

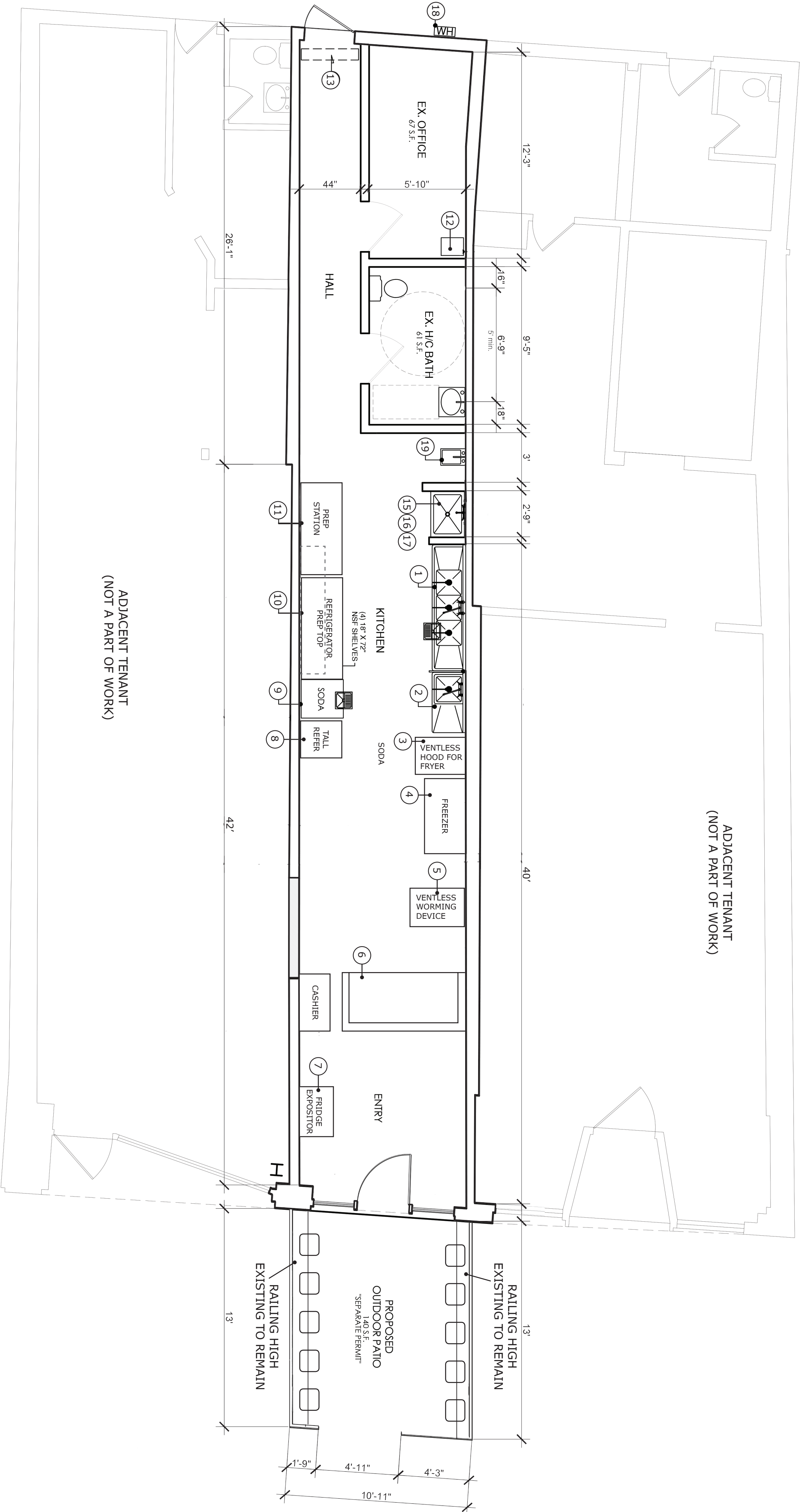
ITA ITALIAN STREET FOOD
25 PIER AVE
HERMOSA BEACH, CA 90254

PROPOSED
EQUIPMENT PLAN

FIXTURE AND EQUIPMENT SCHEDULE

		FIXTURE AND EQUIPMENT						
ITEM	QTY	DESCRIPTION	MFG. & MODEL NO.	WIDTH	DEPTH	HGT.	NEW/EXIST.	MOUNTING METHOD
①	1	3-COMP SINK	GSW SE-181818D	90"	24"	45"	EXIST.	LEGS.
②	1	3-COMP SINK	GSW SE-181818R	38"	24"	45"	EXIST.	LEGS.
③	1	ELECTRIC FRYER AND VENTLESS HOOD FOR FRYER	IMPERIAL JFS-40-E QLES-FSR-2	15 1/2"	30 1/2"	44 1/8"	NEW.	LEGS.
④	1	2 DOOR FREEZER	KOOL-IT KFS4F	49,4"	27,6"	50,2"	NEW.	LEGS.
⑤	1	VENTLESS WARMING DEVICE	LINCOLN L135-000A-Y	28,25"	39"	42"	NEW.	COUNTER TOP
⑥	1	COUNTER						LEGS.
⑦	1	FRIDGE EXPOSITOR	TUBRO AIR TOM-40B	39"	28"	78 1/2"	NEW.	LEGS.
⑧	1	TALL REFRIGERATOR	TRUE FOOD T-23-HC	27"	29"	78"	EXIST.	LEGS.
⑨	1	SODA FOUNTAIN	HANITOWOC HSS-2000	30"	31"	33"	EXIST.	LEGS.
⑩	1	PREP STATION	TRUE FOOD TSS-72-30H	72"	34"	31"	EXIST.	LEGS.
⑪	1	REFR. PREP TOP	ATOSA KGRB403	60"	30"	36,5"	EXIST.	LEGS.
⑫	1	EMPLOYEE LOCKERS	AMERICAN LOCKER EMO1				EXIST.	LEGS.
⑬	1	36" DOOR ACTIVATED AIR CURTAIN	WAS AIR DOORS WAS-1000	36"			EXIST.	WALL
⑭	1	JANITORIAL/MOP SINK	EDGE GROUP F316	24,5"	21,5"	12,5"	EXIST.	FLOOR
⑮	1	MOP HOLDER	BOBRICK MB-223	SS			EXIST.	WALL
⑯	1	FAUCET (FIAT)	MODEL 830-H				EXIST.	WALL
⑰	1	TANK-LESS WATER HEATER	WATMATE MODEL NC1991-100	16"	10"	30"	EXIST.	WALL
⑱	1	WALL MOUNT HAND SINK	KROMIN HS-26L	15"	16"	14"	EXIST.	WALL

