ELECTRIC FRYERS
75 LB. MODELS

Model Numbers
IFS-75-E     IFS-75-EU

Immersed element models are the lowest cost alternative for electric fryers.

ELECTRIC ELEMENTS - Elements are located inside the stainless steel frypot, below the fry zone.
- Immersed element output is 19 KW, Tilt-up element output is 18 KW.
- Two element styles are available, immersed elements are the most economical, the tilt-up elements offer complete access to the frypot for cleaning.
- Direct heat-to-element contact heats oil quickly resulting in less absorption and better tasting food.
- Snap acting electronic thermostat has a 200°F - 400°F. (93°C - 204°C) temperature range that extends oil life and produces a uniformly cooked product.

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

STAINLESS STEEL FRYPOTS - Large 18" x 18" (457 x 457 mm) 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 protection handles are included.
- 304 stainless steel frypot.

EXTERIOR FEATURES - Stainless steel front, door, sides and basket hanger.
- 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 assure secure support.
- One year parts and labor warranty. Limited warranty on frypot, stainless steel frypot is five years pro-rated.

IFS-75-EU shown with optional casters

www.imperialrange.com
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Measurements in () are metric equivalents.

- For export only, additional charge

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.

Options and Accessories

- Fryer drain station with storage cabinet
- Heat lamp for drain station
- Stainless steel joiner strips
- 20-1/2” (521 mm) high backguard, no shelf
- Automatic basket lifts (for IFS-75-E only)
- Computer controls
- Manual timer
- Catering package for easy transporting
- Extra fry baskets with vinyl coated handles
- 6” (152 mm) casters

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