



## IRF-40

### TUBE FIRED FRYER FEATURES

- Large nickel plated fry baskets with vinyl-coated handles.
- Maximum load capacity: 25, 40, 50 and 75 lbs.
- Fine mesh crumb screen.
- Stainless steel front, doors, sides, basket and hanger.
- Frypot is 304 stainless steel.
- Full bottom provides structural support.
- Full heat-shield behind control panel.
- Higher BTU for fast recovery, heats oil quickly resulting in less absorption and better tasting food.
- Double panel door.
- Recessed bottom for drain accessibility. 1¼" (32) full port drain valve.
- Plate mounted legs/casters for secure support.

### RANGE MATCH FRYER OPTIONS

- 20 ½" Stainless Steel Backguard (no shelf ) \$1,197
- Stainless Steel Tank Cover \$684
- Joiner Strip \$354
- Stainless Steel Drain Shelf (specify right or left mount) \$1,185
- Casters (set of 4) \$1,099
- Full size Basket \$601 each
- Extra Set of Twin Baskets (set of 2) for IRF-40, IRF-50 \$664
- Extra Set of Twin Baskets (set of 2) for IRF-75 \$987
- Heat Lamp for IRF-DS \$2,132

### RANGE MATCH FRYERS

MODEL	DESCRIPTION	GAS OUT-PUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IRF-25	25 LBS. OIL CAPACITY, S/S TUBE FIRED FRY POT	70,000	21	53	117	\$11,015
IRF-2525	2EA. 25 LBS. OIL CAPACITY, S/S TUBE FIRED FRY POT	140,000	41	104	230	\$20,883
IRF-40	40 LBS. OIL CAPACITY, S/S TUBE FIRED FRY POT	105,000	31	100	221	\$14,043
IRF-50	50 LBS. OIL CAPACITY, S/S TUBE FIRED FRY POT	140,000	41	114	253	\$15,826
IRF-75	75 LBS. OIL CAPACITY, S/S TUBE FIRED FRY POT	175,000	51	122	270	\$18,403
IRF-40-OP	40 LBS. OIL CAPACITY, S/S OPEN FRY POT	105,000	31	100	221	\$17,284
IRF-50-OP	50 LBS. OIL CAPACITY, S/S OPEN FRY POT	140,000	41	114	253	\$19,659
IRF-75-OP	75 LBS. OIL CAPACITY, S/S OPEN FRY POT	175,000	51	122	270	\$23,070
IRF-DS	15 ½" (394) W/ TOP DRAINING SECTION STORAGE CABINET, NO FILTER	N/A	N/A	60	130	\$7,849
IRF-DS-75	19 ½" (495) W/ TOP DRAINING SECTION STORAGE CABINET, NO FILTER	N/A	N/A	68	150	\$9,419



Notes: Measurements in ( ) are metric equivalents.



# GAS

## TUBE FIRED FRYERS



### IFS-40

Tube fired fryers have a large heat transfer area that rapidly heats oil to the desired temperature with a faster recovery than an open pot fryer. They are more efficient and have a faster heat recovery.

### TUBE FIRED FRYER FEATURES

- Large nickel plated fry baskets with vinyl-coated handles.
- Maximum load capacity: 25, 40, 50 and 75 lbs.
- Fine mesh crumb screen.
- Stainless steel front, doors, sides, basket and hanger.
- Frypot is 304 stainless steel.
- 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 and reduces taste transfer. Deflector/baffles in tubes absorb and diffuse heat to tube walls.
- Full heat-shield behind control panel.
- Higher BTU for fast recovery, heats oil quickly resulting in less absorption and better tasting food.
- Double panel door.
- Recessed bottom for drain accessibility. 1¼" (32) 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.



### BASKET LIFT OPTIONS

- All moving components are stainless steel.
- Stainless steel mounting hardware throughout.
- High torque, heavy-duty basket lift motor.
- Basket lift arms are removable for ease of cleaning.

### COMPUTER CONTROLS

- Easy to program - simply select time and temperature, then preset button.
- Easy-to-read LED digital display.
- Customize buttons for menu items.
- "Product Ready" visual and sound signals continue until product is removed.
- Electronic time and temperature controls increase product yield.
- Boil out mode for easy cleaning.
- Melt cycle control (optional) increases shortening life.
- No re-programming required if power loss occurs.

