ELECTRIC
TUBE FIRED FRYERS





IFST-25-E

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.
- Millivolt temperature control circuit.
- Snap acting 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 for each 25 lb. frypot is 6-3/4" x 14" (171 x 356 mm).
- Frypot tubes and sides are robotically welded stainless steel to virtually eliminate leaks.
- Fine mesh wire crumb is included.
- Recessed bottom facilitates draining, slants toward the drain.
- 1-1/4" (32 mm) full port drain valve empties frypot quickly and safely.
- One nickel-plated fry baskets with vinyl coated, heat protection, handles are included.
- Basket hangers are stainless steel.

LARGE COOL ZONE

- Captures and holds particles below the tubes, out of the fry zone.
- Reduces taste transfer.

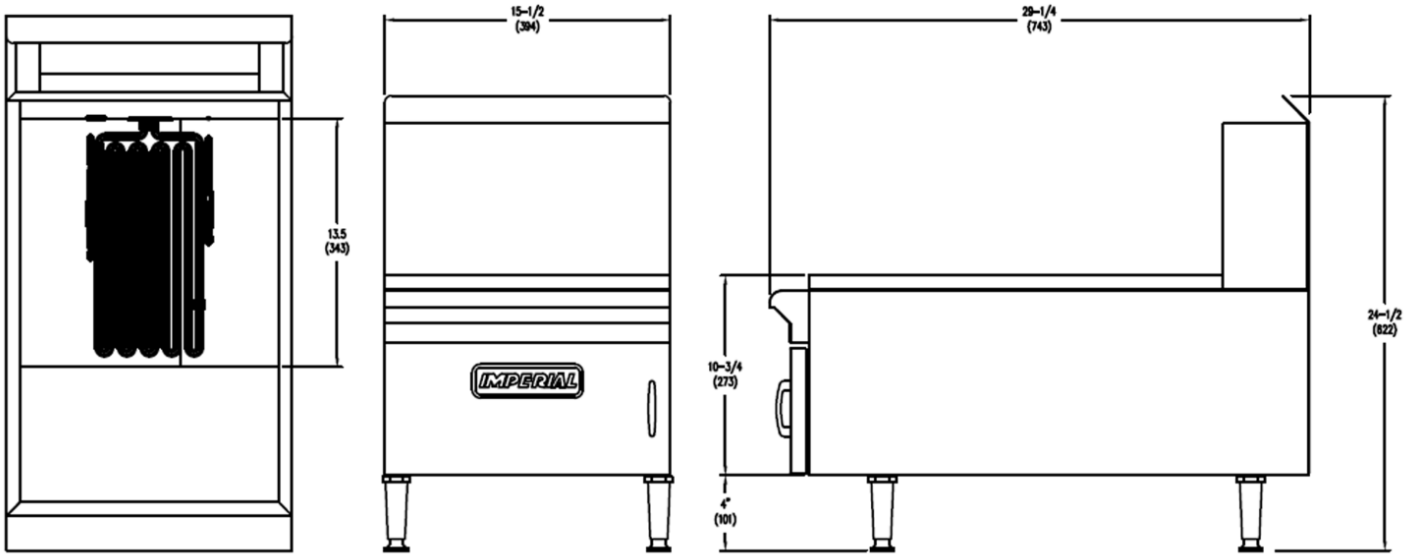
EXTERIOR FEATURES

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

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TUBE FIRED FRYER



MODEL	OIL CAPACITY	OVERALL DIMENSIONS			CRATED DIMENSIONS			FRYING AREA	SHIP WEIGHT (KG) LBS
		WIDTH	HEIGHT	DEPTH	WIDTH	HEIGHT	DEPTH		
IFST-25-E	25 LBS (11.34 L)	15 1/2" (394)	24 1/2" (622)	29 1/4" (743)	16 1/2" (419)	24" (610)	31 1/4" (794 mm)	12-1/2" X 14" (318 X 356 MM)	(45) 100

ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	AMPS
IFST-25-E	8.8	208	1	43
		208	3	25
		240	1	37
		240	3	22
		480*	3	11

*Additional charge

CLEARANCE REQUIREMENTS

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

OPTIONS AND ACCESSORIES

- Stainless steel equipment stand measures 16"w X 28-1/2" d X 22"h (406 x 724 x 559 mm)
- Extra frybaskets with vinyl coated handles
- Fryer tip brush
- Goofer declogger rod
- Sediment scooper

MADE IN USA

IMPERIAL

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