



MODEL: **P30-18-UCP**

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

Standard Features:

- High efficiency Par-3 heat exchanger
- UltraClear Plus filtration system
- Dial thermostat behind door
- Automatic melt cycle
- Stainless steel vats, cabinet and frame
- Pilotless electronic pilot 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
- Heat tape
- Fast Flow filter pads
- Triple filtration
- Stainless steel filter screen
- Drain valve for filter tub
- Boil out hose
- Shortening disposal valve
- 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 P30-18-UCP is a battery of two to six fryers designed to meet high volume frying needs while providing the maximum in fuel savings. The P30-18-UCP has a cooking energy efficiency of 61.1 percent. The Ultrafryer® P30-18-UCP fast recovery shortens cooking time, allows for large loads during batch cooking, and reduces shortening absorption. Dial thermostat controls, pilot-less 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.

The P30-18-UCP vats, cabinet and carriage frame are fabricated from high quality stainless steel to ensure a long service life.

The P30-18-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 P30-18-UCP has a maximum shortening capacity of 75 - 110 lbs. (36 - 56 liters). The cooking zone is 18" x 18" (457 mm x 457 mm). The P30-18-UCP is rated at 110,000 BTU/hr.



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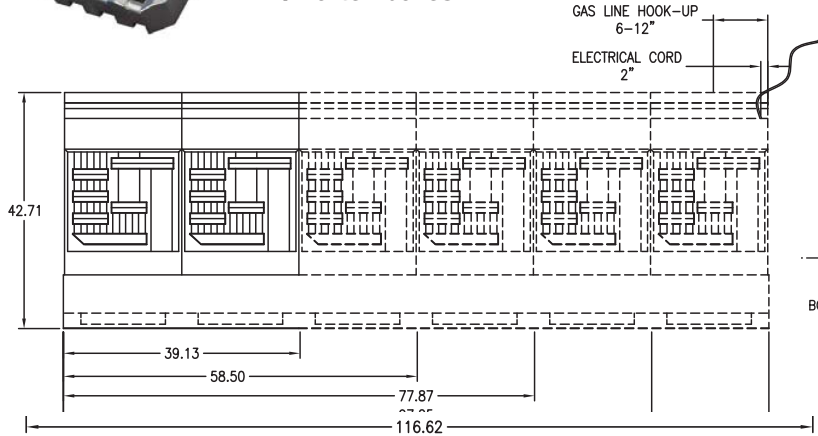


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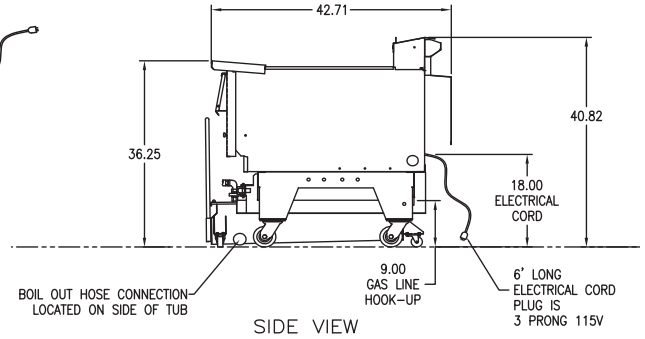
75 lb. High Efficiency/High Production Gas Fryer with UltraClear Plus Filtration



Patented PAR3 heat exchanger w/ vortex boxes



TOP VIEW

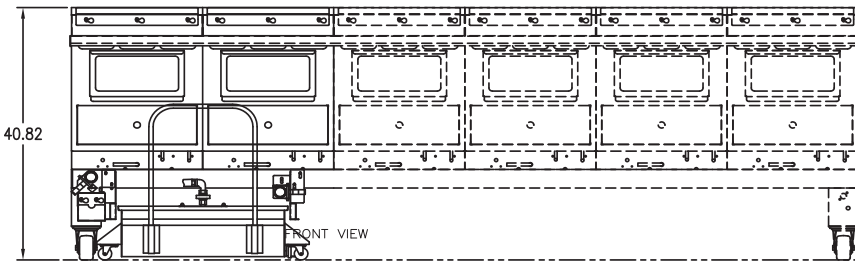


SIDE VIEW

ASTM Performance Results

	Heavy Load
Load Size (lb)	5
French Fry Cook Time (min)	2.30
Average Recovery Time (sec)	<10
Production Rate (lb/hr)	120 ± 0.4 ^a
Energy Consumption (BTU/lb)	599
Idle Energy Rate (BTU/hr)	5,993
Cooking Energy Rate (BTU/hr)	108,574
Cooking Energy Efficiency (%)	61.1

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



FRONT VIEW

Sales ID#	Shortening Capacity	Overall Size			Net Weight	Shipping Info
		Height	Depth	Width		
B-P30-18-2-UCP	75 lbs. per vat (36 liters)	40.8" (1036 mm)	42.7" (1085 mm)	39" (991 mm)	568 lbs (257.6 kgs)	F.O.B. Factory San Antonio, Texas
B-P30-18-3-UCP	75 lbs. per vat (36 liters)	40.8" (1036 mm)	42.7" (1085 mm)	58.5" (1486 mm)	780 lbs (353.8 kgs)	F.O.B. Factory San Antonio, Texas
B-P30-18-4-UCP	75 lbs. per vat (36 liters)	40.8" (1036 mm)	42.7" (1085 mm)	77.8" (1976 mm)	975 lbs (442.3 kgs)	F.O.B. Factory San Antonio, Texas
B-P30-18-5-UCP	75 lbs. per vat (36 liters)	40.8" (1036 mm)	42.7" (1085 mm)	97.2" (2469 mm)	1,035 lbs (469.5 kgs)	F.O.B. Factory San Antonio, Texas
B-P30-18-6-UCP	75 lbs. per vat (36 liters)	40.8" (1036 mm)	42.7" (1085 mm)	116.6" (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
¾" Gas Line connection required for 2 vat
1 1/4" Gas Line connection required for 3-6 vats

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: 110,000 BTU/hr (116 megajoules)
Shortening Capacity: 70-100 lbs. (35-56 liters)
Cooking Energy Efficiency (%): 61.1

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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