

IMPERIAL

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EUROPEAN EXPORT CATALOG

1ST EDITION MAY 2025



FOUNDED IN LOS ANGELES IN 1957

by Peter Spenuzza Senior. The company started by making broilers and griddles for regional steak houses.

Today Imperial manufactures a full line of high quality USA-made commercial cooking equipment that is sold to restaurants, hotels and institutions throughout the world. For over 60 years, quality, performance and durability have remained the cornerstone of Imperial.

Now a proud member of Middleby Corporation's family of foodservice brands, Imperial remains steadfast in developing quality, high-performance and durable kitchen equipment.

EUROPEAN DISTRIBUTOR FOR IMPERIAL

Imperial International is the authorized distributor for Imperial brand in Europe. The company was founded in 2008 by Dominic Potter to distribute a wide range of US quality catering equipment.

Based in France, Imperial International has an important stock located in the Paris region ensuring quick and reliable service across the continent.





PRODUCT CLASSIFICATION



ELECTRIC



GAS

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RESEARCH AND DEVELOPMENT

With over 60 years of combined engineering experience in commercial cooking equipment, we stand above others in our testing and design. With state of the art testing equipment and our continual improvement process, we strive to make our equipment better each year as new manufacturing techniques and technology are developed.

IMPERIAL



MANUFACTURING AND ASSEMBLY

Our manufacturing plant is designed with efficiency in the forefront of our mind. Automation has been a priority to Imperial for over 30 years. Fully robotic welding and automatic steel processing equipment enabled a very tight tolerance in our fabrication parts allowing for higher efficiencies in our assembly lines.

CERTIFICATIONS



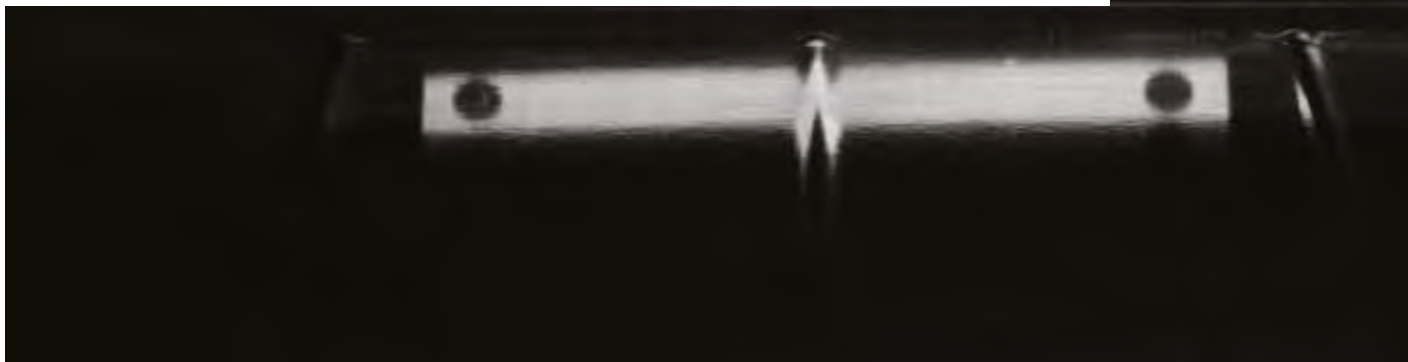
All products in this catalog are CE certified.



RANGES

Imperial ranges are made in the USA, featuring a simple, robust, and powerful design. They provide outstanding durability.

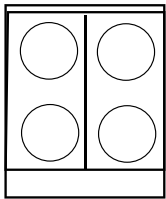
The Pro Series Line is sleek, European styling. Special design elements, like the wide radius high shelf and front ledge, help achieve this look along with the unique styling of the cast aluminum knobs. Stainless steel wraps this equipment from the top shelf to the kick plate.



ELECTRIC RESTAURANT RANGES FEATURES



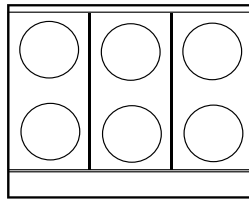
- ◆ Solid top prevents spills from entering unit and makes clean-up easy.
- ◆ Sealed 2 kW round plates provide a solid flat surface for faster even heating.
- ◆ Independent, infinite heat controls for precise temperature flexibility.
- ◆ Stainless steel front, sides, kick plate, landing ledge, back splash and shelf from heat in an insulated side compartment.
- ◆ Oven controls protected from heat in an insulated side compartment.
- ◆ Chef depth standard oven interior accommodates standard. (457 x 660 mm) sheet pans front-to-back and side-by side.
- ◆ Power supply: 400V three-phase, cable not included.



Model: CIR-4-E

OVEN FEATURES

- ◆ High-performance 5.3 kW element provides even heating throughout the oven interior.
- ◆ Heavy-duty thermostat with temperature range from 65°C to 260°C.
- ◆ Unique baffle above the element distributes heat flow to provide even cooking temperatures throughout the oven cavity.
- ◆ Stamped inner door liner provides extra strength while optimizing heat retention.
- ◆ One chrome oven rack is included.
- ◆ Porcelainized side, rear, deck and door lining.
- ◆ Splatter screen protects the element from spills.