### FRYER OPTIONS

- Electronic Thermostat (per fryer) add suffix "T" to model number \$2,439.
- Computer (per fryer) add suffix "C" to model number \$6,344.
- Automatic basket lifts w/ Computerized Controls \$12,092 per fryer
- 1 Full size basket \$623.
- Extra basket, models IFS-25, IFS-2525 and IFST-25 \$346 each.
- Extra Twin baskets, set of 2 for models IFS-40, IFS-50 \$687.
- Extra Twin baskets, set of 2 for model IFS-75 \$1,023.
- Set of 1/3 size baskets, set of 3 for model IFS-75 \$1,352.
- Heat Lamp for model IF-DS \$2,209.
- Stainless steel Joiner strip \$354.
- Casters 6" (152) , set of 4 \$1,099.
- Catering style, add "CAT" to Model Number \$4,791.
- Mechanical Timer \$534.
- Manifold Gas Shut-Off Valves ¾" N.P.T. \$169.
- Side drain shelf, specify right or Left \$1,228.
- 20½" (521) H backguard, no shelf specify model \$1,239
- Stainless steel Tank Cover, for all fryer models, two required for IFS-2525, \$709 each.
- Stainless steel side splash approx. 6" (152) \$1,296 per side.
- Front work shelf \$1,577



**IFST-25**



**IFS-40**



**IFS-75**

Shown with optional casters.

## TUBE FIRED FRYERS | FLOOR MODELS

MODEL	DESCRIPTION	OIL CAPACITY LBS, (L)	WIDTH	DEPTH	FRYING AREA	GAS OUTPUT BTU (KW)	BURNERS	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IFS-25	½ SIZE, ADD-A-FRYER 304 STAINLESS STEEL FRYPOT	25, (14)	7 7/8" (200)	30 ½" (775)	6 ¾" X 14" (171 X 356)	70,000 (21)	2	53	117	\$9,475
IFS-2525	TWO ½ SIZE, SPLIT POT 304 STAINLESS STEEL FRYPOT	25/25 (14/14)	15 ½" (394)	30 ½" (775)	2 EA. 6 ¾" X 14" (171 X 356)	140,000 (41)	4	104	230	\$18,567
IFS-40	304 STAINLESS STEEL FRYPOT	40, (22)	15 ½" (394)	30 ½" (775)	14" X 14" (356 X 356)	105,000 (31)	3	100	221	\$12,064
IFS-50	304 STAINLESS STEEL FRYPOT	50, (27)	15 ½" (394)	30 ½" (775)	14" X 14" (356 X 356)	140,000 (41)	4	114	253	\$13,603
IFS-75	304 STAINLESS STEEL FRYPOT	75, (41)	19 ½" (495)	34 ½" (876)	18" X 18" (457 X 457)	175,000 (51)	5	122	270	\$16,367
IF-DS	TOP DRAINING SECTION W/STORAGE CABINET (NO FILTER)	15 ½"	30 ½" (775)	N/A	N/A	N/A	N/A	60	130	\$6,985
IF-DS-75	TOP DRAINING SECTION W/STORAGE CABINET (NO FILTER)	19 ½"	34 ½" (876)	N/A	N/A	N/A	N/A	68	150	\$8,382

## TUBE FIRED FRYERS | COUNTER TOP MODELS

MODEL	DESCRIPTION	OIL CAPACITY LBS, (L)	WIDTH	DEPTH	FRYING AREA	GAS OUTPUT BTU (KW)	BURNERS	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IFST-25	COUNTER TOP 304 STAINLESS STEEL FRYPOT	25, (14)	15 ½" (394)	29 ¼" (743)	12½" X 14" (318 X 356)	70,000 (21)	3	50	110	\$9,597
IFSTS-25	STAINLESS STEEL STAND	N/A	16" (406)	29 ¼" (743)	N/A	N/A	N/A	20	44	\$1,636



**Notes:** Measurements in ( ) are metric equivalents. IFS-25 provided with 2 legs only. IFST-25 is designed to match models: IMGA; ITG; IGG Griddles; IRB broilers and IHPA Hot Plates. IFST-25 is NSF Listed and UL Certified. IFSTS-25 stand dimensions: 16"w x 29 ¼"d x 19"h (406 x 743 x 483).



