



Fryers and Eliminator™ Filter Systems





IFS-40

IFS-75
Shown with
optional casters



IFSCB250C
Fryer/Filter System with
Drain Station and two
Programmable Controls



IFS-50CBL with
Programmable
Controls and
Automatic
Basket Lifts

Standard Features 25, 40, 50 and 75 lb. Fryers

- Stainless steel front, door, sides, flue and basket hanger.
- Stainless steel fry pots.
- Large "cool zone" captures food particles, saves oil costs and reduces taste transfer.
- High production cast iron burners
 - 2 burners for 25 lb. fryer: 55,000 BTU/hr.
 - 3 burners for 40 lb. fryer: 105,000 BTU/hr.
 - 4 burners for 50 lb. fryer: 140,000 BTU/hr.
 - 5 burners for 75 lb. fryer: 175,000 BTU/hr.
- Snap acting thermostat has a 200°F - 400°F range.
- 100% safety shut-off and high temperature limit control.
- Millivolt temperature control circuit.
- Rear gas connection.
- 1 1/4" full-port ball valve drains oil quickly.
- Recessed front chassis allows easy access for portable filtering.
- Wire mesh crumb screens.
- Also available in range match models.

Imperial Fryers and Eliminator™ Filter Systems

Filter Systems Standard Features

- The convenience of a built-in filtering system encourages frequent filtering and reduces operating costs by 50%.
 - It's easier and safer than traditional filtering methods.
 - Frequent filtering doubles oil life and reduces taste transfer.
- Filtering keeps microscopic particles, moisture and free fatty acids from contaminating oil.
- Stainless steel front, door, sides, flue with an optional drain station and food warmer.
- Built-in filter system is included with any combination of 25 lb., 50 lb., 75 lb. and Split Pot fryers
- Stainless steel working ledge.
- Up to 6 fryers and filter can be battered into a single frame construction.
- Optional "side-car" design has a stainless steel cabinet. Can be located anywhere in the fryer battery.
- Washdown hose assembly is optional.



IFS-2525
Split Pot Fryer
with Add-A-Fryer

IFSSP250
The **Eliminator™**
Space Saver built-in
Filtration System with
a 4" square bottom
drain manifold. Includes
a heat lamp and
stainless steel filter tray

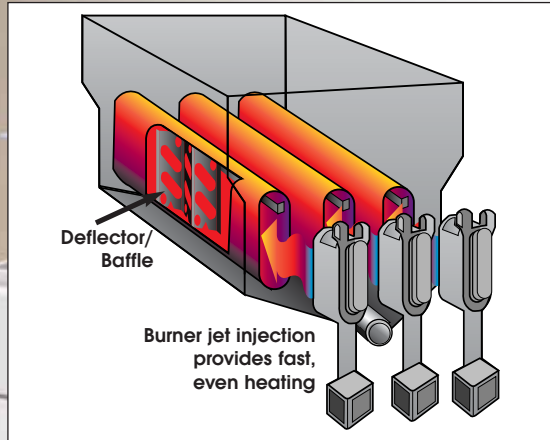


Imperial Fryers and Eliminator™ Filter Systems



Stainless steel exterior

- Stainless steel doors, sides, flue and basket hanger.
- Precision welded stainless steel frypot.
- Easy to clean and maintain.
- Resists rust and corrosion.
- Reflects a quality, professional look.



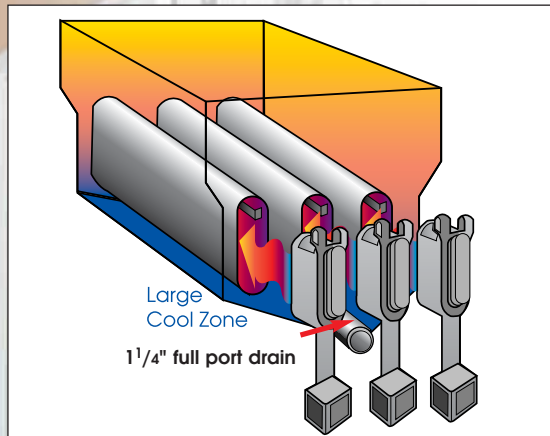
High efficiency tube-fired heating

- More BTU's and oil capacity than any fryer in its price range.
- Large heat transfer area rapidly heats oil to the desired temperature with a **FASTER RECOVERY THAN AN OPEN POT FRYER.**
- Heats oil quickly resulting in less absorption and better tasting food.
- Deflector/baffles absorb and diffuse heat to tube walls. Removable for easy replacement.
- Tube joints are precision welded onto specially drawn fry pot openings to prevent leaks.
- Radius-formed edges add durability for longer frypot life.



