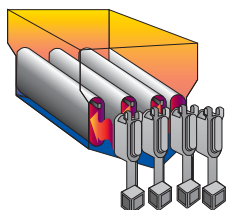
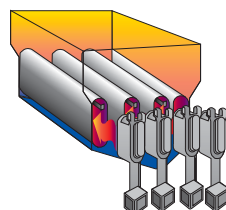


Model Numbers

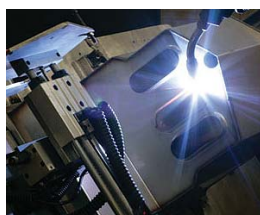
IHR-F2525    IHR-F50  
IHR-F75    IHR-F-DS  
IHR-F-DS-75



Tube fired burners have a large heat transfer area.



Large cool zone captures and hold particles out of the fry zone.



Robotic welding is precise, virtually eliminating leaks.



IHR-F50 shown

**TUBE FIRED BURNERS** - High efficiency cast iron burners have a large heat transfer area.

- Tubes are constructed of heavy gauge metal with a built-in deflector system.
- 140,000 BTU (41 KW) total output for 25/25 and 50 lb. models and 175,000 BTU (51 KW) for the 75 lb. model.
- Millivolt temperature control circuit.
- Snap acting thermostat has a 200° F - 400° F (93° C-204° C) temperature range.
- Fast recovery to desired temperature.
- Heats oil quickly producing a better tasting product with less oil absorption.
- 100% safety shut-off.

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

- Reduces taste transfer.

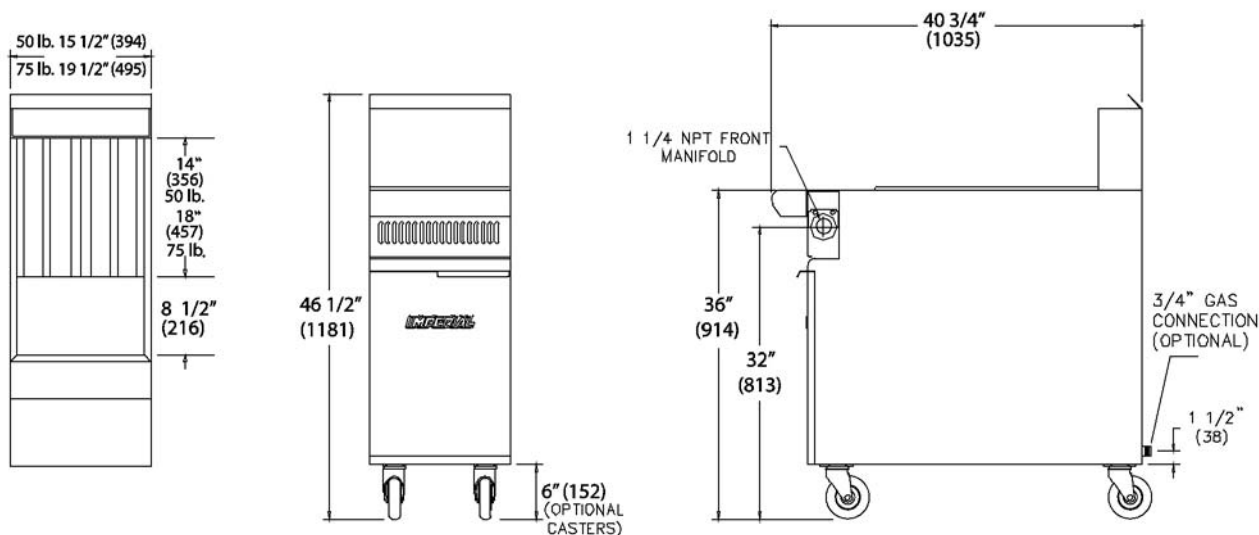
**STAINLESS STEEL FRYPOTS** - Frying area for the two 25 lb. model is 6-3/4" x 14" (171 x 356 mm), 14" x 14" (356 x 356 mm) for the 50 lb. model and 18" x 18" (457 x 457 mm) for the 75 lb. model.

