



GAS OPEN POT FRYERS



IFS-50-OP

Shown with legs.

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.

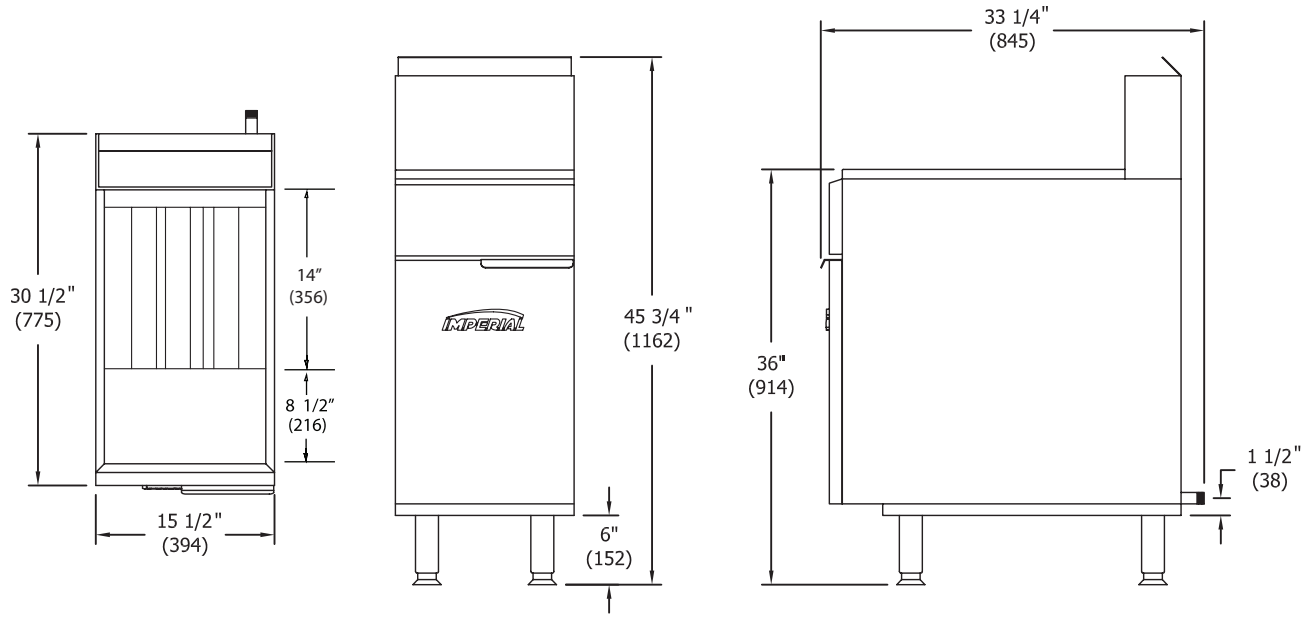
EXTERIOR FEATURES

- 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.



GAS

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MODEL	OIL CAPACITY	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
IFS-50-OP	50 LBS (27 L)	140,000	41	114	253
IFS-DS	N/A - DRAIN STATION	N/A	N/A	60	130

MODEL	FRYING AREA	DIMENSIONS	CRATED DIMENSIONS
IFS-50-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 1162 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.	10.0" W.C.	3/4" (19 MM)

CLEARANCE

For use only on non-combustible floors with legs or casters; or 2" (51 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

- 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

