



MODEL: P30-14-UCP

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

Standard Features:

- High efficiency par-3 heat exchanger
- UltraClear plus filtration system
- 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
- Triple filtration
- Splash guards
- Stainless steel filter screen
- Basket lifts
- Drain valve for filter tub
- Triple baskets
- Boil out hose
- Dump station
- Shortening disposal valve
- Heat tape
- Shortening disposal line
- Fast Flow filter pads
- 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-UCP 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-UCP has a cooking energy efficiency of 64.7 percent. The Ultrafryer® P30-14-UCP 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-UCP vats, cabinet and carriage

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

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



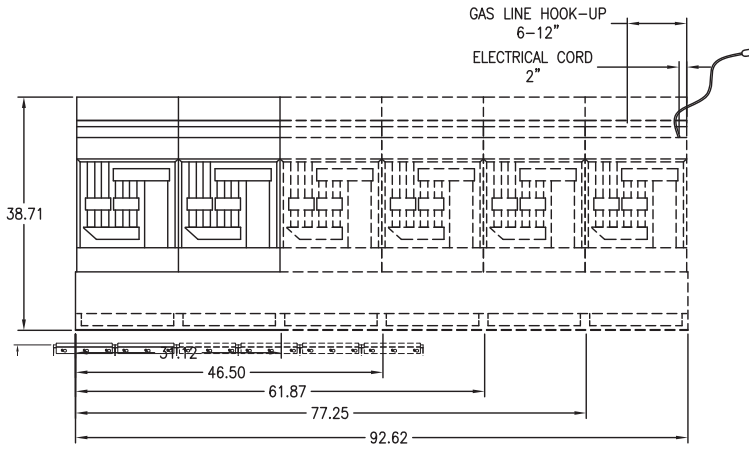
www.ultrafryer.com

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

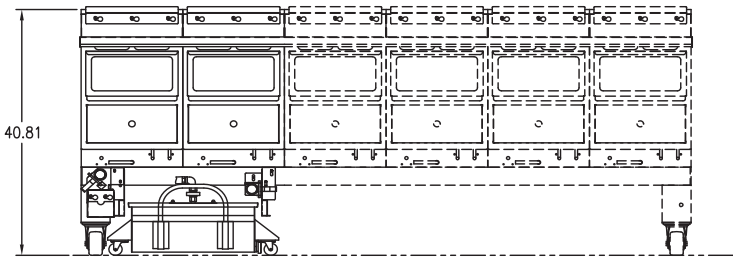


MODEL: P30-14-UCP

45 lb. High Efficiency / High Performance Gas Fryer with UltraClear Plus Filtration



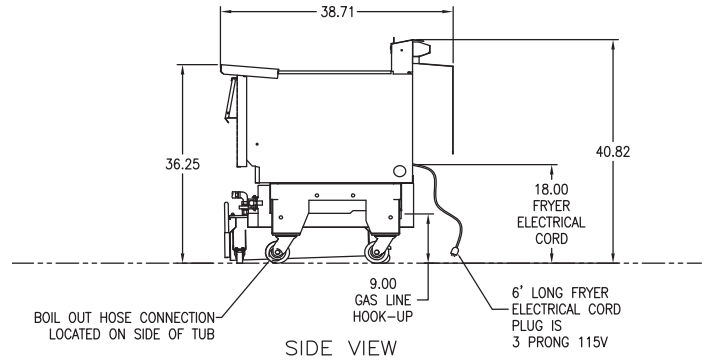
TOP VIEW



FRONT VIEW



**Patented PAR3
heat exchanger
w/ vortex boxes**



SIDE VIEW

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

^a This 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-P30-14-2-UCP	45 lbs. per vat (22 liters)	40.8" (1036 mm)	38.7" (1085 mm)	31.1" (789 mm)	498 lbs (226.4 kgs)	F.O.B. Factory San Antonio, Texas
B-P30-14-3-UCP	45 lbs. per vat (22 liters)	40.8" (1036 mm)	38.7" (1085 mm)	46.5" (1181 mm)	720 lbs (327.2 kgs)	F.O.B. Factory San Antonio, Texas
B-P30-14-4-UCP	45 lbs. per vat (22 liters)	40.8" (1036 mm)	38.7" (1085 mm)	61.8" (1569 mm)	970 lbs (440.9 kgs)	F.O.B. Factory San Antonio, Texas
B-P30-14-5-UCP	45 lbs. per vat (22 liters)	40.8" (1036 mm)	38.7" (1085 mm)	77.2" (1960 mm)	1,212 lbs (550.9 kgs)	F.O.B. Factory San Antonio, Texas
B-P30-14-6-UCP	45 lbs. per vat (22 liters)	40.8" (1036 mm)	38.7" (1085 mm)	92.6" (2352 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
3/4" Gas Line connection required for 2 vat
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.

www.ultrafryer.com

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