



IMPERIAL

PRODUCT HANDBOOK

IMPERIAL



GAS

PRO SERIES RANGE



IR-6

Shown with optional
casters

Top quality and performance are standard fare with Imperial. Our “standard” features are considered premium upgrades with other ranges and manufactures.

Some of our standard features include, stainless steel build (front, sides, backguard) anti-clogging PyroCentric™ Burners; lift off burner heads and “chef’s depth” standard ovens.

Restaurant Ranges are available in 24” to 72” and offer many different variations of cook top and oven combinations.

Range Match broilers, fryers and spreaders are available to complete Pro Series line ups.



PCVG-1

Single Deck, Standard Depth
Shown with Manual Controls
and optional casters

PCVG-2

Shown with optional casters.



Gas Convection Ovens also have upgraded features as standard. Stainless steel doors, sides top and legs are both attractive and easy to clean.

Our exclusive Turbo-Flow system, simultaneously heats the inner and outer oven cavity provided superior baking quality.

All models have a heavy duty door design featuring “single pull, dual opening” convenience.

Convection ovens can be ordered in single deck and double deck configurations in Standard Depth and Bakery Depth.



GAS

FRYERS AND FRYER FILTER SYSTEMS

IFSCB250BL

Tube Fired Fryer/Filter System with drain station, optional computer controls and basket lifts.



IFS-40

Tube Fired Fryer

Imperial Offers Tube Fryer or Open Pot fryers to satisfy your fryer heating preference. We offer a variety of sizes and oil capacity. Our Frypots are 304 stainless steel and robotically welded to ensure durability. Fryers are built in standard stainless steel front, sides and basket hangers.

Imperial fryer/ Filter system that encourages frequent filtering, thus reducing your operating cost. Up to 6 fryers can be battered together creating a complete frying and filtering unit. The under the frypot location of the filter drawer saves space and drain station adds storage space.



IABR-36

Shown on IABT-36 stand,
with optional casters.

IRSB-36

Salamander Broiler



Imperial offers a wide variety of broilers that can satisfy your cooking needs.

Steakhouse Broiler- three cook zones that provide a wide range of cooking temperatures

Smoke Broiler infuse meats with irresistible smoke flavor

Radiant Broiler are considered “all purpose” and is perfect for all types of meats and fish.

Chicken Broiler are specifically designed for high production chicken broiling. The 36" deep broiling surface holds 15 three pound chickens.

Mesquite Broiler impart mesquite or other specialty wood smoke flavor into meats. Our Mesquite Broiler simplify the wood chip smoking process.

Salamander and Cheesemelter broilers are also available.



GAS

GRIDDLES



ITG-36

Thermostatic Griddle

Imperial Griddles give the most food service operations. All models are stainless steel and available in a variety of sizes to fit your needs. Deep griddle plate, wide grease gutters and large grease cans are standard.

Snap Action Griddles- maintain temperature with a snap action thermostat.

High Efficiency / High Production Griddles are ideal for busy applications that demand precise control

Manual Griddles are perfect for a wide variety of applications in which the cook manually adjust the griddle plate temperature.

Thermostatic Griddles are designed for operations that want to set and maintain exact temperature across the griddle surface.

Grooved Griddles provide the attractive char broiled marks with the convenience of a griddle



IHPA-6-36SU

Step-up Hot Plate



IHPA-6-36

Hot Plate

Imperial Hot Plates have these premium upgrades and standard. Dual-Flame anti-clogging PyroCentric burners, lift-off burner heads. All grates have built-in pilot shield and back grates have a hot air dam that directs heat back onto the pan.

The professional appearance is enhanced by the stainless steel front, sides and ledge. These have convenient Range Match profile when placed on a refrigerated base or equipment stand.

