Commercial Kitchen Equipment Parts

IMPERIAL IFS-40

Imperial IFS-40 Specification Sheet

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ELECTRIC
FRYER - 40 LBS

IMPERIAL

IFS-40-E
IFS-40-EU

IFS-40-EU
Tilt-up elements provide full access to the frypot for cleaning.

IFS-40-E
Immersed element models are the lowest cost alternative for electric fryers.

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 200ºF - 400ºF. (93ºC - 204ºC) temperature range that extends oil life and produces a uniformly cooked product.

EXTERIOR

- Stainless steel front, door, sides, basket hanger and frypot.
- Welded and polished stainless steel seams.
- Full heat shield protects control panel.
- Full bottom chassis provides 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.

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.

LARGE COOL ZONE

- Captures and holds particles out of the fry zone
- Reduces taste transfer

IMPERIAL

1128 Sherborn Street | Corona, CA 92879 | 800.343.7790 | imperialrange.com | imperialsales@imperialrange.com

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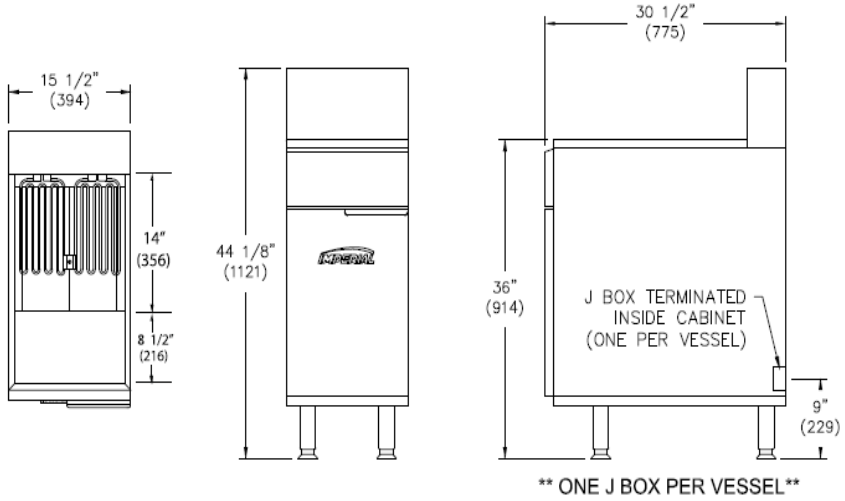
ELECTRIC

FRYERS - 40 LBS.



** ONE J BOX PER VESSEL**

MODEL	OIL CAPACITY	OVERALL DIMENSIONS			CRATED DIMENSIONS			TOTAL OUTPUT	SHIP WEIGHT (KG) LBS
		WIDTH	HEIGHT	DEPTH	WIDTH	HEIGHT	DEPTH		
IFS-40-E	40 LBS (18 L)	15 1/2" (394)	44 1/8" (1121)	30 1/2" (775 mm)	18 (457)	34" (864)	35" (889 mm)	14 KW	(100) 221
IFS-40-EU	40 LBS (18 L)	15 1/2" (394)	44 1/8" (1121)	30 1/2" (775 mm)	18 (457)	34" (864)	35" (889 mm)	14 KW	(100) 221
IFS-DS	N/A, drain station	15 1/2" (394)	44 1/8" (1121)	30 1/2" (775 mm)	18 (457)	34" (864)	35" (889 mm)	N/A	(60) 130

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

ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	AMPS
IFS-40-E / IFS-40-EU	14	208	1	68
	14	240	1	59
	14	208	3	39
	14	240	3	34
IFS-40-EU	14	480*	3	17

*Additional charge

MADE IN USA

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
- Catering package for easy transporting
- Extra fry baskets with vinyl coated handles
- Fryer Tip Brush
- Goofer Declogger Rod
- Sediment Scooper
- 6" (152 mm) casters

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