# GAS

## OPEN POT FRYERS



### IFS-40-OP

Shown with optional casters.

### OPEN POT FRYER FEATURES

- 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 BTU for fast recovery, heats oil quickly resulting in less absorption and better tasting food.
- Recessed bottom for drain accessibility. 1 1/4" (32) full port drain valve.
- Maximum load capacity: 25, 40, 50 and 75 lbs.
- 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.

### BURNERS

- Flame heats plates located strategically outside of the frypot.
  - A. Ceramic plates (40 lb.model)
  - B. Stainless steel (50 and 75 lb.models)
- Intense heat rapidly heats the stainless steel sides and the oil inside of the frypot.
- No tube fired burners and no air shutter adjustments needed.
- Snap action thermostat has a 200°F - 400°F. (93°C - 204°C) temperature range that extends oil life and produces a uniformly cooked product.
- 100% safety shut-off valve

### OPEN FRYPOT

- Easy cleaning of both the frying area and the deep cold zone.
- Radius formed edges precision welded on the outside of the frypot by robots for accuracy and consistency.
- Frying area is 14" x 14" (356 x 356) for 40 and 50 lb. models and 18" x 18" (457 x 457) 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.





**IFS-40-OP**



**IFS-75-OP**

Shown with optional casters.

## OPEN POT FRYERS | FLOOR MODELS

MODEL	DESCRIPTION	OIL CAPACITY LBS (L)	WIDTH	DEPTH	FRYING AREA	GAS OUTPUT BTU (KW)	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
IFS-40-OP	304 STAINLESS STEEL FRYPOT	40 (22)	15 ½" (394)	30 ½" (775)	14" X 14" (356 X 356)	105,000 (31)	100	221	\$15,074
IFS-50-OP	304 STAINLESS STEEL FRYPOT	50 (27)	15 ½" (394)	30 ½" (775)	14" X 14" (356 X 356)	140,000 (41)	114	253	\$17,136
IFS-75-OP	304 STAINLESS STEEL FRYPOT	75 (41)	19 ½" (495)	34 ½" (876)	18" X 18" (457 X 457)	175,000 (51)	122	270	\$20,119
IF-DS	TOP DRAINING SECTION W/STORAGE CABINET (NO FILTER)	N/A	15 ½"	30 ½" (775)	N/A	N/A	60	130	\$6,985
IF-DS-75	TOP DRAINING SECTION W/STORAGE CABINET (NO FILTER)	N/A	19 ½"	34 ½" (876)	N/A	N/A	68	150	\$8,382

## FRYER OPTIONS

- Electronic Thermostat (per fryer) add suffix "T" to model number \$2,439.
- Computer (per fryer) add suffix "C" to model number \$6,344.
- Automatic basket lifts w/ Computerized Controls \$12,092 per fryer.
- 1 Full size basket \$623.
- Extra basket (for IF-25, IF-2525 and IFT-25) - \$346 each
- Extra Twin Baskets, set of 2 for models IFS-40-OP, IFS-50-OP \$687.
- Extra Twin Baskets, set of 2 for model IFS-75-OP \$1,023.
- Set of 1/3 size baskets, set of 3 for model IFS-75 \$1,352.
- Heat Lamp for model IF-DS and IF-DS-75 \$2,209.
- Stainless steel Joiner strip \$354.
- Casters 6" (152) , set of 4 \$1,099.
- Catering style, add "CAT" to Model Number \$4,791.
- Mechanical Timer \$534.
- Manifold Gas shut-Off Valves ¾" N.P.T. \$169.
- Side drain shelf, specify right or Left \$1,228.
- 20½" (521) H backguard, no shelf specify model \$1,239.
- Stainless steel Tank Cover, for all fryer models \$709 each.
- Stainless steel side splash approx. 6" (152) \$1,296 per side.
- Front Work shelf \$1,577.



# GAS

## FRYERS AND FILTER SYSTEMS | FILTER SYSTEMS FOR TUBE FIRED FRYERS



### IFSCB250BL

Filter System with drain station, optional computer controls and basket lifts.

