



MODEL: **ID-20x17**

Standard Features:

- Thermostat Controller
- Infrared Heat Exchanger
- 100 lb Shortening Capacity
- Stainless Steel Vat, Cabinet and Frame
- Pilotless Electronic Ignition
- Heavy Duty Casters with Front Locking Brakes
- 3 Baskets
- Drain Cleaning Rod and Vat Cleaning Brush



Options and Accessories:

- Vat Joiner Strips to join 2 or more fryers
- 3/4" x 48" Gas Quick Disconnect
- Splash Guards
- Vat Cover
- Portable Filtration Machine
- U23 Controller
- U25 Controller
- Ultrastat Touch Controller

Project _____

Item _____

Quality _____

Approval _____

Date _____

Specifications

Designed to meet high production frying needs with low energy cost

The Ultrafryer® Systems ID-20x17 is a floor model fryer designed to meet high volume frying needs while providing the maximum in energy savings.

The ID-20x17 cabinet and door are fabricated from high quality stainless steel to ensure a long service life.

The ID-20x17 is equipped with a screw in front drain pipe for easy shortening filtration and/or disposal.

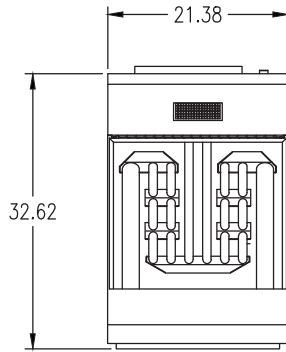
The ID-20x17 has a maximum shortening capacity of 100 lbs (45.4 liters). The cooking zone is 20 x 17.375 (508mm x 441mm) with shakezone.

The ID-20x17 is rated 150,000 BTU/hr

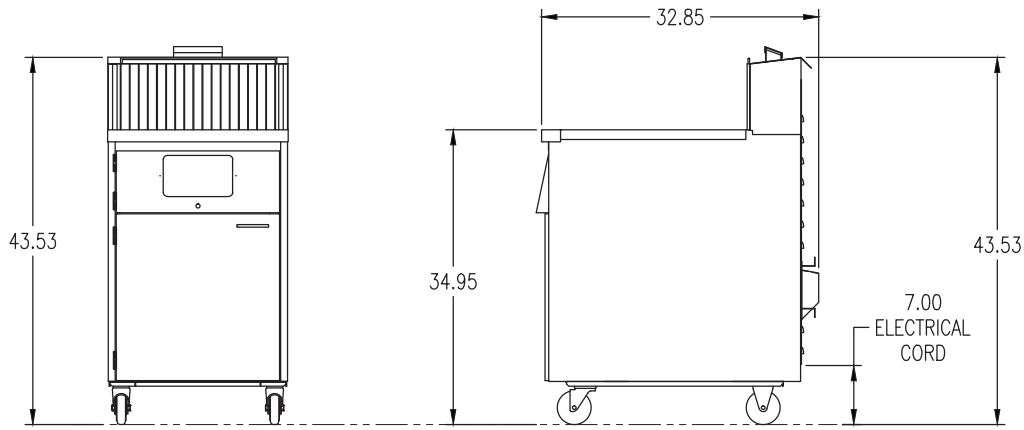
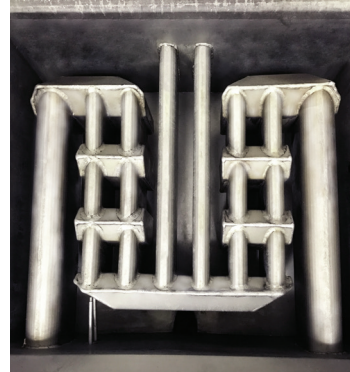


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TOP VIEW



FRONT VIEW

SIDE VIEW

Sales ID#	Shortening Capacity	Overall Size			Drain Height	Net Weight	Shipping Info
		Height	Depth	Width			
F-ID-20x17	100 lbs (45.4 liters)	43.53" (1106mm)	32.85" (835mm)	21.375" (543mm)	18" (458mm)	412 lbs (186.9 kgs)	F.O.B. Factory San Antonio, Texas

ELECTRICAL AND GAS REQUIREMENTS FOR OPERATING SYSTEM:

120 V, 60 HZ, 1 phase, 3.6 AMPS

GAS INLET PRESSURE TO FRYER REQUIRED:

7" water column natural gas

14" water column propane

PERFORMANCE SPECIFICATIONS:

Determined in accordance with ASTM F 2144-09 Standard Test Method for the performance of open deep fat fryers.

Nominal Vat Size: 20" x 17.375"

Energy Input Rating: 150,000 BTU's

Shortening Capacity: 100 lbs

Due to continuing engineering development and improvements, specifications are subject to change without notice.

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