

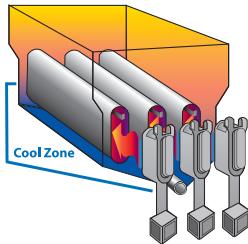


Large nickel plated fry baskets with vinyl-coated handles

Maximum load capacity: 25, 40, 50 and 75 lbs.

Fine mesh crumb screen

Stainless steel front, doors, sides, basket hanger and frypot



Large cool zone keeps particles out of fry area

Full bottom provides structural support



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

Full heat-shield behind control panel

Higher BTUs for fast recovery

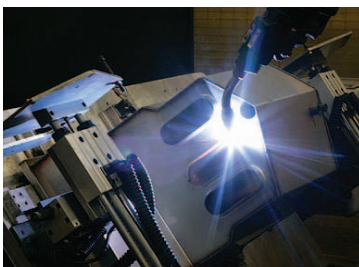
Heats oil quickly resulting in less absorption and better tasting food

Double panel door

Recessed bottom for drain accessibility. 1 1/4" (32) full port drain valve

Plate mounted legs/casters for secure support

Model IFS-40



HIGH EFFICIENCY, CAST IRON TUBE-FIRED HEATING

- 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.



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.



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.
- "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.



Model IFS-40



Model IFS-75



Model IFST-25 shown with optional equipment stand

GAS - TUBE FIRED FRYERS

Model	Description	Oil Capacity Lbs. (Liters)	Working Width	Dimensions Depth	Frying Area	Gas Output BTU (KW)	Number of Burners	Ship Weight Lbs. (Kg)	List Price
FLOOR MODELS									
IFS-25	½ size, Add-A-Fryer Stainless steel frypot	25 (14)	77/8"	30" (762)	6 ¾" x 14" (171 x 356)	70,000 (20)	2	117 (53)	\$3,418
IFS-2525	Two ½ size, Split Pot Stainless steel frypots	25/25 (14/14)	15½"	30" (762)	2 ea. 6 ¾" x 14" (171 x 356)	140,000 (41)	4	230 (104)	6,703
IFS-40	Stainless steel frypot	40 (22)	15½"	30" (762)	14" x 14" (356 x 356)	105,000 (31)	3	221 (100)	4,507
IFS-50	Stainless steel frypot	50 (27)	15½"	30" (762)	14" x 14" (356 x 356)	140,000 (41)	4	253 (114)	5,082
IFS-75	Stainless steel frypot	75 (41)	19½"	34" (864)	18" x 18" (457 x 457)	175,000 (51)	5	270 (122)	5,908
IF-DS	Top draining section with storage cabinet (no filter)	– –	15½"	30" (762)	–	–	–	130 (60)	2,519
COUNTER TOP MODEL									
IFST-25	Counter Top Stainless steel frypot	25 (14)	15½"	28½" (724)	14" x 12½" (356 x 318)	65,000 (19)	3	110 (50)	3,462
IFSTS-25	Stainless steel stand		16" (406)	28½" (724)	–	–	–	44 (20)	589

Measurements in () are metric equivalents.

Crated Dimensions for floor models: Height = 35" (889); Depth = 31" (788) [except IFS-75, Depth = 35" (889)].

Add 2½" (64) to Fryer width.

Crated Dimensions for counter top model: Height = 18½" (470) Depth = 31" (788) Width: add 2½" to Fryer width.

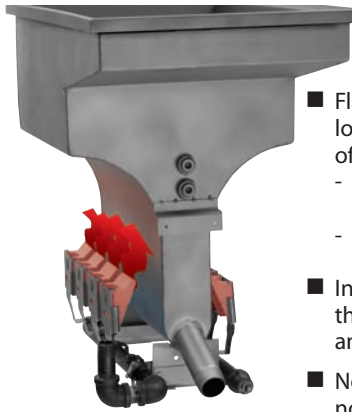
Note: IFS-25 provided with 2 legs only. IFST-25 is designed to match models: IMGA; ITG; IGG Griddles; IRB Broilers and IHPA Hot Plates.

IFST-25 is NSF Listed and UL Certified. IFTS-25 Stand dimensions: 16" (406) W x 28½" (724) D x 19" (483) H.

FRYER OPTIONS:

