



Model Numbers

ITG-24-E

ITG-36-E

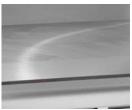
ITG-48-E

ITG-60-E

ITG-72-E



Elements located directly under griddle plate for even heating.



Thick highly polished steel griddle plate maintains selected temperatures.



Full width rear flue distributes heat uniformly across the griddle surface.



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



ELEMENTS - Thermostat maintains selected temperature during peak hours.

- 4 KW serpentine elements located under entire griddle plate.

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

- Full 24" (610 mm) plate depth for more cooking surface.
- Surface is ideal for a large range of menu items.
- Optional chrome griddle top is available as an option.

GREASE MAINTENANCE - Stainless steel grease gutter is 4" (102 mm) wide.

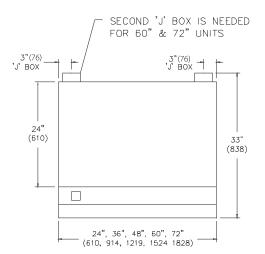
- Large 1 gal (3.8 L) capacity grease can has a weep hole to indicate when full.
- Grease can removes easily.

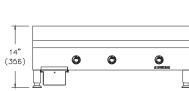
EXTERIOR - Stainless steel front, sides, splash guard, and ledge.

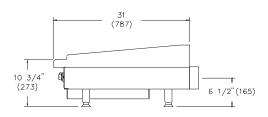
- Stainless steel ledge is one piece rolled for cleaning convenience.
- Range match profile when placed on a refrigerated base or equipment stand.
- Control knobs are constructed of virtually unbreakable plastic.
- 4" (102 mm) stainless steel legs are included.
- One year parts and labor warranty.











ELECTRIC THERMOSTATICALLY CONTROLLED GRIDDLES

		NUMBER OF	SHIP WEIGHT	
MODEL	WIDTH	ELEMENTS	(KG)	LBS
ITG-24-E	24" (610 mm)	2	(136)	300
ITG-36-E	36" (914 mm)	3	(195)	430
ITG-48-E	48" (1219 mm)	4	(261)	575
ITG-60-E	60" (1524 mm)	5	(328)	725
ITG-72-E	72" (1829 mm)	6	(396)	875

Measurements in () are metric equivalents.

	GRIDDLE PLATE		CRATED
MODEL	DIMENSIONS	DIMENSIONS	DIMENSIONS
ITG-24-E	24" w x 24" d	24" w x 31" d x 14" h	26-1/2" w x 36" d x 16-1/2" h
	(610 x 610 mm)	(610 x 787 x 356 mm)	(673 x 914 x 419 mm)
ITG-36-E	36" w x 24" d	36" w x 31" d x 14" h	38-1/2" w x 36" d x 16-1/2" h
	(914 x 610 mm)	(914 x 787 x 356 mm)	(978 x 914 x 419 mm)
ITG-48-E	48" w x 24" d	48" w x 31" d x 14" h	50-1/2" w x 36" d x 16-1/2" h
	(1219 x 610 mm)	(1219 x 787 x 356 mm)	(1283 x 914 x 419 mm)
ITG-60-E	60" w x 24" d	60" w x 31" d x 14" h	62-1/2" w x 36" d x 16-1/2" h
	(1524 x 610 mm)	(1524 x 787 x 356 mm)	(1588 x 914 x 419 mm)
ITG-72-E	72" w x 24" d	72" w x 31" d x 14" h	74-1/2" w x 36" d x16-1/2" h
	(1829 x 610 mm)	(1829 x 787 x 356 mm)	(1892 x 914 x 419 mm)

OLE A DANK		
CLEARAN		-11115
CLLAITAIN		_

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

OPTIONS AND ACCESSORIES

- Stainless steel equipment stands
- $\,$ 6" (152 mm) casters for equipment stands
- 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)
- Extra grease can



AMPERAGE REQUIREMENTS TOTAL					
MODEL	TOTAL KW	VOLTS	PHASE	AMPS	
ITG-24-E	8	208	3	29	
	8	240	3	25	
	8	480*	3	13	
ITG-36-E	12	208	3	34	
	12	240	3	29	
	12	480*	3	15	
ITG-48-E	16	208	3	58	
	16	240	3	50	
	16	480*	3	25	

MODEL	TOTAL KW	V/OLTE	DLIVEE	AMPS J-Box "A"	AMPS
IVIUDEL	IUIALKW	VULIO	FUASE	J-DUX A	J-DUX D
ITG-60-E	20	208	3	34	29
	20	240	3	29	25
	20	480*	3	15	13
ITG-72-E	24	208	3	34	34
	24	240	3	29	29
	24	480*	3	15	15

* For export only, additional charge.

NOTE: ITG-60-E and ITG-72-E have 2 J-Boxes.



1128 Sherborn Street Corona, CA 92879 800.343.7790 Ph: 951.281.1830 Fx: 951.281.1879 www.imperialrange.com

E-mail: imperialsales@imperialrange.com

5/15 © 2015 Imperial Commercial Cooking Equipment