

HOT PLATES - 31-3/8" DEPTH GAS OPEN BURNERS

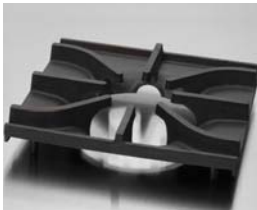
IMPERIAL®

Model Number

IHPA-2-12
IHPA-4-24
IHPA-6-36
IHPA-8-48
IHPA-10-60



Two rings of flame for even cooking no matter the pan size.



Top grate with anti-clogging pilot shield protects the pilot from grease and debris.



Back grate hot air dam deflects heat onto the stock pot, not the backsplash.



Large 5" (127 mm) stainless steel landing ledge for convenient plating.



Durable cast aluminum with a vylox heat protection grip.



IHPA-6-36

OPEN BURNERS - PyroCentric™ 32,000 BTU (9 KW) anti-clogging burner with a 7,000 BTU/hr. (2 KW) low simmer feature. Two rings of flame for even heating.

- Cast iron PyroCentric burners are standard on all IR Series Ranges.
- Burners are anti-clogging and lift-off and separate for easy cleaning.
- No gaskets or screws.
- One standing pilot per burner for instant ignition.

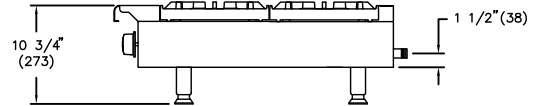
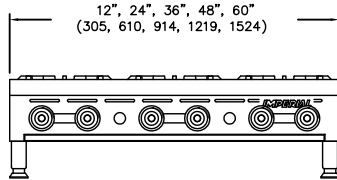
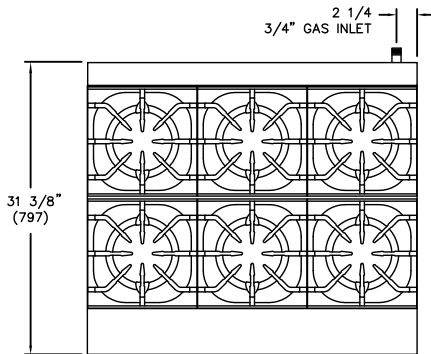
GRATES - Front grates measure 12" x 11" (305 x 279 mm) and back grates measure 12" x 13" (305 x 330 mm).

- Back grates are sized for positioning large stock pots directly over burner and feature a hot air dam.
- Sections are easy and safe to lift-off for cleaning.
- Grates have a cast-in bowl that directs heat upward.
- Anti-clogging pilot is designed into the grate to shield the pilots from grease and debris.
- Pots slide easily from section to section and onto landing ledge.
- Grates are cast iron for a long service life.

EXTERIOR FEATURES - Stainless steel front, sides and landing ledge for cleanability and professional look.

- Welded and polished stainless steel seams.
- Range Match profile when placed on a refrigerated base or equipment stand.
- Large 5" (127 mm) stainless steel landing ledge is ideal for plating.
- Control knobs are durable cast aluminum with a vylox have a heat protection grip.
- Full width, removable crumb tray for easy cleaning.
- 4" (102 mm) heavy duty legs with adjustable feet.
- One year parts and labor warranty.





IHPA-6-36

GAS HOT PLATES - 31-3/8" (797 MM) DEPTH

TOP	WIDTH	MODEL	OPEN BURNERS	GAS OUTPUT BTU	(KW)	SHIP WEIGHT (KG)	LBS
	12" (305 mm)	IHPA-2-12	2	64,000	(19)	(37)	80
	24" (610 mm)	IHPA-4-24	4	128,000	(38)	(64)	140
	36" (914 mm)	IHPA-6-36	6	192,000	(56)	(95)	210
	48" (1219 mm)	IHPA-8-48	8	256,000	(75)	(123)	270
	60" (1524 mm)	IHPA-10-60	10	320,000	(94)	(147)	325

Measurements in () are metric equivalents.

NOTE:

Models IHPA-1-12, IHPA-2-24, IHPA-3-36, IHPA-4-48 have a single row of open burners and measure 19-1/4" d (489 mm). These models are shown on spec page C-1.

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

Specify elevation, if over 2,000 ft.

CLEARANCE REQUIREMENTS

Provide 0" clearance from non-combustible surfaces and 8" (203 mm) from combustible surfaces.

OPTIONS AND ACCESSORIES

- Stainless steel equipment stands
- 6" (152 mm) casters for equipment stands
- 10" (254 mm) stainless steel wok ring
- Saute burner head, interchangeable
- Wok burner head, interchangeable
- Stainless steel wok ring
- Gas shut off valve 3/4" N.P.T
- Quick disconnect and flexible gas hose 3/4" N.P.T



MODEL	DIMENSIONS	CRATED DIMENSIONS
IHPA-2-12	12" w x 31-3/8" d x 10-3/4" h (305 x 797 x 273 mm)	14-1/2" w x 34" d x 12" h (368 x 864 x 305 mm)
IHPA-4-24	24" w x 31-3/8" d x 10-3/4" h (610 x 797 x 273 mm)	26-1/2" w x 34" d x 12" h (673 x 864 x 305 mm)
IHPA-6-36	36" w x 31-3/8" d x 10-3/4" h (914 x 797 x 273 mm)	38-1/2" w x 34" d x 12" h (978 x 864 x 305 mm)
IHPA-8-48	48" w x 31-3/8" d x 10-3/4" h (1219 x 797 x 273 mm)	50-1/2" w x 34" d x 12" h (1283 x 864 x 305 mm)
IHPA-10-60	60" w x 31-3/8" d x 10-3/4" h (1524 x 797 x 273 mm)	62-1/2" w x 34" d x 12" h (1588 x 864 x 305 mm)



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