

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.



Robotic welding is precise, virtually eliminating leaks.



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.

- Element output is 18 KW.
- Two elements 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.

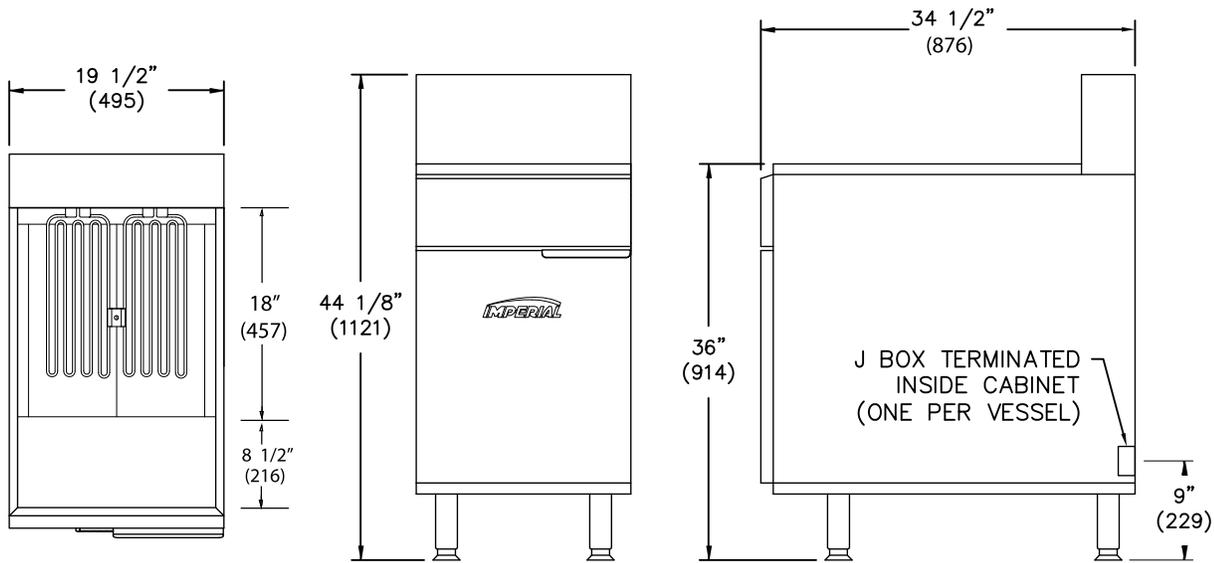
**STAINLESS STEEL FRYPOTS** - Large 18" x 18" (457 x 457 mm) frying area.

- Frypot sides are robotically welded stainless steel to virtually eliminate leaks.
- Fine mesh wire crumb 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.
- Basket hangers are stainless steel.

**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 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	OIL CAPACITY	TOTAL OUTPUT	SHIP WEIGHT	
			(KG)	LBS
IFS-75-E	75 lbs (41 L)	18 KW	(122)	270
IFS-75-EU	75 lbs (41 L)	18 KW	(122)	270
IFS-DS	N/A, drain station	N/A	(60)	130

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 (394 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 (394 x 876 x 1121 mm)	22" w x 37" d x 35" h (559 x 940 x 889 mm)	
IFS-DS	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)	

ELECTRIC AMPERAGE REQUIREMENTS				
MODEL	TOTAL KW	VOLTAGE	PHASE	AMPS
IFS-75-E, IFS-75-EU	18 KW	208	3	50.02
	18 KW	240	3	43.35
	18 KW	480*	3	21.68

\* 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
- Computer controls
- Manual timer
- Catering package for easy transporting
- Extra fry baskets with vinyl coated handles
- 6" (152 mm) casters

