# Ultrafryer Gas Fryer
# Basic Model F-P30-14
# Operation Instructions


| | |
|---|---|
| FOR YOUR SAFETY<br>Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or other appliance. | WARNING<br>Improper Installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment. |

302 Spencer Lane • P.O. Box 5369 San Antonio, Texas 78201
(800) 525-8130 • (210) 731-5000 • Fax: (210) 731-5099
www.ultrafryer.com

## PREFACE

This Manual was written and published by the Engineering Department, Ultrafryer Systems for use by personnel who will operate a Model FM-P-30 Gas Fryer in a commercial cooking environment.

**This appliance is intended for professional use and is to be operated by qualified personnel.**

Throughout this manual, NOTES, **CAUTIONS**, and **WARNINGS** are used to alert the operator to items of special circumstances. These items are identified as follows:

NOTE:

**CAUTION:** To assure producing a quality product while prolonging the life expectancy of the fryer, ensure that the boil-out, and cleaning instructions are strictly followed.

**WARNING: Do not allow any cleaning solution or water to splash into a vessel of hot cooking oil, as it will contaminate the oil and may cause the oil to splatter, causing severe burns.**

*This manual is intended as a guide for all Basic Model Fryers, regardless of configuration and controllers. It is to be used in conjunction with the applicable controller manual that is included with the fryer.*

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# GENERAL INFORMATION

## ULTRAFRYER® LIMITED WARRANTY

Ultrafryer Systems warrants to the original purchaser of a gas or electric Ultrafryer® sold within the United States, it's territories and Canada, that it will be free of defects in material and workmanship for the periods listed below:

**STAINLESS STEEL FRYER VAT** – Stainless Steel fryer vats are warranted for (10) ten years upon the terms hereinafter described. The (10) ten year warranty coverage applies ONLY to the Stainless Steel fryer vat and does not apply to the other components such as controls, fire boxes, gaskets, mounting hardware, or the heat shield weldment. The (10) ten year limited warranty coverage for the Stainless Steel fryer vats are as follows:
(1) Vats that fail due to faulty workmanship or materials within the first twelve (12) months from the date of initial start up will be exchanged at no cost. Standard delivery ground freight will be prepaid by Ultrafryer Systems for first year failures only. The cost of labor to install the replacement vat will be covered by Ultrafryer Systems for vats, which fail within twelve (12) months from the date of initial start up. Labor for vat replacements after the first year is the responsibility of the owner.
(2) Vats that fail within the second year will be exchanged at $150.00 FOB San Antonio.
(3) Vats that fail within the third through fifth year will be exchanged at a $200.00 FOB San Antonio.
(4) Vats that fail within the sixth through eighth year will be exchanged 50% of current selling price of said vat FOB San Antonio.
(5) Vats that fail within ninth through tenth year will be exchanged at 70% of the current selling price of said vat FOB San Antonio. (Example: If the current selling price of a vat is $1,000.00, then during the sixth through eighth year it would be exchanged for $500.00; in the ninth and tenth years it would be exchanged for $700.00). (Subject to inflation adjusted in accordance with the C.P.I.). Proper credit issue for vat failures is contingent upon receipt, by Ultrafryer Systems, of the serial number identification tag for any failed vat.

**ULTRAFRYER PARTS** – All parts on the Ultrafryer® are covered for a period of one (1) year from the initial date of start up. This is to include computers, gas valves, switches, thermostats, etc. Ultrafryer Systems reserves the right to charge for certain parts such as computers, filter pumps and motors or any item over the amount of $100.00 until Ultrafryer Systems receives the defective part back. After inspection, credit for the part will be issued to the purchaser provided the part is deemed defective and that defect is not the result of neglect or abuse by the user. The shortening filtration system, (hoses) are warranted for ninety (90) days from the initial date of start up.

**PROCESSING WARRANTY CLAIMS** – The equipment owner must promptly notify Ultrafryer Systems Warranty Department of any alleged defects as soon as they are discovered by calling 1-800-525-8130. After such notice, the Warranty Department will perform its obligation under this warranty within a commercially reasonable period of time. If alleged defects develop after normal business hours, on weekends or on holidays the owner must call Ultrafryer Systems first at the above number. This number is monitored 24 hours a day, 7 days a week. Ultrafryer Systems will notify an authorized service agent to make repairs during normal hours or after hours. Any parts that need to be shipped back to Ultrafryer Systems will be shipped back **prepaid by the customer** marked with the processing number and to the attention of the WARRANTY DEPARTMENT.

