



Culinary Series

Premium Countertop Cooking Equipment



Featuring New **PyroCentric™**
Burner System Technology

Ignite your inner flame!

28,000 BTU/hr. open burners, Anti-clogging **PyroCentric™** burners are standard

"Designer look" low profile line-up countertop units match each other and Imperial ranges

Stainless steel 5" landing ledge provides extra work space

Radiant Char-Broiler offers a variety of top grate options

Anti-clogging pilot shield is designed into the lift-off 12" x 12" grate

Stainless steel front, sides, landing ledge are standard features

Rear gas connections are standard for all cooktops

Sizzle 'n Chill refrigerated bases are convenient and save kitchen runaround. Maintains 36° - 40° F. interior drawer temperature

Refrigerated bases are available in 36", 48" and 60" widths

Double skate rollers for added drawer durability

Self-closing drawer holds two full-size steam table pans. Drawer dividers allow various pan size configurations



Culinary Series

Premium Countertop Cooking Equipment

Imperial sets the standard for Countertop Equipment.

Imperial countertop equipment is built for rugged use and long life. It is engineered with advanced features for optimal performance. It maximizes valuable kitchen space and satisfies the most demanding cleaning requirements while assuring low operating and maintenance costs.

Imperial's Countertop Line-up offers a complete selection of components for chefs who want something special in gas cooking equipment. Many different models with are available with self-contained, integrated refrigerated systems, standard refrigerated bases and equipment stands.

Choose from this equipment to customize your Imperial Line-up:

- Broilers
 - Char-rock broilers
 - Steakhouse broilers
 - Radiant broilers
 - Chicken broilers
 - Mesquite wood broilers
- Fryers
- Griddles
 - Snap action griddles
 - Solid state griddles
 - Manually controlled griddles
 - Thermostat controlled griddles
 - Griddles with open burners
 - Grooved griddles
 - Raised griddle/broilers
 - Teppan-Yaki griddles
 - Chrome mirror finish griddle tops
- Hot Plates
 - Step-up hot plates
- Sizzle 'n Chill refrigerated base systems, remote or self-contained
- Equipment stands

Quality and performance are standard with Imperial, anything less is *not* an option.

Full 24" depth plate for more cooking surface

Stainless steel frypot with a 25 lb. oil capacity

Stainless steel adjustable 4" legs are standard on all countertop equipment

Stainless steel equipment stands are available

Thick highly polished griddle plate offers a wide variety of cooking applications

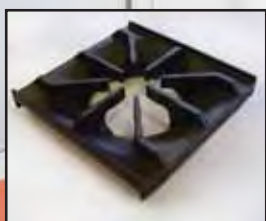
Chrome plated mirror finish and grooved griddle tops are optional

IMPERIAL 



Open Burners - Lift Off Design

- Anti-clogging burner head saves labor required to clean flame ports.
- 28,000 BTU lift-off burner heads.
- Three interchangeable burner heads.
 1. **PyroCentric™** anti-clogging burner is standard. Full 28,000 BTU/hr. flame and 7,000 BTU/hr. low simmer flame.
 2. Saute´ burner
 3. Wok jet burner
- Custom molded burner has no gaskets or screws to replace.



Lift Off 12" Grates

- Grates have anti-clogging pilot shield to protect the pilot from grease and debris.
- Sections lift off safely and easily for cleaning.
- Heavy cast iron construction.



"S" Grate Cooktop Surface

- Provides a variety of cooking temperatures.
- Design allows pots to slide from section to section.



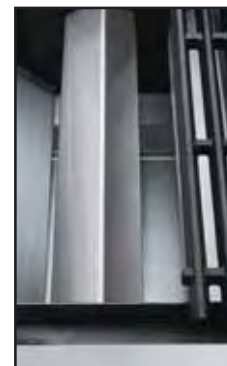
Cast Iron Char-Broiler Grates for Every Application

- 3-bar flat/reversible grate.
- 4-bar grate for fish.
- 7-bar slanted fin grate.



Floating Round Rod Grate

- Solid cold rolled rods prevent sticking and warping.



Steakhouse Broiler Burner Options

- Searing hot surface temperature.
- 45,000 BTU cast iron "H" burner yields true char-rock sizzle.
- 20,000 BTU stainless steel burners with cast iron radiants provide maximum heat retention and intense surface temperatures.
- 20,000 BTU stainless steel burners with stainless steel radiants provide quick heat-up while minimizing flare-ups.

Steakhouse Char-Broiler is Ideal for High Production

- Three grate options.
- Three position cooking grate.
- Searing surface temperature.



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Sizzle 'n Chill Refrigeration



Sizzle 'n Chill Self-contained Refrigerated Base System for Countertop Equipment

- Self-contained refrigerated bases are available for griddles, broilers and hot tops.
- Cold storage addresses food safety concerns.
- Energy efficient. Does not require installation, simply plug into a 110 V. outlet.
- Fully insulated cabinet and drawers to prevent temperature migration.
- Gasket surrounds drawer to ensure temperature maintenance.
- Front mounted digital thermometer is easy to read.
- Each refrigerated drawer holds two full size pans. Top drawer holds 6" deep pans, bottom holds 4" deep pans.
- Recessed drawer handles are conveniently out of the way.
- Oversized stainless steel drawer guides with heavy duty double skate rollers and stainless steel bearings can withstand 275 lbs.
- Drawers remove easily for cleaning.
- Stainless steel front, ledge and sides.
- UL, UL Canada, UL Sanitation Certified and complies with NSF7.



