



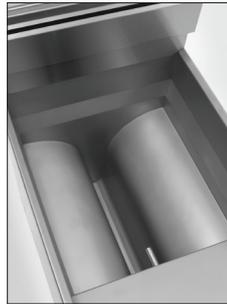
**GAS**

PRO SERIES | RANGE MATCH OPEN POT FRYERS

**IMPERIAL**



**IRF-40-OP**



**OPEN POT DESIGN IS EASY TO CLEAN WITH NO OBSTRUCTIONS TO CLEAN AROUND.**

Model Numbers

IRF-40-OP

IRF-50-OP

IRF-75-OP

IRF-DS

## STAINLESS STEEL FRYPOT

- Open Pot Frypots are easy to clean with no obstruction to clean around.
- Large 14" x 14" (356 x 356 mm) frying area on 40 and 50 lbs. 18" x 18" (457 x 457 mm) on 75 lbs.
- Frypots are robotically welded stainless steel.
- 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

- Stainless steel front, door, sides, basket hanger and frypot.
- Welded and polished stainless steel seams.
- 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.
- One year parts and labor warranty. Limited warranty on frypot, stainless steel frypot is five years pro-rated.

## OPEN POT BURNERS

- Flame transfers heat to plates located strategically outside of the frypot.
- Intense heat rapidly heats the stainless steel sides and the oil inside of the frypot.
- No tube fired burners and no air shutter adjustments needed.
- Snap acting thermostat has a 200°F - 400°F. (93°C - 204°C) temperature range that extends oil life and produces a uniformly cooked product.
- 100% safety shut-off valve.

## LARGE COLD ZONE

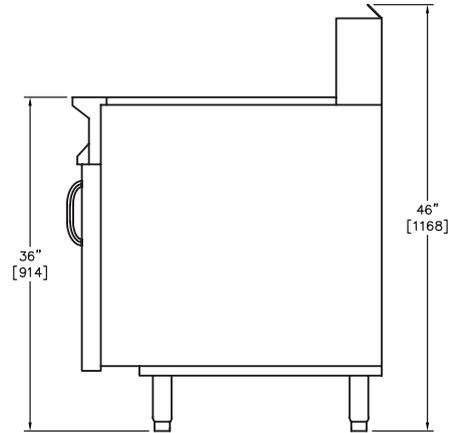
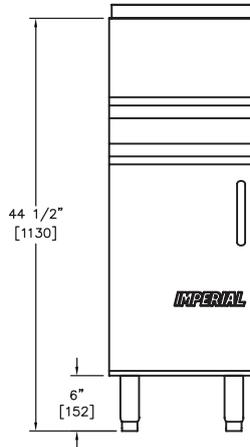
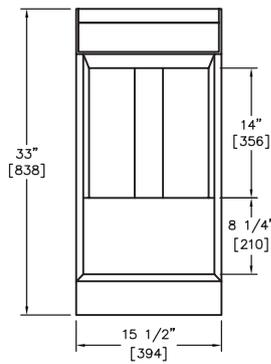
- Captures and holds particles out of the fry zone.
- Reduces taste transfer.



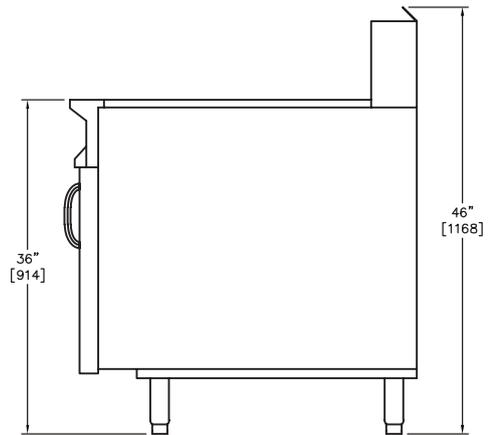
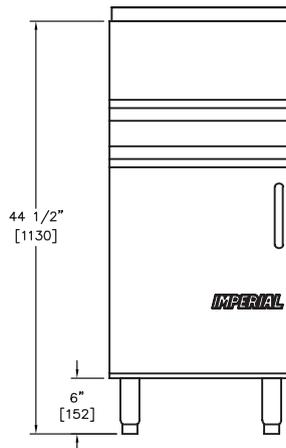
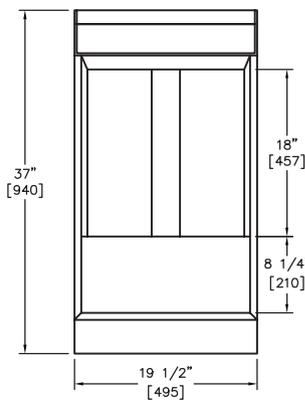
# GAS

## PRO SERIES | RANGE MATCH OPEN POT FRYERS

### IRF-40/50-OP



### IRF-75-OP



MODEL	OIL CAPACITY LBS (L)	GAS OUTPUT BTU (KW)	SHIP WEIGHT KG	SHIP WEIGHT LBS
IFS-40-OP	40 (22)	105,000 (31)	100	221
IFS-50-OP	50 (27)	120,000 (35)	114	253
IFS-75-OP	75 (41)	150,000 (44)	122	270
IF-DS	N/A	N/A	60	130

MODEL	FRYING AREA	DIMENSIONS	CRATED DIMENSIONS
IFS-40-OP	14" X 14" (356 X 356 MM)	15-1/2" W X 34" D X 44-1/8" H (394 X 864 X 1120 MM)	18" W X 31" D X 35" H (457 X 787 X 889 MM)
IFS-50-OP	14" X 14" (356 X 356 MM)	15-1/2" W X 34" D X 44-1/8" H (394 X 864 X 1120 MM)	18" W X 31" D X 35" H (457 X 787 X 889 MM)
IFS-75-OP	18" X 18" 457 X 457 MM)	19-1/2" W X 38" D X 44-1/8" H (495 X 965 X 1120 MM)	22" W X 35" D X 35" H (559 X 889 X 889 MM)
IF-DS	N/A	15-1/2" W X 34" D X 44-1/8" H (394 X 864 X 1120 MM)	18" W X 31" D X 35" H (457 X 787 X 889 MM)

#### 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

#### OPTIONS AND ACCESSORIES

- Extra fry baskets with vinyl coated handles
- Gas shut off valve, 3/4" N.P.T.
- Quick disconnect and flexible gas hose, 3/4" N.P.T.
- 6" (152 mm) casters
- 20-1/2" (521 mm) stainless steel backguard
- Stainless steel tank cover
- Stainless steel joiner strip
- Stainless steel drain shelf
- Heat lamp for IRF-DS

#### 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 6" (152 mm) from combustible surfaces.



MANIFOLD PRESSURE .136"		
NATURAL GAS	PROPANE GAS	MANIFOLD SIZE
4.0" W.C.	11.0" W.C.	3/4" OR 1-1/4"

