

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.

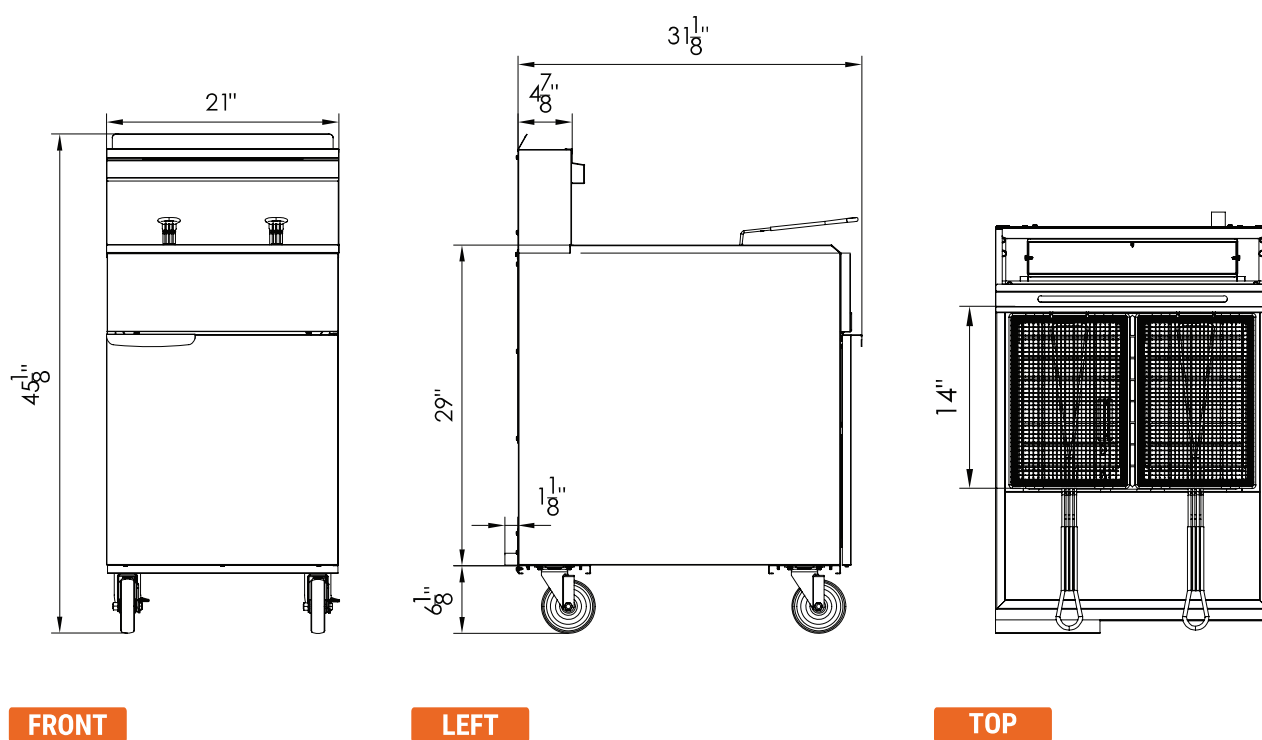


Features

- 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



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.