

CHAR-BROILERS | STEAKHOUSE BROILER FEATURES and OPTIONS



Model IABR-36
Steakhouse Broiler

3 POSITION COOKING GRATE
creates three heat zones providing a wide range of cooking temperatures

Stainless steel front and sides
Stainless steel cabinet interior on floor models

Insulated throughout to conserve energy

3" (76) wide removable stainless steel grease can for easy cleaning

Full width drip pan

"Easy tilt" handle adjusts cooking grate easily even when fully loaded with product

4 TOP GRATE OPTIONS

Choose your markings



Cast iron - choice of Fin Style for red meat or 9 Bar Grates for all types of meat



1/2" dia. Round Rod - for poultry and fish



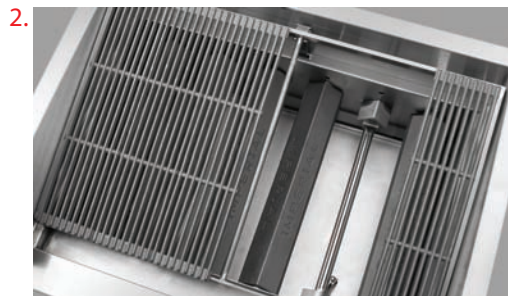
Combo Grate - reversible grate for meat or fish

3 RADIANT OPTIONS

Searing surface temperature for high production output



Volcanic char-rocks with 45,000 BTU 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



Model IABR-36 Steakhouse Broiler

STEAKHOUSE BROILERS

Model	CHAR-ROCK (C)			RADIANT BROILERS (R) (S)			Broiler Width In. (mm)	Ship Weight (Kg) Lbs	List Price	STAINLESS STEEL STAND			
	# of Burners	Gas Output BTU	(KW)	# of Burners	Gas Output BTU	(KW)				Model	Ship Weight (Kg)	Lbs	List Price
COUNTER TOP MODELS													
IAB(C)(R)(S)-24	2	90,000	(26)	4	80,000	(23)	24" (610)	(113)	250	\$4,568	IABT-24 (27)	60	\$699
IAB(C)(R)(S)-30	3	135,000	(40)	5	100,000	(29)	30" (762)	(133)	295	5,063	IABT-30 (32)	70	862
IAB(C)(R)(S)-36	4	180,000	(53)	6	120,000	(35)	36" (914)	(165)	365	5,749	IABT-36 (36)	80	923
IAB(C)(R)(S)-48	5	225,000	(66)	8	180,000	(53)	48" (1219)	(190)	420	7,587	IABT-48 (41)	90	1,117
IAB(C)(R)(S)-60	6	270,000	(79)	10	200,000	(59)	60" (1524)	(231)	510	9,237	IABT-60 (48)	105	1,369
IAB(C)(R)(S)-72	7	315,000	(93)	12	240,000	(70)	72" (1829)	(281)	620	10,680	IABT-72 (54)	120	1,621
FLOOR MODELS with OPEN CABINET BASE													
IABF(C)(R)(S)-24	2	90,000	(26)	4	80,000	(23)	24" (610)	(140)	310	\$6,245			
IABF(C)(R)(S)-30	3	135,000	(40)	5	100,000	(29)	30" (762)	(165)	365	6,945			
IABF(C)(R)(S)-36	4	180,000	(53)	6	120,000	(35)	36" (914)	(201)	445	7,791			
IABF(C)(R)(S)-48	5	225,000	(66)	8	160,000	(53)	48" (1219)	(231)	510	9,295			
IABF(C)(R)(S)-60	6	270,000	(79)	10	200,000	(59)	60" (1524)	(278)	615	10,828			
IABF(C)(R)(S)-72	7	315,000	(93)	12	240,000	(70)	72" (1829)	(330)	730	12,419			

Measurements in () are metric equivalents.

Counter Top Crated Dimensions: 22" (559) h x 31" (788) d. Add 2½" (64) to Broiler width.

Floor Model Crated Dimensions: 45" (1143) h x 31" (788) d. Add 2½" (64) to Broiler width.

Note: 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.

For Char-rock Broiler, add suffix "C"

Cast-iron Radiant, add suffix "R"

Stainless Steel Radiant, add suffix "S"

Floor Models add suffix "F" to model numbers.

