



Made in USA

STANDARD FEATURES

Ideal Commercial 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 maintenance 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 72" 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 alignment 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	96 Lbs.	15,000	\$ 1,030.00
IDBR-18	18"W x 29"D x 10"H	144 Lbs	45,000	\$1,305.00
IDBR-24	24"W x 29"D x 10"H	192 Lbs	60,000	\$1,575.00
IDBR-30	30"W x 29"D x 10"H	240 Lbs	75,000	\$1,725.00
IDBR-36	36"W x 29"D x 10"H	288 Lbs	90,000	\$2,000.00
IDBR-48	48"W x 29"D x 10"H	384 Lbs	120,000	\$2,425.00
IDBR-60	60"W x 29"D x 10"H	480 Lbs	150,000	\$3,030.00
IDBR-72	72"W x 29"D x 10"H	576 Lbs	180,000	\$3,640.00
IDBR-84	84"W x 29"D x 10"H	675 Lbs	210,000	\$4,245.00

- 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.



NSF/ANSI Std. 4



Intertek
5002553



Snack Line Radiant Broilers

Model	Dimensions	Weight	Total BTU's/hr	Price List
IDBR-12S	12"W x 24"D x 8"H	72 Lbs.	12,500	\$ 925.00
IDBR-18S	18"W x 24"D x 8"H	108 Lbs	37,500	\$1,080.00
IDBR-24S	24"W x 24"D x 8"H	144 Lbs	50,000	\$1,305.00
IDBR-30S	30"W x 24"D x 8"H	180 Lbs	62,500	\$1,430.00
IDBR-36S	36"W x 24"D x 8"H	216 Lbs	75,000	\$1,625.00
IDBR-48S	48"W x 24"D x 8"H	288 Lbs	100,000	\$2,000.00



Ideal Broilers can be updated or customized for the outdoor or patio usage. 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.