### FILTER SYSTEM FEATURES

- Continuous lines reflect a quality, professional look.
- Stainless steel reliability: front, door, sides basket hanger and frypot.
- Rear gas manifold with one point connection.
- Internally plumbed oil drain and return line.
- Unique filter pan designed for maximum oil return.
- Positive latching filter paper holder.
- Stainless steel filter pan for easy cleaning.
- Filter is located underneath fryers to save valuable space.
- Up to 6 fryers can be battered into one fryer/ filter system.
- 5.5 GPM roller-pump speeds up filtering process.
- Fryer oil capacity options: 50 and 75 lbs.
- 304 stainless steel precision welded frypot.
- Stainless steel 5" (127) deep, front work ledge.
- Optional computerized controls are available.
- Optional automatic basket lifts are available.
- Standard with casters.

### FILTERING SAVES MONEY

- Reduces product spoilage and waste.
- Reduces operating costs.
- Doubles oil life.
- Improves product consistency and quality output.
- Increases profitability.

### FRYER/FILTER SYSTEMS

- Filter systems available with Drain Station or Space Saver models.
- Traditional product Drain Station may be located anywhere within the fryer battery.
- Space Saver unit requires less hood and floor space.

### FILTER SYSTEM WITH DRAIN STATION

- Includes a matching stainless steel cabinet with Product Drain Station.
- Food warmer with dump pan.
- Cabinet may be located anywhere within the fryer battery. No additional charge for center location.
- Convenient storage area when located at end of battery.
- Available in 115V, 1 ph, 500 W 4.2 amps and 220V, 1 ph, 500 W 4.2 amps.

### MODEL NUMBER LEGEND PER LETTER AND NUMBER EXAMPLE - IFSSP250CBL

**I** = Imperial

**F** = Fryer

**S** = Stainless Steel Frypot

**SP** = Filter System Type: Space Saver (SP), Side-Car includes Matching Cabinet (CB)

**2** = Number of fryer in system, max is 6

**50** = Fryer Oil Capacity 50 and 75

**C** = Controller Upgrade Option: Electronic Thermostat (T), Computer Controls (C)

**BL** = Automatic Basket lift Option





**IFSSP250**  
Space Saver Filter System



**IFSCB250BL**  
Filter System with drain station,  
optional computer controls and  
basket lifts.

#### SPACE SAVER FILTER SYSTEMS - PRE-PACKAGED W/ TUBE FIRED FRYERS

FRYERS IN SYSTEM	GAS MANIFOLD INLET SIZE	SNAP ACTION THERMOSTAT		ELECTRONIC THERMOSTAT		COMPUTER CONTROL	
		W IFS50	IFS75	IFS50T	IFS75T	IFS50C	IFS75C
2	3/4" N.P.T.	\$46,858	\$55,780	\$51,185	\$60,073	\$58,183	\$67,110
3	1-1/4" N.P.T.	\$60,964	\$73,523	\$67,416	\$79,978	\$77,929	\$90,494
4	1-1/4" N.P.T.	\$73,178	\$89,413	\$81,803	\$98,069	\$95,864	\$112,055
5	1-1/4" N.P.T.	\$88,209	\$108,114	\$99,036	\$118,940	\$116,581	\$136,486
6	1-1/4" N.P.T.	\$102,357	\$125,939	\$115,269	\$138,853	\$136,373	\$159,876

#### FILTER SYSTEMS W/ DRAIN STATION - PRE-PACKAGED W/ TUBE FIRED FRYERS

FRYERS IN SYSTEM	GAS MANIFOLD INLET SIZE	SNAP ACTION THERMOSTAT		ELECTRONIC THERMOSTAT		COMPUTER CONTROL	
		W IFS50	IFS75	IFS50T	IFS75T	IFS50C	IFS75C
1	3/4" N.P.T.	\$32,941	\$41,983	\$38,893	\$44,108	\$42,372	\$47,625
2	3/4" N.P.T.	\$46,625	\$59,305	\$54,662	\$63,589	\$61,740	\$70,589
3	1-1/4" N.P.T.	\$60,073	\$76,612	\$70,474	\$83,068	\$80,984	\$93,579
4	1-1/4" N.P.T.	\$74,490	\$94,356	\$86,748	\$102,979	\$100,779	\$117,004
5	1-1/4" N.P.T.	\$87,867	\$111,678	\$102,508	\$122,419	\$120,061	\$139,967
6	1-1/4" N.P.T.	\$101,194	\$129,456	\$118,830	\$142,360	\$139,812	\$163,391

