

KAF

RESTAURANT SUPPLIES



2018 PRICE LIST
PRODUCT BROCHURE
Prices Effective: January 1, 2018

TABLE OF CONTENTS

General Information.....	71
CE Equipment – Certified for Europe	71
Limited Warranty	71
Terms of Sale	71
Gas Restaurant Ranges	3-10
Features - Gas Ranges.....	3, 6-9
24" Ranges.....	4
36" Ranges.....	4
48" Ranges.....	5
60" Ranges.....	6-7
72" Ranges.....	8
Char-Broilers – Range Match.....	10
Optional Accessories - Gas Ranges.....	9
Gas Range Match Units.....	10-11
Char-broilers – Range Match.....	10
Cheesemelters Broilers.....	11
Double and Single Deck Ovens.....	11
Fryers – Range Match.....	10
Salamander Broilers.....	11
Spreader Plates/Bain-Marie – Range Match	10
Gas Heavy Duty Equip.....	14-25
Features - Diamond Series.....	14-24
36" Heavy Duty Range Series	15-18
36" Modular Countertop Units	15-20
Add-A-Units 12", 18" and 24" wide.....	19-20
Char-broilers, Wok Ranges	18
Equipment Stands	24
Fryers/Filters – Heavy Duty Range Match	21
Options, Accessories Backguards, High Shelves	22-23
Plancha Ranges	17, 24
Spreaders.....	20
Gas Convection Ovens	26-27
Features - Gas Convection Ovens.....	26
Standard and Bakery Depth - Gas Ovens	26-27
Gas Fryers and Filter Systems	10, 28-34
Features - Gas Fryers, Filters.....	28, 30, 32
Drain Stations	10, 29, 31
Open Pot Fryers 40 lb., 50 lb., 75 lb.	31
Open Pot Fryer/Filter Systems	34
Tube Fired Fryers 25 lb. Add-A-Fryer, Countertop	29
Tube Fired Fryer 40 lb., 50 lb., 75 lb.	29
Tube Fired Fryer / Filter Systems.....	32-33
Tube Fired Fryer Restaurant Range Match	10
Gas Pasta Cookers	35
Pasta Cookers and Rinse Stations.....	35

Gas Broilers	10, 12, 13, 22, 36-41
Char-broilers Heavy Duty	18
Cheesemelters Broilers	11
Chicken Broilers and Stands	39
Mesquite Wood Broilers and Stands.....	39
Radiant Char-broilers and Stands.....	40
Radiant Smoke Broilers and Stands	38
Range Match Char-broilers	10
Salamander Broilers	11
Stands for Countertop Equipment.....	41
Steakhouse Broilers and Stands	36-37
Steakhouse Broilers Gate Options	36
Gas Griddles	43-50
Griddles with Open Burners and Stands.....	43
Grooved Griddles and Stands	46
High Efficiency High Production Griddles and Stands ...	47
Manual Griddles and Stands	44
Snap Action Griddles and Stands.....	48-49
Teppan-Yaki Griddles and Stands	50
Thermostat Griddles and Stands.....	45-46
Gas Hot Plates	42
Hot Plates and Stands.....	42
Step-Up Hot Plate and Stands	42
Gas Specialty Equipment	50-52
Chinese Ranges.....	51
Stock Pot Ranges	52
Tempura and Mandarin Wok Ranges	52
Teppan-Yaki Griddles and Stands	50
Refrigerated Bases	12-13, 25
Sizzle 'n Chill - Restaurant Series	12-13
Sizzle 'n Chill - Heavy Duty Series	25
Electric Equipment	53-70
Features - Heavy Duty Series.....	58
Features - Restaurant Series	53-54
Cheesemelter Broilers	60
Salamander Broilers	60
Convection Ovens - Full Size.....	62-63
Convection Oven, 1/2 Size	64
Fryers 40 lb., 50 lb., 75 lb.....	65-66
Fryer/Filter Systems.....	67-68
Griddles and Stands	70
Hot Plates and Stands.....	69
Ranges - Heavy Duty Series.....	58-59
Ranges - Restaurant Ranges	53-57
Stock Pot.....	61
Optional Accessories - Electric Ranges	56



- PyroCentric™ Burner heads are standard.
- Two rings of flame for even cooking no matter the pan size.
- PyroCentric 32,000 BTU (9 KW) anti-clogging burner with a 7,000 BTU/hr. (2 KW) low simmer feature.
- Optional, interchangeable Saute and Wok Jet burner heads.



- 12" x 11" (305 x 279) front grates lift off easily for cleaning.
- Heavy-duty cast iron construction.
- Anti-clogging pilot shield protects the pilot from grease and debris. Grate actually provides the shield.



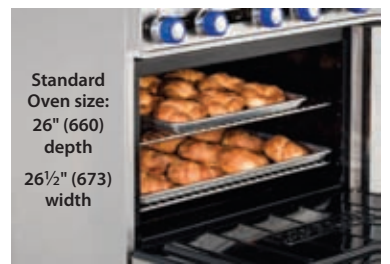
- 12" x 13" (305 x 330) back grates feature a hot air dam to direct heat back onto the pot.
- Sized for positioning large stock pots directly over burner.
- Pots slide easily from section to section.



- Stainless steel burner box, hangers and burner supports for easy cleaning.
- Full width, stainless steel crumb tray slides out for cleaning.



- High performance linear burner provides even heating throughout the 35,000 BTU (10 KW) oven.
- Unique burner baffle distributes heat flow to provide even cooking temperatures throughout the 26½" (673) wide oven.
- Exclusive heat deflector reflects heat into the oven, not the floor.



- Standard Oven size:
26" (660) depth
26½" (673) width
- Deep oven cavity accommodates standard 18" x 26" sheet pans front-to-back and side-to-side.
 - Stamped inner door liner provides extra strength while improving heat retention.



Model IR-4 shown with optional casters

Model IR-6 shown with optional casters

24" RESTAURANT RANGES

Top	Model	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
	IR-4	155,000 (45)	(210) 465	\$5,676
	IR-4-XB	128,000 (38)	(183) 405	4,122
	IR-2-G12	111,000 (33)	(213) 470	7,100
	IR-2-G12-XB	84,000 (25)	(185) 410	5,564
	IR-G24	67,000 (20)	(224) 495	7,299
	IR-G24-XB	40,000 (12)	(196) 435	5,614
	IR-4-SU	155,000 (45)	(210) 465	7,729
	IR-4-SU-XB	128,000 (38)	(183) 405	7,368

Measurements in () are metric equivalents.

Note: "XB" specifies Cabinet Base model.

- Space Saver Oven is 20" wide. Accommodates 18" x 26" (457 x 660) sheet pans front-to-back.

- "G" specifies Griddle Top.

- "SU" specifies Step-up.

Crated Dimensions: 26 1/2" w x 39" d x 35" h (673 x 991 x 889)

Add 4" (102) to height if Step-up style.

OPTIONS: SEE PAGE 9.



Sizzle 'n Chill 36" (914) wide self-contained refrigerated base also available. See pages 12-13.

36" RESTAURANT RANGES

Top	Model#	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
	IR-6	227,000 (67)	(274) 605	\$ 6,423
	IR-6-C	222,000 (65)	(301) 665	11,243
	IR-6-XB	192,000 (56)	(246) 545	4,933
	IR-4-G12	183,000 (54)	(283) 625	8,023
	IR-4-G12-C	178,000 (52)	(310) 685	12,388
	IR-4-G12-XB	148,000 (43)	(256) 565	6,196
	IR-2-G24	139,000 (41)	(288) 635	8,290
	IR-2-G24-C	134,000 (39)	(314) 695	12,638
	IR-2-G24-XB	104,000 (30)	(260) 575	6,262
	IR-G36	95,000 (28)	(297) 655	8,673
	IR-G36-C	90,000 (26)	(319) 705	13,045
	IR-G36-XB	60,000 (18)	(269) 595	6,761
EXTRA WIDE 	IR-4-S18	163,000 (48)	(272) 600	8,088
	IR-4-S18-C	158,000 (46)	(298) 660	12,507
	IR-4-S18-XB	128,000 (38)	(244) 540	6,490
STEP-UP 	IR-6-SU	227,000 (67)	(274) 605	9,013
	IR-6-SU-C	222,000 (65)	(301) 665	13,111
	IR-6-SU-XB	192,000 (56)	(246) 545	7,413

Measurements in () are metric equivalents.

Note: "C" specifies (1) 26 1/2" (673) Convection Oven model.

- "XB" specifies Cabinet Base model.

- "G" specifies Griddle Top.

- "SU" specifies Step-up.

Extra Wide Top Grates: 18" w x 11" d (457 x 279) and 18" w x 13" d (457 x 330).

Crated Dimensions: 38 1/2" w x 39" d x 35" h (998 x 991 x 889)

Add 4" (102) to height if Step-up style.





OPTIONS: See page 9.








Model IR-8 shown with optional casters

48" RESTAURANT RANGES

Top	Model	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
	IR-8	310,000 (91)	(322) 710	\$11,490
	IR-8-C-XB	286,000 (84)	(303) 670	14,332
	IR-8-XB	291,000 (85)	(290) 640	9,896
	IR-6-G12	266,000 (78)	(344) 760	12,943
	IR-6-G12-C-XB	242,000 (71)	(326) 720	15,832
	IR-6-G12-XB	247,000 (72)	(312) 690	11,397
	IR-4-G24	222,000 (65)	(367) 810	13,011
	IR-4-G24-C-XB	198,000 (58)	(348) 770	15,920
	IR-4-G24-XB	203,000 (59)	(335) 740	11,490
	IR-2-G36	178,000 (52)	(385) 850	13,605
	IR-2-G36-C-XB	154,000 (45)	(367) 810	16,446
	IR-2-G36-XB	159,000 (47)	(353) 780	11,964

Top	Model	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
	IR-G48	134,000 (39)	(394) 870	\$14,559
	IR-G48-C-XB	110,000 (32)	(376) 830	17,403
	IR-G48-XB	115,000 (34)	(361) 800	12,943
	IR-4-RG24	222,000 (65)	(385) 850	13,922
	IR-4-RG24-C-XB	198,000 (58)	(367) 810	16,602
	IR-4-RG24-XB	203,000 (59)	(353) 780	12,193
	IR-8-SU	310,000 (91)	(322) 710	14,739
	IR-8-SU-C-XB	286,000 (84)	(303) 670	18,128
	IR-8-SU-XB	291,000 (85)	(290) 640	13,968



Measurements in () are metric equivalents.

Note: "C-XB" specifies (1) 26 1/2" (673) Convection Oven and Cabinet Base.

- "XB" specifies (1) 26 1/2" (673) Standard Oven and Cabinet Base.

- "G" specifies Griddle Top.

- "RG" specifies Raised Griddle with Broiler.

- "SU" specifies Step-up.

- 20" (508) wide oven accommodates 18" x 26" (457 x 660) sheet pans front-to-back.

- 26 1/2" (673) wide standard oven accommodates 18" x 26" (457 x 660) sheet pans left-to-right and front-to-back.

Crated Dimensions: 50 1/2" w x 39" d x 35" h (1283 x 991 x 889). Add 4" (102) to height if Step-up style.

OPTIONS: See page 9.



Model IR-6-G24-C shown with optional casters

60" RESTAURANT RANGES

Top	Model	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
	IR-10	390,000	(114)	(444)	980	\$10,420
	IR-10-C	385,000	(113)	(468)	1,035	14,642
	IR-10-CC	380,000	(111)	(493)	1,090	18,358
	IR-10-XB	355,000	(104)	(425)	940	8,634
	IR-10-C-XB	350,000	(103)	(451)	995	14,323
	IR-6-G24	302,000	(89)	(480)	1,060	11,759
	IR-6-G24-C	297,000	(87)	(506)	1,115	15,981
	IR-6-G24-CC	292,000	(86)	(530)	1,170	19,717
	IR-6-G24-XB	267,000	(78)	(457)	1,010	10,116
	IR-6-G24-C-XB	262,000	(77)	(483)	1,065	15,680
	IR-4-G36	258,000	(76)	(491)	1,085	12,671
	IR-4-G36-C	253,000	(74)	(517)	1,140	16,892
	IR-4-G36-CC	248,000	(73)	(540)	1,195	20,632
	IR-4-G36-XB	223,000	(65)	(468)	1,035	11,070
	IR-4-G36-C-XB	218,000	(64)	(494)	1,090	16,597
	IR-2-G48	214,000	(63)	(496)	1,095	13,362
	IR-2-G48-C	209,000	(61)	(522)	1,150	17,583
	IR-2-G48-CC	204,000	(60)	(540)	1,195	21,324
	IR-2-G48-XB	179,000	(52)	(472)	1,045	11,555
	IR-2-G48-C-XB	174,000	(51)	(499)	1,100	17,290
	IR-G60	170,000	(50)	(505)	1,115	14,785
	IR-G60-C	165,000	(48)	(531)	1,170	19,006
	IR-G60-CC	160,000	(47)	(554)	1,225	22,725
	IR-G60-XB	135,000	(40)	(483)	1,065	12,999
	IR-G60-C-XB	130,000	(38)	(508)	1,120	18,688
STEP-UP	IR-10-SU	390,000	(114)	(444)	980	15,334
	IR-10-SU-C	385,000	(113)	(468)	1,035	19,554
	IR-10-SU-CC	380,000	(111)	(493)	1,090	24,165
	IR-10-SU-XB	355,000	(104)	(425)	940	14,544
	IR-10-SU-C-XB	350,000	(103)	(451)	995	19,374



OPEN BURNER FEATURES

- PyroCentric burner heads with two rings of flame for even cooking no matter the pan size.
- PyroCentric burners are 32,000 BTU/hr (9 KW) with a 7,000 BTU/hr. (2 KW) low simmer feature.
- Cast iron burners are anti-clogging and removable for easy cleaning.
- Grates are in sections to lift-off easily.
- No gaskets or screws.
- Anti-clogging shield designed in the grate protects the pilot from grease and debris.
- Pots slide easily from section to section.

GRIDDLE TOPS FEATURES

- Griddle tops are highly polished 3/4" (19) plate.
- 3" (76) wide stainless steel grease trough and removable grease can for easy cleaning.
- 20,000 BTU/hr. (6 KW) burners are located every 12" (305) of griddle surface.
- Manual controls are standard, thermostatic controls optional.

Standard and Convection Oven features, see page 8.

Measurements in () are metric equivalents.
Note: "CC" specifies (2) 26 1/2" (673) Convection Ovens.
 - "C-XB" specifies (1) 26 1/2" (673) Convection Oven and a Cabinet Base.
 - "C" specifies (1) 26 1/2" (673) Convection Oven and (1) 26 1/2" (673) Standard Oven.
 - "XB" specifies (1) 26 1/2" (673) Standard Oven and Cabinet Base.
 - "G" specifies Griddle Top.
 - "SU" specifies Step-up.

Crated Dimensions: 62 1/2" w x 39" d x 35" h (1588 x 991 x 889).

OPTIONS: See page 9.



Model IR-10 shown with optional casters



Model IR-6-RG24 shown with optional casters

RAISED GRIDDLE with BROILER

- Raised griddle broilers are available in 24" and 36" (610 and 914) widths.
- Griddle tops are highly polished ¾" (19) plate.
- Manual controls are conveniently located.
- Burners have 20,000 (6 KW) BTU/hr. output with a heat deflector every 12" (305) for even heating.
- Large griddle grease can and full width broiler drip tray are removable for easy cleaning.

RADIANT BROILER

- Individually controlled 15,000 BTU/hr. (4 KW) stainless steel burners.
- Burners are located every 5" (127 mm) with individual controls.
- Removable, reinforced cast iron radiants prevent clogging of burners and provide even broiling.
- Heavy duty cast iron top grates provide attractive char-broiler markings.
- Slanted cooking surface provides a range of cooking temperatures.
- Each top grate blade has a cast-in grease trough that allows excess fat to flow to the front grease gutter minimizing flare-up.
- 3" (76) sections remove easily and safely for cleaning.
- Full width grease gutter and large capacity removable drip pan.

Standard and Convection Oven features, see page 8.

Top	Model	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
	IR-6-RG24	302,000	(89)	(496)	1,095	\$12,428
	IR-6-RG24-C	297,000	(87)	(522)	1,150	16,649
	IR-6-RG24-CC	292,000	(86)	(540)	1,195	20,388
	IR-6-RG24-XB	267,000	(78)	(468)	1,045	10,803
	IR-6-RG24-C-XB	262,000	(77)	(499)	1,100	16,353
	IR-4-RG36	258,000	(76)	(508)	1,185	17,734
	IR-4-RG36-C	253,000	(74)	(533)	1,140	21,955
	IR-4-RG36-CC	248,000	(73)	(558)	1,195	25,964
	IR-4-RG36-XB	223,000	(65)	(485)	1,035	16,076
	IR-4-RG36-C-XB	218,000	(64)	(510)	1,090	21,659
	IR-6-RB24	322,000	(94)	(472)	1,060	17,377
	IR-6-RB24-C	317,000	(93)	(497)	1,115	21,598
	IR-6-RB24-CC	312,000	(91)	(522)	1,170	23,989
	IR-6-RB24-XB	287,000	(84)	(449)	1,010	25,614
	IR-6-RB24-C-XB	282,000	(83)	(474)	1,065	21,301
	IR-4-RB36	288,000	(84)	(483)	1,085	20,527
	IR-4-RB36-C	283,000	(83)	(508)	1,140	24,748
	IR-4-RB36-CC	278,000	(81)	(533)	1,195	30,818
	IR-4-RB36-XB	253,000	(74)	(460)	1,035	20,920
	IR-4-RB36-C-XB	248,000	(73)	(485)	1,090	24,451

Measurements in () are metric equivalents.

Note: "CC" specifies (2) 26 ½" (673) Convection Ovens.

- "C-XB" specifies (1) 26 ½" (673) Convection Oven and a Cabinet Base.
- "C" specifies (1) 26 ½" (673) Convection Oven and (1)26 ½" (673) Standard Oven.
- "XB" specifies (1) 26 ½" (673) Standard Oven and Cabinet Base.
- "RG" specifies Raised Griddle with Broiler.
- "RB" specifies Radiant Broiler.



Crated Dimensions: 62 ½" w x 39" d x 35" h (1588 x 991 x 889).

OPTIONS: See page 9.



Model IR-4-RB36-SC w/ Radiant Broiler, four Open Burner Top Sizzle 'n Chill self-contained refrigerated base option also available. See pages 12-13.



Model IR-6-GT36-CC shown with optional casters

72" RESTAURANT RANGES

Top	Model	Gas Output BTU	(KW)	Ship Weight (Kg)	Lbs	List Price
	IR-12	454,000	(133)	(514)	1,135	\$14,059
	IR-12-C	449,000	(132)	(540)	1,190	18,494
	IR-12-CC	444,000	(130)	(568)	1,255	22,927
	IR-12-XB	419,000	(123)	(493)	1,085	12,215
	IR-12-C-XB	414,000	(121)	(517)	1,140	18,288
	IR-8-G24	386,000	(113)	(536)	1,185	15,920
	IR-8-G24-C	381,000	(112)	(562)	1,240	20,356
	IR-8-G24-CC	356,000	(104)	(590)	1,305	24,840
	IR-8-G24-XB	331,000	(97)	(513)	1,135	13,943
	IR-8-G24-C-XB	326,000	(96)	(540)	1,190	20,068
	IR-6-G36	322,000	(94)	(541)	1,195	15,920
	IR-6-G36-C	317,000	(93)	(567)	1,250	20,356
	IR-6-G36-CC	312,000	(91)	(595)	1,315	24,840
	IR-6-G36-XB	287,000	(84)	(518)	1,145	13,943
	IR-6-G36-C-XB	282,000	(83)	(544)	1,200	20,068
	IR-4-G48	278,000	(81)	(518)	1,145	17,356
	IR-4-G48-C	273,000	(80)	(544)	1,200	21,792
	IR-4-G48-CC	268,000	(79)	(572)	1,265	26,268
	IR-4-G48-XB	243,000	(71)	(495)	1,095	15,332
	IR-4-G48-C-XB	238,000	(70)	(522)	1,150	21,893
	IR-2-G60	234,000	(69)	(602)	1,330	20,176
	IR-2-G60-C	229,000	(67)	(628)	1,385	24,612
	IR-2-G60-CC	224,000	(66)	(656)	1,450	29,046
	IR-2-G60-XB	199,000	(58)	(579)	1,280	18,107
	IR-2-G60-C-XB	194,000	(57)	(606)	1,335	24,408
	IR-G72	190,000	(56)	(643)	1,420	20,403
	IR-G72-C	185,000	(54)	(669)	1,475	24,840
	IR-G72-CC	180,000	(53)	(697)	1,540	29,366
	IR-G72-XB	155,000	(45)	(620)	1,370	18,403
	IR-G72-C-XB	150,000	(44)	(646)	1,425	24,593
	IR-12-SU	454,000	(133)	(514)	1,135	19,197
	IR-12-SU-C	449,000	(132)	(540)	1,190	23,633
	IR-12-SU-CC	444,000	(130)	(568)	1,255	27,522
	IR-12-SU-XB	419,000	(123)	(545)	1,085	18,264
	IR-12-SU-C-XB	414,000	(121)	(517)	1,140	23,414

STANDARD OVEN FEATURES

- Chef depth standard oven interior accommodates standard 18" x 26" (457 x 660) sheet pans front-to-back and side-by-side.
- Interior is 26½" w x 26" d x 14" h (673 w x 660 d x 356 h). 35,000 BTU/hr. (10 KW) oven.
- 100% safety pilot.
- Heavy duty thermostat with temperature range from 150°F to 500°F (65°C to 260°C).
- Porcelainized sides, rear, deck and door lining.
- Unique baffle above the burner distributes heat flow to provide even cooking temperatures throughout the 35,000 BTU/hr. (10 KW) oven.
- Stamped inner door liner provides extra strength while optimizing heat retention. One chrome oven rack.

CONVECTION OVEN FEATURES

- Convection oven with ¼ hp blower motor cooks products quickly and evenly with less shrinkage.
- Convection oven interior dimensions 26½" w x 22½" d x 14" h (673 w x 572 d x 356 h).
- Three position switch for cooking or cool down.
- Fan shuts off automatically when door is open.
- 30,000 BTU/hr. (9 KW).
- Three chrome oven racks.

SPACE SAVER OVEN FEATURES

- Standard on 24" (610) and 48" (1219) wide ranges. 27,000 BTU/hr. (8 KW) oven.
- Interior is 20" w x 26" d x 14" h (508 w x 660 d x 356 h). 100% safety pilot.
- Porcelainized sides, rear, deck and door lining.
- Stamped inner door liner provides extra strength while optimizing heat retention.
- One chrome oven rack.

Measurements in () are metric equivalents.

Note: "CC" specifies (2) 26 ½" (673) Convection Ovens.

- "C-XB" specifies (1) 26 ½" (673) Convection Oven and Cabinet Base.

- "C" specifies (1) 26 ½" (673) Convection Oven and (1) 26 ½" (673) Standard Oven.

- "XB" specifies (1) 26 ½" (673) Standard Oven and Cabinet Base.

- "G" specifies Griddle Top.

- "SU" specifies Step-up.

Crated Dimensions: 74 ½" w x 39" d x 35" h (1892 x 991 x 889). Add 4" (102) to height if Step-up style.

Cooktop standard features, see page 6.

OPTIONS: See page 9.





EXTERIOR OPTIONS

- 6" (152) Stainless Steel Stub Back in lieu of standard backguard. **No Charge.**
- Swivel Casters, 2 with Brakes set of 4, **\$592.**
- Swivel Casters, 3 with Brakes set of 6, for 72" (1829) model **\$ 888.**
- Stainless steel cabinet base door for 24" (610) **\$977.** and double doors for 36" (914) **\$1,266.**
- Stainless steel cabinet base double doors for 48" (1219) **\$1,587.**
- Gas Shut-off Valve, 3/4" N.P.T. for all ranges **\$88.**
- Gas Quick Disconnect and Flex Hose with Restraining Device 3/4" N.P.T. x 48" (1219) L **\$946**
3/4" N.P.T. x 60" (1524) L **\$1,048**

OVEN OPTIONS

- Extra Oven Rack:
20" (508) **\$254**
26½" (673) Standard Oven **\$254**
26½" (673) Convection Oven **\$254**

BURNER OPTIONS

- Optional Burner Head:
Saute´ **\$164**



- Optional Burner Head:
Wok **\$164**



- 10" (254) Stainless Steel Wok Ring (fits over any IR Top Grate) **\$531**



RADIANT BROILER OPTIONS

- Radiant Broiler 24" (610) and 36" (914) sections may be added to all IR Range models, contact KAF for pricing.
- Safety valves, contact KAF for pricing.



GRIDDLE OPTIONS

- Manual Griddle Control is standard.
- Safety valves, contact KAF for prices.
- Flat griddle standard on left.
- Raised griddle standard on right.
- Thermostat Griddle Control (Add "T" to model number).
12" (305) Griddle **\$1,210** 48" (1219) Griddle **\$2,262**
24" (610) Griddle **\$1,384** 60" (1524) Griddle **\$3,536**
36" (914) Griddle **\$1,714** 72" (1829) Griddle **\$3,972**
- Grooved Griddle Top (Add "GG" to model number) Please specify left or right side for grooved section. **\$1,242 per 12" section.**
- 1" (25) Griddle Plate (Add "-1" to model number).
12" (305) Griddle **\$464** 36" (914) Griddle **\$464**
24" (610) Griddle **\$464** 48" (1219) Griddle **\$780**
- Chrome Griddle Top (Add "CG" to model number) **\$1,696 per lineal foot.**



HOT TOP OPTIONS

- Heavy duty polished top 12" w x 24" d (305 x 610) to replace two open burners.
- One burner every 12" (305), section rated 20,000 BTU/hr (6 KW). Manual control for each burner.
- Even heat throughout Hot Top surface.
- Add "-HT" to model number, **\$792 per 12" x 24" section.**



Model IR-36BR-126 shown with optional casters

RANGE MATCH RADIANT BROILERS

Top	Width	Model	Gas Output		Ship Weight		List Price
			BTU	(KW)	(Kg)	Lbs	
	24" (610)	IR-24BR-120	87,000	(26)	(238)	525	\$12,435
		IR-24BR-XB	60,000	(18)	(154)	340	11,828
	36" (914)	IR-36BR-126	125,000	(37)	(290)	641	13,339
		IR-36BR-C	120,000	(35)	(313)	692	17,710
		IR-36BR-XB	90,000	(26)	(204)	450	12,663
	48" (1219)	IR-48BR-220	174,000	(51)	(376)	830	18,626
		IR-48BR-XB-126	155,000	(45)	(362)	799	16,695

Measurements in () are metric equivalents.

Crated Dimensions: 39" d x 35" h . (991 x 889). Add 2" (51) to Broiler width.

Note: 24" (610) and 48" (1219) units utilize 20" (610) wide ovens.

- "XB-126" specifies 1 26 1/2" (673) Standard Oven and Cabinet Base.
- "C" specifies 1 26 1/2" (673) Convection Oven.
- "XB" specifies no oven, Cabinet Base only.



RANGE MATCH FRYERS



Model IRF-40

Model	Description	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
IRF-25	25 lbs. Oil Capacity, S/S Tube Fired Fry Pot	70,000	(21)	(53)	117	\$5,942
IRF-2525	2ea. 25 lbs. Oil Capacity, S/S Tube Fired Fry Pot	140,000	(41)	(104)	230	11,266
IRF-40	40 lbs. Oil Capacity, S/S Tube Fired Fry Pot	105,000	(31)	(100)	221	7,574
IRF-50	50 lbs. Oil Capacity, S/S Tube Fired Fry Pot	140,000	(41)	(114)	253	8,537
IRF-75	75 lbs. Oil Capacity, S/S Tube Fired Fry Pot	175,000	(51)	(122)	270	9,927
IRF-40-OP	40 lbs. Oil Capacity, S/S Open Fry Pot	105,000	(31)	(100)	221	9,323
IRF-50-OP	50 lbs. Oil Capacity, S/S Open Fry Pot	140,000	(41)	(114)	253	10,604
IRF-75-OP	75 lbs. Oil Capacity, S/S Open Fry Pot	175,000	(51)	(122)	270	12,446
IRF-DS	15 1/2" (394) w/ Top Draining Section Storage Cabinet, no filter			(60)	130	4,232
IRF-DS-75	19 1/2" (495) w/ Top Draining Section Storage Cabinet, no filter			(68)	150	4,232

Measurements in () are metric equivalents.

