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› Iron Range IRF-50 LPG Commercial Gas Fryer User Manual

## Iron Range IRF-50 LPG

# Iron Range IRF-50 LPG Commercial Gas Fryer User Manual

Model: IRF-50 LPG

Brand: Iron Range

## INTRODUCTION

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This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Iron Range IRF-50 LPG Commercial Free Standing Liquid Propane Gas Fryer. Please read this manual thoroughly before installation and operation to ensure proper use and to prevent potential hazards.

The Iron Range IRF-50 is a floor-standing 3-tube fryer designed for commercial use, featuring a 50-pound capacity. It is constructed with a peened all stainless steel tank, an efficient high heat baffle system, a cool zone, and a 1 ¼" full port drain valve. This unit is ETL approved for gas and sanitation, meeting USA food service requirements.

## IMPORTANT SAFETY INFORMATION

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**WARNING:** Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

- Ensure the fryer is installed by a qualified technician in accordance with all local codes and ordinances.
- Always disconnect the gas supply before performing any maintenance or cleaning.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- The fryer is equipped with a backup safety Hi-Limit control that automatically shuts down the fryer if the shortening exceeds the maximum safe temperature. Do not bypass or tamper with this safety feature.
- Always use caution when handling hot oil. Allow oil to cool before draining or filtering.
- Ensure adequate ventilation in the area where the fryer is operated.



Figure 1: Rear view of the fryer with important caution label regarding installation and service.

## SETUP AND INSTALLATION

1. **Unpacking:** Carefully remove the fryer from its packaging. Inspect for any shipping damage. Report any damage to the carrier immediately.
2. **Caster Installation:** The fryer comes with a 5" caster kit, including two with locks and two without. Install the casters securely to the base of the fryer. Position the locking casters at the front for stability.
3. **Placement:** Place the fryer on a level, non-combustible surface. Ensure adequate clearance from walls and other equipment for proper ventilation and service access. Refer to local fire codes for specific clearance requirements.
4. **Gas Connection:** This unit is designed for Liquid Propane Gas (LPG). The gas supply line must be connected by a licensed gas fitter. Ensure the gas pressure is within the specified range for the appliance. A manual shut-off valve must be installed in the gas line ahead of the fryer.
5. **Initial Cleaning:** Before first use, clean the fry tank and all accessories (baskets, drain valve) with warm soapy water. Rinse thoroughly and dry completely.



Figure 2: The Iron Range IRF-50 LPG fryer with casters, ready for placement.



Figure 3: Internal gas components visible through the open lower door, highlighting the need for professional gas connection.

## OPERATING INSTRUCTIONS

- 1. Filling the Fry Tank:** Ensure the drain valve is closed. Fill the fry tank with cooking oil or shortening to the indicated fill line. Do not overfill or underfill.
- 2. Ignition Procedure:**
  - Turn the thermostat control knob to the "OFF" position.
  - Open the manual gas shut-off valve.
  - Follow the specific ignition instructions located on the fryer's control panel (typically involves pressing and holding a pilot button while igniting the pilot light, then turning the main burner knob).
  - Once the pilot is lit, turn the thermostat to the desired temperature. The main burners will ignite.
- 3. Temperature Control:** The Invensys Thermostat allows for a temperature range of 200°F to 400°F. Adjust the knob to set the desired cooking temperature. The fryer will cycle on and off to maintain this temperature.

4. **Using Fry Baskets:** Two nickel chrome wire mesh fry baskets with red plastic coated handles are included. Place food items into the baskets and carefully lower them into the hot oil. The basket hangers allow you to hang baskets on the side of the tank for draining excess oil.
5. **Cool Zone:** The fry tank features a cool zone at the bottom, which helps collect food particles and prolong oil life by preventing them from burning.
6. **Shutting Down:** To turn off the fryer, turn the thermostat control knob to the "OFF" position. For extended periods of non-use, close the manual gas shut-off valve.



Figure 4: Fryer with two baskets, demonstrating their use for cooking.



Figure 5: Fryer showing baskets hung on the integrated basket hangers for draining.

## MAINTENANCE AND CLEANING

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Regular maintenance and cleaning are crucial for the longevity and safe operation of your fryer.

### 1. Daily Cleaning:

- Allow oil to cool completely.
- Drain the oil using the 1 ¼" Ball type – full port drain valve into a suitable container.
- Scrape down the fry tank walls and bottom to remove any accumulated food particles.
- Clean the tank with warm soapy water and a non-abrasive brush or cloth. Rinse thoroughly.
- Wipe down the stainless steel exterior with a damp cloth and a mild cleaner. Dry completely to prevent water spots.

2. **Oil Filtration/Replacement:** Depending on usage, oil should be filtered daily and replaced regularly to maintain food quality and extend fryer life.

3. **Burner and Flue Maintenance:** Periodically inspect the burners and flue deflector for any obstructions or buildup. Ensure the built-in flue deflector is clear. This should be done by a qualified service technician.
4. **General Inspection:** Regularly check all connections, hoses, and components for wear or damage. Address any issues promptly.

## TROUBLESHOOTING

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Before calling for service, please review the following common issues and their solutions:

Problem	Possible Cause	Solution
Fryer not heating or pilot light won't stay lit.	No gas supply; pilot orifice clogged; thermocouple issue; Hi-Limit tripped.	Check gas supply valve. Clean pilot orifice. Inspect thermocouple for damage. The auto reset high limit should reset automatically once temperature drops, but if it persists, contact service.
Oil smoking excessively.	Oil is old or contaminated; temperature set too high.	Filter or replace oil. Reduce cooking temperature.
Food not cooking evenly.	Overloading baskets; incorrect temperature; uneven heat distribution.	Do not overload baskets. Verify temperature with an external thermometer. Ensure burners are clean.

If troubleshooting steps do not resolve the issue, contact a qualified service technician.

## SPECIFICATIONS

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Feature	Detail
Model Number	IRF-50 LPG
Brand	Iron Range
Product Dimensions	30"D x 15.5"W x 45.5"H
Item Weight	183 Pounds
Oil Capacity	50 Pounds
Material	Stainless Steel
Color	Red (accents)
Temperature Range	200°F - 400°F
Thermostat	Invensys/Robertshaw
Safety Features	Auto reset high limit control
Certification	ETL Listed (Gas and Sanitation)
Included Accessories	Two fry baskets with red plastic coated handles, 5" caster kit

## WARRANTY AND SUPPORT

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For warranty information, service, or technical support, please contact Iron Range customer service directly. Keep your purchase receipt and product model number (IRF-50 LPG) readily available when contacting support.

Protection plans may be available for extended coverage. Please refer to your purchase documentation or the retailer's website for details on available protection plans.

Visit the [Iron Range Store](#) for more information on their products.

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