STEAKHOUSE BROILER OPTIONAL ACCESSORIES:

- Stainless Steel Front Shelf:

24" (610) \$387

30" (762) \$417

36" (914) \$465

48" (1219) \$542

60" (1524) \$634

72" (1829) \$742

- Casters for Stainless Steel Stand, set of 4 \$560 per set.

- Casters for Stainless Steel Stand for 60" (1524) and 72" (1829) set of 6, \$840 per set.

- Stainless Steel Legs welded on broiler set of 4, \$263.



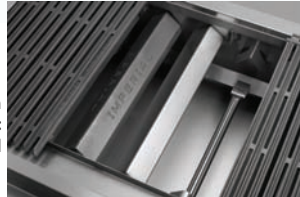
Sizzle 'n Chill Broiler with a self-contained refrigerated base. (See page 12-14 for more information.)

CHAR-BROILERS | RADIANT and CHAR-ROCK BROILERS



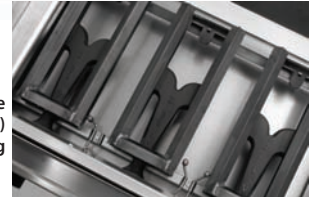
Model IRB-36 Radiant Char-Broiler

Stainless steel burner shown with both styles of radiants: cast iron and stainless steel



Model EBA-3223 Imperial II Char-Rock Broiler

"H" style burners are located every 12" (305) for even heating



RADIANT CHAR-BROILERS FEATURES

- Stainless steel front and sides with a range match profile.
- Individually controlled 15,000 BTU's/hr (4 KW) stainless steel burners located every 6" (152).
- Removable reinforced cast iron radiants prevent clogging of burners and provide even heat distribution.
- Each 3" x 22" (76 x 559) top grate blade has a cast-in grease trough that allows excess fat to flow to the front grease gutter minimizing flare-up and provides attractive char-broiler markings.
- Includes 4" (102) adjustable legs.
- One year parts and labor warranty.

IMPERIAL II CHAR-ROCK BROILERS

- Stainless steel front and sides.
- Char-rock provides high temperatures to sear-in juices. Porous pumice char-rock is self cleaning.
- 35,000 BTU's/hr (10 KW) "H" type burner is located every 12" (305).
- 5" x 21" (127 x 533) sectioned heavy duty cast iron top grates.
- Top grates can be used in flat or sloped positions.
- 23" (584) depth is ideal for limited kitchen space.
- One year parts and labor warranty.

RADIANT BROILERS

Model	Width In (mm)	Depth In (mm)	Number of Burners	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
IRB-24	24" (610)	31 ³ / ₈ " (797)	4	60,000 (18)	(118) 260	\$3,443
IRB-30	30" (762)	31 ³ / ₈ " (797)	5	75,000 (22)	(141) 310	3,998
IRB-36	36" (914)	31 ³ / ₈ " (797)	6	90,000 (26)	(159) 350	4,626
IRB-48	48" (1219)	31 ³ / ₈ " (797)	8	120,000 (35)	(202) 445	5,997
IRB-60	60" (1524)	31 ³ / ₈ " (797)	10	150,000 (44)	(261) 575	7,558
IRB-72	72" (1829)	31 ³ / ₈ " (797)	12	180,000 (53)	(319) 705	9,796

STAINLESS STEEL STANDS

Model	Ship Weight (Kg) Lbs	List Price
IRBS-24	(23) 50	\$699
IRBS-30	(28) 60	862
IRBS-36	(32) 70	923
IRBS-48	(39) 85	1,117
IRBS-60	(48) 105	1,369
IRBS-72	(62) 135	1,621

- RADIANT CHAR-BROILER OPTIONS:
- Stainless Steel Radiants (in lieu of cast iron), **no extra charge**, please specify.
 - Casters for Stainless Steel Stands set of 4, **\$560 per set**.
 - 60" (1524) and 72" (1829) models require set of 6 casters, **\$840 per set**.
 - 12" stainless steel flashing: 24" (610) , add **\$542**. 30" (762) add **\$589**. 36" (914) add **\$634**. 48" (1219) add **\$788**. 60" (1524) add **\$914**. 72" (1829) add **\$1,053**. May be tapered to front at sides, please specify.

Measurements in () are metric equivalents.