Model: CIR-6-E

MODEL	DESCRIPTION	ELECTRICAL OUTPUT (kW)	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CIR-4-E	4 round plates + standard oven 5,3 kW	13,3	610	833	915	465
CIR-6-E	6 round plates + standard oven 5,3 kW	17,3	914	833	915	605



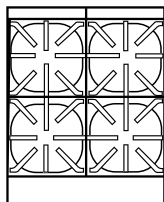
GAS PRO SERIES RANGES FEATURES

BURNER FEATURES

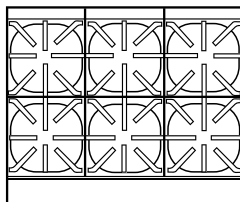
- ◆ PyroCentric™ 9kW anti-clogging burner with 2kW low simmer feature.
- ◆ Two rings of flame for even cooking no matter the pan size.
- ◆ Full width, stainless steel crumb tray slides out for cleaning.
- ◆ Cast iron front and back grates lift off easily for cleaning.
- ◆ Sized for large stock pots and easy to slide from section to section.

OVEN FEATURES

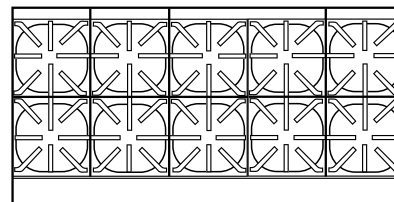
- ◆ High performance 10 kW linear burner for even heating throughout the oven.
- ◆ Exclusive heat deflector reflects heat into the oven, not the floor.
- ◆ Deep oven cavity accommodates standard sheet pans front-to-back and side-to-side.
- ◆ Stamped inner door liner provides extra strength while improving heat retention.



Model: CIR-4
Casters are optional



Model: CIR-6
Casters are optional



Model: CIR-10
Casters are optional

MODEL	DESCRIPTION	GAZ OUTPUT (kW)	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CIR-4	4 burners + Oven 8 kW	45	610	800	915	210
CIR-6	6 burners + Oven 10 kW	67	915	800	915	274
CIR-10	10 burners + 2 ovens 10 kW	114	1524	800	915	444

GAS PRO SERIES RANGES WITH GRIDDLE TOP FEATURES

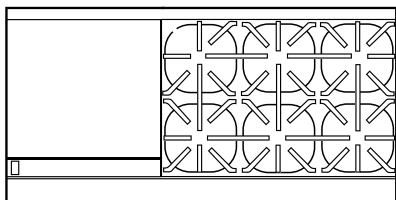


GRIDDLE TOP (G24)

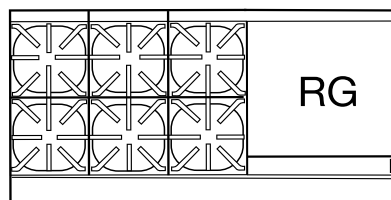
- ◆ 25 mm thick highly polished griddle top.
- ◆ 2 x 6kW burners for griddle top.
- ◆ 76 mm wide stainless steel grease trough and removable grease can for easy cleaning.
- ◆ Manual controls are standard, thermostatic controls optional.

RAISED GRIDDLE TOP (RG24)

- ◆ 19 mm thick highly polished raised griddle top.
- ◆ 2 x 6kW burners for griddle and integrated broiler.



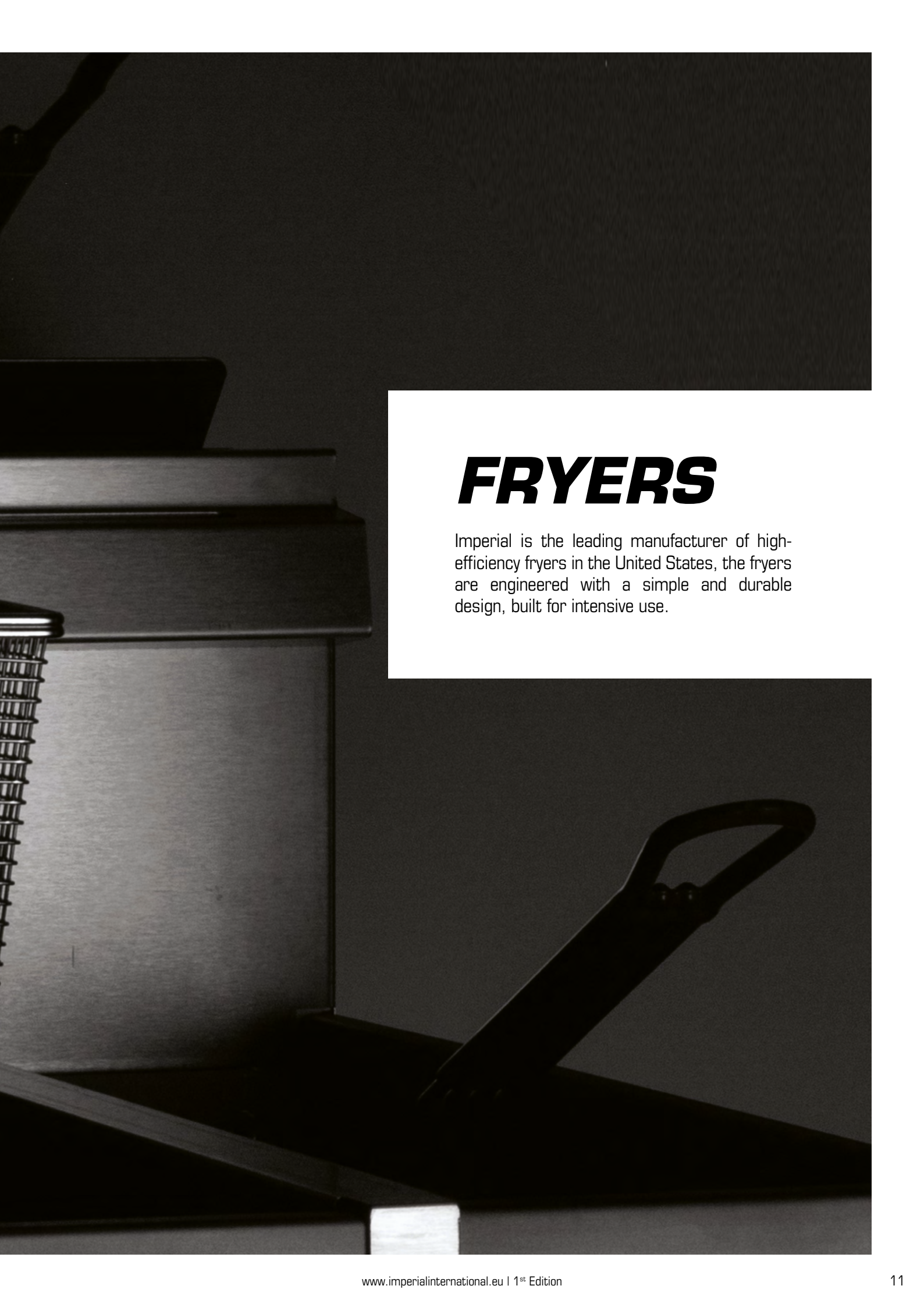
Model: CIR-6-G24
With griddle
Casters are optional