Crated Dimensions: 31" d x 35" h (787 x 889). Add 2" (51) to unit width.

IRF-75, IRF-75-OP and IRF-DS-75: 22" w x 36" d x 35" h (559 x 914 x 889).

RANGE MATCH FRYER OPTIONS:

- 20 1/2" Stainless Steel Backguard (no shelf) **\$645.**
- Stainless Steel Tank Cover **\$364.**
- Joiner Strip **\$188.**
- Stainless Steel Drain Shelf (specify right or left mount) **\$639.**
- Casters (set of 4) **\$592.**
- Full size Basket **\$323** each.
- Extra Set of Twin Baskets (set of 2) for IRF-40, IRF-50 **\$356.**
- Extra Set of Twin Baskets (set of 2) for IRF-75 **\$532.**
- Heat Lamp for IRF-DS **\$1,154.**



RANGE MATCH SPREADER PLATES and BAIN MARIE



Model IR-12-SPR shown with optional door

Model	Description	Ship Weight		List Price
		(Kg)	Lbs	
IR-12-SPR	12" (305) Wide Stainless Steel Work Surface	(68)	150	\$1,486
IR-18-SPR	18" (457) Wide Stainless Steel Work Surface	(72)	160	1,694
IR-24-SPR	24" (610) Wide Stainless Steel Work Surface	(88)	195	1,984
IR-36-SPR	36" (914) Wide Stainless Steel Work Surface	(95)	210	2,392

Measurements in () are metric equivalents.

Crated Dimensions: 39" d x 35" h (991 x 889). Add 2" (51) to unit width.

RANGE MATCH SPREADER PLATE OPTIONS:

- Stainless Steel Door on Open Cabinet 12", 18", 24" **\$977.**
- Stainless Steel Door on Open Cabinet 36" (double door set) **\$1,266.**
- Optional electric Bain-Marie with stainless steel door and faucet for 18", 24" or 36" model. Add "BM" after model number. **Add \$3,600.**

Electrical Options for Bain-Marie

- 120 Volts, 1 phase
- 208 Volts, 1 phase
- 240 Volts, 1 phase



Range Match Spreader with optional Bain-Marie with faucet



DOUBLE and SINGLE DECK OVENS

DOUBLE Model	Description	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
DOUBLE DECK OVENS						
IR-36-DS	2ea. 26 1/2" Standard Ovens, stacked	70,000	(21)	(375)	825	\$12,301
IR-36-DS-C	1ea. 26 1/2" Standard Oven, stacked on top of (1) 26 1/2" Convection Oven	65,000	(19)	(392)	865	16,356
IR-36-DS-CC	2ea. 26 1/2" Convection Ovens, stacked	60,000	(17)	(410)	905	20,414

SINGLE DECK OVENS

IR-36-LB	1ea. 26 1/2" Standard Oven	35,000	(10)	(186)	410	\$6,148
IR-36-LB-C	1ea. 26 1/2" Convection Oven	30,000	(9)	(204)	450	10,206

Measurements in () are metric equivalents.
Crated Dimensions for Double Deck Ovens:
 38 1/2" w x 39" d x 62" h (978 x 991 x 1575)
Crated Dimensions for Single Deck Ovens:
 38 1/2" w x 39" d x 29" h (978 x 734 x 1575)



SALAMANDER BROILERS

Model	Description	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
ISB-24	24" (610) Infra-red	20,000	(6)	(70)	155	\$5,283
ISB-36	36" (914) Infra-red	40,000	(12)	(95)	210	5,824

Measurements in () are metric equivalents.
Crated Dimensions ISB-36: 38" w x 20" d x 21" h (965 x 508 x 533)
ISB-24: 26" w x 20" d x 21" h (660 x 508 x 533)



- Features individual left and right gas controls on ISB-36 model.
- Infra-red burner with a protective screen.

SALAMANDER ACCESSORIES:

- 2 ea. Reinforcement channels to mount ISB-24 or ISB-36 on range **\$386**.
- Wall mount bracket **\$318**.
- Countertop installation, leg kit **\$477**.
- One point 3/4" gas connection from ISB to IR range **\$675**. Specify IR Range model.
- Stainless Steel, top, bottom, front and sides for ISB is standard.

CHEESEMELTER BROILERS

Model	Description	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
ICMA-24	24" (610) Infra-red	20,000	(6)	(48)	105	\$3,760
ICMA-36	36" (914) Infra-red	40,000	(12)	(75)	162	5,261
ICMA-48	48" (1219) Infra-red	40,000	(12)	(95)	208	6,474
ICMA-60	60" (1524) Infra-red	60,000	(17)	(125)	275	8,142
ICMA-72	72" (1829) Infra-red	70,000	(21)	(152)	335	9,833
ICMA-84	84" (2134) Infra-red	80,000	(23)	(184)	405	11,763

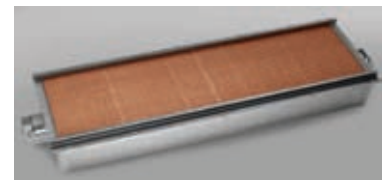
Crated Dimensions: 20" d x 21" h (508 x 533).
 Add 2 1/2" (64) to unit width.
Note: ICMA-72 and ICMA-84 have 3 burners.



- Individual left and right gas controls.
- Infra-red burner with a protective screen.

CHEESEMELTER ACCESSORIES:

- Extra Racks:
 24" (610) **\$318**, 36" (914) **\$434**, 48" (1219) **\$454**, 60" (1524) **\$525**,
 72" (1829) **\$569**, 84" (2134) **\$636**.
- Wall mount brackets 24" (610), 36" (914) and 48" (457) **\$318 per set**.
 60" (1524) and 72" (1829) **\$454 per set**.
 84" (2134) **\$525 per set**.
- Countertop installation, leg kit **\$477**.
- 2 ea. Reinforcement Channels to mount ICMA on range **\$386**.
- One point 3/4" gas connection from ICMA to IR range **\$675**. Specify IR Range model.
- Pass-thru Cheesemelters are available for an additional charge.
- Stainless Steel, top, bottom, front and sides for ICMA is standard.



ISB and ICMA Broiler Infra-red burners with protective screen



Model IR-6-SC
w/ Six Open Burner Top



Model IR-36ABR-SC
w/Adjustable Grate Char-Broiler Top



Model IR-GT36-SC
w/ Thermostat Griddle

SIZZLE 'N CHILL FEATURES

- Self-Contained, energy efficient refrigeration system.
- Foamed-in-place polyurethane insulation throughout cabinet and drawers.
- Super durable insulation prevents temperature migration between cooktop and refrigerated base.
- Maintains 36° - 40°F (2.2° - 4.4°C) interior drawer temperature even when ambient room temperature is 100°F (37.80°C).
- Easy to read, front thermometer.
- Each self-closing drawer accommodates a minimum of one, full-size steam table pan. Drawer dividers (included) allow various pan-size configurations.
- Top drawer is 6" (152) deep, bottom drawer is 4" (102) deep.
- Each drawer has a center pull handle that is flush with the drawer face.
- Oversized drawer guides with extremely durable stainless steel bearings are capable of withstanding 275 lbs. (125 Kg) of weight.
- 1/5 h.p. Compressor motor; 120v. 3 amps. 6 ft. (1829) power cord included.
- Easy service access - unitized refrigeration components.
- Condensation is eliminated in a non-electric self-contained drip pan located under condenser unit.



Oversized stainless steel drawer guides

Affordable hot/cold system fits into any line up. Easily replaces any 36" (915) wide unit

Condensation automatically evaporates

Simple to install
Easily accessible and serviceable from back



Model	Cooktop	Self-Contained Refrigerated Base	Dimensions			Gas Output		Ship Weight		List Price
			D	W	H*	BTU	(KW)	(Kg)	Lbs	
36" SIZZLE 'N CHILL										
IR-6-SC	6 Open Burners	2-Drawer 2-Pan Capacity	31¼"	36"	36"	192,000	(56)	(245)	540	\$18,168
IR-36ABR-SC	Radiant Char-Broiler 3-Position Adjustable Grate	2-Drawer 2-Pan Capacity	31¼"	36"	38 ½"	120,000	(35)	(277)	610	20,295
IR-GT36-SC	36" (915) Thermo Griddle	2-Drawer 2-Pan Capacity	31¼"	36"	36"	90,000	(26)	(274)	605	18,834
48" SIZZLE 'N CHILL										
IR-8-SC-XB	8 Open Burners	2-Drawer 2-Pan Capacity	31¼"	48"	36"	256,000	(75)	(227)	612	\$23,136
IR-6-GT12-SC-XB	6 Open Burners 12" (305) Thermo Griddle	2-Drawer w/ 12" (305) open base 2-Pan Capacity	31¼"	48"	36"	222,000	(65)	(299)	660	25,710
IR-4-GT24-SC-XB	4 Open Burners 24" (610) Thermo Griddle	2-Drawer w/ 12" (305) open base 2-Pan Capacity	31¼"	48"	36"	188,000	(55)	(326)	718	25,946
IR-2-GT36-SC-XB	2 Open Burners 36" (915) Thermo Griddle	2-Drawer w/ 12" (305) open base 2-Pan Capacity	31¼"	48"	36"	154,000	(45)	(336)	740	26,834
IR-GT48-SC-XB	48" (1219) Thermo Griddle	2-Drawer w/ 12" (305) open base 2-Pan Capacity	31¼"	48"	36"	120,000	(35)	(368)	812	28,289
IR-8-SU-SC-XB	8 Open Burners Step Up	2-Drawer w/ 12" (305) open base 2-Pan Capacity	31¼"	48"	36"	256,000	(75)	(284)	626	26,241
IR-48ABR-SC-XB	Radiant Char-Broiler 3-Position Adjustable Grate	2-Drawer w/ 12" (305) open base 2-Pan Capacity	31¼"	48"	38 ½"	160,000	(47)	(381)	840	27,251
60" SIZZLE 'N CHILL										
IR-10-SC	10 Open Burners	4-Drawer 6-Pan Capacity	31¼"	60"	36"	320,000	(94)	(367)	810	\$30,754
IR-6-GT24-SC	6 Open Burners 24" (610) Thermo Griddle	4-Drawer 6-Pan Capacity	31¼"	60"	36"	252,000	(74)	(422)	930	33,532
IR-4-GT36-SC	4 Open Burners 36" (915) Thermo Griddle	4-Drawer 6-Pan Capacity	31¼"	60"	36"	218,000	(64)	(424)	935	34,834
IR-2-GT48-SC	2 Open Burners 48" (1219) Thermo Griddle	4-Drawer 6-Pan Capacity	31¼"	60"	36"	184,000	(54)	(456)	1,005	36,117
IR-GT60-SC	60" (1524) Thermo Griddle	4-Drawer 6-Pan Capacity	31¼"	60"	36"	150,000	(44)	(472)	1,040	38,882
IR-10-SU-SC	10 Open Burners Step Up	4-Drawer 6-Pan Capacity	31¼"	60"	36"	320,000	(94)	(370)	816	36,000
IR-4-RB36-SC	4 Open Burners Non-adjustable 36" (915) Radiant Broiler	4-Drawer 6-Pan Capacity	31¼"	60"	38 ½"	218,000	(64)	(413)	910	37,509

Measurements in () are metric equivalents. *Height to cooking surface.

Crated Dimensions: 36" 38 ½" w x 39" d x 39" h (978 x 991 x 991).
 48" 50 ½" w x 39" d x 44" h (1283 x 991 x 1118).
 60" 62 ½" w x 39" d x 39" h (1575 x 991 x 991).

Other top configurations available, contact KAF.

ELECTRICAL REQUIREMENTS

1/5 h.p. 120v., 3 amps (Consult factory for other electrical requirements)
 6 ft. (1524) power cord is included.

GAS REQUIREMENTS

Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas.
 Manifold size ¾" N.P.T. ¾" pressure regulator supplied with equipment to be installed at time of connection.

CLEARANCE

For use only on non-combustible floors.
 Legs or casters are required for non-combustible floors; or 2" (51) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 8"(203) from combustible surfaces.

Limited Warranty: One year parts and labor.

SIZZLE 'N CHILL OPTIONS

- Stainless steel char-broiler radiants available at no charge.
- Mirror chrome griddle plate **\$1,696 per lineal foot.**
- ¾" gas flex hose with quick disconnect and restraining device **\$1,048.**



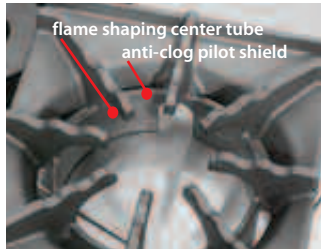
DIAMOND SERIES GAS HEAVY DUTY | FEATURES



- Anti-clogging burner is 21% more efficient than other manufacturers' heavy duty burners.
- 40,000 BTU (12 KW) output.



- Grates are flush mount to front ledge for full use of top surface.



- "Wavy" grates raise pan off grate surface creating more heat transfer than direct metal-to-metal contact.
- Heat convects in the recesses for continual heat to pan action.
- Grates feature flame shaping center tube for more efficient heat transfer.



- M-shaped oven burner for even heating.
- 40,000 BTU (12 KW) standard oven or 35,000 BTU (10 KW) convection oven, see page 17.



- Oven safety valve tubing is stainless steel.
- Extremely accurate, robust thermostats.
- Oven interior is porcelainized providing better browning and easier cleaning.
- 1¼" (32) front manifold system is standard.



The Diamond Series Line is sleek, European styling. Special design elements, like the wide radius high shelf and front ledge, help achieve this look along with the unique styling of the cast aluminum knobs. These knobs feature a Valox™ heat protection grip.

Stainless steel wraps this equipment from the top shelf to the kick plate. The base is constructed of rugged 10 gauge steel. The standard 2½" (64) diameter non-marking legs have a 5/8" (16) mounting stub that is extremely strong and is designed to mount easily.



Model IHR-4 shown with optional stainless steel backguard with shelf

OPEN BURNER FEATURES

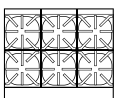
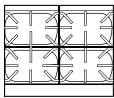
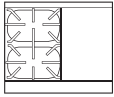
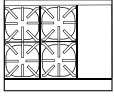
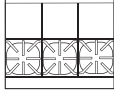
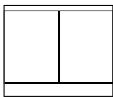
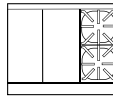
- Burners are 40,000 BTU/hr (12 KW) with a 7,000 BTU (2 KW) low simmer feature.
- One-piece venturi base has no gaskets. Venturi slopes to burner creating more efficient heating.
- Cast iron burners are anti-clogging with removable burner heads for easy cleaning.



Model IHR-2HT shown with optional stainless steel backguard with shelf

HOT TOP FEATURES

- Heavy duty polished tops 18" w x 28" d (457 x 711) and 12" w x 28" d (610 x 711).
- One burner every 18" (457), rated 40,000 BTU/hr (12 KW). One burner every 12" (305), rated 30,000 BTU (9 KW)
- Even heat throughout Hot Top surface.
- Manual control for each burner.

Top	Model	Description	Gas Output BTU	(KW)	Ship Weight (Kg)	Lbs	List Price
 <p>SIX 40,000 BTU OPEN BURNERS 12"</p>	IHR-6	Standard Oven	280,000	(82)	(338)	745	\$11,283
	IHR-6-C	Convection Oven	275,000	(81)	(366)	805	15,299
	IHR-6-XB	Storage Base	240,000	(70)	(261)	575	8,011
	IHR-6-M	Modular (no base)	240,000	(70)	(182)	400	6,791
 <p>FOUR 40,000 BTU OPEN BURNERS 18"</p>	IHR-4	Standard Oven	200,000	(59)	(336)	740	\$10,807
	IHR-4-C	Convection Oven	195,000	(57)	(363)	800	14,846
	IHR-4-XB	Storage Base	160,000	(47)	(259)	570	7,539
	IHR-4-M	Modular (no base)	160,000	(47)	(180)	396	6,299
 <p>TWO 40,000 BTU OPEN BURNERS AND 18" EVEN HEAT HOT TOP</p>	IHR-2-1HT	Standard Oven	160,000	(47)	(346)	762	\$12,274
	IHR-2-1HT-C	Convection Oven	155,000	(45)	(373)	822	16,265
	IHR-2-1HT-XB	Storage Base	120,000	(35)	(269)	592	9,005
	IHR-2-1HT-M	Modular (no base)	120,000	(35)	(190)	417	7,738
 <p>FOUR 40,000 BTU OPEN BURNERS AND ONE 12" EVEN HEAT HOT TOP</p>	IHR-4-1HT	Standard Oven	230,000	(67)	(342)	752	\$11,757
	IHR-4-1HT-C	Convection Oven	225,000	(66)	(369)	812	15,815
	IHR-4-1HT-XB	Storage Base	190,000	(56)	(264)	582	8,529
	IHR-4-1HT-M	Modular (no base)	190,000	(56)	(185)	407	7,313
 <p>THREE 12" COMBINATION 40,000 BTU OPEN BURNERS AND EVEN HEAT HOT TOPS</p>	IHR-3HT-3	Standard Oven	280,000	(82)	(348)	767	\$11,757
	IHR-3HT-3-C	Convection Oven	275,000	(81)	(376)	827	15,815
	IHR-3HT-3-XB	Storage Base	240,000	(70)	(271)	597	8,529
	IHR-3HT-3-M	Modular (no base)	240,000	(70)	(192)	422	7,313
 <p>TWO 18" EVEN HEAT HOT TOPS</p>	IHR-2HT	Standard Oven	120,000	(35)	(345)	760	\$11,417
	IHR-2HT-C	Convection Oven	115,000	(34)	(372)	820	15,457
	IHR-2HT-XB	Storage Base	80,000	(23)	(268)	590	8,190
	IHR-2HT-M	Modular (no base)	80,000	(23)	(189)	415	6,905
 <p>TWO 12" EVEN HEAT HOT TOPS AND TWO 40,000 BTU OPEN BURNERS</p>	IHR-2HT-2	Standard Oven	180,000	(53)	(349)	769	\$11,639
	IHR-2HT-2-C	Convection Oven	175,000	(51)	(376)	828	15,660
	IHR-2HT-2-XB	Storage Base	140,000	(41)	(272)	599	8,394
	IHR-2HT-2-M	Modular (no base)	140,000	(41)	(193)	424	7,131

Measurements in () are metric equivalents.

- Notes:** XB = Storage base.
M = Modular (No base).
C = Convection oven.

Crated Dimensions: Floor model: 38 1/2" w x 41" d x 35" h (978 x 1041 x 889).
Modular: 38 1/2" w x 41" d x 21" h (978 x 1041 x 533).

For options, accessories, see page 22.
For stainless steel backguards and shelves, see page 23.



DIAMOND SERIES GAS HEAVY DUTY | GRIDDLE, FRENCH and HOT TOP RANGES



Model IHR-1FT shown with optional stainless steel backguard with shelf

FRENCH TOP FEATURES

- Circular cast iron ring and cover lift off so that cooking pans can be placed directly on the intense open flame.
- Temperatures gradually reduce toward the rear of each 18" w x 28" d (457 w x 711 d) top for simmering. Manual controls for each burner.
- Two removable circular rings are located directly over the burner for sauteing.
- One cast iron ring burner rated at 35,000 BTU/hr. (10 KW) for 18" (457) section.



Model IHR-G36 shown with optional stainless steel backguard with shelf

GRIDDLE TOP FEATURES

- 1" (25) thick polished steel griddle plate is 24" (610) deep.
- 36" Griddle has one burner every 12" (305) rated at 30,000 BTU/hr (9 KW) ea.
- 18" Griddle has one 40,000 BTU/hr (11 KW) burner.
- Manual or thermostatic griddle controls ("GT" models).
- Large grease can with one gallon capacity.
- 4" (102) wide grease gutter.

Top	Model	Description	Gas Output BTU	(KW)	Ship Weight (Kg)	Lbs	List Price
TWO 18" EVEN HEAT HOT TOPS							
	IHR-2HT	Standard Oven	120,000	(35)	(345)	760	\$11,417
	IHR-2HT-C	Convection Oven	115,000	(34)	(372)	820	15,457
	IHR-2HT-XB	Storage Base	80,000	(23)	(268)	590	8,190
	IHR-2HT-M	Modular (no base)	80,000	(23)	(189)	415	6,905
TWO 18" FRENCH TOPS with RINGS and COVERS							
	IHR-2FT	Standard Oven	110,000	(32)	(326)	718	\$11,192
	IHR-2FT-C	Convection Oven	105,000	(31)	(344)	758	15,208
	IHR-2FT-XB	Storage Base	70,000	(21)	(267)	588	7,945
	IHR-2FT-M	Modular (no base)	70,000	(21)	(188)	413	6,724
ONE 36" FRENCH TOP with RING and COVER							
	IHR-1FT	Standard Oven	75,000	(22)	(326)	718	\$10,762
	IHR-1FT-C	Convection Oven	70,000	(21)	(344)	758	14,622
	IHR-1FT-XB	Storage Base	35,000	(10)	(267)	588	7,638
	IHR-1FT-M	Modular (no base)	35,000	(10)	(188)	413	6,464
36" GRIDDLE TOP WITH MANUAL CONTROLS							
	IHR-G36	Standard Oven	130,000	(38)	(345)	760	\$11,958
	IHR-G36-C	Convection Oven	125,000	(37)	(372)	820	15,972
	IHR-G36-XB	Storage Base	90,000	(26)	(268)	590	8,686
	IHR-G36-M	Modular (no base)	90,000	(26)	(189)	415	7,470
36" GRIDDLE TOP WITH THERMOSTATS							
	IHR-GT36	Standard Oven	130,000	(38)	(345)	760	\$14,418
	IHR-GT36-C	Convection Oven	125,000	(37)	(372)	820	18,477
	IHR-GT36-XB	Storage Base	90,000	(26)	(268)	590	11,192
	IHR-GT36-M	Modular (no base)	90,000	(26)	(189)	415	9,950
18" GRIDDLE TOP AND 18" EVEN HEAT HOT TOP							
	IHR-G18-1HT	Standard Oven	120,000	(35)	(347)	765	\$11,958
	IHR-G18-1HT-C	Convection Oven	115,000	(34)	(375)	825	15,972
	IHR-G18-1HT-XB	Storage Base	80,000	(23)	(270)	595	8,686
	IHR-G18-1HT-M	Modular (no base)	80,000	(23)	(191)	420	7,470
18" GRIDDLE TOP WITH THERMOSTAT AND 18" EVEN HEAT HOT TOP							
	IHR-GT18-1HT	Standard Oven	120,000	(35)	(347)	765	\$12,952
	IHR-GT18-1HT-C	Convection Oven	115,000	(34)	(375)	825	16,986
	IHR-GT18-1HT-XB	Storage Base	80,000	(23)	(270)	595	9,701
	IHR-GT18-1HT-M	Modular (no base)	80,000	(23)	(191)	420	8,460

Measurements in () are metric equivalents.

Notes: XB = Storage base.
M = Modular (No base).
C = Convection oven.

Crated Dimensions: Floor model: 38 1/2" w x 41" d x 35" h (978 x 1041 x 889).
Modular: 38 1/2" w x 41" d x 21" h (978 x 1041 x 533).

For options, accessories, see page 22.

For stainless steel backguards and shelves, see page 23.



DIAMOND SERIES GAS HEAVY DUTY | OPEN BURNER, GRIDDLE and PLANCHA RANGES



Model IHR-G18-2 shown with optional stainless steel backguard and shelf



Model IHR-PL36-C shown with optional casters

PLANCHA FEATURES

- ½" (13) thick polished steel griddle plate.
- Griddle plate is 28" (711) wide and 22 ½" (571) deep.
- Two 15,000 (4 KW) BTU output burners.
- Versatile heat pattern on plate for cooking flexibility.
- Quick heat-up time.
- Easy to clean corners.
- Grease gutter surrounds the griddle plate on three sides.

Top	Model#	Description	Gas Output BTU	(KW)	Ship Weight (Kg)	Lbs	List Price
18" GRIDDLE TOP AND TWO 40,000 BTU OPEN BURNERS							
	IHR-G18-2	Standard Oven	160,000	(47)	(341)	750	\$11,958
	IHR-G18-2-C	Convection Oven	155,000	(45)	(368)	810	15,972
	IHR-G18-2-XB	Storage Base	120,000	(35)	(264)	580	8,686
	IHR-G18-2-M	Modular (no base)	120,000	(35)	(184)	405	7,470
18" GRIDDLE TOP WITH THERMOSTAT AND TWO 40,000 BTU OPEN BURNERS							
	IHR-GT18-2	Standard Oven	160,000	(47)	(341)	750	\$12,860
	IHR-GT18-2-C	Convection Oven	155,000	(45)	(368)	810	16,899
	IHR-GT18-2-XB	Storage Base	120,000	(35)	(264)	580	9,610
	IHR-GT18-2-M	Modular (no base)	120,000	(35)	(184)	405	8,394
24" GRIDDLE TOP AND TWO 40,000 BTU OPEN BURNERS							
	IHR-G24-2	Standard Oven	180,000	(53)	(362)	796	\$11,639
	IHR-G24-2-C	Convection Oven	175,000	(51)	(389)	856	15,660
	IHR-G24-2-XB	Storage Base	140,000	(41)	(284)	626	8,394
	IHR-G24-2-M	Modular (no base)	140,000	(41)	(205)	451	7,131
24" GRIDDLE TOP WITH THERMOSTAT AND TWO 40,000 BTU OPEN BURNERS							
	IHR-GT24-2	Standard Oven	180,000	(53)	(362)	796	\$13,065
	IHR-GT24-2-C	Convection Oven	175,000	(51)	(389)	856	17,078
	IHR-GT24-2-XB	Storage Base	140,000	(41)	(284)	626	9,814
	IHR-GT24-2-M	Modular (no base)	140,000	(41)	(205)	451	8,553
36" PLANCHA GRIDDLE TOP WITH MANUAL CONTROLS							
	IHR-PL36	Standard Oven	70,000	(21)	(275)	605	\$14,844
	IHR-PL36-C	Convection Oven	65,000	(19)	(303)	668	20,089
	IHR-PL36-XB	Storage Base	30,000	(9)	(217)	478	10,652
	IHR-PL36-M	Modular (no base)	30,000	(9)	(160)	352	8,974

STANDARD OVEN FEATURES

- Interior accommodates 2 standard 18" x 26" (457 x 660) sheet pans front-to-back and side-to-side.
- 100% safety pilot. Manual oven shut-off valve.
- Side oven controls in cool zone.
- Heavy duty thermostat with temperature range from 150°F to 500°F. (65°C to 260°C).
- Porcelainized sides, rear, deck and door liner optimize heat retention.
- Unique baffle above the burner distributes heat flow for even temperatures throughout the 40,000 BTU/hr. (12 KW) oven.
- One oven rack.

CONVECTION OVEN FEATURES

- Electronic ignition system with single solenoid valve.
- 35,000 BTU/hr. (10 KW).
- Stainless steel door gasket.
- ¼ hp blower motor.
- Three position switch for cooking or cool down.
- Burner "ON" indicator light and one hour manual timer. Fan shuts off automatically when door is open.
- Three oven racks.





Model IHR-RB

RADIANT BROILER FEATURES

- Individually controlled 15,000 BTU/hr. (4 KW) stainless steel burners located every 6" (152).
- Removable reinforced cast iron radiants prevent clogging of burners and provide even broiling.
- Heavy duty cast iron top grates provide attractive char-broiler markings.
- 3" x 22" (76 x 559) top grate sections remove easily and safely for cleaning.
- Slanted cooking surface provides a range of cooking temperatures.
- Each top grate blade has a cast-in grease trough that allows excess fat to flow to the front grease gutter minimizing flare-up.
- Full width grease gutter and large capacity removable drip pan.

