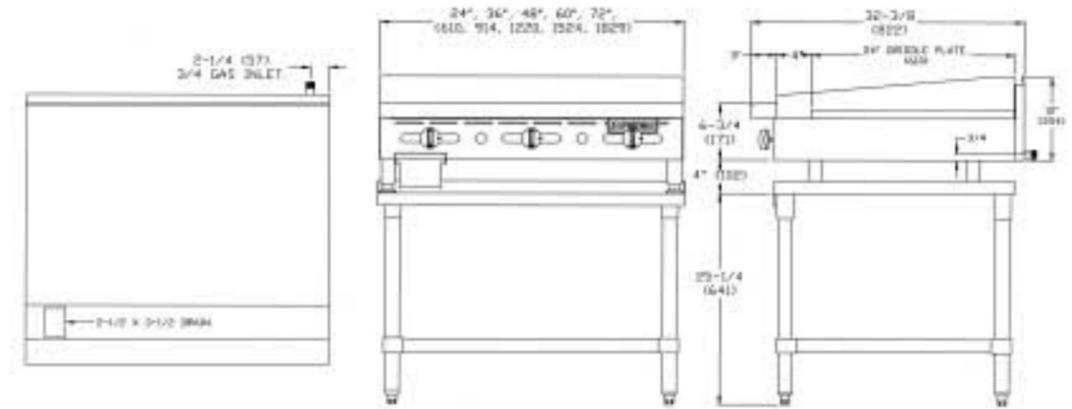
Imperial Heavy Duty Griddles are designed for the most demanding foodservice applications. The ³/₄" thick, highly polished griddle plate is ideal for a wide variety of cooking requirements and the 24" depth provides maximum cooking surface for peak cooking times. The 30,000 BTU/hr. "U" type burners are strategically located to provide even heating across the entire griddle surface. New features have been added to improve uniform temperatures: aeration baffles are located between burners and a full width rear flue. The high BTU output, total cooking surface and griddle quality assure the best value on the market.

New Heavy Duty Griddle line has a Range Match profile that lines-up with Imperial counter top equipment and restaurant ranges when placed on a standard refrigerated base or equipment stand.

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



Heavy Duty Griddles - Manually Controlled



Heavy Duty Griddles, Manually Controlled

Model#	Griddle Width	Griddle Burners	Overall Width	Total B.T.U.	Ship Weight (Kg)	Ship Weight (Lbs)	Stand Model#	Ship Weight (Kg)	Ship Weight (Lbs)
Manually Controlled Griddles									
IMGA-2428	24"	2	24"	60,000	91	200	IMGS-24	23	50
IMGA-3628	36"	3	36"	90,000	138	305	IMGS-36	32	70
IMGA-4828	48"	4	48"	120,000	163	360	IMGS-48	39	85
IMGA-6028	60"	5	60"	150,000	188	415	IMGS-60	48	105
IMGA-7228	72"	6	72"	180,000	290	640	IMGS-72	62	135
Manually Controlled Griddles with (2) Open Burner Combinations									
IMGA-2428-OB-2	24"	2	36"	116,000	141	310	IMGS-36	32	70
IMGA-3628-OB-2	36"	3	48"	146,000	179	395	IMGS-48	39	85
IMGA-4828-OB-2	48"	4	60"	176,000	231	510	IMGS-60	48	105
IMGA-6028-OB-2	60"	5	72"	206,000	276	610	IMGS-72	62	135
IMGA-7228-OB-2	72"	6	84"	236,000	331	730	IMGS-84	77	170

Note: Add "OB-4" to model number and 24" to overall width for 4 Open Burner/Griddle Combination. Open burners are located on right side unless specified. For 1" thick griddle plate add "-1" to model number.
Crated Dimensions: Height = 14" (356) Depth = 36" (914) Width: add 2¹/₂" to Griddle width.

Standard Exterior Finish

- **Stainless Steel:** Front, ledge, grease trough, splash guard and sides. Welded and finished stainless steel seams. Set of four, 4" adjustable legs.
- **Control Knobs:** Durable cast iron, polished chrome finish.

Griddle Top

- **Griddle Burner:** 30,000 BTU/hr. "U" type located every 12" for even cooking. One adjustable gas valve and standing pilot per burner. Aeration baffles between burners and a full width rear flue provide uniform griddle surface temperature.
- **Griddle Plate:** ³/₄" thick, highly polished plate. No breaking-in required. 24" depth. Stainless steel 4" high tapered splash guard.
- **Grease Trough:** 4" wide grease trough for easy cleaning. Large 1 gallon capacity removable grease can.
- **Open Burner Top:** 28,000 BTU/hr. cast iron burners with lift-off burner heads. No gaskets, no screws. Four interchangeable burner heads available: Anti-Clogging is standard, All-Purpose, Sauté and Wok Jet are optional. One standing pilot and manual gas valve for each burner for instant ignition.
- **Burner Top Grates:** 12" x 12" lift-off sections, heavy duty cast iron. Cast-in bowl directs heat upward. Grate features anti-clogging pilot shield.

Optional Items

1" thick griddle plate; partially grooved plate; open burners. Open burner options: All-Purpose, Sauté or Wok Jet burner head. Extra capacity grease cans; quick disconnect and flexible gas hose; stainless steel stands; and casters (front two casters are locking). 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 2,000 ft.

Clearance

For use only on non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 8" from combustible walls at sides and 7" from rear walls.



Commercial Cooking Equipment