ALL EQUIPMENT SHALL BE NSF OR EQUIVALENT

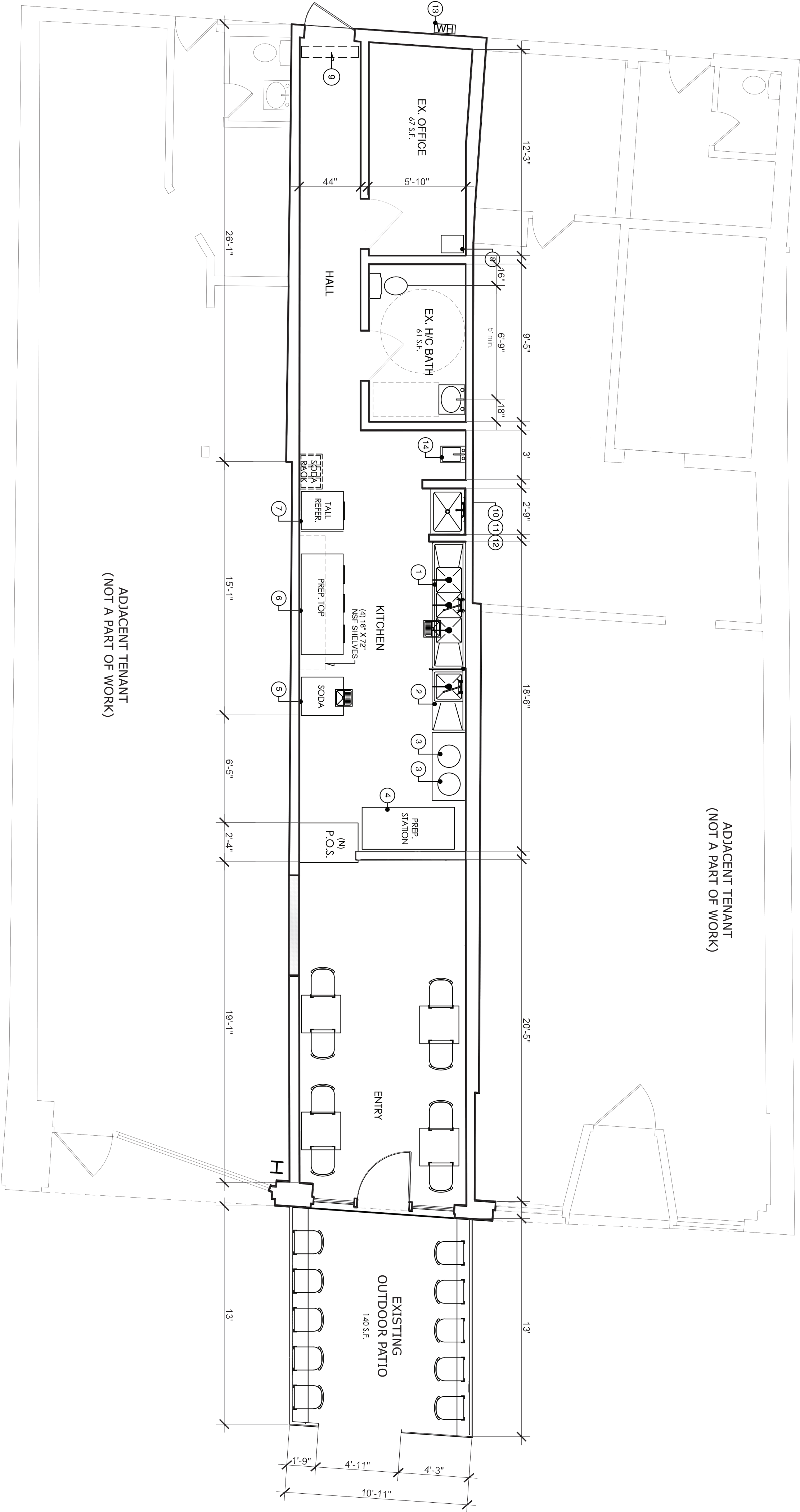


PROPOSED
FLOOR PLAN

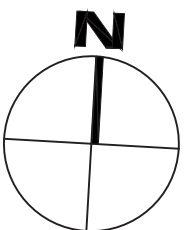
FIXTURE AND EQUIPMENT SCHEDULE

		FIXTURE AND EQUIPMENT						
ITEM	QTY	DESCRIPTION	MFG. & MODEL NO.	WIDTH	DEPTH	HGT.	NEW/EXIST.	MOUNTING METHOD
①	1	3-COMP SINK	GSW SE 18181D	90"	24"	45"	NEW.	LEGS.
②	1	3-COMP SINK	GSW SE 18181R	38"	24"	45"	NEW.	LEGS.
③	2	RICE COOKER	BRUNNEN SMA4202	17"	17"	10"	NEW.	COUNTER TOP
④	1	PREP STATION	TRUE FOOD TSSU-72-20M	72"	34"	53.2"	NEW.	LEGS.
⑤	1	SODA FOUNTAIN	MAINTWOC THS-26L	30"	31"	33"	NEW.	LEGS.
⑥	1	REFR. PREP TOP	ATOSA APR9603	60"	30"	36.5"	NEW.	LEGS.
⑦	1	TALL REFRIGERATOR	FRIGIDAIRE T-23-AC	27"	29"	78"	NEW.	LEGS.
⑧	1	EMPLOYEE LOOKERS	AMERICAN LOCKER EMOY				NEW.	LEGS.
⑨	1	36" DOOR ACTIVATED AIR CURTAIN	MAAS AIR DOORS LW-36	36"			NEW.	WALL
⑩	1	JANITORIAL/MOP SINK	EDGE GROUP ESBREFC ME-223	24.5"	21.5"	12.5"	NEW.	FLOOR
⑪	1	MOP HOLDER	MODEL 830-M	SS			NEW.	WALL
⑫	1	FAUCET (FLAT)	NOATIZ MODEL NC1991-DMC	16"	10"	30"	NEW.	WALL
⑬	1	TANK-LESS WATER HEATER	NOATIZ MODEL NC1991-DMC	16"	10"	30"	NEW.	WALL
⑭	1	WALL MOUNT HAND SINK	KNOWN HS-26L	15"	16"	14"	NEW.	WALL