**NON WARRANTY COVERAGE** – This warranty does not include coverage for any consequential cost of damages including, but not limited to, any loss in store sales, spoiled food products, transportation, duty or custom cost. This warranty does not cover the Ultrafryer® exported to countries outside the United States and its territories. This warranty does not cover original installation and adjustments such as leveling, calibrations, electrical and gas connections, or problems due to faulty or contaminated gas supply. This warranty does not cover travel over 100 miles or 2 hours driving time from the location of the Ultrafryer® or overtime or holiday charges unless the Warranty Department granted prior approval. This warranty does not cover damage due to misuse, abuse, alteration or accident. This Warranty does not cover improper or unauthorized repair or installation, damage in shipment, normal maintenance items such as gaskets, hoses, and exterior finishes. Ultrafryer Systems reserves the right to void component part warranty on any Ultrafryer® that is stored more than 6 (six) months after shipment from Ultrafryer Systems and not put into service.

**LABOR COVERAGE** – The cost for labor to replace parts are covered for one (1) year after the initial start up. This warranty will include the labor involved in the six (6) month and the twelve (12) month fryer inspections recommended by the manufacturer for the first year after initial start up. The Warranty Department must be promptly notified of any defects within the first year of operation. The labor warranty does not include the cost to repair or clear dirty filter systems or perform any adjustments that would normally fall under the tasks associated with a proper start up and/or demonstration. Labor is covered by Ultrafryer Systems for repairs by an AUTHORIZED service agent. Owner is responsible for all costs associated with fryer installation and start up unless prior arrangements have been made with Ultrafryer Systems.

## DISCLAIMER OF WARRANTIES

Other than as stated herein ULTRAFRYER SYSTEMS makes no warranty of any kind, express or implied, including but not limited to any warranty of merchantability of fitness for a particular purpose, including trade usage. Ultrafryer Systems sole obligation, and purchaser's sole remedy, under this warranty is repair or replacement, at the discretion of Ultrafryer Systems, of any part or component that proves to be defective in materials or workmanship. In no event shall Ultrafryer Systems be liable for consequential, incidental, or special loss or damages arising from the use of, or inability to use, the ULTRAFRYER®. This limited warranty is the only and complete statement with respect to warranties of NEW Ultrafryer® PAR-2, PAR-3 Gas and Electric ULTRAFRYERS® sold after March 1st, 2001. There are no other documents or oral statements for which Ultrafryer Systems will be responsible.

**A. LIQUID SHORTENING IS ONLY TO BE USED WITH THIS TYPE OF CONTROLLER**

**B. ELECTRONIC THERMOSTAT**

The Electronic Thermostat has a Temperature range from 150º (65.6º C) to 375ºF (190.5ºC).

