Project #: _____

Item #: _____

AIA File #: _____

Heavy Duty Range Series
Range Match Fryers

Model IHR-F50 shown with optional stainless steel sides

Model Numbers

❑ IHR-F2525 ❑ IHR-F50 ❑ IHR-F75 ❑ IHR-F-DS

Fryer Features

- High efficiency cast iron tube-fired burners.
- IHR-2525, 4 burners rated 110,000 BTU (32 KW)
  IHR-F50, 4 burners rated 140,000 BTU/hr (41 KW)
  IHR-F75, 5 burners rated 175,000 BTU/hr (51 KW)
- Millivolt temperature control circuit.
- Snap acting thermostat has a 200ºF - 400ºF (93ºC - 204ºC) temperature range.
- 100% safety shut-off.
- Large capacity stainless steel frypots.
  IHR-2525 is 25 lbs. (14 L.) for each pot
  IHR-50 is 50 lbs. (27 L.)
  IHR-75 is 75 lbs. (41 L.)
- Two large nickel-plated wire mesh fry baskets.
- Vinyl coated basket handles are heat resistant.
- Fine mesh crumb screen.
- 1 1/4" (32) ball valve for quick draining.

All measurements in ( ) are metric equivalents.

Heavy Duty Features

- Stainless steel front, door, ledge, stub back and frypot.
- Large 7" (178) stainless steel landing ledge with a wide radius for a sleek European look.
- Enclosed front 1 1/4" manifold.
- 6" (152) heavy duty legs, with adjustable feet.
- One year parts and labor warranty. Limited warranty on stainless steel frypot is 5 years pro-rated.

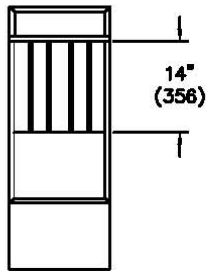
Specification #: _____

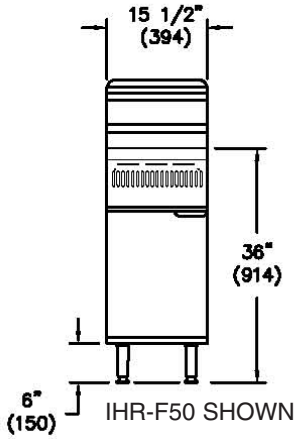
Imperial Commercial Cooking Equipment

1128 Sherborn Street ■ Corona, CA 92879 ■ 800.343.7790 ■ Ph: 951.281.1830 ■ Fx: 951.281.1879

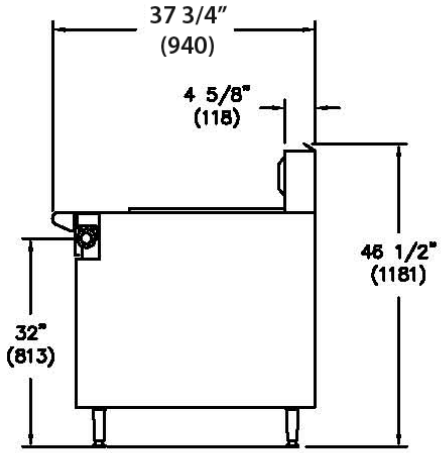
www.imperialrange.com ■ E-mail: imperialsales@imperialrange.com

Imperial Heavy Duty Range Series - Range Match Fryers





IHR-F50 SHOWN



Model#	Description	Oil Capacity Lbs.	(Liters)	Gas Output BTU	(KW)	Ship Wt. (Kg.)	Lbs.
IHR-F2525	Two 1/2 size Split Pot Stainless Steel Frypots	25/25	(14/14)	110,000	(32)	(135)	299
IHR-F50	Stainless Steel Frypot	50	(27)	140,000	(41)	(129)	286
IHR-F75	Stainless Steel Frypot	75	(41)	175,000	(51)	(135)	298
IHR-F-DS	Top Draining section storage cabinet, (no filter) 4" deep S/S Drain Pan	-	-	-	-	(86)	190

All measurements in ( ) are metric equivalents.

Crated Dimensions: 39" (991mm) d x 38 1/2" (978mm) h. Add 2" (51) to width of unit.

Standard Exterior Finish Specifications
Front, door, stub back and basket hanger shall be constructed of stainless steel with welded and finished stainless steel seams. Base shall be 10 gauge steel. Stainless steel 6" (152) legs shall have a 2 1/2" (64) diameter with adjustable feet and a 5/8" (16) mounting plate.

Frypot Specifications
All precision welded stainless steel vessel shall be constructed of heavy 16 gauge stainless steel. Vessel shall have a large foam area to prevent overflow. There shall be 14 gauge stainless steel, fully immersed heat transfer tubes for maximum efficiency. Heat retaining baffles and deflectors shall be inside of tubes and easily removed for cleaning. Tube joints shall be welded on the outside of specially drawn fry vessels to prevent leaks.
IHR-F2525, 110,000 BTU/hr (32 KW) output - 4 burners.
IHR-F50, 140,000 BTU/hr (41 KW) output - 4 burners.
IHR-F75, 175,000 BTU/hr (51 KW) output - 5 burners.
Snap acting thermostat shall have a 200ºF - 400ºF (93ºC - 204ºC) temperature range. Fail-safe high limit control shall shut off all gas if oil temperature exceeds 435ºF. (224ºC). Safety pilot shall be 100% shut off. Large cool zone beneath tubes shall capture food and breading particles and keep them out of the frying area to improve food taste and prolong oil life. Fine mesh crumb screen shall be removable. Unit shall include removable drain pipe and clean out rod. Drain shall be a 1 1/4" (32) full port drain valve for quick draining.

Frypot Oil Capacity
IHR-F2525 shall have 25 lbs. (14 L.) oil capacity per frypot.
IHR-F50 shall have 50 lbs. (27 L.) oil capacity per frypot.
IHR-F75 shall have 75 lbs. (41 L.) oil capacity per frypot.

Gas: Manifold pressure is 4" W.C. for natural gas or 11" for propane gas. Manifold size 1 1/4" NPT Specify type of gas and elevation if over
2,000 ft. (610 m).

Clearance: For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 6" (152) from combustible surfaces.

Optional Items
■ Rear gas pressure regulator ■ Portable oil filter unit ■ Quick disconnect hose and restraining device ■ Stainless steel strip to cover between fryers ■ Various size fry baskets ■ 6" (152) swivel casters (front two casters are locking) ■ Stainless steel backguard.

Optional Fryer/Filter Systems
■ Pre-packaged systems with matching cabinet and built-in filter and pan ■ stainless steel dump station and food warmer are available ■ System options include solid state thermostat control, computer fry control and basket lifts.

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