



Item# _____

Heavy Duty Hot Plates



Model# IHPA-6-36



New standard Anti-Clogging burner head is shown. Anti-clogging pilot shield is designed into the top grate.

Standard Features

- NEW** 10³/₄" h. low profile Hot Plate matches IRB Broilers, ITG, IMGA and IGG Griddles and IR Restaurant Ranges.
- Quad Burner options: (1) Anti-Clogging burner with 28,000 BTU full flame adjustable to a 7,000 BTU low simmer; (2) All-Purpose (3) Sauté and (4) Wok Jet.
- 28,000 BTU/hr. lift off burner heads for high performance cooking and easy cleaning.
- All burners are equipped with continuous anti-clogging pilots for instant ignition.
- Stainless steel front, ledge and sides.
- 12" x 12" heavy duty cast iron section top grates remove easily and safely. Cast in bowl directs heat upward.
- Top grate design allows pots to slide easily from section to section and accommodates a full range of cooking utensils for maximum versatility.
- Stainless steel landing ledge provides a functional working area.
- Available in 12", 24", 36", 48", 60" width models.
- NEW** Includes 4" adjustable, stainless steel legs.
- Stainless steel stands are available.
- One year parts and labor warranty.
- AGA, CGA, NSF and CE Certified.

Imperial Range Match Heavy Duty Hot Plates

Imperial provides as standard many of the optional upgrades normally offered at a premium on other Hot Plate lines. The new look features a stainless steel front and sides and new Range Match profile. Hot Plate profile matches Imperial counter top equipment and restaurant ranges when placed on a standard refrigerated base or equipment stand.

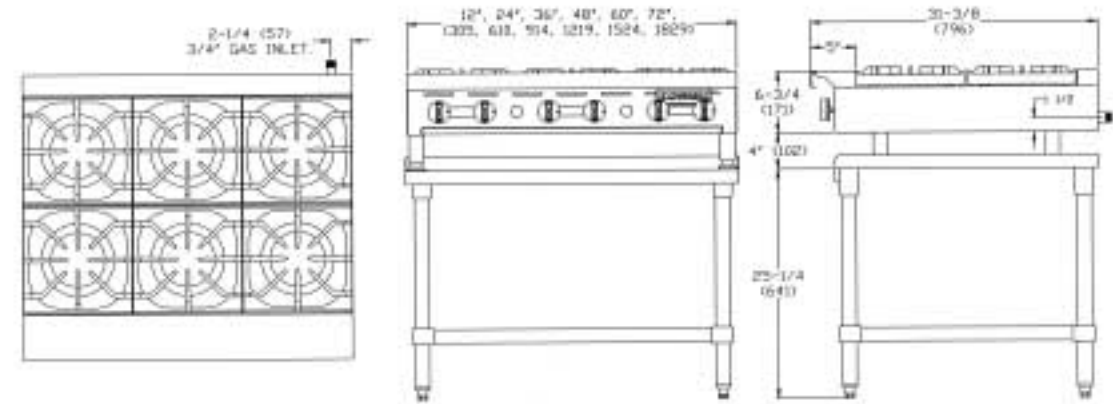
Models ranging from one to ten open burners are available. The 28,000 BTU burner heads lift off for easy cleaning and are available in four high performance styles: The Anti-Clogging burner head is standard, All-Purpose, Sauté and Wok Jet burner heads are optional. Burner heads are interchangeable to provide the flexibility of matching the burner style to the specific cooking need. An anti-clogging pilot design saves maintenance costs. The heavy duty cast iron top grates are designed in 12" x 12" sections to be removed easily and safely. For quick clean-ups a full width, removable drip pan is standard on all Hot Plate models.

Constructed for durability, Imperial Hot Plates are made of heavy gauge steel. The sides have inside liners for better insulation and increased strength.

Also available with a built-in refrigerated base. (See Sizzle 'n Chill.)



Heavy Duty Hot Plates



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Top Configuration	Model#	Hot Plate Top	Total B.T.U.	Ship Weight (Kg)	Ship Weight (Lbs)	Stand Model#	Ship Weight (Kg)	Ship Weight (Lbs)
12" W	IHPA-1-12	(1) Open Burner	28,000	21	45	IHPS-1-12	12	25
12" W	IHPA-2-12	(2) Open Burners	56,000	37	80	IHPS-2-12	19	40
24" W	IHPA-2-24	(2) Open Burners	56,000	37	80	IHPS-2-24	19	40
36" W	IHPA-3-36	(3) Open Burners	84,000	53	115	IHPS-3-36	21	45
24" W	IHPA-4-24	(4) Open Burners	112,000	64	140	IHPS-4-24	23	50
48" W	IHPA-4-48	(4) Open Burners	112,000	64	140	IHPS-4-48	23	50
36" W	IHPA-6-36	(6) Open Burners	168,000	95	210	IHPS-6-36	32	70
48" W	IHPA-8-48	(8) Open Burners	224,000	123	270	IHPS-8-48	39	85
60" W	IHPA-10-60	(10) Open Burners	280,000	147	325	IHPS-10-60	48	105

Crated Dimensions: Height = 14" (356) Depth = 36" (914) Width: add 2¹/₂" to Hot Plate width.

Standard Exterior Finish

- **Stainless Steel:** Front, ledge and sides. Set of four, 4" adjustable legs.
- **Control Knobs:** Durable cast metal, polished chrome finish.

Hot Plate Top

- **Open Burners:** 28,000 BTU/hr. cast iron burners with lift-off burner heads. No gaskets, no screws. Four interchangeable burner heads available: Anti-Clogging burner head is standard, All-Purpose, Sauté and Wok Jet burner heads are optional. One standing anti-clogging pilot for each burner for instant ignition.
- **Burner Top Grates:** 12" x 12" lift-off sections, heavy duty cast iron. Cast-in bowl directs heat upward. Top grate design includes an anti-clogging pilot shield.
- **Drip Pan:** Full width removable drip pan.

Optional Items

Stainless steel stands; Casters (front two are locking); All-Purpose burner head and Sauté burner head. Wok Jet burner head must be used with Wok Ring (10") that fits over any IHPA top grate. Quick disconnect and flexible gas hose. Integrated refrigerated base (see Sizzle 'n Chill specification sheet).

Gas
Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size 3/4" NPT. Specify type of gas and elevation if over 2,000 ft.

Clearance
For use only on non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 8" from combustible walls at sides and 7" from rear.



Commercial Cooking Equipment