



Model Numbers ICB-4836 ICB-6036 ICB-4827 ICB-6027



Cast iron "H" style burners are ideal for high production operations.



Non-stick round rod top grate is designed for chicken.



Durable cast aluminum with a vylox heat protection grip.



BURNER SYSTEM - High production "H" style burners.

- 50,000 BTU (15 KW) per burner on 36" (914 mm) deep models.
- 40,000 (12 KW) BTU per burner on 27" (686 mm) deep models.
- Radiant "H" style burners produce tender and juicy chickens.
- Fast heat recovery for high production in peak hours.

TOP GRATE - Non-stick round rod grate is designed specifically for chicken.

- Large broiling surface for high capacity.
- 36" and 27" (914 x 686 mm) grate depths and 48" and 60" (1219 x 1524 mm) widths available.
- 36" (914 mm) deep broiling surface will hold 15 three pound chickens.
- No tools are needed to remove grates for cleaning.

EXTERIOR FEATURES - Stainless steel front and sides for cleanability and professional look.

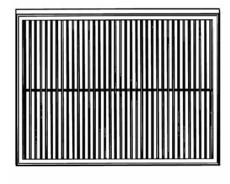
- Welded and polished stainless steel seams.
- Control knobs are durable cast aluminum with a vylox heat protection grip.
- One year parts and labor warranty.

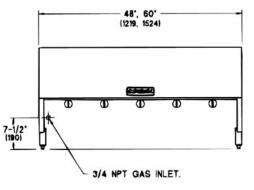
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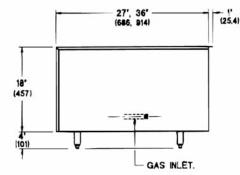
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## CHICKEN BROILERS

		NUMBER OF	GAS OUT	TPUT	SHIP V	VEIGHT
MODEL	WIDTH	BURNERS	BTU	(KW)	(KG)	LBS
ICB-4836	48" (1219 mm)	5	250,000	(73)	(179)	395
ICB-6036	60" (1524 mm)	6	300,000	(88)	(224)	495
ICB-4827	48" (1219 mm)	5	200,000	(58)	(159)	340
ICB-6027	60" (1524 mm)	6	240,000	(70)	(193)	425

Measurements in () are metric equivalents.

MODEL	DIMENSIONS	CRATED DIMENSIONS
ICB-4836	48" w x 36" d x 22" h (1219 x 914 x 559 mm)	50-1/2" w x 38" d x 24" h (1283 x 965 x 610 mm)
ICB-6036	60" w x 36" d x 22" h (1524 x 914 x 559 mm)	62-1/2" w x 38" d x 24" h (1588 x 965 x 610 mm)
ICB-4827	48" w x 27" d x 22" h (1219 x 646 x 559 mm)	50-1/2" w x 29" d x 24" h (1283 x 737 x 610 mm)
ICB-6027	60" w x 27" d x 22" h (1524 x 646 x 559 mm)	62-1/2" w x 29" d x 24" h (1588 x 737 x 610 mm)

MANIFOLD PRE	MANIFOLD					
NATURAL GAS	PROPANE GAS	SIZE				
5.0" W.C.	10.0" W.C.	3/4" (19 mm)				
Specify elevation, if over 2,000 ft.						

## CLEARANCE REQUIREMENTS

Legs or stand required for non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 8" (203 mm) from combustible surfaces.

## OPTIONS AND ACCESSORIES

- Stainless steel equipment stands
- 6" (152 mm) casters for equipment stands
- Stainless steel drip tray
- Stainless steel, removable heat deflector





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