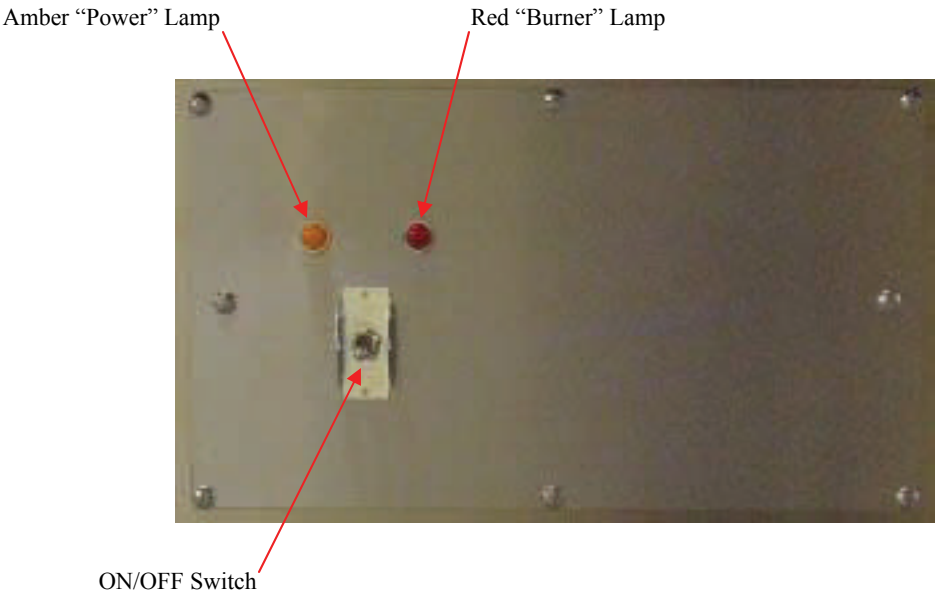
**C. INDICATOR LAMP**

1. **AMBER "POWER" LAMP -** When lit, indicates that electrical power is on.
2. **RED "BURNER" LAMP -** When lit, indicates that the fryer's heating mechanism is on.

**D. POWER TOGGLE SWITCH**

The toggle **ON/OFF** switch supplies power to the fryer.

**CAUTION:** For Models not equipped with a Default to Off control, the fryer will immediately start up when the toggle switch is turned to the "ON" position. Be sure to turn the toggle switch to the "OFF" position when finished cooking at the end of the day.




**CONTROL PANEL**

# PRE-INSTALLATION

A. **GENERAL:** Safe and satisfactory operation of a Basic Model F-P20-18 gas fryer depends on its proper installation. Installation must conform to local codes or, in the absence of local codes, with the current National Fuel Gas Code ANSI Z223.1 (latest edition). In Canada, gas installation shall be in accordance with the current CAN/CGA B 149.1 and .2 installation codes and/or local codes. Each Model PAR30 fryer should be installed as follows:

1. Placed beneath a properly designed exhaust hood
2. Installed by a licensed plumber.
3. Connected to the type gas for which the unit was fabricated as shown on the rating plate.
4. Connected to the proper size pressure regulator installed in the gas supply line and adjusted to the proper manifold pressure.
5. Connected to the main gas supply line with the proper size supply line.
6. Restrained by use of a restraining device to avoid splashing of hot liquid and to assure tension cannot be placed on the flexible gas line or fittings. **CLEARANCES**: The appliance must be kept free and clear of all combustibles. The minimum clearance from combustible and non-combustible construction is 6" (152 mm) from the sides, and 6" (152 mm) from rear. The fryer may be installed on combustible floors.

**NOTE**: Adequate clearances must be provided for servicing and proper operation.

**B. STANDARDS:** Installation must be planned in accordance with all applicable state and local codes, taking into account the following standards:

1. The fryer and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of 1⁄2 psig (3.45kPa). In Canada, gas installation shall be in accordance with the current CAN/CGA B 149.1 and .2 installation codes and/or local codes.
2. The fryer must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at pressures equal to or less than 1⁄2 psig (3.45kPA).
3. When installed the fryer must be electrically grounded in accordance with local codes, or in the absence of local codes, in accordance with the current National Electrical code ANSI/NFPA 70 (latest edition). In Canada electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Code and/or local codes.
4. Other applicable nationally recognized installation standards such as:
   a. National Fuel Gas Code ANSI Z223.1 (latest edition)
      American Gas Association
      1515 Wilson Blvd.
      Arlington, VA22209
   b. NFPA Standards #54, #94 and #221 (latest edition)
      National Fire Protection Association
      470 Atlantic Avenue
      Boston, MA 02110
   c. ANSI Z21.69/CAN/CGA-6.16 AND Z21.41/CAN1 6.9
5. Exhaust vent hood, when installed must conform to the current NFPA 54-1 and Canadian CAN/CGA-1.11 (latest edition)

**NOTE:** Local building codes will usually not permit a fryer with its open tank of hot oil to be installed immediately next to an open flame of any type, whether a broiler or an open burner or range. Check local codes before beginning installation.

**C. AIR SUPPLY AND VENTILATION:** The area around the appliance must be kept clear of any combustible or flammable products and avoid any obstruction to the flow of ventilation air as well as for ease of maintenance and service. **NOTHING** is to be stored in the interior of the fryer's cabinet.

1. A means must be provided for any commercial, heavy duty-cooking appliance to exhaust combustion wastes outside of the building. It is essential that a fryer be set under a powered exhaust vent hood or that an exhaust fan be provided in the wall above the unit, as exhaust temperatures are in the vicinity of 400˚F (204˚C).

