



# ELECTRIC

## TUBE FIRED FRYERS

**IMPERIAL**

### IFST-25-E

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 also more efficient and have a faster heat recovery.

### 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.

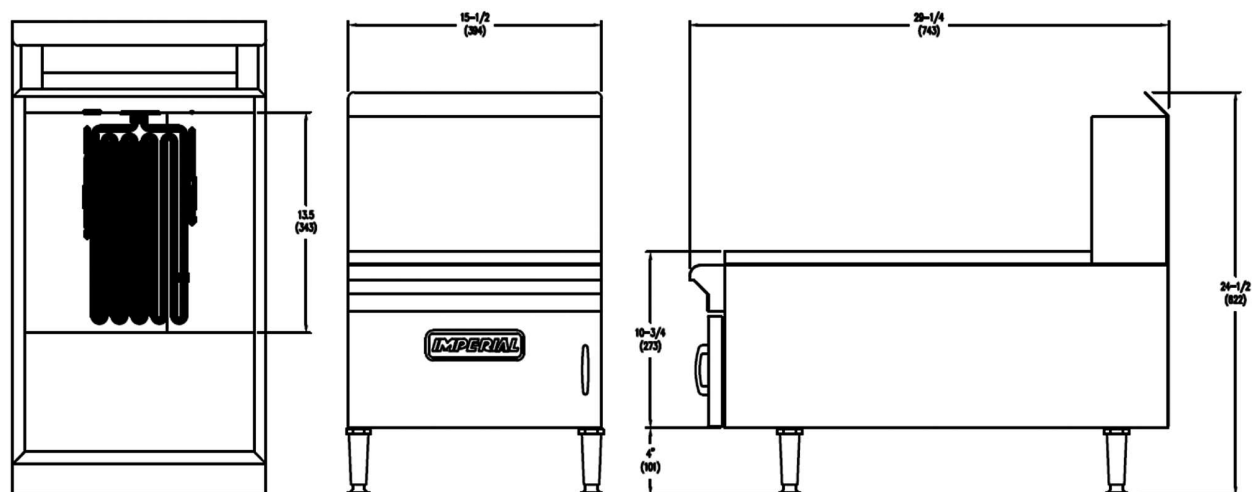
### LARGE COOL ZONE

- 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.

**IMPERIAL**



### 25 LB TUBE FIRED COUNTERTOP FRYERS

#### ELECTRICAL REQUIREMENTS

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



#### CLEARANCE

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.

| MODEL     | FRYING AREA                     | DIMENSIONS                                                | CRATED DIMENSIONS                                     | SHIP WEIGHT |     |
|-----------|---------------------------------|-----------------------------------------------------------|-------------------------------------------------------|-------------|-----|
|           |                                 |                                                           |                                                       | KG          | LBS |
| IFST-25-E | 12-1/2" X 14"<br>(318 X 356 MM) | 15-1/2" W X 29-1/4" D X 24-1/2" H<br>(394 X 743 X 622 MM) | 16-1/2" W X 31-1/4" D X 24" H<br>(419 X 794 X 610 MM) | 50          | 100 |

#### OPTIONS AND ACCESSORIES

- Stainless steel equipment stand measures 16" w x 28½" d x 22" h (406 x 724 x 559 mm)
- Extra fry baskets with vinyl coated handles
- Fryer tip brush
- Goofer declogger rod
- Sediment Scooper