



GAS

PRO SERIES | RANGE MATCH TUBE FIRED FRYERS

IMPERIAL



IRF-40

Model Numbers

IRF-25 IRF-75

IRF-40 IRF-2525

IRF-50 IRF-DS

TUBE FIRED BURNERS

- High efficiency burners have large heat transfer tubes.
- Tubes are constructed of heavy gauge stainless steel 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 valve.

LARGE COLD ZONE

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

STAINLESS STEEL FRYPOT

- Frying area for the 25 and 25/25 lb. models is 6-3/4" x 14" (171 x 356 mm), 14" x 14" (356 x 356 mm) for the 40 and 50 lb. models and 18" x 18" (457 x 457 mm) for the 75 lb. model.
- Frypots are robotically welded stainless steel.
- 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.
- Two large, nickel-plated fry baskets with vinyl coated, heat protection, handles are included (except IRF-25 and IRF-DS).
- Basket hangers are stainless steel.

EXTERIOR FEATURES

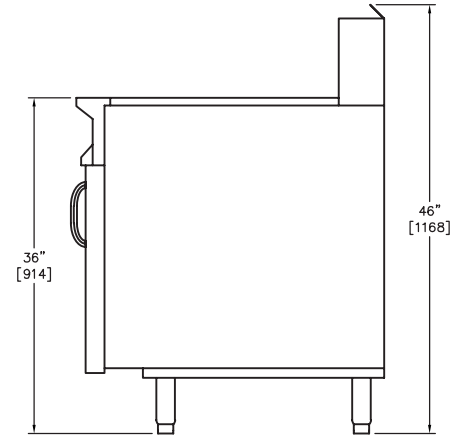
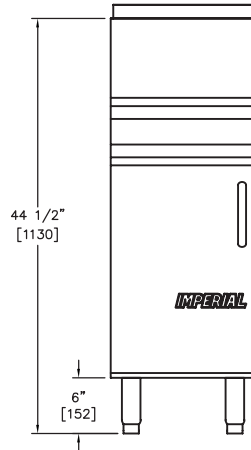
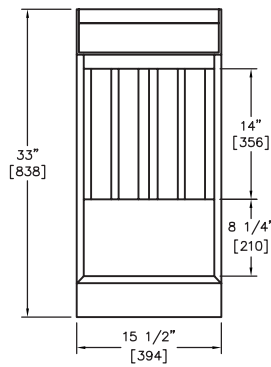
- Stainless steel front, door, sides, basket hanger and frypot.
- Welded and polished stainless steel seams.
- Large 5" (127 mm) stainless steel landing ledge to match Restaurant Series ranges.
- Full heat shield protects control panel.
- Full bottom chassis provide structural support.
- Plate mounted 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.



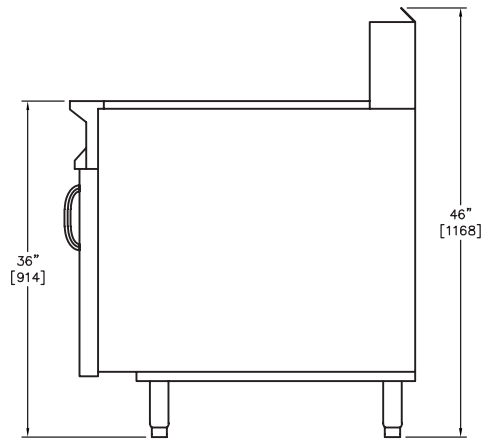
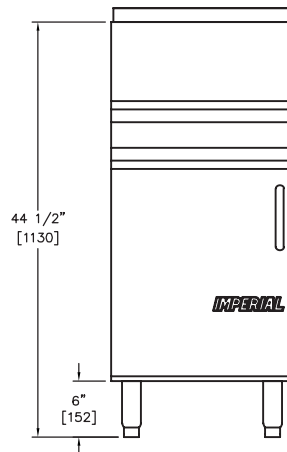
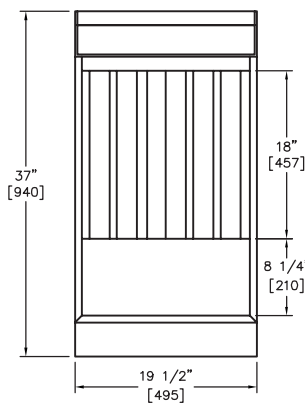
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PRO SERIES | RANGE MATCH TUBE FIRED FRYERS

IRF-40/50



IRF-75



MODEL	OIL CAPACITY LBS (L)	GAS OUTPUT BTU (KW)	BURNERS	SHIP WEIGHT KG	SHIP WEIGHT LBS
IFS-25	25 (14)	70,000 (21)	2	53	117
IFS-2525	25/25 (14/14)	140,000 (41)	4	104	230
IFS-40	40 (22)	105,000 (31)	3	100	221
IFS-50	50 (27)	140,000 (41)	4	114	253
IFS-75	75 (41)	175,000 (51)	5	122	270
IF-DS	N/A	N/A	N/A	60	130

MODEL	FRYING AREA	DIMENSIONS	CRATED DIMENSIONS
IFS-25	6 3/4" X 14" (171 X 356)	7-7/8" W X 34" D X 44-1/8" H (394 X 864 X 1120 MM)	11" W X 31" D X 35" H (279 X 787 X 889 MM)
IFS-2525	2 EA. 6 3/4" X 14" (171 X 356)	15-1/2" W X 34" D X 44-1/8" H (394 X 864 X 1120 MM)	18" W X 31" D X 35" H (457 X 787 X 889 MM)
IFS-40	14" X 14" (356 X 356)	15-1/2" W X 34" D X 44-1/8" H (394 X 864 X 1120 MM)	18" W X 31" D X 35" H (457 X 787 X 889 MM)
IFS-50	14" X 14" (356 X 356)	15-1/2" W X 34" D X 44-1/8" H (394 X 864 X 1120 MM)	18" W X 31" D X 35" H (457 X 787 X 889 MM)
IFS-75	18" X 18" (457 X 457)	19-1/2" W X 38" D X 44-1/8" H (495 X 965 X 1120 MM)	22" W X 35" D X 35" H (559 X 889 X 889 MM)
IF-DS	N/A	15-1/2" W X 34" D X 44-1/8" H (394 X 864 X 1120 MM)	18" W X 31" D X 35" H (457 X 787 X 889 MM)

Notes:

"DS" specifies 4" (102 mm) deep top draining station with storage cabinet, no filter.
Includes a 4" (102 mm) deep stainless steel drain pan

OPTIONS AND ACCESSORIES

- Extra fry baskets with vinyl coated handles
- Gas shut off valve, 3/4" N.P.T.
- Quick disconnect and flexible gas hose, 3/4" N.P.T.
- 6" (152 mm) casters
- 20-1/2" (521 mm) stainless steel backguard
- Stainless steel tank cover
- Stainless steel joiner strip
- Stainless steel drain shelf
- Heat lamp for IRF-DS

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 surfaces.



MANIFOLD PRESSURE .136"		
NATURAL GAS	PROPANE GAS	MANIFOLD SIZE
4.0" W.C.	11.0" W.C.	3/4" OR 1-1/4"