**NOTE:** Strong exhaust fans in a hood or in the overall air conditioning system can produce slight air drafts in the room, which can interfere with burner performance and be hard to diagnose. Air movement should be checked during installation and if burner problems persist, make-up air openings or baffles may have to be provided in the room.

2. Exhaust temperature, in addition to the open tank of hot oil, make the storage of anything on shelving over or behind the fryer unsafe.
3. Filters and drip troughs should be part of any industrial hood, but consult local codes before constructing and installing any hood.
4. Provisions must be made for an adequate supply of fresh air and adequate clearance must be maintained for air openings into the combustion chamber.

# RECEIVING AND INSTALLING

**A. UNPACKING:** Check that the container is upright. Use an outward prying motion – **DO NOT USE A HAMMER** - to remove the carton. Check the fryer for visible damage; if such damage has occurred do not refuse shipment, but contact the carrier and file the appropriate freight claims.

**B. INSTALLING:** Roll the assembled fryer into the building, to its operating location.

**WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.**

**C. LEVELING:**

1. When the fryer is placed in its operating location check to be sure it is level. If not, loosen the casters and insert the appropriate number of shim plates between leg and caster plates then retighten the caster bolts.
2. If the floor is smooth and level, adjust to the high corner and measure with a spirit level. If the floor is uneven or has a decided slope, level the unit with metal shims.

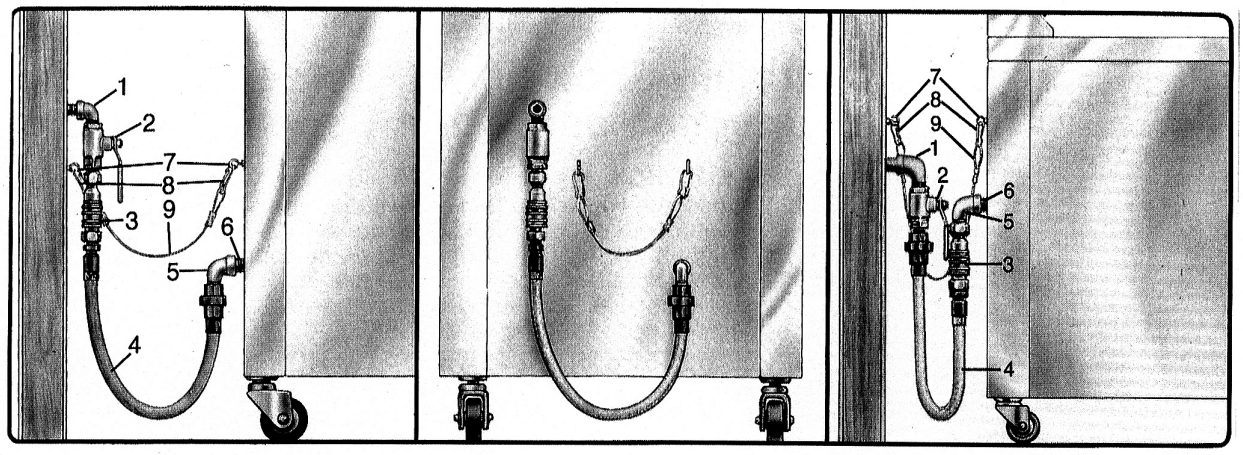
**NOTE:** A caster may not return exactly to the same position after being moved, which may require re-leveling after each move.

3. Connect the gas manifold to the building gas supply line by means of a CSA International APPROVED flexible gas line as shown in the figure below.

**NOTE:** CONNECT-IT inc. 3⁄4" (19mm), 1" (25mm) and 1 1⁄4" (32mm) flexible gas hose 4 feet long (1219mm) with a quick disconnect coupling on one end is available from Ultrafryer Systems under PN 24322 (3⁄4" (19mm) hose), PN 24323 (1" (25mm) hose) and PN 24456 (1 1⁄4" (32mm) hose). These hoses are equipped with a fusible link, which melts at **361°F (183ºC)** that will **SHUT OFF** the gas supply when it melts. A 44" (1119mm) long restraining device is also available under PN 24324.

