ELECTRIC 75 LB. FRYERS
SPACE SAVER FILTER SYSTEMS

IMPERIAL®

Model Number

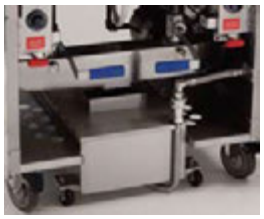
IFSSP275E	IFSSP275EU
IFSSP375E	IFSSP375EU
IFSSP475E	IFSSP475EU
IFSSP575E	IFSSP575EU
IFSSP675E	IFSSP675EU

Add suffix "T" for Electronic Thermostat

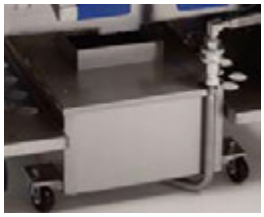
Add suffix "C" for Computer Controls

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.

IFSSP275EU

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.

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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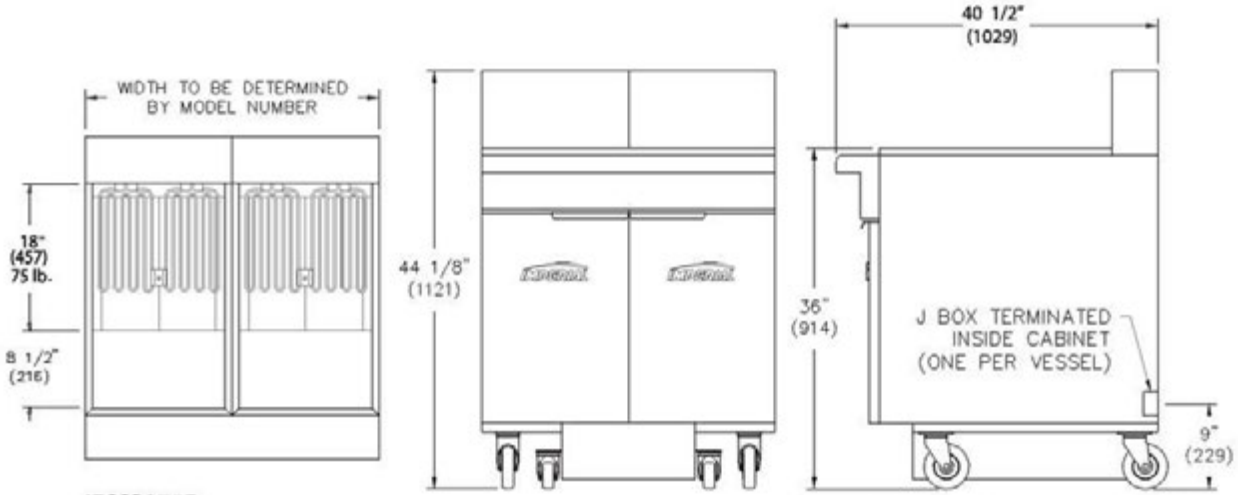

IFSSP275E

** ONE J BOX PER VESSEL**

MODEL	FRYER OIL CAPACITY	FRYER DEPTH	NUMBER OF FRYERS	SHIP WEIGHT (KG)	LBS
IFSSP275E IFSSP275EU	75 lbs. (51 L)	34" (864 mm)	2	(268)	590
IFSSP375E IFSSP375EU	75 lbs. (51 L)	34" (864 mm)	3	(390)	860
IFSSP475E IFSSP475EU	75 lbs. (51 L)	34" (864 mm)	4	(513)	1130
IFSSP575E IFSSP575EU	75 lbs. (51 L)	34" (864 mm)	5	(635)	1400
IFSSP675E IFSSP675EU	75 lbs. (51 L)	34" (864 mm)	6	(758)	1670

Measurements in ( ) are metric equivalents.

MODEL	DIMENSIONS	CRATED DIMENSIONS
IFSSP275E IFSSP275EU	39" w x 40-1/2" d x 44-1/8" h (911 x 1029 x 1121 mm)	40-1/2 w x 43" d x 49-1/2" h (1029 x 1092 x 1257 mm)
IFSSP375E IFSSP375EU	58-1/2" w x 40-1/2" d x 44-1/8" h (1486 x 1029 x 1121 mm)	60" w x 43" d x 49-1/2" h (1524 x 1092 x 1257 mm)
IFSSP475E IFSSP475EU	78" w x 40-1/2" d x 44-1/8" h (1981 x 1029 x 1121 mm)	79-1/2" w x 43" d x 49-1/2" h (2019 x 1092 x 1257 mm)
IFSSP575E IFSSP575EU	97-1/2" w x 40-1/2" d x 44-1/8" h (2477 x 1029 x 1121 mm)	99" w x 43" d x 49-1/2" h (2515 x 1092 x 1257 mm)
IFSSP675E IFSSP675EU	117" w x 40-1/2" d x 44-1/8" h (2972 x 1029 x 1121 mm)	118-1/2" w x 43" d x 49-1/2" h (3010 x 1092 x 1257 mm)

FILTER ELECTRICAL REQUIREMENT

VOLTS	PHASE	HERTZ	AMPS
115 V	1	60	6.8 amps

6ft. (1829 mm) power cord with 3 prong plug provided

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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