

Steakhouse Broilers



Model IABR-36

Broiler Features

- Stainless steel front and sides.
- Welded stainless steel seams.
- One year parts and labor warranty.
- AGA and CGA design certified, NSF and CE listed.



Model Numbers

- IAB(C)(R)(S)-24 IAB(C)(R)(S)-48
- IAB(C)(R)(S)-30 IAB(C)(R)(S)-60
- IAB(C)(R)(S)-36 IAB(C)(R)(S)-72

Steakhouse Broiler Features

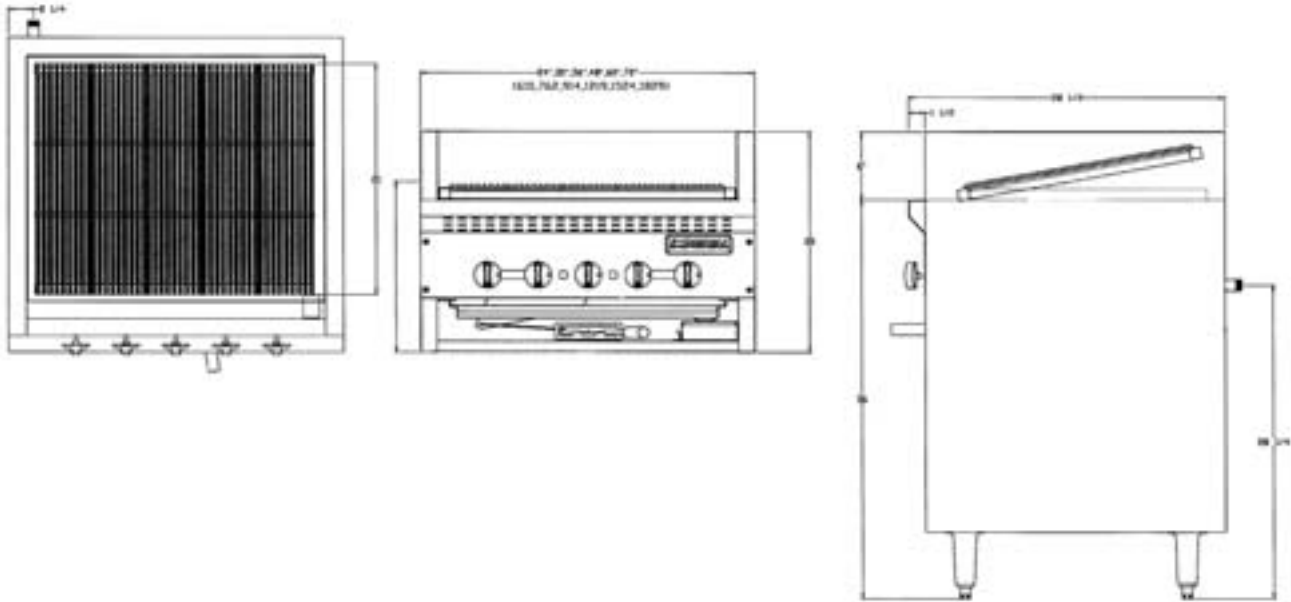
- "3" position cooking grate adjusts with "easy tilt" handle.
 - Adjusts easily even when fully loaded with product.
 - Minimizes flare-up while producing over 1300°F surface temperature.
 - Creates three heat zones providing a wide range of cooking temperatures for different thicknesses of product.
 - Allows excess fat to flow to the front stainless steel grease trough minimizing flare-up.
- "3" burner system options.
 - Volcanic char-rock with cast iron "H" style burners yield true char-rock flavor.
 - 20,000 BTU/hr. stainless steel burners with cast iron radiants provide maximum heat retention and intense surface temperatures.
 - 20,000 BTU/hr. stainless steel burners with stainless steel heat radiants provides quick heat-up while minimizing flare-ups.
- "3" top grate options.
 - Cast iron - for meat
 - 1/2" (13) dia. round rod - for poultry and fish
 - Combo grate for fish, meat and seafood
- Insulated throughout to conserve energy.
- 3" (762) wide removable stainless steel grease can for easy cleaning.
- Insulated throughout cooktop to conserve energy.
- No tools are needed to remove grates, radiant covers and stainless steel burners for cleaning.
- Available in 24", 30", 36", 48", 60" and 72" (610, 762, 914, 1219, 1524 and 1829) width models.
- Available in range match with a standard oven, convection oven and cabinet base.

