# ELECTRIC 50 LB. FRYERS
# SPACE SAVER FILTER SYSTEMS

IMPERIAL®

| Model Number | |
|---|---|
| IFSSP250E | IFSSP250EU |
| IFSSP350E | IFSSP350EU |
| IFSSP450E | IFSSP450EU |
| IFSSP550E | IFSSP550EU |
| IFSSP650E | IFSSP650EU |

Add suffix "T" for Electronic Thermostat

Add suffix "C" for Computer Controls

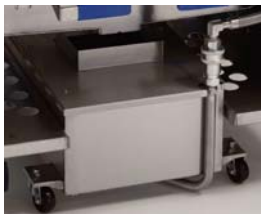
Suffix "E" denotes Immersed Elements

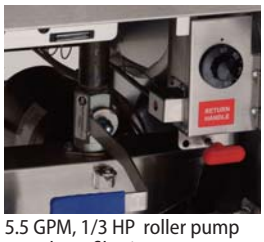
Suffix "EU" denotes Tilt-up Elements



IFSSP250EU


Filter is located under fryers to save valuable space.


Filter pan is designed for maximum oil return.


5.5 GPM, 1/3 HP roller pump speeds up filtering process.

FILTER PACKAGE CHOICES - Up to six fryers can be batteried 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.

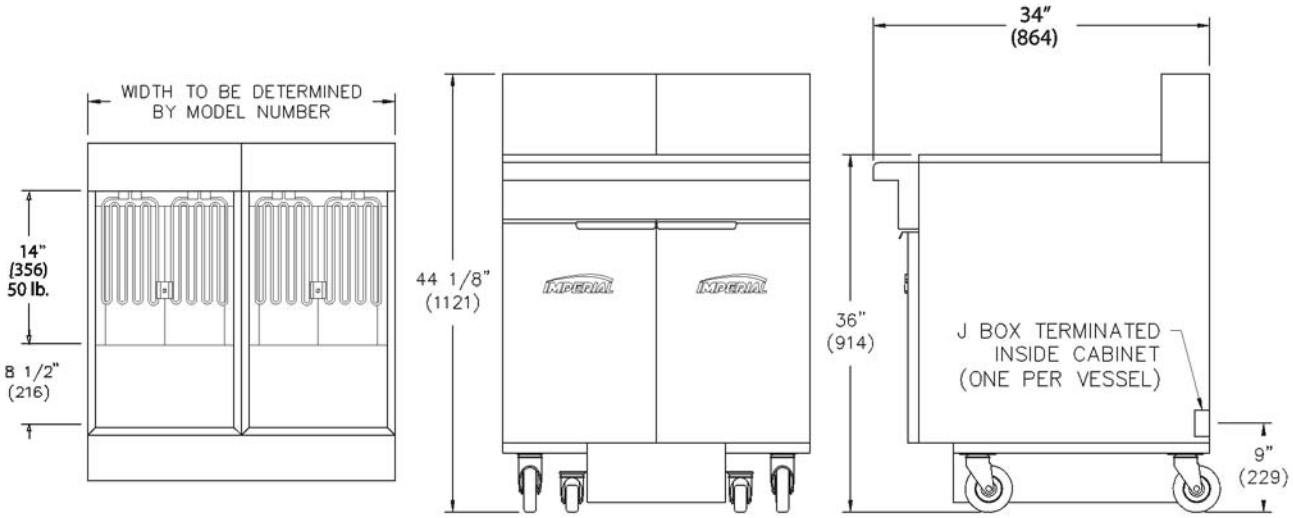
ROLLER-PUMP - Up to six fryers can be batteried into one fryer / filter system.
- 5.5 GPM pump with a 1/3 HP motor speeds up filtering process.
- Can pump oil into a disposal vat up to 20 feet away.

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.

Intertek SANITATION

# ELECTRIC 50 LB. FRYERS
# SPACE SAVER FILTER SYSTEMS

IMPERIAL




IFSSP250E

** ONE J BOX PER VESSEL**

## 50 LB. ELECTRIC FRYER SPACE SAVER FILTER SYSTEM

| MODEL | FRYER OIL CAPACITY | FRYER DEPTH | NUMBER OF FRYERS | SHIP WEIGHT (KG) | LBS |
|---|---|---|---|---|---|
| IFSSP250E<br>IFSSP250EU | 50 lbs. (41 L) | 30" (762 mm) | 2 | (252) | 556 |
| IFSSP350E<br>IFSSP350EU | 50 lbs. (41 L) | 30" (762 mm) | 3 | (367) | 809 |
| IFSSP450E<br>IFSSP450EU | 50 lbs. (41 L) | 30" (762 mm) | 4 | (482) | 1062 |
| IFSSP550E<br>IFSSP550EU | 50 lbs. (41 L) | 30" (762 mm) | 5 | (596) | 1315 |
| IFSSP650E<br>IFSSP650EU | 50 lbs. (41 L) | 30" (762 mm) | 6 | (711) | 1568 |

Measurements in ( ) are metric equivalents.

| FILTER ELECTRICAL REQUIREMENT | | | |
|---|---|---|---|
| VOLTS | PHASE | HERTZ | AMPS |
| 115 V | 1 | 60 | 6.8 amps |

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

| ELECTRICAL REQUIREMENT PER FRYER | | | | |
|---|---|---|---|---|
| MODEL | VOLTS | PHASE | HERTZ | AMPS |
| 50 lbs. | 208 | 3 | 60 | 42.38 |
| 50 lbs. | 240 | 3 | 60 | 36.73 |
| 50 lbs. | 480* | 3 | 60 | 18.36 |

* for export only

| MODEL | DIMENSIONS | CRATED DIMENSIONS |
|---|---|---|
| IFSSP250E<br>IFSSP250EU | 31" w x 34" d x 44-1/8" h<br>(787 x 864 x 1121 mm) | 32-1/2" w x 39" d x 49-1/2" h<br>(826 x 991 x 1257 mm) |
| IFSSP350E<br>IFSSP350EU | 46-1/2" w x 34" d x 44-1/8" h<br>(1181 x 864 x 1121 mm) | 48" w x 39" d x 49-1/2" h<br>(1219 x 991 x 1257 mm) |
| IFSSP450E<br>IFSSP450EU | 62" w x 34" d x 44-1/8" h<br>(1575 x 864 x 1121 mm) | 63-1/2" w x 39" d x 49-1/2" h<br>(1613 x 991 x 1257 mm) |
| IFSSP550E<br>IFSSP550EU | 77-1/2" w x 34" d x 44-1/8" h<br>(1969 x 864 x 1121 mm) | 79" w x 39" d x 49-1/2" h<br>(2007 x 991 x 1257 mm) |
| IFSSP650E<br>IFSSP650EU | 93" w x 34" d x 44-1/8" h<br>(1969 x 864 x 1121 mm) | 94-1/2" w x 39" d x 49-1/2" h<br>(2400 x 991 x 1257 mm) |

### CLEARANCE REQUIREMENTS

For use only on non-combustible floors. Legs or casters are required for non-combustible floors. 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
- 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

Intertek SANITATION CE

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