



MODEL: E20-20-UC

125 lb. Electric Fryer
with UltraClear Filtration

Standard Features:

- High efficiency flat bar heating element
- UltraClear filtration system
- Easy access filter pump pack
- Dial thermostat behind door
- Automatic melt cycle
- Stainless steel vats, cabinet and frame
- Heavy duty 4-inch casters with front locking brakes
- 2 baskets per vat
- Fast Flow filter envelope
- Marine edge drain board



Options and Accessories:

- 2 product Ultrastat cooking computer
- 10 product Ultrastat cooking computer
- Vat covers
- Splash guards
- Basket lifts
- Triple baskets
- Dump station
- Fast Flow filter pads
- Triple filtration
- Stainless steel filter screen
- Drain valve for filter tub
- Boil out hose
- Shortening disposal line

Project _____

Item _____

Quantity _____

Approval _____

Date _____

Specifications

Designed to meet high production frying needs

The Ultrafryer® Systems E20-20-UC is a battery of three to six fryers designed to meet high volume frying needs. The Ultrafryer® E20-20-UC fast recovery shortens cooking time, allows for large loads during batch cooking, and reduces shortening absorption. Thermostat controls and melt cycle are standard features on every fryer, ensuring accurate temperature control and limiting temperature excursions, producing a perfectly cooked product while maintaining shortening quality. Heating elements are made of low watt density fl at bar construction and have large surface areas to keep heat flux to less than 35 watts/sq.in at full input power. The low watt density flat bar offers even heat distribution and zero recovery time.

The E20-20-UC vats, cabinet and carriage frame are fabricated from high quality stainless steel to ensure a long service life.

The E20-20-UC is equipped with the UltraClear filter system to increase shortening life while retaining quality. The filter system, which fits under the fryer, features an oversized drain and drain trough to allow quick drainage and eliminate clogging. The large drain handles make draining the vats simple and convenient. The Fast Flow filter envelope removes sediment and impurities created in the frying process.

The E20-20-UC has a shortening capacity of 125 lbs. (63.7 liters). The cooking zone is 20" x 20" (508mm x 508mm).

The E20-20-UC is rated 20KW and electrical requirements are 208V/60 Hz/3 phase or 240V/60 Hz/3 phase.

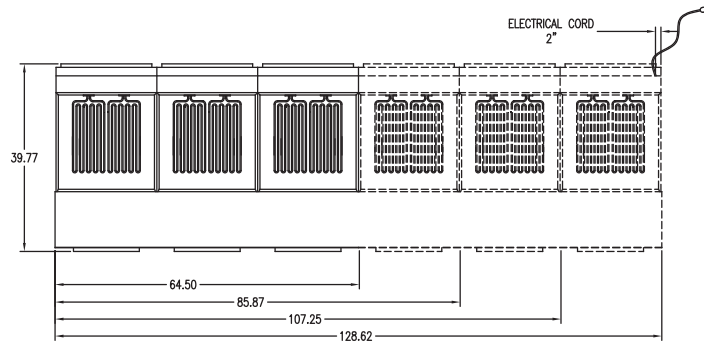


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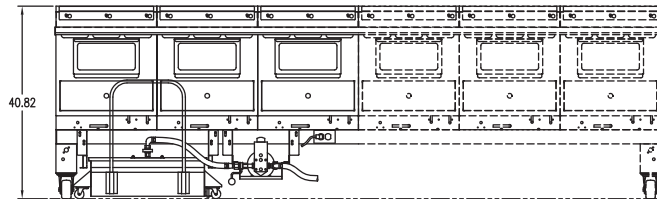
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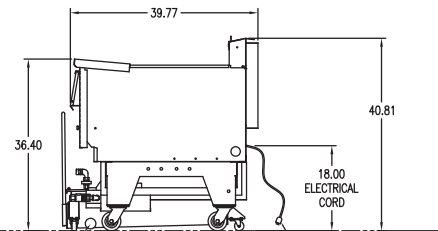
TOP VIEW



FLAT BAR HEATING ELEMENT



FRONT VIEW



BOIL OUT HOSE CONNECTION LOCATED ON SIDE OF TUB

SIDE VIEW

18.00 ELECTRICAL CORD
6' LONG ELECTRICAL CORD PLUG IS 3 PRONG 115V

Sales ID#	Shortening Capacity	Overall Size			Net Weight	Shipping Info
		Height	Depth	Width		
B-E20-20-3-UC	125 lbs. per vat (63.7 liters)	40.82" (1037mm)	41.47" (1053mm)	64.50" (1638mm)	810 lbs (368.2 kg)	F.O.B. Factory San Antonio, Texas
B-E20-20-4-UC	125 lbs. per vat (63.7 liters)	40.82" (1037mm)	41.47" (1053mm)	85.87" (2181mm)	987 lbs (448.6 kg)	F.O.B. Factory San Antonio, Texas
B-E20-20-5-UC	125 lbs. per vat (63.7 liters)	40.82" (1037mm)	41.47" (1053mm)	107.25" (2724mm)	1,267 lbs (575.9 kg)	F.O.B. Factory San Antonio, Texas
B-E20-20-6-UC	125 lbs. per vat (63.7 liters)	40.82" (1037mm)	41.47" (1053mm)	128.62" (3267mm)	1,400 lbs (636.4 kg)	F.O.B. Factory San Antonio, Texas

*UltraClear Filtration not available in 2 vat battery.

ELECTRICAL RATINGS PER VAT:

Model: 20" (508mm)
Voltage 60hz: 208 (240)
Phases/Wires: 3/3w (3/3w)
Amps: 56 per vat (48 per vat)

ELECTRICAL REQUIREMENTS FOR CONTROLS:

120 V, 60 HZ, 1 phase, 8.5 amps.
Electrical cord is 6' long and located on RH side in rear.

PERFORMANCE SPECIFICATIONS:

Determined in accordance with ASTM F1361-91 Standard Test Method for the performance of open vat fryers:

Nominal Vat Size: 20" (508mm x 508mm)

Energy Input Rating: 20 (min. KW) min.

Shortening Capacity: 125 lbs. (63.7 liters)

Due to continuing engineering development and improvements, specifications are subject to change without notice. © February 22, 2017 Rev A Ultrafryer® Systems, Inc.

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Ultrafryer® Systems, Inc. • 302 Spencer Lane • San Antonio, TX 78201 • (800)545-9189 • (210)731-5000 • FAX (210)731-5099