

Imperial gas fryer is the legendary American-made fryer that has existed for decades. Perfectly suitable for restaurants that fry a good amount of fried items. Easy to use, durable and easy to maintain, consistently reliable performance.



## IFS-40

### Gas Fryer 1 x 22 L

Dim. 394 x 845 x 1162 mm

Gas Pow. 105,000 BTU/hr

#### TUBE FIRED BURNERS

- High efficiency cast iron burners have a large heat transfer area.
- 105,000 BTU (31 KW) total output.
- Millivolt temperature control circuit.
- Snap acting thermostat has a 200° F - 400° F (93° C-204° C) temperature range.
- Fast recovery to desired temperature.
- Heats oil quickly producing a better tasting product with less oil absorption.
- 100% safety shut-off.

#### LARGE COOL ZONE

- Captures and holds particles below the tubes, out of the fry zone.
- Reduces taste transfer.

#### STAINLESS STEEL FRYPOTS

- Frypot tubes and sides are robotically welded stainless steel to virtually eliminate leaks.
- Frying area is 14" x 14" (356 x 356 mm).
- Fine mesh wire crumb is included.
- Recessed 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

- Welded and polished stainless steel seams.
- Stainless steel front, door, sides, basket hanger and frypot.
- 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.