36" RADIANT CHAR-BROILERS

Top	Model	Description	Gas Output		Ship Weight		List Price
			BTU	(KW)	(Kg)	Lbs	
	IHR-RB	Storage Base	90,000	(26)	(314)	691	\$12,274
	IHR-RB-M	Modular (no base)	90,000	(26)	(220)	483	9,005

Measurements in () are metric equivalents.
M = Modular (No base).



IHR-24-JW shown with optional stainless steel backguard



18 tip jet burner provides intense, cone-shaped heat



Two ring, high production burner with adjustable gas valves


MANDARIN WOK RANGE FEATURES

- Non-clogging 18 tip jet burner provides an intense "cone-shaped" heat. Burner is rated 120,000 BTU/hr. (35 KW).
- Conveniently located knee level gas lever valve can be operated "hands free".
- Wok ring is 13" (330) diameter with a slanted opening for 14" (356) wok pans.
- All welded 1/2" (13) round slanted steel ring top.
- Wok is constructed with all welded 12 gauge steel.

TEMPURA WOK RANGE FEATURES

- Two-ring burner with two adjustable gas valves. Burner is rated 55,000 BTU/hr. (16 KW) for high production cooking.
- Heating selections from simmer to high heat.
- Durable cast aluminum control knobs with a heat protection grip
- Wok ring is 13" (330) diameter with a slanted opening for 14" (356) wok pans.
- All welded 1/2" (13) round slanted steel ring top.
- Wok is constructed with all welded 12 gauge steel.

24" WOK RANGE MATCH

Top	Model	Description	Gas Output		Ship Weight		List Price
			BTU	(KW)	(Kg)	Lbs	
	IHR-24-JW	13" (330) Hole/Jet Burner	120,000	(35)	(184)	405	\$10,560
	IHR-24-2R	13" (330) Hole/2 Ring Burner	55,000	(16)	(184)	405	10,560

Measurements in () are metric equivalents.








Model IHR-4-24-XB shown with optional stainless steel backguard with shelf




ADD-A-UNIT STANDARD FEATURES

- Sleek European styling with wide radius ledge and unique cast aluminum knobs featuring a Valox™ heat protection grip.
- Stainless steel front, sides, control panel and landing ledge.
- Large 7" (178) stainless steel landing ledge.
- Enclosed front 1¼" (32) manifold.
- 6" (152) heavy duty legs, with adjustable feet.
- One year parts and labor warranty.

OPEN BURNER ADD-A-UNIT RANGES | FLOOR and MODULAR MODELS

Top	Model	Description	Gas Output		Ship Weight		List Price
			BTU	(KW)	(Kg)	Lbs	
12" WIDE - TWO 40,000 BTU/HR. (10 KW) OPEN BURNERS							
	IHR-2-12-XB	2 ea. Open Burners w/ Storage Base 12" (305) w	80,000	(23)	(164)	360	\$3,860
	IHR-2-12-M	2 ea. Open Burners, Modular (No Base) 12" (305) w	80,000	(23)	(121)	265	2,980
18" WIDE - TWO 40,000 BTU/HR. (10 KW) OPEN BURNERS							
	IHR-2-18-XB	2 ea. Open Burners w/ Storage Base 18" (457) w	80,000	(23)	(161)	354	\$4,628
	IHR-2-18-M	2 ea. Open Burners, Modular (No Base) 18" (457) w	80,000	(23)	(108)	236	4,289
24" WIDE - FOUR 40,000 BTU/HR. (10 KW) OPEN BURNERS							
	IHR-4-24-XB	4 ea. Open Burners w/ Storage Base 24" (610) w	160,000	(47)	(225)	495	\$5,121
	IHR-4-24-M	4 ea. Open Burners, Modular (No Base) 24" (610) w	160,000	(47)	(173)	380	4,353

HOT TOP ADD-A-UNIT RANGES | FLOOR and MODULAR MODELS

Top	Model	Description	Gas Output		Ship Weight		List Price
			BTU	(KW)	(Kg)	Lbs	
12" WIDE HOT TOP - ONE 30,000 BTU/HR. (9 KW) BURNER							
	IHR-1HT-12-XB	Even Heat Hot Top w/ Storage Base 12" (305) w	30,000	(9)	(155)	340	\$3,814
	IHR-1HT-12-M	Even Heat Hot Top, Modular (No Base) 12" (305) w	30,000	(9)	(107)	235	2,822
18" WIDE HOT TOP - ONE 40,000 BTU/HR. (12 KW) BURNER							
	IHR-1HT-18-XB	Even heat Hot Top w/ Storage Base 18" (457) w	40,000	(12)	(184)	404	\$5,212
	IHR-1HT-18-M	Even heat Hot Top, Modular (No Base) 18" (457) w	40,000	(12)	(130)	286	4,807
24" WIDE HOT TOP - TWO 30,000 BTU/HR. (9 KW) BURNERS							
	IHR-2HT-24-XB	Two even heat Hot Tops w/ Storage Base 24" (610) w	60,000	(18)	(227)	500	\$5,439
	IHR-2HT-24-M	Two even heat Hot Tops, Modular (No Base) 24" (610) w	60,000	(18)	(177)	390	4,694

Measurements in () are metric equivalents.

XB = Storage base.




M = Modular (No base).

For options, accessories, see page 22.




For stainless steel backguards and shelves, see page 23.



 GRIDDLE TOP ADD-A-UNIT RANGES | FLOOR and MODULAR MODELS

Top	Model	Description	Gas Output		Ship Weight		List Price
			BTU	(KW)	(Kg)	Lbs	
12" WIDE GRIDDLE - ONE 30,000 BTU/HR. (9 KW) BURNER							
	IHR-G12-XB	Griddle Top w/ Storage Base 12" (305) w	30,000	(9)	(143)	315	\$4,039
	IHR-G12-M	Griddle Top, Modular (No Base) 12" (305) w	30,000	(9)	(121)	265	3,113
18" WIDE GRIDDLE - ONE 30,000 BTU/HR. (9 KW) BURNER							
	IHR-G18-XB	Griddle Top w/ Storage Base 18" (457) w	40,000	(12)	(157)	346	\$5,259
	IHR-G18-M	Griddle Top, Modular (No Base) 18" (457) w	40,000	(12)	(147)	322	4,876
24" WIDE GRIDDLE - TWO 30,000 BTU/HR. (9 KW) BURNERS							
	IHR-G24-XB	Griddle Top w/ Storage Base 24" (610) w	60,000	(18)	(198)	435	\$5,439
	IHR-G24-M	Griddle Top, Modular (No Base) 24" (610) w	60,000	(18)	(175)	385	4,670

GRIDDLE TOP with THERMOSTAT ADD-A-UNIT RANGES | FLOOR and MODULAR MODELS

Top	Model	Description	Gas Output		Ship Weight		List Price
			BTU	(KW)	(Kg)	Lbs	
12" WIDE GRIDDLE - ONE 30,000 BTU/HR. (9 KW) BURNER							
	IHR-GT12-XB	Griddle Top w/ Thermostat w/ Storage Base 12" (305) w	30,000	(9)	(143)	315	\$4,945
	IHR-GT12-M	Griddle Top w/ Thermostat, Modular (No Base) 12" (305) w	30,000	(9)	(121)	265	4,019
18" WIDE GRIDDLE - ONE 30,000 BTU/HR. (9 KW) BURNER							
	IHR-GT18-XB	18" Griddle Top w/ Thermostat w/ Storage Base 18" (457) w	40,000	(12)	(157)	346	\$5,913
	IHR-GT18-M	18" Griddle Top w/ Thermostat, Modular (No Base) 18" (457) w	40,000	(12)	(147)	322	5,823
24" WIDE GRIDDLE - TWO 30,000 BTU/HR. (9 KW) BURNERS							
	IHR-GT-24-XB	24" Griddle Top w/ Thermostat w/ Storage Base 24" (610) w	60,000	(18)	(198)	435	\$6,997
	IHR-GT-24-M	24" Griddle Top w/ Thermostat, Modular (No Base) 24" (610) w	60,000	(18)	(175)	385	6,205

Measurements in () are metric equivalents.
 XB = Storage base.
 M = Modular (No base).



HEAVY DUTY SPREADERS - RANGE MATCH

- Provides additional working space between ranges.
- Front 1¼" (32) manifold joins adjacent equipment and is protected by a stainless steel 7" (178) landing ledge.
- Cabinet base has bottom shelf and open design for storage of pots and pans.
- Will permit rear tee connection to add sufficient gas input on a large battery of gas equipment.
- Available in 12" (305), 18" (457), 24" (610) and 36" (914) widths.

Model	Width	Base	Ship Weight		List Price
			(Kg)	Lbs	
IHR-12SP	12" (305)	Open cabinet	(136)	300	\$1,679
IHR-18SP	18" (457)	Open cabinet	(141)	310	2,128
IHR-24SP	24" (610)	Open cabinet	(156)	345	2,862
IHR-36SP	36" (914)	Open cabinet	(163)	360	3,398

All measurements in () are metric equivalents.
Crated Dimensions: 41" d x 35" h (1041 x 889). Add 2 ½" (64) to unit width.
 SPREADER OPTIONS:

- Electric bain-marie, stainless steel door and faucet, for 18", 24" and 36" width models, add \$3,600.
- Cutout top only \$645.
- Stainless steel door on 12" (305), 18" (457), and 24" (610) open cabinet, \$977.
- Stainless steel door on 36" (914) open cabinet, \$1,266.
- Swivel casters, set of 4, \$592.
- Backguards and high shelves, see page 23.



Model IHR-12SP shown with optional stainless steel 20½" (521) high shelf



Optional electric Bain-Marie with optional faucet and casters



Model IHR-12SP shown with optional round inserts and optional casters



Model IHR-F50

RANGE MATCH FRYERS

- High efficiency cast iron tube-fired burners.
- Millivolt temperature control circuit.
- Snap acting thermostat has a 200°F - 400°F (93°C - 204°C) temperature range.
- 100% safety shut-off.
- Large capacity stainless steel frypots.
- Two large nickel-plated wire mesh fry baskets.
- Vinyl coated basket handles are heat resistant.
- Fine mesh crumb screen.
- 1¼" (32) ball valve for quick draining.



Model IHR-SP250

RANGE MATCH FRYER/FILTER SYSTEMS

- Unique filter pan designed for maximum oil return.
- Stainless steel filter pan for easy cleaning.
- Space Saver filter is located underneath fryers.
- 5.5 GPM roller-pump speeds up filtering process.
- Positive latching filter paper tray.

RANGE MATCH FRYERS

Model	Description	Oil Capacity		Gas Output		Number of Burners	Ship Weight		List Price
		Lbs	(Liters)	BTU	(KW)		Lbs	(Kg)	
IHR-F2525	Two ½ size Split Pot Stainless Steel Fry Pot	25/25 lbs.	(14/14)	140,000	(41)	4	(135)	299	\$13,675
IHR-F50	Stainless Steel Fry Pot	50 lbs.	(27)	140,000	(41)	4	(129)	286	13,210
IHR-F75	Stainless Steel Fry Pot	75 lbs.	(41)	175,000	(51)	5	(135)	298	14,898
IHR-F-DS	15 ½" (394) Top draining section storage cabinet (no filter), 4" (102) deep s/s drain pan						(86)	190	5,461
IHR-F-DS-75	19 ½" (495) Top draining section storage cabinet (no filter), 4" (102) deep s/s drain pan						(91)	200	5,461

All measurements in () are metric equivalents.

FRYER OPTIONS:

- Casters for free standing fryers, set of 4 \$592.
- Extra twin baskets for models IHR-40 and IHR-50 set of 2, \$356.
- Model IHR-75 set of 2 half baskets, \$532.
- Full size basket for all Fryer models \$323.
- Stainless steel tank cover \$364.
- Stainless steel drain pan, 4" (102) D for drain station \$503.
- 17" (432) H stainless steel backguard, no shelf \$645.
- Computer fry control; add "C" to model number \$3,316 per fryer.
- Heat Lamp for IHR-F-DS \$1,154.
- Joiner Strip \$188.
- ¾" rear gas connection (for single unit connection only) \$ 623.
- 1¼" rear gas connection \$730.
- Pressure regulator, ¾" N.P.T. \$184.
- Pressure regulator, 1¼" N.P.T. \$593.
- Gas shut-off valve ¾" N.P.T. \$88.
- Gas shut-off valve 1¼" N.P.T. 318.
- Gas flex hose and quick disconnect ¾" N.P.T. x 60" (1524) with restraining device \$1,048.
- Gas flex hose and quick disconnect 1¼" N.P.T. x 60" (1524) with restraining device \$1,510.



RANGE MATCH SPACE SAVER PRE-PACKAGED FILTER SYSTEMS

Number of Fryers in System	Snap Action Thermostat		Electronic Thermostat		Computer Control	
	IHR-50	IHR-75	IHR-50T	IHR-75T	IHR-50C	IHR-75C
	2	\$33,892	\$40,353	\$37,025	\$43,456	\$42,088
3	44,098	53,186	48,772	57,855	56,378	65,466
4	52,936	64,684	59,172	70,946	69,353	81,065
5	63,815	78,216	71,643	86,048	84,340	98,744
6	74,049	91,109	83,391	100,446	98,661	115,662

Note: Other fryer/filter system combinations available. Call factory for more information and pricing.





- 10" (254) Stainless Steel Wok Ring (fits over any IHR Top Grate) **\$531.**
- Grooved Griddle Top (Add "GG" to model number) Please specify left or right side for grooved section. **\$1,242 per 12" section.**
- Chrome Griddle Top (Add "CG" to model number) **\$1,696 per lineal foot.**

-
- Gas Shut-off Valve, 3/4" N.P.T. **\$88** per valve.
 - Gas shut off valve, 1 1/4" N.P.T. **\$318** per valve.
 - Safety valves, contact KAF for prices.
 - 3/4" rear gas connection (for single unit connection only) **\$623.**
 - 1 1/4" rear gas connection. Batteries up to 600,000 BTU (176 KW) **\$730.**
 - Gas pressure regulators: 3/4" N.P.T. **\$184.**
 - Gas pressure regulators: 1 1/4" N.P.T. **\$593.**
 - Quick disconnect and flexible gas hose: 3/4" x 5 ft. (19 x 1524) **\$1,048.**
 - Quick disconnect and flexible gas hose: 1 1/4" x 5 ft. (32 x 1524) **\$1,510.**
 - Extra Oven Rack:
26 1/2" (673) Standard Oven **\$254.**
26 1/2" (673) Convection Oven **\$254.**

-
- Stainless steel common front landing ledge:
48" (1219) w **\$568**
54" (1372) w **\$600**
60" (1524) w **\$707**
72" (1829) w **\$754**
84" (2134) w **\$989**
96" (3496) w **\$1,132**
108" (2743) w **\$1,221**
120" (3048) w **\$1,414**
 - Stainless steel interior on open cabinet base
12" (305) and 18" (457) **\$666.**
24" (610) and 36" (914) **\$843.**
 - Stainless steel center shelf in open cabinet base
12" (305) and 18" (457) **\$424.**
24" (610) and 36" (914) **\$555.**
 - Stainless steel cabinet base door
12" (305), 18" (457) and 24" (610) single door **\$977.**
36" (914) double doors **\$1,266.**
48" (1219) double doors **\$1,587.**

- Swivel Casters, 2 with Brakes set of 4 **\$592.**
- 4" (102) welded on legs for modular units, **\$448.**



Model #ISB-36

- Salamander Broilers with Infrared Burner. See page 11 for models ISB-24 and ISB-36 including various options. Reinforcement channels and single high shelf required for range mount. Reinforcement channels for mounting Salamander **\$386.**



Model #ICMA-36

- Cheesemelters with Infrared Burner. See page 11 for the complete selection of KAF Cheesemelters in various widths from 24" to 84" (610 to 2,134). Reinforcement channels and single high shelf required for range mount. Reinforcement channels for mounting Cheesemelter **\$386.**

For stainless steel Equipment Stands, see page 24.
For Sizzle 'n Chill refrigerated bases, see page 25.
For stainless steel Backguards and High Shelves, see page 23.
For custom length ledges, contact factory.



BACKGUARD and HIGH SHELF FEATURES

- Sleek European styling with wide radius shelves.
- Stainless steel fronts and shelves.
- 17" (432) high backguard with no shelf.
- 2 3/8" (60) flue outlet.
- 20 1/2" (521) high backguard with one shelf.
- 35" (889) high backguard with two shelves.
- Solid shelf is standard. Tubular and Slotted stainless steel shelves are available, 11" (279) deep. Please specify when ordering.



Tubular and Slotted stainless steel shelves are available, please specify when ordering.



Model BG-36

17" BACKGUARD - NO SHELF - STAINLESS STEEL

Model	Width		Height		Ship Weight		List Price	List Price
		(mm)		(mm)	(Kg)	Lbs	Stainless Steel Front	Stainless Steel Back
BG-12	12"	(305)	17"	(432)	(8)	18	\$515	\$201
BG-18	18"	(457)	17"	(432)	(10)	23	650	223
BG-24	24"	(610)	17"	(432)	(13)	29	716	337
BG-36	36"	(914)	17"	(432)	(18)	39	785	428
BG-48	48"	(1219)	17"	(432)	(23)	51	962	449
BG-54	54"	(1312)	17"	(432)	(25)	56	1,006	488
BG-60	60"	(1524)	17"	(432)	(29)	63	1,121	560
BG-72	72"	(1829)	17"	(432)	(35)	76	1,321	585
BG-84	84"	(2134)	17"	(432)	(41)	90	1,388	628
BG-96	96"	(2438)	17"	(432)	(48)	105	1,679	695
BG-108	108"	(2743)	17"	(432)	(55)	122	1,744	760
BG-120	120"	(3048)	17"	(432)	(64)	140	1,880	850



Model SHS-36

20 1/2" SINGLE DECK - HIGH SHELF - STAINLESS STEEL

Model	Width		Height		Ship Weight		List Price	List Price
		(mm)		(mm)	(Kg)	Lbs	Stainless Steel Front	Stainless Steel Back
SHS-12	12"	(305)	20 1/2"	(521)	(10)	23	\$828	\$337
SHS-18	18"	(457)	20 1/2"	(521)	(13)	29	962	359
SHS-24	24"	(610)	20 1/2"	(521)	(16)	36	1,006	428
SHS-36	36"	(914)	20 1/2"	(521)	(23)	51	1,121	469
SHS-48	48"	(1219)	20 1/2"	(521)	(30)	67	1,388	605
SHS-54	54"	(1312)	20 1/2"	(521)	(34)	75	1,588	650
SHS-60	60"	(1524)	20 1/2"	(521)	(38)	84	1,634	716
SHS-72	72"	(1829)	20 1/2"	(521)	(46)	102	1,744	760
SHS-84	84"	(2134)	20 1/2"	(521)	(55)	121	1,857	828
SHS-96	96"	(2438)	20 1/2"	(521)	(64)	141	2,128	916
SHS-108	108"	(2743)	20 1/2"	(521)	(74)	163	2,303	985
SHS-120	120"	(3048)	20 1/2"	(521)	(85)	187	2,725	1,051



Model DHS-36

35" DOUBLE DECK - HIGH SHELVES - STAINLESS STEEL

Model	Width		Height		Ship Weight		List Price	List Price
		(mm)		(mm)	(Kg)	Lbs	Stainless Steel Front	Stainless Steel Back
DHS-12	12"	(305)	35"	(889)	(18)	39	\$1,452	\$337
DHS-18	18"	(457)	35"	(889)	(22)	48	1,655	359
DHS-24	24"	(610)	35"	(889)	(27)	60	1,832	428
DHS-36	36"	(914)	35"	(889)	(37)	82	2,012	469
DHS-48	48"	(1219)	35"	(889)	(48)	106	2,325	605
DHS-54	54"	(1312)	35"	(889)	(54)	119	2,459	650
DHS-60	60"	(1524)	35"	(889)	(60)	132	2,594	716
DHS-72	72"	(1829)	35"	(889)	(73)	160	3,064	760
DHS-84	84"	(2134)	35"	(889)	(86)	190	3,376	828
DHS-96	96"	(2438)	35"	(889)	(101)	222	3,668	916
DHS-108	108"	(2743)	35"	(889)	(116)	256	3,776	985
DHS-120	120"	(3048)	35"	(889)	(133)	292	4,001	1,051

All measurements in () are metric equivalents.

OPTIONS:

- Reinforcement channels for mounting Cheesemelter/Salamander **\$386**.
- Special width backguards. for BG models, add **\$645** to next lowest size. for SHS models, add **\$933** to next lowest size. for DHS models, add **\$1,084** to next lowest size.
- Special height backguards.
- Stainless steel end caps for double shelves.
- Slotted Shelves and Tubular Shelves.
- Optional extended length stainless steel back guards, shelves and 7" (178) landing ledges up to 120" (3,048) allow two or more ranges to be unitized to create a custom fabricated look.



DIAMOND SERIES GAS HEAVY DUTY | 36" MODULAR UNITS and EQUIPMENT STANDS



IHR-4-M shown with optional backguard with shelf and stainless steel stand with casters

STANDARD FEATURES

- Sleek European styling with wide radius ledge.
- Unique cast aluminum knobs featuring a Valox™ heat protection grip.
- Stainless steel front, sides, control panel and landing ledge.
- Large 7" (178) stainless steel landing ledge.
- Enclosed front 1¼" (32) manifold.
- Variety of cooktops available: Open Burners, Hot Tops, French Tops, Griddles and Plancha Tops.
- Common front landing ledges are available as an option to create a seamless line-up.
- Use with equipment stands or refrigerated bases.
- One year parts and labor warranty.

HEAVY DUTY 36" (914) MODULAR RANGES

Model	Description	Gas Output		Ship Weight		List Price
		BTU	(KW)	(Kg)	Lbs	
IHR-6-M	Six Open Burners	240,000	(70)	(181)	400	\$ 6,791
IHR-4-M	Four Open Burners	160,000	(47)	(180)	396	6,299
IHR-2-1HT-M	Two Open Burners and 18" (457) Hot Top	120,000	(35)	(189)	417	7,738
IHR-4-1HT-M	Four Open Burners and 12" (305) Hot Top	190,000	(56)	(185)	407	7,313
IHR-3HT-3-M	Three Open Burners and Three 12" (305) Hot Tops	240,000	(70)	(191)	422	7,313
IHR-2HT-M	Two 18" (457) Hot Tops	80,000	(23)	(188)	415	6,905
IHR-2HT-2-M	Two 12" (305) Hot Tops and two Open Burners	140,000	(41)	(192)	424	7,131
IHR-2FT-M	Two 18" (457) French Tops	80,000	(23)	(187)	413	6,724
IHR-1FT-M	One 36" (914) French Top	40,000	(12)	(187)	413	6,464
IHR-G36-M	36" (914) Griddle Top with manual controls	90,000	(26)	(188)	415	7,470
IHR-GT36-M	36" (914) Griddle Top w/ thermostat controls	90,000	(26)	(188)	415	9,950
IHR-G18-1HT-M	18" (457) Griddle Top and 18" (457) Hot Top	80,000	(23)	(191)	420	7,470
IHR-GT18-1HT-M	18" (457) Griddle Top w/ thermostat and 18" (457) Hot Top	80,000	(23)	(191)	420	8,460
IHR-G18-2-M	18" (457) Griddle Top and two Open Burners	120,000	(35)	(184)	405	7,470
IHR-GT18-2-M	18" (457) Griddle Top w/ thermostat and two Open Burners	120,000	(35)	(184)	405	8,394
IHR-G24-2-M	24" (610) Griddle Top and two Open Burners	140,000	(41)	(205)	451	7,131
IHR-GT24-2-M	24" (610) Griddle Top w/ thermostat and two Open Burners	140,000	(41)	(205)	451	8,553
IHR-PL36-M	36" (914) Plancha Griddle Top with manual controls	30,000	(9)	(160)	352	8,974
IHR-RB-M	36" (914) Radiant Char-broiler	90,000	(26)	(219)	483	9,005

Measurements in () are metric equivalents.

M = Modular, no base.

Crated Dimensions: 38 ½" w x 41" d x 21" h (978 x 1041 x 533)

For options, accessories, see page 22.

For stainless steel backguards and shelves, see page 23.



Model IHMS-54 shown with optional casters

MODULAR EQUIPMENT STANDS

- Stainless steel top, legs and undershelf.

Model	Width	Ship Weight		List Price
		(Kg)	Lbs	
IHMS-18	18" (457)	(56)	124	\$1,486
IHMS-24	24" (610)	(61)	135	1,749
IHMS-36	36" (914)	(73)	160	2,297
IHMS-54	54" (1312)	(79)	175	2,609
IHMS-72	72" (1829)	(82)	180	3,758
IHMS-90	90" (2286)	(93)	205	4,590

All measurements in () are metric equivalents.

EQUIPMENT STAND OPTIONS:

- Set of 4 casters, \$592. Set of 6 casters required for IHMS-72 and IHMS-90, \$888.



Integrated cooktop with remote or optional self-contained condensing unit

Self-contained systems are energy efficient and require no installation, simply plug in 110 v.

Fully insulated cabinet and drawers to prevent temperature migration



Front mounted thermometer is easy to read

Model IHR-2-1FT-1HT-RB24-SC-72

Drawers hold 6" (152) deep pans. Remote models hold two full size pans per drawer

Available with any combination of Broilers, Open Burners, Griddles, Hot Tops and French Tops



Pots and pans slide easily over level cooking surfaces.



Oversized stainless steel drawer guides with heavy duty double skate rollers and stainless steel bearings can withstand 275 lbs. (125 Kg).

HEAVY DUTY SIZZLE 'N CHILL SYSTEMS

Model	Condensing Unit	Drawer Size Full Size Pans Capacity	Dimensions			Amps	Ship Weight		List Price
			D	W	H*		(Kg)	Lbs	
IHR-XX-RM-36	Remote	2-Drawers - 27¼" (692) 4-Pans capacity	38"	36"	36"	0.3	(159)	350	\$13,614 + cooktop & options
IHR-XX-SC-36	Self-contained	2-Drawers - 27¼" (692) 4-Pans capacity	38"	36"	36"	5	(213)	470	17,273 + cooktop & options
IHR-XX-RM-72	Remote	4-Drawers - 27¼" (692) 8-Pans capacity	38"	72"	36"	0.5	(227)	500	\$18,495 + cooktop & options
IHR-XX-SC-72	Self-contained	4-Drawers - 27¼" (692) 8-Pans capacity	38"	72"	36"	7	(249)	550	20,356 + cooktop & options

* to cooktop

SIZZLE 'N CHILL OPTIONS:

- Cabinet extensions, contact factory with size requirements.



SPECIFICATIONS:

Base construction of type 304, stainless steel on front, drawers, sides, landing ledge, stub back and control panel. Unit to be fully insulated with foam-in-place polyurethane insulation throughout cabinets and drawers to prevent temperature migration between cooktop and refrigerated base.

REFRIGERATED BASE SPECIFICATIONS:

Refrigeration system shall be energy efficient and maintain 36° - 40°F. (2.2° - 4.4° C.) interior drawer temperature. Easy-to-read front mounted digital thermometer to be standard. Drawer dividers (included) accommodate various pan-size configurations. Each drawer to have a center pull handle that is flush with the drawer face. Oversized drawer guides with heavy-duty stainless steel bearings in a double skate design to be capable of withstanding 275 lbs (125 Kg). Refrigerated base blower coil evaporator shall have a R-134A expansion valve.

ELECTRICAL:

¼ h.p. compressor 120v., 6 ft. power cord is included.

GAS FOR COOKTOP:

Front manifold is 1¼" standard with optional ¾" rear gas connection.

CLEARANCE:

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 8" (203) from combustible surfaces.