#### FILTER SYSTEM OPTIONS

- Automatic basket lifts w/ Computerized Controls \$12,092 per fryer.
- Manual controlled Basket Lift \$7,340 per fryer.
- Mechanical Timer \$534.
- Manifold Gas shut-Off Valves 3/4" N.P.T. \$169.
- Gas flex hose w/quick disconnect & restraining device - 3/4" NPT x 48"L \$1,813
- Gas flex hose w/quick disconnect & restraining device - 3/4" NPT x 60"L \$2,010
- Gas flex hose w/quick disconnect & restraining device - 1 1/4" NPT x 60"L \$2,892
- Manifold gas shut-off valves 1 1/4" N.P.T. \$616.
- Side drain shelf, specify right or Left \$1,228.
- Stainless steel Tank Cover, for all fryer models \$709 each.
- Stainless steel side splash approx. 6" (152) \$1,296 per side.



Notes: Other fryer/filter system combinations available. Call factory for more information and pricing.



**GAS**

FRYERS AND FILTER SYSTEMS | FILTER SYSTEMS FOR OPEN POT FRYERS



**IFS-SP250-OP**

Space Saver Filter System



**IFS-CB250-OP**

Filter System with drain station

**SPACE SAVER FILTER SYSTEMS - PRE-PACKAGED W/ OPEN POT FRYERS**

FRYERS IN SYSTEM	GAS MANIFOLD INLET SIZE	SNAP ACTION THERMOSTAT		ELECTRONIC THERMOSTAT		COMPUTER CONTROL	
		IFS-50-OP	IFS-75-OP	IFS-50-OP-T	IFS-75-OP-T	IFS-50-OP-C	IFS-75-OP-C
2	3/4" N.P.T.	\$58,570	\$69,724	\$63,979	\$75,090	\$72,726	\$83,883
3	1-1/4" N.P.T.	\$76,197	\$91,903	\$84,267	\$99,974	\$97,411	\$113,111
4	1-1/4" N.P.T.	\$91,475	\$111,760	\$102,239	\$122,582	\$119,827	\$140,076
5	1-1/4" N.P.T.	\$110,264	\$124,028	\$123,792	\$148,675	\$145,719	\$170,609
6	1-1/4" N.P.T.	\$127,941	\$157,424	\$144,082	\$173,557	\$170,460	\$199,842

**FILTER SYSTEMS W/ DRAIN STATION - PRE-PACKAGED W/ OPEN POT FRYERS**

FRYERS IN SYSTEM	GAS MANIFOLD INLET SIZE	SNAP ACTION THERMOSTAT		ELECTRONIC THERMOSTAT		COMPUTER CONTROL	
		IFS-50-OP	IFS-75-OP	IFS-50-OP-T	IFS-75-OP-T	IFS-50-OP- C	IFS-75-OP-C
1	3/4" N.P.T.	\$41,176	\$52,475	\$48,609	\$55,131	\$52,963	\$59,537
2	3/4" N.P.T.	\$58,280	\$74,124	\$68,326	\$79,486	\$77,168	\$88,242
3	1-1/4" N.P.T.	\$75,090	\$95,770	\$88,091	\$103,835	\$101,230	\$116,979
4	1-1/4" N.P.T.	\$93,112	\$117,945	\$108,429	\$128,720	\$125,964	\$146,255
5	1-1/4" N.P.T.	\$109,828	\$139,593	\$128,144	\$153,019	\$150,073	\$174,957
6	1-1/4" N.P.T.	\$126,496	\$161,819	\$148,529	\$177,952	\$174,759	\$204,240

**FILTER SYSTEM OPTIONS**

- Automatic basket lifts w/ Computerized Controls \$12,092 per fryer.
- Manual controlled Basket Lift \$7,340 per fryer.
- Mechanical Timer \$534.
- Manifold Gas shut-Off Valves 3/4" N.P.T \$169
- Manifold gas shut-off valves 1 1/4" N.P.T. \$616.
- Side drain shelf (specify right or left) \$1,228.
- Stainless steel Tank Cover, for all fryer models \$709 each.
- Stainless steel side splash approx. 6" (152) \$1,296 per side.