ALL EQUIPMENT SHALL BE NSF OR EQUIVALENT



EXISTING
FLOOR PLAN



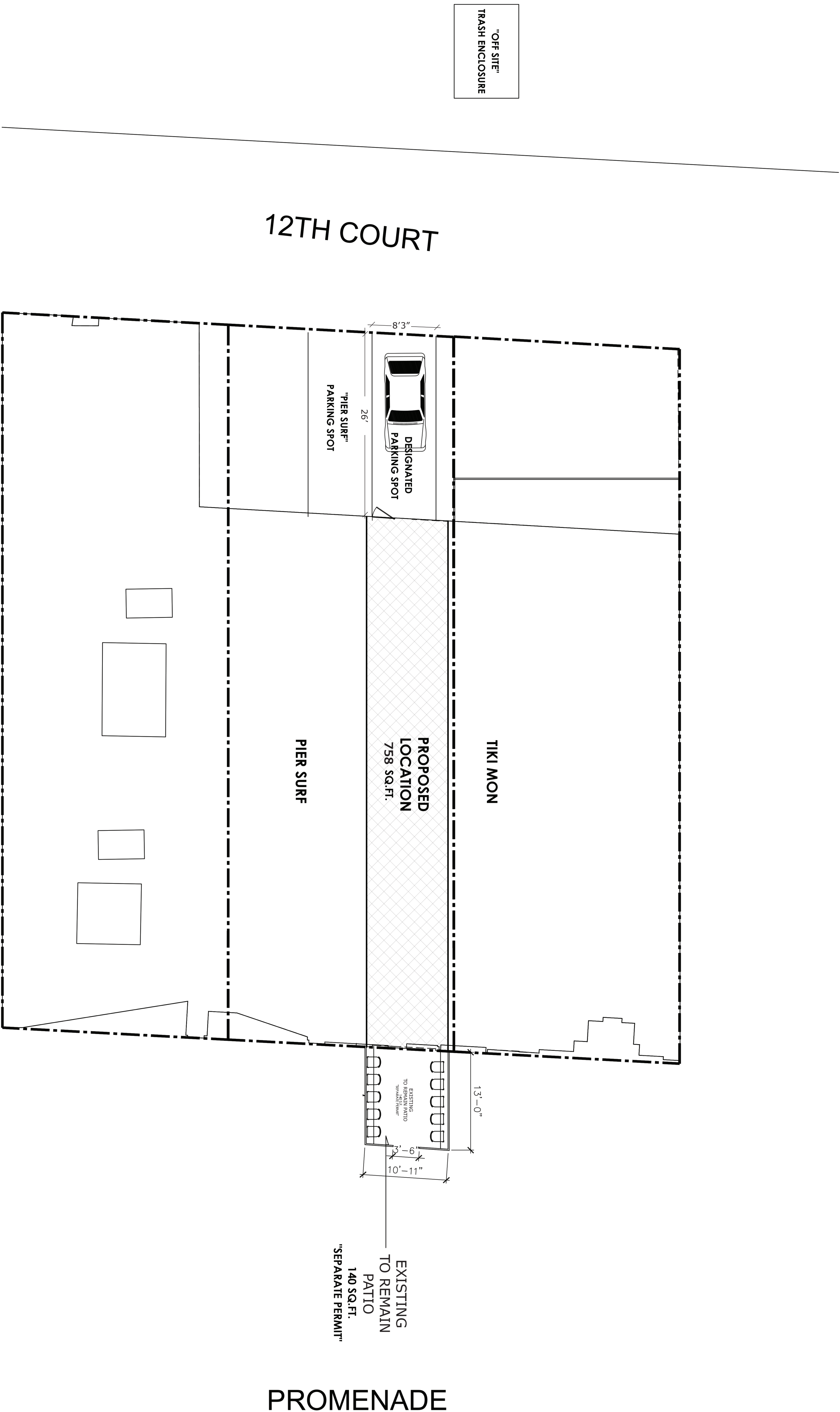
SCALE: 1/4"=1'-0"

ITA ITALIAN STREET FOOD
25 PIER AVE
HERMOSA BEACH, CA 90254

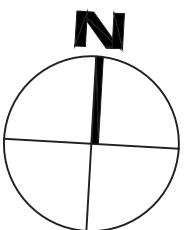
NO CHANGES TO PARKING SPACE

LEGEND

- PROPERTY LINE
- BUILDING LINE
- PROPOSED LOCATION



PROPOSED
SITE PLAN



SCALE: 1/8"=1'-0"



REACH-IN BOTTOM-MOUNT SERIES FREEZERS

ikon
series



› FEATURES

- CFC free refrigerant and foam insulation
- Electronic thermostat and digital LED temperature display for accurate control and easy reading
- 3 adjustable, heavy-duty epoxy coated wire shelves per door
- Condensate heating element built into condensate pan for efficient evaporation of excess water
- Freezer doors have integral factory installed heating element to eliminate condensation
- Easy to mount 4" casters (lockable in front) are standard with all units
- Locking doors on all units. KB27F door swing is field reversible.
- Self-closing doors that remain open at 90 degrees
- Magnetic gasket can be replaced without any tools
- Exterior: 430 stainless steel, door & front panel: 202 stainless steel.
- Interior: 304 stainless steel
- Temperature: 0 to -10°F / -17 to -23°C
- Electrical: 115/60/1 with NEMA 5-15P plug • KB81F DV: 115/208-230/60/1 with NEMA L14-20P plug

› SPECIFICATIONS

MODEL	DOORS	EXT. DIMENSIONS W x D x H (in)	INT. DIMENSIONS W x D x H (in)	AMPS	H.P.	SHIP WEIGHT
KB27F	1	26.8 x 32.7 x 82.3	22.2 x 27.6 x 50.2	11	5/8	329 lbs
KB54F *	2	53.9 x 32.7 x 82.3	49.4 x 27.6 x 50.2	12	1	501 lbs
KB81F DV	3	81.0 x 32.7 x 82.3	76.4 x 27.6 x 50.2	8	1 1/4	625 lbs

CERTIFIED TO ANSI/NSF-7 STANDARDS



Head Office : 5659 Royalmount Ave., Montreal, Qc, Canada H4P 2P9
TEL: (514) 737-9701 • TOLL FREE: (888) 275-4538