Dual-open doors
 One hand opens and closes both doors simultaneously
 60/40 doors swing open to 130°
 Large window
 Two interior lights



Door handle is secured to an internal stainless steel chassis system, not the external door finish



Four bearings per door extend the life of the door mechanism

Eliminates side-to-side shaft movement to improve door pressure locking



Model ICVG-2
 Shown with optional casters

Stainless steel exterior

Rugged ½ h.p. 2 speed motor per oven

Gas Models
 70,000 BTU oven Standard depth (ICV)
 80,000 BTU oven Bakery depth (ICVD)

Porcelainized oven interior for easy cleaning and better browning

Five oven racks with 10 rack positions

Most spacious oven interior available



Imperial's Turbo-Flow System provides even cooking throughout the entire oven - less shrinkage results in juicier, better tasting products



- PROGRAMMABLE CONTROLS with COOK 'N HOLD FEATURE**
- Easy-to-program. Simply select the time, temperature, fan settings and hold mode - then preset buttons.
 - Cook 'n Hold feature. Cooks at a higher temperature for browning. Automatically switches to a lower holding temperature.
 - 24 hr. digital countdown timer with easy-to-read LED digital display.
 - Cooking versatility.
 - Fan option lets you choose modes:
 1. Fan ON continuously
 2. Fan ON when heat is on (pulsed fan feature)
 - °F or °C readings can be displayed.



- MANUAL CONTROLS**
- Independent time and temperature controls give you maximum versatility for general baking and roasting.
 - 2-speed fan switch controls bake or roast.
- THERMOSTATIC OVEN CONTROL**
- Snap Action temperature control 150° F to 500° F. (66° C to 260° C).
- ON-OFF SWITCH**
- TIMER**
- 60 minute manual timer.
 - Audible buzzer lets you know when the cooking cycle is complete.



Model ICVDG-1
Single Deck, Bakery Depth
Shown with Manual Controls,
and optional storage shelf,
racks and casters



Model ICVG-1
Single Deck, Standard Depth
Shown with Manual Controls
and optional casters



Model #	Description	Overall Dimensions			Gas Output		Ship Weight		List Price
		Width	Height	Depth	BTU	(KW)	(Kg)	Lbs	
GAS MODELS									
ICVG-1	Single Deck, Standard depth	38" (965)	64" (1526)	41 1/2" (1054)	70,000	(21)	(236)	521	\$12,282
ICVG-2	Double Deck, Standard depth	38" (965)	74" (1880)	41 1/2" (1054)	140,000	(41)	(455)	1,005	24,564
ICVDG-1	Single Deck, Bakery depth	38" (965)	64" (1526)	45 1/2" (1156)	80,000	(23)	(277)	611	16,507
ICVDG-2	Double Deck, Bakery depth	38" (965)	74" (1880)	45 1/2" (1156)	160,000	(47)	(536)	1,185	33,014
ICVCG-1	Single Deck, Standard depth Catering Style	38" (965)	64" (1526)	41 1/2" (1054)	70,000	(21)	(254)	561	14,956
ICVDGCG-1	Single Deck, Bakery depth Catering Style	38" (965)	64" (1526)	45 1/2" (1156)	80,000	(23)	(295)	651	18,533

Measurements in () are metric equivalents.

Note: For Cook and Hold computer control feature add the suffix "-H" for one oven or "-HH" if required for both ovens.



Crated Dimensions: Standard Single Deck - 40" w x 47 1/2" d x 38 1/2" h (1016 x 1206 x 978).
Add 6" (152) to d for Bakery Depth.
Standard Double Deck - 40" w x 47 1/2" d x 72" h (1016 x 1206 x 1829).
Add 6" (152) to d for Bakery Depth.

TURBO-FLOW CONVECTION OVEN OPTIONS:

- Cook and Hold Feature **\$1,942 per Oven.**
- Stainless Steel sides, top and legs are standard on all ICVG and ICVDG Models.
- Stainless Steel Enclosure Back **\$620 per Deck.**
- Direct Connect Vent ICVG-1 and ICVDG-1 **\$712.**
- Direct Connect Vent ICVG-2 and ICVDG-2 **\$987.**
- Heavy Duty Casters, set of 4 **\$592.**
- Stack Kit with 6" (152) Stainless Steel Legs **\$450.**
- One point gas connection for double stack ovens, **\$675.**
- Stainless Steel solid doors available at no additional charge, must specify at ordering.
- Stainless Steel Bottom Shelf and Adjustable Rack Supports ICVG-1 **\$1,193** , ICVDG-1 **1,457.**
- Stainless Steel Stand Bottom Shelf only ICVG-1 **\$663** , ICVDG-1 **\$795.**
- Extra Standard Oven Racks, ICVG-1 **\$254 each.**
- Extra Bakery Depth Oven Racks, ICVDG-1 **\$254 each.**
- 480 Volt **\$1,067** per motor.



Model ICVCG-1
Catering wheels and handles

UTILITY REQUIREMENTS GAS MODELS:

Manifold pressure 5.0" W.C. Natural Gas
10.0" W.C. Propane Gas
Manifold size 3/4" N.P.T.
Input Rating 70,000 BTU (21 KW) (per oven- ICVG)
80,000 BTU (23 KW) (per oven- ICVDG)

ELECTRICAL REQUIREMENTS

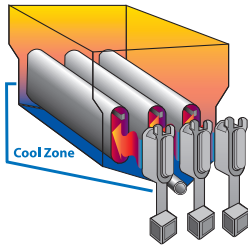
	Voltage	Phase	Hz	Amps
ICVG-1, ICVDG-1, ICVCG-1	120	1	60/50	9
ICVG-2, ICVDG-2	120	1	60/50	9 per oven

CLEARANCE

For use only on non-combustible floors with legs or casters; or 2 1/4" (57) overhang is required when curb mounted. 0" clearance from non-combustible side and rear walls. Provide 6" (152) minimum clearance from combustible side walls and 0" from combustible wall at rear.



- Large nickel plated fry baskets with vinyl-coated handles
- Maximum load capacity: 25, 40, 50 and 75 lbs.
- Fine mesh crumb screen
- Stainless steel front, doors, sides, basket and hanger
- Frypot is 304 stainless steel



Large cool zone keeps particles out of fry area

Full bottom provides structural support



Model IFS-40

Tube fired fryers have a large heat transfer area that rapidly heats oil to the desired temperature with a faster recovery than an open pot fryer.

They are more efficient and have a faster heat recovery

Full heat-shield behind control panel

Higher BTUs for fast recovery
Heats oil quickly resulting in less absorption and better tasting food

Double panel door

Recessed bottom for drain accessibility. 1 1/4" (32) full port drain valve

Plate mounted legs/casters for secure support



HIGH EFFICIENCY, CAST IRON TUBE-FIRED HEATING

- Large heat transfer area rapidly heats oil to the desired temperature with a faster recovery than an open pot fryer.
- Large "cool zone" helps capture food particles, prolongs oil life and reduces taste transfer. Deflector / baffles in tubes absorb and diffuse heat to tube walls.
- Tube joint sections are robotically precision welded onto specially drawn frypot.
- Radius-formed frypot edges add durability for longer frypot life.



OPTIONAL AUTOMATIC BASKET LIFTS

- All moving components are stainless steel.
- Stainless steel mounting hardware throughout.
- High torque, heavy-duty basket lift motor.
- Basket lift arms are removable for ease of cleaning.



OPTIONAL COMPUTER CONTROLS

- Easy to program - simply select time and temperature, then preset button.
- Easy-to-read LED digital display.
- Customize buttons for menu items.
- "Product Ready" visual and sound signals continue until product is removed.
- Electronic time and temperature controls increase product yield.
- Boil out mode for easy cleaning.
- Melt cycle control (optional) increases shortening life.
- No re-programming required if power loss occurs.



Model IFS-40



Model IFS-75



Model IFST-25 shown with optional equipment stand

GAS - TUBE FIRED FRYERS

Model	Description	Oil Capacity Lbs. (Liters)	Working Width	Dimensions Depth	Frying Area	Gas Output BTU (KW)	Number of Burners	Ship Weight Lbs. (Kg)	List Price
FLOOR MODELS									
IFS-25	½ size, Add-A-Fryer 304 Stainless steel frypot	25 (14)	7 7/8" (200)	30 ½" (775)	6 ¾" x 14" (171 x 356)	70,000 (21)	2	117 (53)	\$5,044
IFS-2525	Two ½ size, Split Pot 304 Stainless steel frypots	25/25 (14/14)	15 ½" (394)	30 ½" (775)	2 ea. 6 ¾" x 14" (171 x 356)	140,000 (41)	4	230 (104)	9,888
IFS-40	304 Stainless steel frypot	40 (22)	15 ½" (394)	30 ½" (775)	14" x 14" (356 x 356)	105,000 (31)	3	221 (100)	6,424
IFS-50	304 Stainless steel frypot	50 (27)	15 ½" (394)	30 ½" (775)	14" x 14" (356 x 356)	140,000 (41)	4	253 (114)	7,244
IFS-75	304 Stainless steel frypot	75 (41)	19 ½" (495)	34 ½" (876)	18" x 18" (457 x 457)	175,000 (51)	5	270 (122)	8,716
IF-DS	Top draining section w/storage cabinet (no filter)		15 ½"	30 ½" (775)	-	-	-	130 (60)	\$3,719
IF-DS-75	Top draining section w/storage cabinet (no filter)		19 ½"	34 ½" (876)				150 (68)	3,719
COUNTER TOP MODEL									
IFST-25	Counter Top 304 Stainless steel frypot	25 (14)	15 ½" (394)	29 ¼" (743)	12½" x 14" (318 x 356)	70,000 (21)	3	110 (50)	\$5,109
IFSTS-25	Stainless steel stand		16" (406)	29 ¼" (743)	-	-	-	44 (20)	\$870

Measurements in () are metric equivalents.

Crated Dimensions for floor models: 34" d x 35" h (864 x 889). IFS-75 add 5" (127) to Fryer depth.

Add 2½" (64) to Fryer width for all floor models.

Crated Dimensions for counter top model: 16 ½" w x 31 ¼" d x 24" h (419 x 794 x 610).

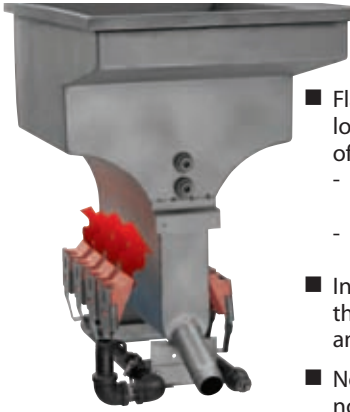
Note: IFS-25 provided with 2 legs only. IFST-25 is designed to match models: IMGa; ITG; IGG Griddles; IRB Broilers and IHPA Hot Plates.

IFST-25 is NSF Listed and UL Certified. IFSTS-25 Stand dimensions: 16" w x 29 ¼" d x 19" h (406 x 743 x 483).



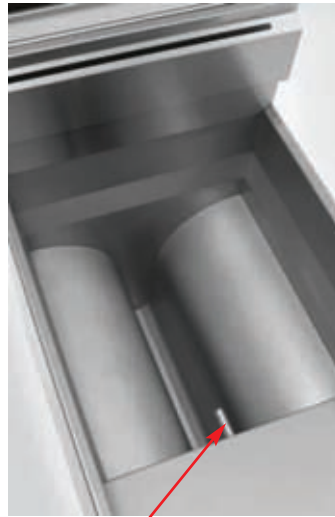
FRYER OPTIONS:

- Electronic Thermostat (per fryer) add suffix "T" to model number **\$1,272.**
- Computer (per fryer) add suffix "C" to model number **\$3,316.**
- Automatic Basket lifts w/ Computerized Controls **\$6,322 per fryer.**
- 1 Full Size Basket **\$323.**
- Extra Basket, models IFS-25, IFS-2525 and IFST-25 **\$178 each.**
- Extra Twin Baskets, set of 2 for models IFS-40, IFS-50 **\$356.**
- Extra Twin Baskets, set of 2 for model IFS-75 **\$532.**
- Set of 1/3 size Baskets, set of 3 for model IFS-75 **\$702.**
- Gas Flex Hose w/Quick Disconnect and Restraining Device ¾" N.P.T. x 48" (1219) L **\$946.** ¾" N.P.T. x 60" (1524) L **\$1,048.**
- Heat Lamp for model IF-DS **\$1,154.**
- Stainless steel Joiner Strip **\$188.**
- Casters 6" (152) , set of 4 **\$ 592 .**
- Catering style, add "CAT" to Model Number **\$2,504.**
- Mechanical Timer **\$274.**
- Manifold Gas Shut-Off Valves ¾" N.P.T. **\$88.**
- Side Drain Shelf, specify Right or Left **\$639.**
- 20½" (521) H Backguard, no shelf specify model **\$645.**
- Stainless Steel Tank Cover, for all fryer models, two required for IFS-2525, **\$364 each.**
- Stainless Steel side splash approx. 6" (152) **\$674 per side.**
- Filter Systems, see pages 32-33.



BURNERS

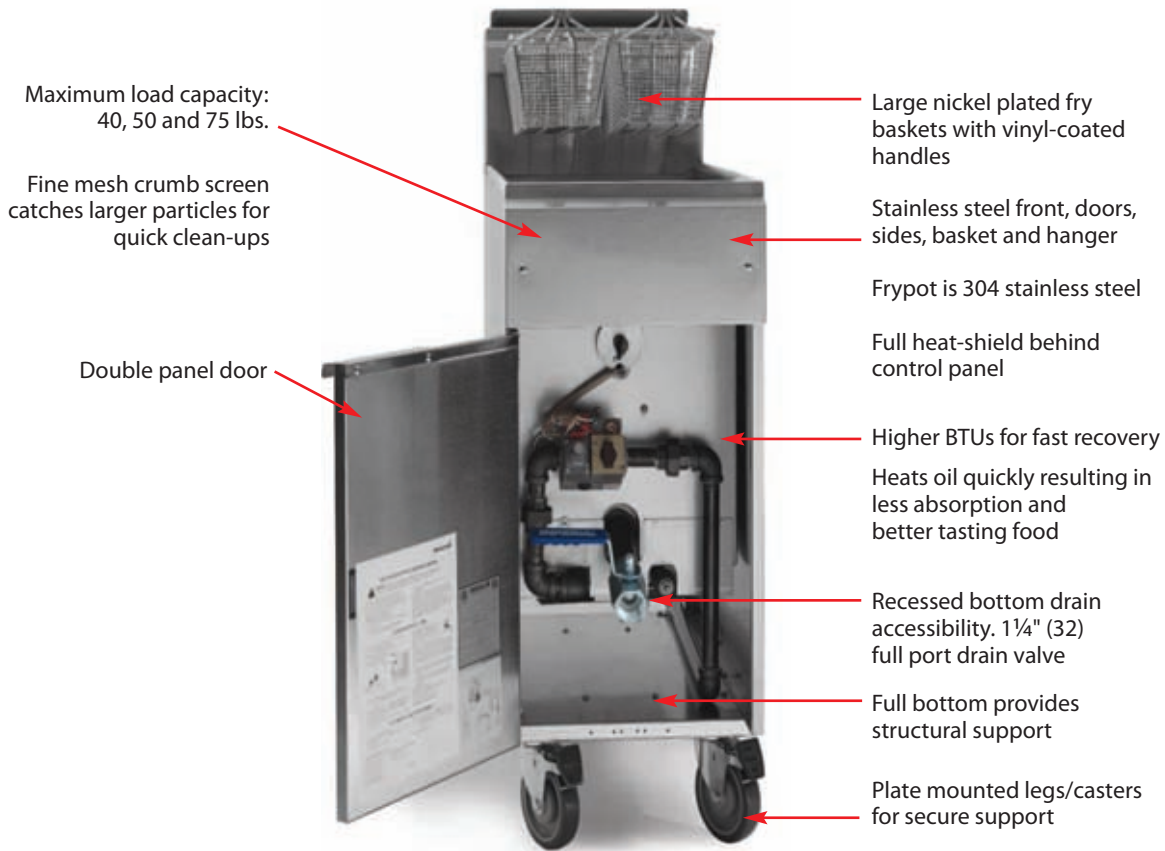
- Flame heats plates located strategically outside of the frypot.
 - Ceramic plates (40 lb. model)
 - Stainless steel (50 and 75 lb. models)
- Intense heat rapidly heats the stainless steel sides and the oil inside of the frypot.
- No tube fired burners and no air shutter adjustments needed.
- Snap acting thermostat has a 200°F - 400°F. (93°C - 204°C) temperature range that extends oil life and produces a uniformly cooked product.
- 100% safety shut-off valve.



Thermostat is placed in the center of the frypot to detect cold food placed in either basket

OPEN FRYPOT

- Easy cleaning of both the frying area and the deep cold zone.
- Radius formed edges precision welded on the outside of the frypot by robots for accuracy and consistency.
- Frying area is 14" x 14" (356 x 356) for 40 and 50 lb. models and 18" x 18" (457 x 457) for 75 lb. model, perfect for all purpose frying.
- All stainless steel frypot has a large heat transfer area.
- Frypot is 304 stainless steel.
- Large, deep cold zone keeps particles out of fry area.
- BTU output is listed on page 31.



Maximum load capacity: 40, 50 and 75 lbs.

Fine mesh crumb screen catches larger particles for quick clean-ups

Double panel door

Large nickel plated fry baskets with vinyl-coated handles

Stainless steel front, doors, sides, basket and hanger

Frypot is 304 stainless steel

Full heat-shield behind control panel

Higher BTUs for fast recovery
Heats oil quickly resulting in less absorption and better tasting food

Recessed bottom drain accessibility. 1 1/4" (32) full port drain valve

Full bottom provides structural support

Plate mounted legs/casters for secure support

IFS-40-OP shown with optional casters



Model IFS-40-OP



Model IFS-75-OP shown with optional casters



GAS - OPEN POT FRYERS

Model	Description	Oil Capacity Lbs. (Liters)	Working Dimensions		Frying Area	Gas Output BTU (KW)	Ship Weight Lbs. (Kg)	List Price
FLOOR MODELS								
IFS-40-OP	304 Stainless steel frypot	40 (22)	15 1/2" (394)	30 1/2" (775)	14" x 14" (356 x 356)	105,000 (31)	221 (100)	\$8,027
IFS-50-OP	304 Stainless steel frypot	50 (27)	15 1/2" (394)	30 1/2" (775)	14" x 14" (356 x 356)	140,000 (41)	253 (114)	9,126
IFS-75-OP	304 Stainless steel frypot	75 (41)	19 1/2" (495)	34 1/2" (876)	18" x 18" (457 x 457)	175,000 (51)	270 (122)	10,715
IF-DS	Top draining section w/storage cabinet, no filter		15 1/2" (394)	30 1/2" (775)	-	-	130 (60)	3,719
IF-DS-75	Top draining section w/storage cabinet, no filter		19 1/2" (495)	34 1/2" (876)	-	-	150 (68)	3,719

Measurements in () are metric equivalents.

Crated Dimensions for floor models: 34" d x 35" h (864 x 889). IFS-75-OP add 5" (127) to Fryer depth.

Add 2 1/2" (64) to Fryer width for all floor models.



FRYER OPTIONS:

- Electronic Thermostat (per fryer) add suffix "T" to model number \$1,272.
- Computer (per fryer) add suffix "C" to model number \$3,316.
- Automatic Basket lifts w/ Computerized Controls \$6,322 per fryer.
- 1 Full Size Basket \$323.
- Extra Twin Baskets, set of 2 for models IFS-40-OP, IFS-50-OP \$356.
- Extra Twin Baskets, set of 2 for model IFS-75-OP \$532.
- Set of 1/3 size Baskets, set of 3 for model IFS-75 \$702.
- Gas Flex Hose w/Quick Disconnect and Restraining Device 3/4" N.P.T. x 48" (1219) L \$946. 3/4" N.P.T. x 60" (1524) L \$1,048.
- Heat Lamp for models IF-DS and IF-DS-75 \$1,154.
- Stainless steel Joiner Strip \$188.
- Casters 6" (152), set of 4 \$592.
- Catering style, add "CAT" to Model Number \$2,504.
- Mechanical Timer \$274.
- Manifold Gas Shut-Off Valves 3/4" N.P.T. \$88.
- Side Drain Shelf \$639.
- Front Work Shelf \$822.
- 20 1/2" (521) H Backguard, no shelf specify model \$645.
- Stainless Steel Tank Cover, for all fryer models \$364.
- Stainless Steel side splash approx. 6" (152) \$674 per side.
- Filter Systems, see pages 34.



Fryer shown with optional 12" (305) wheels and side handles for catering applications



Continuous lines reflect a quality, professional look

Stainless steel reliability: front, door, sides basket hanger and frypot

Optional automatic basket lifts are available

Optional computerized controls are available

Stainless steel 5" (127) deep, front work ledge

Rear gas manifold with one point connection

304 stainless steel precision welded frypot

Fryer oil capacity options: 50 and 75 lbs.

Internally plumbed oil drain and return line

Unique filter pan designed for maximum oil return

Includes casters, joiner strips and filter starter kit

5.5 GPM roller-pump speeds up filtering process.

Model #IFSCB250BL Filter System with Drain Station, optional Computer Controls and Basket Lifts

Positive latching filter paper holder

Stainless steel filter pan for easy cleaning

Filter is located underneath fryers to save valuable space

Up to 6 fryers can be battered into one fryer/ filter system

FILTERING SAVES MONEY

- Reduces product spoilage and waste.
- Reduces operating costs.
- Doubles oil life.
- Improves product consistency and quality output.
- Increases profitability.

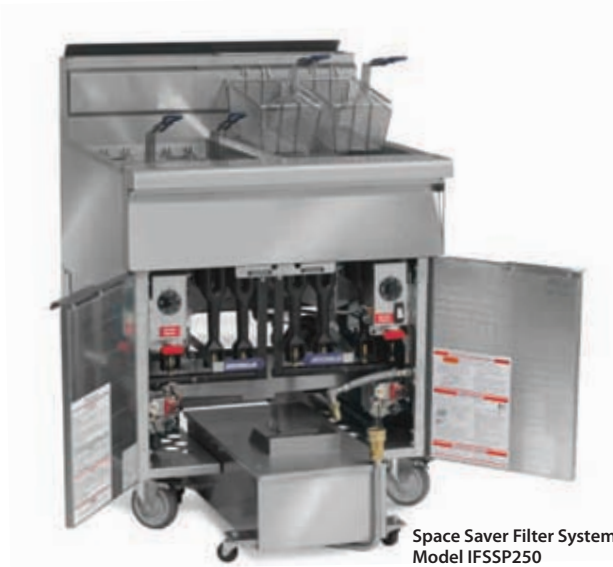
FRYER / FILTER SYSTEMS

- Filter systems available with Drain Station or Space Saver models.
- Traditional product Drain Station may be located anywhere within the fryer battery.
- Space Saver unit requires less hood and floor space.



FILTER SYSTEM with DRAIN STATION

- Includes a matching stainless steel cabinet with Product Drain Station.
- Food warmer with dump pan.
- Cabinet may be located anywhere within the fryer battery. (No additional charge for center location.)
- Convenient storage area when located at end of battery.
- Available in 115V, 1 ph, 500 W 4.2 amps and 220V, 1 ph, 500 W 4.2 amps



Space Saver Filter System
Model IFSSP250



Filter System with Drain Station
Model IFSCB250BL shown with
optional Computer Controls and
Basket Lifts

SPACE SAVER FILTER SYSTEMS - PRE-PACKAGED w/ TUBE FIRED FRYERS

Number of Fryers in System	Gas Manifold Inlet Size	Snap Action Thermostat		Electronic Thermostat		Computer Control	
		IFS50	IFS75	IFS50T	IFS75T	IFS50C	IFS75C
2	3/4" N.P.T.	\$26,327	\$31,342	\$28,758	\$33,754	\$32,691	\$37,708
3	1-1/4" N.P.T.	34,254	41,312	37,881	44,939	43,787	50,849
4	1-1/4" N.P.T.	41,117	50,241	45,963	55,104	53,867	62,964
5	1-1/4" N.P.T.	49,565	60,750	55,648	66,833	65,507	76,692
6	1-1/4" N.P.T.	57,514	70,766	64,770	78,023	76,629	89,836



FILTER SYSTEMS w/ DRAIN STATION - PRE-PACKAGED w/ TUBE FIRED FRYERS

Number of Fryers in System	Gas Manifold Inlet Size	Snap Action Thermostat		Electronic Thermostat		Computer Control	
		IFS50	IFS75	IFS50T	IFS75T	IFS50C	IFS75C
1	3/4" N.P.T.	\$18,508	\$23,588	\$21,851	\$24,783	\$23,807	\$26,758
2	3/4" N.P.T.	26,196	33,321	30,713	35,730	34,690	39,662
3	1-1/4" N.P.T.	33,754	43,048	39,599	46,676	45,504	52,583
4	1-1/4" N.P.T.	41,854	53,018	48,743	57,864	56,627	65,745
5	1-1/4" N.P.T.	49,372	62,751	57,600	68,788	67,463	78,648
6	1-1/4" N.P.T.	56,862	72,741	66,770	79,994	78,562	91,811

Note: Other fryer/filter system combinations available. Call factory for more information and pricing.

Model Number Legend (Example IFSSP250CBL)

I	F	S	SP	2	50	C	BL
KAF	Fryer	Stainless Steel Frypot	Filter System Type: - Space Saver (SP) - Side-Car includes Matching Cabinet (CB)	Number of Fryers in System Maximum is 6	Fryer Oil Capacity 50 and 75	Controller Upgrade Option: - Electronic Thermostat (T) - Computer Controls (C)	Automatic Basket lift Option

FILTER SYSTEM OPTIONS:

- Automatic Basket lifts w/ Computerized Controls \$6,322 per fryer.
- Manual controlled Basket Lift \$3,837 per fryer.
- Mechanical Timer \$274 per fryer.
- Manifold gas shut-off valves 3/4" N.P.T. \$88.
- Manifold gas shut-off valves 1 1/4" N.P.T. \$318.
- Side drain shelf (specify right or left) \$639.
- Stainless Steel Tank Cover for all fryer models \$364 per fryer.
- Stainless Steel side splash approx. 6" (152) \$674 per side.





Space Saver Filter System
Model IFS-SP250-OP



Filter System w/Drain Station
Model IFS-CB250-OP

SPACE SAVER FILTER SYSTEMS - PRE-PACKAGED w/ OPEN POT FRYERS

Number of Fryers in System	Gas Manifold Inlet Size	Snap Action Thermostat		Electronic Thermostat		Computer Control	
		IFS-50-OP	IFS-75-OP	IFS-50-OP-T	IFS-75-OP-T	IFS-50-OP-C	IFS-75-OP-C
2	3/4" N.P.T.	\$32,908	\$39,176	\$35,949	\$42,192	\$40,864	\$47,133
3	1-1/4" N.P.T.	42,815	51,640	47,350	56,176	54,735	63,557
4	1-1/4" N.P.T.	51,399	62,798	57,449	68,880	67,331	78,710
5	1-1/4" N.P.T.	61,958	69,692	69,560	83,542	81,881	95,867
6	1-1/4" N.P.T.	71,891	88,457	80,961	97,524	95,783	112,294



FILTER SYSTEMS w/ DRAIN STATION - PRE-PACKAGED w/ OPEN POT FRYERS

Number of Fryers in System	Gas Manifold Inlet Size	Snap Action Thermostat		Electronic Thermostat		Computer Control	
		IFS-50-OP	IFS-75-OP	IFS-50-OP-T	IFS-75-OP-T	IFS-50-OP-C	IFS-75-OP-C
1	3/4" N.P.T.	\$23,134	\$29,484	\$27,312	\$30,978	\$29,758	\$33,452
2	3/4" N.P.T.	32,746	41,649	38,392	44,663	43,359	49,583
3	1-1/4" N.P.T.	42,192	53,812	49,497	58,344	56,882	65,732
4	1-1/4" N.P.T.	52,319	66,273	60,926	72,328	70,779	82,182
5	1-1/4" N.P.T.	61,713	78,438	72,004	85,983	84,328	98,310
6	1-1/4" N.P.T.	71,079	90,928	83,460	99,993	98,199	114,765



Note: Other fryer/filter system combinations available. Call factory for more information and pricing.

