



Project #: _____

Item #: _____

AIA File #:

Imperial 50 lb. (27 L.) Open Pot Fryers



Model IFS-50-OP
shown with optional casters

Fryer Features

- Stainless steel frypot, front, sides, door, stub back, and basket hanger.
- Large 5" (127) stainless steel landing ledge on Range Match model.
- 6" (152) stainless steel legs with non-marking feet. Plate mounted for secure support.
- One year parts and labor warranty. Limited warranty on stainless steel frypot is 5 years.
- AGA and CGA design certified, NSF and CE listed.



Model Numbers

- ☐ IFS-50-OP ☐ IFS-50-OP - Range Match

Open Pot Fryer Features

- 50 lb. (27 L.) open pot stainless steel frypots with radius formed edges.
- Open pot design provides easy cleaning of both the frying area and the deep cold zone.
- Frying area is 14" x 14" (356 x 356), perfect for all purpose frying.
- No tube fired burners and no air shutter adjustments needed.
- Open pot design has a large heat transfer area and has 130,000 BTU/hr. (38 KW) output.
- Vessels are precision welded on the outside of the frypot for added durability. Welds are robotically welded for consistency.
- Large "cold zone" captures food particles and keeps them from carbonizing in the fry zone.
- Millivolt temperature control circuit.
- Thermostat is placed in the center of the frypot to detect cold food placed in either basket.
- Snap acting thermostat has a 200°F - 400°F (93°C - 204°C) temperature range and extends oil life and produces a uniformly cooked product.
- Manual or optional programmable computer controls available.
- 100% safety shut-off valve.
- Two large nickel-plated wire mesh fry baskets with ergonomic, polyurethane coated handles.
- Fine mesh crumb screen.
- 1 1/4" (32) full port ball valve for quick draining.

All measurements in () are metric equivalents.



Open pot design is easy to clean and has a large heat transfer area

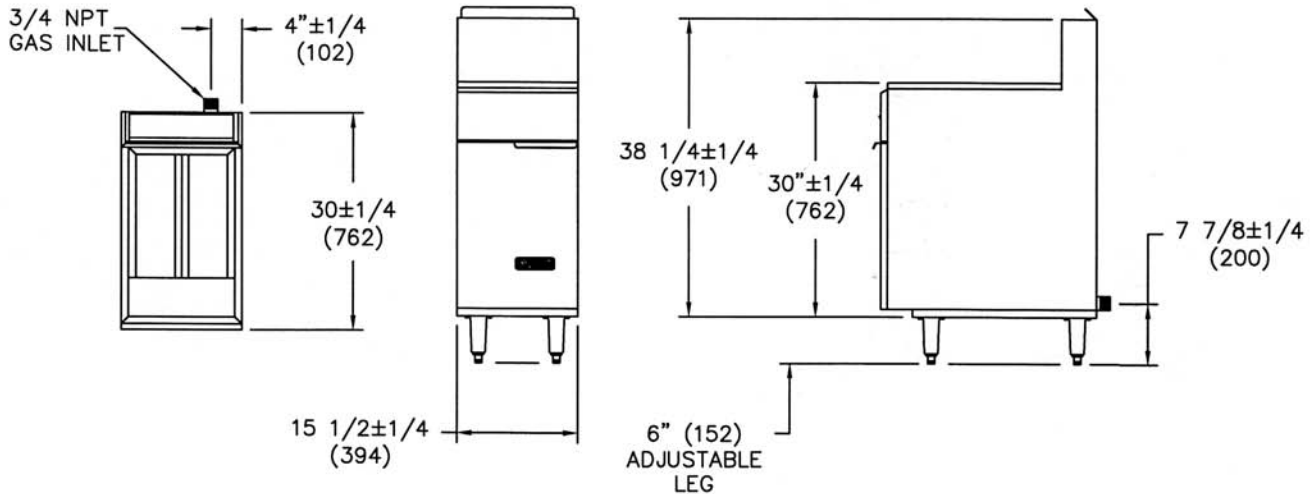
Specification #:

Imperial Commercial Cooking Equipment

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Imperial 50 lb. (27 L.) Fryers



50 lb. (27 L.) Fryers

Model#	Description	Oil Capacity		Gas Output		Ship Wt.	
		Lbs.	(Liters)	BTU	(KW)	(Kg.)	Lbs.
IFS-50-OP	Stainless Steel Open Frypot	50	(27)	130,000	(38)	(114)	253
IFS-50-OP-Range Match	Stainless Steel Open Frypot	50	(27)	130,000	(38)	(114)	253

All measurements in () are metric equivalents.

Crated Dimensions: 36" (891) d x 18" (461) w. Add 2" (51) 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. Stainless steel legs shall be plate mounted and include non-marking feet.

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. Frying area shall be 14" x 14" (356 x 356) with a 50 lbs. (27 L.) oil capacity. Open pot design shall be easily cleaned in the frying area and deep cold zone. Gas output shall be 130,000 BTU/hr. (38 KW) with a large heat transfer area. 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 cold zone 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.

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.

Options

- Frypot cover
- Fryer drain station with a storage cabinet
- Quick disconnect hose and restraining device
- Stainless steel strip to cover between fryers
- Full size fry basket in lieu of twin baskets
- Various size fry baskets
- 6" (152) swivel casters (front two casters are locking)

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

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