Model: CIR-6-RG24
With raised griddle

MODEL	DESCRIPTION	GAZ OUTPUT (kW)	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CIR-6-G24	6 burners + griddle + 2 ovens 10 kW	89	1525	800	915	480
CIR-6-RG24	6 burners + Raised griddle + 2 ovens 10 kW	89	1525	800	915	496





FRYERS

Imperial is the leading manufacturer of high-efficiency fryers in the United States, the fryers are engineered with a simple and durable design, built for intensive use.

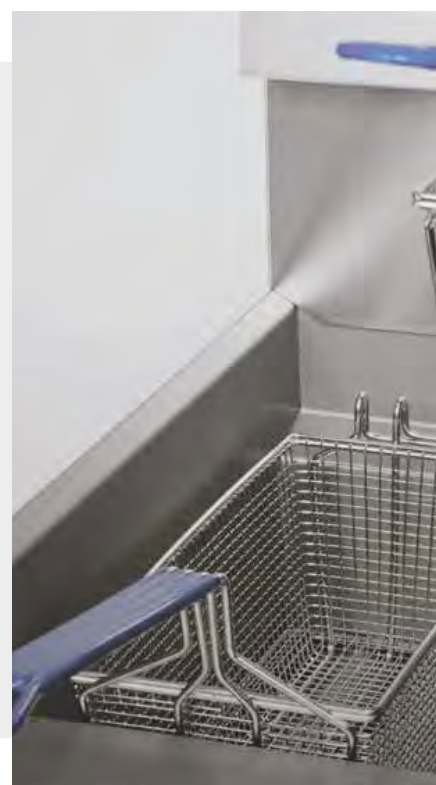


IMPERIAL COUNTER TOP ELECTRIC FRYER



Model: CIFST-25-E

- ◆ 2 x half size nickel plated fry baskets with vinyl-coated handles.
- ◆ Fine mesh crumb screen.
- ◆ Stainless steel front, doors, sides, and basket hanger.
- ◆ 304 stainless steel frypot.
- ◆ Capacity 14 liters.
- ◆ Cold zone and forward sloping bottom collect and remove debris from the fry area, helping maintain oil quality and making clean-up easier.
- ◆ Electromechanical thermostat (93 °C - 181 °C) inside the door.
- ◆ Full bottom provides structural support.
- ◆ 1 fixed flat ribbon element located inside the stainless steel frypot.
- ◆ Heats oil quickly resulting in less absorption and better tasting food.
- ◆ Recessed bottom for drain accessibility. 25 mm full port drain valve.
- ◆ Power supply: 380V three-phase 50Hz (3PH+N+T).



MODEL	ELECTRICAL OUTPUT (kW)	OIL CAPACITY (Liters)	FRYING AREA (mm)	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CIFST-25-E	9	14	318 x 356	394	743	622	40



IMPERIAL COUNTER TOP GAS FIRED TUBE FRYER

GAS TUBE FIRED FRYER FEATURES



Model: CIFST-25



- ◆ 2 x half size nickel plated fry baskets with vinyl-coated handles.
- ◆ Fine mesh crumb screen.
- ◆ Stainless steel front, doors, sides, basket and hanger.
- ◆ Frypot is 304 stainless steel.
- ◆ Capacity 14 liters.
- ◆ Full bottom provides structural support.
- ◆ Large heat transfer area rapidly heats oil to the desired temperature with a faster recovery than an open pot fryer.
- ◆ Large "cool zone" helps capture food particles, prolongs oil life.
- ◆ Deflector/baffles in tubes absorb and diffuse heat to tube walls.
- ◆ Full heat-shield behind control panel.
- ◆ High gas output for fast recovery, heats oil quickly resulting in less absorption and better tasting food.
- ◆ Recessed bottom for drain accessibility. 25 mm full port drain valve.
- ◆ Plate mounted legs/casters for secure support.
- ◆ Tube joint sections are robotically precision welded onto specially drawn frypot.
- ◆ Radius-formed frypot edges add durability for longer frypot life.

