

Space Saver Fryer / Filter System



Model IFSSP250C shown with optional computer controls

Imperial Features

- Stainless steel front, door, ledge, stub back and frypot.
- Frypot is precision welded for a long service life.
- Stainless steel 5" (127) deep, front work ledge.
- One year parts and labor warranty. Limited warranty on stainless steel frypot is 5 years pro-rated.
- AGA and CGA design certified, NSF and CE listed.



Model Numbers for mechanical control:

- | | |
|-----------------------------------|-----------------------------------|
| <input type="checkbox"/> IFSSP250 | <input type="checkbox"/> IFSSP275 |
| <input type="checkbox"/> IFSCB350 | <input type="checkbox"/> IFSSP375 |
| <input type="checkbox"/> IFSCB450 | <input type="checkbox"/> IFSSP475 |
| <input type="checkbox"/> IFSCB550 | <input type="checkbox"/> IFSSP575 |

Add suffix "T" to above model number for solid-state control

Add suffix "C" to above model number for computer control

Fryer / Filter Features

- Up to 6 fryers can be battered with the built-in filter system on a single frame construction for added strength.
- 5.5 GPM roller pump speeds up filtering process.
- Internally plumbed oil drain and return line.
- Stainless steel filter pan has a unique design for maximum oil return.
- Filter pan has positive latching to hold filter paper securely in place.
- Pre-packaged filter system includes:
 - Two large nickel-plated wire mesh fry baskets per fryer. Vinyl coated basket handles are heat resistant
 - Stainless steel basket hanger
 - Stainless steel joiner strips
 - Swivel casters with brake
 - One-point connection rear manifold 1 1/4" (32) dia. gas line
- 1 1/4" (32) ball valve for quick draining.
- Pre-packaged filter starter kit includes:
 - Filter paper
 - Clean-out rod
 - "L" shaped brush

All measurements in () are metric equivalents.



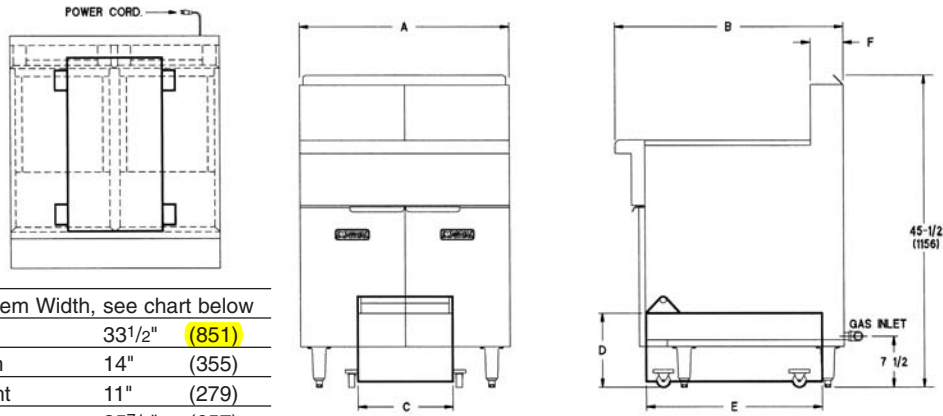
Internal view of built-in filter system

Imperial Commercial Cooking Equipment

1128 Sherborn Street ■ Corona, CA 92879 ■ 800.343.7790 ■ Ph: 951.281.1830 ■ Fx: 951.281.1879

www.imperialrange.com ■ E-mail: imperialsales@imperialrange.com

Imperial Space Saver Fryer / Filter System



Dimensions:

A Fryer/Filter System Width, see chart below	
B Fryer Depth	33 1/2" (851)
C Filter Pan Width	14" (355)
D Filter Pan Height	11" (279)
D Filter Pan Depth	25 7/8" (657)

Space Saver Fryer / Filter Systems

No. of Fryers in System	Total Width	IFS-50 Series	Gas Output BTU	(KW)	Ship (Kg.)	Wt. Lbs.	IFS-75 Series	Gas Output BTU	(KW)	Ship (Kg.)	Wt. Lbs.
2	31" (787)	IFSSP250	280,000 (82)	(271)	600		IFSSP275	350,000 (103)	(315)	700	
3	46 1/2" (1181)	IFSSP350	420,000 (123)	(353)	780		IFSSP375	525,000 (154)	(421)	930	
4	62" (1575)	IFSSP450	560,000 (164)	(446)	985		IFSSP475	700,000 (205)	(536)	1185	
5	77 1/2" (1969)	IFSSP550	700,000 (205)	(523)	1155		IFSSP575	875,000 (256)	(637)	1405	
6	93" (2362)	IFSSP650	840,000 (246)	(605)	1335		IFSSP675	1,050,000 (308)	(741)	1635	

All measurements in () are metric equivalents.

Note: For solid state thermostatic control, add "--T". For computer fry control, add "--C". For basket lift, add "--L".

Specify location of built-in filter and each fryer in system.

Crated Dimensions: 39 1/2" (1003) d x 45 1/2" (1156) h. Add 2 1/2" (64) to height of unit.

Standard Exterior Finish Specifications

Front, sides, door, stub back and basket hanger shall be constructed of stainless steel with welded and finished stainless steel seams.

Frypot Specifications

All precision welded stainless steel vessel shall be constructed of heavy 16 gauge stainless steel. Vessel shall have a large foam area to prevent overflow. All vessel edges shall be radius formed for added durability. Vessel capacity for IFS-50 Series shall be 50 lbs. (27L.) of oil. IFS-75 Series shall be 75 lbs. (41L.) of oil.

There shall be four 14 gauge stainless steel, fully immersed heat transfer tubes for maximum efficiency. Heat retaining baffles and deflectors shall be inside of tubes and easily removed for cleaning. Tube joints shall be welded on the outside of specially drawn fry vessels to prevent leaks. Gas output shall be 140,000 BTU/hr (41 KW). Snap acting thermostat shall have a 200°F - 400°F (93°C - 204°C) temperature range. Fail-safe high limit control shall shut off all gas if oil temperature exceeds 435°F. (224°C). Safety pilot shall be 100% shut off. Large cool zone beneath tubes shall capture food and breading particles and keep them out of the frying area to improve food taste and prolong oil life. Fine mesh crumb screen shall be removable. Unit shall include removable drain pipe and clean out rod. Drain shall be a 1 1/4" (32) full port drain valve for quick draining.

Filter Specifications

Pump shall be a 5.5 GPM roller style. Electrical motor shall be 1/3 hp motor (115V - 60 HZ 1 ph) with 6.8 amp draw. Unit shall include a 3 prong 6' (1905) cord.

Gas

Manifold pressure is 4" W.C. for natural gas or 11" for propane gas. Manifold size 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection. Specify type of gas and elevation if over 2,000 ft. (610 m).

Clearance

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 6" (152) from combustible surfaces.

Optional Fryer Items

- Rear gas pressure regulator
- Quick disconnect hose and restraining device
- Various size fry baskets
- Stainless steel backguard

Optional Fryer/Filter Systems

- Pre-packaged systems with matching cabinet and built-in filter and pan
- Stainless steel dump station and food warmer
- System options include solid state thermostat control, computer fry control and basket lifts

Imperial Commercial Cooking Equipment

1128 Sherborn Street ■ Corona, CA 92879 ■ 800.343.7790 ■ Ph: 951.281.1830 ■ Fx: 951.281.1879

www.imperialrange.com ■ E-mail: imperialsales@imperialrange.com