

Model Numbers  
IFS-75-E IFS-75-EU



Immersed element models are the lowest cost alternative for electric fryers.



Tilt-up elements provide full access to the frypot for cleaning.



Stainless steel exterior (except back) is easy to clean and has a professional look.



IFS-75-EU shown with optional casters

**ELECTRIC ELEMENTS** - Elements are located inside the stainless steel frypot, below the fry zone.

- Immersed element output is 19 KW, Tilt-up element output is 18 KW.
- Two element styles are available, immersed elements are the most economical, the tilt-up elements offer complete access to the frypot for cleaning.
- Direct heat-to-element contact heats oil quickly resulting in less absorption and better tasting food.
- 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.

**LARGE COOL ZONE** - Captures and holds particles out of the fry zone.

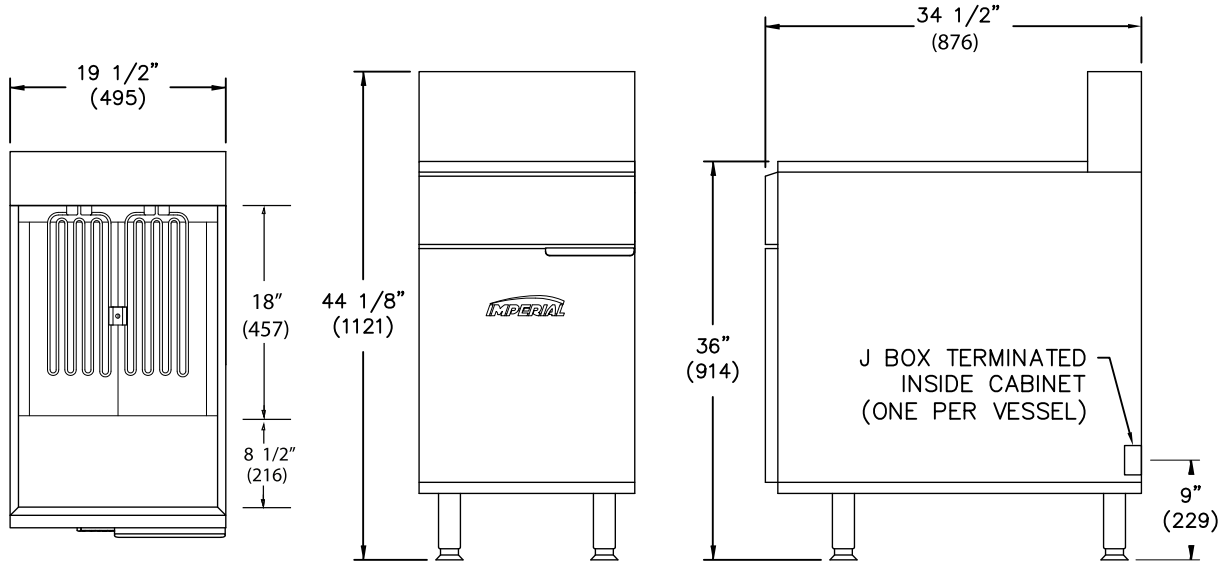
- Reduces taste transfer.

**STAINLESS STEEL FRYPOTS** - Large 18" x 18" (457 x 457 mm) frying area.

- Frypot sides are robotically welded stainless steel to virtually eliminate leaks.
- Fine mesh wire crumb screen 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.
- 304 stainless steel frypot.

**EXTERIOR FEATURES** - Stainless steel front, door, sides and basket hanger.

- 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 assure secure support.
- One year parts and labor warranty. Limited warranty on frypot, stainless steel frypot is five years pro-rated.



IFS-75-E

**\*\* ONE J BOX PER VESSEL \*\***

**75 LB. ELECTRIC FRYERS**

| MODEL     | DESCRIPTION  | OIL CAPACITY  | TOTAL OUTPUT | SHIP WEIGHT (KG) | LBS |
|-----------|--|---------------|--------------|------------------|-----|
| IFS-75-E  | Immersed   | 75 lbs (41 L) | 19 KW        | (122)            | 270 |
| IFS-75-EU | Tilt-up  | 75 lbs (41 L) | 18 KW        | (122)            | 270 |
| IFS-DS-75 | Top draining section with storage cabinet, no filter | N/A           | N/A          | (68)             | 150 |

Measurements in ( ) are metric equivalents.

**NOTES**

- "DS" drain station with storage cabinet, no filter. Includes a 4" (102 mm) deep stainless steel drain pan

| MODEL     | FRYING AREA              | DIMENSIONS  | CRATED DIMENSIONS                          |
|-----------|--------------------------|---|--|
| IFS-75-E  | 18" x 18" (457 x 457 mm) | 19-1/2" w x 34-1/2" d x 44-1/8" h (495 x 876 x 1121 mm) | 22" w x 37" d x 35" h (559 x 940 x 889 mm) |
| IFS-75-EU | 18" x 18" (457 x 457 mm) | 19-1/2" w x 34-1/2" d x 44-1/8" h (495 x 876 x 1121 mm) | 22" w x 37" d x 35" h (559 x 940 x 889 mm) |
| IFS-DS-75 | N/A                      | 19-1/2" w x 34-1/2" d x 44-1/8" h (495 x 876 x 1121 mm) | 22" w x 37" d x 35" h (559 x 940 x 889 mm) |

| MODEL     | TOTAL KW | VOLTAGE | PHASE | AMPS |
|-----------|----------|---------|-------|------|
| IFS-75-E  | 19 KW    | 208     | 3     | 53   |
|           | 19 KW    | 240     | 3     | 46   |
| IFS-75-EU | 18 KW    | 208     | 3     | 50   |
|           | 18 KW    | 240     | 3     | 44   |
|           | 18 KW    | 480*    | 3     | 22   |

\* For export only, additional charge

**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.

**OPTIONS AND ACCESSORIES**

- Fryer drain station with storage cabinet
- Heat lamp for drain station
- Stainless steel joiner strips
- 20-1/2" (521 mm) high backguard, no shelf
- Automatic basket lifts (for IFS-75-E only)
- Computer controls
- Manual timer
- Catering package for easy transporting
- Extra fry baskets with vinyl coated handles
- 6" (152 mm) casters