FAX: (514) 342-3854 • TOLL FREE FAX: (877) 453-8832

US Sales Office : 12000 Biscayne Blvd, Suite 108, Miami, FL 33181

TEL: (786) 600-4687 • TOLL FREE: (844) 218-8477 • FAX: (786) 661-4100

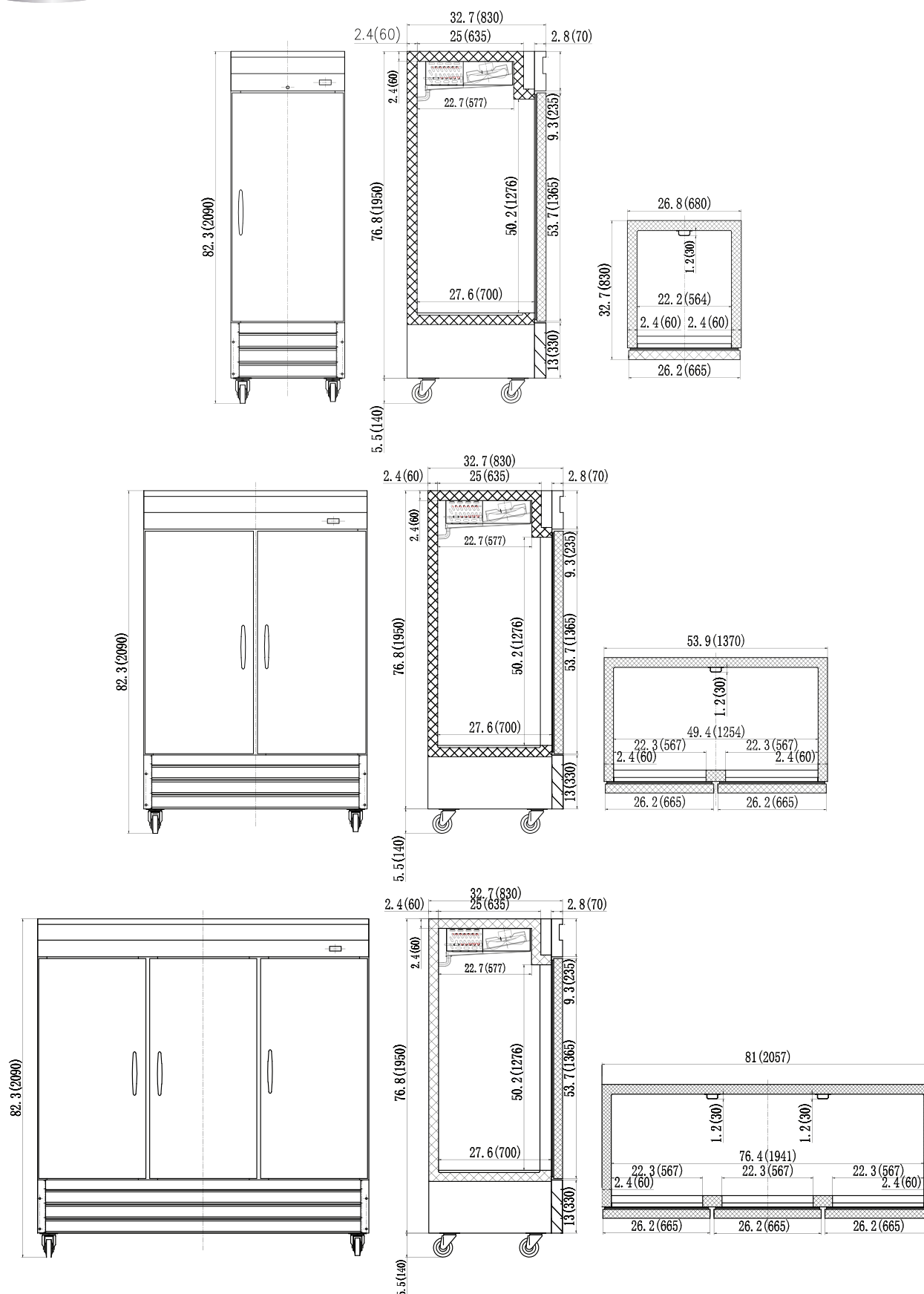
mvpgroupcorp.com • sales@mvpgroupcorp.com





REACH-IN BOTTOM-MOUNT SERIES FREEZERS

ikon
series



Dimensions in inches (mm)



CERTIFIED TO ANSI/NSF-7 STANDARDS

DV IMPERIA

Restaurant World

Page: 8

ikon

2/2016



Project Name/No: _____ Item No: _____

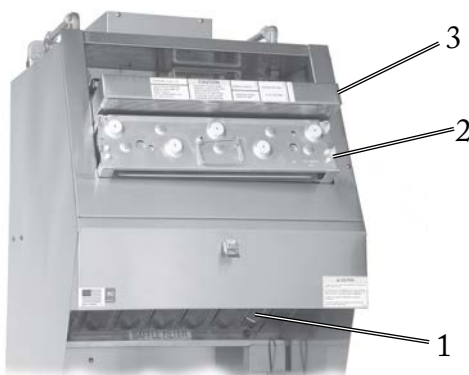
Quantity: _____ SIS#: _____ AIA/CSI#: _____

Ventless Hood

Model FSH-2

- The compact, simple design of the FSH-2 Ventless Hood eliminates the need for expensive roof modifications and the hassle of dealing with multiple suppliers for separate hood and electrical systems.
- Our one-of-a-kind stainless steel hood meets the grease-laden vapor removal requirements for a variety of foodservice applications and equipment.
- The self-contained fire suppression system used in the Giles Ventless Hood is an ANSUL® R-102A fire extinguishing system. The system contains piping, nozzles (appliance & plenum), fusible link brackets, release mechanism, conduit for fusible link cable and 1.5 gal. suppressant tank. Final installation, charging and certification of the system must be performed by an authorized Ansul distributor (**not included with Hood purchase**).

Design Features



Ventless Hood System

Hood consists of a built-in Fire Suppression System and a 3-Stage Air Cleaning System.

1. Stainless Steel Baffle Filter traps large grease particles.
2. Electronic Air Cleaner (EAC) negatively charges particles in the dirty air, allowing them to be collected by electrostatic force.
3. Disposable Charcoal Filter helps eliminate undesirable cooking aromas.

