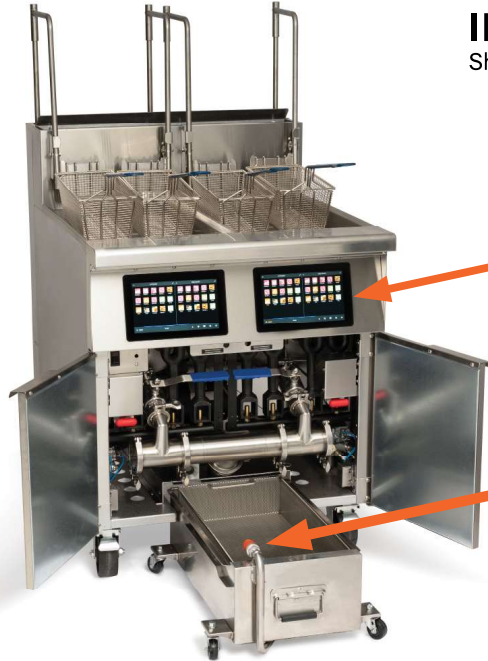




GAS

TUBE FIRED FRYER FILTER SYSTEM WITH DIGITAL CONTROLS

IMPERIAL



IFSSP250-DC-BL

Shown with optional basket lifts and casters



Touch Screen
Digital Controls



Hands Free
Filter Connection
System

FRYER FILTER SYSTEM

- Up to six fryers can be battered into one fryer/filter system.
- Available for 50 and 75 lb (27 and 41 Liters) oil capacity fryers.
- Available in Manual, Snap Action, Computer and Touch Screen controls.
- Elevated self-leveling basin ensures fryer(s) remain level on uneven floors.
- Filter location under fryers saves valuable space.
- Internally plumbed oil drain and return line.
- 5.5 GPM pump with a 1/3 HP motor speeds up filtering process.
- Can pump oil into a disposal vat up to 20 feet away.

EXTERIOR FEATURES

- Continuous cabinet provides a professional look.
- 5" (127 mm) deep continuous stainless steel front landing ledge.
- Stainless steel precision welded frypot
- Includes casters, joiner strips and filter starter kit.
- Rear gas manifold with one point gas connection.

NEW HANDS FREE FILTER CONNECTION SYSTEM

- Redesigned filtering system with high-flow drainage for shorter downtime.
- Filter pan is designed for maximum oil return
- Stainless steel construction is easy to clean and has a professional look.
- Positive-latching filter paper holder holds paper in place for optimal filtration.
- Quick disconnect connection offers quick and safe connection of the filtered oil back into the frypots.
- All oil drain and return lines are internally plumbed for convenience and safety.
- Reclamation system.
- Modular drain system

TOUCH SCREEN DIGITAL CONTROLS

- Expanded capability to program recipes
- Temperature control.
- Accommodates two basket lifts (option).
- Pre-programmed to quickly add additional options.

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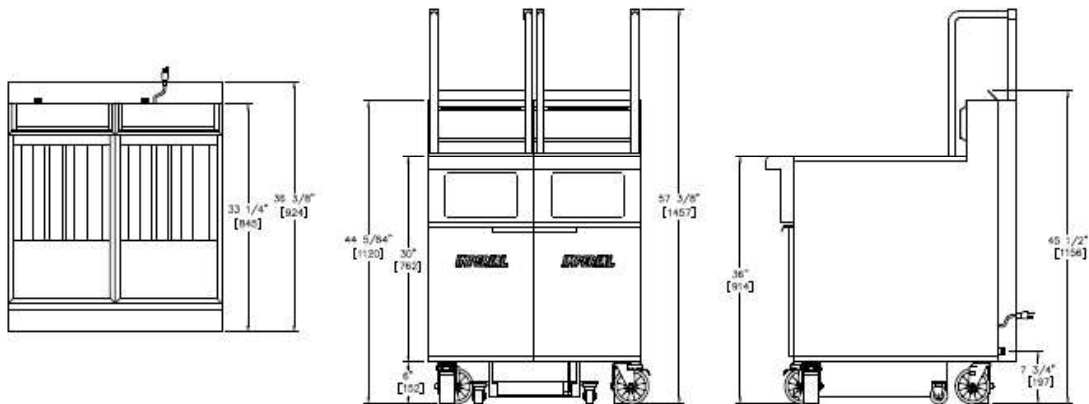
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GAS