Model Number Legend (Example IFS-SP250-OPCBL)

I	F	S	SP	2	50	OP	C	BL
KAF	Fryer	Stainless Steel	Filter System Type:	Number of Fryers in System	Fryer Oil Capacity	Open Pot Frypot	Controller Upgrade Option:	Automatic
			- Space Saver "SP"	(Maximum is 6)	50 lbs and 75 lbs		- Snap Action Thermostat (T)	Basket lift
			Frypot				- Computer Controls (C)	Option
			Matching Cabinet "CB"					

FILTER SYSTEM OPTIONS:

- Automatic Basket lifts w/ Computerized Controls \$6,322 per fryer.
- Manual controlled Basket Lift \$3,837 per fryer.
- Mechanical Timer \$274 per fryer.
- Manifold gas shut-off valves 3/4" N.P.T. \$88.
- Manifold gas shut-off valves 1 1/4" N.P.T. \$318.
- Side drain shelf (specify right or left) \$639.
- Stainless Steel Tank Cover (For all fryer models) \$364 per fryer.
- Stainless Steel side splash approx. 6" (152) \$674 per side.



GAS PASTA COOKERS

- Cooking station for pasta production.
- Exclusive water wash system removes the starch evenly across the entire surface of the water and reduces foaming.
- Even heat is delivered through a large oval heat exchanger tube.
- A unique baffle design efficiently transfers heat into the water throughout the entire vessel.
- The tube design and water wash system create a natural convection action to recirculate fresh hot water into the vessel.
- Available with a manual timer or computer controls with multiple time feature for different product drop times.
- Water replacement can be adjusted from 1 gallon (3.8 L) per hour to 3 gallons (11 L) per minute depending on the specific need.
- Drain is 1¼" (32) diameter for quick, easy draining.
- Vessel is 16 gauge 317 alloy stainless steel. This "higher-than-marine-grade" withstands stronger concentrations of salt in the water for faster pasta preparation without boiling the water to compromise the flavor.



Pasta Cooking Station: IPC-14 shown with optional rinse station and optional faucet



IPC-14 Pasta Cooker



16 gauge 317 alloy stainless steel vessel withstands stronger salt concentrations

Top Configuration	Model	Description Vessel Style	Water Capacity		Gas Output		Number of Burners	Ship Weight		List Price
			Gal.	(Liters)	BTU	(KW)		(Kg)	Lbs	
	IPC-14	Stainless Steel	12	(45)	105,000	(31)	3	(122)	270	\$8,416
	IPC-18	Stainless Steel	16	(60)	140,000	(41)	4	(145)	320	12,182
	IPC-RS-14	Stainless Steel Rinse Station	12	(45)	-	-	-	(60)	130	4,374
	IPC-RS-18	Stainless Steel Rinse Station	16	(60)	-	-	-	(64)	140	4,374

Measurements in () are metric equivalents.

Crated Dimensions for IPC-14, IPC-RS-14: 18" w x 37" d x 51" h (457 x 940 x 1295).

IPC-18, IPC-RS-18: 22" w x 37" d x 51" h (559 x 940 x 1295).



PASTA COOKER OPTIONS:

- Stainless steel vessel cover, \$364.
- Automatic basket lift, \$3,069.
- Pasta basket rack for IPC-14, \$255.
- Pasta basket rack for IPC-18, \$351.
- Wire mesh pasta insert, \$51.
- Stainless steel Joiner Strip \$188.
- Stainless steel legs, set of 4 \$207.

- RINSE STATION OPTIONS:**
- Chrome plated swing arm hot/cold faucet for rinse station, \$791.
 - Stainless steel legs, set of 4 \$207.

ELECTRICAL REQUIREMENTS

	Voltage	Phase	Amps
With basket lift(s)	120	1	3
	240	1	1.5



Model IABR-36
Steakhouse Broiler

3 POSITION COOKING GRATE
creates three heat zones providing a wide range of cooking temperatures

Stainless steel front and sides
Stainless steel cabinet interior on floor models

Insulated throughout to conserve energy

3" (76) wide removable stainless steel grease can for easy cleaning

Full width drip pan

"Easy tilt" handle adjusts cooking grate easily even when fully loaded with product

4 TOP GRATE OPTIONS

Choose your markings



Cast iron - choice of Fin Style for red meat and fish or 9 Bar Grates for all types of meat



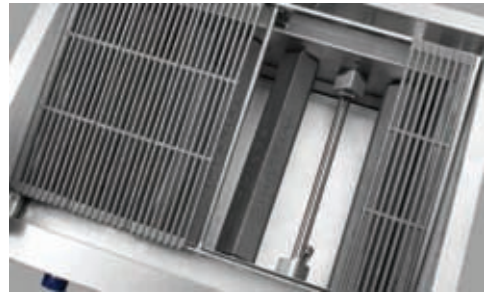
1/2" dia. Round Rod - for poultry and fish



Dual Grate - reversible grate for meat or fish

RADIANT OPTIONS

Searing surface temperature for high production output



20,000 BTU/hr. stainless steel burners with cast-iron radiants provide maximum heat retention and intense surface temperatures



20,000 BTU/hr. stainless steel burners with stainless steel heat radiants provides quick heat-up while minimizing flare-ups



Model IABR-36 Steakhouse Broiler

STEAKHOUSE BROILERS

Model	RADIANT BROILERS (R) (S)			Broiler Width In. (mm)	Ship Weight (Kg) Lbs	List Price	STAINLESS STEEL STAND		
	# of Burners	Gas Output BTU (KW)					Model	Ship Weight (Kg) Lbs	List Price
COUNTER TOP MODELS									
IAB(R)(S)-24	4	80,000 (23)		24" (610)	(113) 250	\$6,806	IABT-24 (27)	60	\$1,032
IAB(R)(S)-30	5	100,000 (29)		30" (762)	(133) 295	7,542	IABT-30 (32)	70	1,272
IAB(R)(S)-36	6	120,000 (35)		36" (914)	(165) 365	8,565	IABT-36 (36)	80	1,362
IAB(R)(S)-48	8	160,000 (53)		48" (1219)	(190) 420	11,301	IABT-48 (41)	90	1,649
IAB(R)(S)-60	10	200,000 (59)		60" (1524)	(231) 510	13,757	IABT-60 (48)	105	2,020
IAB(R)(S)-72	13	260,000 (70)		72" (1829)	(281) 620	15,908	IABT-72 (54)	120	2,392
FLOOR MODELS with OPEN CABINET BASE									
IABF(R)(S)-24	4	80,000 (23)		24" (610)	(140) 310	\$9,458			
IABF(R)(S)-30	5	100,000 (29)		30" (762)	(165) 365	10,519			
IABF(R)(S)-36	6	120,000 (35)		36" (914)	(201) 445	11,800			
IABF(R)(S)-48	8	160,000 (53)		48" (1219)	(231) 510	14,076			
IABF(R)(S)-60	10	200,000 (59)		60" (1524)	(278) 615	16,397			
IABF(R)(S)-72	13	260,000 (70)		72" (1829)	(330) 730	18,807			

Measurements in () are metric equivalents.

Crated Dimensions Counter Top : 31" d x 22" h (788 x 559). Add 2 1/2" (64) to Broiler width.

Floor Model : 31" d x 45" h (788 x 1143). Add 2 1/2" (64) to Broiler width.

Note: Cast Iron Top Grate is standard. Specify Round Rod or Fin style, if required, at no additional cost.

For Combo Top Grate, specify location and add 7% to list price of unit.

Cast-iron Radiant, add suffix "R"

Stainless Steel Radiant, add suffix "S"

Floor Models add suffix "F" to model numbers.

STEAKHOUSE BROILER OPTIONAL ACCESSORIES:

- Stainless Steel Front Shelf:

24" (610) \$573

30" (762) \$617

36" (914) \$687

48" (1219) \$801

60" (1524) \$936

72" (1829) \$1,097

- Casters for Stainless Steel Stand and Floor Models, set of 4 \$592 per set.

- Casters for Stainless Steel Stand and Floor Models for 60" (1524) and 72" (1829), set of 6 \$888 per set.

- 4" (102) Stainless Steel Legs welded on Counter top Broiler, set of 4 \$448.



Sizzle 'n Chill Broiler with a self-contained refrigerated base. (See page 12-13 for more information.)



IABA-36 shown with optional stand and casters

RADIANT SMOKE BROILERS FEATURES

- Individually controlled 20,000 BTU/hr. (6 KW) stainless steel burners located every 5" (127 mm) with individual controls.
- Removable, reinforced cast iron radiants prevent clogging of burners and provide even broiling.
- Standard cast iron radiants provide maximum heat retention and intense surface temperatures.
- Heavy duty cast iron top grates provide attractive char-broiler markings.
- Top grates are in sections to remove easily and safely for cleaning. No tools are needed to remove grates, radiant covers and stainless steel burners for cleaning.
- 8¹/₄" (210) high stainless steel splash guard.
- Cooking surface provides a range of cooking temperatures.
- Stainless steel front, sides and landing ledge for cleanability and a professional look. Seams are welded and polished.
- Slide out stainless steel log holders 7" x 20" (178 x 508) are located above the 3" (76 mm) deep removable ash pans.
- Open, easy access to log holders and ash pans.
- Control knobs are durable cast aluminum with a Valox™ collar for a heat protection grip.
- Full width grease gutter.
- Insulated throughout cooktop to conserve energy.
- One year parts and labor warranty.

SMOKE SYSTEM

Slow smoldering design allows logs and wood chips to last longer than direct burning, continually infusing smoke flavor into the broiled product.

LOG METHOD

Logs smolder in log holders enveloping food in smoke for flavor.

WOOD CHIPS METHOD

Wood chips are placed in log holders in lieu of logs to smolder and smoke.

SMOKE BROILERS

Model	Width In (mm)	Depth In (mm)	Number of Log Holders	Number of Burners	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
IABA-36	36" (914)	36 ³ / ₄ " (933)	2	6	120,000 (35)	(180) 397	\$11,662
IABA-48	48" (1219)	36 ³ / ₄ " (933)	3	8	160,000 (47)	(226) 498	15,394
IABA-60	60" (1524)	36 ³ / ₄ " (933)	3	10	200,000 (59)	(272) 599	18,738
IABA-72	72" (1829)	36 ³ / ₄ " (933)	4	13	260,000 (76)	(308) 680	23,091

STAINLESS STEEL STANDS

Model	Ship Weight (Kg) Lbs	List Price
IABAT-36	(36) 80	\$1,907
IABAT-48	(41) 90	2,308
IABAT-60	(48) 105	2,828
IABAT-72	(54) 120	3,348

Measurements in () are metric equivalents.

Crated Dimensions: 34" d x 16" h (864 x 406). Add 2 1/2" (64) to Broiler width.



- WOOD BROILER OPTIONS:

- Stainless Steel Radiants (in lieu of cast iron), **no extra charge**, must be specified at time of order.
- Stainless steel front ledge with cut outs 36" (914) ledge **\$944**, 48" (1,219) ledge **\$1,077**, 60" (1,524) ledge **\$1,211**, 72" (1,829) ledge **\$1,614**.
- Stainless steel heavy duty log poker / shovel combination **\$252**.
- Casters for Stainless Steel Stands set of 4, **\$592 per set**.
- 60" (1,524) and 72" (1,829) models require set of 6 casters, **\$888 per set**.



Optional log poker with shovel.



Optional stainless steel, 9³/₄" (248) deep work deck with a full width cut-out for sauce pans.



Model ICB-4836 Chicken Broiler shown with optional heat deflector



Model MSQ-36 Mesquite Broiler shown with optional legs and drip tray

Gas Log Lighter

KAF CHICKEN BROILERS

- Stainless steel front and sides.
- High production burners assure even heat distribution for fully cooked chickens.
- Large 36" (914) deep broiling surface will hold 15 three pound chickens.
- Non-stick cooking top grate made of round rod designed for chicken.
- Available in 36" and 27" (914 and 686) depths.
- 4" (102) legs are welded to broiler body.
- One year parts and labor warranty.

MESQUITE WOOD BROILERS

- Stainless steel front and sides.
- Built-in gas log lighter burner eliminates the need for lighter fluids or electric starters.
- Burner may be used to start up wood during "peak" times.
- Broiler may use any type of wood or charcoal.
- Unique design incorporates an open-grate bottom that allows a continuous updraft of air to optimize fuel combustion and save wood and charcoal costs.
- Cast iron top grates provide attractive broiler markings.
- Front chute allows easy loading of wood or charcoal.

CHICKEN BROILERS

Model	Width In (mm)	Depth In (mm)	Number of Burners	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
ICB-4836	48" (1219)	36" (914)	5	250,000 (73)	(179) 395	\$10,769
ICB-6036	60" (1524)	36" (914)	6	300,000 (88)	(224) 495	13,940
ICB-4827	48" (1219)	27" (686)	5	200,000 (58)	(159) 340	8,067
ICB-6027	60" (1524)	27" (686)	6	240,000 (70)	(193) 425	10,550

STAINLESS STEEL STANDS

Model	Ship Weight (Kg) Lbs	List Price
ICBS-4836	(50) 110	3,689
ICBS-6036	(59) 130	4,302
ICBS-4827	(48) 105	2,879
ICBS-6027	(57) 125	3,513

Measurements in () are metric equivalents.

Crated Dimensions: 24" (610) h. Add 2" (51) to unit depth. Add 2 1/2" (64) to Broiler width.

CHICKEN BROILER OPTIONS:

- Stainless Steel Grease Drip Tray \$530 each.
- Stainless Steel Front, Removable Heat Deflector \$437 each.

STAND OPTION:

- Casters for Stainless Steel Stands, set of 4 \$592 per set.



MESQUITE BROILERS

Model	Width In (mm)	Depth In (mm)	Number of Burners	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
MSQ-30	30" (762)	27" (686)	1	20,000 (6)	(132) 290	\$11,680
MSQ-36	36" (914)	27" (686)	1	25,000 (7)	(157) 345	13,163
MSQ-48	48" (1219)	27" (686)	1	30,000 (9)	(184) 405	14,475
MSQ-60	60" (1524)	27" (686)	2	40,000 (12)	(206) 455	17,808

STAINLESS STEEL STANDS

Model	Ship Weight (Kg) Lbs	List Price
MSQS-30	(28) 70	\$1,449
MSQS-36	(32) 80	1,736
MSQS-48	(37) 90	2,110
MSQS-60	(41) 105	2,392

Measurements in () are metric equivalents.

Crated Dimensions: 31" d x 22" h (787 x 559). Add 2 1/2" (64) to Broiler width.

MESQUITE BROILER OPTIONS:

- 12" (305) h Stainless Steel Flashing for MSQ-30 \$870. MSQ-36 \$936. MSQ-48 \$1,163. MSQ-60 \$1,349.

- 4" (102) Stainless Steel Legs welded on Broiler and Drip Tray \$917.
- Round Rod Top Grate, all sizes \$1,370.
- Casters for Stainless Steel Stands, set of 4 \$592 per set.





Model IRB-36 Radiant Char-Broiler

Stainless steel burner shown with both styles of radiants: cast iron and stainless steel



RADIANT CHAR-BROILERS FEATURES

- Stainless steel front and sides with a range match profile.
- Individually controlled 15,000 BTU's/hr (4 KW) stainless steel burners located every 5" (127).
- Removable reinforced cast iron radiants prevent clogging of burners and provide even heat distribution.
- Each 3" x 22" (76 x 559) top grate blade has a cast-in grease trough that allows excess fat to flow to the front grease gutter minimizing flare-up and provides attractive char-broiler markings.
- Includes 4" (102) adjustable legs.
- One year parts and labor warranty.

RADIANT BROILERS

Model	Width In (mm)	Depth In (mm)	Number of Burners	Gas Output BTU (KW)	Ship Weight (Kg) Lbs	List Price
IRB-24	24" (610)	31 ³ / ₈ " (797)	4	60,000 (18)	(118) 260	\$5,079
IRB-30	30" (762)	31 ³ / ₈ " (797)	5	75,000 (22)	(141) 310	5,900
IRB-36	36" (914)	31 ³ / ₈ " (797)	6	90,000 (26)	(159) 350	6,826
IRB-48	48" (1219)	31 ³ / ₈ " (797)	8	120,000 (35)	(202) 445	8,848
IRB-60	60" (1524)	31 ³ / ₈ " (797)	10	150,000 (44)	(261) 575	11,150
IRB-72	72" (1829)	31 ³ / ₈ " (797)	13	195,000 (53)	(319) 705	14,452

STAINLESS STEEL STANDS

Model	Ship Weight (Kg) Lbs	List Price
IRBS-24	(23) 50	\$1,032
IRBS-30	(28) 60	1,272
IRBS-36	(32) 70	1,362
IRBS-48	(39) 85	1,649
IRBS-60	(48) 105	2,020
IRBS-72	(62) 135	2,392

Measurements in () are metric equivalents.

Crated Dimensions: 34" d x 16" h (864 x 406). Add 2 1/2" (64) to Broiler width.

RADIANT CHAR-BROILER OPTIONS:

- Stainless Steel Radiants (in lieu of cast iron), **no extra charge**, must be specified at time of order.
- Casters for Stainless Steel Stands set of 4, **\$592 per set**.
- 60" (1524) and 72" (1829) models require set of 6 casters, **\$888 per set**.
- Up to 12" high stainless steel flashing:
 - 24" (610) add **\$801**
 - 30" (762) add **\$870**
 - 36" (914) add **\$936**
 - 48" (1219) add **\$1,163**
 - 60" (1524) add **\$1,349**
 - 72" (1829) add **\$1,554**
- Sides may be tapered to the front, please specify.





WE'VE MADE A STAND!

KAF manufactures Equipment Stands for Restaurant and Diamond Series counter top and modular equipment.

Equipment Stands feature stainless steel tops and legs. Legs have 1" (25) adjustable feet or can be ordered with optional swivel casters with 2 locking brakes. The height of the Equipment Stand will vary depending on the equipment it is designed to hold.

Equipment Stands for Steakhouse Broilers, Radiant Broilers, Griddles and Hot Plates have splashes on three sides to securely hold the equipment in place and contain spills. They also include a stainless steel undershelf for convenient storage.

Chicken Broiler Stands provide a drip tray for quick, easy cleaning. Mesquite Broiler Stands include a full width, removable ash pan for cleaning.



STEAKHOUSE BROILER



STEAKHOUSE BROILER
SHOWN ON IABT-36 STAND
Shown with optional casters



CHICKEN BROILER



CHICKEN BROILER
SHOWN ON ICBS-4836 STAND



MESQUITE BROILER



MESQUITE BROILER
SHOWN ON MSQS-36 STAND

GAS HOT PLATES | OPEN BURNERS



HOT PLATE FEATURES

- Stainless steel front, ledge and sides.
- Range Match profile when placed on a refrigerated base or equipment stand.
- PyroCentric™ 32,000 BTU (9 KW) Anti-Clogging lift-off burner heads for even, high performance cooking is standard. All burners are equipped with continuous pilots for instant ignition.
- Anti-clogging pilot shield is designed into the grate.
- Heavy duty cast iron section top grates remove easily and safely. Cast in bowl directs heat upward.
- Grate design allows pots to slide from section to section and accommodates a full range of cooking utensils.
- Includes 4" (102) adjustable legs.

HOT PLATES

Top	HOT PLATES									STAINLESS STEEL STANDS			
	Width	Model	Open Burners	Gas Output BTU	Gas Output (KW)	Ship Weight (Kg)	Ship Weight Lbs	List Price	Model	Ship Weight (Kg)	Ship Weight Lbs	List Price	
	12" (305)	IHPA-1-12	1	32,000	(9)	(21)	45	\$1,248	IHPS-1-12	(12)	25	\$550	
	12" (305)	IHPA-2-12	2	64,000	(19)	(37)	80	1,704	IHPS-2-12	(19)	40	748	
	24" (610)	IHPA-2-24	2	64,000	(19)	(37)	80	1,896	IHPS-2-24	(19)	40	792	
	36" (914)	IHPA-3-36	3	96,000	(28)	(53)	115	2,627	IHPS-3-36	(21)	45	834	
	24" (610)	IHPA-4-24	4	128,000	(38)	(64)	140	2,844	IHPS-4-24	(23)	50	1,032	
	48" (1219)	IHPA-4-48	4	128,000	(38)	(64)	140	3,328	IHPS-4-48	(23)	50	1,076	
	36" (914)	IHPA-6-36	6	192,000	(56)	(95)	210	3,704	IHPS-6-36	(32)	70	1,362	
	48" (1219)	IHPA-8-48	8	256,000	(75)	(123)	270	5,067	IHPS-8-48	(39)	85	1,649	
	60" (1524)	IHPA-10-60	10	320,000	(94)	(147)	325	5,979	IHPS-10-60	(48)	105	2,020	

STEP-UP HOT PLATES

	12" (305)	IHPA-2-12SU	2	64,000	(19)	(41)	90	\$2,693	IHPS-U-12	(19)	40	\$748
	24" (610)	IHPA-4-24SU	4	128,000	(38)	(68)	150	4,199	IHPS-U-24	(23)	50	1,032
	36" (914)	IHPA-6-36SU	6	192,000	(56)	(114)	250	5,837	IHPS-U-36	(32)	70	1,362
	48" (1219)	IHPA-8-48SU	8	256,000	(75)	(145)	320	7,541	IHPS-U-48	(39)	85	1,649

Measurements in () are metric equivalents.

Crated Dimensions: 12" h (305). Add 2 1/2" (64) to Hot Plate depth and width. Add 4" (102) to height for Step-up style.

HOT PLATE OPTIONS:

- Casters for Stainless Steel Stands, set of 4 \$592 per set. - Optional Burner Heads: Saute \$164, Wok \$164.





Model IMGA-3628-OB-2

OPEN BURNER COMBINATION FEATURES

- Range Match profile when placed on a refrigerated base or equipment stand.
- PyroCentric™ burner heads with two rings of flame for even cooking no matter the pan size.
- PyroCentric burners are 32,000 BTU/hr (9 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.
- Available with Manual or Thermostatic Griddle controls with highly polished flat steel or grooved griddle plates. See pages 44-46 for Griddle features.
- Stainless steel front, ledge and sides
- Includes 4" (102) adjustable legs.

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
3/4" (19) HIGHLY POLISHED PLATE 60" AND 72" GRIDDLES STANDARD WITH 1" (25) PLATE)												
IMGA-2428-OB-2	36" (914)	32 3/8" (822)	2	124,000	(36)	(141)	310	\$4,380	IMGS-36	(32)	70	\$1,362
IMGA-3628-OB-2	48" (1219)	32 3/8" (822)	3	154,000	(45)	(179)	395	5,610	IMGS-48	(39)	85	1,649
IMGA-4828-OB-2	60" (1524)	32 3/8" (822)	4	184,000	(54)	(231)	510	6,543	IMGS-60	(48)	105	2,020
IMGA-6028-OB-2	72" (1829)	32 3/8" (822)	5	214,000	(63)	(276)	610	8,958	IMGS-72	(62)	135	2,392
IMGA-7228-OB-2	84" (2133)	32 3/8" (822)	6	244,000	(72)	(331)	730	10,436	IMGS-84	(77)	170	2,700



THERMOSTATICALLY CONTROLLED GRIDDLES with TWO OPEN BURNER COMBINATION

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price	STAINLESS STEEL STANDS			
	Width	Depth		BTU	(KW)	(Kg)	Lbs		Model	Ship Weight (Kg)	Lbs	List Price
ITG-24-OB-2	36" (914)	32 3/8" (822)	2	124,000	(36)	(159)	350	\$6,676	ITGS-36	(32)	70	\$1,362
ITG-36-OB-2	48" (1219)	32 3/8" (822)	3	154,000	(45)	(222)	490	8,044	ITGS-48	(39)	85	1,649
ITG-48-OB-2	60" (1524)	32 3/8" (822)	4	184,000	(54)	(288)	635	10,044	ITGS-60	(48)	105	2,020
ITG-60-OB-2	72" (1829)	32 3/8" (822)	5	214,000	(63)	(355)	785	12,064	ITGS-72	(62)	135	2,392
ITG-72-OB-2	84" (2134)	32 3/8" (822)	6	244,000	(72)	(423)	935	14,021	ITGS-84	(77)	170	2,700



GROOVED GRIDDLES with TWO OPEN BURNER COMBINATION

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price	STAINLESS STEEL STANDS			
	Width	Depth		BTU	(KW)	(Kg)	Lbs		Model	Ship Weight (Kg)	Lbs	List Price
IGG-24-OB-2	36" (914)	32 3/8" (822)	2	124,000	(36)	(159)	350	\$8,922	IGGS-36	(32)	70	\$1,362
IGG-36-OB-2	48" (1219)	32 3/8" (822)	3	154,000	(45)	(222)	490	11,121	IGGS-48	(39)	85	1,649
IGG-48-OB-2	60" (1524)	32 3/8" (822)	4	184,000	(54)	(288)	635	13,631	IGGS-60	(48)	105	2,020
IGG-60-OB-2	72" (1829)	32 3/8" (822)	5	214,000	(63)	(355)	785	17,859	IGGS-72	(62)	135	2,392
IGG-72-OB-2	84" (2134)	32 3/8" (822)	6	244,000	(72)	(423)	935	20,697	IGGS-84	(77)	170	2,700

Measurements in () are metric equivalents.

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

Crated Dimensions: 36" d x 16 1/2" h (914 x 419). Add 2 1/2" (64) to Griddle width.



GRIDDLE COMBINATION OPTIONS:

- Casters for Stainless Steel Stands, set of 4 **\$592 per set.**
60", 72" and 84" (1524, 1829 and 2134) models, set of 6, **\$888 per set.**
- 4 Open Burners available, increases overall width 12" (305).
Specify OB-4, set of 4 burners **\$1,890.**
- 7" (178) deep Front Landing Ledge **\$209 per lineal ft.**

- 9" (229) deep Front Landing Ledge **\$365 per lineal ft.**
- 96" (2438) Stainless Steel Stand **\$3,288.**
- Extra capacity Grease Can **\$346.**
- Chrome Griddle Top (Add "CG" to model #), add **\$1,696 per lineal ft.**
- Grooved Griddle Top (Add "GG" to model #), add **\$1,242 per 12" section.**
- Grooved Griddle Rake **\$216.**



Model IMGA-3628 Manually Controlled



4" (102) 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 4" (102) wide.
- Stainless steel front, sides and one piece rolled ledge.
- Large 1 gal. (3.8 L) capacity grease can with weep hole to indicate when full.

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
3/4" (19) HIGHLY POLISHED PLATE												
IMGA-2428	24" (610)	32 3/8" (822)	2	60,000	(18)	(91)	200	\$2,931	IMGS-24	(23)	50	\$1,032
IMGA-3628	36" (914)	32 3/8" (822)	3	90,000	(26)	(138)	305	4,200	IMGS-36	(32)	70	1,362
IMGA-4828	48" (1219)	32 3/8" (822)	4	120,000	(35)	(163)	360	5,478	IMGS-48	(39)	85	1,649
1" (25) HIGHLY POLISHED PLATE												
IMGA-2428-1	24" (610)	32 3/8" (822)	2	60,000	(18)	(116)	255	\$3,470	IMGS-24	(23)	50	\$1,032
IMGA-3628-1	36" (914)	32 3/8" (822)	3	90,000	(26)	(172)	380	4,715	IMGS-36	(32)	70	1,362
IMGA-4828-1	48" (1219)	32 3/8" (822)	4	120,000	(35)	(193)	425	6,066	IMGS-48	(39)	85	1,649
IMGA-6028-1	60" (1524)	32 3/8" (822)	5	150,000	(44)	(245)	540	7,523	IMGS-60	(48)	105	2,020
IMGA-7228-1	72" (1829)	32 3/8" (822)	6	180,000	(53)	(290)	640	9,374	IMGS-72	(62)	135	2,392

All measurements in () are metric equivalents.

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

Crated Dimensions: 36" d x 16 1/2" h (914 x 419). Add 2 1/2" (64) to Griddle width.



