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Imperial S36D-2G

Imperial S36D-2G S-Series 36-inch Restaurant Gas Range User Manual

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, maintenance, and troubleshooting of your Imperial S36D-2G S-Series 36-inch Restaurant Gas Range. Please read all instructions thoroughly before installing or operating this appliance. Retain this manual for future reference.

2. SAFETY INFORMATION

WARNING: Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

- Ensure proper ventilation in the installation area.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Keep the appliance area clear and free from combustible materials.
- Only authorized personnel should perform installation and service.
- Always disconnect the appliance from the gas supply before performing any maintenance or cleaning.

3. PRODUCT OVERVIEW

The Imperial S36D-2G is a robust 36-inch commercial gas range designed for demanding restaurant environments. It features two powerful open burners, a manual griddle, and a standard oven, all constructed with durable stainless steel for longevity and ease of cleaning.



Image 1: Imperial S36D-2G S-Series 36-inch Restaurant Gas Range. This image displays the front view of the commercial gas range, highlighting its two open burners on the left, the 24-inch griddle on the right, and the control knobs located on the front panel above the oven door.

Key Features:

- Two 28,000 BTU open burners with removable one-piece cast iron grate tops.
- One 48,000 BTU 24-inch manual griddle.
- One 35,000 BTU standard oven with snap-action thermostat.
- Stainless steel front, sides, and removable shelf.
- Four stainless steel front rail.
- Removable one-piece crumb drawer and removable grease drawer.
- Hinged lower valve panel and metal control knobs.
- Six stainless steel adjustable legs.

4. SETUP AND INSTALLATION

Installation of this commercial gas range must be performed by a qualified, licensed professional in accordance with all local codes and national standards.

4.1 Unpacking

- Carefully remove the appliance from its packaging.
- Inspect for any shipping damage. Report any damage immediately to the carrier and your dealer.
- Remove all protective plastic film and packing materials.

4.2 Location Requirements

- Install on a level, non-combustible surface.
- Ensure adequate clearance from combustible walls: 6 inches from the rear and 10 inches from the sides.

- The area must have proper ventilation as required by local codes.

4.3 Gas Connection

- Connect the appliance to the appropriate gas supply (Natural Gas or LP Gas, as specified on the rating plate).
- A manual shut-off valve must be installed upstream of the appliance for safety and service.
- Check all gas connections for leaks using a soap solution. Never use an open flame.

4.4 Leveling

- Adjust the six stainless steel legs to ensure the range is perfectly level. This is crucial for proper griddle drainage and oven performance.

5. OPERATING INSTRUCTIONS

Familiarize yourself with the control knobs before operating the appliance.

5.1 Open Burners

- To ignite: Push in and turn the burner control knob to the 'HI' position. The pilot light will ignite the burner. Hold for a few seconds, then release.
- Adjust flame: Rotate the knob to achieve the desired flame intensity (HI, MED, LOW).
- To turn off: Turn the knob to the 'OFF' position.

5.2 Manual Griddle

- To ignite: Push in and turn the griddle control knob to the 'ON' position. The pilot light will ignite the griddle burner. Hold for a few seconds, then release.
- Preheating: Allow 15-20 minutes for the griddle plate to reach the desired cooking temperature.
- Temperature control: The griddle is manual; adjust the flame intensity via the knob to maintain temperature.
- To turn off: Turn the knob to the 'OFF' position.

5.3 Standard Oven

- To ignite: Open the oven door. Locate the pilot light. Push in and turn the oven control knob to the desired temperature. Use a long lighter to ignite the pilot if it's not already lit. The main burner will ignite from the pilot.
- Temperature setting: Use the snap-action thermostat knob to set the desired oven temperature.
- Preheating: Allow sufficient time for the oven to reach the set temperature before loading.
- To turn off: Turn the oven control knob to the 'OFF' position.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance ensure optimal performance and extend the lifespan of your range.

6.1 Daily Cleaning

- **Stainless Steel Surfaces:** Wipe down with a damp cloth and mild detergent. Dry thoroughly to prevent water spots. Do not use abrasive cleaners or steel wool.
- **Griddle Plate:** Scrape off food residue with a griddle scraper while warm. Clean with a griddle brick or pad and rinse with water. Re-season lightly with cooking oil after cleaning.
- **Crumb and Grease Drawers:** Remove and empty the crumb drawer and grease drawer daily. Wash with warm, soapy water and dry completely before replacing.

6.2 Weekly Cleaning

- **Cast Iron Grates:** Remove grates from open burners. Soak in warm, soapy water or run through a commercial dishwasher. Scrub off stubborn residue with a stiff brush. Dry completely.
- **Oven Interior:** Allow the oven to cool completely. Remove racks. Wipe down interior surfaces with a mild oven cleaner or soapy water. Rinse and dry.

6.3 Periodic Maintenance

- Inspect gas connections and hoses for wear or leaks.
- Ensure burner ports are clear of debris for efficient flame.
- Check oven door gasket for proper seal.
- Any complex maintenance or repairs should be performed by a qualified service technician.

7. TROUBLESHOOTING

This section addresses common issues you might encounter. For problems not listed here, contact a qualified service technician.

Problem	Possible Cause	Solution
Burner/Griddle/Oven not igniting	No gas supply; Pilot light out; Clogged burner port	Check gas valve; Relight pilot; Clean burner ports
Uneven heating on griddle	Griddle not level; Uneven flame distribution	Adjust leveling legs; Clean burner under griddle
Oven not reaching temperature	Thermostat malfunction; Pilot light too low	Contact service technician; Adjust pilot flame (if adjustable)
Gas odor detected	Gas leak	Immediately shut off gas supply, ventilate area, and call gas company/service technician. Do not operate appliance.

8. SPECIFICATIONS

Detailed specifications for the Imperial S36D-2G S-Series 36-inch Restaurant Gas Range.

- **Model:** S36D-2G
- **Brand:** Imperial
- **Dimensions (Product):** 39 x 62 x 41 inches (Depth x Width x Height)
- **Item Weight:** 660 pounds
- **Fuel Type:** Gas
- **Open Burners:** 2 x 28,000 BTU each
- **Griddle:** 1 x 24-inch manual griddle, 48,000 BTU
- **Standard Oven:** 1 x 35,000 BTU with snap-action thermostat
- **Total BTU (NAT):** 139,000 BTU
- **Material:** Stainless Steel (front, sides, rail)
- **Control Console:** Knob
- **Installation Type:** Freestanding
- **Features:** Removable one-piece cast iron grate tops, removable crumb drawer, removable grease drawer,

hinged lower valve panel, 6 stainless steel adjustable legs.

9. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation provided at the time of purchase or contact Imperial customer service directly. Keep your purchase receipt and model number handy when contacting support.

For technical assistance, parts, or service, please contact your authorized Imperial dealer or a certified service technician.