



**Free Standing Gas Fryers**

Model	Capacity
IRF40	40 LB
IRF50	50 LB
IRF75	75 LB

**STANDARD FEATURES**

**Construction**

- Stainless steel front, sides, and flue riser
- Peened stainless steel tank with smoothed out welds
- Stainless steel door with stabilizer
- Full foam zone
- Welded door magnet
- Recessed door handle
- Double rod stainless steel basket hanger
- 5" caster kit included, two with lock, two without

**Fryer Features**

- 30,000 BTU heat exchange tubes with high heat baffles; 3, 4 and 5 tube fryers available
- Cool zone in fry tank
- Built in flue deflector
- Two nickel chrome wire mesh fry baskets with red plastic coated handles
- 1 ¼" Ball type – full port drain

**Control**

- Invensys Thermostat with a temperature range from 200°F - 400°F
- Auto reset high limit
- Warranty: 1 year parts and labor

**ACCESSORIES (Optional)**

- 4' quick disconnect gas hose
- Stainless steel tank covers
- Joiner strips
- 6" stainless steel legs



**SPECIFICATIONS**

Iron Range model IRF-40, IRF-50, and IRF-75 are floor standing 3, 4, and 5 tube fryers in 40, 50, and 75-pound capacities. The fry tank is a peened all stainless steel tank with an efficient high heat battle system, cool zone, and a 1 ¼" full port drain valve. The door is supported for extra strength with a welded magnet and a reversible door handle. Two fry baskets are included with red plastic coated handles. A 1 millivolt thermostat allows a temperature range of 200° F to 400°F. A backup safety Hi-Limit control shuts the fryer down if shortening exceeds the maximum temperature. The Thermostat, Gas Valve, and Hi-Limit are Invensys/Robertshaw parts.

All fryers carry ETL approval for gas and sanitation that pass USA requirements for use in food service.

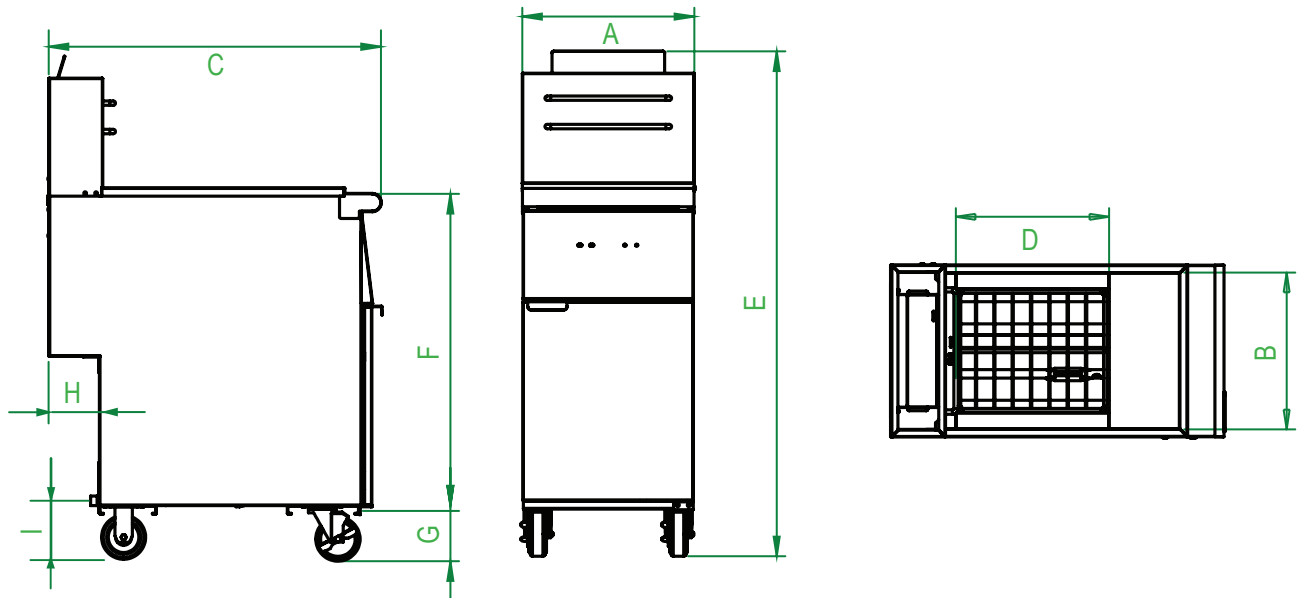




## IMPORTANT INFORMATION:

- A combination safety valve with built-in pressure regulator is provided with this unit. Natural Gas 4.0" (102 mm) W.C.  
Propane Gas 10.0" (279 mm) W.C.
- This fryer is not intended and should never be installed for home use and is manufactured with approvals for commercial installation only
- Requires an adequate ventilation and fire protection system for Commercial application of deep fat frying systems
- Gas connection is 3/4" NPT (19mm) rear gas connection is required.

Model	Width		Depth		Height			Gas Connection		Total BTU/HR	Crated Weight
	A	B	C	D	E	F	G	H	I		
IRF-40	15.5	14.1	30	13.8	45.5	28.2	5	4.2	6	90,000	169 lbs
IRF-50	15.5	14.1	30	13.8	45.5	28.2	5	4.2	6	120,000	183 lbs
IRF-75	21	19.5	34.2	18	45.5	28.2	5	4.2	6	150,000	209 lbs



## Gas Supply & Burner Information

Supply pressure should be minimum of 4" W.C. for natural gas or 10" W.C. for propane. The fryer has one 3/4" NPT male connector.

Model	Burners	Gas Type	Manifold Pressure	Number of heat tubes	Rate Each BTU/HR	Total BTU/HR	Orifice Size
IRF-40	Main	Natural	4" W.C.	3	30,000	90,000	#39
		Propane	10" W.C.	3	30,000	90,000	#52
IRF-50	Main	Natural	4" W.C.	4	30,000	120,000	#39
		Propane	10" W.C.	4	30,000	120,000	#52
IRF-75	Main	Natural	4" W.C.	5	30,000	150,000	#39
		Propane	10" W.C.	5	30,000	150,000	#52

\* Minimum supply pressure for 4" W.C. for natural gas and 10" W.C. for propane.

\*\* Orifice sizes are for units installed at altitudes between 0 and 2000 feet above sea level.

Specifications are subject to change without notice.