MANUALLY CONTROLLED GRIDDLE OPTIONS:

- Casters for Stainless Steel Stands, set of 4 **\$592 per set.**
- 60", 72" and 84" (1524, 1829 and 2134) models, set of 6, **\$888 per set.**
- 7" (178) deep Front Landing Ledge **\$209 per lineal ft.**
- 9" (229) deep Front Landing Ledge **\$365 per lineal ft.**
- 4 Open Burners available, increases overall width 12" (305), specify OB-4 (set of 2 burners), **\$1,890.**
- For Open Burner Combinations, see page 43.
- 96" (2438) Stainless Steel Stand **\$3,288.**
- Extra capacity Grease Can **\$346.**
- Chrome Griddle Top (Add "CG" to model #), add **\$1,696 per lineal ft.**
- Grooved Griddle Top (Add "GG" to model #), add **\$1,242 per 12" section.**



Model ITG-36 Thermostatically Controlled



Chrome griddle top also available

THERMOSTATICALLY CONTROLLED GRIDDLE FEATURES

- Thermostat maintains selected griddle temperature during peak cooking periods.
- Thick 1" (25) highly polished steel griddle plate maintains selected temperatures and assures quick recovery.
- Optional chrome griddle top also available.
- Aeration baffles between burners spread 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.
- Full 24" (610) depth plate for more cooking surface.
- Stainless steel grease gutter 4" (102) wide.
- Stainless steel front, sides and one piece rolled ledge. 4" (102) chrome-plated legs included.
- Large 1 gal. (3.8 L) capacity grease can with weep hole to indicate when full.

THERMOSTATICALLY CONTROLLED GRIDDLES

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price
	Width	Depth		BTU	(KW)	(Kg)	Lbs	
ITG-24	24" (610)	32 3/8" (822)	2	60,000	(18)	(136)	300	\$4,842
ITG-36	36" (914)	32 3/8" (822)	3	90,000	(26)	(195)	430	6,506
ITG-48	48" (1219)	32 3/8" (822)	4	120,000	(35)	(261)	575	8,304
ITG-60	60" (1524)	32 3/8" (822)	5	150,000	(44)	(328)	725	10,371
ITG-72	72" (1829)	32 3/8" (822)	6	180,000	(53)	(396)	875	12,586

STAINLESS STEEL STANDS

Model	Ship Weight		List Price
	(Kg)	Lbs	
ITGS-24	(23)	50	\$1,032
ITGS-36	(32)	70	1,362
ITGS-48	(39)	85	1,649
ITGS-60	(48)	105	2,020
ITGS-72	(62)	135	2,392

All measurements in () are metric equivalents.

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

Crated Dimensions: 36" d x 16 1/2" h (914 x 419). Add 2 1/2" (64) to Griddle width.



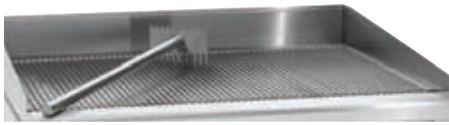
THERMOSTATICALLY CONTROLLED GRIDDLE OPTIONS:

- Casters for Stainless Steel Stands, set of 4 \$592 per set. 60", 72" and 84" (1524, 1829 and 2134) models, set of 6, \$888 per set.
- 7" (178) deep Front Landing Ledge \$209 per lineal ft.
- 9" (229) deep Front Landing Ledge \$365 per lineal ft.
- 4 Open Burners available, increases overall width 12" (305), specify OB-4 (set of 2 burners), \$1,890.
- For Open Burner Combinations, see page 43.

- 96" (2438) Stainless Steel Stand \$3,288.
- Extra capacity Grease Can \$346.
- Chrome Griddle Top (Add "CG" to model #), add \$1,696 per lineal ft.
- Grooved Griddle Top (Add "GG" to model #), add \$1,242 per 12" section.



Model IGG-36 Thermostatically Controlled Grooved Griddle



Optional rake for easily cleaning grooves

THERMOSTATICALLY CONTROLLED GRIDDLE FEATURES

- Thermostat maintains selected griddle temperature during peak cooking periods.
- Thick 1" (25) highly polished steel griddle plate maintains selected temperatures and assures quick recovery.
- Grooved griddle gives the attractive char-broiled "look" without actually char-broiling.
- 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.
- Full 24" (610) depth plate for more cooking surface.
- Stainless steel grease gutter 4" (102) wide.
- One piece stainless steel rolled front, stainless sides and front. 4" (102) chrome-plated legs included.
- Large 1 gal. (3.8 L) capacity grease can with weep hole to indicate when full.

GROOVED GRIDDLES

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price
	Width	Depth		BTU	(KW)	(Kg)	Lbs	
IGG-24	24" (610)	32 ³ / ₈ " (822)	2	60,000	(18)	(145)	320	\$7,442
IGG-36	36" (914)	32 ³ / ₈ " (822)	3	90,000	(26)	(195)	430	9,682
IGG-48	48" (1219)	32 ³ / ₈ " (822)	4	120,000	(35)	(285)	630	12,546
IGG-60	60" (1524)	32 ³ / ₈ " (822)	5	150,000	(44)	(340)	750	16,862
IGG-72	72" (1829)	32 ³ / ₈ " (822)	6	180,000	(53)	(404)	890	20,274

STAINLESS STEEL STANDS

Model	Ship Weight		List Price
	(Kg)	Lbs	
IGGS-24	(23)	50	\$1,032
IGGS-36	(32)	70	1,362
IGGS-48	(39)	85	1,649
IGGS-60	(48)	105	2,020
IGGS-72	(62)	135	2,392

All measurements in () are metric equivalents.

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

Crated Dimensions: 36" d x 16¹/₂" h (914 x 419). Add 2 ¹/₂" (64) to Griddle width.



GROOVED GRIDDLE OPTIONS:

- Casters for Stainless Steel Stands, set of 4 \$592 per set.
- 60", 72" and 84" (1524, 1829 and 2134) models, set of 6, \$888 per set.
- 7" (178) deep Front Landing Ledge \$209 per lineal ft.
- 9" (229) deep Front Landing Ledge \$365 per lineal ft.
- 4 Open Burners available, increases overall width 12" (305), specify OB-4 (set of 2 burners), \$1,890.
- For Open Burner Combinations, see page 43.
- 96" (2438) Stainless Steel Stand \$3,288.
- Rake \$216.
- Extra capacity Grease Can \$346.



Model IHEG-36 shown with optional stand with casters

HIGH EFFICIENCY GRIDDLE FEATURES

- Ideal for high production applications.
- Electronic thermostat controls maintain selected griddle temperature during peak cooking periods.
- Controls are located every 12" (305) and have a 550° F (288° C) maximum temperature.
- Automatic electronic ignition system for energy savings. Light indicates when pilots and power are "ON".
- Internal design features direct the heat evenly throughout the entire surface of the griddle plate, eliminating any cold zones.
- Stainless steel burners are rated at 15,000 BTU/hr (4 KW) ea. Burners are located every 6" (152).
- Full 24" (610) deep plate for more cooking surface.
- Constructed of heavier stainless steel and designed to withstand the busiest and harshest kitchen environments.
- 4" (102) wide stainless steel grease gutter with fully welded grease chute.
- Stainless steel front, sides and one piece rolled ledge. 4" (102) chrome-plated legs included.
- Stainless steel splash guard is tapered to the front.
- Extra large capacity grease drawer.
- Gas regulator and shut off valve are factory installed.

HIGH EFFICIENCY GRIDDLES

Model	Overall Dimensions		Griddle Burners	Gas Output BTU (KW)	Ship Weight		List Price	STAINLESS STEEL STAND		List Price	
	Width	Depth			(Kg)	Lbs		Model	Ship Weight (Kg)		Lbs
IHEG-36	36" (914)	32 9/16" (827)	6	90,000 (26)	(230)	506	\$15,436	IHEGS-36	(37)	81	\$1,907
IHEG-48	48" (1219)	32 9/16" (827)	8	120,000 (35)	(305)	673	18,887	IHEGS-48	(44)	98	2,308
IHEG-60	60" (1524)	32 9/16" (827)	10	150,000 (44)	(383)	845	22,578	IHEGS-60	(55)	121	2,828
IHEG-72	72" (1829)	32 9/16" (827)	12	180,000 (53)	(462)	1018	25,950	IHEGS-72	(70)	155	3,348

All measurements in () are metric equivalents.

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

Crated Dimensions: 36" d x 26" h (914 x 660). Add 2 1/2" (64) to Griddle width.



HIGH EFFICIENCY GRIDDLE OPTIONS:

- Casters for Stainless Steel Stands, set of 4 \$592 per set.
- 60", 72" and 84" (1524, 1829 and 2134) models, set of 6, \$888 per set.
- 7" (178) deep Front Landing Ledge \$209 per lineal ft.
- 9" (229) deep Front Landing Ledge \$365 per lineal ft.
- Chrome Griddle Top (Add "CG" to model #), add \$1,696 per lineal ft.

ELECTRICAL REQUIREMENTS

Voltage	Phase	Hz	Amps
120	1	60/50	2

GAS 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

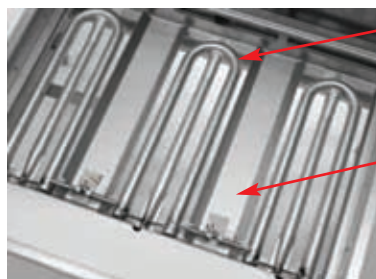
SOLID STATE CONTROL
 - $\pm 2^{\circ}$ F variance



Model ISAE-36

SNAP ACTION GRIDDLE FEATURES

- Ideal for high production kitchens.
- Snap action thermostat control every 12" (305).
- Fast recovery, $\pm 7^{\circ}$ F temperature variance. Solid State model, has a $\pm 2^{\circ}$ 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 guard 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.



Model ISAE-36



SNAP ACTION GRIDDLES

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price
	Width	Depth		BTU	(KW)	(Kg)	Lbs	
ISAE-24	24" (610)	30 3/8" (822)	2	48,000	(14)	(140)	310	\$6,875
ISAE-36	36" (914)	30 3/8" (822)	3	72,000	(21)	(199)	440	8,910
ISAE-48	48" (1219)	30 3/8" (822)	4	96,000	(28)	(265)	585	11,175
ISAE-60	60" (1524)	30 3/8" (822)	5	120,000	(35)	(333)	735	12,834
ISAE-72	72" (1829)	30 3/8" (822)	6	144,000	(42)	(400)	885	15,340

All measurements in () are metric equivalents.

Crated Dimensions: 36" d x 16 1/2" h (914 x 419). Add 2 1/2" (64) to Griddle width.

Note: Custom side and rear splash design available, contact KAF.

Electrical Requirement: 120VAC - 60 Hz with 2 amp draw. Provided with a 3-prong plug and 6' (1829) power cord.

STAINLESS STEEL STANDS

Model	Ship Weight		List Price
	(Kg)	Lbs	
ISAS-24	(23)	50	\$1,032
ISAS-36	(32)	70	1,362
ISAS-48	(39)	85	1,649
ISAS-60	(48)	105	2,020
ISAS-72	(62)	135	2,392



SNAP ACTION GRIDDLES with SOLID STATE THERMOSTATS

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price
	Width	Depth		BTU	(KW)	(Kg)	Lbs	
ISCE-24	24" (610)	30 1/2" (775)	2	48,000	(14)	(140)	310	\$7,401
ISCE-36	36" (914)	30 1/2" (775)	3	72,000	(21)	(199)	440	9,921
ISCE-48	48" (1219)	30 1/2" (775)	4	96,000	(28)	(265)	585	12,479
ISCE-60	60" (1524)	30 1/2" (775)	5	120,000	(35)	(333)	735	15,050
ISCE-72	72" (1829)	30 1/2" (775)	6	144,000	(42)	(400)	885	17,378

All measurements in () are metric equivalents.

Crated Dimensions: 36" d x 16 1/2" h (914 x 419). Add 2 1/2" (64) to Griddle width.

Griddle Height with 4" (102) legs = 18" (457±).

Note: Custom side and rear splash design available, contact KAF. **Electrical**

Requirement: 120VAC - 60 Hz with 2 amp draw.

Provided with a 3-prong plug and 6' (1829) power cord.

STAINLESS STEEL STANDS

Model	Ship Weight		List Price
	(Kg)	Lbs	
ISAS-24	(23)	50	\$1,032
ISAS-36	(32)	70	1,362
ISAS-48	(39)	85	1,649
ISAS-60	(48)	105	2,020
ISAS-72	(62)	135	2,392



SNAP ACTION GRIDDLE OPTIONS:

- Casters for Stainless Steel Stands, set of 4 \$592 per set.
- Casters for Stainless Steel Stands, set of 6 for 60" (1524) and 72" (1829) stands \$888 per set.
- Grooved Griddle Top (Add "GG" to model number). Specify section to be grooved, add \$1,242 per 12" (305) section.
- Chrome Griddle Top (Add "CG" to model number) \$1,696 per lineal ft.
- 7" (178) deep Front Landing Ledge \$209 per lineal ft.
- 9" (229) deep Front Landing Ledge \$365 per lineal ft.
- Extra capacity Grease Can \$346.



Model ITY-36 Teppan-Yaki Griddle

TEPPAN-YAKI FEATURES

- One 30,000 BTU/hr. (9 KW) round burner creates a "hot spot" in the center of the griddle - unique to this style of cooking.
- Burner has an adjustable gas valve and continuous pilot for instant ignition.
- Thick ¾" (19) highly polished steel griddle plate for a wide variety of cooking applications. Optional 1" (25) thick plate and optional chrome griddle top also available.
- Engineered with venting features that enable unit to be built into non-combustible cabinets or tables.
- Full 24" (610) depth plate for more cooking surface.
- 3½" (89) wide grease trough with one piece rolled stainless steel front for easy cleaning.
- Stainless steel front, sides and ledge.

TEPPAN-YAKI GRIDDLES

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price
	Width	Depth		BTU	(KW)	(Kg)	Lbs	
ITY-24	25 ⁵ / ₈ " (651)	32 ¼" (819)	1	30,000	(9)	(93)	205	\$3,676
ITY-36	37 ⁵ / ₈ " (956)	32 ¼" (819)	1	30,000	(9)	(148)	325	5,175
ITY-48	49 ⁵ / ₈ " (1260)	32 ¼" (819)	1	30,000	(9)	(204)	450	6,322
ITY-60	61 ⁵ / ₈ " (1565)	32 ¼" (819)	1	30,000	(9)	(256)	565	8,231

STAINLESS STEEL STANDS

Model	Ship Weight		List Price
	(Kg)	Lbs	
ITYS-24	(23)	50	\$1,032
ITYS-36	(32)	70	1,362
ITYS-48	(39)	85	1,649
ITYS-60	(48)	105	2,020

All measurements in () are metric equivalents.

Crated Dimensions: 32" d x 13" h (813 x 330). Add 2½" (64) to Griddle width.

TEPPAN-YAKI OPTIONS:

- 4" (102) Legs, set of 4 \$207 per set.
- Extra burner \$1,007 per burner.
- Chrome Griddle Top (Add "CG" to model #), add \$1,696 per lineal ft.
- Griddle Plate Splash, add 8%.
- Casters for Stainless Steel Stands, set of 4, \$592 per set.
- 60" (1524) model, set of 6, \$888 per set.



Model ITY-36 Teppan-Yaki Griddle shown on optional equipment stand with casters



Model ICRA-1 shown with optional casters

CHINESE RANGE FEATURES

- Stainless steel front, sides, top, landing ledge, high backsplash and pipe rack.
- Water cooled top and built-in drain system help control stove top temperature.
- Choice of automatic or manually-controlled Chinese swing faucet.
- Manually-controlled Chinese swing faucet is located between holes to avoid intense burner heat.
- Standard models available with up to eight burners. Four burner types are available, see Optional Accessories below for burner types.
- Easy access stainless steel drain basket located in front of stove is available.
- Knee level "L" shaped handle on jet burners conveniently adjusts gas keeping hands free for cooking.
- Options like stacking steam pans, removable steam tanks and soup pot holders may be used to customize the Chinese Gas Range for specific cooking needs.
- Slanted wok holder for 13" (330) hole for single handle wok pan.
- One year parts and labor warranty.

CHINESE RANGES

Model	Max. Width	Overall Dimensions		Number of Burners	Shipping Weight		List Price
		Depth	Height		(Kg)	Lbs	
ICRA-1	36" (914)	41" (1041)	33" (838)	1	(136)	300	\$6,566
ICRA-2	60" (1524)	41" (1041)	33" (838)	2	(249)	550	11,672
ICRA-3	84" (2134)	41" (1041)	33" (838)	3	(362)	800	15,791
ICRA-4	114" (2896)	41" (1041)	33" (838)	4	(478)	1,055	21,801
ICRA-5	142" (3607)	41" (1041)	33" (838)	5	(634)	1,400	27,339
ICRA-6	174" (4420)	41" (1041)	33" (838)	6	(747)	1,650	32,523
ICRA-7	194" (4928)	41" (1041)	33" (838)	7	(905)	2,000	37,728
ICRA-8	214" (5436)	41" (1041)	33" (838)	8	(1,019)	2,250	42,914

All measurements in () are metric equivalents.

Crated Dimensions: 42" d x 37" h (1067 x 585). Add 2 1/2" (64) to unit width. ICRA-5, ICRA-6, ICRA-7 and ICRA-8 ship in two pieces, contact KAF for dimensions.

Note: Specify location of gas inlet - left or right rear.

Specify Drain Outlet - left rear, right rear or front drain. (Drain is usually on the opposite side of the gas inlet.)

Plumbing: All outlets should be roughed in low - 8" (203) from the walls or from the floor.

Total length: Total of all cylinder diameters + total space between holes, and right and left edge. Allow 6" (152) for each space and 14" (356) for front Drain Basket.



CHINESE GAS RANGE OPTIONS:

- Available with the following size holes at no additional cost: 13" (330), 14" (356), 16" (406), 18" (457), 20" (508), 22" (559), 24" (610).
- Special depth, **add 25%**.
- The following 3 Burners are available at no additional cost. (Please specify type of burners for each cylinder.)
 1. Three-ring Burner, 16" (406) hole minimum, 110,000 BTU (32 KW).
 2. 23-Tip Jet Burner, 125,000 BTU (37 KW).
 3. Anti-clogging 18-Tip Jet Burner, 125,000 BTU (37 KW)
- 32-Tip Jet Burner, 160,000 BTU (47 KW) **\$506 per Burner**. Minimum 20" (508) hole is required.
- Heavy duty manually controlled Chinese Swing Faucet will service two woks. Automatic faucets are located behind each cylinder, **no additional cost**.
- Stainless Steel Burner Covers **\$348 each**.
- Front Drain Basket for one or two burner models **\$1,108**. Rear Drain is standard for ICRA-1 and ICRA-2.
- Extra manual faucet **\$555**.
- Stainless Steel Side Splash Extensions **\$555 each**.
- Hong Kong style, **add 20%**.
- Oil Holes 8 1/2" (216) **\$923 each**.
- Chrome Legs, set of 4 **\$540 per set**.
- Chrome Legs, set of 6, **\$810 per set** for units over 72" (1829).
- Chrome Legs, set of 8 **\$1,080 per set** for units over 114" (2896).
- Casters, set of 4 **\$592 per set**.
- Casters, set of 6 **\$888 per set**.
- Casters, set of 8 **\$1,184 per set**.
- Extra 6 Pan Stainless Steel Sauce Pan **\$368 each**.
- Extra 9 Pan Stainless Steel Sauce Pan **\$485 each**.
- Extra 12 Pan Stainless Steel Sauce Pan **\$579 each**.
- Water Wash System for Stainless Steel Backsplash **\$666 per cylinder**.
- Wok Hole Adapter to reduce diameter of hole, specify hole dimensions **\$1,018 each**.



Stainless steel front, sides and cabinet

Full width drip pan for easy clean-ups

Wok top is all-welded stainless steel

Welded-in 8" (203) H cylinder to concentrate and intensify heat

Durable cool touch control knobs

Tempura Wok Range
Model ISP-18-W



Anti-Clogging 18-Tip Jet Burner
Optional burner with cone-shaped intense heat 125,000 BTU/hr



3-Ring Burner Standard burner with two adjustable valves, 90,000 BTU/hr for high performance cooking



Stock Pot Range
Model ISPA-18



Hi-Temp Stock Pot Range
Model ISP-J-SP



Mandarin Wok Range
Model ISP-J-W13

Model	Overall Dimensions		Height	Number of Burners and Style		Gas Output		Shipping Weight		List Price	
	Width	Depth				BTU	(KW)	(Kg)	Lbs		
STOCK POT RANGES											
ISPA-18	18" (457)	21" (533)	24" (610)	1	3-Ring Burner	Top Grate	90,000	(26)	(57)	125	\$2,566
ISPA-18-2	18" (457)	42" (1067)	24" (610)	2	3-Ring Burners	Top Grate	180,000	(53)	(114)	250	5,579
HI-TEMP STOCK POT RANGES											
ISP-J-SP	18" (457)	21" (533)	24" (610)	1	Anti-Clogging Jet Burner	Top Grate	125,000	(37)	(57)	125	\$3,554
ISP-J-SP-2	18" (457)	42" (1067)	24" (610)	2	Anti-Clogging Jet Burners	Top Grate	250,000	(73)	(114)	250	6,251
TEMPURA WOK RANGE											
ISP-18-W	18" (457)	21" (533)	30" (762)	1	3-Ring Burner	16" (406) Wok Opening	90,000	(26)	(57)	125	\$3,234
MANDARIN WOK RANGES											
ISP-J-W-16	18" (457)	21" (533)	30" (762)	1	Anti-Clogging Jet Burner	16" (406) Wok Opening	125,000	(37)	(57)	125	\$3,750
ISP-J-W-13	18" (457)	21" (533)	30" (762)	1	Anti-Clogging Jet Burner	13" (330) Wok Opening	125,000	(37)	(57)	125	3,390

All measurements in () are metric equivalents.

Crated Dimensions: 20 1/2" w x 22" h (521x 559). Add 4" (102) to unit depth.



WOK AND STOCK POT RANGE OPTIONS:

- ISPA-18 and ISPA-18-2 are available in 18" height at **no additional cost**. Specify -18" (457) height.
- Casters, set of 4 **\$592 per set**.
- Casters, set of 6 for models ISPA-18-2 and ISP-J-SP-2, **\$888 per set**.
- Extra Stock Pot Top Grate **\$550**.
- Extra 13" (330) or 16" (406) stainless steel wok top **\$893**.
- Side-by-side models available, **add 30%**.
- Extra burner control for 3-Ring Burner **\$592**.



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



Durable cast aluminum with a Valox™ heat protection grip

Knobs are cool to the touch

Solid top prevents spills from entering unit and makes clean-up easy

Sealed 2 KW round plates provide a solid flat surface for faster even heating

Independent, infinite heat controls for precise temperature flexibility

Oven controls protected from heat in an insulated side compartment

Stainless steel front, sides, kick plate, landing ledge, back splash and shelf

Model IR-6-E shown with optional casters



- 9" (229) diameter round plate elements with easy to clean surface.
- 2 KW round plates with easy-to-clean surface.
- Provides a solid flat surface for faster, even heating.



- High performance 5.3 KW element provides even heating throughout the oven.
- Exclusive heat deflector reflects heat into the oven, not the floor.
- Deep oven cavity accommodates standard 18" x 26" sheet pans front-to-back and side-to-side.
- Stamped inner door liner provides extra strength while improving heat retention.



- Unique baffle distributes heat flow to provide even cooking temperatures throughout the 26½" (673) wide oven.
- Splatter screen protects elements from spills.
- Porcelanized interior for easy cleaning and better browning.



Model IR-4-E shown
with optional casters



Model IR-6-E shown
with optional casters



Model IR-6-G36T-E shown
with optional casters

ELECTRIC ROUND PLATE ELEMENTS

- 2 KW round plates with easy-to-clean surface. Provides a solid flat surface for faster, even heating.
- Plates are 9" (229) diameter for maximum pan contact.
- Solid top prevents spills from entering unit making clean-up easy.
- Infinite heat controls for maximum cooking flexibility.

ELECTRIC GRIDDLE TOP

- Thick, highly polished steel plate holds temperature and has a quick recovery.
- Full 21" (533) plate depth for more cooking surface.
- 3" (76) wide grease trough and removable grease can.
- Surface is ideal for a large range of menu items.
- Thermostat maintains selected temperature during peak hours.
- 3 KW serpentine elements located under entire griddle plate.

ELECTRIC SPACE SAVER OVEN

- Space Saver oven features are the same as the Chef depth except for the oven width.
- Oven dimensions are 20" w x 26" d x 14" h (508 x 660 x 356).
- Interior accommodates standard 18" x 26" (457 x 660) sheet pans front-to-back.
- One chrome oven rack is included.

ELECTRIC STANDARD OVEN

- Chef depth standard oven interior accommodates standard 18" x 26" (457 x 660) sheet pans front-to-back and side-by side.
- Oven is 26 ½" w x 26" d x 14" h (673 x 660 x 356).
- High performance 5.3 KW element provides even heating throughout the oven interior.
- Splatter screen protects the element from spills.
- Heavy duty thermostat with temperature range from 150°F to 500°F (65°C to 260°C).
- Porcelainized side, rear, deck and door lining.
- Unique baffle above the element distributes heat flow to provide even cooking temperatures throughout the oven cavity.
- Stamped inner door liner provides extra strength while optimizing heat retention.
- One chrome oven rack is included.

ELECTRIC CONVECTION OVEN

- 5.3 KW convection oven with 1/4 hp blower motor cooks products quickly and evenly with less shrinkage.
- Convection oven interior dimensions 26 ½" w x 22 ½" d x 14" h (673 x 572 x 356).
- Three position switch for cooking or cool down. Fan shuts off automatically when door is open.
- Porcelainized sides, rear, deck and door lining for easy cleaning.
- Three chrome oven racks included.



