



GAS

PRO SERIES | OPEN POT FRYERS



IFS-50-OP

Shown with optional casters.



Robotic welding is precise, virtually eliminating leaks.

OPEN POT BURNERS

- Flame heats ceramic plates located strategically outside of the frypot.
- 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.

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.

STAINLESS STEEL FRYPOTS

- Open pot frypot is easy to clean with no obstruction to clean around.
- Large 14" x 14" (356 x 356) frying area.
- Frypot sides are robotically welded stainless steel to virtually eliminate leaks.
- Fine mesh wire crumb screen is included.
- Deep drawn 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 protective handles are included.
- Basket hangers are stainless steel.

LARGE COOL ZONE

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



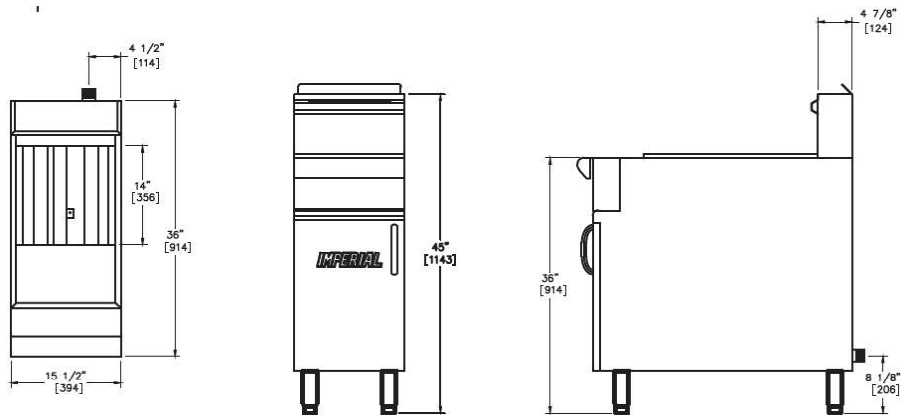
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GAS

SPEC SERIES | TUBED FIRED FRYERS



| MODEL | OIL CAPACITY | GAS OUTPUT | | #OF BURNERS | SHIP WEIGHT (KG) LBS |
|-----------|----------------|------------|------|-------------|----------------------|
| | | BTU | (KW) | | |
| IFS-50-OP | 50 lbs. (27 L) | 140,000 | (41) | 3 | (114) 253 |
| 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. | 3/4" (19MM) |

Specify elevation, if over 2,000 ft.

| MODEL | FRYER AREA | DIMENSIONS | CRATED DIMENSIONS |
|-----------|-----------------------------|--|---|
| IFS-50-OP | 14" X 14" (356 X 356 MM) | 15 1/2" W X 30 1/2" D X 45 3/4" H (394 X 775 X 1162 MM) | 18" W X 34" D X 35" H (457 X 864 X 889 MM) |
| IF-DS | N/A | 15 1/2" W X 30 1/2" D X 44 1/4" H (394 X 775 X 1124 MM) | 17" W X 34" D X 38" H (432 X 864 X 965 MM) |

Measurements in () are metric equivalents

OPTIONS AND ACCESSORIES

- Stainless steel backguard, no shelf
- Fryer drain station with storage cabinet
- Automatic basket lifts
- Computer controls
- Manual timer
- Extra fry baskets with vinyl coated handles
- Gas shut-off valve, 3/4" N.P.T.
- Quick disconnect and flexible gas hose, 3/4" or 1 1/4, N.P.T.
- Fryer Tip Brush
- Goofer Declogger Rod
- Sediment Scooper
- 6" (152 mm) casters

CLEARANCE REQUIREMENTS

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51 mm) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible side walls and 0" from combustible wall at rear.



MADE IN USA



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