Crated Dimensions: 16" (406) h x 36" (914) d. Add 2 1/2" (64) to Broiler width.

Available with optional stainless steel radiants at no extra charge. Must be specified at time of order.



IMPERIAL II CHAR-ROCK BROILERS

Model	Width In (mm)	Depth In (mm)	Number of Burners	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
EBA-2223	22" (559)	23" (584)	2	70,000 (20)	(64) 140	\$1,868
EBA-3223	32" (813)	23" (584)	3	105,000 (31)	(95) 210	2,714
EBA-4223	42" (1067)	23" (584)	4	140,000 (41)	(129) 285	3,415

STAINLESS STEEL STANDS

Model	Ship Weight (Kg) Lbs	List Price
EBS-22	(21) 45	\$654
EBS-32	(25) 55	803
EBS-42	(30) 65	907

Measurements in () are metric equivalents.

Crated Dimensions: 20" (508) h x 25" (635) d. Add 2 1/2" (64) to Broiler width.

IMPERIAL II OPTIONS:

- Casters for Stainless Steel Stands set of 4, **\$560 per set**.





Model ICB-4836 Chicken Broiler shown with optional heat deflector



Model MSQ-36 Mesquite Broiler shown with drip tray (available with optional legs)

Gas Log Lighter

IMPERIAL CHICKEN BROILERS

- Stainless steel front and sides.
- High production burners assure even heat distribution for fully cooked chickens.
- Large 36" (914) deep broiling surface will hold 15 three pound chickens.
- Non-stick cooking top grate made of round rod designed for chicken.
- Available in 36" and 27" (762 and 686) depths.
- 4" (102) legs are welded to broiler body.
- One year parts and labor warranty.

MESQUITE WOOD BROILERS

- Stainless steel front and sides.
- Built-in gas log lighter burner eliminates the need for lighter fluids or electric starters.
- Burner may be used to start up wood during "peak" times.
- Broiler may use any type of wood or charcoal.
- Unique design incorporates an open-grate bottom that allows a continuous updraft of air to optimize fuel combustion and save wood and charcoal costs.
- Cast iron top grates provide attractive broiler markings.
- Full width removable ash pan for quick clean-ups.
- Front chute allows easy loading of wood or charcoal.

CHICKEN BROILERS

Model	Width		Depth		Number of Burners	Gas Output		Ship Weight		List Price
	In	(mm)	In	(mm)		BTU	(KW)	(Kg)	Lbs	
ICB-4836	48"	(1219)	36"	(914)	5	250,000	(73)	(179)	395	\$7,230
ICB-6036	60"	(1524)	36"	(914)	6	300,000	(88)	(224)	495	9,358
ICB-4827	48"	(1219)	27"	(686)	5	200,000	(58)	(159)	340	5,415
ICB-6027	60"	(1524)	27"	(686)	6	240,000	(70)	(193)	425	7,082

STAINLESS STEEL STANDS

Model	Ship Weight		List Price
	(Kg)	Lbs	
ICBS-4836	(50)	110	\$2,500
ICBS-6036	(59)	130	2,916
ICBS-4827	(48)	105	1,950
ICBS-6027	(57)	125	2,380

Measurements in () are metric equivalents.

Crated Dimensions: 26" (660) h. Add 4" (102) to unit depth. Add 2 1/2" (64) to Broiler width.

Note: Please specify char-rock or radiant-style broiler.

IMPERIAL CHICKEN BROILER OPTIONS:

- Casters for Stainless Steel Stands, set of 4 **\$560 per set.**
- Stainless Steel Grease Drip Tray **\$358 each.**
- Stainless Steel Front, Removable Heat Deflector **\$295 each.**

MESQUITE BROILERS

Model	Width		Depth		Number of Burners	Gas Output		Ship Weight		List Price
	In	(mm)	In	(mm)		BTU	(KW)	(Kg)	Lbs	
MSQ-30	30"	(762)	27"	(686)	1	20,000	(6)	(132)	290	\$7,765
MSQ-36	36"	(914)	27"	(686)	1	25,000	(7)	(157)	345	8,752
MSQ-48	48"	(1219)	27"	(686)	1	30,000	(9)	(184)	405	9,625
MSQ-60	60"	(1524)	27"	(686)	2	40,000	(12)	(206)	455	11,842

STAINLESS STEEL STANDS

Model	Ship Weight		List Price
	(Kg)	Lbs	
MSQS-30	(28)	70	\$981
MSQS-36	(32)	80	1,176
MSQS-48	(37)	90	1,429
MSQS-60	(41)	105	1,621

Measurements in () are metric equivalents.

