

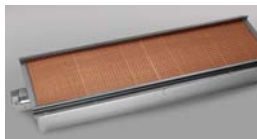
Model Numbers

ICFB-36

ICFB-45



Top searing plate seals in flavor and moisture.



Infra-red top mounted burners direct heat waves downward to penetrate the meat.



Easy lift crank has positive catch locking system.



ICFB-45 shown

**TOP SEARING PLATE** - Searing plate seals in flavor and moisture.

- Plate is 1" (25 mm) thick polished steel.
- 4" (102 mm) stainless steel splash guard on 3 sides.

**BURNER SYSTEM** - Intense infra-red top mounted burners.

- Burners are cast iron construction with ceramic radiants.
- Ceramic radiants direct heat waves downward to penetrate meat surface.
- Steaks cook by radiation, no hot air or convection contacts meat for a juicier product.
- Burner system is designed to "finish-off" steaks producing tender, juicy steaks with minimal shrinkage.
- ICFB-36 has two 42,000 BTU (12 KW) burners and ICFB-45 has three 42,000 BTU (12 KW) burners.
- Independent controls for each burner with continuous pilots for instant ignition.

**BROILER GRID** - Grids adjust on durable, quiet ball bearing.

- Maximum grilling clearance is 5" (127 mm), minimum is 2" (51 mm).
- Grid extends out for easy access and removes easily for cleaning.
- ICFB-36 has two grid sections and ICFB-45 has three.
- "Easy-lift" crank system has positive catch locking for secure raising and lowering.
- Infinite adjustments provides maximum flexibility.
- Minimum clearance is 2" (51 mm) and maximum clearance is 5" (127 mm)

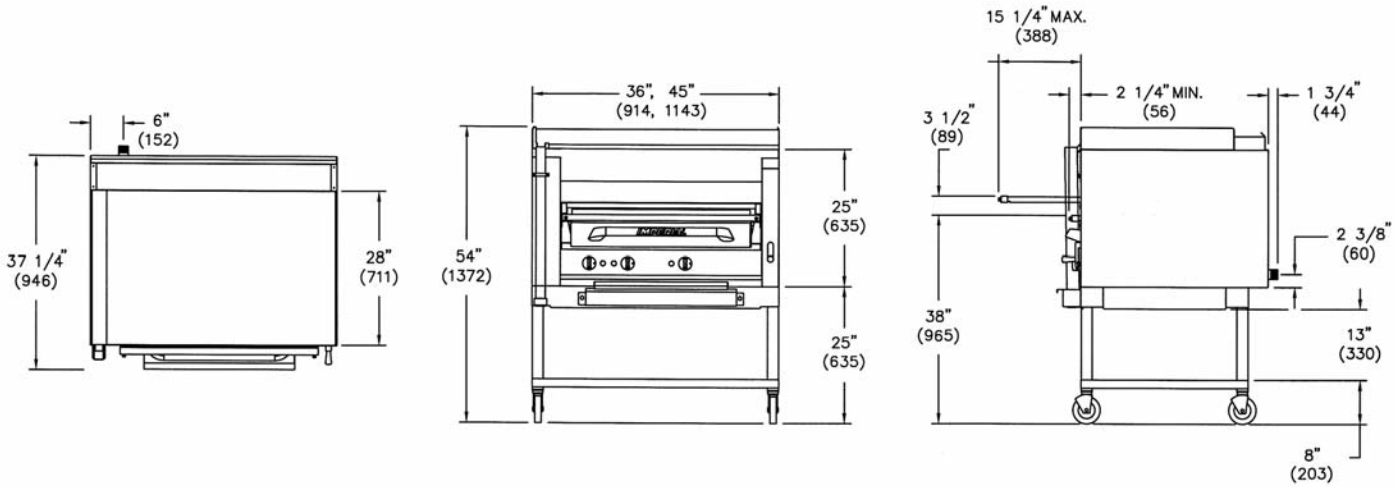
**GREASE MAINTENANCE** - Grease pan extends full broiler width and removes for easy cleaning.

- Large, removable front mounted grease trough catches grease from extended grids.

**EXTERIOR FEATURES** - Stainless steel front, sides and stand with welded and finished stainless steel seams.

- Heavy gauge angle iron chassis for superior support.
- Aluminum knobs with vylox heat protection grip.
- Heavy duty stainless steel stand with shelf have locking front 6" (152 mm) casters.
- One year parts and labor warranty.





**OVER-FIRED CROSSFIRE BROILERS**

MODEL	WIDTH	NUMBER OF BURNERS	GAS OUTPUT		SHIP WEIGHT	
			BTU	(KW)	(KG)	LBS
ICFB-36	36" (914 mm)	2	84,000	(25)	(219)	483
ICFB-45	45" (1143 mm)	3	126,000	(37)	(289)	638

Measurements in ( ) are metric equivalents.

MODEL	DIMENSIONS	BROILER CRATED DIMENSIONS	STAND CRATED DIMENSIONS
ICFB-36	36" w x 37-1/4" d x 54" h (914 x 946 x 1372 mm)	38-1/2" w x 39" d x 31" h (978 x 991 x 787 mm)	38-1/2" w x 34" d x 25" h (978 x 864 x 635 mm)
ICFB-45	45" w x 37-1/4" d x 54" h (1143 x 946 x 1372 mm)	47-1/2" w x 39" d x 31" h (1207 x 991 x 787 mm)	47-1/2" w x 34" d x 25" h (1207 x 864 x 635 mm)

Broiler body and stand ship separately.

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 floors. Legs or casters are required for non-combustible floors; or 2" (51 mm) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 8" (203 mm) from combustible surfaces.

**OPTIONS AND ACCESSORIES**

- Gas shut off valve 3/4" (19 mm)
- Quick disconnect and flexible gas hose