**MODEL NUMBER LEGEND PER LETTER AND NUMBER**

**EXAMPLE - IFS-SP250-OPCBL**

- I** = Imperial
- F** = Fryer
- S** = Stainless Steel Frypot
- SP** = Filter System Type: Space Saver (SP), Side-Car includes Matching Cabinet (CB)
- 2** = Number of fryer in system, max is 6
- 50** = Fryer Oil Capacity 50 and 75
- OP** = Open Fry Pot
- C** = Controller Upgrade Option: Snap Action Thermostat (T), Computer Controls (C)
- BL** = Automatic Basket lift Option



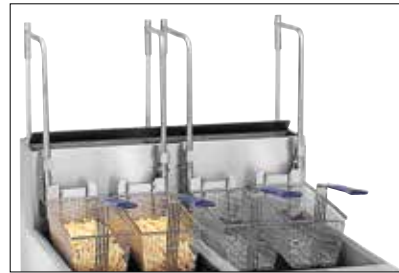
Notes: Other fryer/filter system combinations available. Call factory for more information and pricing.





### IFS-40-E ELECTRIC FRYER

- Maximum load capacity: 40, 50 and 75 lbs.
- Large nickel plated fry baskets with vinyl-coated handles.
- Fine mesh crumb screen.
- Stainless steel front, doors, sides, and basket hanger
- 304 stainless steel frypot.
- Cold zone and forward sloping bottom collect and remove debris from the fry area, helping maintain oil quality and making clean-up easier.
- Full bottom provides structural support.
- Two element styles: 1.Immersed 2.Tilt-up.
- Both element types 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. 1¼" (32) full port drain valve.
- Durable legs for secure support.



### OPTIONAL AUTOMATIC BASKET LIFTS

- All moving components are stainless steel.
- Stainless steel mounting hardware throughout.
- High torque, heavy-duty basket lift motor.
- Basket lift arms are removable for ease of cleaning.
- Automatic basket lifts with 16 product computer control.

### OPTIONAL COMPUTER CONTROLS

- Easy to program - simply select time and temperature, then preset button.
- Easy-to-read LED digital display.
- Customize buttons for menu items.
- Programmable for 10 or 18 product cooking cycles.
- "Product Ready" visual and sound signals continue until product is removed.
- Electronic time and temperature controls increase product yield.
- Boil out mode for easy cleaning.
- Melt cycle control (optional) increases shortening life.
- No re-programming required if power loss occurs.



### IMMERSED ELEMENTS

- Lower cost alternative for electric fryers.



### TILT-UP ELEMENTS

- provides full access to the frypot for cleaning.





**IFS-50-E**  
Immersed elements



**IFS-75-EU**  
Tilt-up elements shown  
with optional casters.

MODEL	FRYPOT DESCRIPTION	ELEMENT TYPE	OIL CAPACITY LBS (L)	WORKING DIMENSIONS		FRYING AREA	OUTPUT KW	SHIP WEIGHT (KG) LBS	LIST PRICE
				WIDTH	DEPTH				
IFS-40-E	304 STAINLESS STEEL	IMMERSED	40 (22)	15 ½" (394)	30 ½" (775)	14" X 14" (356 X 356)	14	221 (100)	\$13,956
IFS-40-EU	304 STAINLESS STEEL	TILT-UP	40 (22)	15 ½" (394)	30 ½" (775)	14" X 14" (356 X 356)	14	221 (100)	\$16,048
IFS-50-E	304 STAINLESS STEEL	IMMERSED	50 (27)	15 ½" (394)	30 ½" (775)	14" X 14" (356 X 356)	15.25	253 (114)	\$15,735
IFS-50-EU	304 STAINLESS STEEL	TILT-UP	50 (27)	15 ½" (394)	30 ½" (775)	14" X 14" (356 X 356)	15.25	253 (114)	\$18,094
IFS-75-E	304 STAINLESS STEEL	IMMERSED	75 (41)	19 ½" (495)	34" (864)	18" X 18" (457 X 457)	19	270 (122)	\$18,289
IFS-75-EU	304 STAINLESS STEEL	TILT-UP	75 (41)	19 ½" (495)	34" (864)	18" X 18" (457 X 457)	18	270 (122)	\$21,027

