

Made in USA

Ideal Cooking Products Heavy Duty Broilers have a unique compact design offering an easy to fit product in any chef's kitchen to maximize space and satisfy the most demanding needs and assuring optimal performance and low operating and maintance costs. The double sided panels and heavy duty castings along with high efficiency BTU's burners complement these units rough appearance.

Ideal special Broiler design can be converted into an Char-rock or a Radiant Broiler unit.

Models ranging from 12" to 60" width are available. Ideal Cooking Products Counter top Line-up align perfectly with other Ideal Products on height, depth and other design alike features such as bull noses and same valve alinement height among others.



Heavy Duty Radiant Broilers

Model	Dimensions	Weight	Total BTU's/hr	Price List
IDBR-12	12"W x 29"D x 10"H	145 Lbs.	15,000	\$ 850.00
IDBR-18	18"W x 29"D x 10"H	185 Lbs	45,000	\$1,075.00
IDBR-24	24"W x 29"D x 10"H	225 Lbs	60,000	\$1,300.00
IDBR-30	30"W x 29"D x 10"H	255 Lbs	75,000	\$1,425.00
IDBR-36	36"W x 29"D x 10"H	285 Lbs	90,000	\$1,650.00
IDBR-48	48"W x 29"D x 10"H	335 Lbs	120,000	\$2,000.00
IDBR-60	60"W x 29"D x 10"H	480 Lbs	150,000	\$2,587.50
IDBR-72	72"W x 29"D x 10"H	425 Lbs	180,000	\$3,475.00

the outdoors. A hood cover or a rotisserie motor with skewer bar can be adapt it, as well as side and back stainless steel flanges to insert them in prefabricated spaces. We also offer custom access doors for those special outdoor cooking areas. Call and ask for custom equipment and pricing.

Gas: 3/4" NPT rear gas connection, specify type of gas and altitude

if over 2,000 feet.

Pressure:5" W.C. - Natural Gas

10" W.C. - Propane Gas

Note: Install the supplied pressure regulator at the inlet of the gas

line.



STANDARD FEATURES

- Heavy gage stainless steel exteriors.
- 1" double side panels for better insulation.
- 5" stainless steel bull nose provides large extra work space.
- Heavy duty 6" x 24" or 5" x 21" (S) cast iron top grates.
- 19-1/2" (16" for Snack Line) Heavy Duty Radiant Covers evenly transmits the heat to the cooking area.
- High BTU's "I" Type burners, rated at 15,000 btu/hr. or 12,500 for Snack Line.
- Burners strategically located every 5-1/2" apart.
- All burners are equipped with continuous anti-clogging stainless steel pilots for instant ignition.
- Each burner controlled manually by a heavy duty knob.
- Large capacity full width removable crumb tray.
- Available in 12", 18", 24", 30", 36", 48", 60" and 72" wide models.
- Complies with "NSF/ANSI Std. 4-2009 "Commercial, Rethermalization, and Powered Hot Food Holding and Transport Equipment"
- Conforms to ANSI STD Z83.11 Certified to CSA STD 1.8
- One year parts and labor warranty.







Snack Line Radiant Broilers

Model	Dimensions	Weight	Total BTU's/hr	Price List
IDBR-12S	12"W x 24"D x 8"H	105 Lbs.	12,500	\$ 762.50
IDBR-18S	18"W x 24"D x 8"H	155 Lbs	37,500	\$1,170.00
IDBR-24S	24"W x 24"D x 8"H	200 Lbs	50,000	\$1,560.00
IDBR-30S	30"W x 24"D x 8"H	200 Lbs	62,500	\$1,290.00
IDBR-36S	36"W x 24"D x 8"H	200 Lbs	75,000	\$1,550.00
IDBR-48S	48"W x 24"D x 8"H	260 Lbs	100,000	\$1,925.00

