

IMPERIAL 

GREEN TECH

Standard ranges are 40% efficient,
Green Tech is over 60% efficient!



GREEN TECH

More efficient energy usage.

Holds heat inside oven cavity.

Reduces wasted energy.



Exclusively designed "hot surface" ignition system on all burners



Air knife in oven to capture heat when door is opened, keeps heat inside cavity

Open Burner

- Green Tech open burners are over 60% efficient compared to 40% on other standard burners.
- Green Tech burners are 24,000 BTU/hr. with a 7,000 BTU/hr. low simmer feature.
- Induced aspiration venturi system on each open burner.
- No free standing pilots. Exclusively designed "hot surface" ignition system on all burners.
- Cast iron burners are removable for easy cleaning.
- No gaskets or screws.
- Redesigned top grates maximize the efficiency of the Green Tech open burner. Grates are in 12" x 12" (305 x 305) sections to easily lift off for cleaning.

Green Tech Range Features

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate. Stainless steel tubing through out range.
- Welded stainless steel seams.
- Large 5" stainless steel landing ledge.
- 6" heavy duty legs with adjustable feet.
- One year parts and labor warranty.
- AGA and CGA design certified, NSF and CE listed.

Standard Oven Features

- Extra dense super wool insulation around oven cavity to keep the heat in the oven.
- Chef depth standard oven interior accommodates standard 18" x 26" sheet pans front-to-back and side-by-side. Interior is 26 1/2" w x 26" d x 14" h (673 w x 660 d x 356 h).
- Extremely reliable "hot surface" ignition system on oven burner.
- Highly accurate, non modulation snap action oven thermostat. Heavy duty thermostat has temperature range from 150°F to 500°F.
- Reformulated oven porcelain to reflect energy more efficiently. Porcelainized side, rear, deck and door lining.
- Redesigned oven burner with less BTU's and increased efficiency. Unique baffle above the burner distributes heat flow to provide even cooking temperatures throughout the 30,000 BTU/hr. oven.
- Air knife in oven to capture heat when door is opened, keeps heat inside cavity.
- High temperature oven door gasket.
- Stamped inner door liner provides extra strength while optimizing heat retention.
- Door switch relocated to improve reliability.
- Convection Oven also available.



Imperial Commercial Cooking Equipment

1128 Sherborn Street ■ Corona, CA 92879 ■ 800.343.7790 ■ Ph: 951.281.1830 ■ Fx: 951.281.1879
www.imperialrange.com ■ E-mail: imperialsales@imperialrange.com