



**GAS**

BROILERS | STEAKHOUSE FLOOR MODEL

**IMPERIAL**



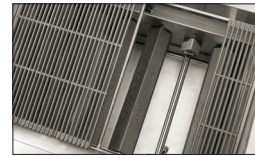
## IABFR-36

Model Numbers

IABF(R)(S)-24 IABF(R)(S)-48

IABF(R)(S)-30 IABF(R)(S)-60

IABF(R)(S)-36 IABF(R)(S)-72



STAINLESS STEEL BURNERS WITH CAST-IRON RADIANTS.



BURNER HEATS RADIANT WHICH RADIATES HEAT TO THE GRATE AND FOOD ITEM.

## STEAKHOUSE BROILER BURNER SYSTEM

- Individually controlled 20,000 BTU/hr. (4 KW) stainless steel burners.
- Burners are located every 6" (152 mm) with individual controls
- Removable, reinforced cast iron (R) radiants prevent clogging of burners and provide even broiling.
- Cast iron radiants provide maximum heat retention and intense surface temperatures.
- Optional stainless steel (S) radiants provide quick heat-up while minimizing flare-ups.

## TOP GRATES

- Three position cooking grate creates three heat zones for a wide range of cooking temperatures
- Four top grate options are available: Cast iron 9 Bar, Fin Style, Round Rod and Reversible Dual Grate.
- Heavy duty 9 Bar cast iron top grates are standard and provide attractive char-broiler markings. Ideal for all types of meat.
- Fin Style grate is perfect for both red meat and fish.
- 1/2" (13 mm) Round Rod reduces grate adhesion. Ideal for poultry and fish.
- The Dual Grate is reversible. One side for meat the other for fish.
- 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.

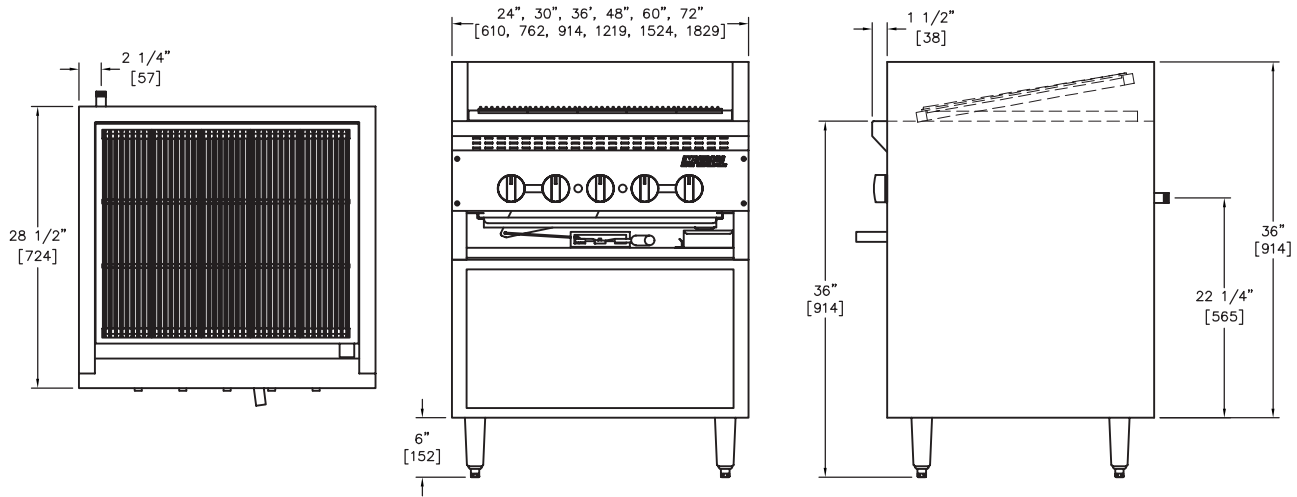
## EXTERIOR FEATURES

- Stainless steel front, sides, cabinet base and landing ledge for cleanability and professional look. Welded and polished stainless steel seams
- Control knobs are durable cast aluminum with a Valox™ heat protection grip.
- Full width grease gutter and 3" (76 mm) wide removable grease can.
- Insulated throughout cooktop to conserve energy.
- One year parts and labor warranty



**GAS**

**BROILERS | STEAKHOUSE FLOOR MODEL**



**FLOOR MODELS WITH OPEN CABINET BASE**

MODEL	RADIANT BROILERS (R) (S)			
	BURNERS	GAS OUTPUT BTU (KW)	WIDTH IN (MM)	SHIP WEIGHT (KG) LBS
IABF(R)(S)-24	4	80,000 (23)	24" (610)	(140) 310
IABF(R)(S)-30	5	100,000 (29)	30" (762)	(165) 365
IABF(R)(S)-36	6	120,000 (35)	36" (914)	(201) 445
IABF(R)(S)-48	8	160,000 (53)	48" (1219)	(231) 510
IABF(R)(S)-60	10	200,000 (59)	60" (1524)	(278) 615
IABF(R)(S)-72	13	260,000 (70)	72" (1829)	(330) 730

MODEL	DIMENSIONS	CRATED DIMENSIONS
IABF(R)(S)-24	24" W X 28-1/2" D X 42" H (610 X 724 X 1067 MM)	26-1/2" W X 31" D X 45" H (673 X 788 X 1143 MM)
IABF(R)(S)-30	30" W X 28-1/2" D X 42" H (762 X 724 X 1067 MM)	32-1/2" W X 31" D X 45" H (826 X 788 X 1143 MM)
IABF(R)(S)-36	36" W X 28-1/2" D X 42" H (914 X 724 X 1067 MM)	38-1/2" W X 31" D X 45" H (978 X 788 X 1143 MM)
IABF(R)(S)-48	48" W X 28-1/2" D X 42" H (1219 X 724 X 1067 MM)	50-1/2" W X 31" D X 45" H (1283 X 788 X 1143 MM)
IABF(R)(S)-60	60" W X 28-1/2" D X 42" H (1524 X 724 X 1067 MM)	62-1/2" W X 31" D X 45" H (1588 X 788 X 1143 MM)
IABF(R)(S)-72	72" W X 28-1/2" D X 42" H (1829 X 724 X 1067 MM)	74-1/2" W X 31" D X 45" H (1892 X 788 X 1143 MM)

**OPTIONS AND ACCESSORIES**

- Stainless steel radiants, in lieu of cast iron
- Cast iron grates, Fin style and Dual reversible
- Stainless steel 1/2" (13 mm) diameter Round Rod grates
- Stainless steel front shelf
- Sizzle 'n Chill self-contained refrigerated base
- Gas shut off valve 3/4" (19 mm)
- Quick disconnect and flexible gas hose
- 6" (152 mm) casters

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

**CLEARANCE REQUIREMENTS**

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51 mm) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 8" (203 mm) from combustible surfaces.

