

## IF-40

### 40 LB Fryer

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The Inferno fryer features cast iron burners that provide even heat distribution across a large area. Its durable temperature probe quickly responds to temperature changes, providing a quick recovery time. Operating temperatures range from 200°F to 400°F with a millivolt safety control system. A large cold zone allows sediment to be easily separated out, maintaining oil quality and life span.

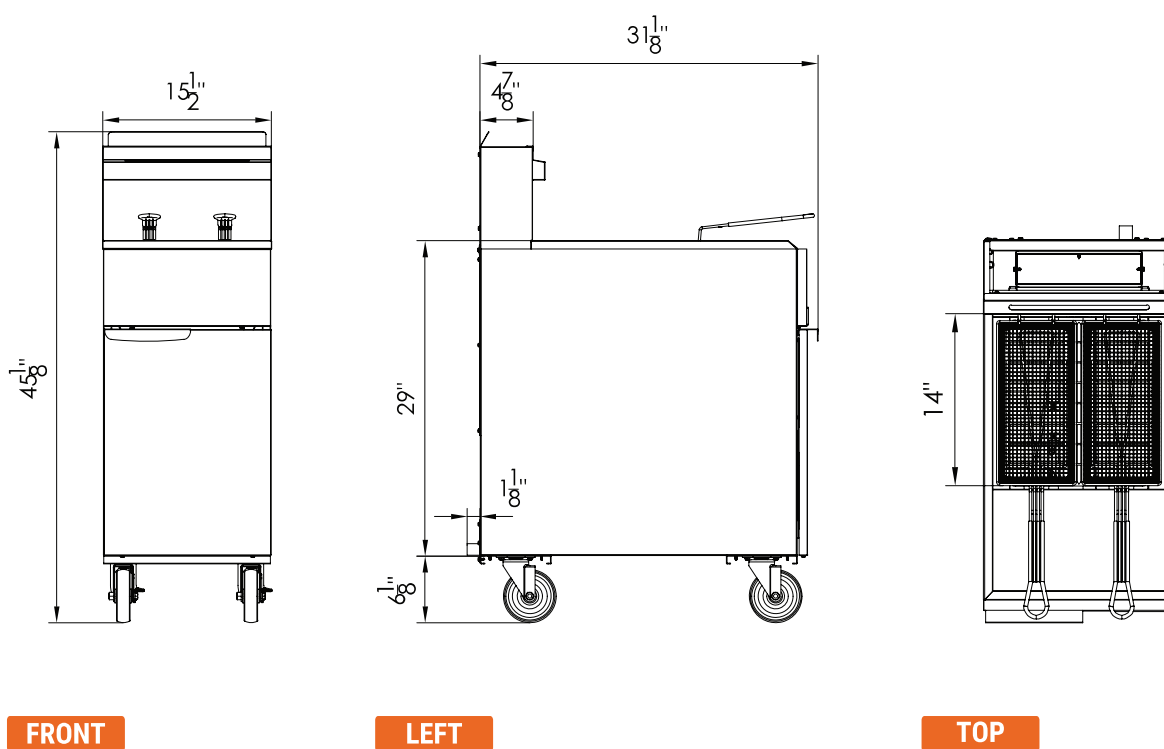


### Features

- Cast iron burners
- Stainless steel tank
- Durable temperature probe
- Quick recovery time
- Operating temperatures from 200°F to 400°F
- Safety valve with automatic voltage stabilizing function
- Large cool zone to extend oil life
- Available in natural gas or liquid propane
- 1 year parts and labour warranty

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## 40 LB Fryer



Model	External Dimensions (inches)			Crated Dimensions (inches)			Net Weight	Gross Weight	Gas Source	Burner Count	Single Burner	Total Output (BTU)	Orifice Size	Gas Pressure	Oil Tank Capacity
	W	D	H	W	D	H									
IF-40	15 1/2	32 7/8	45 1/8	17 7/8	35 3/8	37 5/8	165.35	187.39	LPG	3	30000	90000	52	10 in. WC	40
									NAT	3	30000	90000	39	4 in. WC	40

Specifications are subject to change without notice.