MODEL	FRYPOT DESCRIPTION	WORKING DIMENSIONS		SHIP WEIGHT (KG) LBS	LIST PRICE
		WIDTH	DEPTH		
IF-DS	TOP DRAINING SECTION W/STORAGE CABINET, NO FILTER	15 ½" (394)	30" (762)	130 (60)	\$6,985
IF-DS-75	TOP DRAINING SECTION W/STORAGE CABINET, NO FILTER	19 ½" (495)	34" (864)	150 (68)	\$8,382

**ELECTRICAL REQUIREMENTS**

MODEL	TOTAL KW	VOLTS	PHASE		AMPS
IFS-40E	14	208	1	3	39
	14	240	1	3	34
IFS-40EU	14	208	1	3	39
	14	240	1	3	34
	14	*480	1	3	17
IFS-50E	15.25	208	1	3	43
	15.25	240	1	3	37
	15.25	*480	1	3	19

MODEL	TOTAL KW	VOLTS	PHASE		AMPS
IFS-50EU	15.25	208	1	3	43
	15.25	240	1	3	37
	15.25	*480	1	3	19
IFS-75E	19	208	1	3	53
	19	240	1	3	46
IFS-75EU	19	208	1	3	53
	19	240	1	3	46
	19	*480	1	3	22



Notes: Measurements in ( ) are metric equivalents

## FRYER OPTIONS

- Electronic thermostat (per fryer) add suffix "T" to model number \$2,462.
- Computer (per fryer) add suffix "C" to model number \$6,406.
- Automatic Basket lifts w/ computerized controls \$12,207 per fryer. (Available for immersed element style only).
- 1 Full size Basket \$630.
- Extra twin Baskets, set of 2 for 40 and 50 lb. fryers \$692.
- Extra twin Baskets, set of 2 for 75 lb. fryers \$1,032.
- Heat Lamp for model IF-DS \$2,232.
- Stainless steel Joiner Strip \$354.
- Casters 6" (152) , set of 4 \$1,099.
- Mechanical Timer \$534.
- Side Drain Shelf, specify right or left \$1,240.
- 20½" (521) H Backguard, no shelf specify model \$1,251.
- Stainless steel tank cover, for all fryer models, please specify model \$709.
- Stainless steel side splash approx. 6" (152) \$1,309 per side.



## IFSCB250EU

Filter system with drain station.

## FILTER SYSTEM

- Continuous cabinet provides a professional look.
- 5" (127 mm) deep continuous stainless steel front landing ledge.
- 304 stainless steel precision welded frypots.
- Includes casters and joiner strips.
- Drain Station includes a stainless steel cabinet with a drain area, food warmer and dump pan.
- Cabinet may be located anywhere within the fryer battery.



- Filter is located under fryers to save valuable space.
- Up to 6 fryers can be battered into one fryer/filter system.
- Filters are available with 50 lb. or 75 lb. (27 or 41 Liter) fryers.



- Filter pan is designed for maximum oil return.
- Stainless steel construction is easy to clean and has a professional look.
- Positive-latching filter paper holder holds paper in place for optimal filtration.
- Quick disconnect offers quick and safe connection of the filtered oil back into the frypots.
- All oil drain and return lines are internally plumbed for convenience and safety.



- 5.5 GPM pump with a 1/3 HP motor speeds up filtering process.
- Pumps oil into a disposal vat up to 20 feet away.



# ELECTRIC

FRYERS AND FILTER SYSTEMS

## FILTER PACKAGE CHOICES

- Choose number of fryers needed. Up to six electric fryers can be battered into one fryer/filter system. Filters are located under fryers. includes casters and joiner strips.
- Choose pre-packaged systems with or without a drain station. Drain station includes a stainless steel cabinet with a drain area, food warmer and dump pan.
- Choose 50 or 75 lb. (27 or 41 liters) oil capacity fryers.
- Choose snap action thermostats, electronic thermostats or computer controls.

