ITEM #: GRIDDLE  
Quantity: One (1)  
Manufacturer: Imperial  
Model No.: IHR-GT36-C  
Pertinent Data: ---  
Utilities Req’d: 120V/1PH, 6.0A; 3/4” Gas @125,000 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. Size and configuration as shown on drawings.  
3. Provide convection Oven base with 305000 BTU’s (10 KW) oven and 1/4 HP blower motor.  
4. Provide a 1” thick, highly polished griddle plate to provide even heat across entire surface.  
5. Provide “U” shaped burners which have 30,000 (9 KW) BTU output, located every 12” with one control per burner.  
6. Provide aeration baffles between burners for quick recovery.  
7. Provide four (4) 6” high adjustable heavy-duty, non-marking casters, two (2) with brakes.  
8. Equip unit with a 3/4” rear gas connection with a 3/4” gas shut off valve.  
9. Provide 48” flex, quick disconnect gas hose with restraining device and gas pressure regulator.  
10. Provide PosiSet.  
11. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.