



Item# _____

Step-Up Hot Plates



Model # IHPA-6-36SU



New standard Anti-Clogging burner head is shown. Anti-clogging pilot shield is designed into the grate.

Standard Features

- NEW** 10³/₄" h. low profile Hot Plate matches IRB Broilers, ITG, IMGA and IGG Griddles and IR Restaurant Ranges.
- Quad Burner options: (1) Anti-Clogging burner with 28,000 BTU full flame adjustable to a 7,000 BTU low simmer; (2) All-Purpose (3) Sauté and (4) Wok Jet.
- 28,000 BTU/hr. lift off burner heads for high performance cooking and easy cleaning.
- All burners are equipped with continuous anti-clogging pilots for instant ignition.
- Rear burners are elevated 4" higher than front burners for easy and safe access to rear burners.
- Stainless steel front, ledge and sides.
- 12" x 12" heavy duty cast iron section top grates remove easily and safely. Cast in bowl directs heat upward.
- Top grate design allows pots to slide easily from section to section and accommodates a full range of cooking utensils for maximum versatility.
- Stainless steel landing ledge provides a functional working area.
- Available in 12", 24", 36" and 48" width models.
- NEW** Includes 4" adjustable stainless steel legs.
- One year parts and labor warranty.
- AGA, CGA, NSF and CE certified.

Imperial Range Match Heavy Duty Step-Up Hot Plates

Imperial provides as standard many of the optional upgrades normally offered at a premium on other Hot Plate lines. The new look features a stainless steel front and sides and new Range Match profile. Hot Plate profile matches Imperial counter top equipment and restaurant ranges when placed on a standard refrigerated base or equipment stand.

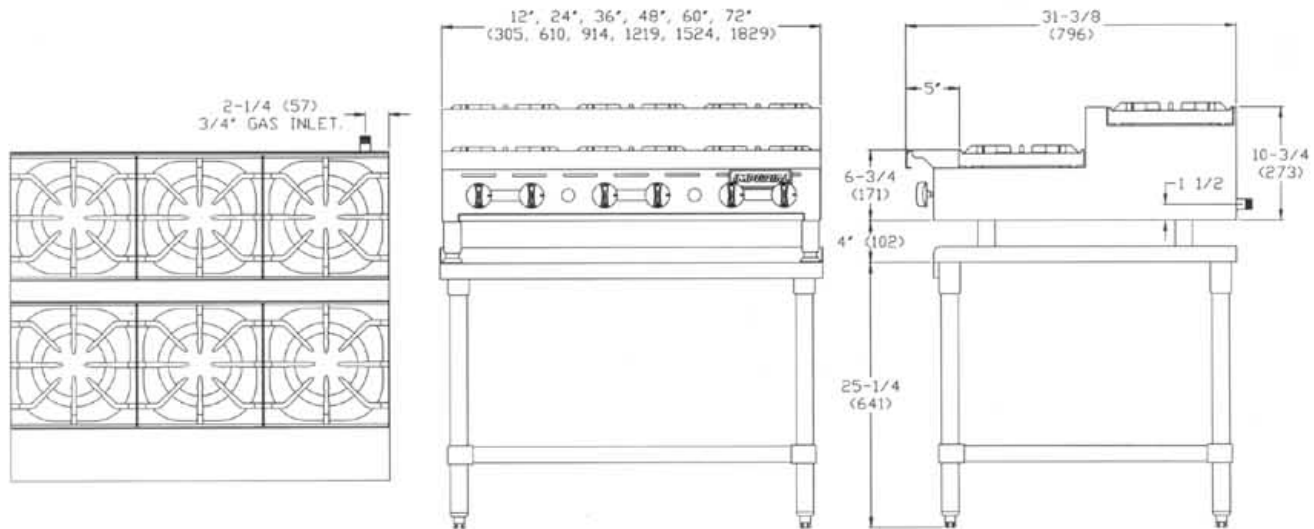
Imperial Step-Up Hot Plates are designed with the rear burners 4" higher than the front burners for easy and safe access to the back burners. The 28,000 BTU burner heads lift off for easy cleaning and are available in four high performance styles: the Anti-Clogging burner head is standard, All-Purpose, Sauté and Wok Jet are optional. Burner heads are interchangeable to provide the flexibility of matching the burner style to the specific cooking need. An anti-clogging pilot design saves maintenance costs. The heavy duty cast iron top grates are designed in 12" x 12" sections to be removed easily and safely.

Constructed for durability, Imperial Step-Up Hot Plates are made of heavy gauge steel.

Also available with a built-in refrigerated base. (See Sizzle 'n Chill specification sheet.)



Step-Up Hot Plates



Step-Up Hot Plates

Top Configuration	Model#	Hot Plate Top	Total B.T.U.	Ship Weight (Kg)	Ship Weight (Lbs)	Stand Model#	Ship Weight (Kg)	Ship Weight (Lbs)
 12" W	IHPA-2-12SU	(2) Open Burners	56,000	41	90	IHPS-2-12	19	40
 24" W	IHPA-4-24SU	(4) Open Burners	112,000	68	150	IHPS-4-24	23	50
 36" W	IHPA-6-36SU	(6) Open Burners	168,000	114	250	IHPS-6-36	32	70
 48" W	IHPA-8-48SU	(8) Open Burners	224,000	145	320	IHPS-8-48	39	85

Crated Dimensions: Height = 17" (432) Depth = 36" (914) Width: add 2 1/2" to Hot Plate width.

Standard Exterior Finish

- **Stainless Steel:** Front, ledge and sides. Set of four, 4" adjustable legs.
- **Control Knobs:** Durable cast metal, polished chrome finish.

Hot Plate Top

- **Rear Burners:** 4" higher than front burners for easy and safe access.
- **Open Burners:** 28,000 BTU/hr. cast iron burners with lift-off burner heads. No gaskets, no screws. Four interchangeable burner heads available: Anti-Clogging burner head is standard, All-Purpose, Sauté and Wok Jet burner heads are optional. One standing anti-clogging pilot for each burner for instant ignition.
- **Burner Top Grates:** 12" x 12" sections lift-off, heavy duty cast iron. Cast-in bowl directs heat upward. Top grate features an anti-clogging pilot shield.
- **Drip Pan:** Full width removable drip pan.

Optional Items

Stainless steel stands; Casters (front two are locking); All Purpose and Sauté burner heads. Wok Jet burner head must be used with Wok Ring (10") that fits over any IHPA top grate. Quick disconnect and flexible gas hose. Integrated refrigerated base (see Sizzle 'n Chill specification sheet).

Gas

Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size 3/4" NPT. Specify type of gas and elevation if over 2,000 ft.

Clearance

For use only on non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 8" from combustible walls at sides and 7" from rear.



Commercial Cooking Equipment

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