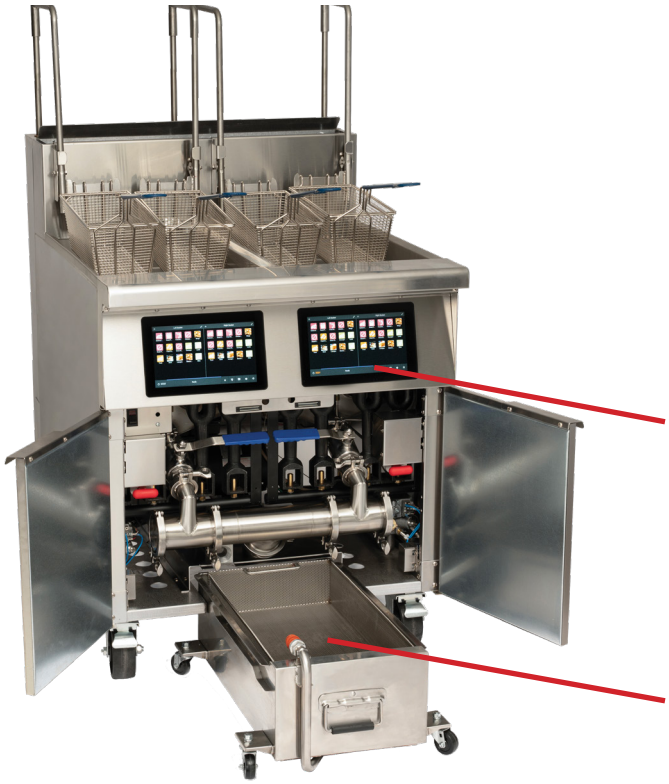


ELECTRIC

SPACE SAVER FRYER FILTER SYSTEMS



IFSSP250E

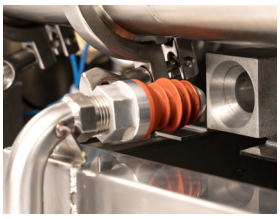
MODEL NUMBERS

IFSSP250E	IFSSP175E
IFSSP350E	IFSSP275E
IFSSP450E	IFSSP375E
IFSSP550E	IFSSP475E
IFSSP650E	IFSSP575E
IFSSP650E	IFSSP675E

- Add suffix “T” for Electronic Thermostat
- Add suffix “C” for Computer Controls
- Add suffix “DC” for Digital Touchscreen Controls
- Suffix “E” denotes Imersed Elements
- Suffix “EU” denotes Tilt-Up Elements



Touch Screen Digital Controls Now Available



Hands-free Filter Connection System

FILTER PACKAGE CHOICES

- Up to six fryers can be batteried into one fryer/filter system.
- Available for 50 and 75 lb (27 and 41 Liters) oil capacity fryers.
- Available with Snap Action Thermostats, Electronic Thermostats or Computer Controls.

UNIQUE FILTER PAN DESIGN

- 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 connection 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.

ROLLER-PUMP

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

EXTERIOR FEATURES

- Continuous cabinet provides a professional look.
- 5” (127 mm) deep continuous stainless steel front landing ledge.
- Stainless steel precision welded frypot
- Includes casters, joiner strips, filter starter kit and fryer tip brush

LOCATED UNDER FRYERS

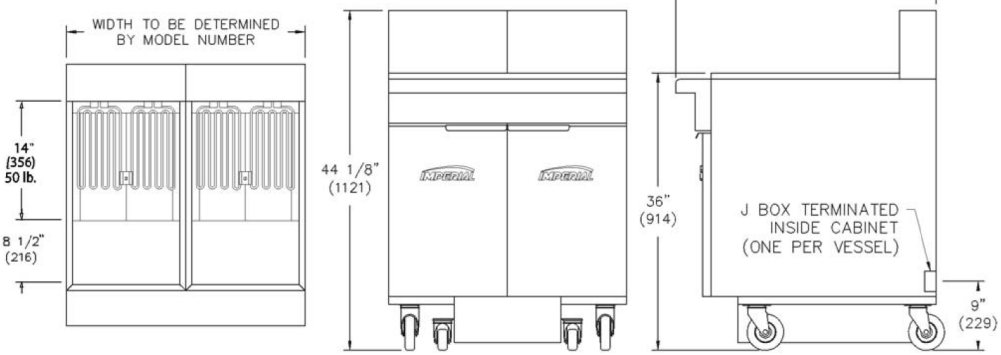
- Filter location under fryers saves valuable space.
- Internally plumbed oil drain and return line.

