



GAS

BROILERS | RADIANT COUNTER TOP

IMPERIAL



IRB-36

Model Numbers

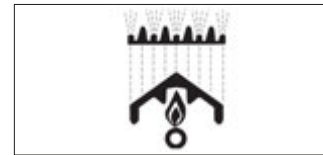
IRB-24 IRB-48

IRB-30 IRB-60

IRB-36 IRB-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.



DURABLE CAST ALUMINUM
WITH A VALOX™ HEAT
PROTECTION GRIP.

RADIANT BROILER BURNER SYSTEM

- Individually controlled 15,000 BTU/hr. (4 KW) stainless steel burners.
- Burners are located every 6" (152 mm) with individual controls.
- Removable, reinforced cast iron radiants prevent clogging of burners and provide even broiling.
- Standard cast iron radiants provide maximum heat retention and intense surface temperatures.
- Optional stainless steel radiants provide quick heat-up while minimizing flare-ups.

TOP GRATES

- Heavy duty cast iron top grates provide attractive char-broiler markings.
- 3" x 22" (76 x 559 mm) sections 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.

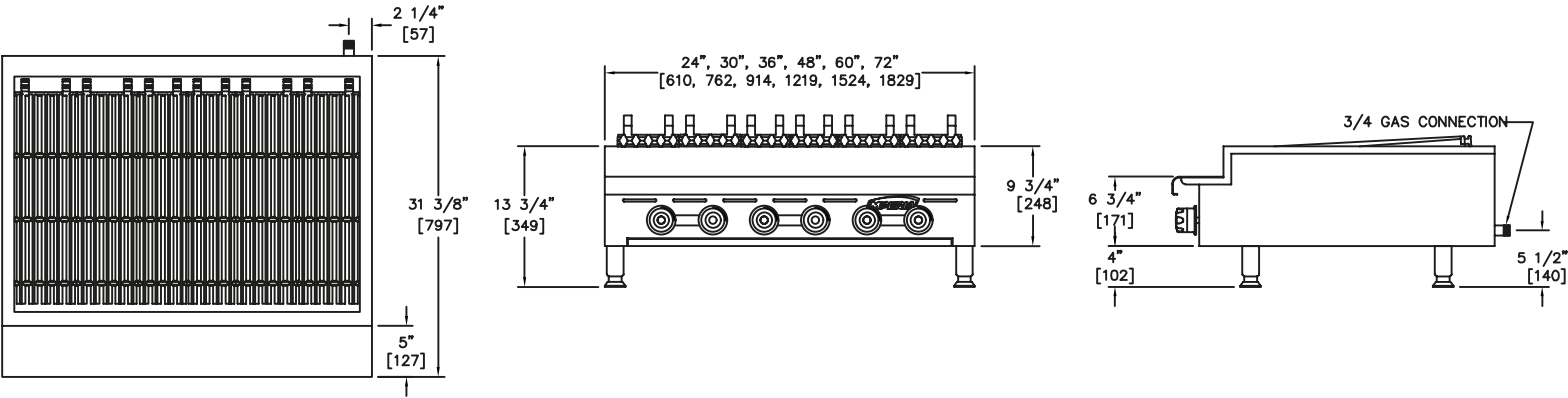
EXTERIOR FEATURES

- Stainless steel front and sides for cleanability and a professional look.
- Welded and polished stainless steel seams.
- Insulated throughout cooktop to conserve energy.
- Control knobs are cast aluminum with a Valox™ heat protection grip.
- Range Match profile when placed on a refrigerated base or equipment stand.
- Large 5" (127 mm) stainless steel landing ledge is ideal for plating.
- Full width grease gutter and large capacity removable drip pan.
- 4" (152 mm) heavy duty legs with adjustable feet.
- One year parts and labor warranty.



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RADIANT-CHAR BROILERS

MODEL	WIDTH IN (MM)	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS
IRB-24	24" (610)	4	60,000 (18)	(118) 260
IRB-30	30" (762)	5	75,000 (22)	(141) 310
IRB-36	36" (914)	6	90,000 (26)	(159) 350
IRB-48	48" (1219)	8	120,000 (35)	(202) 445
IRB-60	60" (1524)	10	150,000 (44)	(261) 575
IRB-72	72" (1829)	12	180,000 (53)	(319) 705

MODEL	DIMENSIONS	CRATED DIMENSIONS
IRB-24	24" W X 31-3/8" D X 13-3/4" H (610 X 797 X 286 MM)	26-1/2" W X 34" D X 16" H (673 X 864 X 406 MM)
IRB-30	30" W X 31-3/8" D X 13-3/4" H (762 X 797 X 286 MM)	32-1/2" W X 34" D X 16" H (826 X 864 X 406 MM)
IRB-36	36" W X 31-3/8" D X 13-3/4" H (914 X 797 X 286 MM)	38-1/2" W X 34" D X 16" H (978 X 864 X 406 MM)
IRB-48	48" W X 31-3/8" D X 13-3/4" H (1219 X 797 X 286 MM)	50-1/2" W X 34" D X 16" H (1283 X 864 X 406 MM)
IRB-60	60" W X 31-3/8" D X 13-3/4" H (1524 X 797 X 286 MM)	62-1/2" W X 34" D X 16" H (1588 X 864 X 406 MM)
IRB-72	72" W X 31-3/8" D X 13-3/4" H (1829 X 797 X 286 MM)	74-1/2" W X 34" D X 16" H (1892 X 864 X 406 MM)

OPTIONS AND ACCESSORIES

- Stainless steel radiants, in lieu of cast iron
- 6" (152 mm) casters for equipment stands
- Stainless steel flashing
- Stainless steel drip tray and 4" (102 mm) legs welded onto broiler
- Gas shut off valve 3/4" (19 mm)
- Quick disconnect and flexible gas hose
- Stainless steel equipment stands

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)

