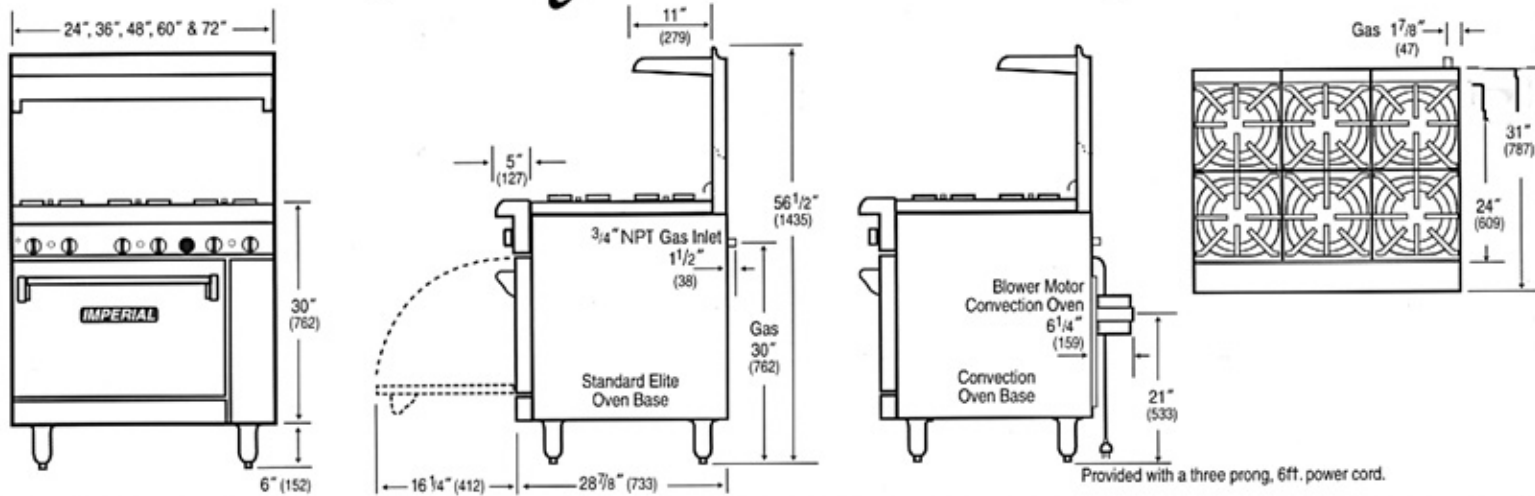


Imperial *Elite* Restaurant Ranges



Standard Exterior Finish:

Stainless steel: Front oven door, sides, back guard with shelf, landing ledge, control panel, kick plate and columns. Welded and finished stainless steel seams.

Control knobs: Durable cast metal, polished chrome finish.

Legs: Chrome plated with adjustable feet.

Oven Specifications:

Construction: 12 gauge construction with welded front frame. Fully insulated with non-sag fiberglass. Porcelainized interior includes: sides, rear, oven deck and door linings.

Convection Oven:

1/4 HP, 1725 RPM blower motor (120VAC-60 HZ - 1Ph) with 5 amp draw.

Controls:

Thermostat adjustable from 150°F to 500°F. 100% safety pilot with matchless, push button ignition.

Size:

Large capacity, 26 1/2" wide x 22 1/2" deep x 14" high. 24" range has 20" wide oven.

Oven Rack:

Equipped with a heavy-duty locking chrome plated rack.

Optional Items:

Extra chrome rack; reinforcement channels for mounting cheese melter/salamander; thermostatic controls for griddles; grooved griddles; stainless steel stub backs and casters.

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.

Range Models:

Available in 24", 36", 48", 60" and 72" widths.

Range Tops:

Open Burners:

26,000 BTU lift-off burner heads. No gaskets, no screws. Three interchangeable burner heads available.

Top Grates:

Two section 12" x 12" lift-off, heavy-duty cast iron.

Griddles:

Highly polished 3/4" plate with 3" wide grease trough. 20,000 BTU burner for every 12" of griddle surface. Manual controls are standard, thermostatic controls optional.

Raised Griddle with Broiler:

Available in 12", 24" and 36" widths. 3/4" plate with manual control only. 20,000 BTU burner with heat deflector every 12".

Hot Tops:

Heavy-duty casting with heat retaining projections underneath absorbs and diffuses heat. 20,000 BTU burner every 12". Manual controls. Polished surface.



Clearance:

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