



MODEL: **P30-14-UC**

45 lb. High Efficiency / High Production Gas Fryer with UltraClear Filtration

Standard Features:

- High efficiency Par-3 heat exchanger
- UltraClear filtration system
- Easy access filter pump pack
- 10 product Ultrastat computer controller
- 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:

- 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

Project _____

Item _____

Quality _____

Approval _____

Date _____

Specifications

Designed to meet high production frying needs with low energy cost

The Ultrafryer® Systems P30-14-UC is a battery of two to six fryers designed to meet high volume frying needs while providing the maximum in fuel savings. The P30-14-UC has a cooking energy efficiency of 64.7 percent. The Ultrafryer® P30-14-UC fast recovery shortens cooking time, allows for large loads during batch cooking, and reduces shortening absorption. Computer 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 500°F or less. The P30-14-UC vats, cabinet

and carriage frame are fabricated from high quality stainless steel to ensure a long service life.

The P30-14-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 drain and pump operation simple and convenient. The Fast Flow filter envelope removes sediment and impurities created in the frying process.

The P30-14-UC has a maximum shortening capacity of 45 lbs. (22 liters). The cooking zone is 14" x 14" (356mm x 356mm). The P30-14-UC is rated at 90,000 BTU/hr.



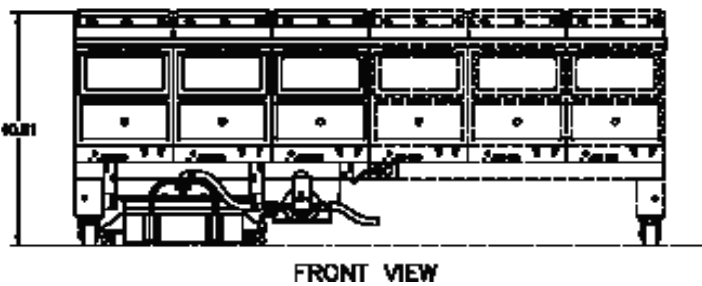
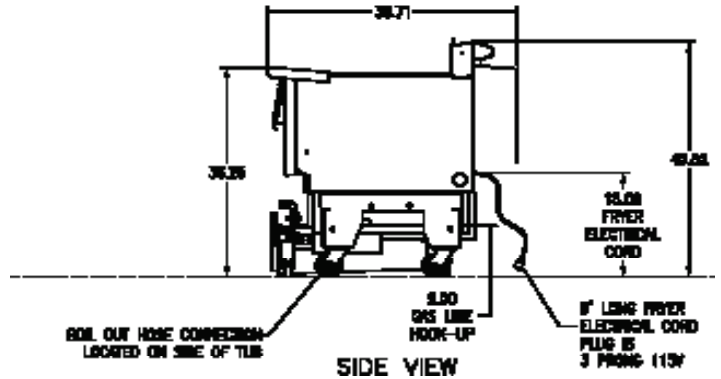
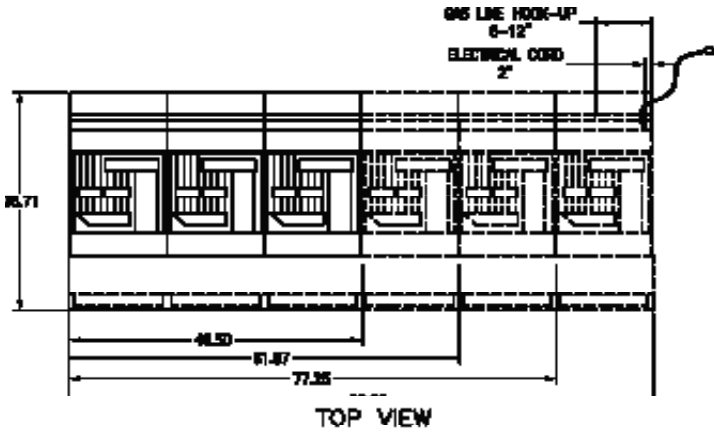
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MODEL: P30-14-UC

45 lb. High Efficiency / High Production Gas Fryer with UltraClear Filtration



Patented PAR3 heat exchanger w/ vortex boxes

ASTM Performance Results

	Heavy Load	Extra Heavy Load
Load Size (lb)	3	4
French Fry Cook Time (min)	2.29	2.43
Average Recovery Time (sec)	<10	<10
Production Rate (lb/hr)	72.7 ± 2.4 ^a	91.5 ± 1.6 ^a
Energy Consumption (BTU/lb)	899	912
Cooking Energy Rate (BTU/hr)	65,370	83,480
Cooking Energy Efficiency (%)	64.7 ± 1.8 ^a	62.5 ± 2.4 ^a

^aThis range indicates the experimental uncertainty in the test result based on a minimum of three test runs.

Sales ID#	Shortening Capacity	Overall Size			Net Weight	Shipping Info
		Height	Depth	Width		
B-P30-14-3-UC	45 lbs. per vat (22 liters)	40.81" (1037 mm)	38.71" (983 mm)	46.50" (1181 mm)	720 lbs (327.2 kgs)	F.O.B. Factory San Antonio, Texas
B-P30-14-4-UC	45 lbs. per vat (22 liters)	40.81" (1037 mm)	38.71" (983 mm)	61.8" (1572 mm)	970 lbs (440.9 kgs)	F.O.B. Factory San Antonio, Texas
B-P30-14-5-UC	45 lbs. per vat (22 liters)	40.81" (1037 mm)	38.71" (983 mm)	77.25" (1926 mm)	1,212 lbs (550.9 kgs)	F.O.B. Factory San Antonio, Texas
B-P30-14-6-UC	45 lbs. per vat (22 liters)	40.81" (1037 mm)	38.71" (983 mm)	92.62" (2353 mm)	1,440 lbs (654.5 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 6' long and located on RH side in rear.

GAS REQUIRED AT FRYER MANIFOLD:

7" water column natural gas
14" water column propane/butane
1" Gas Line connection required for 3 vats
1 1/4" Gas Line connection required for 4-6 vats

PERFORMANCE SPECIFICATIONS:

Determined in accordance with ASTM F 1361-91 Standard Test Method for the performance of open deep fat fryers.

Nominal Vat Size: 14" (356mm x 356mm)

Energy Input Rating: 90,000 BTU/hr (95 megajoules)

Shortening Capacity: 45 lbs. (22 liters)

Production Rate: 91.5 LBS. PER HOUR

Heavy Load Cooking Energy Efficiency (%): 64.7

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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