**CAUTION: THE BUILDING GAS SUPPLY LINE MUST BE SIZED TO PROVIDE THE VOLUME OF GAS REQUIRED FOR PROPER OPERATION AS EXPLAINED ON THE PREVIOUS PAGE.**

TYPICAL GAS CONNECTION




**WARNING: THE RESTRAINT DEVICE (ITEM 9) MUST BE INSTALLED TO ASSURE TENSION CANNOT BE PLACED ON THE FLEXIBLE GAS LINE OR FITTING.**

1. BUILDING GAS SERVICE LINE
2. MAIN GAS CUT-OFF VALVE
3. CONNECT-IT QUICK-DISCONNECT
4. FLEX-CON CONNECTOR
5. ELBOW
6. APPLIANCE MANIFOLD/NIPPLE
7. EYELET FASTENERS
8. SPRING HOOK
9. RESTRAINING CHAIN

**D. GAS CONNECTION:** The gas supply (service) line must be the same size or greater than the inlet line of the appliance. **THE GAS SUPPLY LINES MUST BE SIZED TO ACCOMMODATE ALL THE GAS FIRED EQUIPMENT THAT MAY BE CONNECTED TO THAT SUPPLY.** Refer to the Inlet Gas Line Sizing Table and inlet gas requirements.

**NOTE:** Sealant used on all pipe joints must be resistive to butane and propane gas.

1. Manual shut off valve: This supplier-installed valve must be installed in the gas service line ahead of the appliance and in a position where it can be reached quickly in the event of an emergency.
2. Pressure regulator: All commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, because service pressure may fluctuate with local demand. External regulators are not required on this fryer, as that function is performed by a combination gas control valve, however if the incoming pressure is in excess of 1⁄2 psig, a step-down regulator will be required.
3. Natural gas: Natural gas fryers require 7" (178mm) water column (W.C.) "inlet" pressure to the fryer's combination gas control valve for proper operation, when all gas units are operating simultaneously. Butane and Propane gas fryers require 14" (356mm) water column (W.C.) "inlet" pressure to the fryer's combination gas control valve for proper operation, when all gas units are operating simultaneously. This "inlet" pressure **MUST** be checked with a manometer **PRIOR** to placing the fryer in operation.

**WARNING: IF THE "INLET" GAS PRESSURE AT THE FRYER'S COMBINATION GAS CONTROL VALVE "EXCEEDS" 1⁄2 lb/in2 (.035 kg/cm2) OR APPROXIMATELY 14" (356 mm) W.C., AN EXTERNAL REGULATOR MAY BE NEEDED TO PREVENT DAMAGE TO THE COMBINATION GAS VALVE, AND VOIDING OF WARRANTY. FAILURE TO ADDRESS THIS COULD RESULT IN AN EXPLOSION OR A FIRE.**

4. Combination gas control valve: The correct combination gas control valve and orifice is installed at the factory for **BUTANE, NATURAL** and **PROPANE** units based on each Purchase Order. This valve should be **CHECKED/ ADJUSTED** by qualified service personnel using proper test equipment for the following "**OUTLET**" gas pressure **PRIOR** to start-up of a fryer. **NATURAL GAS FRYERS 4" (102mm) W.C. BUTANE/PROPANE FRYERS 10" (254mm) W.C.**
5. Rigid connections: Check any installer-supplied intake pipe(s) visually and/or blow them out with compressed air to clear dirt particles, threading chips or any other foreign matter before connecting to the service line as these particles may clog the orifice when gas pressure is applied. All connections must be tested with a soapy solution before lighting the fryer. **DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS!** Putting an open flame beside a new connection is not only dangerous, but will often miss small leaks that a soapy solution would find.
6. Flexible Couplings, Connectors: The installation is to be made with a connector that (1) complies with the **Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 (CAN/CGA-6.16)**, and a quick-disconnect device that complies with the **Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41 (CAN1-6.9)** (2) adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick disconnect device or its associated piping to limit the appliance movement and (3) the location(s) where the restraining means may be attached to the appliance shall be specified. **DOMESTIC CONNECTORS ARE NOT SUITABLE!!!**
7. Fryer Service: The fryer is equipped with swivel casters. To service the fryer:
   a) Turn "OFF" gas supply at the supply source.
   b) Disconnect the flexible gas line quick-disconnect
   c) Disconnect restraint means and roll fryer out for rear service access.
   d) When the fryer is re-positioned, be sure to reconnect the restraint and level the fryer.

