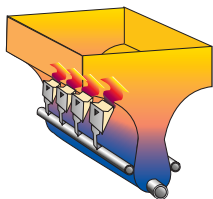
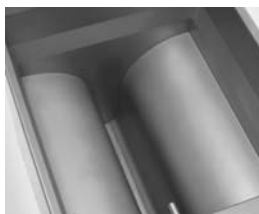


Model Numbers

IRF-40-OP IRF-50-OP
IRF-75-OP IRF-DS



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



Open pot design is easy to clean with no obstructions to clean around.



Robotic welding is precise, virtually eliminating leaks.



IRF-40-OP shown

OPEN POT BURNERS - Flame heats plates located strategically outside of the frypot.

- Intense heat rapidly heats the stainless steel sides and the oil inside of the frypot.
- No tube fired burners and no air shutter adjustments needed.
- Snap acting thermostat has a 200°F - 400°F. (93°C - 204°C) temperature range that extends oil life and produces a uniformly cooked product.
- 100% safety shut-off valve.

LARGE COLD ZONE - Captures and holds particles out of the fry zone.

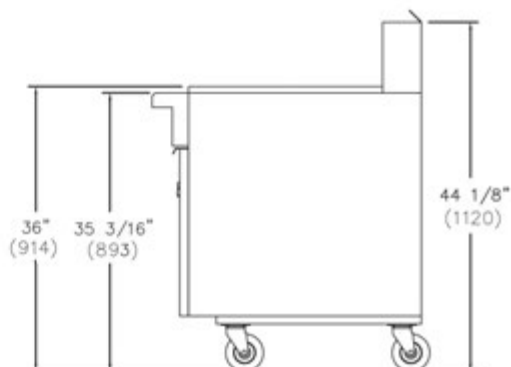
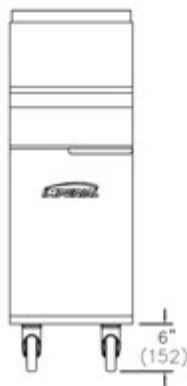
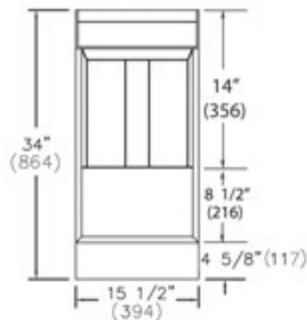
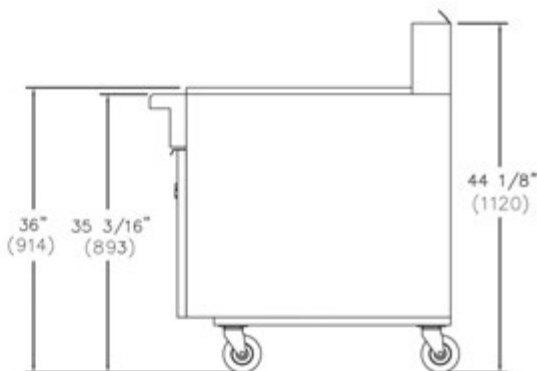
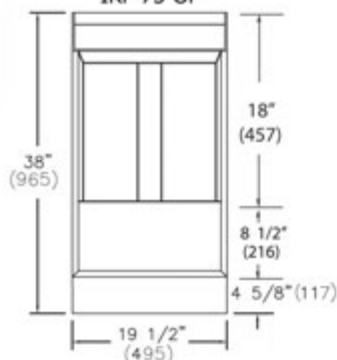
- Reduces taste transfer.

STAINLESS STEEL FRYPOT - Open Pot Frypots are easy to clean with no obstruction to clean around.

- Large 14" x 14" (356 x 356 mm) frying area on 40 and 50 lbs. 18" x 18" (457 x 457 mm) on 75 lbs.
- Frypot sides are robotically welded stainless steel to virtually eliminate leaks.
- Fine mesh wire crumb is included.
- Deep drawn 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 - Stainless steel front, door, sides, basket hanger and frypot.

- Welded and polished stainless steel seams.
- 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 on frypot, stainless steel frypot is five years pro-rated.

IRF-40-OP and IRF-50-OP

IRF-75-OP


RANGE MATCH OPEN POT FRYERS

MODEL	OIL CAPACITY	GAS OUTPUT		SHIP WEIGHT	
		BTU	(KW)	(KG)	LBS
IRF-40-OP	40 lbs (22 L)	105,000	(31)	(100)	221
IRF-50-OP	50 lbs (27 L)	120,000	(35)	(114)	253
IRF-75-OP	75 lbs (41 L)	150,000	(44)	(122)	270
IRF-DS	N/A, drain station	N/A	N/A	(60)	130

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

MODEL	FRYING AREA	DIMENSIONS	CRATED DIMENSIONS
IRF-40-OP	14" x 14" (356 x 356 mm)	15-1/2" w x 34" d x 44-1/8" h (394 x 864 x 1120 mm)	18" w x 31" d x 35" h (457 x 787 x 889 mm)
IRF-50-OP	14" x 14" (356 x 356 mm)	15-1/2" w x 34" d x 44-1/8" h (394 x 864 x 1120 mm)	18" w x 31" d x 35" h (457 x 787 x 889 mm)
IRF-75-OP	18" x 18" 457 x 457 mm)	19-1/2" w x 38" d x 44-1/8" h (495 x 965 x 1120 mm)	22" w x 35" d x 35" h (559 x 889 x 889 mm)
IRF-DS	N/A	15-1/2" w x 34" d x 44-1/8" h (394 x 864 x 1120 mm)	18" w x 31" d x 35" h (457 x 787 x 889 mm)

MANIFOLD PRESSURED. 136"	MANIFOLD
NATURAL GAS	PROPANE GAS
4.0" W.C.	11.0" W.C.
	3/4" or 1-1/4"

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

- Extra fry baskets with vinyl coated handles
- Gas shut off valve, 3/4" N.P.T.
- Quick disconnect and flexible gas hose, 3/4" N.P.T.
- 6" (152 mm) casters