Electric Fryer Constraints

The FSH-2 is designed specifically for electric fryers. The appliance placed under this hood must meet the following specifications:

- Maximum electrical input of 20kW
- Maximum cooking surface area of 380 sq. in. [0.245 cu. meter]
- Maximum fry tank capacity of 110 lbs [50 kg] shortening.
- Fryer width (side to side) from 24" [610 mm] to 10" [254 mm]

Listings



Giles Foodservice Equipment

An ISO 9001 Registered Company

P.O. Box 210247 • 2750 Gunter Park Drive West • Montgomery, AL 36109 USA

Phone 334.272.1457 • Fax 334.239.4117 • Phone Toll Free 800.554.4537

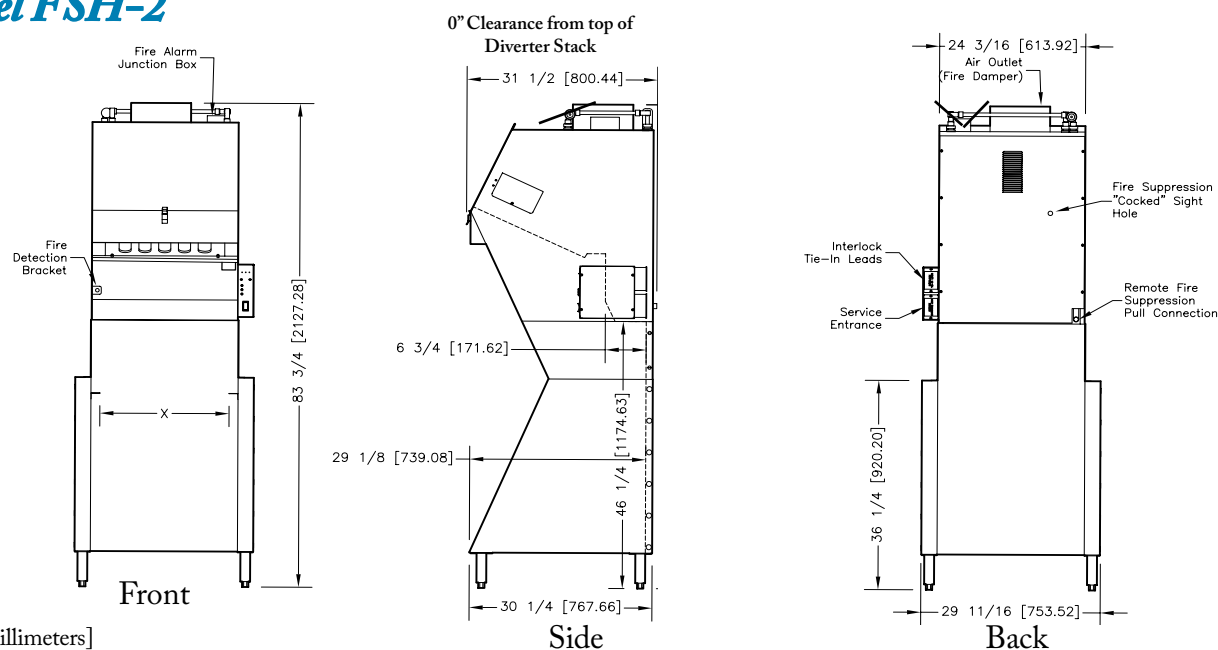
Web Site: www.gfse.com • Email: services@gfse.com

Ventless Hood

Model FSH-2

Project Name/No: _____ Item No: _____

Quantity: _____ SIS#: _____ AIA/CSI#: _____



Inches [millimeters]

Specifications

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements additions or replacement of previously purchased equipment.

Construction:

20Ga to 16Ga Stainless Steel

Dimensions:

Width: 29-11/16" [616 mm]

Depth: 31-1/2" [801 mm]

Height: 83-3/4" [2128 mm]

Ventless Hood:

Exhaust CFM: 510 - 680

Approx. Decibel Level: 65

Electrical Specifications:

Available voltages: 208/220/240

1 phase - 208/220/240V - 5/5/5 AMPS

(No service cord provided)

Product Designation:

FSH-2 (A through H, see "How to Specify" below)

Shipping Specifications:

Crated Weight: 462 lbs [146 kg]

Crated Cube Size: 35" X 34" X 93" = 49 cu ft

[1067mm X 915mm X 1423mm = 1.4 cu meters]

Accessories Included

Unit is shipped with (1) Baffle Filter, (1) EAC Filter, (1) Charcoal Filter, EAC Soak Tank and Operation Manual.

How To Specify

1. Fryer Opening (X)

Specify FSH-2 and fryer opening width (X): Please allow an approximate 1/8" [3.17] to 1/4" [6.35] larger opening for fryer clearance.

	Letter Designation	Opening Width (X)
<input type="checkbox"/>	A	24-1/8 [612.77]
<input type="checkbox"/>	B	20-1/8 [511.18]
<input type="checkbox"/>	C	18-5/8 [473.08]
<input type="checkbox"/>	D	16-1/8 [409.58]
<input type="checkbox"/>	E	15-5/8 [396.88]
<input type="checkbox"/>	F	15-1/8 [384.18]
<input type="checkbox"/>	G	14-1/8 [358.78]
<input type="checkbox"/>	H	10-1/8 [257.18]

2. Electrical Options

Specify electrical option from the following:

	Voltage	Hz	Phase
<input type="checkbox"/>	208/240	60	1
<input type="checkbox"/>	220	50	1

3. ILS Option (Interlocking Start)

(Please check with your local officials for this requirement) Specify if local code requires that the hood and appliance underneath cannot restart after power interruption until attended by an operator:

☐ ILS (Interlocking Start)

Note: if not specified, non-ILS will be shipped.

4. Accessories*

Specify the part number and quantity of the following accessory items needed:

	Qty	Description	Part Number
<input type="checkbox"/>		EAC Filter	20520
<input type="checkbox"/>		Charcoal Filter	30248

*Additional charges

5. Shipping

Specify the shipping method

Giles Foodservice Equipment

P.O. Box 210247 • 2750 Gunter Park Drive West • Montgomery, AL 36109 USA

Phone 334.272.1457 • Fax 334.272.4117 • Phone Toll Free 800.554.4537

Web Site: www.gfse.com • Email: services@gfse.com



Global

Ventless 1100 Series Impinger® II Conveyorized Oven

Ventless 1100 Series Impinger® II Conveyorized Oven

Models

☐ 1130-xxx-V
 ☐ 1131-xxx-V
 ☐ 1132-xxx-V
 ☐ 1133-xxx-V



Benefits

Ventless Installation*

- Increased installation flexibility
- Lower installation costs

Faster Bake Times - with FastBake Technology

- Improved Response to Customer
- FastBake Reduces Cook Time by Up to An Additional 35% With No Food Quality Loss or Noise Increase

Easier Operation

- Digital Controls with Single On/Off Switch
- Microprocessor Controlled Bake Time/Conveyor Speed
- Locked Setting to Prevent Unintended Changes
- Fluorescent Display Indicating Temperature, Belt Speed, Thermostat, and Diagnostic Messages

Easier Cleaning

- Front Load Conveyor
- Removable Door

Unparalleled Support

- Customer-specific Finger Setup for Menu Flexibility
- Research and Applications Team Help Achieve Ideal Cooking Results
- Manitowoc Star Service Committed to Owner Satisfaction

