

**IF-70****70 LB Fryer**

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.

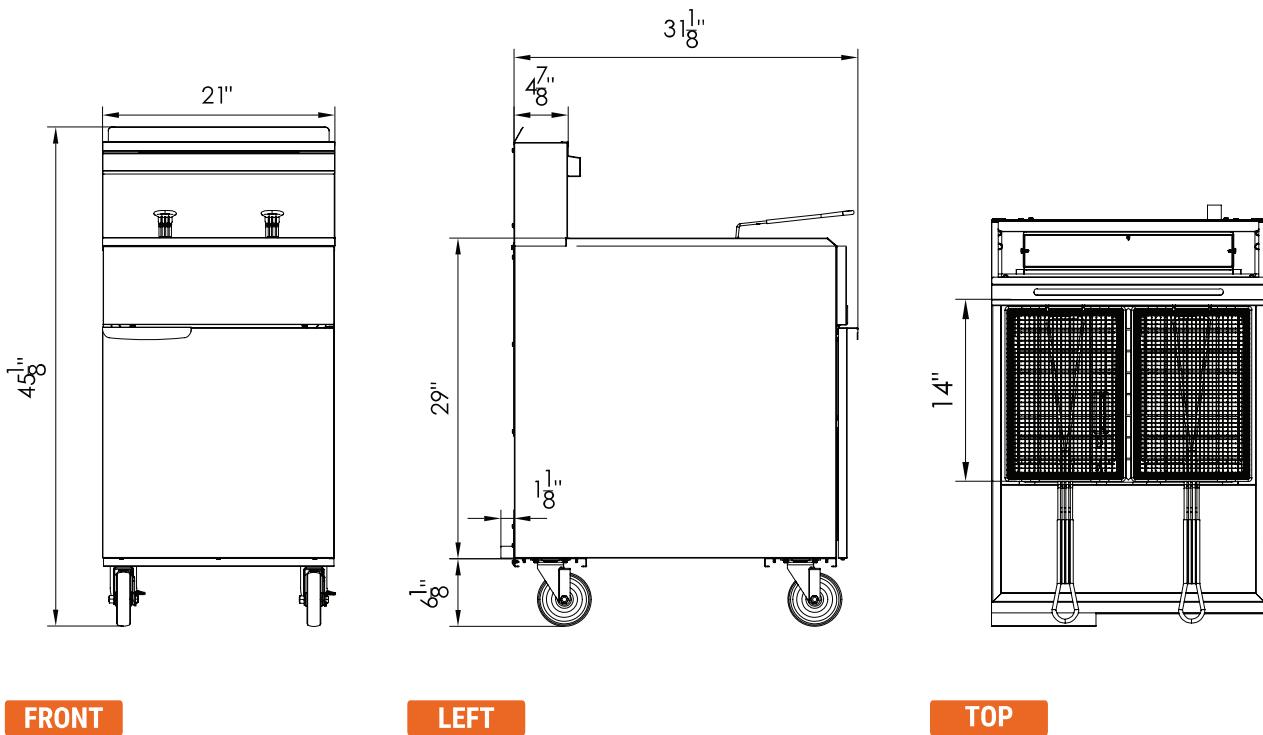
**Features**

- 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



IF-70

70 LB Fryer



FRONT

LEFT

TOP

| 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-70 | 21                           | 32 7/8 | 45 1/8 | 23 3/8                     | 35 3/8 | 37 5/8 | 220.46     | 246.92       | LPG        | 5            | 30000         | 150000             | 52           | 10 in. WC    | 70                |
|       |                              |        |        |                            |        |        |            |              | NAT        | 5            | 30000         | 150000             | 39           | 4 in. WC     | 70                |

Specifications are subject to change without notice.