

Elite Fryers and Filter Systems

Model	Description	Oil Capacity		Working Dimensions		Frying Area	Gas Input BTU (KW)	Number of Burners	Ship Weight	
		Lbs.	(Liters)	Width	Depth				Lbs.	(Kg)
Imperial Elite Fryers - IF Series										
IFP-25	1/2" size Plain steel vessel	25	(14)	77/8"	30"	63/4" x 14" (171 x 356)	55,000 BTU (16.1 KW)	2	117	(53)
IFS-25	1/2" size Stainless steel vessel	25	(14)	77/8"	30"	63/4" x 14" (171 x 356)	55,000 BTU (16.1 KW)	2	117	(53)
IFP-2525	Two 1/2" size Plain steel vessels	25/25	(14/14)	15 1/2"	30"	Two 63/4" x 14" Two (171 x 356)	110,000 BTU (32.2 KW)	4	230	(104)
IFS-2525	Two 1/2" size Stainless steel vessels	25/25	(14/14)	15 1/2"	30"	Two 63/4" x 14" Two (171 x 356)	110,000 BTU (32.2 KW)	4	230	(104)
IFP-40	Plain steel vessel	40	(22)	15 1/2"	30"	14" x 14" (356 x 356)	105,000 BTU (30.8 KW)	3	221	(100)
IFS-40	Stainless steel vessel	40	(22)	15 1/2"	30"	14" x 14" (356 x 356)	105,000 BTU (30.8 KW)	3	221	(100)
IFP-50	Plain steel vessel	50	(27)	15 1/2"	30"	14" x 14" (356 x 356)	140,000 BTU (41 KW)	4	253	(114)
IFS-50	Stainless steel vessel	50	(27)	15 1/2"	30"	14" x 14" (356 x 356)	140,000 BTU (41 KW)	4	253	(114)
IFP-75	Plain steel vessel	75	(41)	19 1/2"	34"	18" x 18" (457 x 457)	175,000 BTU (51.3 KW)	5	270	(122)
IFS-75	Stainless steel vessel	75	(41)	19 1/2"	34"	18" x 18" (457 x 457)	175,000 BTU (51.3 KW)	5	270	(122)
IF-DS	Top draining section with storage cabinet (no filter)	N/A	N/A	15 1/2"	30"	N/A	N/A	N/A	130	(60)

Imperial Fryer/Filter Systems

- Built-in filter system with 5 GPM pump is included with any combination of 25 lb., 40 lb. and 50 lb. fryers.
- Filter size: 11 1/4" x 21 5/8"; Filter pan capacity: 60 lbs., 8.5 gal.; Filter efficiency: 30 micron; Power rating: 120/240 V. 5.6/6.8 Amps.
- Up to 5 fryers and filter may be battered into a single frame construction.
- See detailed specification sheet for dimensions, shipping weights and energy requirements.

Standard Features:

Stainless steel front, door, and sides; high efficiency 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).

Two single fry baskets, 1 1/4" IPS drain valve - ball type. Includes drain pipe and clean out rod.

Option:

Programmable computer fry controls, available for all models.

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. Plain steel is one year.

Certifications:

Design is certified by The American Gas Association (AGA); Canadian Gas Association (CGA); European Gas Association (CE) National Sanitation Foundation (NSF).

