

# GRIDDLES | SNAP ACTION GRIDDLE FEATURES



Full 24" (610) depth plate for more cooking surface

Full width rear flue aids uniform heat distribution across griddle surface

4" (102) tapered stainless steel splash guard

Thick highly polished steel griddle plate for a wide variety of cooking applications

Stainless steel grease trough and one piece rolled front for easy cleaning

Stainless steel front, ledge and sides

**SNAP ACTION THERMOSTAT CONTROL**  
 - (110 volts) every 12" (305)  
 Fast recovery  
 -  $\pm 7^{\circ}$  F variance

4" (102) chrome-plated legs included

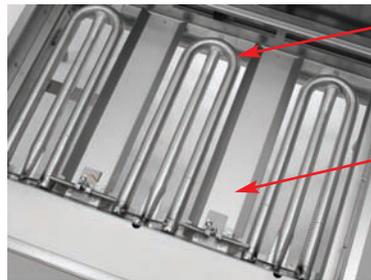
**SOLID STATE CONTROL**  
 -  $\pm 2^{\circ}$  F variance



Model ISAE-36

## SNAP ACTION GRIDDLE FEATURES

- Ideal for high production kitchens.
- Snap action thermostat control every 12" (305).
- Fast recovery,  $+7^{\circ}$ F temperature variance. Solid State model, has a  $+2^{\circ}$ F variance.
- For high production yields, more product per square inch.
- 24,000 BTU/hr. (7 KW) "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.
- 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.



24,000 BTU (7 KW) "U" shaped burner every 12" (305), with heat diffuser plate to speed temperature recovery

Aeration baffles between burners spread heat across griddle for more even heating



Model ISAE-36 with optional mirror finish

## OPTIONAL CHROME PLATED MIRROR FINISH

- Increases heat retention within griddle plate to lower operating costs.
- Temperature is more evenly controlled across the griddle plate.
- Reduces flavor transfer between foods.
- Easy to clean.

# GRIDDLES | MANUALLY CONTROLLED



Model IMGA-3628 Manually Controlled



3 1/2" (89) wide grease gutter and 1 gal. (3.8 L) grease can

## MANUAL CONTROLLED GRIDDLE FEATURES

- Aeration baffles between burners spreads heat across griddle for more even heating.
- Full width rear flue distributes heat uniformly across griddle surface.
- One burner every 12" (305), rated at 30,000 BTU/hr (9 KW) ea. Each burner has an adjustable gas valve and continuous pilot for instant ignition.
- Thick 3/4" (19) highly polished steel griddle plate for a wide variety of cooking applications. 1" (25) thick plate also available, see below.
- Full 24" (610) depth plate for more cooking surface.
- Stainless steel grease gutter 3 1/2" (89) wide
- Stainless steel front, sides and one piece rolled ledge.

## MANUALLY CONTROLLED GRIDDLES

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price	STAINLESS STEEL STAND			
	Width	Depth		BTU	(KW)	(Kg)	Lbs		Model	Ship Weight (Kg)	Lbs	List Price
<b>3/4" (19) HIGHLY POLISHED PLATE</b>												
IMGA-2428	24" (610)	32 3/8" (822)	2	60,000	(18)	(91)	200	\$1,985	IMGS-24	(23)	50	\$699
IMGA-3628	36" (914)	32 3/8" (822)	3	90,000	(26)	(138)	305	2,847	IMGS-36	(32)	70	923
IMGA-4828	48" (1219)	32 3/8" (822)	4	120,000	(35)	(163)	360	3,713	IMGS-48	(39)	85	1,117
<b>1" (25) HIGHLY POLISHED PLATE</b>												
IMGA-2428-1	24" (610)	32 3/8" (822)	2	60,000	(18)	(116)	255	\$2,350	IMGS-24	(23)	50	\$699
IMGA-3628-1	36" (914)	32 3/8" (822)	3	90,000	(26)	(172)	380	3,195	IMGS-36	(32)	70	923
IMGA-4828-1	48" (1219)	32 3/8" (822)	4	120,000	(35)	(193)	425	4,112	IMGS-48	(39)	85	1,117
IMGA-6028-1	60" (1524)	32 3/8" (822)	5	150,000	(44)	(245)	540	5,099	IMGS-60	(48)	105	1,369
IMGA-7228-1	72" (1829)	32 3/8" (822)	6	180,000	(53)	(290)	640	6,353	IMGS-72	(62)	135	1,621

All measurements in ( ) are metric equivalents.

Note: Depth of griddle cooking surface 24" (610).

Crated Dimensions: Height = 14" (356) Depth = 36" (914) Add 2 1/2" (64) to Griddle width.



## OPEN BURNER COMBINATION FEATURES

- PyroCentric™ burner heads with two rings of flame for even cooking no matter the pan size.
- PyroCentric burners are 28,000 BTU/hr (8 KW) with a 7,000 BTU/hr. (2 KW) low simmer feature.
- Cast iron burners are anti-clogging and removable for easy cleaning. No gaskets or screws.
- Anti-clogging shield designed in the grate protects the pilot from grease and debris.

## MANUALLY CONTROLLED GRIDDLES with TWO OPEN BURNER COMBINATION

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price	STAINLESS STEEL STAND			
	Width	Depth		BTU	(KW)	(Kg)	Lbs		Model	Ship Weight (Kg)	Lbs	List Price
<b>3/4" (19) HIGHLY POLISHED PLATE 60" AND 72" GRIDDLES STANDARD WITH 1" (25) PLATE</b>												
IMGA-2428-OB-2	36" (914)	32 3/8" (822)	2	116,000	(34)	(141)	310	\$2,968	IMGS-36	(32)	70	\$699
IMGA-3628-OB-2	48" (1219)	32 3/8" (822)	3	146,000	(43)	(179)	395	3,803	IMGS-48	(39)	85	923
IMGA-4828-OB-2	60" (1524)	32 3/8" (822)	4	176,000	(52)	(231)	510	4,435	IMGS-60	(48)	105	1,117
IMGA-6028-OB-2	72" (1829)	32 3/8" (822)	5	206,000	(60)	(276)	610	6,071	IMGS-72	(62)	135	1,369
IMGA-7228-OB-2	84" (2133)	32 3/8" (822)	6	236,000	(69)	(331)	730	7,074	IMGS-84	(77)	170	1,621

Open burners are located on right side unless specified. Depth of griddle cooking surface 24" (610).

Crated Dimensions: Height = 14" (356) Depth = 36" (914) Add 2 1/2" (64) to Griddle width.



## MANUALLY CONTROLLED GRIDDLE OPTIONS:

- Casters for Stainless Steel Stands, set of 4 \$560 per set.
- 60", 72" and 84" (1524, 1829 and 2134) models, set of 6, \$840 per set.
- 4 Open Burners available, increases overall width 12" (305). Specify OB-4, set of 2 burners \$1,281.
- 7" (178) deep Front Landing Ledge \$141 per ft.
- 5" (127) deep Front Landing Ledge \$93 per ft.
- 96" (2438) Stainless Steel Stand \$2,228.
- Extra capacity Grease Can \$233.
- Chrome Griddle Top (Add "CG" to model #), add \$1,149 per lineal ft.