



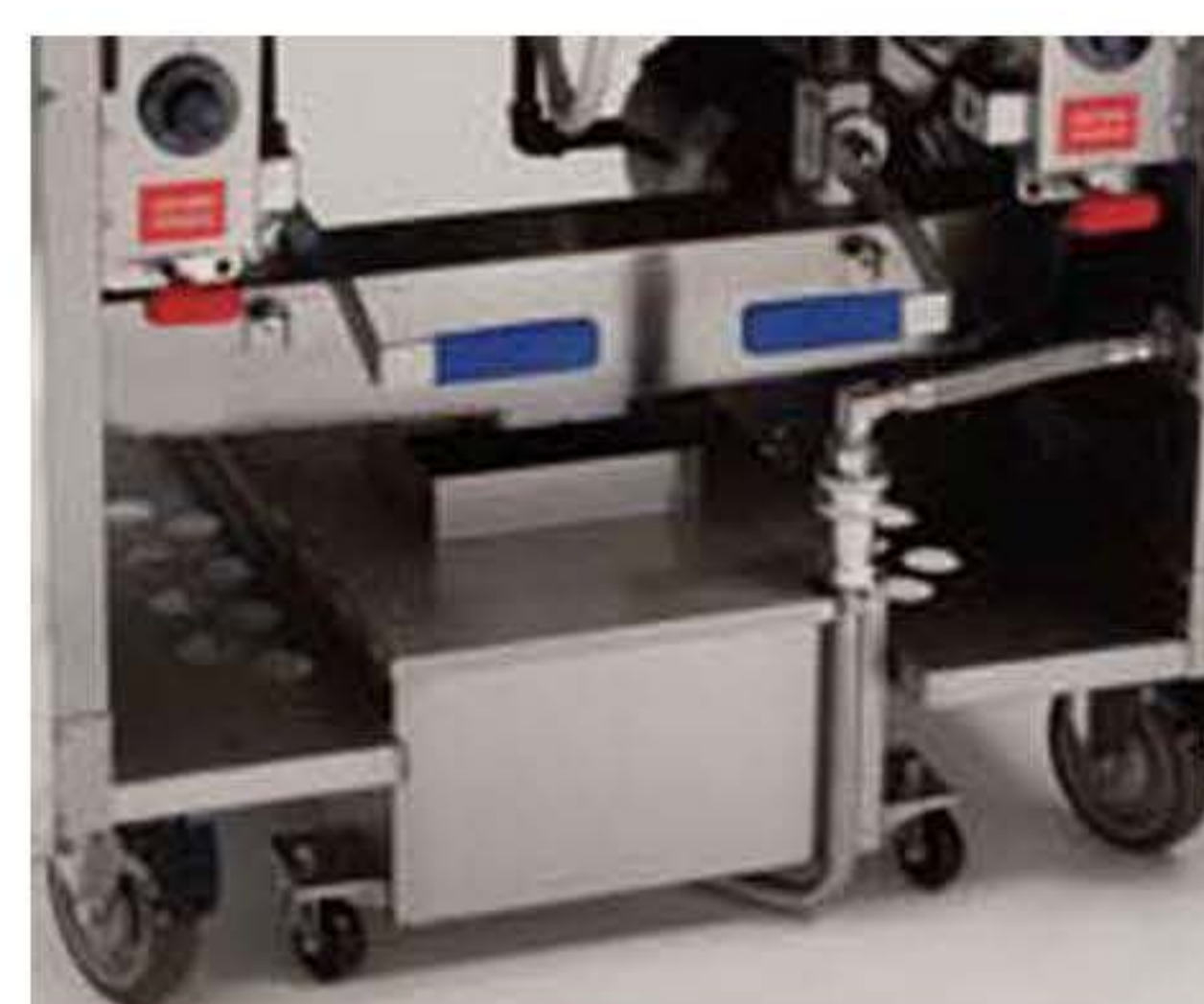
ELECTRIC FRYER FILTER SYSTEMS

IMPERIAL



IFSCB275EU

Filter system with
drain station



Filter is located under fryers to save
valuable space.

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 PACKAGE CHOICES

- Up to six fryers can be battered into one fryer / filter system.
- 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.

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.

