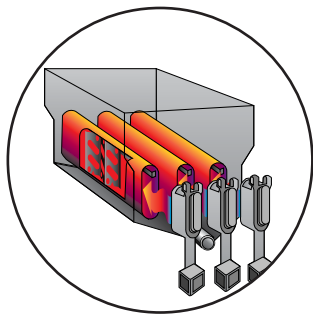
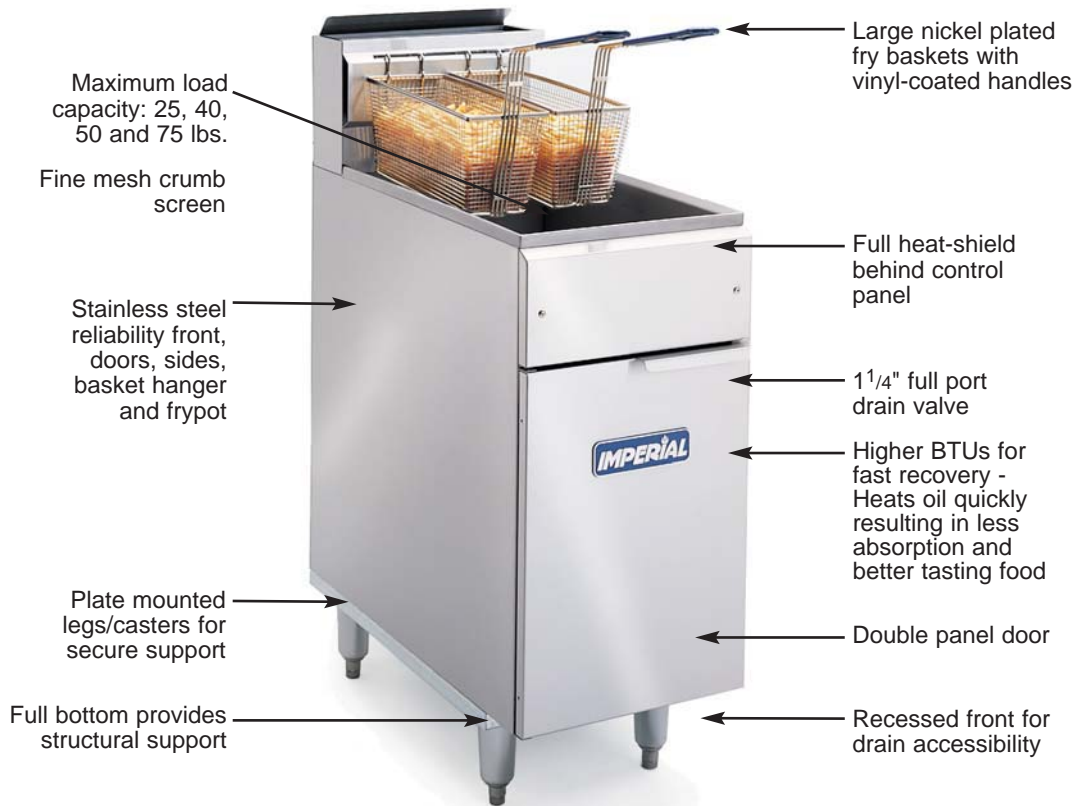


Fryer Features



High Efficiency, Cast Iron Tube-Fired Heating

- Large heat transfer area rapidly heats oil to the desired temperature with a faster recovery than an open pot fryer.
- Large "cool zone" helps capture food particles, prolongs oil life and reduces taste transfer.
- Removable deflector / baffles absorb and diffuse heat to tube walls.
- Tube joints are precision welded onto specially drawn frypot.
- Radius-formed edges add durability for longer frypot life.



Optional Computer Controls

- Easy to program - simply select time and temperature, then preset button.
- Easy-to-read LED digital display.
- Customize buttons for menu items.
- Programmable for 8 product cooking cycles.
- "Product Ready" visual and sound signals continue until product is removed.
- Electronic time and temperature controls increase product yield.
- Boil out mode for easy cleaning.
- Melt cycle control increases shortening life.
- No re-programming required if power loss occurs.
- Automatic basket lifts with 16 product computer control.



Portable Filter System

- Easy-to-use.
- 50 and 75 lbs. capacity models available.
- 5.5gpm roller.
- Low center of gravity to retain balance.
- Locking casters allow control of the filtering process.
- Modular design allows handle and motor to be easily removed for storage and cleaning.



Optional Automatic Basket Lifts

- All moving components are stainless steel.
- Stainless steel mounting hardware throughout.
- High torque, heavy-duty basket lift motor.
- Basket lift arms are removable for ease of cleaning.



Model #IFS-40



Model #IFS-2525 and Add-A-Fryer



Model #IFST-25

Counter Top Fryers

- Same working height as Broilers, Griddles and Hot Plates.
- Snap acting thermostat has a range from 200°F to 400°F (93°C to 204°C). 100% safety shut-off.

Floor Model Fryers

Model	Description	Oil Capacity Lbs. (Liters)	Working Dimensions		Frying Area	Gas Output BTU (KW)	Number of Burners	Ship Weight		List Price
			Width	Depth				Lbs.	(Kg)	
IFS-25	1/2 size, Add-A-Fryer Stainless steel frypot	25 (14)	77 ¹ / ₈ " (200)	30" (762)	6 3/4" x 14" (171 x 356)	55,000 BTU (16 KW)	2	117	(53)	\$2461
IFS-2525	Two 1/2 size, Split Pot Stainless steel frypots	25/25 (14/14)	15 ¹ / ₂ " (394)	30" (762)	Two 6 3/4" x 14" Two (171 x 356)	110,000 BTU (32 KW)	4	230	(104)	4827
IFS-40	Stainless steel frypot	40 (22)	15 ¹ / ₂ " (394)	30" (762)	14" x 14" (356 x 356)	105,000 BTU (31 KW)	3	221	(100)	3246
IFS-50	Stainless steel frypot	50 (27)	15 ¹ / ₂ " (394)	30" (762)	14" x 14" (356 x 356)	140,000 BTU (41 KW)	4	253	(114)	3660
IFS-75	Stainless steel frypot	75 (41)	19 ¹ / ₂ " (495)	34" (864)	18" x 18" (457 x 457)	175,000 BTU (51 KW)	5	270	(122)	4254
IF-DS	Top draining section with storage cabinet (no filter)	- -	15 ¹ / ₂ " (394)	30" (762)	-	-	-	130	(60)	1814

Crated Dimensions: Height = 35" (889); Depth = 31" (788) [except IFS-75, Depth = 35" (889)].

Width: add 2¹/₂" to Fryer width. Options and Accessories, See page 27.

Note: IFS-25 provided with 2 legs only.



Counter Top Fryer

Model	Description	Oil Capacity Lbs. (Liters)	Working Dimensions		Frying Depth	Frying Area	Gas Output		Number of Burners	Ship Weight		List Price
			Width	Depth			BTU	(KW)		Lbs.	(Kg)	
IFST-25	Counter Top - 15 ¹ / ₂ " height Stainless steel frypot	25 (14)	15 ¹ / ₂ " (394)	28 ¹ / ₂ " (724)	3 ³ / ₄ "	14" x 12 ¹ / ₂ " (356 x 318)	65,000	19	3	110	(50)	\$2493

Crated Dimensions: Height = 18¹/₂" (470) Depth = 31" (788) Width: add 2¹/₂" to Fryer width.

Note: This fryer is designed to match Models: IMGA; ITG; IGG Griddles; IRB Broilers and IHPA Hot Plates.

Options and Accessories, See page 27.

