# ELECTRIC 75 LB. FRYERS
# SIDE CAR FILTER SYSTEMS

IMPERIAL®

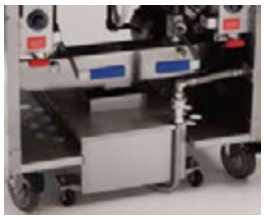
| Model Number | |
|---|---|
| IFSCB175E | IFSCB175EU |
| IFSCB275E | IFSCB275EU |
| IFSCB375E | IFSCB375EU |
| IFSCB475E | IFSCB475EU |
| IFSCB575E | IFSCB575EU |
| IFSCB675E | IFSCB675EU |

Add suffix "T" for Electronic Thermostat

Add suffix "C" for Computer Controls

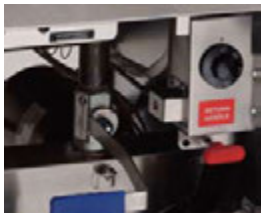
Suffix "E" denotes Immersed Elements

Suffix "EU" denotes Tilt-up Elements



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.

Side Car includes a stainless steel cabinet with a drain area, food warmer and dump pan.

IFSCB275EU

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.

DRAIN STATION - Includes a matching stainless steel cabinet with a food warmer and dump pan.
- Cabinet may be located anywhere within the fryer battery.
- Cabinet is a convenient storage area when located at the end of the battery.

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.

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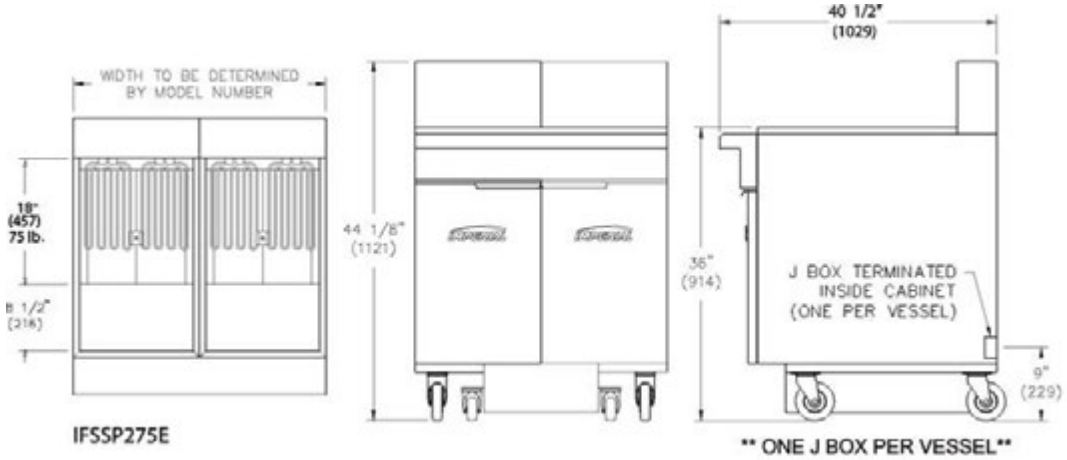


IFSSP275E

** ONE J BOX PER VESSEL**

| MODEL | FRYER OIL CAPACITY | OVERALL WIDTH | NUMBER OF FRYERS | SHIP WEIGHT (KG) | LBS |
|---|---|---|---|---|---|
| IFSCB175E<br>IFSCB175EU | 75 lbs. (51 L) | 39" (911 mm) | 1 | (217) | 480 |
| IFSCB275E<br>IFSCB275EU | 75 lbs. (51 L) | 58-1/2" (1486 mm) | 2 | (327) | 720 |
| IFSCB375E<br>IFSCB375EU | 75 lbs. (51 L) | 78" (1981 mm) | 3 | (449) | 990 |
| IFSCB475E<br>IFSCB475EU | 75 lbs. (51 L) | 97-1/2" (2477 mm) | 4 | (572) | 1260 |
| IFSCB575E<br>IFSCB575EU | 75 lbs. (51 L) | 117" (2972 mm) | 5 | (694) | 1530 |
| IFSCB675E<br>IFSCB675EU | 75 lbs. (51 L) | 136-1/2" (3467 mm) | 6 | (816) | 1800 |

Measurements in ( ) are metric equivalents.

| MODEL | DIMENSIONS | CRATED DIMENSIONS |
|---|---|---|
| IFSCB175E<br>IFSCB175EU | 39" w x 40-1/2" d x 44-1/8" h<br>(911 x 1029 x 1121 mm) | 40-1/2" w x 43" d x 49-1/2" h<br>(1029 x 1092 x 1257 mm) |
| IFSCB275E<br>IFSCB275EU | 58-1/2" w x 40-1/2" d x 44-1/8" h<br>(1486 x 1029 x 1121 mm) | 60" w x 43" d x 49-1/2" h<br>(1524 x 1092 x 1257 mm) |
| IFSCB375E<br>IFSCB375EU | 78" w x 40-1/2" d x 44-1/8" h<br>(1981 x 1029 x 1121 mm) | 79-1/2" w x 43" d x 49-1/2" h<br>(2019 x 1092 x 1257 mm) |
| IFSCB475E<br>IFSCB475EU | 97-1/2" w x 40-1/2" d x 44-1/8" h<br>(2477 x 1029 x 1121 mm) | 99" w x 43" d x 49-1/2" h<br>(2515 x 1092 x 1257 mm) |
| IFSCB575E<br>IFSCB575EU | 117" w x 40-1/2" d x 44-1/8" h<br>(2972 x 1029 x 1121 mm) | 118-1/2" w x 43" d x 49-1/2" h<br>(3010 x 1092 x 1257 mm) |
| IFSCB675E<br>IFSCB675EU | 136-1/2" w x 40-1/2" d x 44-1/8" h<br>(3467 x 1029 x 1121 mm) | 138" w x 43" d x 49-1/2" h<br>(3505 x 1092 x 1257 mm) |

## FILTER ELECTRICAL REQUIREMENT

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

## ELECTRICAL REQUIREMENT PER FRYER

| MODEL | VOLTS | PHASE | HERTZ | AMPS |
|---|---|---|---|---|
| 75 lbs. | 208 | 3 | 60 | 50.02 |
| 75 lbs. | 240 | 3 | 60 | 43.35 |
| 75 lbs. | 480 | 3 | 60 | 21.68 |

* For export only

## 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

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