All measurements in () are metric equivalents.

Imperial Commercial Cooking Equipment

1128 Sherborn Street ■ Corona, CA 92879 ■ 800.343.7790 ■ Ph: 951.281.1830 ■ Fx: 951.281.1879
www.imperialrange.com ■ E-mail: imperialsales@imperialrange.com

Imperial Steakhouse Broilers



Specification #:

Steakhouse Broilers - 3 Burner Systems

Model#	Width	Char-rock Broilers			Radiant Broilers			Ship Weight		Stand Models	Ship Weight	
		# of Burners	Total BTU	Total (KW)	# of Burners	Total BTU	Total (KW)	(Kg.)	Lbs.		(Kg.)	Lbs.
IAB(C)(R)(S)-24	24" (610)	2	90,000	(26)	4	80,000	(23)	(113)	250	IABT-24	(27)	60
IAB(C)(R)(S)-30	30" (762)	3	135,000	(40)	5	100,000	(29)	(133)	295	IABT-30	(32)	70
IAB(C)(R)(S)-36	36" (914)	4	180,000	(53)	6	120,000	(35)	(165)	365	IABT-36	(36)	80
IAB(C)(R)(S)-48	48" (1219)	5	225,000	(66)	8	160,000	(53)	(190)	420	IABT-48	(41)	90
IAB(C)(R)(S)-60	60" (1524)	6	270,000	(79)	10	200,000	(59)	(231)	510	IABT-60	(48)	105
IAB(C)(R)(S)-72	72" (1829)	7	315,000	(93)	12	240,000	(70)	(281)	620	IABT-72	(54)	120

Note: To enhance air flow and optimize combustion, use IABT open top cabinet stand.

Suffix Definitions: Add "C" for Char-rock Broiler. Add "R" for cast iron Radiant Broiler. Add "S" for Stainless Steel Radiant Broiler.

Crated Dimensions: 31" (788) d x 19" (483) h. Add 2 1/2" (64) to width of unit. All measurements in () are metric equivalents.

Standard Exterior Specifications

Front and sides shall be stainless steel. Stainless steel seams shall be welded and finished. Chassis shall be angle iron for added durability. Control knobs shall be durable cast metal, polished chrome finish.

Char-broiler Specifications

IABC: Individually controlled 45,000 BTU/hr. (13 KW) "H" type cast iron burners shall be located every 6" (152).

IABR: Individually controlled 20,000 BTU/hr. (6 KW) stainless steel burners shall be located every 6" (152) with cast iron radiants.

IABS: Individually controlled 20,000 BTU/hr. (6 KW) stainless steel burners shall be located every 6" (152) with stainless steel radiants.

Char-rock shall be self-cleaning "volcanic" pumice rock. It shall be lightweight and long lasting, while radiating intense heat.

Cast iron radiants shall be reinforced cast iron with heat retaining projections. Stainless steel radiants shall be made of a special heavy gauge that resists corrosion caused by spices and marinades.

Grates shall be heavy duty cast iron. Grates sections shall be round rods and shall have combo grates available. Grates shall have 3 position cooking levels with "easy-tilt" handle. Grates shall be easily adjustable even when fully loaded. IAB-C Char-rock models shall have heavy cast iron 4" x 20" (102 x 508) "waffle" style grates supporting the char-rock and promote proper air flow and combustion.

Char-broiler Specifications continued

Removable stainless steel grease can shall be 3" (76). It shall be removable for easy cleaning. Drip pan shall be full width and removable. Top and bottom grates, burners, char-rock and interior liner shall be removed for easy cleaning.

Gas: Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection. Specify type of gas and elevation if over 2000 ft. (610 m).

Clearance: For use only on non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 8" (203) from combustible walls at sides and 16" (406) from rear.

Optional Items:

- Stainless steel open top stand
- 6" (152) casters (front two are locking)
- Gas shut off valve 3/4" (19)
- Quick disconnect and flexible gas hose
- Additional 21 lb. (10 Kg.) box of char-rocks


800-729-5051

Imperial Commercial Cooking Equipment

1128 Sherborn Street ■ Corona, CA 92879 ■ 800.343.7790 ■ Ph: 951.281.1830 ■ Fx: 951.281.1879

www.imperialrange.com ■ E-mail: imperialsales@imperialrange.com

AIA File #: