

Heavy Duty Hot Plates



Model IHPA-6-36



Burner heads remove for easy cleaning.

Hot Plate Features

- Stainless steel front, sides, and landing ledge.
- Welded stainless steel seams.
- Large 5" (127) stainless steel landing ledge.
- 4" (102) heavy duty stainless steel legs with adjustable feet.
- One year parts and labor warranty.
- AGA and CGA design certified, NSF and CE listed.



Model Numbers

- IHPA-1-12
- IHPA-2-12
- IHPA-2-24
- IHPA-3-36
- IHPA-4-24
- IHPA-4-48
- IHPA-6-36
- IHPA-8-48
- IHPA-10-60

Cook Top Features - Open Burners

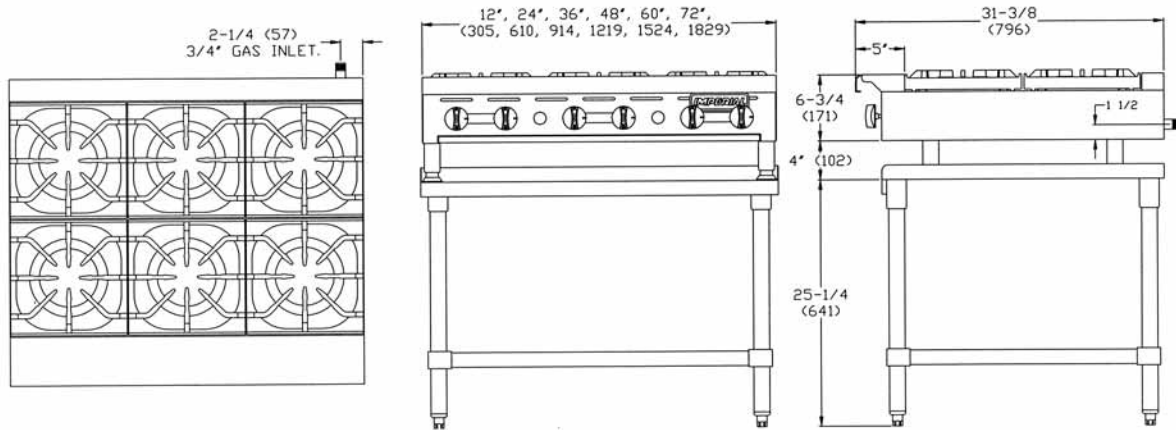
- PyroCentric™ burner heads with two rings of flame for even cooking no matter the pan size.
- PyroCentric burners are 28,000 BTU/hr (8 KW) with a 7,000 BTU/hr. (2 KW) low simmer feature.
- Cast iron burners are anti-clogging and removable for easy cleaning.
- No gaskets or screws.
- Grates are in 12" x 12" (305 x 305) sections to easily lift off for cleaning.
- Anti-clogging shield designed in the grate protects the pilot from grease and debris.
- Pots slide easily from section to section.

All measurements in () are metric equivalents.

Imperial Commercial Cooking Equipment

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Imperial Heavy Duty Hot Plates



Specification #:

Top Configurations	Model#	Number of Burners	Width	Total BTU	Total (KW)	Ship Weight (Kg.)	Lbs.	Stand Model#	Ship Weight (Kg.)	Lbs.
	IHPA-1-12	1 Open Burner	12" (305)	28,000	(8)	(21)	45	IHPS-1-12	(12)	25
	IHPA-2-12	2 Open Burners	12" (305)	56,000	(16)	(37)	80	IHPS-2-12	(19)	40
	IHPA-2-24	2 Open Burners	24" (610)	56,000	(16)	(37)	80	IHPS-2-24	(19)	40
	IHPA-3-36	3 Open Burners	36" (914)	84,000	(25)	(53)	115	IHPS-3-36	(21)	45
	IHPA-4-24	4 Open Burners	24" (610)	112,000	(33)	(64)	140	IHPS-4-24	(23)	50
	IHPA-4-48	4 Open Burners	48" (1219)	112,000	(33)	(64)	140	IHPS-4-48	(23)	50
	IHPA-6-36	6 Open Burners	36" (914)	168,000	(49)	(95)	210	IHPS-6-36	(32)	70
	IHPA-8-48	8 Open Burners	48" (1219)	224,000	(66)	(123)	270	IHPS-8-48	(39)	85
	IHPA-10-60	10 Open Burners	60" (1524)	280,000	(82)	(147)	325	IHPS-10-60	(48)	105

Crated Dimensions: 14" (356) w x 36" (914) d x 35" (889) h. Width: add 2 1/2" (64) to Hot Plate width.

All measurements in () are metric equivalents.

Standard Exterior Specifications

Front, sides, landing ledge and control panel shall be stainless steel. All stainless steel seams shall be welded and finished. Control knobs shall be durable cast metal with a polished chrome finish. Legs shall be 4" (102) stainless steel with adjustable feet.

Range Tops Specifications

Open Burners shall be 28,000 BTU/hr. (8 KW) lift-off PyroCentric™ burner heads with no gaskets and no screws. There shall be one standing pilot for each burner.

Top Grates shall be constructed in 12" x 12" (305 x 305) lift-off sections and be made of heavy-duty cast iron. Cast-in bowl shall direct heat upward. Top grate design shall include an integrated pilot shield.

Full width, one piece drip tray shall be removable.

Gas: Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection. Specify type of gas and elevation if over 2000 ft. (610 m).

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.

Optional Items:

- 10" (254) stainless steel wok ring
- Saute burner head
- Wok burner head
- Gas shut off valve 3/4" (19)
- Quick disconnect and flexible gas hose
- Stainless steel equipment stand
- 6" (152) casters for equipment stand

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