MODEL	GAZ OUTPUT (kW)	OIL CAPACITY (Liters)	FRYING AREA (mm)	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CIFST-25	21	14	318 x 356	394	743	622	50

IMPERIAL ELECTRIC FRYER WITH IMMERSED ELEMENTS

ELECTRIC FRYERS WITH IMMERSED ELEMENTS FEATURES

- ◆ Fine mesh crumb screen.
- ◆ WATLOW flat electric heating elements in 304 stainless steel.
- ◆ Cold zone and forward sloping bottom collect and remove debris from the fry area, helping maintain oil quality and making clean-up easier.
- ◆ Electromechanical thermostat control (93 °C - 181 °C) inside the door.
- ◆ Safety thermostat with automatic reset.
- ◆ Full bottom provides structural support.
- ◆ Elements are located inside the stainless steel frypot, below the fry zone.
- ◆ Heats oil quickly resulting in less absorption and better tasting food.
- ◆ Double panel door.
- ◆ Recessed bottom for drain accessibility. 32 mm full port drain valve.
- ◆ Durable legs for secure support.
- ◆ Power supply: 400V three-phase.



Immersed elements

- ◆ Simple and economic configuration
- ◆ No moving parts
- ◆ High-efficiency flat coil elements for quick heating of the oil



Model: CIFS-2525-E

2 x half size, split pot
Capacity of 45-50 kg
of fries per hour



Model: CIFS-40-E

Capacity of 40-50 kg
of fries per hour



Model: CIFS-50-E

Capacity of 50-60 kg
of fries per hour



Model: CIFS-75-E
Casters are optional

Capacity of 70-80 kg
of fries per hour

MODEL	ELECTRICAL OUTPUT (kW)	OIL CAPACITY (Liters)	FRYING AREA (mm)	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CIFS-2525-E	11	(2 half size, split pot) 2 x 14	171 x 356	394	762	1156	105
CIFS-40-E	14	22	356 x 356	394	762	1156	100
CIFS-50-E	15,3	27	356 x 356	394	762	1156	114
CIFS-75-E	19	41	457 x 457	495	851	1156	122

IMPERIAL ELECTRIC FRYER WITH TILT UP ELEMENTS

ELECTRIC FRYERS WITH TILT UP ELEMENTS FEATURES



Tilt-up elements

- ◆ WATLOW flat serpentine stainless steel 304 lift-off heaters
- ◆ Designed for better heat exchange and rapid oil heating

- ◆ Simple and very sturdy stainless steel construction: Tank, casing, door, basket holder.
- ◆ WATLOW flat, tilt-up electric heating elements in 304 stainless steel in the shape of a coil for better heat exchange and rapid heating of the oil.
- ◆ Heating elements held in the raised position (90 °C) by powerful magnets with safety switch.
- ◆ Large cold zone to trap particles and increase the service life of the oil.
- ◆ Tilt-up elements for easier clean-up.
- ◆ Large, very strong nickel-plated steel baskets with ergonomic handles.
- ◆ On/off switch on the front.
- ◆ Electromechanical thermostat control (93 °C - 181 °C) inside the door.
- ◆ Safety thermostat with automatic reset.
- ◆ Fine mesh crumb screen.
- ◆ Elements are located inside the stainless steel frypot, below the fry zone.
- ◆ Heats oil quickly resulting in less absorption and better tasting food.
- ◆ Adjustable stainless steel feet.
- ◆ Power supply: 400V three-phase.



Model: CIFS-2525-E-LOE

2 x half size, split pot
Capacity of 45-50 kg
of fries per hour



Model: CIFS-40-E-LOE

Capacity of 40-50 kg
of fries per hour



Model: CIFS-50-E-LOE

Capacity of 50-60 kg
of fries per hour

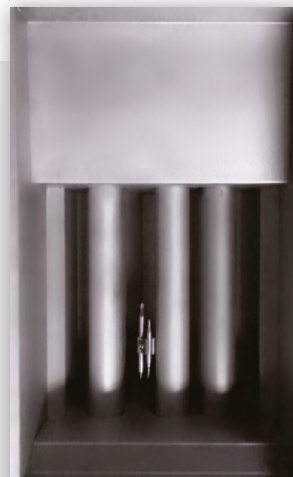
MODEL	ELECTRICAL OUTPUT (kW)	OIL CAPACITY (Liters)	FRYING AREA (mm)	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CIFS-2525-E-LOE	17	[2 half size, split pot] 2 x 14	171 x 356	394	762	1156	105
CIFS-40-E-LOE	14	22	356 x 356	394	762	1156	100
CIFS-50-E-LOE	15,3	27	356 x 356	394	762	1156	114



IMPERIAL GAS FIRED TUBE FRYERS

TUBE FIRED FRYER FEATURES

- ◆ Large nickel plated fry baskets with vinyl-coated handles.
- ◆ Stainless steel front, doors, sides, basket and hanger.
- ◆ Fine mesh crumb screen.
- ◆ Frypot is 304 stainless steel.
- ◆ Full heat-shield behind control panel.
- ◆ Higher power rating for fast recovery, heats oil quickly resulting in less absorption and better tasting food.
- ◆ Recessed bottom for drain accessibility. 32 mm full port drain valve (25 mm for IFS-25).
- ◆ Double panel door.
- ◆ Full bottom provides structural support.
- ◆ Plate mounted legs/casters for secure support.
- ◆ Large "cool zone" helps capture food particles, prolongs oil life and reduces taste transfer. Deflector/baffles in tubes absorb and diffuse heat to tube walls.
- ◆ Large heat transfer area rapidly heats oil to the desired temperature with a faster recovery than an open pot fryer.
- ◆ Tube joint sections are robotically precision welded onto specially drawn frypot.
- ◆ Radius-formed frypot edges add durability for longer frypot life.

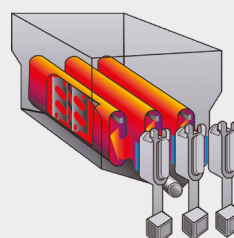


Tubular elements

The oil is heated directly by the tubes welded inside the tank. The burner flames are directed inside the tubes for very fast direct heating.

