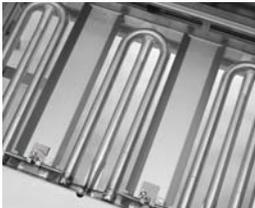
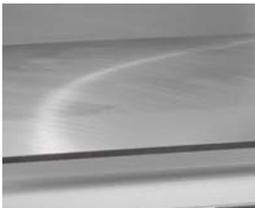


Model Numbers  
 IMGA-2428-OB-2  
 IMGA-3628-OB-2  
 IMGA-4828-OB-2  
 IMGA-6028-OB-2  
 IMGA-7228-OB-2



Aeration baffles between burners spread heat across the griddle plate for even heating.



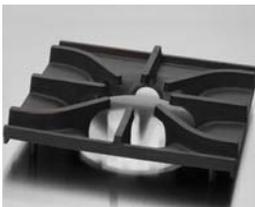
Thick highly polished steel griddle plate maintains selected temperatures.



Stainless steel grease gutter and 1 gal. (3.8 L) grease can.



Two rings of flame for even cooking no matter the pan size.



Front grate with anti-clogging pilot shield protects the pilot from grease and debris.



IMGA-3628-OB-2 shown

**GRIDDLE BURNERS** - Each manually controlled griddle burner is rated at 30,000 BTU (9 KW).

- Each burner has an adjustable gas valve and continuous pilot for instant ignition.
- Aeration baffles between burners spread the heat evenly across the entire griddle surface.
- Burners are located every 12" (305 mm).

**GRIDDLE PLATE** - Thick, highly polished steel plate holds temperature and has a quick recovery.

- 3/4" (19 mm) plate thickness for the 24", 36" and 48" (610, 914 and 1219 mm) widths.
- 1" (25 mm) thickness for the 60" and 72" (1524 and 18029 mm) widths.
- Full 24" (610 mm) plate depth for more cooking surface is ideal for a large range of menu items.
- Optional chrome and grooved griddle top are available as an option.

**GREASE MAINTENANCE** - 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.

**OPEN BURNERS** - PyroCentric™ 32,000 BTU (9 KW) anti-clogging burner with a 7,000 BTU/hr. (2 KW) low simmer feature. Two rings of flame for even heating.

- Cast iron PyroCentric burners are standard.
- Burners are anti-clogging and lift-off for easy cleaning. No gaskets or screws.
- One standing pilot per burner for instant ignition.

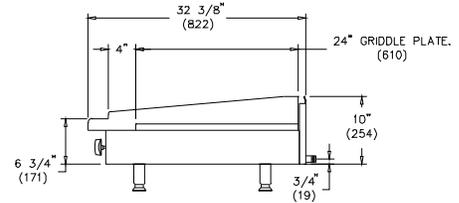
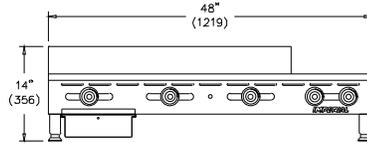
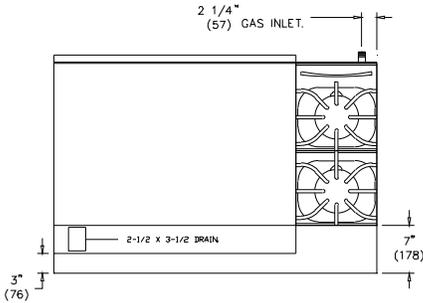
**GRATES** - Front grates measure 12" x 11" (305 x 279 mm). Back grates are 12" x 13" (305 x 330 mm).

- Back grates are sized for positioning large stock pots directly over burner and feature a hot air dam.
- Pots slide easily from section to section and onto landing ledge.
- Grates are cast iron for a long service life.

**EXTERIOR** - Stainless steel front, sides, splash guard and ledge.

- Stainless steel ledge is one piece rolled for cleaning convenience.
- Range match profile when placed on a refrigerated base or equipment stand.
- Control knobs are cast aluminum with a vylox heat protection grip.
- 4" (102 mm) stainless steel legs are included.
- One year parts and labor warranty.





**MANUALLY CONTROLLED GRIDDLES and OPEN BURNER COMBO**

MODEL	WIDTH	GRIDDLE BURNERS	GAS OUTPUT		SHIP WEIGHT	
			BTU	(KW)	(KG)	LBS
<b>3/4" (19 MM) HIGHLY POLISHED PLATE</b>						
IMGA-2428-OB-2	36" (914 mm)	2	124,000	(36)	(141)	310
IMGA-3628-OB-2	48" (1219 mm)	3	153,000	(45)	(179)	395
IMGA-4828-OB-2	60" (1524 mm)	4	184,000	(54)	(231)	510
<b>1" (25 MM) HIGHLY POLISHED PLATE</b>						
IMGA-6028-OB-2	72" (1829 mm)	5	214,000	(63)	(276)	610
IMGA-7228-OB-2	84" (2133 mm)	6	244,000	(72)	(331)	730

Measurements in ( ) are metric equivalents.

MANIFOLD PRESSURE		MANIFOLD SIZE
NATURAL GAS	PROPANE GAS	
5.0" W.C.	10.0" W.C.	3/4" (19 mm)

Specify elevation, if over 2,000 ft.

**CLEARANCE REQUIREMENTS**  
For use only on non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

MODEL	GRIDDLE PLATE DIMENSIONS	CRATED DIMENSIONS	CRATED DIMENSIONS
IMGA-2428-OB-2	24" w x 24" d (610 x 610 mm)	36" w x 32-3/8" d x 14" h (914 x 822 x 356 mm)	38-1/2" w x 36" d x 16-1/2" h (978 x 914 x 419 mm)
IMGA-3628-OB-2	36" w x 24" d (914 x 610 mm)	48" w x 32-3/8" d x 14" h (1219 x 822 x 356 mm)	50-1/2" w x 36" d x 16-1/2" h (1283 x 914 x 419 mm)
IMGA-4828-OB-2	48" w x 24" d (1219 x 610 mm)	60" w x 32-3/8" d x 14" h (1524 x 822 x 356 mm)	62-1/2" w x 36" d x 16-1/2" h (1588 x 914 x 419 mm)
IMGA-6028-OB-2	60" w x 24" d (610 x 610 mm)	72" w x 32-3/8" d x 14" h (1829 x 822 x 356 mm)	74-1/2" w x 36" d x 16-1/2" h (1892 x 914 x 419 mm)
IMGA-7228-OB-2	72" w x 24" d (914 x 610 mm)	84" w x 32-3/8" d x 14" h (2133 x 822 x 356 mm)	86-1/2" w x 36" d x 16-1/2" h (2197 x 914 x 419 mm)

- OPTIONS AND ACCESSORIES**
- Stainless steel equipment stands
  - 6" (152 mm) casters for equipment stands
  - Set of 4 burners, add 12" (305 mm) to width and "OB-4" to model number
  - 5" (127 mm) deep, stainless steel front landing ledge
  - 7" (178 mm) deep, stainless steel front landing ledge
  - Chrome griddle top, (add "-CG" to model number)
  - Grooved griddle top, (add "-GG" to model number)
  - Extra grease can

