



MODEL: P30-14

45 lb. High Efficiency /
High Production Gas Fryer

Standard Features:

- High efficiency Par-3 heat exchanger
- 45 lb. shortening capacity
- 10 product Ultrastat cooking computer
- 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:

- 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 P30-14 is a floor model fryer designed to meet high volume frying needs while providing the maximum in energy savings. The P30-14 has a cooking efficiency of 64.7%. The fast recovery of the Ultrafryer® P30-14 reduces cooking time and lowers shortening absorption. Computer control and electronic ignition 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°F or less.

The P30-14 cabinet and door are fabricated from high quality stainless steel to ensure a long service life.

The P30-14 is equipped with a screw-in front drain pipe for easy shortening filtration and/or disposal.

The P30-14 has a maximum shortening capacity of 45 lbs. (22 liters). The cooking zone is 14" x 14" (356mm x 356mm) with shakezone and a 7" drainboard.

The P30-14 is rated 90,000 BTU/h.



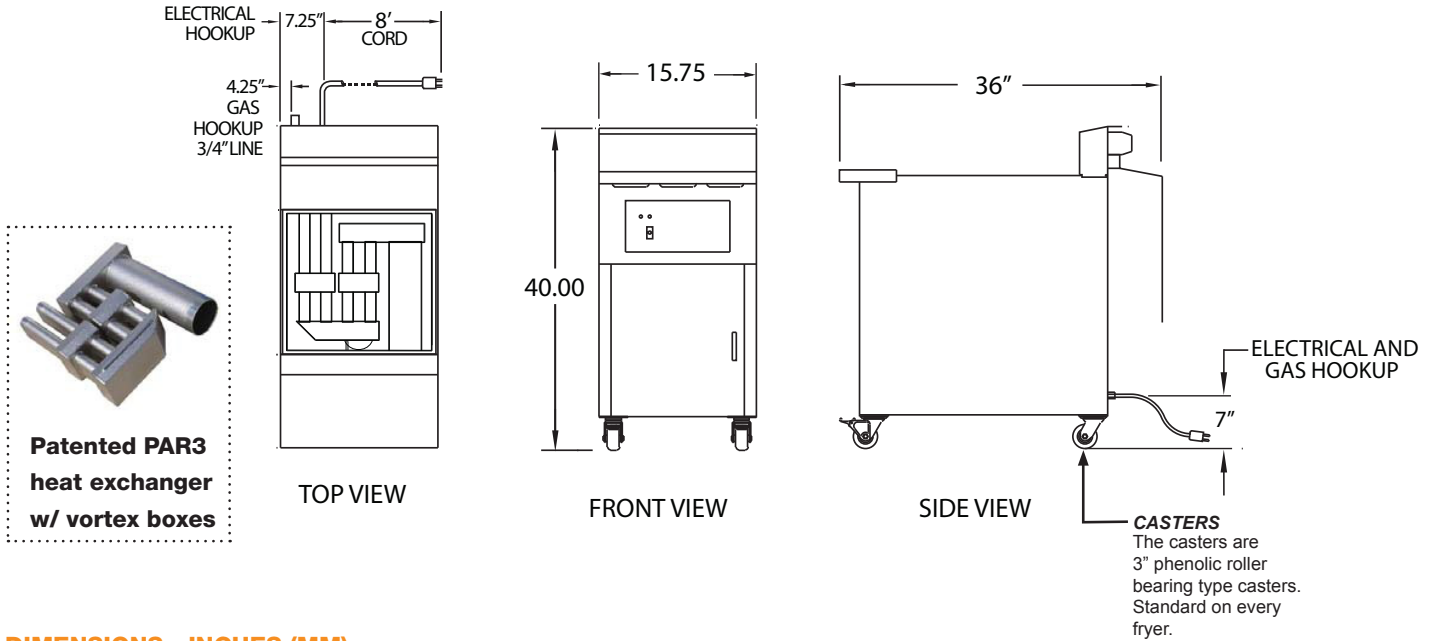
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DIMENSIONS - INCHES (MM)

Sales ID#	Shortening Capacity	Overall Size			Drain Height	Net Weight	Shipping Info
		Height	Depth	Width			
F-P30-14	45 lbs. per vat (22 liters)	40" (1016 mm)	36" (914 mm)	15 3/4" (400 mm)	18" (458)	250 lbs (113.4 kgs)	F.O.B. Factory San Antonio, Texas

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.

ELECTRICAL REQUIREMENTS FOR OPERATING SYSTEM:

120 V, 60 HZ, 1 phase, 3.0 amps.
Electrical cord is 6' long and located on RH side in rear.

GAS INLET PRESSURE PER VAT REQUIRED:

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

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)

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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