Advantages

- ◆ A simple and powerful construction
- ◆ Rapid recovery of the oil temperature
- ◆ Lower price than indirect heating
- ◆ Easy access and maintenance of the burners



Model: CIFS-25

Half size, add a fryer
Capacity of 25 kg of fries per hour



Model: CIFS-2525

2 x half size, split pot
Capacity of 45-50 kg of fries per hour



Model: CIFS-40

Capacity of 45-50 kg of fries per hour



Model: CIFS-50

Capacity of 50-60 kg of fries per hour



Model: CIFS-75
Casters are optional

Capacity of 70-80 kg of fries per hour

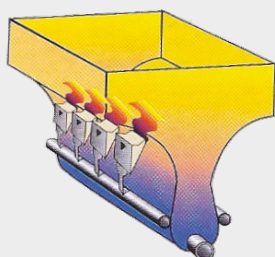
**Not to be used as a stand alone supplied with 2 legs.*

MODEL	GAZ OUTPUT (kW)	OIL CAPACITY (Liters)	FRYING AREA (mm)	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CIFS-25	21	14	171 x 356	200	762	1156	53
CIFS-2525	41	2 x 14	171 x 356	394	762	1156	104
CIFS-40	31	22	356 x 356	394	762	1156	100
CIFS-50	41	27	356 x 356	394	762	1156	114
CIFS-75	51	41	457 x 457	495	864	1156	122



IMPERIAL OPEN POT FRYERS

OPEN POT FRYER FEATURES



Indirect heating

The gas burners heat the ceramic reflectors, which in turn heat the walls of the tank indirectly by means of infrared heaters positioned on the outside of the tank.

Advantages

- ◆ "V" shaped tank for easy cleaning.
- ◆ Longer tank life because there is no direct heat.



- ◆ Radius formed edges precision welded on the outside of the frypot by robots for accuracy and consistency.
- ◆ Frying area is 356 x 356 mm for 40 and 50 lb. models and 457 x 457 mm for 75 lb. model, perfect for all purpose frying.
- ◆ All stainless steel frypot has a large heat transfer area.
- ◆ Frypot is 304 stainless steel.
- ◆ Large, deep cold zone keeps particles out of fry area.
- ◆ Thermostat is placed in the center of the frypot to detect cold food placed in either basket

- ◆ Large nickel plated fry baskets with vinyl-coated handles.
- ◆ Stainless steel front, doors, sides, basket and hanger.
- ◆ Frypot is 304 stainless steel.
- ◆ Full heat-shield behind control panel.
- ◆ Higher power rating for fast recovery, heats oil quickly resulting in less absorption and better tasting food.
- ◆ Recessed bottom for drain accessibility 32 mm full port drain valve.
- ◆ Fine mesh crumb screen catches larger particles for quick clean-ups.
- ◆ Double panel door.
- ◆ Full bottom provides structural support.
- ◆ Plate mounted legs/casters for secure support.
- ◆ Large "cool zone" helps capture food particles, prolongs oil life and reduces taste transfer.



Model: CIFS-40-OP

22 Liters
Capacity of 40-50 kg
of fries per hour



Model: CIFS-50-OP

27 Liters
Capacity of 50-60 kg
of fries per hour



Model: CIFS-75-OP
Casters are optional

Capacity of 70-80 kg
of fries per hour

MODEL	GAZ OUTPUT (kW)	OIL CAPACITY (Liters)	FRYING AREA (mm)	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CIFS-40-OP	36	22	356 x 356	394	762	1156	100
CIFS-50-OP	41	27	356 x 356	394	762	1156	114
CIFS-75-OP	51	41	457 x 457	495	864	1156	122



GRIDDLES

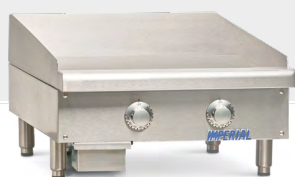
The Imperial griddles steel construction provides the unit with excellent heat retention and quick recovery, ensuring your products will be cooked to perfection



IMPERIAL THERMOSTATIC ELECTRIC GRIDDLES

THERMOSTATICALLY CONTROLLED ELECTRIC GRIDDLE FEATURES

- ◆ Full 610 mm plate depth plate for more cooking surface.
- ◆ Highly polished steel griddle plate for a wide variety of cooking applications.
- ◆ Stainless steel front, ledge and sides.
- ◆ 102 mm tapered stainless steel splash guard.
- ◆ Stainless steel grease trough and one piece rolled front for easy cleaning.
- ◆ 102 mm chrome plated adjustable legs included.
- ◆ 24, 36, 48 models have a 13 mm thick griddle plate.
- ◆ 60, model has a 19 mm thick griddle plate.



Model: CITG-24-E

2 heating elements
Width 61 cm



Model: CITG-36-E

3 heating elements
Width 91 cm



Model: CITG-48-E

4 heating elements
Width 122 cm



Model: CITG-60-E

5 heating elements
Width 152 cm

MODEL	ELECTRICAL OUTPUT (kW)	HEATING ELEMENTS	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CITG-24-E	8	2	610	787	355	136
CITG-36-E	12	3	914	787	355	195
CITG-48-E	16	4	1219	787	355	261
CITG-60-E	20	5	1524	787	355	328



IMPERIAL THERMOSTATIC GRIDDLES GAS

THERMOSTATICALLY CONTROLLED GRIDDLE FEATURES



- ◆ Thermostat maintains selected griddle temperature during peak cooking periods.
- ◆ 25 mm thick highly polished steel griddle plate maintains selected temperatures and assures quick recovery.
- ◆ Optional chrome griddle top also available.
- ◆ Aeration baffles between burners spread heat across griddle for more even heating.
- ◆ Full width rear flue distributes heat uniformly across griddle surface.
- ◆ One burner every 305 mm, rated at 9kW. Each burner has an adjustable gas valve and continuous pilot for instant ignition.
- ◆ Stainless steel front, sides and one piece rolled ledge. 102 mm chrome-plated legs included.
- ◆ Large 3.8 L capacity grease can with weep hole to indicate when full.
- ◆ Stainless steel grease gutter 102 mm wide.
- ◆ Full 610 mm depth plate for more cooking surface.