Maximum load capacity

- 25, 40, 50, and 75 lbs. oil capacity.
- High production frying
 - 25 lb. produces 40 lbs. of fries per hr.
 - 40 lb. produces 72 lbs. of fries per hr.
 - 50 lb. produces 100 lbs. of fries per hr.
- 75 lb. - maximum capacity for chicken, fish and other breaded products.
- Basket handles are designed for a sturdy, comfortable grip and are coated with polyurethane to insulate against high temperatures.



Large cool zone

- Captures food particles and keeps them from carbonizing in the fry zone.
- Reduces flavor transfer and saves oil costs.
- Reduces oil scorching for longer oil life.
- Durable stainless steel tanks are constructed of 14 ga. #304 material.



Convenient draining/holding station

- Convenient access for holding, draining and plating.
- Matching cabinet includes pan, stainless steel drain station, food warmer and joiner strips.
- Available with built-in filter for fryer/filter systems.



Options



Eliminator™ Built-in filtering system

- Built-in filtering system is conveniently located under the fryers to save valuable space.
- 5.5 GPM roller-style filter pump speeds the filtering process to save time and handles up to 6 fryers in a battery.
- INNOVATIVE OVERSIZED 4" SQUARE BOTTOM DRAIN MANIFOLD IS CLOG FREE FOR PEAK PERFORMANCE.
- Oil return lines are internally plumbed for safety.
- Removable stainless steel drain pan has large capacity.
- Filter system is remarkably easy to use and clean.
- Filtering can double your oil life and reduce operating costs.



Programmable Controls

- Easy to program - simply select the time and temperature, then preset button.
- LED digital displays are easy-to-read.
- Customize buttons for your menu items.
- "Product Ready" visual and sound signals continue until product is removed and signal is cancelled.
- Electronic time and temperature controls will increase product yield.
- Boil-out mode for easy cleaning.
- Melt cycle control increases shortening life.
- No re-programming required if power loss occurs.
- Programmable for 8 product cooking cycles.
- High temperature alarm sounds when temperature exceeds 25° of set temperature.
- Automatic basket lifts with 16 product computer control.

And there's more...

Other deluxe accessories include:

- Stainless steel tank covers.
- Full size baskets.
- Stainless steel drain pans.
- Side mounted fryer drain shelves.
- Joiner strips.
- Gas flex hose and quick disconnect with restraining device.
- Portable filter systems.



Add-a-Fryer gives you the flexibility to add a 7" fryer onto your existing fryer

- Add-a-Fryer can be attached in the field or ordered as a battery from the factory.
- Split Pot Fryer. Each 25 lb. frypot has individual temperature controls for frying flexibility.
- Saves energy by using only a half-size frypot during off-peak hours.
- Unique or breaded items may be isolated to prevent flavor transfer.



Imperial Fryers and Eliminator™ Filter Systems

Imperial IF Series Fryers		Oil Capacity Lbs. (Liters)	Overall Dimensions		Frying Area	Gas Input BTU (KW)	Number of Burners	Ship Weight	
Model	Description		Width	Depth				Lbs.	(Kg)
IFST-25	Counter Top - 15 1/2" H Stainless steel frypot	25 (14) 3.2 gal.	15 1/2"	28 1/2"	14" x 12 1/2" (356 x 318)	65,000 BTU (19 KW)	3	110	(50)
IFS-25	1/2" size Stainless steel frypot	25 (14) 3.2 gal.	7 7/8"	30"	6 3/4" x 14" (171 x 356)	55,000 BTU (16 KW)	2	117	(53)
IFS-2525	Two 1/2" size split pot Stainless steel frypots	25/25 (14/14) Two 3.2 gal.	15 1/2"	30"	Two 6 3/4" x 14" Two (171 x 356)	110,000 BTU (22 KW)	4	230	(104)
IFS-40	Stainless steel frypot	40 (22) 5.2 gal.	15 1/2"	30"	14" x 14" (356 x 356)	105,000 BTU (31 KW)	3	221	(100)
IFS-50	Stainless steel frypot	50 (27) 6.4 gal.	15 1/2"	30"	14" x 14" (356 x 356)	140,000 BTU (41 KW)	4	253	(114)
IFS-75	Stainless steel frypot	75 (41) 9.6 gal.	19 1/2"	34"	18" x 18" (457 x 457)	175,000 BTU (51 KW)	5	270	(122)
IF-DS	Top draining section with storage cabinet (no filter) heat lamp optional	N/A N/A	15 1/2"	30"	N/A	N/A	N/A	130	(60)