Crated Dimensions: Crated Dimensions: 22" (559) h x 31" (788) d. Add 2 1/2" (64) to Broiler width.

MESQUITE WOOD BROILER OPTIONS:

- 12" (305) h Stainless Steel Flashing for MSQ-30 **\$589.** MSQ-36 **\$634.** MSQ-48 **\$788.** MSQ-60 **\$914.**
- Casters for Stainless Steel Stands, set of 4 **\$560 per set.**
- 4" (102) Stainless Steel Legs welded on Broiler, set of 4 **\$263 per set.**
- Round Rod Top Grate, all sizes **\$928.**





Top searing plate seals in flavor and moisture.
 Plate is 1" (25) thick polished steel with a 4" (102) high stainless steel splash guard.

Grease pan extends the full width of the broiler and removes for easy clean-ups

Large front mounted grease trough catches grease from extended grids. Removes easily for cleaning

Heavy duty stainless steel stand with locking front casters. Model ICFB-36 stand is 36" w x 34¼" d x 25" h base (914 x 870 x 635)



Model ICFB-45

Stainless steel front sides and stand for a professional look and superior cleanability

Easy-lift crank mechanism has "positive catch" locking with infinite adjustment range for grids

- Minimum clearance is 2" (51), maximum is 5" (127)
- Grids have a 3" (76) range for precise broiling
- Grids adjust on durable, and quiet ball bearings and remove easily for cleaning
- Grid widths:
ICFB-36 has two grid sections
- ICFB-45 has three 35" w x 27" d (889 w x 686 d) grid sections

CROSSFIRE FEATURES

- Intense infra-red radiant broiler produces tender, juicy steaks. 84,000 BTU/hr. (25 KW) output for model ICFB-36 and 126,000 BTU/hr. (37 KW) output for model ICFB-45.
- Top mounted burners are cast iron with ceramic radiants. ICFB-36 has 2 burners, ICFB-45 has 3 burners. Each burner is rated at 42,000 BTU/hr. (12 KW) with independent controls and continuous pilots for instant ignition.

- Ceramic radiants direct heat waves downward to penetrate the exposed surface of the meat.
- Oven design creates the ideal combustion environment that maintains a broiler surface heat of 1000°F to 2500°F (538°C to 1371°C).
- Meat is cooked entirely by infra-red heat, no hot air or convection has contact with the meat. Meats experience minimal shrinkage while retaining juices, tenderness and flavor.

Model	Burners	Overall Dimensions			Gas Output		Ship Weight		List Price
		Width	Depth	Height	BTU	(KW)	(Kg.)	Lbs	
ICFB-36	2	36" (914)	31½" (800)	54" (1372)	84,000	(25)	(219)	483	\$13,137
ICFB-45	3	45" (1143)	34¼" (870)	54" (1372)	126,000	(37)	(289)	638	16,420

All measurements in () are metric equivalents.

Crated Dimensions: 56½" (1435) h x 34" (864) d. Add 2½" (64) to unit width.

CROSSFIRE OPTIONS:

- Quick disconnect and flexible gas hose **\$710.**
- Gas shut-off valve ¾" N.P.T. **\$140.**





PUT YOUR MARK ON IT!

You have 7 grate options with Imperial Char-broilers

FIN GRATE

Designed for fish and seafood.

SHRIMP GRATE

As the name implies, the right grate for char-broiling shrimp.

DIAMOND GRATE

Widely spaced markings for meats.

ROUND ROD GRATE

The ideal choice for poultry.

9-BAR GRATE

Closely spaced markings especially for meats.

4-BAR GRATES

One side for meat the other for seafood.

3-BAR GRATES

One side for meat the other for seafood.



FIN GRATE



SHRIMP GRATE



DIAMOND GRATE



ROUND ROD GRATE



9-BAR GRATE



4-BAR GRATE REVERSIBLE



3-BAR GRATE REVERSIBLE