Project #: _____

Item #: _____

AIA File #: _____

Specification #: _____

Snap Action Griddles

Model ISAE-36

Model Numbers

- ❏ ISAE-24
- ❏ ISAE-36
- ❏ ISAE-48
- ❏ ISAE-60
- ❏ ISAE-72

Griddle Features

- Stainless steel front, sides, and landing ledge.
- Welded stainless steel seams.
- 4" (102) heavy duty stainless steel legs with adjustable feet.
- One year parts and labor warranty.
- AGA and CGA design certified, NSF and CE listed.

Cook Top Features - Griddle Top

- Snap action thermostat control every 12" (305).
- Fast recovery, ±7ºF temperature variance. Solid State model, has a ±2ºF variance.
- For high production yields, more product per square inch.
- 24,000 BTU/hr. (7KW) "U" shaped burner every 12" (305) with heat diffuser plate to speed temperature recovery.
- Thick 1" (25) highly polished steel griddle plate maintains even temperatures and assures quick recovery. Optional Chrome Griddle top available.
- Full 24" (610) depth plate for more cooking surface.
- Stainless steel grease trough, one piece rolled front, 2" (51) high splash sides and 4" (102) rear splash for easy cleaning.
- Large capacity, removable grease pan.
- Available in 24" (610), 36" (914), 48" (1219), 60" (1524) and 72" (1829) widths.

All measurements in ( ) are metric equivalents.

Imperial Commercial Cooking Equipment
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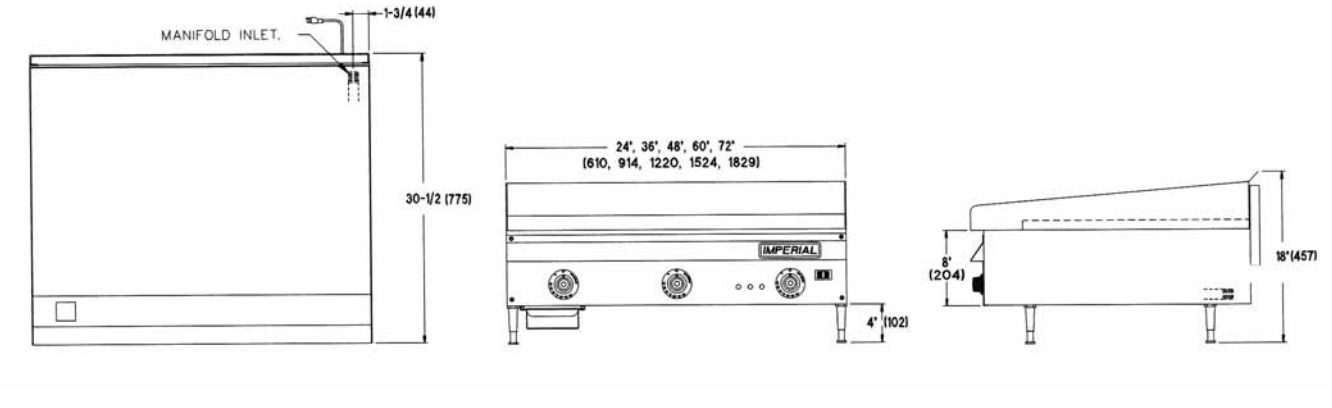
Snap Action Griddle Series



Model#	Griddle Width	Griddle Burners	Overall Depth	Gas Output B.T.U.	Gas Output (KW)	Ship Weight (Kg.)	Ship Weight Lbs.	Stand Model#	Ship Weight (Kg.)	Ship Weight Lbs.
ISAE-24	24" (610)	2	30½" (775)	48,000	(14)	140	310	ISAS-24	23	50
ISAE-36	36" (914)	3	30½" (775)	72,000	(21)	199	440	ISAS-36	32	70
ISAE-48	48" (1219)	4	30½" (775)	96,000	(28)	265	585	ISAS-48	39	85
ISAE-60	60" (1524)	5	30½" (775)	120,000	(35)	333	735	ISAS-60	48	105
ISAE-72	72" (1829)	6	30½" (775)	144,000	(42)	400	885	ISAS-72	62	135

Crated Dimensions: Height = 15" (381) Depth = 33½" (852) Width: add 2½" (64) to Griddle width.
Griddle height with 4" (102) leg = 13½" (343).

Note: Custom side and rear splash design available, contact Imperial.
All measurements in ( ) are metric equivalents.

Standard Exterior Specifications

Front, ledge, grease trough, splash guard and sides shall be stainless steel with welded and finished stainless steel seams. Legs shall be 4" (102) stainless steel with adjustable feet.

Griddle Top Specifications

Thermostat control shall be snap-acting and shall be adjustable from 200ºF to 400ºF (93ºC - 204ºC). Snap action thermostat control shall be located every 12" (305). Griddle burner shall be 24,000 BTU/hr. (7 KW) "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 1" (25) thick, highly polished plate with no breaking-in required. Griddle plate shall be 24" (610) deep. Unit shall have a stainless steel tapered splash guard that is 2" (508) high at the front of the unit tapering to 4" (102) high at the rear. Grease trough shall be 3" (76) wide for easy cleaning. Removable grease can shall have a large capacity.

Gas: Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size ¾" NPT. ¾" pressure regulator supplied with equipment to be installed at time of connection. Specify type of gas and elevation if over 2000 ft. (610 m).

Electrical Requirements: 120 VAC 60 Hz with 2 amp draw. Provided with a 3-prong plug and 6 ft. (1524).

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

■ Chrome griddle top ■ Grooved griddle top ■ 7" (178) deep front landing ledge ■ 5" (127) deep front landing ledge ■ Griddle safety valve ■ Gas shut off valve ¾" (19) ■ Quick disconnect and flexible gas hose ■ Stainless steel stands ■ 96" (2438) stainless steel stands ■ Extra capacity grease can ■ 6" (152) casters for equipment stands ■ Integrated refrigerated base (see Sizzle 'n Chill specification sheet).

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