Specifications

General

Stainless Steel Top, Front and Sides
 28" (711mm) Long Baking Chamber
 Front Removable Fingers
 Stackable Up To Two High
 Includes Oven Start-Up/Check-Out
 by Manitowoc STAR Authorized
 Service Agent

Conveyor

18" (457mm) Wide
 Front Removable
 Product Stop
 One to Thirty Minute Cook Time
 Reversible

Cooking

FastBake Technology Reduces Cook Time
 by Up to An Additional 35% With No
 Food Quality Loss or Noise Increase
 Customer Specific Finger Setup
 Temperature Range 250°F to 575°F
 (121°C to 302°C)
 Front Loading Glass Access Door
 with Cool to the Touch Handle
 Digital Controls

Optional

Entry and Exit Shelves
 Split Belt

Ventless Operation*

UL Category KNLZ Listed"



* Local Code Prevails

18301 St. Clair Street
 Cleveland, OH 44110

Tel: 888-417-5462
 Fax: 800-285-9511
 E mail: info@lincolnfp.com

www.lincolnfp.com
 LIN_5878 8/25/16





Global

Electrical Service

Each oven deck requires voltage, phase and hertz as indicated by model number. Neutral must be grounded at electrical service and receptacle properly polarized. All ventless models have terminal block connections. It is recommended that a separate circuit breaker be provided for each oven deck.

Ventilation

Ventilation is not required with the "V" version of the 1100. The product is UL Certified and UL Category KNLZ Listed for ventless operation. Of course, local codes prevail as stated in the NFPA 963-1994 regulations.

Recommended Minimum Clearances

Rear of oven to Combustible Surface: 6" (152mm). Additional clearance on right hand side from other cooking equipment: 24" (610mm). The conveyor is removable from the front.

Warranty

All new *Impinger* ovens installed in the United States and Canada come with a one (1) year parts and labor warranty starting from the date of start-up/check-out. All ovens installed in locations other than in the US and Canada are warranted for one (1) year parts and ninety (90) days labor starting from the date of start-up/check-out. Start-up must occur within 24 months of date of manufacture.

General Information

All 1100 Models		Length	Depth	Height Single	Height Double Stacked	Height Triple Stacked
		56" (1422 mm)	39" (991 mm)	42" (1067 mm)	59½" (1511 mm)	62" (1575 mm)

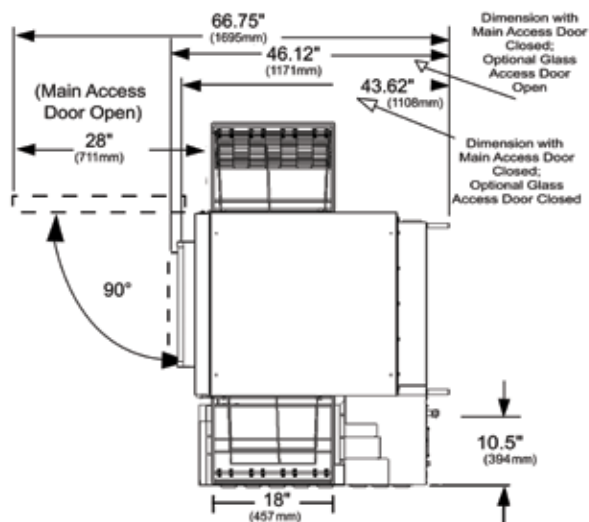
Model Number	Agency	Utility	Input Rate	Voltage	Amps	Hertz	Phase	Supply Wires
1130-xxx-V	UL EPH/UL/cUL	Electric	10 kW	120/208	48	60	1	3, 2 Pole+G
1131-xxx-V	UL EPH/UL/cUL	Electric		240	42	60	1	3, 2 Pole+G
1132-xxx-V	UL EPH/UL/cUL	Electric		120/208	28	60	3	4, 3 Pole+G
1133-xxx-V	UL EPH/UL/cUL	Electric		240	25	60	3	4, 3 Pole+G

NOTE: Panel setups are added as kit numbers to the end of the model number to complete the oven order
(Ex: 1130-000-V-K1837 is a 1130-000-V with a standard setup, left to right)



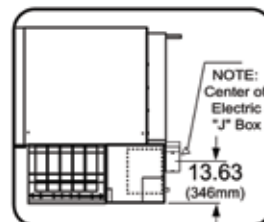
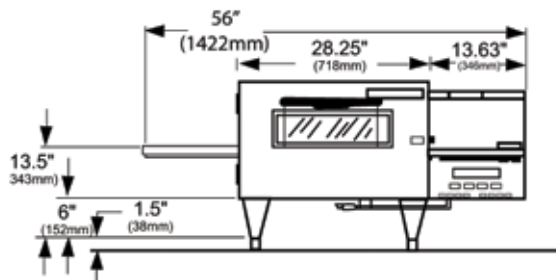
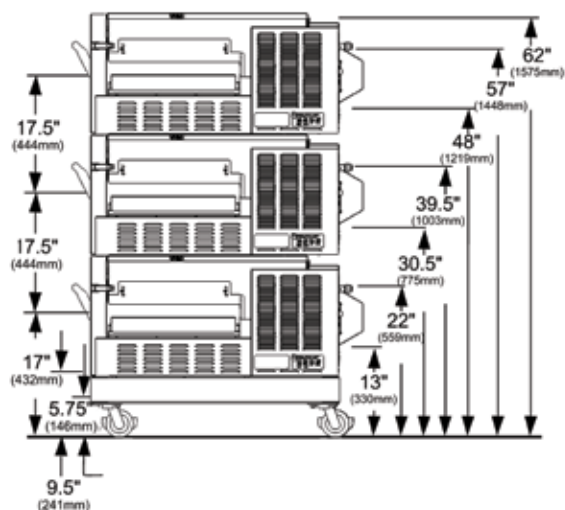
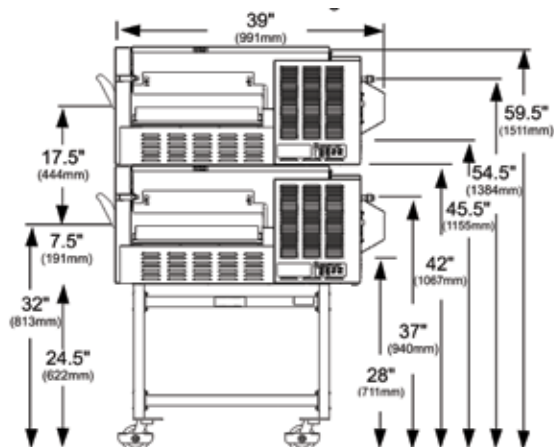
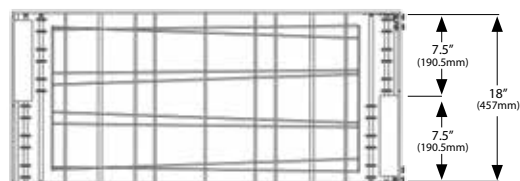
Global

Ventless 1100 Series Impinger® II Conveyorized Oven



Conveyor Opening: 3" (76.2 mm)

Optional Split Belt (50/50):



NOTE: Specifications subject to change without notification.



