



# GAS

## THERMOSTATICALLY CONTROLLED GROOVE GRIDDLE



### IGG-36

#### Model Numbers

IGG-24  
IGG-36  
IGG-48  
IGG-60  
IGG-72



Stainless steel grease gutter and 1 gal. (3.8 L) grease can.



Aeration baffles between burners spread heat across the griddle plate for even heating.

### BURNERS

- Thermostat maintains selected temperature during peak hours.
- Each griddle burner is rated at 30,000 BTU (9KW).
- Aeration baffles between burners spread the heat evenly across the entire griddle surface.
- Burners are located every 12" (305 mm).
- Each burner has an adjustable gas valve and continuous pilot for instant ignition.

### EXTERIOR

- Stainless steel front, sides, splash guard, and ledge.
- Stainless steel ledge is one piece rolled for cleaning convenience.
- Range match profile when placed on a refrigerated base or equipment stand.
- Control knobs are constructed of virtually unbreakable plastic for protection grip.
- 4" (102 mm) stainless steel legs are included.
- One year parts and labor warranty.

### GRIDDLE PLATE

- Thick 1" (25 mm) thick steel plate is grooved to provide attractive char-broiler marks without actually char-broiling.
- Full 24" (610 mm) plate depth for more cooking surface.
- Surface is ideal for a large range of menu items.
- Optional chrome griddle top is available as an option.

### GREASE MAINTENANCE

- Stainless steel grease gutter is 4" (102 mm) wide.
- Large 1 gal (3.8 L) capacity grease can has a weep hole to indicate when full.
- Grease can removes easily.

# IMPERIAL

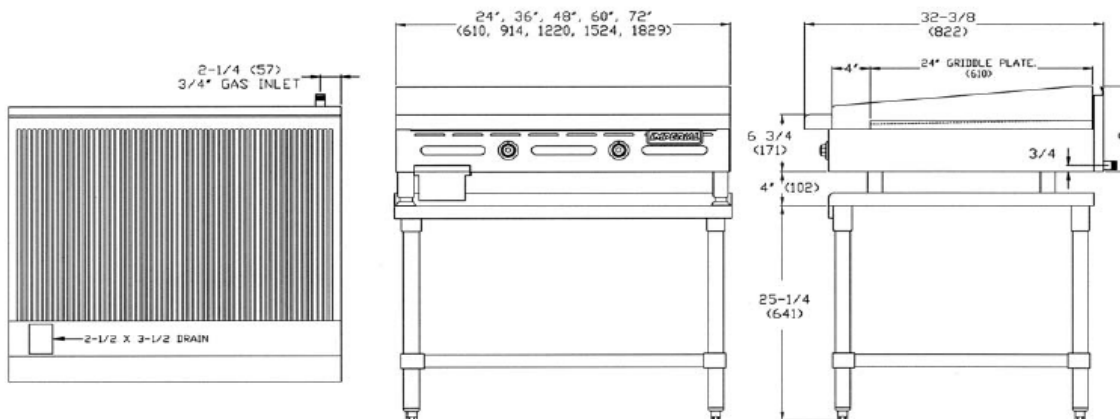
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MODEL	WIDTH	NUMBER OF BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS
IGG-24	24" (610)	2	60,000 (18)	(136) 300
IGG-36	36" (914)	3	90,000 (26)	(195) 430
IGG-48	48" (1219)	4	120,000 (35)	(261) 575
IGG-60	60" (1524)	5	150,000 (44)	(328) 725
IGG-72	72" (1829)	6	180,000 (53)	(396) 875

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

Specify elevation, if over 2,000 ft.

MODEL	GRIDDLE PLATE DIMENSIONS		OVERALL DIMENSIONS			CRATED DIMENSIONS		
	WIDTH	DEPTH	WIDTH	HEIGHT	DEPTH	WIDTH	HEIGHT	DEPTH
IGG-24	24" (610)	24" (610)	24" (610)	14" (356)	32 3/8" (822)	26 1/2" (673)	16 1/2" (419)	36" (914)
IGG-36	36" (914)	24" (610)	36" (914)	14" (356)	32 3/8" (822)	38 1/2" (978)	16 1/2" (419)	36" (914)
IGG-48	48" (1219)	24" (610)	48" (1219)	14" (356)	32 3/8" (822)	50 1/2" (1283)	16 1/2" (419)	36" (914)
IGG-60	60" (1524)	24" (610)	60" (1524)	14" (356)	32 3/8" (822)	62 1/2" (1588)	16 1/2" (419)	36" (914)
IGG-72	72" (1829)	24" (610)	72" (1829)	14" (356)	32 3/8" (822)	74 1/2" (1892)	16 1/2" (419)	36" (914)

Measurements in ( ) are metric equivalents

### CLEARANCE REQUIREMENTS

For use only on non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.



### OPTIONS AND ACCESSORIES

- Stainless steel equipment stands
- 6" (152 mm) casters for equipment stands
- Open burners available, set of 2 burners, add 12" (305 mm) to width and "OB-2" to model number)
- Open burners available, set of 4 burners, add 24" (610 mm) to width and "OB-4" to model number)
- 5" (127 mm) deep, stainless steel front landing ledge
- 7" (178 mm) deep, stainless steel front landing ledge
- Additional thermostat
- Extra grease can
- Rake for easily cleaning grooves

# IMPERIAL

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