ROLLER-PUMP

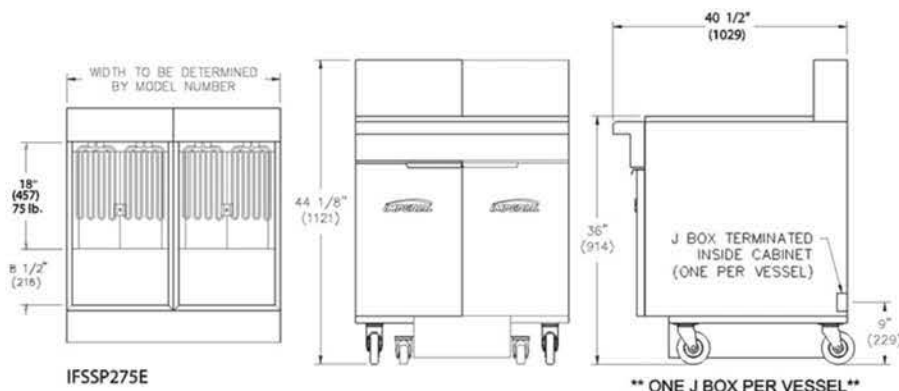
- Up to six fryers can be battered into one fryer / filter system.
- 5.5 GPM pump with a 1/3 HP motor speeds up filtering process.
- Can pump oil into a disposal vat up to 20 feet away.

IMPERIAL



ELECTRICAL

FRYER FILTER SYSTEMS



MODEL	FRYER OIL CAPACITY	OVERALL WIDTH	NUMBER OF FRYERS	SHIP WEIGHT (KG) LBS
IFSCB175E IFSCB175EU	75 lbs. (51 L)	39" (911 mm)	1	(217) 480
IFSCB275E IFSCB275EU	75 lbs. (51 L)	58 1/2" (1486 mm)	2	(327) 720
IFSCB375E IFSCB375EU	75 lbs. (51 L)	78" (1981 mm)	3	(449) 990
IFSCB475E IFSCB475EU	75 lbs. (51 L)	97 1/2" (2477 mm)	4	(572) 1,260
IFSCB575E IFSCB575EU	75 lbs. (51 L)	117" (2972 mm)	5	(694) 1,530
IFSCB675E IFSCB675EU	75 lbs. (51 L)	136 1/2" (3467 mm)	6	(816) 1,800

FILTER ELECTRICAL REQUIREMENT			
VOLTS	PHASE	HERTZ	AMPS
115 V	1	60	6.8 amps

ELECTRICAL REQUIREMENT PER FRYER				
MODEL	VOLTS	PHASE	HERTZ	AMPS
50 lbs.	208	3	60	50.02
50 lbs.	240	3	60	43.35
50 lbs.	480	3	60	21.68

MODEL	OVERALL DIMENSIONS			CRATED DIMENSIONS		
	WIDTH	HEIGHT	DEPTH	WIDTH	HEIGHT	DEPTH
IFSCB175E IFSCB175EU	39" (911)	44 1/8" (1121)	40 1/2" (1029)	40 1/2" (1029)	49 1/2" (1257)	43" (1092)
IFSCB275E IFSCB275EU	58 1/2" (1486)	44 1/8" (1121)	40 1/2" (1029)	60" (1524)	49 1/2" (1257)	43" (1092)
IFSCB375E IFSCB375EU	78" (1981)	44 1/8" (1121)	40 1/2" (1029)	79 1/2" (2019)	49 1/2" (1257)	43" (1092)
IFSCB475E IFSCB475EU	97 1/2" (2477)	44 1/8" (1121)	40 1/2" (1029)	99" (2515)	49 1/2" (1257)	43" (1092)
IFSCB575E IFSCB575EU	117" (2972)	44 1/8" (1121)	40 1/2" (1029)	118 1/2" (3010)	49 1/2" (1257)	43" (1092)
IFSCB675E IFSCB675EU	136 1/2" (3467)	44 1/8" (1121)	40 1/2" (1029)	138" (3505)	49 1/2" (1257)	43" (1092)

OPTIONS AND ACCESSORIES

- Automatic basket lifts with computerized controls
- Stainless steel tank cover
- Stainless steel side drain shelf
- Stainless steel side splash
- Filter paper 40# thickness, 20 microns, 100 sheets per box

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.

Measurements in () are metric equivalents



MADE IN USA

IMPERIAL

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