Fryer Standard Features: Stainless steel front, door, and sides; high production tube-fired system with durable cast iron burners; snap action type, millivolt temperature control. Temperatures range from 200° F to 400° F (93° C to 204° C). Fail-safe high limit control shuts off all gas if oil temperature exceeds 435° F (224° C). Safety Pilot 100% shut off. Two single fry baskets, 1 1/4" full port drain valve (Counter Top fryer - 1" drain valve) - ball type. Includes drain pipe and clean out rod.

Option: Automatic basketlifts and programmable computer fry controls, available for all models (except Counter Top fryer).

Note: Overall height for all models listed above is 36" (915 mm). All units available in range match models.

Warranty: One year parts and labor. Limited warranty of fry tank: Stainless Steel tank is 5 years pro-rated.

Certifications: Design is certified by The American Gas Association (AGA); Canadian Gas Association (CGA); European Gas Association (CE) Underwriters Laboratories (UL) and National Sanitation Foundation (NSF).

Fryer Filter System Specifications

Number of Fryers in the System	Eliminator™ SPACE-SAVER Fryer Filter System - Model #IFSSP (No Matching Cabinet) (Minimum two fryers required for Space Saver Style)				Eliminator™ SIDE CAR Fryer Filter System - Model #IFSCB includes Matching Cabinet with Product Drain Station and Heat Lamp				
	Total System BTU/hr. (kw)		Total System Width	Total System Weight Lbs. (kg)	Total System Width	Total System Weight Lbs. (kg)			
No. of Fryers	IFS-50	IFS-75	IFS-50	IFS-75	IFS-50	IFS-75			
1	140,000 (41)	175,000 (51)	Not Available		31"	560	(245)	580	(263)
2	280,000 (82)	350,000 (102)	31"	660 (299) 700 (317)	46 1/2"	785	(356)	625	(283)
3	420,000 (123)	525,000 (154)	46 1/2"	870 (394) 930 (421)	62"	995	(415)	1055	(478)
4	560,000 (164)	700,000 (205)	62"	1105 (501) 1185 (536)	77 1/2"	1230	(580)	1310	(594)
5	700,000 (205)	875,000 (256)	77 1/2"	1305 (592) 1405 (637)	93"	1430	(648)	1530	(694)
6	840,000 (246)	1,050,000 (307)	93"	1515 (687) 1635 (741)	108 1/2"	1640	(743)	1760	(798)

Imperial Fryer Filter Systems Standard Features

- Built-in filter system with 5.5 GPM roller-style pump is included with any combination of 25 lb., 50 lb. and 75 lb. fryers.
- Filter efficiency: 30 micron; Power rating: 120/240 V. 5.6/6.8 Amps.
- Up to 6 fryers and filter may be battered into a single frame construction.
- See detailed specification sheet for dimensions, shipping weights and energy requirements.

Model Number Legend (Example IFSSP250CBL)

I	F	S	SP	2	50	C	BL
Imperial	Fryer	Stainless Steel Frypot	Filter System Type If Space Saver (SP) If Side-Car which includes Matching Cabinet (CB)	Number of Fryers in System (Maximum of 6)	Fryer Shortening Capacity (Available in 25-50-75 lb.)	Controller Upgrade Option If Solid-state (T) If Computer (C) Note: No suffix for Mechanical Controls	Automatic Basketlift Option



Commercial Cooking Equipment
1128 Sherborn St., Corona, CA 92879

Ph 951.281.1830 | Fx 951.281.1879 | Web Site www.imperialrange.com | E-Mail Imperialsales@imperialrange.com