Top	Model	Width	Depth	Height to Cooktop	Ship Weight		List Price
					(Kg)	Lbs	
24" WIDE RESTAURANT RANGES							
	IR-4-E	24" (610)	34¾" (883)	36" (914)	(210)	465	\$8,386
	IR-4-E-XB	24" (610)	34¾" (883)	36" (914)	(184)	405	6,438
	IR-G24T-E	24" (610)	34¾" (883)	36" (914)	(225)	495	10,026
	IR-G24T-E-XB	24" (610)	34¾" (883)	36" (914)	(197)	435	8,087
36" WIDE RESTAURANT RANGES							
	IR-6-E	36" (914)	34¾" (883)	36" (914)	(274)	605	\$ 9,593
	IR-6-E-C	36" (914)	34¾" (883)	36" (914)	(302)	665	12,369
	IR-6-E-XB	36" (914)	34¾" (883)	36" (914)	(247)	545	7,450
	IR-4-G12T-E	36" (914)	34¾" (883)	36" (914)	(283)	625	10,652
	IR-4-G12T-E-C	36" (914)	34¾" (883)	36" (914)	(311)	685	15,674
	IR-4-G12T-E-XB	36" (914)	34¾" (883)	36" (914)	(256)	565	8,553
	IR-2-G24T-E	36" (914)	34¾" (883)	36" (914)	(288)	635	11,165
	IR-2-G24T-E-C	36" (914)	34¾" (883)	36" (914)	(315)	695	16,165
	IR-2-G24T-E-XB	36" (914)	34¾" (883)	36" (914)	(261)	575	8,833
	IR-G36T-E	36" (914)	34¾" (883)	36" (914)	(297)	655	11,473
	IR-G36T-E-C	36" (914)	34¾" (883)	36" (914)	(320)	705	16,284
	IR-G36T-E-XB	36" (914)	34¾" (883)	36" (914)	(270)	595	9,371
48" WIDE RESTAURANT RANGES							
	IR-8-E	48" (1219)	34¾" (883)	36" (914)	(322)	710	\$12,640
	IR-8-E-XB	48" (1219)	34¾" (883)	36" (914)	(290)	640	10,885
	IR-4-G24T-E	48" (1219)	34¾" (883)	36" (914)	(367)	810	15,871
	IR-4-G24T-E-C-XB	48" (1219)	34¾" (883)	36" (914)	(349)	770	19,940
	IR-2-G36T-E	48" (1219)	34¾" (883)	36" (914)	(386)	850	17,073
	IR-G48T-E	48" (1219)	34¾" (883)	36" (914)	(395)	870	19,412
	IR-G48T-E-C-XB	48" (1219)	34¾" (883)	36" (914)	(376)	830	22,682
60" WIDE RESTAURANT RANGES							
	IR-10-E	60" (1524)	34¾" (883)	36" (914)	(445)	980	\$15,238
	IR-10-E-C	60" (1524)	34¾" (883)	36" (914)	(469)	1,035	20,121
	IR-10-E-CC	60" (1524)	34¾" (883)	36" (914)	(494)	1,090	21,224
	IR-10-E-XB	60" (1524)	34¾" (883)	36" (914)	(426)	940	12,851
	IR-6-G24T-E	60" (1524)	34¾" (883)	36" (914)	(481)	1,060	15,154
	IR-6-G24T-E-C	60" (1524)	34¾" (883)	36" (914)	(506)	1,115	20,034
	IR-6-G24T-E-CC	60" (1524)	34¾" (883)	36" (914)	(531)	1,170	24,917
	IR-6-G24T-E-XB	60" (1524)	34¾" (883)	36" (914)	(458)	1,010	12,767
	IR-4-G36T-E	60" (1524)	34¾" (883)	36" (914)	(492)	1,085	16,583
	IR-4-G36T-E-C	60" (1524)	34¾" (883)	36" (914)	(517)	1,140	21,464
	IR-4-G36T-E-CC	60" (1524)	34¾" (883)	36" (914)	(542)	1,195	26,345
	IR-4-G36T-E-XB	60" (1524)	34¾" (883)	36" (914)	(469)	1,035	14,196
	IR-G60T-E	60" (1524)	34¾" (883)	36" (914)	(506)	1,115	22,041
	IR-G60T-E-C	60" (1524)	34¾" (883)	36" (914)	(531)	1,170	26,921
	IR-G60T-E-CC	60" (1524)	34¾" (883)	36" (914)	(556)	1,225	31,803
	IR-G60T-E-XB	60" (1524)	34¾" (883)	36" (914)	(483)	1,065	19,653
72" WIDE RESTAURANT RANGES							
	IR-12-E	72" (1829)	34¾" (883)	36" (914)	(515)	1,135	\$15,466
	IR-12-E-C	72" (1829)	34¾" (883)	36" (914)	(540)	1,190	20,348
	IR-12-E-CC	72" (1829)	34¾" (883)	36" (914)	(569)	1,255	25,228
	IR-8-G24T-E	72" (1829)	34¾" (883)	36" (914)	(538)	1,185	19,940
	IR-8-G24T-E-C	72" (1829)	34¾" (883)	36" (914)	(562)	1,240	24,821
	IR-8-G24T-E-CC	72" (1829)	34¾" (883)	36" (914)	(592)	1,305	29,703
	IR-6-G36T-E	72" (1829)	34¾" (883)	36" (914)	(542)	1,195	19,446
	IR-6-G36T-E-C	72" (1829)	34¾" (883)	36" (914)	(567)	1,250	24,329
	IR-6-G36T-E-CC	72" (1829)	34¾" (883)	36" (914)	(596)	1,315	29,210
	IR-4-G48T-E	72" (1829)	34¾" (883)	36" (914)	(519)	1,145	22,630
	IR-4-G48T-E-C	72" (1829)	34¾" (883)	36" (914)	(544)	1,200	27,510
	IR-4-G48T-E-CC	72" (1829)	34¾" (883)	36" (914)	(574)	1,265	32,393

All measurements in () are metric equivalents.

Crated Dimensions: 39" d x 35" h 991 x 889). Add 2 ½" (64) to unit width.

Note: "XB" specifies open cabinet base. - "C" specifies one convection oven.

- "CC" specifies two convection ovens. - "G" specifies thermostatic griddle.



ELECTRIC EQUIPMENT | RESTAURANT RANGES



RANGE OPTIONS:

- 6" (152) Casters, set of 4 **\$592 per set.**
- 6" (152) Casters, set of 6 for 72" model **\$888 per set.**
- 12"W x 24"D Hot top section to replace 2 round plates, (add "-HT") **\$993.**
- 6" (152) stainless steel stub back, in lieu of standard backguard, **No Charge.**
- Chrome griddle top **\$1,696 per linear foot.**
- Extra oven rack **\$254.**

ELECTRICAL INFORMATION:

- Available in 208 and 240, 1 and 3 phase, please indicate at time of order.
- 2 J-Boxes for 48", 60" and 72" (1219, 1524 and 1829) ranges.
- Available in 480 volts, 3 phase, contact factory for pricing.

ELECTRICAL REQUIREMENTS

24" wide Restaurant Ranges				
Model	Total KW	Volts	Ph	Amps
IR-4-E	13.3	208	1	64
	13.3	208	3	38
	13.3	240	1	56
	13.3	240	3	33
	13.3	480	3	17
IR-4-E-XB	8	208	1	39
	8	208	3	23
	8	240	1	24
	8	240	3	25
	8	480	3	13

Model	Total KW	Volts	Ph	Amps
IR-G24T-E	11.3	208	1	55
	11.3	208	3	31
	11.3	240	1	48
	11.3	240	3	28
	11.3	480	3	14
IR-G24T-E-XB	6	208	1	29
	6	208	3	17
	6	240	1	25
	6	240	3	15
	6	480	3	13

36" wide Restaurant Ranges				
Model	Total KW	Volts	Ph	Amps
IR-6-E	17.3	208	1	84
	17.3	208	3	51
	17.3	240	1	72
	17.3	240	3	44
	17.3	480	3	22
IR-6-E-C	17.3	208	1	91
	17.3	208	3	58
	17.3	240	1	79
	17.3	240	3	51
	17.3	480	3	29
IR-6-E-XB	12	208	1	58
	12	208	3	38
	12	240	1	50
	12	240	3	33
	12	480	3	17

Model	Total KW	Volts	Ph	Amps
IR-4-G12T-E	16.3	208	1	79
	16.3	208	3	46
	16.3	240	1	68
	16.3	240	3	40
	16.3	480	3	20
IR-4-G12T-E-C	16.3	208	1	86
	16.3	208	3	53
	16.3	240	1	75
	16.3	240	3	47
	16.3	480	3	27
IR-4-G12T-E-XB	11	208	1	53
	11	208	3	31
	11	240	1	46
	11	240	3	27
	11	480	3	14

Model	Total KW	Volts	Ph	Amps
IR-2-G24T-E	15.3	208	1	74
	15.3	208	3	43
	15.3	240	1	64
	15.3	240	3	37
	15.3	480	3	19
IR-2-G24T-E-C	15.3	208	1	81
	15.3	208	3	50
	15.3	240	1	71
	15.3	240	3	44
	15.3	480	3	26
IR-2-G24T-E-XB	10	208	1	49
	10	208	3	28
	10	240	1	42
	10	240	3	25
	10	480	3	13

Model	Total KW	Volts	Ph	Amps
IR-G36T-E	14.3	208	1	69
	14.3	208	3	42
	14.3	240	1	60
	14.3	240	3	36
	14.3	480	3	18
IR-G36T-E-C	14.3	208	1	76
	14.3	208	3	47
	14.3	240	1	67
	14.3	240	3	41
	14.3	480	3	24
IR-G36T-E-XB	9	208	1	44
	9	208	3	26
	9	240	1	38
	9	240	3	22
	9	480	3	10

48" wide Restaurant Ranges						
Model	Total KW	Volts	Ph	Amps	J-Box "A"	Amps J-Box "B"
IR-8-E	26.6	208	1	64	64	64
	26.6	208	3	38	38	38
	26.6	240	1	56	56	56
	26.6	240	3	33	33	33
	26.6	480	3	17	17	17
IR-8-E-XB	21.3	208	1	64	39	39
	21.3	208	3	38	29	29
	21.3	240	1	56	24	24
	21.3	240	3	33	25	25
	21.3	480	3	17	13	13
IR-4-G24T-E	24.6	208	1	64	55	55
	24.6	208	3	37	31	31
	24.6	240	1	56	48	48
	24.6	240	3	33	27	27
	24.6	480	3	17	14	14
IR-4-G24T-E-C-XB	19.3	208	1	29	71	71
	19.3	208	3	17	44	44
	19.3	240	1	25	63	63
	19.3	240	3	15	40	40
	19.3	480	3	13	24	24

Model	Total KW	Volts	Ph	Amps	J-Box "A"	Amps J-Box "B"
IR-2-G36T-E	23.6	208	1	45	69	69
	23.6	208	3	26	40	40
	23.6	240	1	39	60	60
	23.6	240	3	23	34	34
	23.6	480	3	12	17	17
	23.6	480	3	12	17	17
IR-G48T-E	22.6	208	1	55	55	55
	22.6	208	3	31	31	31
	22.6	240	1	48	48	48
	22.6	240	3	28	28	28
	22.6	480	3	14	14	14
IR-G48T-E-C-XB	17.3	208	1	29	62	62
	17.3	208	3	17	38	38
	17.3	240	1	25	56	56
	17.3	240	3	15	36	36
	17.3	480	3	13	21	21

60" ranges and 72" ranges Electrical Requirements continued on page 57.

ELECTRIC EQUIPMENT | RESTAURANT RANGES ELECTRICAL REQUIREMENTS



60" wide Restaurant Ranges						
Model	Total KW	Volts	Ph	Amps	J-Box "A"	J-Box "B"
IR-10-E	30.6	208	1	74	74	
	30.6	208	3	43	43	
	30.6	240	1	64	64	
	30.6	240	3	37	37	
	30.6	480	3	19	19	
IR-10-E-C	30.6	208	1	74	81	
	30.6	208	3	43	50	
	30.6	240	1	64	71	
	30.6	240	3	37	44	
	30.6	480	3	19	26	
IR-10-E-CC	33.6	208	1	81	81	
	33.6	208	3	47	47	
	33.6	240	1	70	70	
	33.6	240	3	41	41	
	33.6	480	3	21	21	
IR-10-E-XB	25.3	208	1	49	74	
	25.3	208	3	43	38	
	25.3	240	1	42	64	
	25.3	240	3	37	33	
	25.3	480	3	19	17	
IR-6-G24T-E	28.6	208	1	84	55	
	28.6	208	3	49	31	
	28.6	240	1	73	48	
	28.6	240	3	42	28	
	28.6	480	3	21	14	
IR-6-G24T-E-C	28.6	208	1	84	62	
	28.6	208	3	49	38	
	28.6	240	1	73	55	
	28.6	240	3	42	35	
	28.6	480	3	21	21	
IR-6-G24T-E-CC	28.6	208	1	91	62	
	28.6	208	3	56	38	
	28.6	240	1	80	55	
	28.6	240	3	49	35	
	28.6	480	3	28	21	
IR-6-G24T-E-XB	23.3	208	1	58	62	
	23.3	208	3	34	38	
	23.3	240	1	50	55	
	23.3	240	3	29	35	
	23.3	480	3	15	14	
IR-4-G36T-E	27.6	208	1	71	76	
	27.6	208	3	44	47	
	27.6	240	1	63	67	
	27.6	240	3	40	44	
	27.6	480	3	24	24	
IR-4-G36T-E-C	27.6	208	1	71	76	
	27.6	208	3	44	47	
	27.6	240	1	63	67	
	27.6	240	3	40	44	
	27.6	480	3	24	24	
IR-4-G36T-E-CC	27.6	208	1	71	76	
	27.6	208	3	44	47	
	27.6	240	1	63	67	
	27.6	240	3	40	44	
	27.6	480	3	24	24	
IR-4-G36T-E-XB	22.3	208	1	64	44	
	22.3	208	3	37	26	
	22.3	240	1	56	38	
	22.3	240	3	33	22	
	22.3	480	3	17	11	
IR-G60T-E	25.6	208	1	55	69	
	25.6	208	3	31	40	
	25.6	240	1	48	90	
	25.6	240	3	28	34	
	25.6	480	3	14	17	
IR-G60T-E-C	25.6	208	1	55	76	
	25.6	208	3	31	47	
	25.6	240	1	48	67	
	25.6	240	3	28	47	
	25.6	480	3	14	24	
IR-G60T-E-CC	25.6	208	1	62	76	
	25.6	208	3	38	47	
	25.6	240	1	56	67	
	25.6	240	3	36	41	
	25.6	480	3	21	24	
IR-G60T-E-XB	20.3	208	1	55	44	
	20.3	208	3	31	26	
	20.3	240	1	48	38	
	20.3	240	3	28	22	
	20.3	480	3	14	10	

72" wide Restaurant Ranges						
Model	Total KW	Volts	Ph	Amps	J-Box "A"	J-Box "B"
IR-12-E	34.6	208	1	84	84	
	34.6	208	3	51	51	
	34.6	240	1	72	72	
	34.6	240	3	44	44	
	34.6	480	3	22	22	
IR-12-E-C	34.6	208	1	84	91	
	34.6	208	3	49	56	
	34.6	240	1	73	80	
	34.6	240	3	42	49	
	34.6	480	3	21	28	
IR-12-E-CC	34.6	208	1	91	91	
	34.6	208	3	56	56	
	34.6	240	1	80	80	
	34.6	240	3	49	49	
	34.6	480	3	28	28	
IR-8-G24T-E	32.6	208	1	84	74	
	32.6	208	3	49	43	
	32.6	240	1	73	64	
	32.6	240	3	42	31	
	32.6	480	3	21	19	
IR-8-G24T-E-C	32.6	208	1	84	81	
	32.6	208	3	49	50	
	32.6	240	1	73	71	
	32.6	240	3	42	44	
	32.6	480	3	21	26	
IR-8-G24T-E-CC	32.6	208	1	91	81	
	32.6	208	3	56	50	
	32.6	240	1	80	71	
	32.6	240	3	49	44	
	32.6	480	3	28	26	
IR-6-G36T-E	25.3	208	1	84	69	
	25.3	208	3	51	42	
	25.3	240	1	72	60	
	25.3	240	3	44	36	
	25.3	480	3	22	18	
IR-6-G36T-E-C	31.6	208	1	84	76	
	31.6	208	3	49	47	
	31.6	240	1	73	67	
	31.6	240	3	48	41	
	31.6	480	3	21	24	
IR-6-G36T-E-CC	31.6	208	1	91	76	
	31.6	208	3	56	47	
	31.6	240	1	80	61	
	31.6	240	3	55	41	
	31.6	480	3	28	24	
IR-4-G48T-E	30.6	208	1	79	69	
	30.6	208	3	56	50	
	30.6	240	1	68	60	
	30.6	240	3	40	34	
	30.6	480	3	20	17	
IR-4-G48T-E-C	30.6	208	1	79	76	
	30.6	208	3	46	47	
	30.6	240	1	68	67	
	30.6	240	3	40	41	
	30.6	480	3	20	24	
IR-4-G48T-E-CC	30.6	208	1	86	76	
	30.6	208	3	53	47	
	30.6	240	1	75	67	
	30.6	240	3	47	41	
	30.6	480	3	27	24	



Model IHR-6-E shown with optional backguard with shelf and casters



Model IHR-2HT-2-E shown with optional backguard with shelf and casters



Model IHR-GT36-E shown with optional backguard with shelf and casters

ELECTRIC ROUND PLATE ELEMENTS

- 2 KW round plates with easy-to-clean surface. Provides a solid flat surface for faster, even heating.
- Plates are 9" (229) diameter for maximum pan contact.
- Solid top prevents spills from entering unit making clean-up easy.
- Infinite heat controls for maximum cooking flexibility.

ELECTRIC HOT TOP

- Heavy duty, highly polished top provides even heat across entire surface.
- Plate measure 12" w x 28" d (457 x 711). No plate break-in required.
- 3 KW serpentine elements located under each hot plate, every 18" (457).
- Each element has infinite heat controls for maximum cooking flexibility.

ELECTRIC GRIDDLE TOP

- Thick, highly polished steel plate holds temperature and has a quick recovery.
- Full 21" (533) plate depth for more cooking surface.
- 4" (102) wide grease trough and removable grease can.
- Surface is ideal for a large range of menu items.
- Thermostat maintains selected temperature during peak hours.
- 3 KW serpentine elements located under entire griddle plate.

ELECTRIC STANDARD OVEN

- Chef depth standard oven interior accommodates standard 18" x 26" (457 x 660) sheet pans front-to-back and side-by side.
- Oven is 26 1/2" w x 26" d x 14" h (673 x 660 x 356).
- High performance 5.3 KW element provides even heating throughout the oven interior.
- Splatter screen protects the element from spills.
- Heavy duty thermostat with temperature range from 150°F to 500°F (65°C to 260°C).
- Porcelainized side, rear, deck and door lining.
- Unique baffle above the element distributes heat flow to provide even cooking temperatures throughout the oven cavity.
- Stamped inner door liner provides extra strength while optimizing heat retention.
- One chrome oven rack is included.

ELECTRIC CONVECTION OVEN

- 5.3 KW convection oven with 1/4 hp blower motor cooks products quickly and evenly with less shrinkage.
- Convection oven interior dimensions 26 1/2" w x 22 1/2" d x 14" h (673 x 572 x 356).
- Three position switch for cooking or cool down. Fan shuts off automatically when door is open.
- Porcelainized sides, rear, deck and door lining for easy cleaning.
- Three chrome oven racks included.



Top Model	Depth	Ship Weight		List Price	
		(Kg)	Lbs		
	IHR-6-E	38" (965)	(270)	595	\$13,208
	IHR-6-E-C	38" (965)	(297)	655	17,909
	IHR-6-E-XB	38" (965)	(193)	425	9,377
	IHR-6-E-M	38" (965)	(145)	320	7,951
	IHR-4-1HT-E	38" (965)	(273)	602	\$13,765
	IHR-4-1HT-E-C	38" (965)	(300)	662	18,515
	IHR-4-1HT-E-XB	38" (965)	(196)	432	9,984
	IHR-4-1HT-E-M	38" (965)	(148)	327	8,561
	IHR-2HT-2-E	38" (965)	(281)	619	\$13,627
	IHR-2HT-2-E-C	38" (965)	(308)	679	18,333
	IHR-2HT-2-E-XB	38" (965)	(204)	449	9,828
	IHR-2HT-2-E-M	38" (965)	(156)	344	8,348
	IHR-GT36-E	38" (965)	(277)	610	\$16,878
	IHR-GT36-E-C	38" (965)	(304)	670	21,631
	IHR-GT36-E-XB	38" (965)	(200)	440	13,102
	IHR-GT36-E-M	38" (965)	(152)	335	11,648
	IHR-GT24-2-E	38" (965)	(293)	646	\$15,294
	IHR-GT24-2-E-C	38" (965)	(320)	706	19,994
	IHR-GT24-2-E-XB	38" (965)	(216)	476	11,489
	IHR-GT24-2-E-M	38" (965)	(168)	371	10,013

All measurements in () are metric equivalents.

Crated Dimensions: 38 1/2" w x 41" d x 35" h (978 x 1,041 x 889).

Note: "XB" specifies Open Cabinet / Storage base.

- "M" specifies Modular / Countertop (no base).

- "C" specifies Convection oven.

HEAVY DUTY RANGE OPTIONS:

- 6" (152) Casters, set of 4 \$592 per set.

- Extra oven rack \$254.

- Backguards and high shelves, see page 23.



Electric Heavy Duty Electrical Requirements

Model	Total KW	Volts	Ph	Amps
IHR-6-E	17.3	208	1	84
	17.3	208	3	49
	17.3	240	1	73
	17.3	240	3	48
	17.3	480	3	21
IHR-6-E-C	17.3	208	1	91
	17.3	208	3	56
	17.3	240	1	80
	17.3	240	3	55
	17.3	480	3	28
IHR-6-E-XB	12	208	1	58
	12	208	3	34
	12	240	1	50
	12	240	3	29
	12	480	3	15
IHR-6-E-M	12	208	1	58
	12	208	3	34
	12	240	1	50
	12	240	3	29
	12	480	3	15
IHR-4-1HT-E	16.3	208	1	79
	16.3	208	3	46
	16.3	240	1	68
	16.3	240	3	40
	16.3	480	3	20
IHR-4-1HT-E-C	16.3	208	1	86
	16.3	208	3	53
	16.3	240	1	75
	16.3	240	3	47
	16.3	480	3	27
IHR-4-1HT-E-XB	11	208	1	53
	11	208	3	31
	11	240	1	46
	11	240	3	27
	11	480	3	14

Model	Total KW	Volts	Ph	Amps
IHR-4-1HT-E-M	11	208	1	53
	11	208	3	31
	11	240	1	46
	11	240	3	27
	11	480	3	14
IHR-2HT-2-E	15.3	208	1	74
	15.3	208	3	43
	15.3	240	1	64
	15.3	240	3	37
	15.3	480	3	19
IHR-2HT-2-E-C	15.3	208	1	81
	15.3	208	3	50
	15.3	240	1	71
	15.3	240	3	44
	15.3	480	3	26
IHR-2HT-2-E-XB	10	208	1	49
	10	208	3	28
	10	240	1	42
	10	240	3	25
	10	480	3	13
IHR-2HT-2-E-M	10	208	1	49
	10	208	3	28
	10	240	1	42
	10	240	3	25
	10	480	3	13
IHR-GT36-E	17.3	208	1	84
	17.3	208	3	49
	17.3	240	1	73
	17.3	240	3	48
	17.3	480	3	21
IHR-GT36-E-C	17.3	208	1	91
	17.3	208	3	56
	17.3	240	1	80
	17.3	240	3	55
	17.3	480	3	28

Model	Total KW	Volts	Ph	Amps
IHR-GT36-E-XB	12	208	1	58
	12	208	3	34
	12	240	1	50
	12	240	3	29
	12	480	3	15
IHR-GT36-E-M	12	208	1	58
	12	208	3	34
	12	240	1	50
	12	240	3	29
	12	480	3	15
IHR-GT24-2-E	17.3	208	1	84
	17.3	208	3	49
	17.3	240	1	73
	17.3	240	3	48
	17.3	480	3	21
IHR-GT24-2-E-C	17.3	208	1	91
	17.3	208	3	56
	17.3	240	1	80
	17.3	240	3	55
	17.3	480	3	28
IHR-GT24-2-E-XB	12	208	1	58
	12	208	3	34
	12	240	1	50
	12	240	3	29
	12	480	3	15
IHR-GT24-2-E-M	12	208	1	58
	12	208	3	34
	12	240	1	50
	12	240	3	29
	12	480	3	15

ELECTRICAL INFORMATION:

- Available in 208 and 240, 1 and 3 phase, please indicate at time of order.

- Available in 480 volts, 3 phase, contact factory for pricing.



ICMA-36-E



ISB-36-E

ELECTRIC CHEESEMELTER BROILER

- Chrome plated heavy duty rack.
- Loads and unloads easily.
- Full width, large capacity for high production in peak hours.
- Two 3 KW incoloy heating elements.
- Control knobs are durable cast aluminum with cool-to-the-touch grip.
- Independent left and right heating zones maximize function and performance.
- 208 and 240 volts, 3 phase operation.
- Constructed using aluminized steel for maximum heat retention and heat distribution.
- Stainless steel front, sides and top.
- Welded and polished stainless steel seams.
- Mounts over IR and IHR KAF ranges with mounting accessory.
- Can be wall or counter mounted.
- One year parts and labor warranty.

ELECTRIC SALAMANDER BROILER

- Two 3 KW incoloy heating elements.
- Control knobs are durable cast aluminum with cool-to-the-touch grip.
- Independent left and right heating zones maximize function and performance.
- 208 and 240 volts, 3 phase operation.
- 4 positions with positive locking broiler carriage.
- Cradle and carriage design for cooking foods directly on the rack.
- Spring balanced cradle assembly rolls out 10" (254 mm) loading for easy and unloading.
- Full width broiler pan has a full length pull handle. Pan removes easily for cleaning.
- Constructed using aluminized steel for maximum heat retention and heat distribution.
- Stainless steel front, sides and top.
- Welded and polished stainless steel seams.
- Mounts over IR and IHR KAF ranges with mounting accessory.
- Can be wall or counter mounted.
- One year parts and labor warranty.

Model #	Dimensions	Electrical Elements		Broiler Width	Ship Weight		List Price
		KW	Number of		(Kg)	Lbs	
ELECTRIC CHEESEMELTER							
ICMA-36-E	36" w x 17 ¾" d x 17 ¼" h (914 x 451 x 438 mm)	3 each	2	36" (914)	(75)	162	\$6,000
ELECTRIC SALAMANDER							
ISB-36-E	36" w x 17 ¾" d x 17 ¼" h (914 x 451 x 438 mm)	3 each	2	36" (914)	(95)	210	\$6,642

All measurements in () are metric equivalents.
Crated Dimensions: 38" w x 20" d x 21" h (965 x 508 x 533)

ELECTRIC BROILER OPTIONS:

- Wall mounting kits **\$318**.
- 4" (102) leg kit for counter mounting **\$477**.
- Reinforcement channels for range mount **\$386**.



Model	ELECTRICAL REQUIREMENTS			
	Total KW	Volts	Ph	Amps
ICMA-36-E	6	208	3	22
	6	240	3	19
ISB-36-E	6	208	3	22
	6	240	3	19



ISPA-18-E shown with optional casters

ELECTRIC STOCK POT FEATURES

- High temperature dual coil element.
- Dual controls, inner and outer coils are controlled independently.
- Infinite heat controls for maximum cooking flexibility.
- Element is 13" (330 mm) diameter for maximum pan contact.
- Stainless steel top, front and sides with welded and finished seams.
- Stainless steel cabinet base for storage.
- Knobs are cast aluminum with Valox™ heat protection grip.
- Heavy duty legs with adjustable feet.
- One year parts and labor warranty.

Model	Overall Dimensions			Element Description	Element Size	Shipping Weight		List Price
	Width	Depth	Height			(Kg)	Lbs	
ISPA-18-E	18" (457)	21" (533)	23 ½" (597)	Dual Coil	13" (330)	(36)	79	\$2,521
ISPA-18-2-E	18" (457)	42" (1067)	23 ½" (597)	2 Dual Coils	13" (330)	(72)	158	5,481

All measurements in () are metric equivalents.

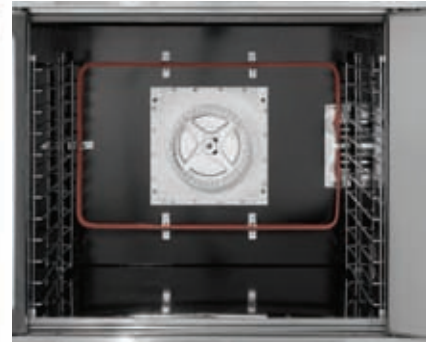
Crated Dimensions: 20½" w x 22" h (521 x 559). Add 4" (102) to unit depth.



ELECTRIC STOCK TOP OPTIONS:

- 18" (457) height available (specify 18" H when ordering) **no additional cost.**
- Side-by-side models available, **add 30%.**
- 6" (152) casters, set of 4, 2 with brakes, **\$592.**
- 6" (152) casters, set of 6, 3 with brakes, **\$888.**

ELECTRICAL REQUIREMENTS				
	Total KW	Voltage	Phase	Amps
ISPA-18-E	6	208	3	22
	8	240	3	29
ISPA-18-2-E	12	208	3	44
	16	240	3	58



Dual-open doors
 One hand opens and closes both doors simultaneously
 60/40 doors swing open to 130°
 Large window
 Two interior lights
 Stainless steel exterior



Door handle is secured to an internal stainless steel chassis system, not the external door finish



Four bearings per door extend the life of the door mechanism
 Eliminates side-to-side shaft movement to improve door pressure locking

Porcelainized oven interior for easy cleaning and better browning
 Five oven racks with 10 rack positions
 Most spacious oven interior available

Rugged 1/2 h.p. 2 speed motor per oven

11 KW 208 or 240 oven
 Standard oven depth (ICVE)
 Bakery oven depth (ICVDE)

Model ICVE-2
 Shown with optional casters



PROGRAMMABLE CONTROLS with COOK 'N HOLD FEATURE

- Easy-to-program. Simply select the time, temperature, fan settings and hold mode - then preset buttons.
- Cook 'n Hold feature. Cooks at a higher temperature for browning. Automatically switches to a lower holding temperature.
- 24 hr. digital countdown timer with easy-to-read LED digital display.
- Cooking versatility.
- Fan option lets you choose modes:
 1. Fan ON continuously
 2. Fan ON when heat is on (pulsed fan feature)
- °F or °C readings can be displayed.