## SPACE SAVER FILTER SYSTEMS - PRE-PACKAGED W/ ELECTRIC FRYERS

FRYERS	SNAP ACTION THERMOSTAT				ELECTRONIC THERMOSTAT				COMPUTER CONTROL			
	IMMERSED ELEMENTS		TILT-UP ELEMENTS		IMMERSED ELEMENTS		TILT-UP ELEMENTS		IMMERSED ELEMENTS		TILT-UP ELEMENTS	
	IFS50E	IFS75E	IFS50EU	IFS75EU	IFS50ET	IFS75ET	IFS50EUT	IFS75EUT	IFS50EC	IFS75EC	IFS50EUC	IFS75EUC
2	\$53,532	\$62,693	\$61,561	\$72,096	\$57,973	\$67,095	\$66,667	\$77,152	\$65,157	\$74,315	\$74,928	\$85,462
3	\$70,730	\$83,620	\$81,341	\$96,166	\$77,352	\$90,244	\$88,955	\$103,781	\$88,142	\$101,040	\$101,363	\$116,196
4	\$85,982	\$102,647	\$98,883	\$118,046	\$94,836	\$111,534	\$109,061	\$128,262	\$109,272	\$125,889	\$125,660	\$144,777
5	\$104,132	\$124,566	\$119,755	\$143,251	\$115,245	\$135,677	\$132,532	\$156,024	\$133,251	\$153,684	\$153,241	\$176,736
6	\$121,374	\$145,574	\$139,579	\$167,412	\$134,627	\$158,831	\$154,821	\$182,650	\$156,287	\$180,411	\$179,728	\$211,161

## FILTER SYSTEMS W/ DRAIN STATION - PRE-PACKAGED W/ ELECTRIC FRYERS

FRYERS	SNAP ACTION THERMOSTAT				COMPUTER CONTROL				ELECTRONIC THERMOSTAT			
	IMMERSED ELEMENTS		TILT-UP ELEMENTS		IMMERSED ELEMENTS		TILT-UP ELEMENTS		IMMERSED ELEMENTS		TILT-UP ELEMENTS	
	IFS50E	IFS75E	IFS50EU	IFS75EU	IFS50EC	IFS75EC	IFS50EUC	IFS75EUC	IFS50ET	IFS75ET	IFS50EUT	IFS75EUT
1	\$36,529	\$45,812	\$42,007	\$52,683	\$46,211	\$51,601	\$53,143	\$59,340	\$42,639	\$47,991	\$49,035	\$55,185
2	\$53,292	\$66,304	\$61,285	\$76,247	\$68,805	\$77,884	\$79,127	\$89,572	\$61,544	\$70,707	\$70,773	\$81,312
3	\$69,814	\$86,794	\$80,285	\$99,814	\$91,280	\$104,210	\$104,970	\$119,842	\$80,493	\$93,419	\$92,565	\$107,430
4	\$87,333	\$107,728	\$100,426	\$123,879	\$114,312	\$130,970	\$131,454	\$150,617	\$99,912	\$116,572	\$114,902	\$134,056
5	\$103,781	\$128,221	\$119,346	\$147,447	\$136,827	\$157,258	\$160,261	\$180,844	\$118,817	\$139,246	\$136,639	\$160,130
6	\$120,183	\$149,182	\$138,212	\$171,563	\$159,818	\$184,018	\$183,787	\$211,620	\$138,285	\$162,431	\$159,019	\$186,797

## FILTER SYSTEM OPTIONS

- Automatic Basket lifts w/ computerized controls \$12,207 per fryer. (Available for immersed element style only).
- Manual controlled basket lifts \$7,409 per fryer.
- Mechanical Timer \$534.
- Side Drain Shelf, specify right or left \$1,240.
- Stainless steel tank cover, for all fryer models, please specify model \$709.
- Stainless steel side splash approx. 6" (152) \$1,309 per side.

## MODEL NUMBER LEGEND PER LETTER AND NUMBER

### EXAMPLE - IFS-SP250-OPCBL

- I** = Imperial
- F** = Fryer
- S** = Stainless Steel Frypot
- SP** = Filter System Type: Space Saver (SP), Side-Car includes Matching Cabinet (CB)
- 2** = Number of fryer in system, max is 6
- 50** = Fryer Oil Capacity 50 and 75
- OP** = Open Fry Pot
- C** = Controller Upgrade Option: Snap Action Thermostat (T), Computer Controls (C)
- BL** = Automatic Basket lift Option



Notes: Mother fryer/filter system combinations available. Call factory for more information and pricing.