2 burners
Width 61 cm

Model: CITG-24



3 burners
Width 91 cm

Model: CITG-36



4 burners
Width 122 cm

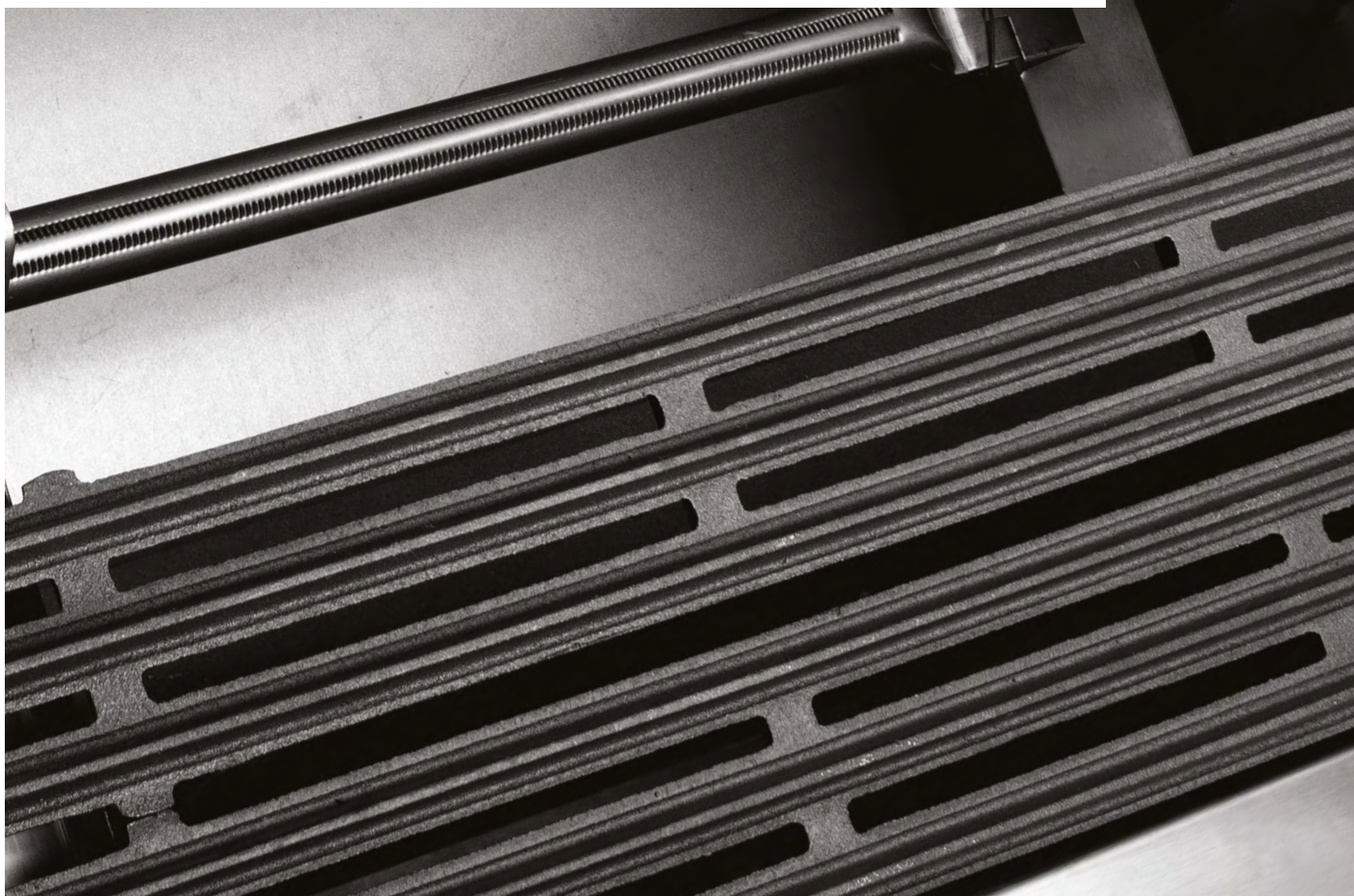
Model: CITG-48

MODEL	GAS OUTPUT (kW)	BURNERS	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CITG-24	18	2	610	822	335	136
CITG-36	26	3	914	822	335	195
CITG-48	35	4	1219	822	335	261



BROILERS SALAMANDERS

Imperial Broilers and Salamanders are perfect to upgrade your restaurant's grilling capabilities or to finish off your signature dishes. They are designed to withstand daily intensive use and can be cleaned with ease.





IMPERIAL BROILERS

SALAMANDER & CHEESEMELTER BROILERS FEATURES



- ◆ Infra-red burner.
- ◆ Protective screen over infrared burner for splatter protection.
- ◆ Stainless Steel, top, bottom, front and sides for ISB.
- ◆ Countertop installation or can be installed against the wall.