These gas Hot Plates are available in a variety of widths from 12" to 60". They can be single row or double rows of burners. Step-up hot plates are also available in 12" to 48" wide



GAS

PASTA COOKERS



IPC-RS-14

Shown with optional rinse station, optional faucet, optional casters and common frame

The Imperial Pasta Cooker is a complete cooking station for pasta production. Our exclusive water wash system removes starch evenly across the entire surface of the water and reduces foaming. Even heat is delivered through a large oval heat exchanger tube. A unique baffle design efficiently transfer heat into the water throughout the entire vessel. The tube design and water wash system create a natural convection action to recirculate fresh hot water into the vessel.

The vessel is 16 gauge 317 alloy stainless steel "higher-than-marine grade." It can withstand stronger concentrations of salt in the water for faster pasta preparations without boiling the water to compromise the flavor.



ICRA-1

Shown with optional casters.

ISPA-18

Stock Pot Range
Shown with optional casters.



Imperial Specialty Equipment is designed for specific types of Asian Cooking

Our Chinese ranges have a unique water cooled top with a built-in drain. Four burners styles are available; 3 jet burner varieties and a three-ring burner. The jet burner have a convenient knee level control.

Stock Pot ranges are also available with burners that either provide an intense cone-shaped flame or manually adjustable 3-ring style.

Wok Ranges are available with Mandarin or Tempura style woks with 2 styles of burners.



GAS

PROFESSIONAL COUNTERTOP BROILER



PSB

Shown with optional stand and casters.

Professional Broiler was designed with a heavier gauge 304 Stainless Steel for durability and long service life.

Burners are located every 6" for even heating. Individual controlled 22,000 BTU Stainless steel burners are standard.

Newly designed 4 position Cast Iron top grates are standard and offer various height options through the width of the broiler.

Modular unit is made to be on stand or refrigerator base

PROFESSIONAL COUNTERTOP HOT PLATE



PSH

Shown with optional stand and casters.

Professional Countertop Hot Plate is designed for high volume users and chains.

Full stainless steel exterior with 304 gauge steel. Made with all brass components and metal control knobs with a 32,000 BTU burner. A newly designed cast iron top grate featuring new bowl design

Modular unit is made to be on stand or refrigerator base



GAS

PROFESSIONAL COUNTERTOP GRIDDLE



PSG

Shown with optional stand and casters.

Professional Countertop Griddle is designed for High volume users and chains

Designed and built with heavier 304 gauge stainless steel for durability and long service life.

Standard 1" thick griddle plate and 4" grease through with grease chute. Unit comes with full welded stainless steel crumb tray

Built with all brass components and fully welded seams and polished



IHR-6

Shown with optional casters.

Imperial Spec Series is built with stainless steel front sides, back, shelf, landing ledge and lick plate are standard with the unit.

Standard 40,000 BTU burners with a 7,000 BTU low simmer feature. Cast iron burners are anti clogging with removable burner head for easy cleaning. Wavy grates come standard on the unit with Spider Grates available at no additional cost.

Spec Series comes in various cook top options and oven based to create your ideal kitchen.

All designed to line up together or could be ordered to be manifolded to have single gas connection



GAS

SPEC SERIES

The Spec Series Line is sleek, European styling. Special design elements, help achieve this look along with the unique styling of the cast aluminum knobs. Stainless steel wraps this equipment from the top shelf to the kick plate. The base is constructed of rugged 10 gauge steel. The standard 2½" (64) diameter non-marking legs have a 5/8" (16) mounting stub that is extremely strong and is designed to mount easily.







ELECTRIC

CHEESE MELTERS AND SALAMANDERS



ICMA-36-E

Cheesemelter Broiler

ISB-36-E

Salamander Broiler



Salamander Broilers and Cheese melters are available in gas and electric as well as in spec series and pro series.

Electric broilers have two sides heat sources that are independently controlled left and right with two 3KW incoloy heating elements.

Gas broiler have dual infrared burners. Pro series have single knob controller while Spec series have dual knob controllers. Cheese melters have a large, full width loading capacity for high production in peak hours. Salamander broiler have four positions broiler carriage with positive locking positions. The cradle and carriage is designed for cooking foods directly on the rack.

