



GAS

TUBE FIRED FRYERS



IFS-40-D

STANDARD SPECIFICATIONS

CONSTRUCTION

- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Long lasting, high temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency.
- Standing pilot light design provides a ready flame when heat is required.

CONTROLS

- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°C).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator, and automatic main valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.

OPERATIONS

- Front 1-1/4" NPT drain valve, for quick draining

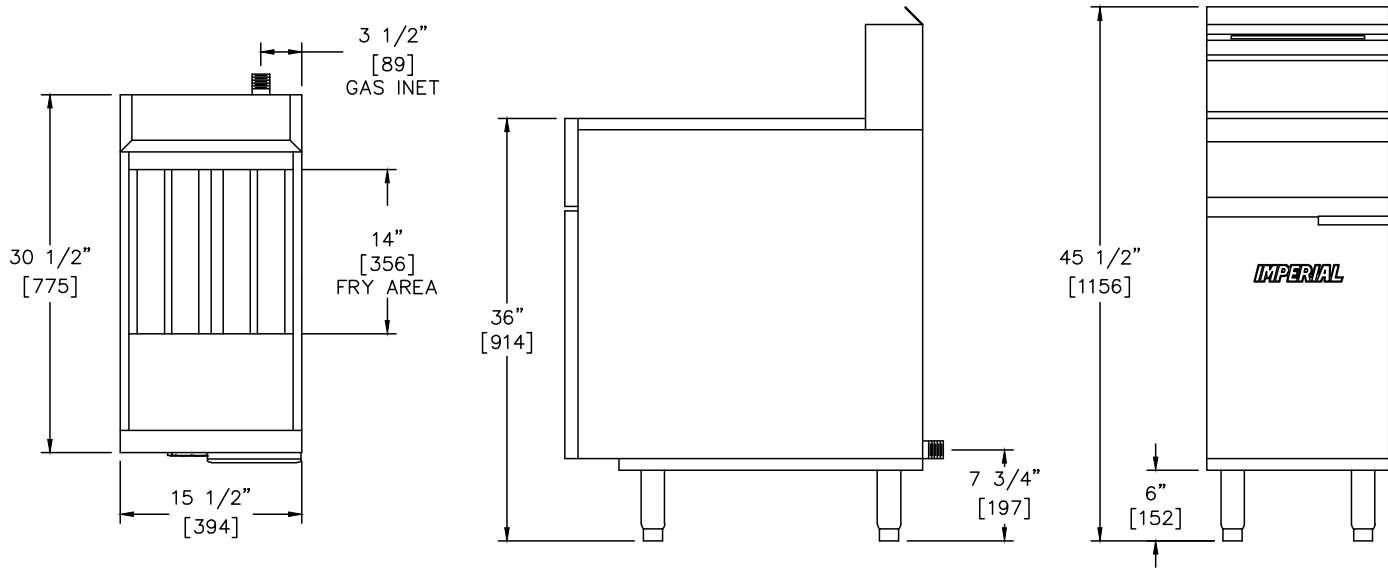
STANDARD ACCESSORIES

- 304 stainless steel tank
- The cabinet features a stainless steel front door and sides.
- Two twin size baskets
- One drain extensions.
- Removable basket hanger for easy cleaning.
- 6" (15.2 cm) Adjustable legs



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40 LB TUBE FIRED FRYERS

MODEL	COOK DEPTH	OIL CAPACITY	GAS OUTPUT BTU	GAS OUTPUT KW	BURNERS	SHIP WEIGHT KG	SHIP WEIGHT LBS
IFS-40-D	4 - 6 IN (10.2 - 15.2 CM)	40 - 45 LBS (18 - 20 KG)	115,000	31	4	100	221

MANIFOLD PRESSURE		
NATURAL GAS	PROPANE GAS	MANIFOLD SIZE
4.0" W.C.	10.0" W.C.	3/4" (19 MM)

MODEL	FRYING AREA	DIMENSIONS	CRATED DIMENSIONS
IFS-40-D	14" X 14" (356 X 356 MM)	15-1/2" W X 30-1/2" D X 45-3/4" H (394 X 775 X 1162 MM)	18" W X 34" D X 35" H (457 X 864 X 889 MM)

CLEARANCE

For use only on non-combustible floors with legs or casters; or 2 1/4" (57 mm) overhang is required when curb mounted. 0" clearance from non-combustible side and rear walls. Provide 6" (152 mm) minimum clearance from combustible side walls and 0" from combustible wall at rear.

OPTIONS AND ACCESSORIES

- Fryer drain station with storage cabinet
- Manual timer
- Catering package for easy transporting
- 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