MANUAL CONTROLS

- Independent time and temperature controls give you maximum versatility for general baking and roasting.
- 2-speed fan switch controls bake or roast.

THERMOSTATIC OVEN CONTROL

- Snap Action temperature control 150° F to 500° F. (66° C to 260° C).

ON-OFF SWITCH

TIMER

- 60 minute manual timer.
- Audible buzzer lets you know when the cooking cycle is complete.



Model ICVE-1
Single Deck, Standard Depth
shown with optional casters



Model ICVDE-1
Single Deck, Bakery Depth
shown optional storage shelf,
racks and casters

ELECTRIC CONVECTION OVENS

Model #	Description	Overall Dimensions			Electrical Output	Ship Weight		List Price
		Width	Height	Depth		(Kg)	Lbs	
ICVE-1	Single Deck, Standard depth	38" (965)	64" (1,526)	41 1/2" (1,054)	11 KW	(236)	521	\$13,265
ICVE-2	Double Deck, Standard depth	38" (965)	74" (1,880)	41 1/2" (1,054)	22 KW	(455)	1,005	26,530
ICVDE-1	Single Deck, Bakery depth	38" (965)	64" (1,526)	45 1/2" (1,156)	11 KW	(277)	611	17,828
ICVDE-2	Double Deck, Bakery depth	38" (965)	74" (1,880)	45 1/2" (1,156)	22 KW	(536)	1,185	35,656

All measurements in () are metric equivalents.

Note: For Cook and Hold computer control feature add the suffix "- H" for one oven or "- HH" if required for both ovens.



Crated Dimensions: Standard Single Deck - 40" w x 47 1/2" d x 38 1/2" h (1016 x 1206 x 978). Add 6" (152) to d for Bakery Depth. Standard Double Deck - 40" w x 47 1/2" d x 72" h (1016 x 1206 x 1829). Add 6" (152) to d for Bakery Depth.

ELECTRIC CONVECTION OVEN OPTIONS:

- Cook and Hold Feature **\$1,942 per Oven.**
- Stainless Steel sides, top and legs are standard on all ICVE and ICVDE Models.
- Stainless Steel Enclosure Back **\$620 per Deck.**
- Direct Connect Vent ICVE-1 and ICVDE-1 **\$712.**
- Direct Connect Vent ICVE-2 and ICVDE-2 **\$987.**
- Heavy Duty Casters, set of 4 **\$592.**
- Stack Kit with 6" (152) Stainless Steel Legs **\$450.**
- Stainless Steel solid doors available at no additional charge. Must specify at ordering.
- Stainless Steel Bottom Shelf and Adjustable Rack Supports ICVE-1 **\$1,193**, ICVDE-1 **\$1,457.**
- Stainless Steel Stand Bottom Shelf only ICVE-1 **\$663**, ICVDE-1 **\$795.**
- Extra Standard Depth Oven Racks, ICVE-1 **\$254 each.**
- Extra Bakery Depth Oven Racks, ICVDE-1 **\$254 each.**
- 480 volt, **\$1,828 per motor.**

Model	ELECTRICAL REQUIREMENTS				
	Total KW	Voltage	Phase	Hertz	Amps
ICVE-1, ICVDE-1	11	208	1	50/60	53 per oven
	11	208	3	50/60	31 per oven
	11	240	1	50/60	46 per oven
	11	240	3	50/60	27 per oven
ICVE-2, ICVDE-2	11	480*	3	50/60	14 per oven
	11	208	1	50/60	53 per oven
	11	208	3	50/60	31 per oven
	11	240	1	50/60	46 per oven
	11	240	3	50/60	27 per oven
	11	480*	3	50/60	14 per oven

* For export only, additional charge.

Two speed motor - 1/2 h.p., 1725/1140 RPM.

CLEARANCE

Minimum Clearance For use only on non-combustible floors with legs or casters; or 2 1/4" (57) overhang is required when curb mounted. 0" clearance from non-combustible side and rear walls. Provide 6" (152) minimum clearance from combustible side walls and 0" from combustible wall at rear.



HSICVE-1 shown with optional bottom shelf and casters



HSICVE-2 shown with optional casters

HALF SIZE ELECTRIC CONVECTION OVEN FEATURES

- Unique heat baffles assure even cooking throughout the entire oven.
- Creates an air flow that circulates the air throughout all interior surfaces of the oven cavity.
- Fast temperature recovery.
- 1/4 hp fan motor for high production cooking.
- Porcelainized oven interior for easy cleaning and provides better browning.
- Coved oven cavity corners clean easily and quickly.
- Interior oven light is controlled by a momentary switch outside the oven. Large window for viewing product at a glance.
- 4 oven racks included with 8 rack guide positions for maximum versatility.
- Easily removable rack guides provide open access for cleaning.
- Stainless steel sides, top and legs are standard.
- Extreme duty door system extends the life of the door mechanism and eliminates side-to-side shaft movement.
- Double bearings on the top and bottom of the door.
- Door locking mechanism.
- Fortified door chassis to withstand constant opening and closing.
- Handle is secured to an internal stainless steel chassis system - not to the external door finish.

Model #	Description	Overall Dimensions			Electrical Total Output	Ship Weight		List Price
		Width	Height	Depth		(Kg)	Lbs	
HSICVE-1	1/2 size Single Oven	30" (762)	58" (1,473)	30" (762)	5 KW	(135)	297	\$11,054
HSICVE-1	1/2 size Single Oven	30" (762)	58" (1,473)	30" (762)	7.5 KW	(135)	297	11,054
HSICVE-2	1/2 size Double Ovens	30" (762)	62" (1,575)	30" (762)	10 KW	(215)	474	22,108
HSICVE-2	1/2 size Double Ovens	30" (762)	62" (1,575)	30" (762)	15 KW	(215)	474	22,108

All measurements in () are metric equivalents.

Note: For Cook and Hold computer control feature add the suffix "- H"

Crated Dimensions: Single Oven: 32" w x 32" d x 32" h (813 x 813 x 813).
Double Ovens: 32" w x 32" d x 60" h (813 x 813 x 1,524).

ELECTRIC CONVECTION OVEN OPTIONS:

- Cook and Hold Feature **\$1,942 per Oven.**
- Heavy Duty Casters, set of 4 **\$592.**
- Stainless Steel Bottom Shelf and Adjustable Rack Supports **\$1,074.**
- Extra Standard Depth Oven Racks **\$254 each.**
- 480 volt, **\$1,828 per motor.**
- Stainless Steel solid door available at no additional charge.
Must specify at ordering.

ELECTRICAL REQUIREMENTS SINGLE DECK OVENS						
Model	Total KW	Voltage	Phase	Hertz	Amps	
HSICVE-1	5	208	1	50/60	32 per oven	
	5	208	3	50/60	21 per oven	
	5	240	1	50/60	28 per oven	
	5	240	3	50/60	20 per oven	
	5	480*	3	50/60	14 per oven	
HSICVE-1	7.5	208	1	50/60	44 per oven	
	7.5	208	3	50/60	28 per oven	
	7.5	240	1	50/60	39 per oven	
	7.5	240	3	50/60	26 per oven	
	7.5	480*	3	50/60	17 per oven	



ELECTRICAL REQUIREMENTS (PER OVEN) DOUBLE DECK OVENS					
Model	Total KW	Voltage	Phase	Hertz	Amps
HSICVE-2	5	208	1	50/60	32 per oven
	5	208	3	50/60	21 per oven
	5	240	1	50/60	28 per oven
	5	240	3	50/60	20 per oven
	5	480*	3	50/60	14 per oven
HSICVE-2	7.5	208	1	50/60	44 per oven
	7.5	208	3	50/60	28 per oven
	7.5	240	1	50/60	39 per oven
	7.5	240	3	50/60	26 per oven
	7.5	480*	3	50/60	17 per oven

* For export only, additional charge.

One speed motor - 1/4 h.p., 1725 RPM.

CLEARANCE

Minimum Clearance For use only on non-combustible floors with legs or casters; or 2 1/4" (57) overhang is required when curb mounted. 0" clearance from non-combustible side and rear walls. Provide 6" (152) minimum clearance from combustible side walls and 0" from combustible wall at rear.



Maximum load capacity:
40, 50 and 75 lbs.

Large nickel plated
fry baskets with
vinyl-coated handles

Fine mesh crumb screen

Stainless steel front,
doors, sides,
and basket hanger

304 stainless steel frypot

Cold zone and forward
sloping bottom collect
and remove debris from
the fry area, helping
maintain oil quality and
making clean-up easier

Full bottom provides
structural support

Two element styles:
1. Immersed
2. Tilt-up

Both element types are
located inside the stainless
steel frypot, below the
fry zone

Heats oil quickly resulting in
less absorption and better
tasting food

Double panel door

Recessed bottom for drain
accessibility. 1 1/4" (32)
full port drain valve

Durable legs for secure
support



Model IFS-40-E



OPTIONAL AUTOMATIC BASKET LIFTS

- All moving components are stainless steel.
- Stainless steel mounting hardware throughout.
- High torque, heavy-duty basket lift motor.
- Basket lift arms are removable for ease of cleaning.
- Automatic basket lifts with 16 product computer control.



OPTIONAL COMPUTER CONTROLS

- Easy to program - simply select time and temperature, then preset button.
- Easy-to-read LED digital display.
- Customize buttons for menu items.
- Programmable for 10 or 18 product cooking cycles.
- "Product Ready" visual and sound signals continue until product is removed.
- Electronic time and temperature controls increase product yield.
- Boil out mode for easy cleaning.
- Melt cycle control (optional) increases shortening life.
- No re-programming required if power loss occurs.



IMMERSED ELEMENTS

- Lower cost alternative for electric fryers.



TILT-UP ELEMENTS

- Provides full access to the frypot for cleaning.



Model IFS-40-E
Immersed Elements



Model IFS-75-EU
Tilt-up Elements
shown with optional casters

ELECTRIC FRYERS

Model	Frypot Description	Element Type	Oil Capacity Lbs. (Liters)	Working Dimensions Width Depth		Frying Area	Output KW	Ship Weight Lbs. (Kg)		List Price
IFS-40-E	304 Stainless steel	Immersed	40 (22)	15 ½" (394)	30 ½" (775)	14" x 14" (356 x 356)	14	221	(100)	\$7,361
IFS-40-EU	304 Stainless steel	Tilt-up	40 (22)	15 ½" (394)	30 ½" (775)	14" x 14" (356 x 356)	14	221	(100)	8,467
IFS-50-E	304 Stainless steel	Immersed	50 (27)	15 ½" (394)	30 ½" (775)	14" x 14" (356 x 356)	15.25	253	(114)	8,300
IFS-50-EU	304 Stainless steel	Tilt-up	50 (27)	15 ½" (394)	30 ½" (775)	14" x 14" (356 x 356)	15.25	253	(114)	9,545
IFS-75-E	304 Stainless steel	Immersed	75 (41)	19 ½" (495)	34" (864)	18" x 18" (457 x 457)	19	270	(122)	9,648
IFS-75-EU	304 Stainless steel	Tilt-up	75 (41)	19 ½" (495)	34" (864)	18" x 18" (457 x 457)	18	270	(122)	11,094
IF-DS	Top draining section w/storage cabinet, no filter			15 ½" (394)	30" (762)			130	(60)	\$3,781
IF-DS-75	Top draining section w/storage cabinet, no filter			19 ½" (495)	34" (864)			150	(68)	3,781

All measurements in () are metric equivalents.

Crated Dimensions for 40 and 50 lb: 34" d x 18" w x 35" h (864 x 457 x 889).

Crated Dimensions for 75 lb: 37" d x 22" w x 35" h (940 x 559 x 889).



FRYER OPTIONS:

- Electronic Thermostat (per fryer) add suffix "T" to model number **\$1,272.**
- Computer (per fryer) add suffix "C" to model number **\$3,316.**
- Automatic Basket lifts w/ Computerized Controls **\$6,322 per fryer.** (Available for immersed element style only)
- 1 Full Size Basket **\$323.**
- Extra Twin Baskets, set of 2 for 40 and 50 lb. fryers **\$356.**
- Extra Twin Baskets, set of 2 for 75 lb. fryers **\$532.**
- Heat Lamp for model IF-DS **\$1,154.**
- Stainless steel Joiner Strip **\$188.**
- Casters 6" (152), set of 4 **\$592.**
- Mechanical Timer **\$274.**
- Side Drain Shelf, specify Right or Left **\$639.**
- 20½" (521) H Backguard, no shelf specify model **\$645.**
- Stainless Steel Tank Cover, for all fryer models, please specify model **\$364.**
- Stainless Steel side splash approx. 6" (152) **\$674 per side.**
- For Electric Fryer/Filter Systems, see pages 67-68.

ELECTRICAL REQUIREMENTS				
Model	Total KW	Voltage	Phase	Amps
IFS-40E	14	208	3	39
	14	240	3	34
	14	480*	3	17
IFS-40EU	14	208	3	39
	14	240	3	34
	14	480*	3	19
IFS-50E	15.25	208	3	43
	15.25	240	3	37
	15.25	480*	3	19
IFS-50EU	15.25	208	3	43
	15.25	240	3	37
	15.25	480*	3	19
IFS-75E	19	208	3	53
	19	240	3	46
IFS-75EU	18	208	3	50
	18	240	3	44
	18	480*	3	22

* For export only, additional charge.



Continuous cabinet provides a professional look

5" (127 mm) deep continuous stainless steel front landing ledge

304 stainless steel precision welded frypots

Includes casters and joiner strips

Drain Station includes a stainless steel cabinet with a drain area, food warmer and dump pan

Cabinet may be located anywhere within the fryer battery

Cabinet is a convenient storage area when located at the end of the battery

Filter System with Drain Station
Model IFSCB250EU



- Filter is located under fryers to save valuable space.
- Up to 6 fryers can be battered into one fryer/filter system.
- Filters are available with 50 lb. or 75 lb. (27 or 41 Liters) fryers.



- Filter pan is designed for maximum oil return.
- Stainless steel construction is easy to clean and has a professional look.
- Positive-latching filter paper holder holds paper in place for optimal filtration.
- Quick disconnect offers quick and safe connection of the filtered oil back into the frypots.
- All oil drain and return lines are internally plumbed for convenience and safety.



- 5.5 GPM pump with a 1/3 HP motor speeds up filtering process.
- Pumps oil into a disposal vat up to 20 feet away.



FILTER PACKAGE CHOICES

- Choose number of fryers needed. Up to six electric fryers can be battered into one fryer / filter system. Filters are located under fryers. Includes casters and joiner strips.
- Choose pre-packaged systems with or without a Drain Station. Drain Station includes a stainless steel cabinet with a drain area, food warmer and dump pan.
- Choose 50 or 75 lb. (27 or 41 Liters) oil capacity fryers.
- Choose Snap Action Thermostats, Electronic Thermostats or Computer Controls.

SPACE SAVER FILTER SYSTEMS - PRE-PACKAGED w/ **ELECTRIC FRYERS**

Number of Fryers in System	Snap Action Thermostat				Electronic Thermostat				Computer Control			
	Immersed Elements		Tilt-up Elements		Immersed Elements		Tilt-up Elements		Immersed Elements		Tilt-up Elements	
	IFS50E	IFS75E	IFS50EU	IFS75EU	IFS50ET	IFS75ET	IFS50EUT	IFS75EUT	IFS50EC	IFS75EC	IFS50EUC	IFS75EUC
2	\$29,793	\$34,894	\$34,264	\$40,128	\$32,266	\$37,343	\$37,106	\$42,943	\$36,265	\$41,363	\$41,704	\$47,567
3	39,367	46,542	45,273	53,526	43,054	50,230	49,512	57,764	49,059	56,239	56,418	64,674
4	47,857	57,133	55,038	65,704	52,785	62,080	60,702	71,391	60,820	70,070	69,943	80,584
5	57,961	69,334	66,656	79,734	64,146	75,517	73,768	86,845	74,169	85,542	85,296	98,373
6	67,557	81,028	77,691	93,183	74,934	88,407	86,174	101,666	86,991	100,419	100,038	117,534



FILTER SYSTEMS w/ DRAIN STATION - PRE-PACKAGED w/ **ELECTRIC FRYERS**

Number of Fryers in System	Snap Action Thermostat				Electronic Thermostat				Computer Control			
	Immersed Elements		Tilt-up Elements		Immersed Elements		Tilt-up Elements		Immersed Elements		Tilt-up Elements	
	IFS50E	IFS75E	IFS50EU	IFS75EU	IFS50ET	IFS75ET	IFS50EUT	IFS75EUT	IFS50EC	IFS75EC	IFS50EUC	IFS75EUC
1	\$20,331	\$25,496	\$23,379	\$29,321	\$23,731	\$26,710	\$27,291	\$30,716	\$25,718	\$28,719	\$29,577	\$33,027
2	29,661	36,903	34,110	42,438	34,254	39,355	39,392	45,259	38,296	43,350	44,040	49,855
3	38,857	48,308	44,685	55,556	44,801	51,996	51,521	59,796	50,805	58,002	58,426	66,704
4	48,608	59,961	55,898	68,952	55,611	64,884	63,953	74,616	63,626	72,898	73,168	83,834
5	57,764	71,367	66,428	82,070	66,133	77,506	76,053	89,130	76,158	87,531	87,581	100,660
6	66,894	83,037	76,929	95,494	76,968	90,411	88,511	103,974	88,957	102,427	102,299	117,791



Note: Other fryer/filter system combinations available. Call factory for more information and pricing.

FILTER SYSTEM OPTIONS:

- Automatic Basket lifts w/ Computerized Controls **\$6,322 per fryer**. Available for Immersed element type only.
- Manual controlled Basket lifts **\$3,837 per fryer**.
- Mechanical Timer **\$274 per fryer**.
- Side drain shelf (specify right or left) **\$639**.
- Stainless Steel Tank Cover (For all fryer models) **\$364 per fryer**.
- Stainless Steel side splash approx. 6" (152) **\$674 per side**.

Model Number Legend (Example IFSSP250ECBL)

I	F	S	SP	2	50	E	C	BL
KAF	Fryer	Stainless	Filter System Type:	Number of	Fryer Oil	Element Type:	Controller Upgrade Option:	Automatic
		Steel	- Space Saver (SP)	Fryers in System	Capacity	- Immersed Elements (E)	- Electronic Thermostat (T)	Basket lift
		Frypot	- Side-Car includes Matching Cabinet (CB)	Maximum is 6	50 and 75	- Tilt-up Elements (EU)	- Computer Controls (C)	Option



9" (229) dia. 2 KW sealed round plate elements with easy-to-clean Teflon surface

Sealed elements provide a solid flat surface for faster even heating

Range match profile when placed on a refrigerated base or equipment stand



Solid top prevents spills from entering unit and makes clean-up easy

Independent, infinite controls for precise temperature control

Knobs are cool to the touch

Stainless steel front, ledge and sides

4" (102) chrome plated adjustable legs included

Top	STAINLESS STEEL STANDS							STAINLESS STEEL STANDS			
	Width	Model	Number of Elements	Total KW	Ship Weight (Kg)	Ship Weight Lbs	List Price	Model	Ship Weight (Kg)	Ship Weight Lbs	List Price
	12" (305)	IHPA-1-12-E	1	2	(21)	45	\$2,900	IHPS-1-12	(12)	25	\$550
	12" (305)	IHPA-2-12-E	2	4	(37)	80	3,491	IHPS-2-12	(19)	40	748
	24" (610)	IHPA-2-24-E	2	4	(37)	80	3,741	IHPS-2-24	(19)	40	792
	36" (914)	IHPA-3-36-E	3	6	(53)	115	4,691	IHPS-3-36	(21)	45	834
	24" (610)	IHPA-4-24-E	4	8	(64)	140	4,966	IHPS-4-24	(23)	50	1,032
	48" (1219)	IHPA-4-48-E	4	8	(64)	140	5,597	IHPS-4-48	(23)	50	1,076
	36" (914)	IHPA-6-36-E	6	12	(95)	210	6,082	IHPS-6-36	(32)	70	1,362
	48" (1219)	IHPA-8-48-E	8	16	(123)	270	7,849	IHPS-8-48	(39)	85	1,649
	60" (1524)	IHPA-10-60-E	10	20	(147)	325	9,030	IHPS-10-60	(48)	105	2,020

All measurements in () are metric equivalents.

Crated Dimensions: 12" h (305). Add 2 1/2" (64) to Hot Plate depth and width.

ELECTRIC HOT PLATE OPTIONS:

- Casters for Stainless Steel Stands, set of 4 \$592 per set. Set of 6, \$888 per set for 60" and 72" (1524 and 1829) Stands.



ELECTRICAL REQUIREMENTS				
Model	Total KW	Voltage	Phase	Amps
IHPA-1-12-E	2	208	1	10
	2	240	1	8
IHPA-2-12-E & IHPA-2-24-E	4	208	1	19
	4	240	3	14
IHPA-3-36-E	4	240	1	17
	4	240	3	13
	4	480*	3	6
	6	208	1	29
IHPA-4-48-E	6	208	3	17
	6	240	1	25
	6	240	3	15
	6	240	3	15
	6	480*	3	7
	6	480*	3	7

Model	Total KW	Voltage	Phase	Amps
IHPA-4-24-E & IHPA-4-48-E	8	208	1	39
	8	208	3	29
	8	240	1	33
	8	240	3	25
	8	480*	3	13
IHPA-6-36-E	12	208	1	58
	12	208	3	38
	12	240	1	50
	12	240	3	33
	12	480*	3	17
IHPA-8-48-E	16	208	1	77
	16	208	3	58
	16	240	1	67
	16	240	3	50
	16	480*	3	25

Model	Total KW	Voltage	Phase	Amps J-Box "A"	Amps J-Box "B"
IHPA-10-60-E	20	208	1	48	48
	20	208	3	43	43
	20	240	1	42	42
	20	240	3	37	37
	20	480*	3	19	19

* For export only, additional charge.
 Note: IHPA-10-60-E has 2 J-Boxes.

ELECTRIC COUNTERTOP EQUIPMENT | GRIDDLES



Model ITG-36-E Thermostatically Controlled



- 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.



- Thermostat maintains selected temperature during peak hours.
- 4 KW serpentine elements located under entire griddle plate.

Model	Overall Dimensions		Griddle Elements	Output KW	Ship Weight		List Price	STAINLESS STEEL STAND			
	Width	Depth			(Kg)	Lbs		Model	Ship Weight (Kg)	Lbs	List Price
ITG-24-E	24" (610)	31" (787)	2	8	(136)	300	\$5,260	ITGS-24	(23)	50	\$1,032
ITG-36-E	36" (914)	31" (787)	3	12	(195)	430	7,061	ITGS-36	(32)	70	1,362
ITG-48-E	48" (1219)	31" (787)	4	16	(261)	575	9,019	ITGS-48	(39)	85	1,649
ITG-60-E	60" (1524)	31" (787)	5	20	(328)	725	10,339	ITGS-60	(48)	105	2,020
ITG-72-E	72" (1829)	31" (787)	6	24	(396)	875	13,666	ITGS-72	(62)	135	2,392

All measurements in () are metric equivalents.

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

Crated Dimensions: 36" d x 16 1/2" h (914 x 419) add 2 1/2" (64) to Griddle width.



ELECTRIC GRIDDLE OPTIONS:

- Casters for Stainless Steel Stands, set of 4 \$592 per set.
- Casters for 60" and 72" (1524 and 1829) Stainless Steel Stands, set of 6 \$888 per set.
- Chrome Griddle Top (Add "CG" to model #), \$1,696 per linear ft.

ELECTRICAL REQUIREMENTS				
Model	Total KW	Voltage	Phase	Amps
ITG-24-E	8	208	3	29
	8	240	3	25
	8	480*	3	13
ITG-36-E	12	208	3	34
	12	240	3	29
	12	480*	3	15
ITG-48-E	16	208	3	58
	16	240	3	50
	16	480*	3	25

Model	Total KW	Voltage	Phase	Amps J-Box "A"	Amps J-Box "B"
ITG-60-E	20	208	3	34	29
	20	240	3	29	25
	20	480*	3	15	13
ITG-72-E	24	208	3	34	34
	24	240	3	29	29
	24	480*	3	15	15

* For export only, additional charge.

Note: ITG-60-E and ITG-72-E have 2 J-Boxes.



CE EQUIPMENT

CEcertified models are equipped with the latest flame failure safety features for open burners, griddles and ovens. Contact KAF for pricing.

CE MODELS INCLUDE:

- Restaurant Ranges – CIR Series
- Convection Ovens – CICV Series
- Fryers and Filter Systems – CIF Series
- Thermostat Griddles – CITG Series
- Salamander Broilers – CISB Series
- Cheesemelters – CICMA Series
- Hot Plates – CIHPA Series
- Low Boy Ovens – CIR-36-LB Series
- Double Deck Ovens – CIR-36-DS Series

TERMS OF SALE

FOB: Corona, CA 92879

INSPECTION: Shipments must be inspected promptly upon receipt. No claims for damaged merchandise or missing parts or other errors will be recognized unless written notice thereof is given to KAF Commercial Cooking Equipment Company within 30 days after shipping date.

RETURNED GOODS: Returned goods are subject to a restocking charge and the cost of reconditioning. Prior authorization by KAF (RMA#) must be granted, and returned goods must be shipped freight prepaid. Custom units built to buyer specifications may not be returned or cancelled.

SHIPMENTS: All equipment ships under class 85.
FOB: Corona, CA 92879

NOTE: KAF Commercial Cooking Equipment Company reserves the right without prior notice to make changes and revisions in product specifications, design and materials which in the opinion of the company will provide greater efficiency, performance and durability.

PRICES: All prices are subject to change without notice. Prices do not include sales or any other local state tax. All prices are in U.S. Dollars.

TERMS: Net 30 days subject to credit department approval. All amounts past due are subject to 1½% per month service charge.

LIMITED WARRANTY

ONE YEAR PARTS AND LABOR FOR U.S.

KAF LIMITED WARRANTY: This KAF Commercial Cooking Company warranty applies to all equipment that has been unaltered, properly installed and maintained in accordance with national and local codes and in accordance with the KAF installation manuals.

KAF products are warranted to the original purchaser to be free from defects in material and workmanship under normal use and service for a period of (1) one year from the date of original installation. Equipment must be no older than two (2) years from date of manufacture to carry the one (1) year parts and labor warranty. Equipment is not warranted when used in non-commercial location. Porcelain items are excluded from this warranty. Parts wear is not considered a defect. Faucets, cast iron parts and glass items are warranted for 90 days. This warranty does not apply to equipment damaged, altered or abused accidentally or intentionally, modified by unqualified service personnel or with missing or altered serial name plates.

KAF agrees to repair or replace defective parts (with normal shipping charges) due to flaws in material or workmanship during the warranty period. Labor to repair or replace defective parts shall be warranted when performed by an authorized KAF service agency. Travel over 50 miles, holiday or overtime labor charges are not covered.

FRYERS and PASTA COOKERS: One year parts and labor warranty. Limited warranty of fry tank: Stainless Steel tank is five years pro-rated.

Proper installation, initial check out, air shutter adjustments, or normal maintenance such as lubrication, adjustment or calibration of controls is the responsibility of the dealer, owner-user or installing contractor and is not covered by this warranty.

Prices are effective 1.1.18. Prices listed in this catalog are in U.S. dollars.

All prices are subject to change without prior notification.

KAF is not responsible for printing errors in pricing or specifications.



KAF

RESTAURANT SUPPLIES

Phone: (905) 268-0143

Website: www.kafsupplies.com