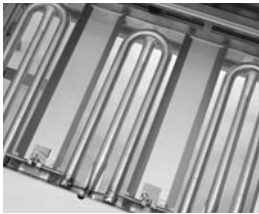


Model Numbers

IGG-24
IGG-36
IGG-48
IGG-60
IGG-72



Aeration baffles between burners spread heat across the griddle plate for even heating.



Grooved plate provides attractive char-broiled look.



Full width rear flue distributes heat uniformly across the griddle surface.



Stainless steel grease gutter and 1 gal. (3.8 L) grease can.



IGG-36

BURNERS - Thermostat maintains selected temperature during peak hours.

- Each griddle burner is rated at 30,000 BTU (9KW).
- Aeration baffles between burners spread the heat evenly across the entire griddle surface.
- Burners are located every 12" (305 mm).
- Each burner has an adjustable gas valve and continuous pilot for instant ignition.

GRIDDLE PLATE - Thick 1" (25 mm) thick steel plate is grooved to provide attractive char-broiler marks without actually char-broiling.

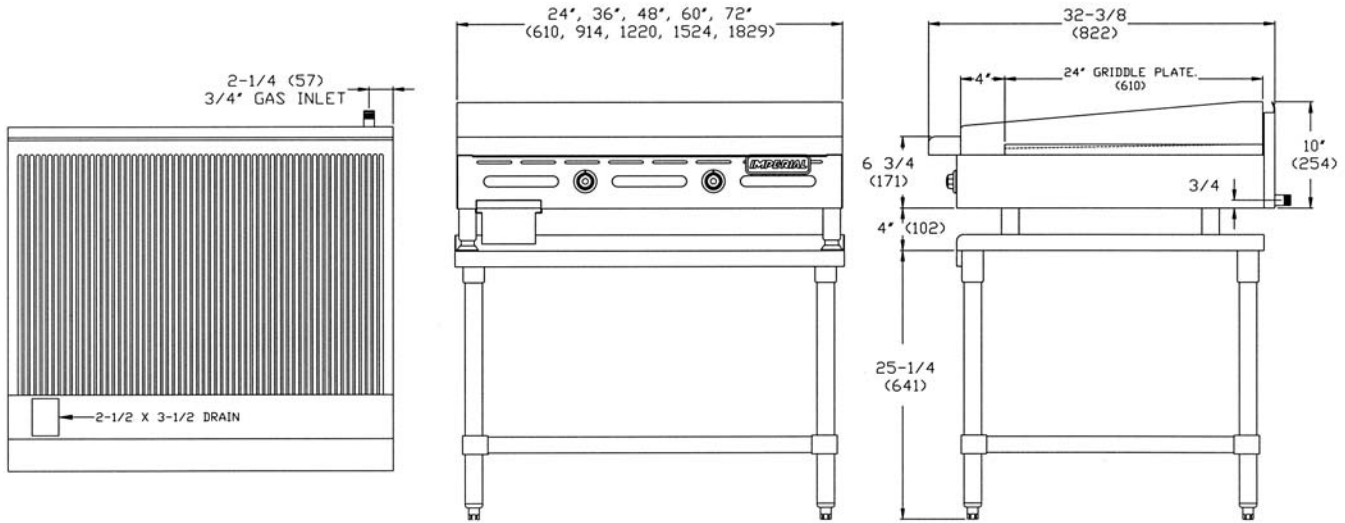
- Full 24" (610 mm) plate depth for more cooking surface.
- Surface is ideal for a large range of menu items.
- Optional chrome griddle top is available as an option.

GREASE MAINTENANCE - Stainless steel grease gutter is 4" (102 mm) wide.

- Large 1 gal (3.8 L) capacity grease can has a weep hole to indicate when full.
- Grease can removes easily.

EXTERIOR - Stainless steel front, sides, splash guard, and ledge.

- Stainless steel ledge is one piece rolled for cleaning convenience.
- Range match profile when placed on a refrigerated base or equipment stand.
- Control knobs are constructed of virtually unbreakable plastic for protection grip.
- 4" (102 mm) stainless steel legs are included.
- One year parts and labor warranty.



