



**GAS**

**TUBE FIRED FRYERS**

**IMPERIAL**

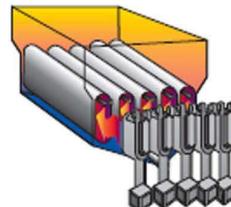


### IFS-40

Shown with included legs



Robotic welding is precise, virtually eliminating leaks.



Tube fired burners have a large heat transfer area.

## TUBE FIRED BURNERS

- High efficiency cast iron burners have a large heat transfer area.
- Tubes are constructed of heavy gauge metal with a built-in deflector system.
- 105,000 BTU (31 KW) total output.
- Millivolt temperature control circuit
- Snap acting electronic thermostat has a 200°F - 400°F. (93°C - 204°C) temperature range.
- Fast recovery to desired temperature.
- Heats oil quickly producing a better tasting product with less oil absorption.
- 100% safety shut-off

## STAINLESS STEEL FRYPOTS

- Frying area is 14" x 14" (356 x 356mm).
- Frypot tubes and sides are robotically welded stainless steel to virtually eliminate leaks.
- Fine mesh wire crumb screen is included.
- Recessed bottom facilitates draining, slants toward the drain.
- 1-1/4" (32 mm) full port drain valve empties frypot quickly and safely.
- Two large, nickel-plated fry baskets with vinyl coated, heat protection, handles are included.
- Basket hangers are stainless steel.

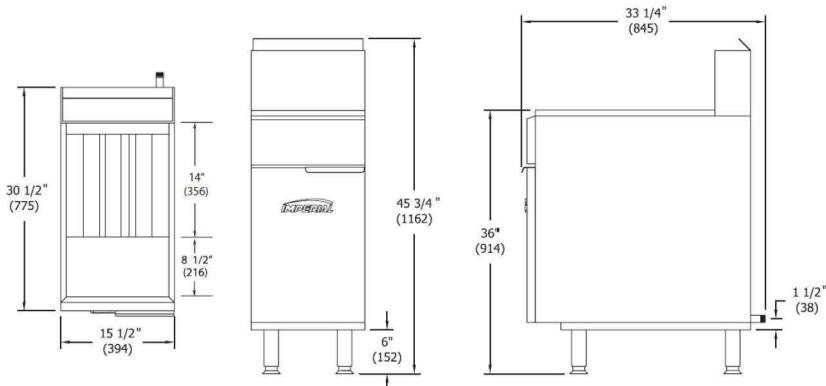
## LARGE COOL ZONE

- Captures and holds particles out of the fry zone
- Reduces taste transfer

## EXTERIOR FEATURES

- Stainless steel front, door, sides, basket hanger and frypot.
- Welded and polished stainless steel seams.
- Full heat shield protects control panel.
- Full bottom chassis provides structural support.
- Plate mounted 6" high (152 mm) heavy duty stainless steel legs or optional casters assure secure support.
- One year parts and labor warranty. Limited warranty on frypot, stainless steel frypot is five years pro-rated.

**IMPERIAL**

**GAS****TUBED FIRED FRYER - 40 LB**

MODEL	OIL CAPACITY	GAS OUTPUT		#OF BURNERS	SHIP WEIGHT (KG) LBS
		BTU	(KW)		
IFS-40	40 lbs. (22 L)	105,000	(31)	3	(100) 221
IF-DS	N/A	N/A	N/A	N/A	(60) 130

MANIFOLD PRESSURE		MANIFOLD SIZE
NAT GAS	PROPANE	
4.0" W.C.	10.0" W.C.	¾" 19 MM)

Specify elevation, if over 2,000 ft.

**OPTIONS AND ACCESSORIES**

- Fryer drain station with storage cabinet
- Manual timer
- Catering package for easy transporting
- Extra fry baskets with vinyl coated handles
- Gas shut off valve, ¾" N.P.T.
- Quick disconnect and flexible gas hose, ¾" N.P.T.
- 6" (152 mm) casters

**CLEARANCE REQUIREMENTS**

For use only on non-combustible floors. Legs or casters are required for non-combustible floors. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

Measurements in () are metric equivalents

**MADE IN USA****IMPERIAL**