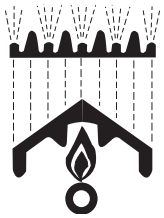
IMPERIAL®

Model Numbers
IRB-24
IRB-30
IRB-36
IRB-48
IRB-60
IRB-72

Stainless steel burners with both cast-iron and optional stainless steel radiants shown.



Stainless steel burners and radiant combination creates a searing hot grate temperature.

Durable cast aluminum with a vylox heat protection grip.

IIRB-36 shown

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) sections remove easily and safely for cleaning.
- Slanted cooking surface provides a range of cooking temperatures.
- 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.

EXTERIOR FEATURES - Stainless steel front, sides and landing ledge for cleanability and professional look.

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

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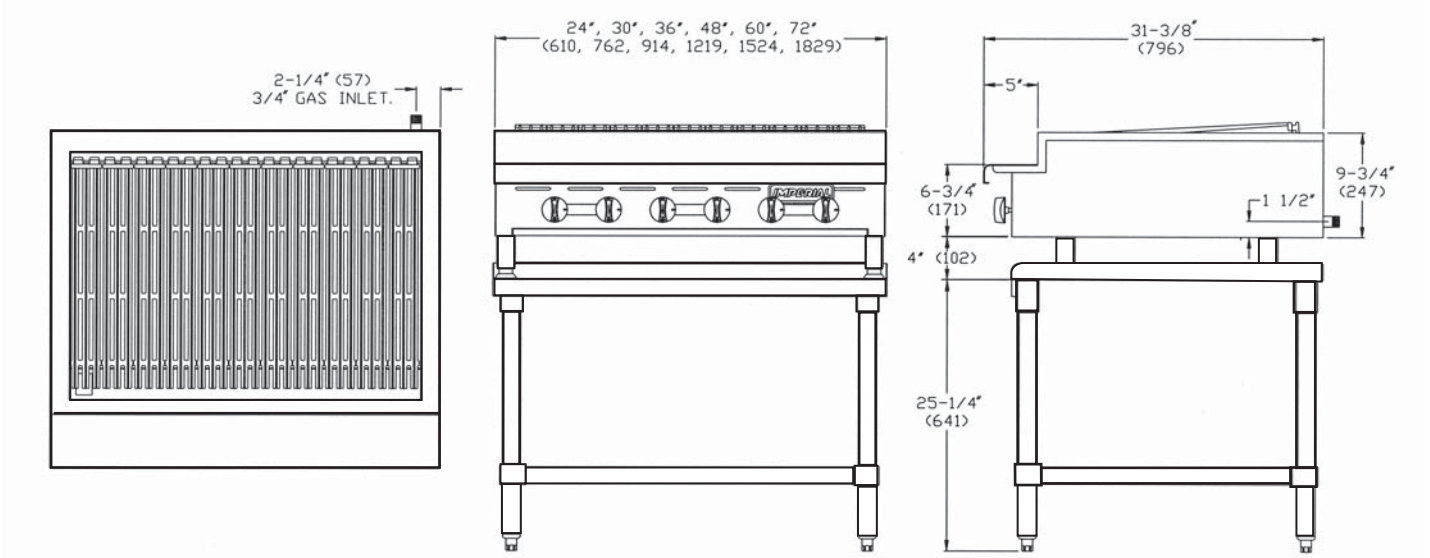

COUNTER TOP RADIANT BROILERS

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

Measurements in ( ) are metric equivalents.

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

Specify elevation, if over 2,000 ft.

CLEARANCE REQUIREMENTS

Legs or stand required for non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 8" (203 mm) from combustible surfaces.

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
- Stainless steel flashing
- Stainless steel equipment stands
- 6" (152 mm) casters for equipment stands
- Gas shut off valve 3/4" (19 mm)
- Quick disconnect and flexible gas hose

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