Both broilers have stainless steel front, sides and top. They mount over Pro Series ranges and Spec Series ranges. On the wall or counter using the appropriate mounting accessory



IR-6-E

Shown with optional casters

Imperial Electric Restaurant Range have a premium quality reputation that matches it's premium quality appearance.

Among the standard features are sealed round plate elements that provide a solid flat surface for fast even heating. A solid top to prevent spills from entering the unit making clean-ups easy. Heat controls that are independent and infinite for precise temperature control. Standard ovens that are "chef depth" for maximum flexibility. The professional appearance is enhanced by the stainless steel front, sides and backguard.

Restaurant Ranges are available in a variety of width from 24" to 72" with different cooktop options.



ELECTRIC

CONVECTION OVENS



PCVE-1

Single Deck, Standard Depth
Shown with Manual Controls
and optional casters

PCVE-2

Shown with optional casters.



Electric Convection ovens have an exclusive heating system simultaneously heats the inner and outer oven cavity providing superior baking quality. The oven interior is porcelainized on all sides for easy cleaning and better browning.

All models have durable, heavy duty door designs. Convenient dual-open doors allow one hand to open and close both doors simultaneously. The oven exterior is completely wrapped in stainless steel making the unit both attractive and easy to clean.

Convection ovens can be ordered in double and single deck configurations in Standard and Bakery Depth. A half size oven variation is also available in single and double deck models

FRYERS AND FILTER SYSTEMS



IFS-40-E

40 lb. Oil Capacity with
Immersed elements.



IFSCB250EU

Filter system with drain station.

Imperial Electric Fryers are available with either immersed or tilt-up elements in 40,50 and 75 lb oil capacity. Our frypot are 304 stainless and robotically welded to ensure durability. Stainless steel front sides and basket hangers are standard.

Imperial fryers / Filter System are convenient, built-in system that encourages frequent filtering, thus reducing your operating cost. Up to 6 fryers can be battered together creating a complete frying and filtering unit.



ELECTRIC

THERMOSTATIC GRIDDLE



ITG-36-E

Thermostatically controlled

All Electric Griddles have stainless steel fronts, sides and splash guards and are available in 24" to 72" wide.

Deep griddle plates, wide grease gutters and large grease cans are standard.

Under the griddle plate are 4KW serpentine elements. These are independently controlled so heat zones can be established across the depth of the griddle plate. Just set the temperature and start cooking.

COUNTERTOP HOT PLATES



IHPA-6-36-E

Six Plate Elements

Imperial Electric Hot Plates have sealed round 9" plate elements that provide a solid flat surface for fast even heating. The solid top prevents spills from entering the unit making clean-ups easy. The heat controls are independent and infinite for precised temperature control.

The professional appearance is enhanced by stainless steel front side and ledge. These have a convenient Range Match profile when placed on a refrigerated base or equipment stand.

Electric Hot Plate are available in a variety of widths from 12" to 60"



ELECTRIC

STOCK POT RANGES



ISPA-18-E

Shown with optional stand with casters.

Our High temperature, dual coil elements produces the intense heat for which these ranges are known. This element has two controls, inner and outer coils are controlled independently. Couple that with infinite heat controls and you have maximum cooking flexibility.

The element is 13" diameter for maximum pan contact. The stainless steel top, front sides have a welded and finished seams. The stainless steel cabinet base provides valuable storage space.

SPEC SERIES RANGES

IHR-6-E

Shown with optional casters



Imperial Electric Heavy Duty Range are built tough to withstand the hostile foodservice environment. Stainless steel wraps this rugged equipment from the top shelf to the kick plate giving it the clean, professional look.

Our Electric Heavy Duty line is available with round plate elements. Hot Tops, Griddle Tops and combination cooktops.

Equipment variations include floor models with "chef's depth" standard ovens, convection ovens or open storage bases.



IMPERIAL

1128 Sherborn St. Corona, CA 92879
800.343.7790 | imperialsales@imperialrange.com

imperialrange.com | [@imperialcommercialcooking](https://www.instagram.com/imperialcommercialcooking)