



GAS

IMPERIAL

TUBE FIRED FRYERS - 25/25 lb Floor Model

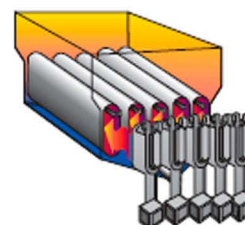


IFS-2525

Shown with included legs



Robotic welding is precise, virtually eliminating leaks.



Tube fired burners have a large heat transfer area.

TUBE FIRED BURNERS

- Two high efficiency cast iron burners per 25lb. capacity frypot.
- Burners have a large heat transfer area for quickly heating oil to the desired temperature.
- Tubes are constructed of heavy gauge metal with a built-in deflector system.
- 140,000 BTU (41 KW) total output.
- 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.

STAINLESS STEEL FRYPOTS

- Fryig area for each 25 lb. frypot is 6 $\frac{3}{4}$ " x 14" (171 x 356) frying area.
- Frypot tubes and sides are robotically welded stainless steel to virtually eliminate leaks.
- Fine mesh wire crumb screen 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 protective, handles are included.
- Basket hangers are stainless steel.

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 provides structural support.
- Plate mounted 6" high (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.

LARGE COOL ZONE

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

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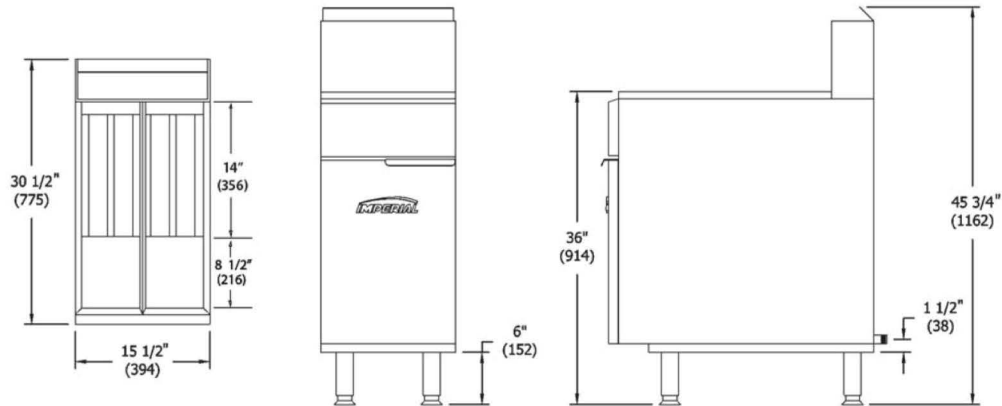
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GAS

TUBED FIRED FRYER - 25/25 LB FLOOR MODEL



MODEL	OIL CAPACITY	GAS OUTPUT		#OF BURNERS	SHIP WEIGHT (KG) LBS
		BTU	(KW)		
IFS-2525	25 lbs. (14 L) per frypot	140,000	(41)	4	(104) 230
IF-DS	N/A, drain station	N/A	N/A	N/A	(60) 130

MANIFOLD PRESSURE		MANIFOLD SIZE
NAT GAS	PROPANE	
4.0" W.C.	11.0" W.C.	3/4" (19 MM)

Specify elevation, if over 2,000 ft.

MODEL	FRYER AREA	DIMENSIONS			CRATED DIMENSIONS		
		15 1/2" W (394)	30 1/2" D (775)	45 3/4" H (1162)	17" W (432)	34" (864)	38" (965)
IFS-2525	6 3/4" X 14" (171 X 356 mm)	15 1/2" W (394)	30 1/2" D (775)	45 3/4" H (1162)	17" W (432)	34" (864)	38" (965)
IF-DS	N/A, drain station	15 1/2" W (394)	30 1/2" D (775)	44 1/4" H (1124)	17" W (432)	34" (864)	38" (965)

Measurements in () are metric equivalents



MADE IN USA

OPTIONS AND ACCESSORIES

- Fryer drain station with storage cabinet
- Manual timer
- Catering package for easy transporting
- 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

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.

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