



ELECTRIC

TUBE FIRED FRYERS

IMPERIAL



IFST-25-E

Tube fired fryers have a large heat transfer area that rapidly heats oil to the desired temperature with a faster recovery than an open pot fryer. They are also more efficient and have a faster heat recovery.

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.
- 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.

STAINLESS STEEL FRYPOTS

- Frying area for each 25 lb. frypot is 6-3/4" x 14" (171 x 356 mm).
- Frypot tubes and sides are robotically welded stainless steel to virtually eliminate leaks.
- 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.
- One nickel-plated fry baskets with vinyl coated, heat protection, handles are included.
- Basket hangers are stainless steel.

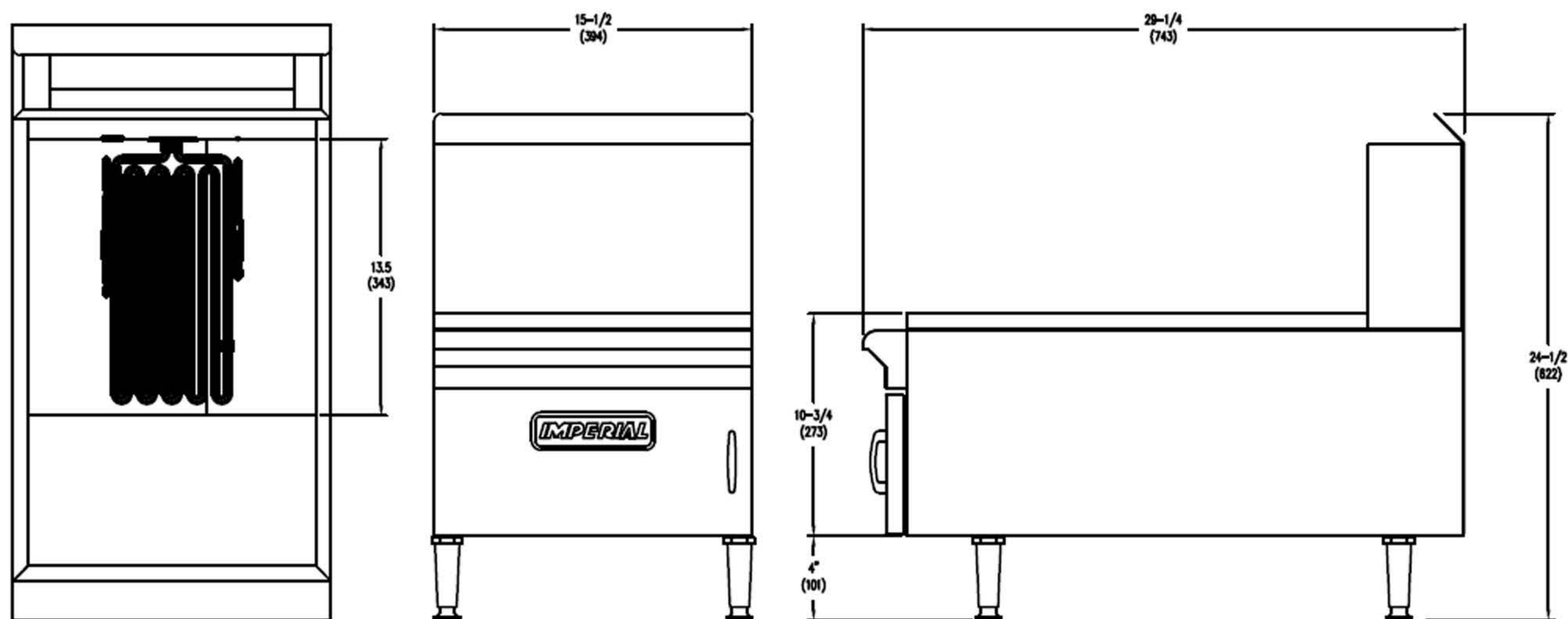
LARGE COOL ZONE

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

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.

IMPERIAL



25 LB TUBE FIRED COUNTERTOP FRYERS

| MODEL | TOTAL KM | VOLTS | PH | SHIP WEIGHT KG | SHIP WEIGHT LBS |
|-----------|----------|-------|----|----------------|-----------------|
| IFST-25-E | 8.8 | 208 | 1 | 50 | 110 |

| MODEL | FRYING AREA | DIMENSIONS | CRATED DIMENSIONS |
|-----------|---------------------------------|---|---|
| IFST-25-E | 12-1/2" X 14" (318 X 356 MM) | 15-1/2" W X 29-1/4" D X 24-1/2" H (394 X 743 X 622 MM) | 16-1/2" W X 31-1/4" D X 24" H (419 X 794 X 610 MM) |

CLEARANCE

For use only on non-combustible surfaces. Stands are required for non-combustible floors. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

OPTIONS AND ACCESSORIES

- Stainless steel equipment stand measures 16" w x 28½" d x 22" h (406 x 724 x 559 mm)
- Extra fry baskets with vinyl coated handles