Salamander Broiler

Model: CIRSB-36



Cheesemelter Broiler

Model: CIRCM-36

MODEL	GAS OUTPUT [kW]	WIDTH [mm]	DEPTH [mm]	HEIGHT [mm]	SHIPWEIGHT [kg]
SALAMANDER BROILER					
CIRSB-36	12	915	451	483	95
CHEESEMELTER BROILER					
CIRCM-36	12	915	451	483	75



IMPERIAL BROILERS

GAS CHAR-ROCK BROILERS FEATURES

- ◆ Simple robust design.
- ◆ Stainless steel walls on three sides for maximum protection.
- ◆ Large opening for minimum heating efficiency.
- ◆ Several cast iron grills with adjustable height.
- ◆ Metal knobs for intensive use.
- ◆ Delivered with a bag of lava stones.
- ◆ Available for Natural Gas or Propane.



2 burners
Width 56 cm

Model: CEBA-2223



3 burners
Width 81 cm

Model: CEBA-3223

MODEL	GAS OUTPUT (kW)	BURNERS	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CEBA-2223	18	2	559	584	355	64
CEBA-3223	27	3	813	584	355	95



IMPERIAL BROILERS

RADIANT CHAR-BROILERS FEATURES



- ◆ Stainless steel front and sides with a range match profile.
- ◆ Individually controlled 4 kW stainless steel burners located every 127 mm.
- ◆ Removable reinforced cast iron radiants prevent clogging of burners and provide even heat distribution.
- ◆ Each 76 x 559 mm top grate blade has a cast-in grease trough that allows excess fat to flow to the front grease gutter minimizing flare-up.
- ◆ Includes 102 mm adjustable legs.
- ◆ One year parts and labor warranty.



4 burners
Width 61 cm

Model: CIRB-24



6 burners
Width 92 cm

Model: CIRB-36



8 burners
Width 122 cm

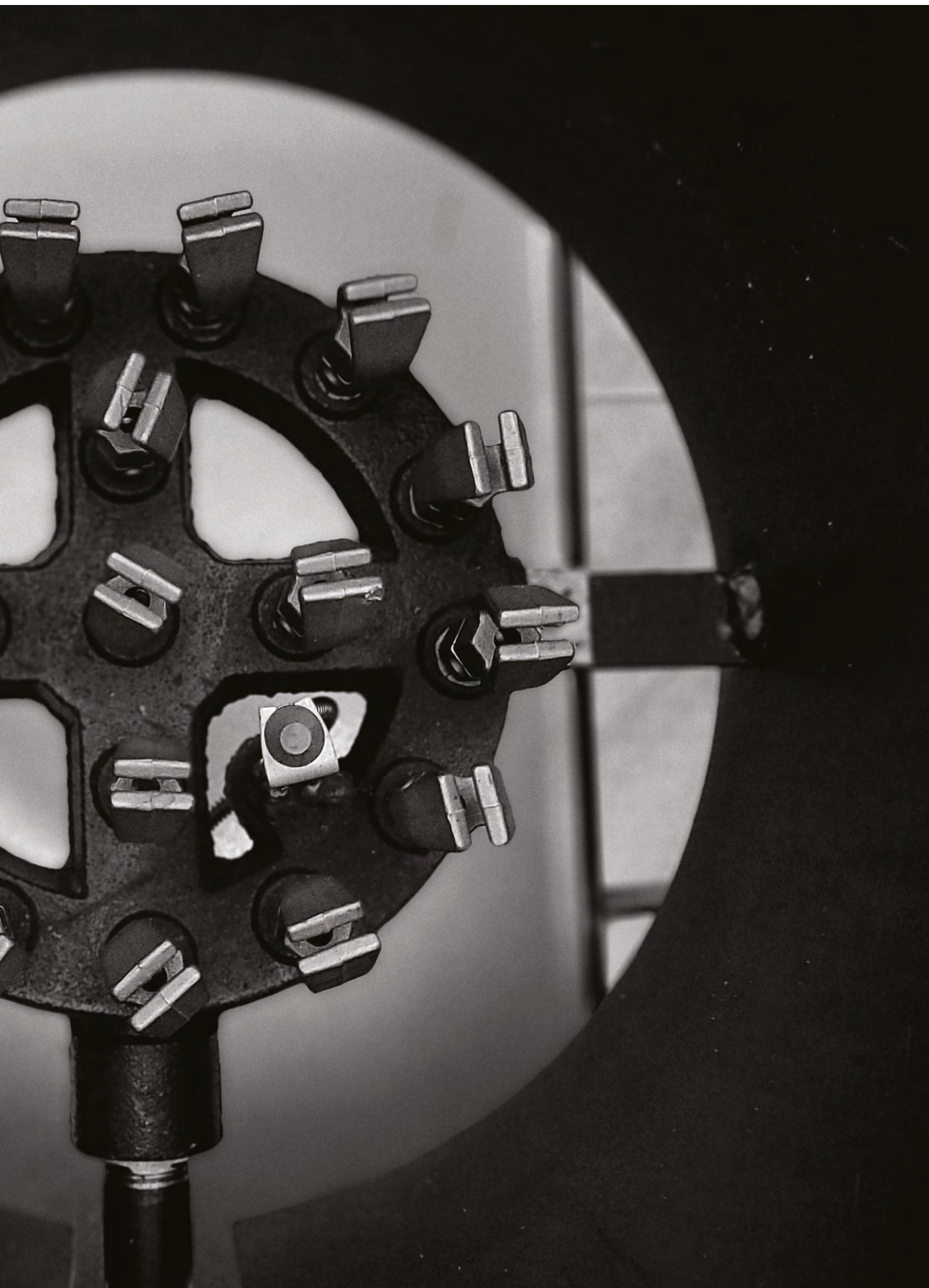
Model: CIRB-48

MODEL	GAS OUTPUT (kW)	BURNERS	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CIRB-24	18	4	610	797	355	118
CIRB-36	26	6	915	797	355	159
CIRB-48	35	8	1219	797	355	202

A close-up, black and white photograph of a hotplate control knob assembly. The image shows several cast aluminum control knobs mounted on a dark, circular base. The knobs are arranged in a circular pattern, and the background is a blurred, light-colored surface, likely the hotplate itself. The lighting creates strong highlights and shadows, emphasizing the metallic textures and the industrial design of the components.