- Frypot tubes and sides are robotically welded stainless steel to virtually eliminate leaks.
- Fine mesh wire crumb is included.
- Recessed 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** - Sleek European styling. Stainless steel front, door, sides, basket hanger and frypot.

- Welded and polished stainless steel seams.
- Large 7" (178 mm) stainless steel landing ledge protects the enclosed front 1-1/4" (32 mm) manifold.
- 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 assures secure support.
- One year parts and labor warranty. Limited warranty of frypot, stainless steel frypot is five years pro-rated.





## HEAVY DUTY RANGE MATCH FRYERS

| MODEL       | OIL CAPACITY        | GAS OUTPUT<br>BTU (KW) | NUMBER<br>OF BURNERS | SHIP WEIGHT<br>(KG) LBS |
|-------------|---------------------|------------------------|----------------------|-------------------------|
| IHR-F2525   | 25/25 lbs (14/14 L) | 140,000 (41)           | 4                    | (135) 299               |
| IHR-F50     | 50 lbs (27 L)       | 140,000 (41)           | 4                    | (129) 286               |
| IHR-F75     | 75 lbs (41 L)       | 175,000 (51)           | 5                    | (135) 298               |
| IHR-F-DS    | N/A, drain station  | N/A                    | N/A                  | (86) 190                |
| IHR-F-DS-75 | N/A, drain station  | N/A                    | N/A                  | (91) 200                |

Measurements in ( ) are metric equivalents.

### NOTES

- "DS" specifies 4" (102 mm) deep top draining station with storage cabinet, no filter. Includes a 4" (102 mm) deep stainless steel drain pan
- "DS" is 15-1/2" (394 mm) wide, "DS-75" is 19-1/2" (495 mm) wide

| MODEL       | FRYING AREA                       | DIMENSIONS                                               | CRATED<br>DIMENSIONS                        |
|-------------|-----------------------------------|----------------------------------------------------------|---------------------------------------------|
| IHR-F2525   | 2 ea. 6-3/4" x 14" (171 x 356 mm) | 15-1/2" w x 40-3/4" d x 46-1/2" h (394 x 1035 x 1181 mm) | 18" w x 43" d x 35" h (457 x 1092 x 889 mm) |
| IHR-F50     | 14" x 14" (356 x 356 mm)          | 15-1/2" w x 40-3/4" d x 46-1/2" h (394 x 1035 x 1181 mm) | 18" w x 43" d x 35" h (457 x 1092 x 889 mm) |
| IHR-F75     | 18" x 18" 457 x 457 mm)           | 19-1/2" w x 40-3/4" d x 46-1/2" h (495 x 1035 x 1181 mm) | 23" w x 43" d x 35" h (584 x 1092 x 889 mm) |
| IHR-F-DS    | N/A                               | 15-1/2" w x 40-3/4" d x 46-1/2" h (394 x 1035 x 1181 mm) | 18" w x 43" d x 35" h (457 x 1092 x 889 mm) |
| IHR-F-DS-75 | N/A                               | 19-1/2" w x 40-3/4" d x 46-1/2" h (495 x 1035 x 1181 mm) | 23" w x 43" d x 35" h (584 x 1092 x 889 mm) |

| MANIFOLD PRESSURE                    | MANIFOLD    |
|--------------------------------------|-------------|
| NATURAL GAS                          | PROPANE GAS |
| 4.0" W.C.                            | 11.0" W.C.  |
| Specify elevation, if over 2,000 ft. |             |

### 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

- Stainless steel backguard
- Stainless steel common front landing ledge 54", 72", 90", 108" (1372, 1829, 2286, 2743 mm)
- Fryer drain station with storage cabinet
- Automatic basket lifts
- Computer controls
- Manual timer
- Extra fry baskets with vinyl coated handles
- 3/4" rear gas connection for single unit connection
- 1-1/4" rear gas connection for single unit connection
- Gas shut off valve, 3/4" or 1-1/4", N.P.T.
- Gas pressure regulator, 3/4" or 1-1/4", N.P.T.
- Quick disconnect and flexible gas hose, 3/4" or 1-1/4", N.P.T.
- 6" (152 mm) casters

