



MODEL: P20-18

70-110 lbs.
High Efficiency Gas Fryer

Standard Features:

- High efficiency Par-2 heat exchanger
- 70 - 110 lbs. shortening capacity
- Dial thermostat inside cabinet
- Stainless steel vat, cabinet and frame
- Pilotless electronic ignition
- Heavy duty casters with front locking brakes
- 2 baskets
- Drain cleaning rod and vat cleaning brush

Options and Accessories:

- 2 product Ultrastat computer controller
- 10 product Ultrastat computer controller
- Vat joiner strips to join 2 or more fryers
- Splash guard (left side and/or right side)
- 3/4" x 48" gas quick disconnect
- Vat cover



Project _____

Item _____

Quality _____

Approval _____

Date _____

Specifications

Designed to meet high production frying needs with low energy cost

The Ultrafryer® Systems P20-18 is a floor model fryer designed to meet high volume frying needs while providing the maximum in energy savings. The P20-18 has a cooking efficiency of 60.1%. The fast recovery of the Ultrafryer® P20-18 shortens cooking time and reduces shortening absorption. Pilotless electronic ignition and dial thermostat allow for accurate temperature control and ease of operation. 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 500 degrees or less.

The P20-18 cabinet and door are fabricated from high quality stainless steel to ensure a long service life.

The P20-18 is equipped with a screw-in front drain pipe for easy shortening filtration and/or disposal.

The P20-18 has a maximum shortening capacity of 70 - 110 lbs. (36 - 56 liters). The cooking zone is 18" x 18" (457mm X 457mm) with a drainboard.

The P20-18 is rated 65,000 BTU/h.



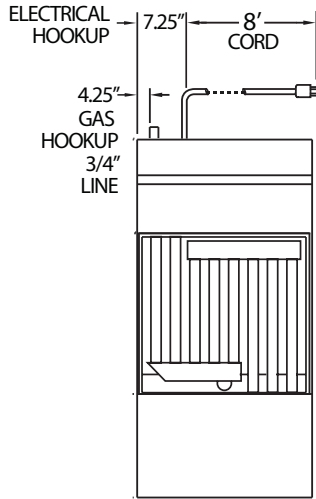
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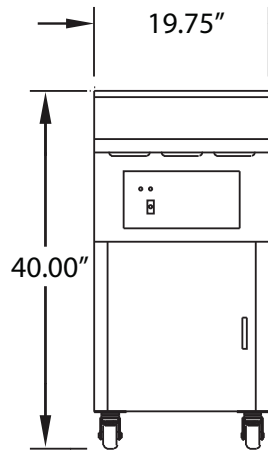
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70-110 lbs.

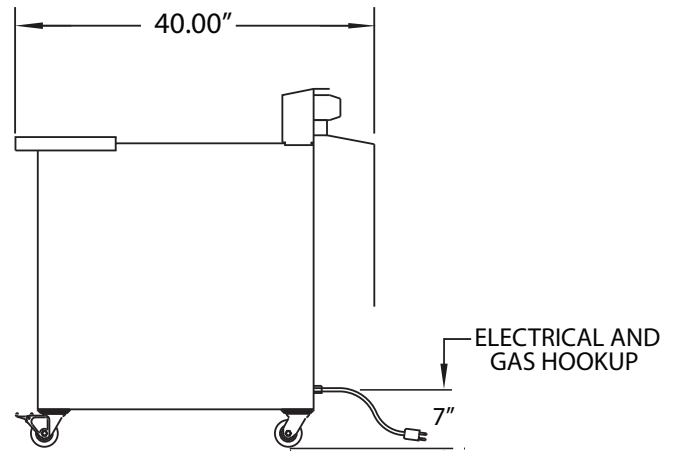
High Efficiency Gas Fryer



TOP VIEW



FRONT VIEW



SIDE VIEW

The casters are 3" phenolic roller bearing type casters. Standard on every fryer.



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

DIMENSIONS - INCHES (MM)

Sales ID#	Shortening Capacity	Overall Size			Drain Height	Net Weight	Shipping Info
		Height	Depth	Width			
F-P20-18	70-110 lbs. (36-56 liters)	40" (1016 mm)	40" (1016 mm)	19¾" (502 mm)	18" (458 mm)	275 lbs (125 kgs)	F.O.B. Factory San Antonio, Texas

ELECTRICAL AND GAS REQUIREMENTS FOR OPERATING SYSTEM:

120 V, 60 HZ, 1 phase, 3.0 amps.

GAS INLET PRESSURE TO FRYER REQUIRED:

- 7" water column natural gas
- 14" water column propane/butane

PERFORMANCE SPECIFICATIONS:

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

Nominal Vat Size : 18"

Energy Input Rating : 65,000 BTU's / hr

Shortening Capacity : 70-110 lbs

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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