GROOVED GRIDDLES

MODEL	WIDTH	NUMBER OF BURNERS	GAS OUTPUT BTU	(KW)	SHIP WEIGHT (KG)	LBS
IGG-24	24" (610 mm)	2	60,000	(18)	(136)	300
IGG-36	36" (914 mm)	3	90,000	(26)	(195)	430
IGG-48	48" (1219 mm)	4	120,000	(35)	(261)	575
IGG-60	60" (1524 mm)	5	150,000	(44)	(328)	725
IGG-72	72" (1829 mm)	6	180,000	(53)	(396)	875

Measurements in () are metric equivalents.

MODEL	GRIDDLE PLATE DIMENSIONS	DIMENSIONS	CRATED DIMENSIONS
IGG-24	24" w x 24" d (610 x 610 mm)	24" w x 32-3/8" d x 14" h (610 x 822 x 356 mm)	26-1/2" w x 36" d x 16-1/2" h (673 x 914 x 419 mm)
IGG-36	36" w x 24" d (914 x 610 mm)	36" w x 32-3/8" d x 14" h (914 x 822 x 356 mm)	38-1/2" w x 36" d x 16-1/2" h (978 x 914 x 419 mm)
IGG-48	48" w x 24" d (1219 x 610 mm)	48" w x 32-3/8" d x 14" h (1219 x 822 x 356 mm)	50-1/2" w x 36" d x 16-1/2" h (1283 x 914 x 419 mm)
IGG-60	60" w x 24" d (1524 x 610 mm)	60" w x 32-3/8" d x 14" h (1524 x 822 x 356 mm)	62-1/2" w x 36" d x 16-1/2" h (1588 x 914 x 419 mm)
IGG-72	72" w x 24" d (1829 x 610 mm)	72" w x 32-3/8" d x 14" h (1829 x 822 x 356 mm)	74-1/2" w x 36" d x 16-1/2" h (1892 x 914 x 419 mm)

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

Specify elevation, if over 2,000 ft.

CLEARANCE REQUIREMENTS
For use only on non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

- OPTIONS AND ACCESSORIES**
- Stainless steel equipment stands
 - 6" (152 mm) casters for equipment stands
 - Open burners available, set of 2 burners, add 12" (305 mm) to width and "OB-2" to model number
 - Open burners available, set of 4 burners, add 24" (610 mm) to width and "OB-4" to model number
 - 7" (178 mm) deep, stainless steel front landing ledge
 - 9" (229 mm) deep, stainless steel front landing ledge
 - Additional thermostat
 - Extra grease can
 - Rake for easily cleaning grooves



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Model Numbers

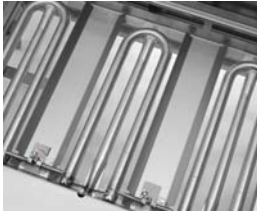
IGG-24-OB-2

IGG-36-OB-2

IGG-48-OB-2

IGG-60-OB-2

IGG-72-OB-2



Aeration baffles between burners spread heat across the griddle plate for even heating.



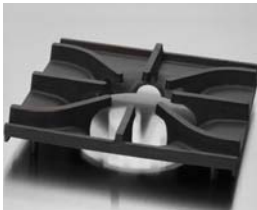
Grooved plate provides attractive char-broiled look.



Stainless steel grease gutter and 1 gal. (3.8 L) grease can.



Two rings of flame for even cooking no matter the pan size.



Front grate with anti-clogging pilot shield protects the pilot from grease and debris.



IGG-36-OB-2 shown

GRIDDLE BURNERS - Thermostat maintains selected temperature during peak hours.

- Each griddle burner is rated at 30,000 BTU (9 KW).
- Aeration baffles between burners spread the heat evenly across the entire griddle surface.
- Burners are located every 12" (305 mm).
- Each burner has an adjustable gas valve and continuous pilot for instant ignition.

GRIDDLE PLATE - Thick 1" (25 mm) thick steel plate is grooved to provide attractive char-broiler marks without actually char-broiling.

- Full 24" (610 mm) plate depth for more cooking surface.
- Surface is ideal for a large range of menu items.

GREASE MAINTENANCE - Stainless steel grease gutter is 4" (102 mm) wide.

- Large 1 gal (3.8 L) capacity grease can has a weep hole to indicate when full.
- Grease can removes easily.

OPEN BURNERS - PyroCentric™ 32,000 BTU (9 KW) anti-clogging burner with a 7,000 BTU/hr. (2 KW) low simmer feature. Two rings of flame for even heating.

- Cast iron PyroCentric burners are standard.
- Burners are anti-clogging and lift-off for easy cleaning. No gaskets or screws.
- One standing pilot per burner for instant ignition.

