ITEM #: MODULAR CHARBROILER  
Quantity: One (1)  
Manufacturer: Imperial  
Model No.: IHR-RB-36  
Pertinent Data: ---  
Utilities Req’d: 3/4” Gas @ 90,000 BTU, 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” 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 slanted cast iron top grates.  
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. Provide removable crumb tray and drip pan.  
9. Coordinate installation into and provide a stainless steel equipment stand with four (4) 6” heavy duty, non-marking casters, two (2) with brakes.  
10. Coordinate installation of Charbroiler onto Item #\_\_\_\_\_\_\_, Refrigerated Equipment Stand.