Also available with integrated "one-piece" Sizzle 'n Chill systems with a variety of broiler, griddle and hot plate tops.



Grease Cleaning Conveniences
 Griddles feature a wide stainless steel grease trough.
 The front is one-piece rolled for easy cleaning.
 Deep grease can has 1 gallon capacity.
Griddle Burner Options
 Manual and thermostatic 12" 24,000 BTU/hr.
 Thermostatic action 12" 24,000 BTU/hr.



Optional Chrome Plated Mirror Finish
 Easy to clean.
 Reduces heat retention within griddle plate to lower operating costs.
 Temperature is more evenly controlled across the griddle plate.
 Reduces flavor transfer between menu items.



Grooved Griddles
 Griddle plates are grooved at the factory for quick delivery.
 Full or partial grooving are standard.
 Chrome finish available.

Culinary Series - Premium Countertop Cooking Equipment

Char-Broilers



IAB(C)(R)(S)-36

Steakhouse Broilers

- 3 burner options.
- 3 position grate.
- 3 top grate options for more cooking flexibility.
- Searing surface temperature for high production output.
- Stainless steel front and sides.



EBA-3223

Imperial II Char-Broilers

- Char-rock provides high temperatures to sear-in juices.
- 35,000 BTU/hr. "H" type burner is located every 12".
- Stainless steel front and sides.
- Space saving 23" depth.



IRB-36

Radiant Char-Broilers

- Individually controlled 15,000 BTU/hr. stainless steel burners are located every 6".
- Removable reinforced cast iron radiants prevent clogging of burners and provide attractive char-broiler markings.
- Stainless steel front and sides.
- Includes 4" adjustable legs.



ICB-4836

Chicken Broilers

- 250,000 BTU/hr. assures even heat distribution for fully cooked chickens.
- Large 36" deep broiling surface will hold 15 three pound chickens.
- Non-stick cooking top grate made of round rod designed for chicken.
- Stainless steel front and sides.



MSQ-36

Mesquite Wood Broilers

- Built-in gas log lighter burner eliminates the need for lighter fluids or electric starters.
- Burner may be used to start up wood during "peak" times.
- Broiler may use any type of wood or charcoal.
- Stainless steel front, door and sides.

Griddles



ISAE-36

Snap Action Griddles

- 24,000 BTU/hr. "U" shaped burner every 12" with heat diffuser plate to speed temperature recovery.
- Snap action thermostat control every 12".
- Fast recovery $\pm 7^{\circ}\text{F}$. Solid state model has a $\pm 2^{\circ}\text{F}$.
- Stainless steel front and sides.



IMGA-3628

Heavy Duty Manually Controlled Griddles

- 30,000 BTU/hr. burner located every 12".
- Range match profile when placed on a refrigerated base or equipment stand.
- 3 1/2" w. grease trough and 1 gal. grease can.
- Includes 4" adjustable legs.



ITG-36

Heavy Duty Thermostatically Controlled Griddles

- 30,000 BTU/hr. burner located every 12".
- Range match profile when placed on a refrigerated base or equipment stand.
- 3 1/2" w. grease trough and 1 gal. grease can.
- Includes 4" adjustable legs.



IGG-36

Grooved Griddles

- 30,000 BTU/hr. burner located every 12".
- 1" thick grooved plate.
- Range match profile when placed on a refrigerated base or equipment stand.
- Stainless steel front and sides.
- Includes 4" adjustable legs.



ITY-48

Teppan-Yaki Griddles

- 30,000 BTU/hr. burner located in the center "hot spot" of the griddle plate for Japanese steakhouse cooking.
- 3/4" thick polished plate.
- Stainless steel front and sides.

Hot Plates



IHPA-6-36

Hot Plates

- 28,000 BTU/hr. **PyroCentric®** burner heads for high performance cooking and easy cleaning.
- Range match profile when placed on a refrigerated base or equipment stand.



IHPA-6-36SU

Step-Up Hot Plates

- 28,000 BTU/hr. **PyroCentric** burner heads for high performance cooking and easy cleaning.
- Range match profile when placed on a refrigerated base or equipment stand.

Fryer



IFST-25

25 lb. Fryer

- 25 lb. oil capacity.
- 14" x 12 1/2" frying area.
- 65,000 BTU/hr. tube fired burner.
- Stainless steel frypot, front, sides and back splash.

Raised Griddle Broiler



RGB-24

Raised Griddle/Broilers

- 15,000 BTU/hr. burner located every 12".
- Stainless steel front and sides.
- Broiler grate easily pulls out.



Commercial Cooking Equipment

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