



Ideal Fryer's Series are design and build for all purpose frying. These fryers have an efficient tube design that allows oil to cook at its maximum and with the help of its Hi-limit thermostat the heat recovers rapidly, helping the chef's at the most demanding hours. The fryers use a millivolt temperature control circuit, therefore no electrical hook up is required. All the fryer's components are precisely assembled and welded to avoid any leaks and to ensure a strong and long lasting product. We offer three models for your convenience; 3 burners (40 lbs), 4 burners (50 lbs) & 5 burners (90 lbs) with large frying areas. They complain, both with Gas Safety and NSF Regulations.



## STANDARD FEATURES

- Heavy gage sand blasted stainless steel tank.
- 14" x 14" x 19" Frying area.
- Two removable large and resistant fry nickel plated wire mesh baskets with plastic handles.
- 6" Appliance Legs
- Double panel doors.
- Fine and resistant wire mesh crumb screen
- High efficient cast iron burners.
- Robertshaw Hi-limit and thermostat components
- Millivolt temperature control circuit.
- 1-1/4" drain valve with one drain nipple.
- Caters come as an extra accessories (\$100.00 net per 4)
- Stainless steel front and door.
- One year parts and labor warranty.
- Complies with "ANS Z83.11b-/CSA 1.8-2009 Food Service Equipment" and NSF / ANSI 4.



High efficient cast iron burners rated at 30,000 BTU's/hr each that transfers heat rapidly and fast heat recovery with a built in heat deflector (baffle). Along with top of the line Hi-limit thermostat and millivolt safety valve that maintains accurate oil temperature.

Stainless steel strongly welded tank with an extra sand blasted layer for sanitation safety. With a frying area of 14" x 14" for models FR-40 and FR-50. Models FR-90 has a 18"x 18" frying area. Both with a large cool zone to capture food residues to prolong the oil life.



**Model: IDFR-40**



**Model: IDFR-90**

**Gas:** 3/4" NPT rear gas connection, specify type of gas and altitude if over 2,000 feet.  
**Pressure:** 5" W.C. - Natural Gas  
 10" W.C. - Propane Gas  
**Note:** Install the adequate pressure regulator at the inlet of the gas line.

## Fryer Series

Model	#'s of Tubes	Dimensions	Weight	Total BTU's/hr	Price List
IDFR-40	3	16"W x 34"D x 45"H	165 Lbs.	90,000	\$1,550.00
IDFR-50	4	16"W x 34"D x 45"H	175 Lbs	120,000	\$1,875.00
IDFR-90	5	21"W x 34"D x 45"H	220 Lbs	150,000	\$2,250.00