**E. ELECTRICAL CONNECTION:** The MAXIMUM current draw per vat at Initial Start-up or during a Warm-up Cycle will be 3 Amperes at 120 Volts. When running the Filter System simultaneously allow for an additional 3 Amperes. Refer to the wiring diagram attached to the inside of the Service Access door for internal electrical connections.

# TROUBLESHOOTING

**TROUBLESHOOTING**

**A. GENERAL:** The problems and possible solutions listed in the troubleshooting chart below are typical problems that are frequently encountered. **ONLY** qualified repairmen are to use the troubleshooting chart to repair this fryer. In the event a main burner malfunction occurs, perform the following checks **PRIOR** to contacting a repairman:

1. Ensure Gas Valves are in their proper position.
2. Check that the fryer electrical plug is connected to an electrical receptacle.
3. Ensure the applicable Circuit Breaker is in the **ON** position and that the fryer ON/OFF switch is in the **ON** position.
4. Ensure the applicable fryer control has been placed in the **FULL ON** mode.
5. Ensure the gas supply line quick-disconnect coupling is **SEATED** on the gas manifold fitting.
6. Determine that the blower is operating.

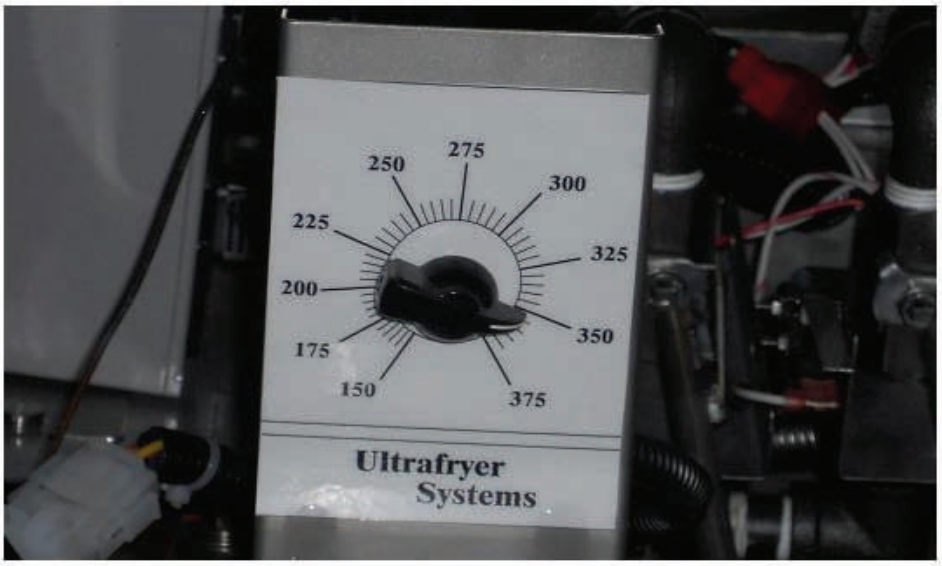
**B. TROUBLESHOOTING CHART:** Should a problem occur that cannot be corrected after performing the above CHECKS, contact an **AUTHORIZED** repairman and/or Ultrafryer Systems Customer Service 1-888-331-5013 and provide the information acquired while performing these checks.

| ITEM | PROBLEMS | POSSIBLE SOLUTIONS |
|---|---|---|
| 1 | Main burner will not ignite. Blower is operating; but gas is not present at the burner. | A. Check to see if Drain Valve is closed<br>B. Check the following components and replace if found to be defective:<br>1. Gas Control Valve<br>2. Hi-Limit Switch<br>3. Transformer<br>4. Ignitor Module |
| 2 | Electrical power is present at the fryer but the Blower is not operating. | A. Blower may have over-heated and shut off on thermal overload. If this situation did occur, it will correct itself when the motor cools (10-20 minutes). If this overheating problem persists, replace the blower motor. |
| 3 | Excessive time is required to raise the shortening to cooking temperature. Temperature recovery is slow and main burner flames are small and appear to be lethargic. | A. Ensure that the MANUAL GAS VALVE is completely open.<br>B. Check for an obstruction in the gas line.<br>C. Check for an obstruction in the flue pipe.<br>D. Check that the ORFICE PLUG has the correct drill size opening as indicated on the operational requirements chart.<br>E. Check for damaged BLOWER fins.<br>F. Use a standard water-type U-gauge Manometoer to check the pressure at the gas control valve pressure tap. Proper gas pressure is indicated on the operational requirements chart.<br>G. Check Probbe for proper Ohms<br><br>**NOTE:** If necessary remove the Pressure Regulator Adjustment Cover and adjust this control to the proper pressure. (Turn adjusting screw **CLOCK-WISE** to increase gas pressure to the burner and **COUNTER CLOCKWISE** to decrease gas pressure. Replace adjustment cover.) |
| 4 | Shortening temperature is too high and breaks down quickly. | A. Check the gas pressure as described above.<br>B. Check calibration of the Electronic Thermostat with an **ACCURATE** digital thermometer. |