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ELECTRIC

SPACE SAVER FRYER FILTER SYSTEMS



IFSSP250E

** ONE J BOX PER VESSEL**

SPACE SAVER FRYER/FILTER SYSTEMS

MODEL	OIL CAPACITY	WIDTH	FRYERS	SHIP WEIGHT KG	SHIP WEIGHT LBS
IFSSP250E/EU	50 LBS. (41 L)	31"(787MM)	2	284	626
IFSSP350E/EU	50 LBS. (41 L)	46½"(1181MM)	3	389	856
IFSSP450E/EU	50 LBS. (41 L)	62"(1575MM)	4	495	1092
IFSSP550E/EU	50 LBS. (41 L)	77½"(1969MM)	5	655	1445
IFSSP650E/EU	50 LBS. (41 L)	93"(2362MM)	6	770	1698
IFSSP175E/EU	75 LBS. (51 L)	19½"(495MM)	1	171	376
IFSSP275E/EU	75 LBS. (51 L)	39"(911MM)	2	268	590
IFSSP375E/EU	75 LBS. (51 L)	58½"(1486MM)	3	390	860
IFSSP475E / EU	75 LBS. (51 L)	78"(1981MM)	4	513	1130
IFSSP575E / EU	75 LBS.(51L)	97½"(2477MM)	5	635	1400
IFSSP675E / EU	75 LBS. (51 L)	117"(2972MM)	6	758	1670

MODEL	DIMENSIONS	CRATED DIMENSIONS
IFSCB250E / EU	31" W X 34" D X 44 1/8" H (787 MM X 864MM X 1121MM)	32½"W X39"D X 49½"H (826MM X 991MM X 1257MM)
IFSCB350E / EU	46½" W X 34" D X 44 1/8" H (1181 MM X 864MM X 1121MM)	48" W X 39"D X 49½" H (1219 MM X 991MM X 1257MM)
IFSCB450E / EU	62" W X 34" D X 44 1/8" H (1575 MM X 864MM X 1121MM)	63½" W X 39"D X 49½" H (1613 MM X 991MM X 1257MM)
IFSCB550E / EU	77½" W X 34" D X 44 1/8" H (1969 MM X 864MM X 1121MM)	79" W X 39"D X 49½" H (2007 MM X 991MM X 1257MM)
IFSCB650E / EU	93" W X 34" D X 44 1/8" H (1969 MM X 864MM X 1121MM)	94½" W X 39"D X 49½" H (2400 MM X 991MM X 1257MM)
IFSCB175E / EU	19½" W X 39" D X 46½" H (495 MM X 991MM X 1181MM)	26" W X 41" D X 53½" H (660 MM X 1041MM X 1359MM)
IFSCB275E / EU	39" W X 40½" D X 44 1/8" H (911 MM X 1029MM X 1121MM)	40½" W X 43" D X 49½" H (1029 MM X 1092MM X 1257MM)
IFSCB375E / EU	58½" W X 40½" D X 44 1/8" H (1486 MM X 1029MM X 1121MM)	40½" W X 43" D X 49½" H (1524 MM X 1092MM X 1257MM)
IFSCB475E / EU	78" W X 40½" D X 44 1/8" H (1981 MM X 1029MM X 1121MM)	40½" W X 43" D X 49½" H (2019 MM X 1092MM X 1257MM)
IFSCB575E / EU	97½" W X 40½" D X 44 1/8" H (2477 MM X 1029MM X 1121MM)	40½" W X 43" DX 49½" H (2515 MM X 1092MM X 1257MM)

FILTER ELECTRICAL REQUIREMENT

VOLTAGE	PHASE	HZ	AMPS
115V	1	60	6.8

6ft (1829 mm) power cord with 3 prong plug provided

* For export only

ELECTRICAL REQUIREMENT PER FRYER

MODEL	TOTAL KW'S	VOLTS	PHASE	HZ	AMPS
50 LB/E	15.9	208	1	60	77
		208	3	60	45
		240	1	60	67
		240	3	60	39
		480*	3	60	20
50 LB/EU	16.1	208	1	60	78
		208	3	60	46
		240	1	60	68
		240	3	60	40
		480*	3	60	20
75 LB/E	19.6	208	1	60	95
		208	3	60	56
		240	1	60	82
		240	3	60	48
		480*	3	60	24
75 LB/EU	19	208	1	60	92
		208	3	60	55
		240	1	60	80
		240	3	60	47
		480*	3	60	24

OPTIONS AND ACCESSORIES

- Automatic basket lifts with computerized controls
- Manual controlled basket lifts
- Gas shut off valve, 3/4" N.P.T.
- Stainless steel tank cover
- Stainless steel side drain shelf
- Stainless steel side splash
- Manual timer
- Goofer Declogger Rod
- Sediment Scooper
- Filter paper 40# thickness, 20 microns, 100 sheets per box

CLEARANCE REQUIREMENTS

For use only on non-combustible floors with legs or casters. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

MADE IN USA

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