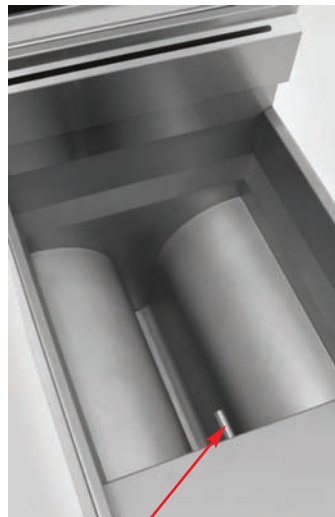
- Electronic Thermostat (per fryer) add suffix "T" to model number **\$862**.
- Computer (per fryer) add suffix "C" to model number **\$2,247**.
- Automatic Basket lifts w/ Computerized Controls **\$4,285 per fryer**.
- 1 Full Size Basket **\$217**.
- Extra Basket, models IF-25, IF-2525 and IFT-25 **\$119 each**.
- Extra Twin Baskets, set of 2 for models IF-40, IF-50 **\$239**.
- Extra Twin Baskets, set of 2 for model IF-75 **\$358**.
- Gas Flex Hose w/Quick Disconnect and Restraining Device
¾" N.P.T. x 48" (1219) L **\$640**. ¾" N.P.T. x 60" (1524) L **\$710**. 1¼" N.P.T. x 60" (1524) L **\$1,022**.
- Heat Lamp for model IF-DS **\$782**.
- Stainless steel Joiner Strip **\$126**.
- Casters 6" (152) , set of 4 **\$560**.
- Catering style, add "CAT" to Model Number **\$1,696**.
- Mechanical Timer **\$184**.
- Manifold Gas Shut-Off Valves ¾" NPT **\$141**.
- Side Drain Shelf, specify Right or Left **\$432**.
- 20½" (521) H Backguard, no shelf specify model **\$432**.
- Stainless Steel Tank Cover, for all fryer models **\$246**.
- Stainless Steel side splash approx.
6" (152) **\$456 per side**.
- Filter Systems, see pages 36-37.
- Portable Filter Systems (60 lbs. capacity) **\$4,597**.
- Portable Filter Systems (90 lbs. capacity) **\$5,623**.





BURNERS

- Flame heats plates located strategically outside of the frypot.
 - Ceramic plates (40 lb. model)
 - 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 acting 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.



Thermostat is placed in the center of the frypot to detect cold food placed in either basket

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.
- Large, deep cold zone keeps particles out of fry area.
- BTU output is listed on page 35.

Maximum load capacity:
40, 50 and 75 lbs.

Fine mesh crumb screen
catches larger particles for
quick clean-ups

Double panel door



Large nickel plated fry
baskets with vinyl-coated
handles

Stainless steel front, doors,
sides, basket hanger and
frypot

Full heat-shield behind
control panel

Higher BTUs for fast recovery
Heats oil quickly resulting in
less absorption and
better tasting food

Recessed bottom drain
accessibility. 1 1/4" (32)
full port drain valve

Full bottom provides
structural support

Plate mounted legs/casters
for secure support

IFS-40-OP shown with optional casters



Model IFS-40-OP



Model IFS-75-OP
shown with optional casters



GAS - OPEN POT FRYERS

Model	Description	Oil Capacity Lbs. (Liters)	Working Dimensions Width Depth	Frying Area	Gas Output BTU (KW)	Ship Weight Lbs. (Kg)	List Price
FLOOR MODELS							
IFS-40-OP	Stainless steel frypot	40 (22)	15½" (394) 30" (762)	14" x 14" (356 x 356)	80,000 (23)	221 (100)	\$5,494
IFS-50-OP	Stainless steel frypot	50 (27)	15½" (394) 30" (762)	14" x 14" (356 x 356)	120,000 (35)	253 (114)	6,247
IFS-75-OP	Stainless steel frypot	75 (41)	19½" (495) 34" (864)	18" x 18" (457 x 457)	150,000 (44)	270 (122)	7,333
IF-DS	Top draining section with storage cabinet (no filter)	– –	15½" (394) 30" (762)	–	–	130 (60)	2,470

Measurements in () are metric equivalents.

Crated Dimensions for floor models: Height = 35" (889); Depth = 31" (788) [except IFS-75-OP, Depth = 35" (889)].

Add 2½" (64) to Fryer width.



FRYER OPTIONS:

- Electronic Thermostat (per fryer) add suffix "T" to model number **\$862**.
- Computer (per fryer) add suffix "C" to model number **\$2,247**.
- Automatic Basket lifts w/ Computerized Controls **\$4,285 per fryer**.
- 1 Full Size Basket **\$217**.
- Extra Twin Baskets, set of 2 for models IF-40-OP, IF-50-OP **\$239**.
- Extra Twin Baskets, set of 2 for model IF-75-OP **\$358**.
- Gas Flex Hose w/Quick Disconnect and Restraining Device
¾" N.P.T. x 48" (1219) L **\$640**. ¾" N.P.T. x 60" (1524) L **\$710**. 1¼" N.P.T. x 60" (1524) L **\$1,022**.
- Heat Lamp, model IF-DS **\$782**.
- Stainless steel Joiner Strip **\$126**.
- Casters 6" (152) , set of 4 **\$560**.
- Catering style, add "CAT" to Model Number **\$1,696**.
- Mechanical Timer **\$184**.
- Manifold Gas Shut-Off Valves ¾" NPT **\$141**.
- Side Drain Shelf, specify Right or Left **\$432**.
- Front Work Shelf **\$556**.
- 20½" (521) H Backguard, no shelf specify model **\$432**.
- Stainless Steel Tank Cover, for all fryer models **\$246**.
- Stainless Steel side splash approx. 6" (152) **\$456 per side**.



Fryer shown with optional
12" (305) wheels and side handles
for catering applications