



GAS

SPEC SERIES | TUBE FIRED FRYERS

IMPERIAL

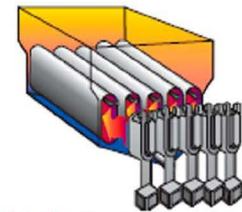


IHR-F50

Model Numbers:
IHR-F2525 IHR-F50
IHR-F-DS-75 IHR-F75
IHR-F-DS



Robotic welding is precise, virtually eliminating leaks.



Tube fired burners have a large heat transfer area.

TUBE FIRED BURNERS

- High efficiency cast iron burners have a large heat transfer area.
- Tubes are constructed of heavy gauge metal with a built-in deflector system.
- 140,000 BTU (41 KW) total output for 25/25 and 50 lb models and 175,000 BTU (51 KW) for the 75 lbs model
- Millivolt temperature control circuit
- Snap acting electronic thermostat has a 200°F - 400°F. (93°C - 204°C) temperature range that extends oil life and produces a uniformly cooked product.
- Fast recovery to desired temperature.
- Heats oil quickly producing a better tasting product with less oil absorption.
- 100% safety shut-off

STAINLESS STEEL FRYPOTS

- Frying area for the two 25 lbs models is 6¾" x 14" (171 x 356 mm); for the 50 lbs model is 14" x 14" (356 x 356mm); for the 75 lbs model is 18" x 18" (457 x 457 mm).
- Frypot tubes and 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

- Welded and polished stainless steel seams.
- Full heat shield protects control panel.
- Full bottom chassis provides structural support. Plate mounted 6" high (152 mm) heavy duty stainless steel legs or optional casters assure secure support.
- One year parts and labor warranty. Limited warranty on frypot, stainless steel frypot is five years pro-rated.
- Enclosed front 1-1/4" (32 mm) manifold
- 3/4" rear gas connection for single unit connection

LARGE COOL ZONE

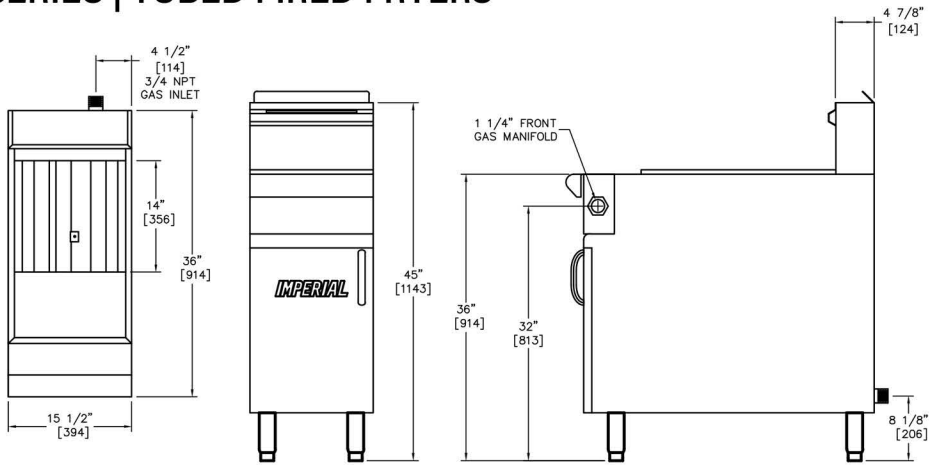
- Captures and holds particles out of the fry zone
- Reduces taste transfer

IMPERIAL



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MODEL	OIL CAPACITY LBS.	GAS OUTPUT		#OF BURNERS	SHIP WEIGHT (KG) LBS
		BTU	(KW)		
IHR-F2525	25/25 (14/14 L)	140,000	(41)	4	(135) 299
IHR-F50	50 (27 L)	140,000	(41)	4	(129) 286
IHR-F75	75 (41 L)	175,000	(51)	5	(135) 298
IHR-F-DS	N/A	N/A	N/A	N/A	(86) 190
IHR-F-DS-75	N/A	N/A	N/A	N/A	(91) 200

MANIFOLD PRESSURE		MANIFOLD SIZE
NAT GAS	PROPANE	
4.0" W.C.	10.0" W.C.	1 1/4"

MODEL	FRYING AREA	DIMENSIONS	CRATED DIMENSIONS
IHR-F2525	2 EA. 6 3/4" X 14" (171 X 356 MM)	15 1/2" W X 40 3/4" D X 46 1/2" H (394 X 1035 X 1181 MM)	18" W X 43" D X 35" H (457 X 1092 X 889 MM)
IHR-F50	14" X 14" (356 X 356 MM)	15 1/2" W X 40 3/4" D X 46 1/2" H (394 X 1035 X 1181 MM)	18" W X 43" D X 35" H (457 X 1092 X 889 MM)
IHR-F75	18" X 18" (457 X 457 MM)	19 1/2" W X 40 3/4" D X 46 1/2" H (495 X 1035 X 1181 MM)	23" W X 43" D X 35" H (584 X 1092 X 889 MM)
IHR-F-DS	N/A	15 1/2" W X 40 3/4" D X 46 1/2" H (394 X 1035 X 1181 MM)	18" W X 43" D X 35" H (457 X 1092 X 889 MM)
IHR-F-DS-75	N/A	19 1/2" W X 40 3/4" D X 46 1/2" H (495 X 1035 X 1181 MM)	23" W X 43" D X 35" H (584 X 1092 X 889 MM)

OPTIONS AND ACCESSORIES

- Heavy duty stainless steel backguards
- Stainless steel common front landing ledge 54", 72", 90", 108" (1372, 1829, 2286, 2743 mm)
- Fryer drain station with storage cabinet
- Automatic basket lifts
- Computer controls
- Manual timer
- Extra fry baskets with vinyl coated handles
- Gas shut-off valve, 3/4" N.P.T.
- Quick disconnect and flexible gas hose, 3/4" or 1 1/4, N.P.T. connection
- 1 1/4" rear gas connection for single unit connection

CLEARANCE REQUIREMENTS

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51 mm) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 8" (203 mm) from combustible surfaces.

Notes:
 "DS" specifies 4" (102 mm) deep top draining station with storage cabinet, no filter.
 Includes a 4" (102 mm) deep stainless steel drain pan

Measurements in () are metric equivalents.



MADE IN USA

