INDUCTION RANGE

BRENNER

IDF1-25L

700 Series Volt Induction Fryer with Oil Filtration

IDF1-25AL / IDF2-50AL

Auto-Lifting 700 Series Volt Induction Fryer with Oil Filtration

FAST HEAT. PRECISE CONTROL.



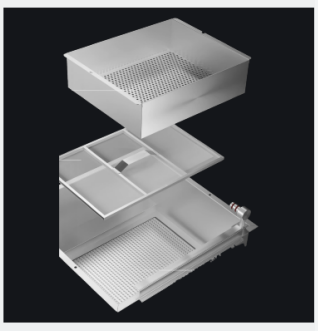
BUILT FOR BUSY SERVICE

FAST INDUCTION HEATING
Responsive induction frying.

INTEGRATED OIL FILTRATION
Extends oil life.

AUTOMATIC BASKET LIFTING
Consistent results with reduced labour.

PRECISE TEMPERATURE CONTROL
Adjustable from 60°C–190°C.



3-LAYER OIL FILTRATION SYSTEM

Every filtration cycle passes the oil through three stages on the roll-out cart, so carbon and crumb are removed before the oil returns to the vat.

1 PRE-FILTRATION
Catches crumb

2 PAPER FINE FILTRATION
Removes carbon

3 METAL MESH FILTRATION
Final polish

FEDERAL HOSPITALITY EQUIPMENT

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IDF1-25L / IDF1-25AL / IDF2-50AL

INDUCTION FRYERS WITH OIL FILTRATION

BRENNER

APPLICATIONS



FRIES & SIDES



CHICKEN & PROTEINS



SEAFOOD & BATTERED FISH



IDF1-25L	IDF1-25AL	IDF2-50AL
25 x 1 L TANK	25 x 1 L TANK	25 x 2 L TANKS

COMBINATION SETUP



IDF1-25L /IDF2-50AL + ECW-800W CHIP WARMER

Pair the fryer with the ECW-800W chip warmer for a continuous fry-to-serve line.

COMMERCIAL FEATURES



FRYING VAT SENSORS
Oil temp, dry-protect, fill level.



TOUCH CONTROL PANEL
4 presets, timer, 125°C standby.



DETACHABLE FILTER CART
Drains, filters, returns the oil.



OPTIMIZED VENT DESIGN
Vents heat away from the operator.



MODULAR FRYING VAT
Cover, basket, draining board and coarse strainer all lift out.

TECHNICAL SPECIFICATIONS

MODEL	TANK (L)	BASKET (W x D x H mm)	DIMENSIONS (W x D x H mm)	TEMP. / LIFT TIMER	WEIGHT	VOLTAGE	POWER (kW/A)
IDF1-25L	25	395 x 235 x 150	400 x 700 x 1080	+60 to +190°C	89 kg	415 V	10/3~N
Auto lifting fryer							
IDF1-25AL	25	395 x 235 x 150	400 x 700 x 1080	+60 to +190°C 0 to +180 min	99 kg	415 V	8/3~N
IDF2-50AL	25X2	395 x 235 x 150	800 x 700 x 1080	+60 to +190°C 0 to +180 min	120 kg	415 V	16/3~N

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