

Heavy Duty Griddles - Manually Controlled



Model IMGA-3628



stainless steel griddle chute
3.8 litre capacity

Griddle Features

- Range match profile when placed on a refrigerated base or equipment stand.
- Stainless steel front, sides, and landing ledge.
- Welded stainless steel seams.
- Large 5" (127) stainless steel landing ledge.
- 4" (102) heavy duty stainless steel legs with adjustable feet.
- One year parts and labor warranty.
- AGA and CGA design certified and NSF listed.



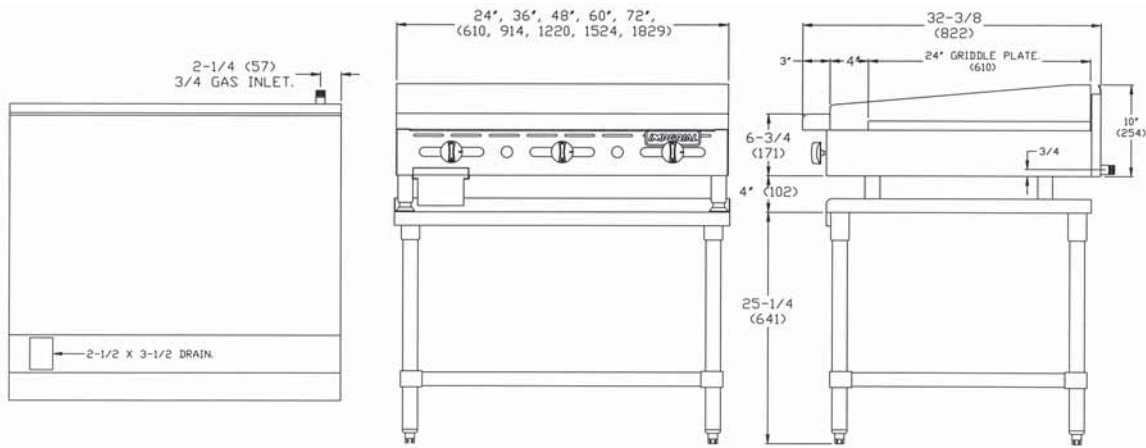
Model Numbers

- IMGA-2428
- IMGA-4828
- IMGA-7228
- IMGA-3628
- IMGA-6028

Cook Top Features - Griddle Top

- Aeration baffles between burners spreads heat across griddle for more even heating.
- Full width rear flue distributes heat uniformly across griddle surface.
- One burner every 12" (305), rated at 26.5 (NG) & 28.0 (LPG) mj/hour each.
- Each burner has an adjustable gas valve and continuous pilot for instant ignition.
- Thick 3/4" (19) highly polished steel griddle plate for a wide variety of cooking applications. Optional 1" (25) thick plate and optional chrome griddle top also available.
- Full 24" (610) depth plate for more cooking surface.
- Stainless steel grease trough, one piece rolled front.
- Large grease can with 1 gal. (3.8 L) capacity.
- 3 1/2" (89) wide grease gutter.

Imperial Heavy Duty Griddle Series



Model #	Description	Dimensions (W x D x H)	NAT	LPG	Weight
IMGA-2428	610mm griddle plate	610 x 860 x 175-275	53.0	56.0	91
IMGA-3628	915mm griddle plate	915 x 860 x 175-275	79.5	84.0	138
IMGA-4828	1220mm griddle plate	1220 x 860 x 175-275	106.0	112.0	163
IMGA-6028	1525mm griddle plate	1525 x 860 x 175-275	132.5	140.0	188
IMGA-7228	1830mm griddle plate	1830 x 860 x 175-275	159.0	168.0	290

NOTE: DIMENSIONS OF THE BACK GUARD HEIGHT HAVE BEEN MODIFIED TO AUSTRALIAN PREFERENCE, REFER TO DIMENSIONS ABOVE FOR HEIGHT, NOT ILLUSTRATION

Standard Exterior Specifications

Front, ledge, grease trough, splash guard and sides shall be stainless steel with welded and finished stainless steel seams. Control knobs shall be durable cast metal with a polished chrome finish. Legs shall be 4" (102) stainless steel with adjustable feet.

Griddle Top Specifications

Griddle burner shall be 26.5 (NG) & 28.0 (LPG) mj/hour. "U" type located every 12" (305) for even cooking. Burner shall have one adjustable gas valve and standing pilot per burner. Aeration baffles shall be installed between burners and a full width rear flue shall be included to ensure a uniform griddle surface temperature. Griddle plate shall be 3/4" (19) thick, highly polished plate with no breaking-in required. Griddle plate shall be 24" (610) deep. Unit shall have a stainless steel 4" (102) high tapered splash guard. Grease trough shall be 3 1/2" (89) wide for easy cleaning. Removable grease can shall have a 1 gal. (3.8 L) capacity and a weep hole to indicate when can is full.

Gas: Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection. Specify type of gas and elevation if over 2000 ft. (610 m).

Clearance: For use only on non-combustible floors. Legs or casters are required for non-combustible floors. Provide 0" clearance from non-combustible surfaces and 8" (203) from combustible surfaces.

Optional Items

■ 1" (25) thick griddle plate ■ Chrome griddle top ■ Griddle safety valve ■ Gas shut off valve 3/4" (19) ■ Quick disconnect and flexible gas hose ■ Stainless steel stands ■ 6" (152) casters for equipment stands ■ Integrated refrigerated base (see Sizzle 'n Chill specification sheet).



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