Global

Ventless 1100 Series Impinger® II Conveyorized Oven

Capacity Estimates | Pies Per Hour

Pie Size	BAKE TIME								
	3 min.	3½ min.	4 min.	4½ min.	5 min.	5½ min.	6 min.	6½ min.	7 min.
12" (30 cm)	53	46	40	35	32	29	26	25	23
14" (36 cm)	41	35	31	27	25	23	21	19	18
16" (41 cm)	35	30	26	24	21	19	18	16	15

Ventilation Requirements

Ventilation is not required except when triple stacked. The product is UL Certified and UL Category KNLZ Listed for ventless operation. Local codes prevail. These are the "authority having jurisdiction" as stated by the National Fire Protection Association, Inc. in NFPA 96-1994. In all cases, the ambient temperature around the oven must not exceed 95°F (35°C) when the oven is operating.

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Tel: 888-417-5462
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 Fax. 310-900-1077
www.turboairinc.com

Project :

Model # :

Item # :

Qty :

Available W/H :

Approval :

Vertical Open Display Cases

Full Heights
 Glass Side Panel / Solid Side Panel

Model : TOM-40(B) / TOM-40B-SP(-A)



TOM-40B



TOM-40B-SP-A



Night Curtain
(Standard)



Security Cover (Optional)



TOM-40B-SF

Stainless steel front panel
 available for all model (optional)*

**Self-Cleaning
 Condenser**



NO MAINTENANCE REQUIRED

FEATURES & BENEFITS

■ **Self-cleaning condenser device** *Only at Turbo Air*

The accumulation of dust in the condenser causes the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products in refrigerators. The self-cleaning condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

■ **Hot gas condensate system** *Only Turbo Air models*

Through Turbo Air's creative innovation, the condensate system surfaces have been specially treated to resist corrosion. This not only increases efficiency without the risk of refrigerant leakage from corrosion, but also prevents the overflow of condensate water.

■ **Modern design**

■ **Optional solid side panels (SP & SP-A) available* to ensure durability with two interior standards**

SP: Stainless steel interior for sanitary purposes
 SP-A: Black coated interior with mirrored sides for maximized display effects

■ **Optional stainless steel front panel (SF) available***

■ **Efficient refrigeration system**

Turbo Air's refrigerators are designed with oversized and balanced environmentally friendly R-404A (CFC Free) refrigeration. These include large evaporators and condensers for faster cooling and balanced temperature throughout the cabinet.

■ **LED lighting interior**

■ **Standard back-guard improves airflow**

■ **Energy saving night curtain standard**

■ **300 series stainless steel interior standard including back wall, shelves and deck pans**

■ **Perforated interior back wall and top for improved air flow**

■ **Foamed with polyurethane, high-density cell insulation (CFC free)**

■ **Front air intake and rear air discharge**



Model	CU./FT.	# of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D x H (inches)
TOM-40(B) TOM-40B-SP(-A)	14.7	4	1	15	642	39 x 28 x 78 1/2

Vertical Open Display Cases

Full Heights
Glass Side Panel / Solid Side Panel

Model : TOM-40(B) / TOM-40B-SP(A)

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	Ⓢ NEMA 5-20P
Full Load Amperes / LRA	15 / 77
Compressor HP	1
Refrigerant	R-404A
DIMENSIONAL DATA	
Net Capacity (cu. ft.)	14.7
Ext. Length Overall (in.)	39 (991mm)
Ext. Depth Overall (in.)	28 (711mm)
Ext. Height Overall (in.)	78 1/2 (1994mm)
Int. Length Overall (in.)	36 1/2 (927mm)
Int. Depth Overall (in.)	14 1/4 (361mm)
Int. Height Overall (in.)	49 7/8 (1267mm)
Net Weight (lbs.)	512
Gross Weight (lbs.)	642
# of Shelves	4

Design and specifications subject to change without notice.

Actual shipping weight may differ due to extra packing materials for product protection.

■ WARRANTY : 2 Year Parts and Labor Warranty Additional 3 Year Warranty on Compressor

- Simple plug-in installation
- Patented self-contained system, no plumbing required
- White and black color come standard
- Security cover available (optional)
- Price tag channel available (optional)
- Stainless steel front panel available (optional)
- Recommended operating conditions:

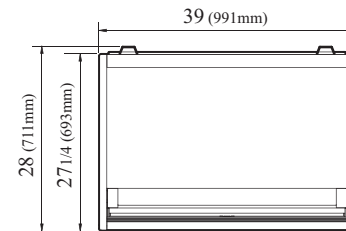
TOM models are designed to operate in an environment where temperature & humidity do not exceed 75°F and 55% respectively. Units should not be installed near HVAC vents, fans or doorways that will disrupt the air curtain and compromise the function of the cabinet. Air curtain models will run most efficiently when completely loaded with product.

■ OPTIONAL ACCESSORIES :

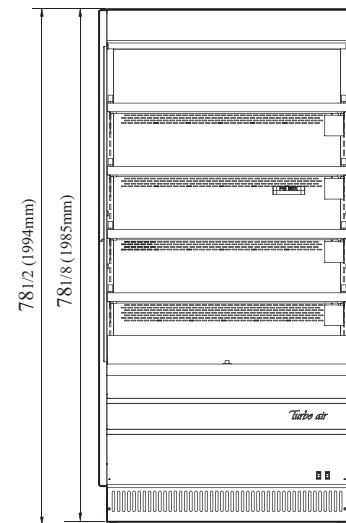
- ☐ Security cover: SC-40 (White), SC-40B (Black)
- ☐ Price tag channel: P4000000ZK (36 1/2"L)
- ☐ Stainless steel front panel available: TOM-SF (extra lead time will apply, please call factory for more details to order)

