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per la ristorazione
Professional food equipment
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Codice fiscale e partita IVA IT 00457550341
Capitale sociale euro 100.000,00 i.v.
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IFS-2525

Shown with legs.

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.
- 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.

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.
- Two large, nickel-plated fry baskets with vinyl coated, heat protection, handles are included.
- Basket hangers are stainless steel.

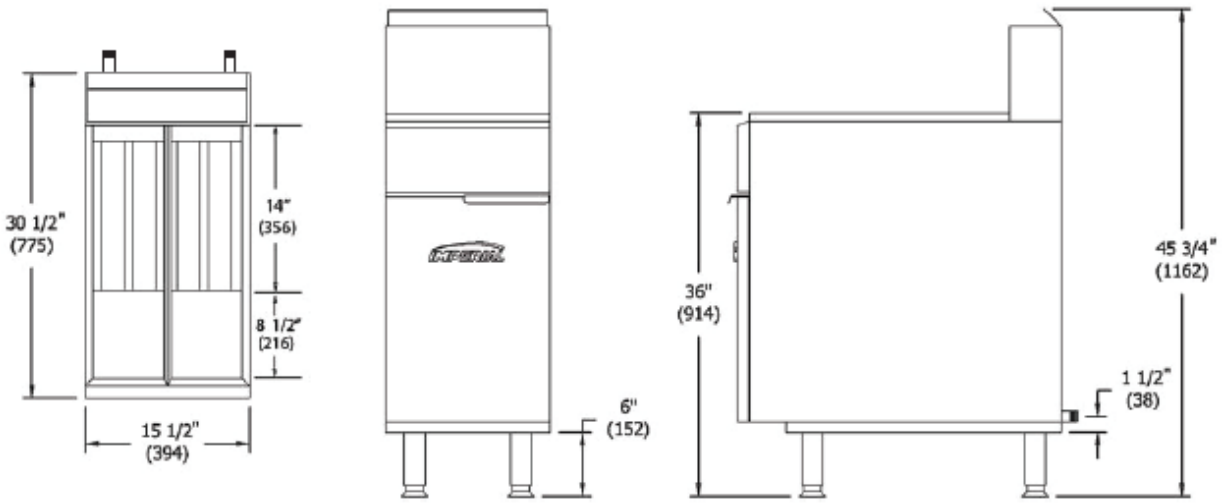
LARGE COOL ZONE

- 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.
- Unit comes with two 3/4 inch rear gas connections.

GAS
TUBE FIRED FRYERS



25/25 LB TUBE FIRED FRYERS

MODEL	OIL CAPACITY	GAS OUTPUT BTU	GAS OUTPUT KW	BURNERS	SHIP WEIGHT KG	SHIP WEIGHT LBS
IFS-2525	25 LBS (14L) PER FRY POT	140,000	41	4	104	230
IFS-DS	N/A - DRAIN STATION	N/A	N/A	N/A	60	130

MODEL	FRYING AREA	DIMENSIONS	CRATED DIMENSIONS
IFS-2525	6-3/4" X 14" (171 X 356 MM)	15-1/2" W X 30-1/2" D X 45-3/4" H (394 X 775 X 1162 MM)	18" W X 34" D X 35" H (457 X 864 X 889 MM)
IFS-DS	N/A	15-1/2" W X 30-1/2" D X 44-1/4" H (394 X 775 X 1124 MM)	18" W X 34" D X 35" H (457 X 864 X 889 MM)

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

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

CLEARANCE

For use only on non-combustible floors with legs or casters; or 2¼" (57 mm) overhang is required when curb mounted. 0" clearance from non-combustible side and rear walls. Provide 6" (152 mm) minimum clearance from combustible side walls and 0" from combustible wall at rear.

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