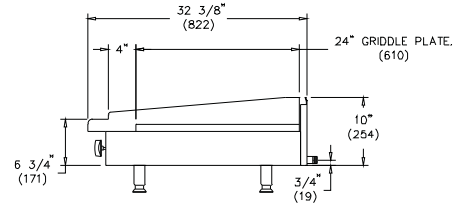
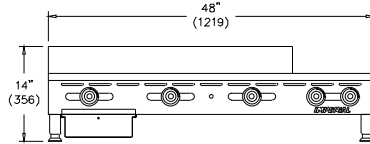
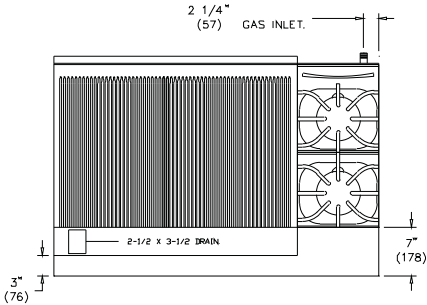
GRATES - Front grates measure 12" x 11" (305 x 279 mm). Back grates are 12" x 13" (305 x 330 mm).

- Back grates are sized for positioning large stock pots directly over burner and feature a hot air dam.
- Pots slide easily from section to section and onto landing ledge.
- Grates are cast iron for a long service life.

EXTERIOR - Stainless steel front, sides, splash guard and ledge.

- Stainless steel ledge is one piece rolled for cleaning convenience.
- Range match profile when placed on a refrigerated base or equipment stand.
- Control knobs are constructed of virtually unbreakable plastic for protection grip.
- 4" (102 mm) stainless steel legs are included.
- One year parts and labor warranty.





GROOVED GRIDDLES and OPEN BURNER COMBO

MODEL	WIDTH	NUMBER OF BURNERS	GAS OUTPUT		SHIP WEIGHT	
			BTU	(KW)	(KG)	LBS
IGG-24-OB-2	36" (914 mm)	2	124,000	(36)	(159)	350
IGG-36-OB-2	48" (1219 mm)	3	156,000	(46)	(222)	490
IGG-48-OB-2	60" (1524 mm)	4	188,000	(55)	(288)	635
IGG-60-OB-2	72" (1829 mm)	5	220,000	(64)	(355)	785
IGG-72-OB-2	84" (2133 mm)	6	252,000	(74)	(423)	935

Measurements in () are metric equivalents.

MODEL	GRIDDLE PLATE DIMENSIONS	DIMENSIONS	CRATED DIMENSIONS
IGG-24-OB-2	24" w x 24" d (610 x 610 mm)	36" w x 32-3/8" d x 14" h (914 x 822 x 356 mm)	38-1/2" w x 36" d x 16-1/2" h (978 x 914 x 419 mm)
IGG-36-OB-2	36" w x 24" d (914 x 610 mm)	48" w x 32-3/8" d x 14" h (1219 x 822 x 356 mm)	50-1/2" w x 36" d x 16-1/2" h (1283 x 914 x 419 mm)
IGG-48-OB-2	48" w x 24" d (1219 x 610 mm)	60" w x 32-3/8" d x 14" h (1524 x 822 x 356 mm)	62-1/2" w x 36" d x 16-1/2" h (1588 x 914 x 419 mm)
IGG-60-OB-2	60" w x 24" d (1524 x 610 mm)	72" w x 32-3/8" d x 14" h (1829 x 822 x 356 mm)	74-1/2" w x 36" d x 16-1/2" h (1892 x 914 x 419 mm)
IGG-72-OB-2	72" w x 24" d (1829 x 610 mm)	84" w x 32-3/8" d x 14" h (2133 x 822 x 356 mm)	86-1/2" w x 36" d x 16-1/2" h (2197 x 914 x 419 mm)

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

Specify elevation, if over 2,000 ft.

CLEARANCE REQUIREMENTS
For use only on non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

- OPTIONS AND ACCESSORIES**
- Stainless steel equipment stands
 - 6" (152 mm) casters for equipment stands
 - Set of 4 burners, add 12" (305 mm) to width and "OB-4" to model number
 - 7" (178 mm) deep, stainless steel front landing ledge
 - 9" (229 mm) deep, stainless steel front landing ledge
 - Additional thermostat
 - Extra grease can
 - Rake for easily cleaning grooves

