ITEM #: CHARBROILER  
Quantity: One (1)  
Manufacturer: Imperial  
Model No.: IHR-RB-XB  
Pertinent Data: ---  
Utilities Req’d: 3/4” Gas @ 90,000 BTU’s; 5” WC

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Provide Individually Controlled 15,000 BTU/hr (4KW) Stainless Steel burners.  
3. Unit shall have burners that are located every 6” (152 mm) with individual controls.  
4. Equip unit with removable, reinforced cast iron radiants preventing clogging of burners and provide even broiling.  
5. Provide unit with heavy-duty cast iron top grates provide attractive char-broiler markings.  
6. Equip unit with a slanted cooking surface which provides a range of cooking temperatures.  
7. Unit shall include a full width grease gutter and large capacity removable drip pan.  
8. Coordinate installation into Item #, Refrigerated Equipment Base.  
9. Unit shall be equipped with a stainless steel cabinet base.  
10. Provide four (4) 6” high adjustable heavy-duty, non-marking casters, two (2) with brakes.  
11. Provide stainless steel interior and double doors with a stainless steel center shelf on cabinet base.  
12. Provide gas pressure regulator and 48” quick disconnect gas hose with restraining device.  
13. Provide one-piece common high shelf, back guard and front landing ledge.  
14. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.