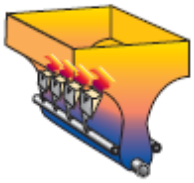
OPEN POT FRYERS
40 LB. FLOOR MODEL

IMPERIAL

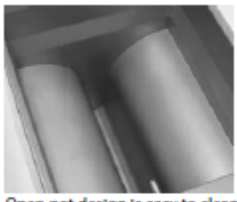
Model Number
IFS-40-OP



IFS-40-OP shown



Large cold zone captures and hold particles out of the fry zone.



Open pot design is easy to clean with no obstructions to clean around.



Robotic welding is precise, virtually eliminating leaks.

OPEN POT BURNERS - Flame heats ceramic plates located strategically outside of the frypot.
- Intense heat rapidly heats the stainless steel sides and the oil inside of the frypot.
- No tube fired burners and no air shutter adjustments needed.
- Snap acting thermostat has a 200°F - 400°F. (93°C - 204°C) temperature range that extends oil life and produces a uniformly cooked product.
- 100% safety shut-off valve.

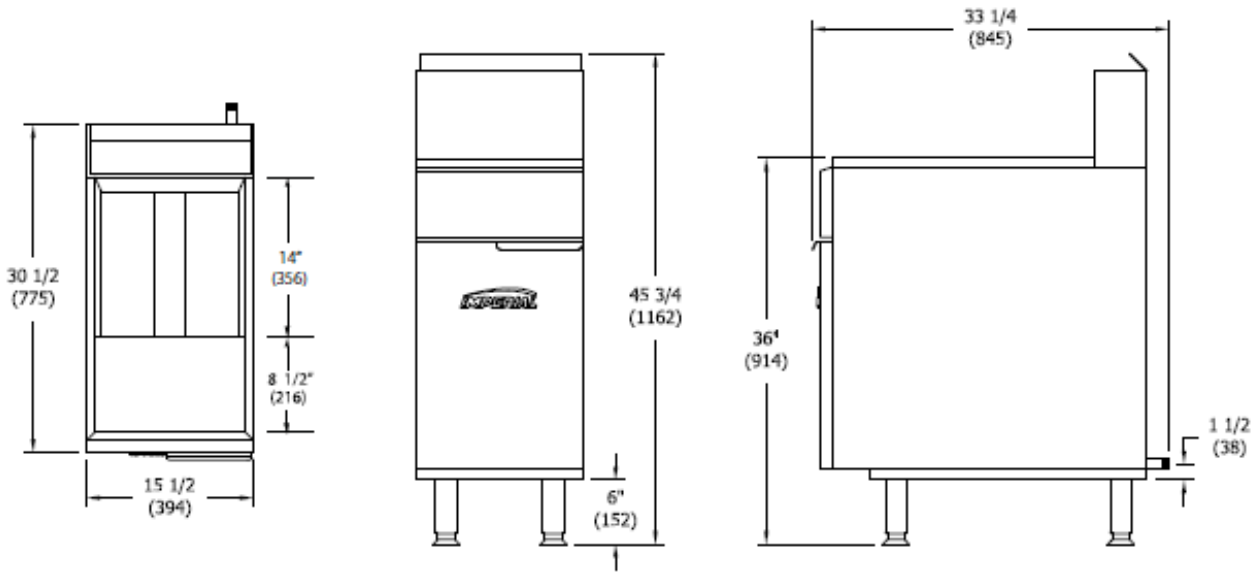
LARGE COLD ZONE - Captures and holds particles out of the fry zone.
- Reduces taste transfer.

STAINLESS STEEL FRYPOT - Open Pot Frypots are easy to clean with no obstruction to clean around.
- Large 14" x 14" (356 x 356 mm) frying area.
- Frypot sides are robotically welded stainless steel to virtually eliminate leaks.
- Fine mesh wire crumb 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.
- 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 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.

OPEN POT FRYERS
40 LB. FLOOR MODEL

IMPERIAL



40 LB. OPEN POT FRYERS

MODEL	OIL CAPACITY	GAS OUTPUT BTU	(KW)	SHIP WEIGHT (KG)	LBS
IFS-40-OP	40 lbs (22 L)	105,000	(31)	(100)	221
IFS-DS	N/A, drain station	N/A	N/A	(60)	130

Measurements in ( ) are metric equivalents.

NOTES

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

MODEL	FRYING AREA	DIMENSIONS	CRATED DIMENSIONS
IFS-40-OP	14" x 14" (356 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)

MANIFOLD PRESSURE NATURAL GAS	PROPANE GAS	MANIFOLD SIZE
4.0" W.C.	11.0" W.C.	3/4"

Specify type elevation, if over 2,000 ft.

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

- Stainless steel backguard, no shelf
- Fryer drain station with storage cabinet
- Automatic basket lifts
- Computer controls
- 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

Intertek