



GAS

OPEN POT SIDE CAR FRYER FILTER SYSTEMS

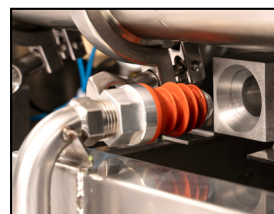
IMPERIAL



IFSCB250-OP

MODEL NUMBERS

IFSCB150-OP	IFSCB175-OP
IFSCB250-OP	IFSCB275-OP
IFSCB350-OP	IFSCB375-OP
IFSCB450-OP	IFSCB475-OP
IFSCB550-OP	IFSCB575-OP
IFSCB650-OP	IFSCB675-OP



**With
Hands-free
Filter Connection
System**

FILTER PACKAGE CHOICES

- 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 with Snap Action Thermostats, Electronic Thermostats or Computer Controls.

LOCATED UNDER FRYERS

- Filter location under fryers saves valuable space.
- Internally plumbed oil drain and return line.

UNIQUE FILTER PAN DESIGN

- 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.

DRAIN STATION

- Includes a matching stainless steel cabinet with a food warmer and dump pan.
- Cabinet may be located anywhere within the fryer battery.
- Cabinet is a convenient storage area when located at the end of the battery.

ROLLER-PUMP

- 5.5 GPM pump with a 1/3 HP motor speeds up the 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.



**Touch Screen
Digital Controls
Now Available!**

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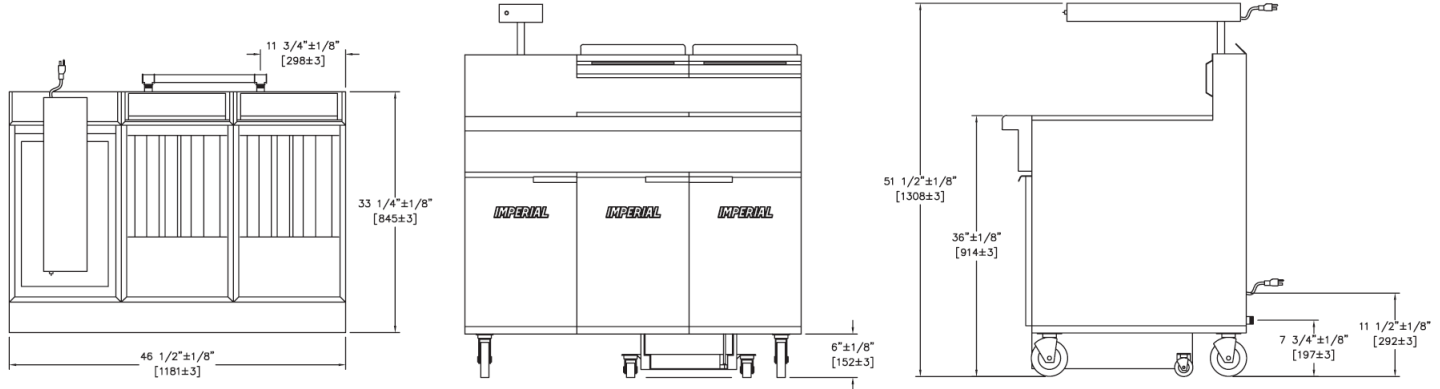
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OPEN POT SIDE CAR FRYER FILTER SYSTEMS



OPEN POT SIDE CAR FRYER/FILTER SYSTEMS

MODEL	OIL CAPACITY	WIDTH	FRYERS	SHIP WEIGHT KG	SHIP WEIGHT LBS
IFSCB150-OP	50 LBS. (41 L)	31" (787 MM)	1	196	433
IFSCB250-OP	50 LBS. (41 L)	46½" (1181 MM)	2	311	686
IFSCB350-OP	50 LBS. (41 L)	62" (1575 MM)	3	426	939
IFSCB450-OP	50 LBS. (41 L)	77½" (1969 MM)	4	541	1192
IFSCB550-OP	50 LBS. (41 L)	93" (2362 MM)	5	655	1445
IFSCB650-OP	50 LBS. (41 L)	108½" (2756 MM)	6	770	1698
IFSCB175-OP	75 LBS. (51 L)	39" (911 MM)	1	204	450
IFSCB275-OP	75 LBS. (51 L)	58½" (1486 MM)	2	327	720
IFSCB375-OP	75 LBS. (51 L)	78" (1981 MM)	3	449	990
IFSCB475-OP	75 LBS. (51 L)	97½" (2477 MM)	4	572	1260
IFSCB575-OP	75 LBS. (51 L)	117" (2972 MM)	5	694	1530
IFSCB675-OP	75 LBS. (51 L)	136½" (3467 MM)	6	816	1800

FILTER ELECTRICAL REQUIREMENT

VOLTAGE	PHASE	HZ	AMPS
115 V	1	60	6.8 AMPS

6ft (1829 mm) power cord with 3 prong plug provided

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
- Manual timer
- Filter paper 40# thickness, 20 microns, 100 sheets per box

MODEL	DIMENSIONS	CRATED DIMENSIONS
IFSCB150-OP	31" W X 33¼" D X 51½" H (787 MM X 845MM X 1308MM)	32½" W X 38"D X 40" H (826 MM X 965MM X 1016MM)
IFSCB250-OP	46½" W X 33¼" D X 51½" H (1181 MM X 845MM X 1308MM)	48" W X 38"D X 40" H (1219 MM X 965MM X 1016MM)
IFSCB350-OP	62" W X 33¼" D X 51½" H (1575 MM X 845MM X 1308MM)	63½" W X 38"D X 40" H (1613 MM X 965MM X 1016MM)
IFSCB450-OP	77½" W X 33¼" D X 51½" H (1969 MM X 845MM X 1308MM)	79" W X 38"D X 40" H (2007 MM X 965MM X 1016MM)
IFSCB550-OP	93" W X 33¼" D X 51½" H (2362 MM X 845MM X 1308MM)	94½" W X 38"D X 40" H (2400 MM X 965MM X 1016MM)
IFSCB650-OP	108½" W X 33¼" D X 51½" H (2756 MM X 845MM X 1308MM)	110" W X 38"D X 40" H (2794 MM X 965MM X 1016MM)

MODEL	DIMENSIONS	CRATED DIMENSIONS
IFSCB175-OP	39" W X 40½" D X 45¾" H (911 MM X 1029MM X 1162MM)	40½" W X 43" D X 49½" H (1029 MM X 1092MM X 1257MM)
IFSCB275-OP	58½" W X 40½" D X 45¾" H (1486 MM X 1029MM X 1162MM)	60" W X 43" D X 49½" H (1524 MM X 1092MM X 1257MM)
IFSCB375-OP	78" W X 40½" D X 45¾" H (1981MM X 1029MM X 1162MM)	79½" W X 43" D X 49½" H (2019 MM X 1092MM X 1257MM)
IFSCB475-OP	97½" W X 40½" D X 45¾" H (2477 MM X 1029MM X 1162MM)	99" W X 43" D X 49½" H (2515 MM X 1092MM X 1257MM)
IFSCB575-OP	117" W X 40½" D X 45¾" H (2972 MM X 1029MM X 1162MM)	118½" W X 43" D X 49½" H (3010 MM X 1092MM X 1257MM)
IFSCB675-OP	136½" W X 40½" D X 45¾" H (3467 MM X 1029MM X 1162MM)	138" W X 43" D X 49½" H (3505 MM X 1092MM X 1257MM)



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