



**GAS**

**ELEMENTS SERIES FRYER**

**IMPERIAL**



### **EFS-40**

Shown with optional casters

### **TUBE FIRED BURNERS**

- Cast iron burners have a large heat transfer area.
- Tubes are constructed of heavy gauge metal with a built-in deflector system.
- 105,000 BTU (31 KW) total output.
- Millivolt temperature control circuit
- Snap acting electronic thermostat has a 200°F - 400°F, (93°C - 204°C) range.

### **LARGE COOL ZONE**

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

### **STEEL FRYPOTS**

- Frying area is 14" x 14" (356 x 356mm).
- Frypot tubes and sides are robotically welded steel to virtually eliminate leaks.
- Crumb screen is included.
- Recessed bottom facilitates draining, slants toward the drain.
- 1-1/4" (32 mm) full port drain valve empties frypot quickly and safely.

### **EXTERIOR FEATURES**

- Stainless steel front, door, and basket hanger.
- Full heat shield protects control panel.
- Full bottom chassis provides structural support.
- Plate mounted 6" high (152 mm) adjustable legs assure secure support.



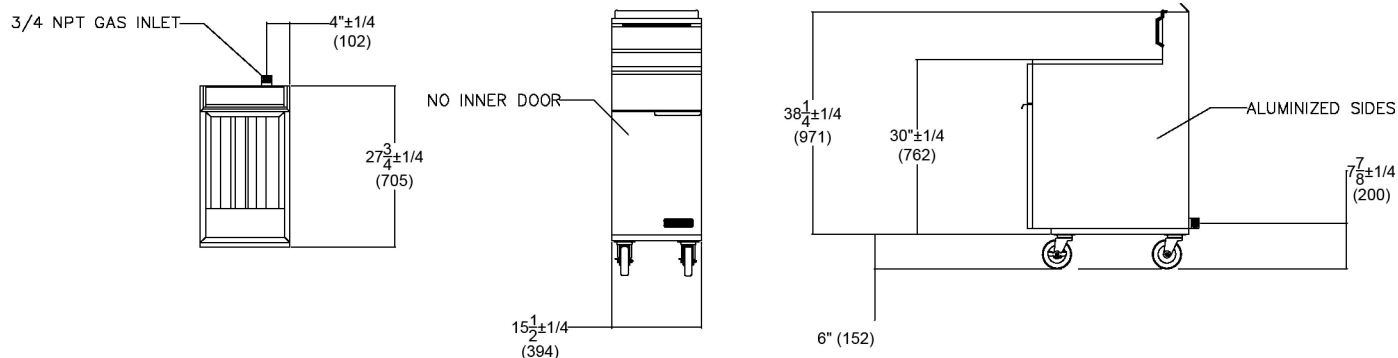
1128 Sherborn Street | Corona, CA 92879 | 800.343.7790 | imperialrange.com | imperialsales@imperialrange.com

© 2026 Imperial Commercial Cooking Equipment. Imperial reserves the right to change specifications at any time without prior notice and without any obligation for past or future equipment purchases. Visit [www.imperialrange.com](http://www.imperialrange.com) for specification updates



# GAS

## ELEMENTS SERIES FRYER



MODEL	OIL CAPACITY	GAS OUTPUT		#OF BURNERS	FRYER AREA
		BTU	(KW)		
EFS-40	40 lbs. (22 L)	105,000	(31)	3	14" X 14" (356 X 356 mm)

MANIFOLD PRESSURE		MANIFOLD SIZE
NAT GAS	PROPANE	
4.0" W.C.	10.0" W.C.	¾" 19 MM)

Specify elevation, if over 2,000 ft.

MODEL	SHIP WEIGHT (KG) LBS	DIMENSIONS			CRATED DIMENSIONS		
		15½"W (394)	30½"D (775)	45¾"H (1162)	17"W (432)	34½" (876)	37" (940)
EFS-40	(64) 141						

### CLEARANCE REQUIREMENTS

For use only on non-combustible floors. Legs or casters are required for non-combustible floors. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

Measurements in ( ) are metric equivalents



**MADE IN USA**



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

©2026 Imperial Commercial Cooking Equipment. Imperial reserves the right to change specifications at any time without prior notice and without any obligation for past or future equipment purchases. Visit www.imperialrange.com for specification updates