ITEM #: FRYER SYSTEM  
Quantity: One (1)  
Manufacturer: Imperial  
Model No.: IFSCB250  
Pertinent Data: With Dump Station  
Utilities Req’d: 120V/1PH; 6.8A (Filter); 120V/1PH; 0.7A(Fryer); 3/4” Gas @ 280,000 BTUs;

4” WC  
  
See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Provide unit with Solid State Controls.  
3. Provide unit with backup thermostat.  
4. Provide left to right: Cabinet with dump station food warmer, Split Pot Fryer with filter under the fryers, and Split Pot Fryer.  
5. Provide stainless steel basket hanger.  
6. Provide two (2) twin baskets.  
7. Provide one-point connection rear manifold.  
8. Provide filter drawer system, and filter paper.  
9. Provide unit with four (4) heavy-duty, non-marking casters, front two (2) with brakes.  
10. Provide all stainless steel construction, with self-closing doors on the front.  
11. Provide 12” high splash guard.  
12. Provide unit with heavy-duty cord and plug, coordinate NEMA configuration with electrical contractor.  
13. Provide filter drawer under the fryer, filter drawer shall be provided flash hose, mesh stainless steel filter, filter heater and filter scoop.  
14. Provide a Bread and Batter Cabinet dump station with a pan area that allows for holding and draining of finished products.  
15. Provide unit with a built-in heat lamp over the dump pan.  
16. Provide 48” flex, quick disconnect gas hose with restraining device and gas pressure regulator.  
17. Provide PosiSet.  
18. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.