TUBE FIRED FRYER FILTER SYSTEM WITH DIGITAL CONTROLS



SPACE SAVER FRYER/FILTER SYSTEM WITH DIGITAL CONTROLS

MODEL	OIL CAPACITY	FRYER DEPTH	FRYERS	SHIP WEIGHT KG	SHIP WEIGHT LBS
IFSSP250-DC	50 LBS. (41 L)	30" (752 MM)	2	252	556
IFSSP350-DC	50 LBS. (41 L)	30" (752 MM)	3	367	809
IFSSP450-DC	50 LBS. (41 L)	30" (752 MM)	4	482	1062
IFSSP550-DC	50 LBS. (41 L)	30" (752 MM)	5	596	1315
IFSSP650-DC	50 LBS. (41 L)	30" (752 MM)	6	711	1568
IFSSP175-DC	75 LBS. (51 L)	34" (864 MM)	1	166	365
IFSSP275-DC	75 LBS. (51 L)	34" (864 MM)	2	268	590
IFSSP375-DC	75 LBS. (51 L)	34" (864 MM)	3	390	860
IFSSP475-DC	75 LBS. (51 L)	34" (864 MM)	4	513	1130
IFSSP575-DC	75 LBS. (51 L)	34" (864 MM)	5	635	1400
IFSSP675-DC	75 LBS. (51 L)	34" (864 MM)	6	758	1670

FILTER ELECTRICAL REQUIREMENT

VOLTAGE	PHASE	HZ	AMPS
115 V	1	60	6.8 AMPS

CLEARANCE REQUIREMENTS

For use only on non-combustible floors with legs or casters, Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

OPTIONS AND ACCESSORIES

- Automatic basket lifts with computerized controls
- Manual controlled basket lifts
- Gas shut off valve, 3/4" N.P.T.
- Stainless steel tank cover
- Stainless steel side drain shelf
- Stainless steel side splash, 6"
- Filter paper 40# thickness, 20 microns, 100 sheets per box

MODEL	DIMENSIONS	CRATED DIMENSIONS
IFSSP250-DC	31" W X 36 3/8" D X 45 1/2" H 787 MM X 924MM X 1156 MM	32 1/2" W X 39" D X 49 1/2" H 826 MM X 991MM X 1257MM
IFSSP350-DC	46 1/2" W X 36 3/8" D X 45 1/2" H 1181 MM X 924MM X 1156 MM	48" W X 39" D X 49 1/2" H 1219 MM X 991MM X 1257MM
IFSSP450-DC	62" W X 36 3/8" D X 45 1/2" H 1575 MM X 924MM X 1156 MM	63 1/2" W X 39" D X 49 1/2" H 1613 MM X 991MM X 1257MM
IFSSP550-DC	71 1/2" W X 36 3/8" D X 45 1/2" H 1969 MM X 924MM X 1156 MM	79" W X 39" D X 49 1/2" H 2007 MM X 991MM X 1257MM
IFSSP650-DC	93" W X 36 3/8" D X 45 1/2" H 2362 MM X 924MM X 1156 MM	94 1/2" W X 39" D X 49 1/2" H 2400 MM X 991MM X 1257MM

MODEL	DIMENSIONS	CRATED DIMENSIONS
IFSSP175-DC	19 1/2" W X 39" D X 46 1/2" H 495 MM X 991MM X 1181MM	26" W X 41" D X 53 1/2" H 660 MM X 1041MM X 1359MM
IFSSP275-DC	39" W X 39" D X 45 3/4" H 911 MM X 991MM X 1181MM	40-1/2" W X 41" D X 53 1/2" H 1029 MM X 1041MM X 1359MM
IFSSP375-DC	58 1/2" W X 39" D X 45 3/4" H 1486 MM X 991MM X 1181MM	60" W X 41" D X 53 1/2" H 1524 MM X 1041MM X 1359MM
IFSSP475-DC	78" W X 39" D X 45 3/4" H 1981 MM X 991MM X 1181MM	79-1/2" W X 41" D X 53 1/2" H 2019 MM X 1041MM X 1359MM
IFSSP575-DC	97 1/2" W X 39" D X 45 3/4" H 2477 MM X 991MM X 1181MM	99" W X 41" D X 53 1/2" H 2515MM X 1041MM X 1359MM
IFSSP675-DC	117" W X 39" D X 45 3/4" H 2972 MM X 991MM X 1181MM	118 1/2" W X 41" D X 53 1/2" H 3010 MM X 1041MM X 1359MM

MADE IN USA

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