



# IMPERIAL®

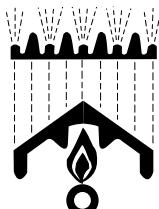
#### Model Numbers

IABA-36

IABA-48

IABA-60

IABA-72



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



Easy access, front loading perforated stainless steel wood rack and slide out ash pans.



Heavy duty cast iron top grate is ideal for all types of meat.



Optional stainless steel, full width 9-3/4"(248 mm) work deck with cut-out for sauce pans.



IABA-36 shown with optional stand and casters

#### SMOKE SYSTEM

Slow smoldering design allows logs and wood chips to last longer than direct burning, continually infusing smoke flavor into the broiled product.

#### LOG METHOD

Logs smolder in log holders enveloping food in smoke for flavor.

#### WOOD CHIPS METHOD

Wood chips are placed in log holders in lieu of logs to smolder and smoke.

**RADIANT BROILER BURNER SYSTEM** - Individually controlled 20,000 BTU/hr. (6 KW) stainless steel burners.

- Burners are located every 5" (127 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.

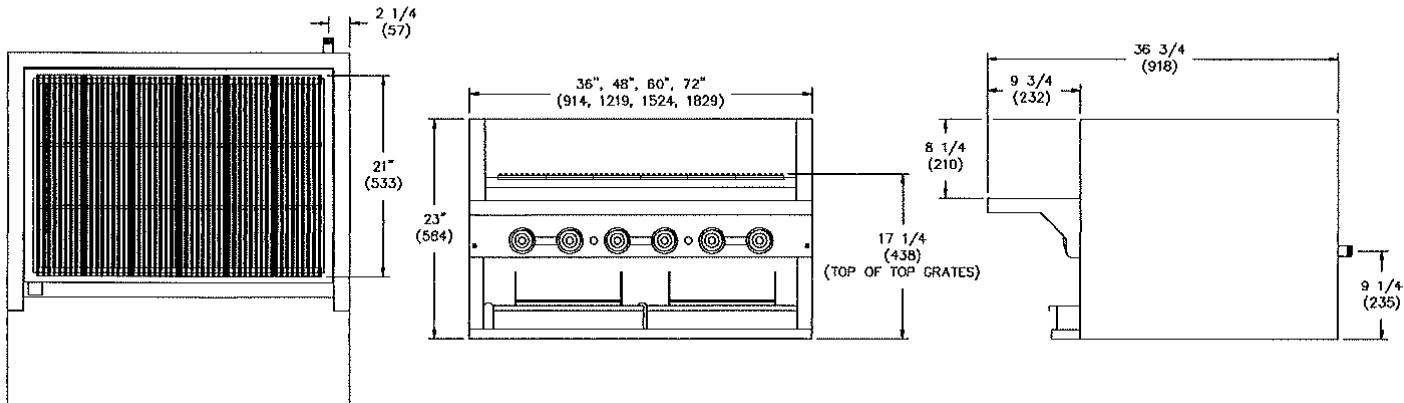
**TOP GRATES** - Heavy duty cast iron top grates provide attractive char-broiler markings.

- 5" x 21" (127 x 533 mm) sections remove easily and safely for cleaning.
- Cooking surface provides a range of cooking temperatures.
- Top grates are in sections to remove easily and safely for cleaning.
- No tools are needed to remove grates, radiant covers and stainless steel burners for cleaning.
- 8-1/4"(209 mm) high stainless steel splash guard.

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

- Welded and polished stainless steel seams.
- Slide out stainless steel 7" x 20" (178 x 508 mm) wood holders and 3" (76 mm) deep removable pans.
- Large stainless steel work deck. Optional cut-out for multiple food/sauce pans is available.
- Slide out stainless steel log holder and 3" (76 mm) deep ash pans.
- Control knobs are durable cast aluminum with a Valox™ collar for a heat protection grip.
- Full width grease gutter.
- Insulated throughout cooktop to conserve energy.
- One year parts and labor warranty.





## RADIANT SMOKE BROILERS

MODEL	WIDTH	NUMBER OF LOG HOLDERS	NUMBER OF BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG)	LBS
IABA-36	36" (914 mm)	2	6	120,000 (35)	(180)	397
IABA-48	48" (1219 mm)	3	8	160,000 (47)	(226)	498
IABA-60	60" (1524 mm)	3	10	200,000 (59)	(272)	599
IABA-72	72" (1829 mm)	4	13	260,000 (76)	(308)	680

Measurements in ( ) are metric equivalents.

MODEL	DIMENSIONS	CRATED DIMENSIONS
IABA-36	36" w x 36-3/4" d x 23" h (914 x 933 x 584 mm)	38-1/2" w x 39-1/2" d x 25" h (978 x 1003 x 635 mm)
IABA-48	48" w x 36-3/4" d x 23" h (1219 x 933 x 584 mm)	50-1/2" w x 39-1/2" d x 25" h (1283 x 1003 x 635 mm)
IABA-60	60" w x 36-3/4" d x 23" h (1524 x 933 x 584 mm)	62-1/2" w x 39-1/2" d x 25" h (1588 x 1003 x 635 mm)
IABA-72	72" w x 36-3/4" d x 23" h (1829 x 933 x 584 mm)	74-1/2" w x 39-1/2" d x 25" h (1892 x 1003 x 635 mm)

MANIFOLD PRESSURE NATURAL GAS	MANIFOLD SIZE
5.0" W.C.	10.0" W.C.

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.

### OPTIONS AND ACCESSORIES

- Stainless steel equipment stands
- Stainless Steel Radiants (in lieu of cast iron) must be specified at time of order
- Stainless steel front ledge with cut out
- Stainless steel heavy duty log poker / shovel combination
- Casters for Stainless Steel Stands set of 4
- 60" (1524) and 72" (1829) models require set of 6 casters



Optional log poker with shovel.