

Model: IF-40 / IF-50 / IF-70



Fryer



FEATURES:

- Stainless steel exterior
- Available in natural gas or propane
- Heavy duty burners with a standing flame, standby pilots
- Welded stainless steel tank
- High quality thermostat maintains select temperature automatically between 200°F - 400°F
- Safety valve with an automatic voltage stabilizing function
- Oil cooling zone in the bottom of the tank captures food particles and extends oil life
- Gas source: NG/Propane
- Gas pressure:
NG: 4" WC Propane: 10" WC
- Single burner: 30,000 BTU/H
- 1 year parts & labour warranty

Options



MAIN DATA

| MODEL | Product Size (in) (W*D*H) | Net Weight | Gross Weight | Gas Source | Burner Count | Single Burner | Combined | 40FT (PCS) |
|-------|---------------------------|------------|--------------|------------|--------------|---------------|--------------|------------|
| IF-40 | 15*32*45 | 165.35 | 187.39 | NG/LPG | 3 | 30000 BTU/H | 90000 BTU/H | 195 |
| IF-50 | | 176.35 | 198.42 | NG/LPG | 4 | | 120000 BTU/H | 195 |
| IF-70 | 21*32*45 | 220.46 | 246.92 | NG/LPG | 5 | | 150000 BTU/H | 156 |



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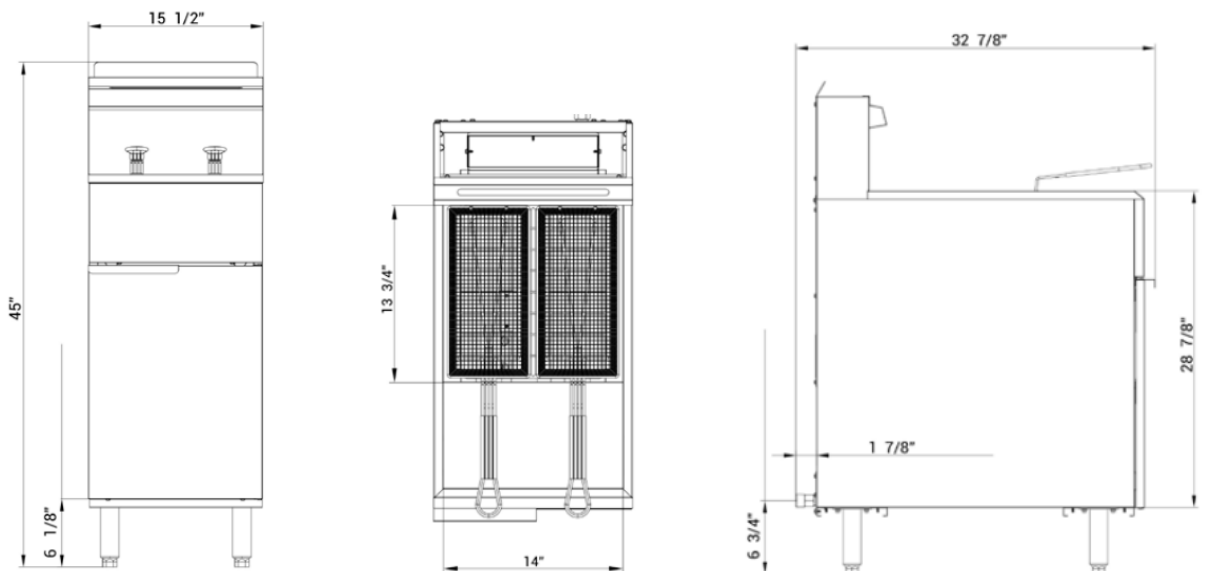
Description

The Inferno fryer is high efficiency with cast iron burners that create a large heat-transfer area for reliable, even heat distribution. Our durable temperature probe senses temperature changes and activates a quick burner response. Fryer operating temperatures range from 200°F (93°C) to 400°F (204°C).

Millivolt safety control system. The frypot and cold zone can be cleaned and wiped down by hand. The large cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine frypot cleaning.

PLAN VIEW

IF-40 / IF-50



IF-70

