



**GAS**

BROILERS | STEAKHOUSE COUNTER TOP

**IMPERIAL**



## IABR-36

Model Numbers

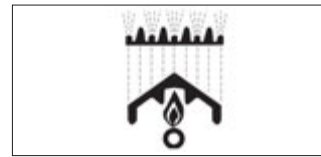
IAB(R)(S)-24 IAB(R)(S)-48

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.

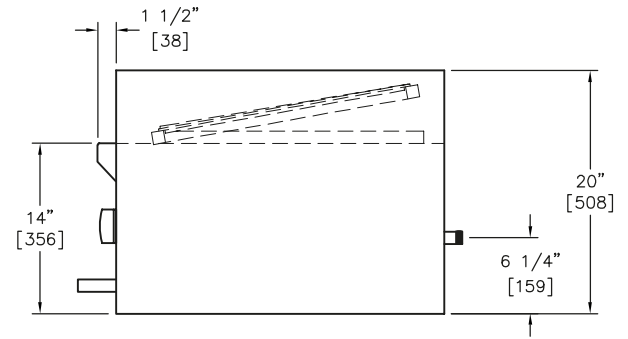
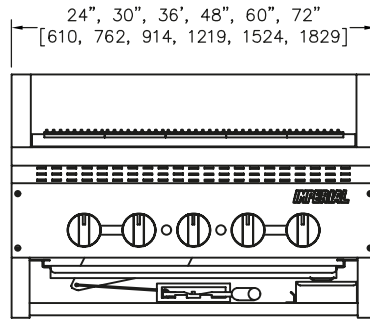
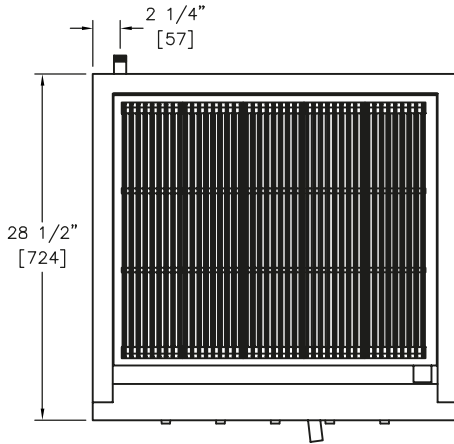
## TOP GRATE

- 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
- Self-contained refrigerated base
- 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)