PLAN VIEW

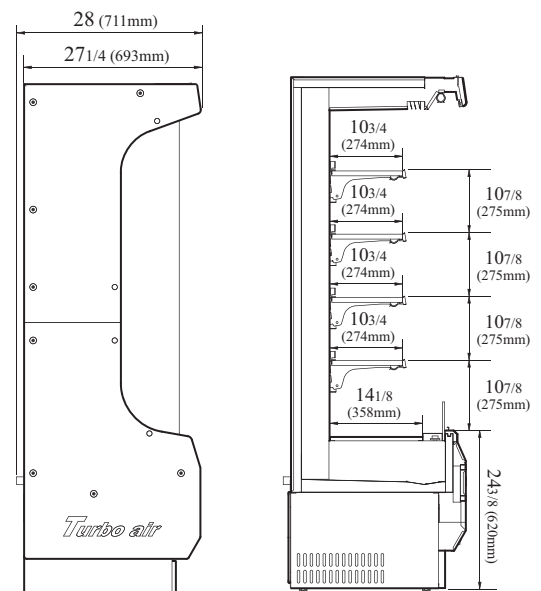
(unit : inch)



TOP VIEW



FRONT VIEW



SIDE VIEW

(Interior)

Ver.201602



- Turbo Air : 800-627-0032 ■ GK : 800-500-3519
- Warranty : 800-381-7770 ■ AC : 888-900-1002

REFRIGERATOR MANUFACTURER
Turbo air

GERMAN
KNIFE

RADIANCE

GREEN WORLD

AIR CONDITIONER MANUFACTURER
Turbo air



IMPERIAL®

Model Numbers

IFS-40-E

IFS-40-EU



Immersed element models are the lowest cost alternative for electric fryers.



Tilt-up elements provide full access to the frypot for cleaning.



Stainless steel exterior (except back) is easy to clean and has a professional look.



IFS-40-E shown

ELECTRIC ELEMENTS - Elements are located inside the stainless steel frypot, below the fry zone.

- Element output is 14 KW.
- Two elements styles are available, immersed elements are the most economical, the tilt-up elements offer complete access to the frypot for cleaning.
- Direct heat-to-element contact heats oil quickly resulting in less absorption and better tasting food.
- Snap acting electronic thermostat has a 200°F - 400°F. (93°C - 204°C) temperature range that extends oil life and produces a uniformly cooked product.

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

- Reduces taste transfer.

STAINLESS STEEL FRYPOTS - Large 14" x 14" (356 x 356 mm) frying area.

- Frypot sides are robotically welded stainless steel to virtually eliminate leaks.
- Fine mesh wire crumb is included.
- Deep drawn 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.

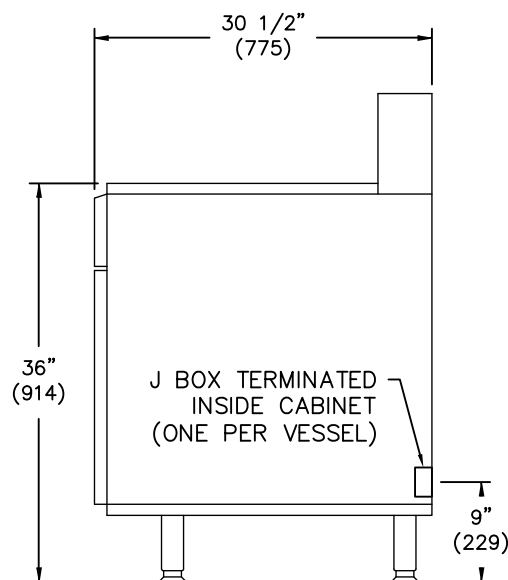
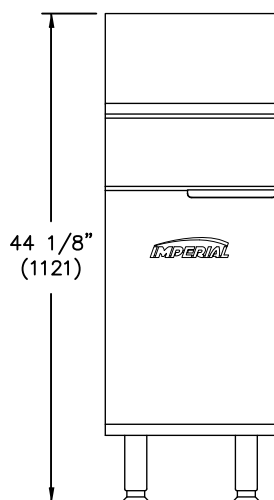
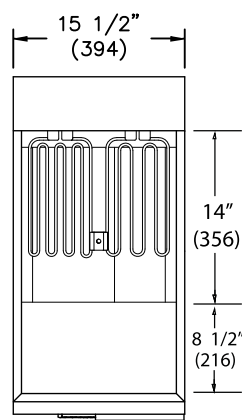
EXTERIOR FEATURES - Stainless steel front, door, sides, basket hanger and frypot.

- Welded and polished stainless steel seams.
- 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 assure secure support.
- One year parts and labor warranty. Limited warranty on frypot, stainless steel frypot is five years pro-rated.





IMPERIAL®



IFS-40-E

** ONE J BOX PER VESSEL **

40 LB. ELECTRIC FRYERS

MODEL	DESCRIPTION	OIL CAPACITY	TOTAL OUTPUT	SHIP WEIGHT (KG)	LBS
IFS-40-E	Immersed	40 lbs (22 L)	14 KW	(100)	221
IFS-40-EU	Tilt-up	40 lbs (22 L)	14 KW	(100)	221
IFS-DS	Top draining section with storage cabinet, no filter	N/A	N/A	(60)	130

Measurements in () are metric equivalents.

NOTES

- "DS" drain station with storage cabinet, no filter. Includes a 4" (102 mm) deep stainless steel drain pan

MODEL	WORKING WIDTH	WORKING DEPTH	FRYING AREA	DIMENSIONS	CRATED DIMENSIONS
IFS-40-E	15-1/2" (394 mm)	30-1/2" (775 mm)	14" x 14" (356 x 356 mm)	15-1/2" w x 30-1/2" d x 44-1/8" h (394 x 775 x 1121 mm)	18" w x 34" d x 35" h (457 x 864 x 889 mm)
IFS-40-EU	15-1/2" (394 mm)	30-1/2" (775 mm)	14" x 14" (356 x 356 mm)	15-1/2" w x 30-1/2" d x 44-1/8" h (394 x 775 x 1121 mm)	18" w x 34" d x 35" h (457 x 864 x 889 mm)
IFS-DS	15-1/2" (394 mm)	30-1/2" (775 mm)	N/A	15-1/2" w x 30-1/2" d x 44-1/8" h (394 x 775 x 1121 mm)	18" w x 34" d x 35" h (457 x 864 x 889 mm)

MODEL	TOTAL KW	VOLTAGE	PHASE	AMPS
IFS-40-E	14 KW	208	3	39
	14 KW	240	3	34
IFS-40-EU	14 KW	208	3	39
	14 KW	240	3	34
	14 KW	480*	3	17

* For export only, additional charge

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

- Fryer drain station with storage cabinet
- Heat lamp for drain station
- Stainless steel joiner strips
- 20-1/2" (521 mm) high backguard, no shelf
- Automatic basket lifts
- Computer controls
- Manual timer
- Catering package for easy transporting
- Extra fry baskets with vinyl coated handles
- 6" (152 mm) casters



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E-14

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