HOTPLATES STOCK POTS

Imperial hotplates and stock pots have a robust stainless steel construction with welded and polished seams and cast aluminum control knobs, they are powerful and built to last in busy commercial kitchens.





IMPERIAL HOT PLATES

HOT PLATE FEATURES

- ◆ Stainless steel front, ledge and sides.
- ◆ Range Match profile when placed on a refrigerated base or equipment stand.
- ◆ PyroCentric™ 9kW Anti-Clogging lift-off burner heads for even, high performance cooking is standard. All burners are equipped with continuous pilots for instant ignition.
- ◆ Heavy duty cast iron section top grates remove easily and safely.
- ◆ Cast in bowl directs heat upward.
- ◆ Grate design allows pots to slide from section to section and accommodates a full range of cooking utensils.
- ◆ Includes 102 mm adjustable legs.
- ◆ Anti-clogging pilot shield is designed into the grate.



4 burners
Width 61 cm

Model: CIHPA-4-24



6 burners
Width 91 cm

Model: CIHPA-6-36

MODEL	GAS OUTPUT (kW)	BURNERS	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CIHPA-4-24	38	4	610	796	273	64
CIHPA-6-36	56	6	914	796	273	95



IMPERIAL STOCK POTS

STOCK POTS FEATURES



- ◆ 3 ring burner (26 kW) with 2 adjustable gas valves.
- ◆ Stainless steel front and steel sides.
- ◆ Stainless steel base for storage.
- ◆ Sturdy aluminum knob.
- ◆ Cast iron top grate.
- ◆ Four adjustable feet (102 mm).



1 Stockpot,
3 ring burner
Depth 53 cm

Model: CISPA-18
Casters are optional



Double Stockpot,
2 x 3 ring burner
Depth 107 cm

Model: CISPA-18-2

MODEL	DESCRIPTION	GAS OUTPUT (kW)	BURNERS	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CISPA-18	1 stockpot	26	3 ring burner	457	533	610	57
CISPA-18-2	Double stockpot	53	2 x 3 ring burner	457	1067	610	114



A black and white photograph showing the interior of a convection oven. A metal rack is visible in the foreground, and the oven's interior walls and other racks are visible in the background. The lighting is dramatic, with strong highlights and deep shadows.

CONVECTION OVENS

Imperial spacious convection ovens with two-speed motor and independent time and temperature controls will make cooking in your establishment easier than ever.

IMPERIAL ELECTRIC CONVECTION OVENS

GENERAL FEATURES



MANUAL CONTROLS

- ◆ Independent time and temperature controls give you maximum versatility for general baking and roasting.
- ◆ 2-speed fan switch controls bake or roast.

THERMOSTATIC OVEN CONTROL

- ◆ Snap action temperature control 66 °C to 260 °C.

ON-OFF SWITCH

- ◆ 60 minutes manual timer.
- ◆ Audible buzzer lets you know when the cooking cycle is complete.



Rack support and casters are optional



Model: CPCVE-1

Single Deck,
Standard Depth



Model: CPCVE-2

Double Deck,
Standard Depth



Model: CPCVDE-1

Single Deck,
Bakery Depth



Model: CPCVDE-2

Double Deck,
Bakery Depth

MODEL	DESCRIPTION	ELECTRICAL OUTPUT (kW)	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CPCVE-1	Single Deck, Standard Depth	11	965	1054	1526	236
CPCVE-2	Double Deck, Standard Depth	22	965	1054	1880	455
CPCVDE-1	Single Deck, Bakery Depth	11	965	1156	1526	277
CPCVDE-2	Double Deck, Bakery Depth	22	965	1156	1880	536



IMPERIAL GAS CONVECTION OVENS

GENERAL FEATURES



Updated door handles

- ◆ One hand opens and closes both doors simultaneously.
- ◆ Large window 60/40 doors swing open to 130 °C.
- ◆ Two interior lights.
- ◆ Digital electronic controls.
- ◆ Stainless steel exterior.
- ◆ Rugged ½ HP 2 speed motor per oven.
- ◆ Porcelainized oven interior for easy cleaning and better browning.
- ◆ Five oven racks with 10 rack positions.
- ◆ Most spacious oven interior available.
- ◆ Curved corners for easy cleaning.



Model: CPCVG-1

Single Deck,
Standard Depth



Model: CPCVG-2

Double Deck,
Standard Depth



Model: CPCVDG-1

Single Deck,
Bakery Depth

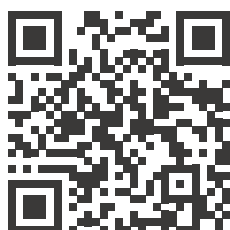


Model: CPCVDG-2

Double Deck,
Bakery Depth

MODEL	DESCRIPTION	GAS OUTPUT (kW)	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	SHIPWEIGHT (kg)
CPCVG-1	Single Deck, Standard Depth	21	965	1054	1526	236
CPCVG-2	Double Deck, Standard Depth	41	965	1054	1880	455
CPCVDG-1	Single Deck, Bakery Depth	23	965	1156	1526	277
CPCVDG-2	Double Deck, Bakery Depth	47	965	1156	1880	536

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