



MODEL: P20-18-UC

75 lb. High Efficiency Gas Fryer
with UltraClear Filtration

Standard Features:

- High efficiency Par-2 heat exchanger
- Ultralear filtration system
- Easy access filter pump pack
- Dial thermostat behind door
- Automatic melt cycle
- Stainless steel vats, cabinet and frame
- Pilotless electronic ignition
- 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
- 48" gas quick disconnect



ASTM PERFORMANCE RESULTS

	Heavy Load
Idle Energy Rate (BTU/hr)	6,281
Cooking Energy Efficiency (%)	60.1

Based on a minimum of three test replicates.

Project _____

Item _____

Quality _____

Approval _____

Date _____

Specifications

Designed to meet high production frying needs with low energy cost

The Ultrafryer® Systems P20-18-UC is a battery of three to six fryers designed to meet high volume frying needs while providing the maximum in fuel savings. The P20-18-UC has a cooking energy efficiency of 60.1 percent. The Ultrafryer® P20-18-UC fast recovery shortens cooking time, allows for large loads during batch cooking, and reduces shortening absorption. Dial thermostat controls, pilotless electronic ignition, 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. The Phased Array Heat Exchanger provides a large surface area and extended path of travel for the combustible gases, ensuring fast recovery, uniform heat distribution, and low exhaust temperatures of 550°F or less.

The P20-18-UC vats, cabinet and carriage frame are fabricated from high quality stainless steel to ensure a long service life.

The P20-18-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 P20-18-UC has a shortening capacity of 75 - 110 lbs. (36 - 56 liters). The cooking zone is 18" x 18" (457 mm x 457 mm). The P20-18-UC is rated at 65,000 BTU/hr.

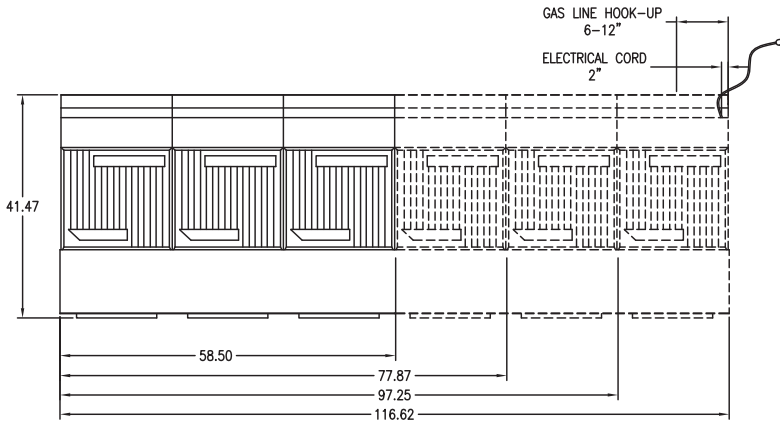


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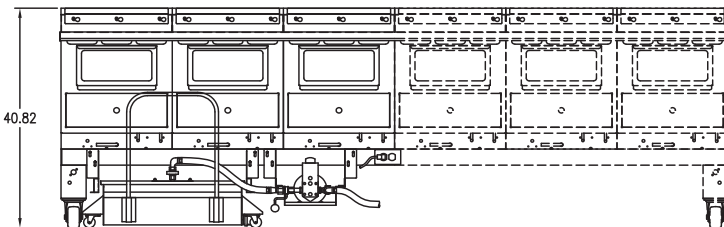
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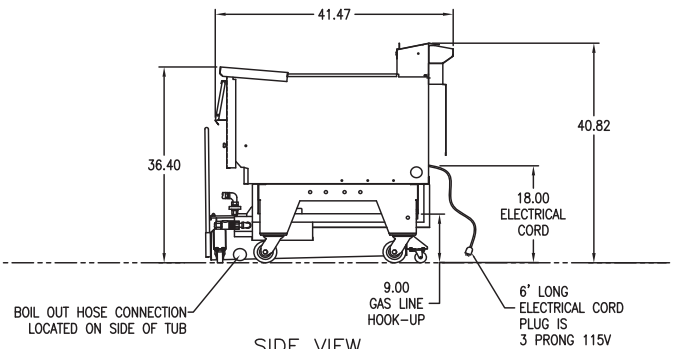
TOP VIEW



**Patented PAR2
Gas heat exchanger
w/ vortex boxes**



FRONT VIEW



SIDE VIEW

DIMENSIONS - INCHES (MM)

Sales ID#	Shortening Capacity	Overall Size			Net Weight	Shipping Info
		Height	Depth	Width		
B-P20-18-3-UC	75 lbs. per vat (36 liters)	40.82" (1037 mm)	41.47" (1053 mm)	58.50" (1486 mm)	780 lbs (353.8 kgs)	F.O.B. Factory San Antonio, Texas
B-P20-18-4-UC	75 lbs. per vat (36 liters)	40.82" (1037 mm)	41.47" (1053 mm)	77.87" (1981 mm)	975 lbs (442.3 kgs)	F.O.B. Factory San Antonio, Texas
B-P20-18-5-UC	75 lbs. per vat (36 liters)	40.82" (1037 mm)	41.47" (1053 mm)	97.25" (2470 mm)	1035 lbs (469.5 kgs)	F.O.B. Factory San Antonio, Texas
B-P20-18-6-UC	75 lbs. per vat (36 liters)	40.82" (1037 mm)	41.47" (1053 mm)	116.62" (2962 mm)	1,229 lbs (557.5 kgs)	F.O.B. Factory San Antonio, Texas

ELECTRICAL REQUIREMENTS FOR OPERATING SYSTEM:

120 V, 60 HZ, 1 phase, 8.5 amps.

Electrical cord is 8' long and located on RH side in rear.

GAS REQUIRED AT FRYER MANIFOLD:

7" water column natural gas

14" water column propane/butane

3/4" Gas Line connection required for 3 vat

1" Gas Line connection required for 4 vats

1 1/4" Gas Line connection required for 5-6 vats

Due to continuing engineering development and improvements, specifications are subject to change without notice. © May 30, 2017 Rev A Ultrafryer® Systems, Inc.

PERFORMANCE SPECIFICATIONS:

Determined in accordance with ASTM F2144 Standard Test Method for the performance of large open vat fryers:

Nominal Vat Size: 18" (457mm x 457mm)

Energy Input Rating: 65,000 BTU/hr (116 megajoules)

Shortening Capacity: 70-100 lbs. (36-56 liters)

Cooking Energy Efficiency (%): 60.1

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