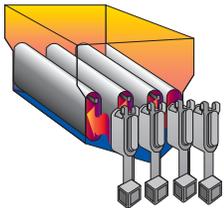
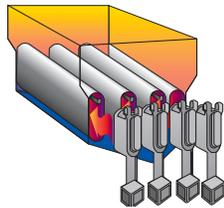


Model Numbers

IHR-F2525 IHR-F50
IHR-F75 IHR-F-DS
IHR-F-DS-75



Tube fired burners have a large heat transfer area.



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



Robotic welding is precise, virtually eliminating leaks.



IHR-F50 shown

TUBE FIRED BURNERS - High efficiency cast iron burners have a large heat transfer area.

- Tubes are constructed of heavy gauge metal with a built-in deflector system.
- 140,000 BTU (41 KW) total output for 25/25 and 50 lb. models and 175,000 BTU (51 KW) for the 75 lb. model.
- Millivolt temperature control circuit.
- Snap acting thermostat has a 200° F - 400° F (93° C-204° C) temperature range.
- Fast recovery to desired temperature.
- Heats oil quickly producing a better tasting product with less oil absorption.
- 100% safety shut-off.

LARGE COOL ZONE - Captures and holds particles below the tubes, out of the fry zone.

- Reduces taste transfer.

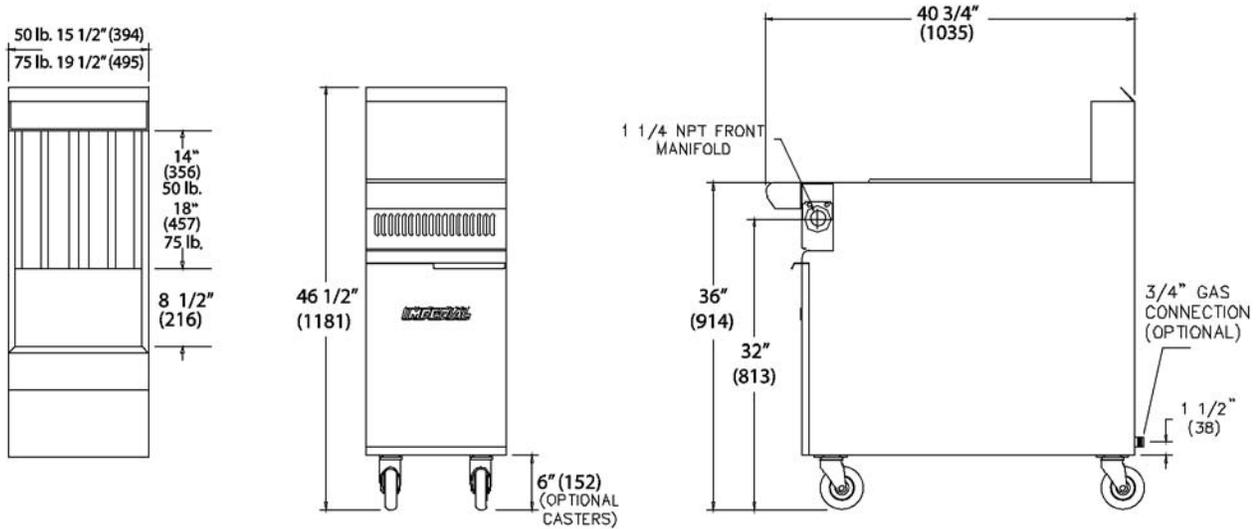
STAINLESS STEEL FRYPOTS - Frying area for the two 25 lb. model is 6-3/4" x 14" (171 x 356 mm), 14" x 14" (356 x 356 mm) for the 50 lb. model and 18" x 18" (457 x 457 mm) for the 75 lb. model.

- Frypot tubes and sides are robotically welded stainless steel to virtually eliminate leaks.
- Fine mesh wire crumb is included.
- Recessed 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 - Sleek European styling. Stainless steel front, door, sides, basket hanger and frypot.

- Welded and polished stainless steel seams.
- Large 7" (178 mm) stainless steel landing ledge protects the enclosed front 1-1/4" (32 mm) manifold.
- 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 of frypot, stainless steel frypot is five years pro-rated.





HEAVY DUTY RANGE MATCH FRYERS

MODEL	OIL CAPACITY	GAS OUTPUT		NUMBER OF BURNERS	SHIP WEIGHT	
		BTU	(KW)		(KG)	LBS
IHR-F2525	25/25 lbs (14/14 L)	140,000	(41)	4	(135)	299
IHR-F50	50 lbs (27 L)	140,000	(41)	4	(129)	286
IHR-F75	75 lbs (41 L)	175,000	(51)	5	(135)	298
IHR-F-DS	N/A, drain station	N/A	N/A	N/A	(86)	190
IHR-F-DS-75	N/A, drain station	N/A	N/A	N/A	(91)	200

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
- "DS" is 15-1/2" (394 mm) wide, "DS-75" is 19-1/2" (495 mm) wide

MODEL	FRYING AREA	DIMENSIONS	CRATED
			DIMENSIONS
IHR-F2525	2 ea. 6-3/4" x 14" (171 x 356 mm)	15-1/2" w x 40-3/4" d x 46-1/2" h (394 x 1035 x 1181 mm)	18" w x 43" d x 35" h (457 x 1092 x 889 mm)
IHR-F50	14" x 14" (356 x 356 mm)	15-1/2" w x 40-3/4" d x 46-1/2" h (394 x 1035 x 1181 mm)	18" w x 43" d x 35" h (457 x 1092 x 889 mm)
IHR-F75	18" x 18" 457 x 457 mm)	19-1/2" w x 40-3/4" d x 46-1/2" h (495 x 1035 x 1181 mm)	23" w x 43" d x 35" h (584 x 1092 x 889 mm)
IHR-F-DS	N/A	15-1/2" w x 40-3/4" d x 46-1/2" h (394 x 1035 x 1181 mm)	18" w x 43" d x 35" h (457 x 1092 x 889 mm)
IHR-F-DS-75	N/A	19-1/2" w x 40-3/4" d x 46-1/2" h (495 x 1035 x 1181 mm)	23" w x 43" d x 35" h (584 x 1092 x 889 mm)

MANIFOLD PRESSURE		MANIFOLD SIZE
NATURAL GAS	PROPANE GAS	
4.0" W.C.	11.0" W.C.	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

- Stainless steel backguard
- Stainless steel common front landing ledge 54", 72", 90", 108" (1372, 1829, 2286, 2743 mm)
- Fryer drain station with storage cabinet
- Automatic basket lifts
- Computer controls
- Manual timer
- Extra fry baskets with vinyl coated handles
- 3/4" rear gas connection for single unit connection
- 1-1/4" rear gas connection for single unit connection
- Gas shut off valve, 3/4" or 1-1/4", N.P.T.
- Gas pressure regulator, 3/4" or 1-1/4", N.P.T.
- Quick disconnect and flexible gas hose, 3/4" or 1-1/4", N.P.T.
- 6" (152 mm) casters