**CAUTION: ENSURE REPAIRMEN ARE ADVISED THAT FRYER RESTRAINTS MUST BE DISCONNECTED/ CONNECTED. IF A FRYER IS TO BE MOVED DURING MAINTENANCE OR REPAIR, AND THAT ELECTRICAL POWER AND GAS MUST BE TURNED OFF PRIOR TO PERFORMING ANY MAINTENANCE OR REPAIR.**

# ELECTRONIC THERMOSTAT CALIBRATION

**ELECTRONIC THERMOSTAT CALIBRIATION –**The Electronic Thermostat in all fryer configurations are equipped with a Dial and Knob and should be checked and calibrated when necessary as follows:




**A.** Ensure electrical power and, if applicable, gas to the fryer has been turned **OFF.**

B. **CAREFULLY** drain sufficient shortening fron the fryer to **LOWER** the shortening about 4" (102 mm) beneath the Electronic Thermostat sensing probe.

C. After the sensing probe has **COOLED**, loop the bead of an **ACCURATE** digital test thermometer temperature probe around The sensing element: then connect the probe to the thermometer.

D. Replace shortening drained in step B and ensure it is level with the shortening level mark on the rear of the vat: then turn the Power and, if applicable, gas to the fryer **ON**.

E. Set the **KNOB** of the Electronic Thermostat to the **FULL LEFT** Position (150ºF) of the dial and periodically **STIR** the shortening in a **COUNTER-CLOCKWISE (CCW)** direction with a long handle skimmer to pull congealed shortening **UPWARD** from the Cold Zone area.

**F.** Allow the temperature of the shortening to cool to a temperature of 250ºF or below After the shortening temperature has stabilized, record the temperature reading of the **TEST THERMOMETER .**

G. **CAREFULLY** turn the thermostat knob to 350ºF. Allow the fryer to turn on. Once the fryer turns off, record the temperature when the fryer turned off. If the fryer turned off at 350º +/- 5º, the fryer is calibrated.

**H.** If the shortening temperature is greater or less than +/- 5º after the fryer turns off, turn the the thermostat knob all the way to the left until it stops. Check the white line on the knob. If the white line is not pointing at the 150º mark, then loosen the knob setscrew, adjust the knob so the white line is aligned with the 150º line, and tighten the set screw. **BE CAREFUL NOT TO MOVE THE KNOB WHILE TIGHTENING.**

**I.** Repeat steps E and G. If the temperature control is still knot calibrated, call customer service.

## TECHNICAL ASSISTANCE, ORDERING INFORMATION

**A. TECHNICAL ASSISTANCE** - Contact an authorized service agent or the Customer Service Department, Ultrafryer Systems at 1-800-525-8130 for technical assistance.
E-Mail technical assistance at: techserv@ultrafryer.com

**B. ORDERING INFORMATION:**

1. **REPLACEMENT PARTS -** Provide the following information when ordering replacement parts by phone, fax or mail:

   Your company name and phone number
   Your company purchase order number
   Bill-to address
   Ship-to address
   Quantity desired
   Part number and description of the desired-item Your name or signature of authorized-buyer

   Phone in order to: 1-888-331-5013
   FAX order to: 1-210-731-5061
   Mail order to: Ultrafryer Systems
   Order Entry Office
   P.O. Box 5369
   San Antonio, TX 78201
   E-Mail your order to: custserv@ultrafryer.com

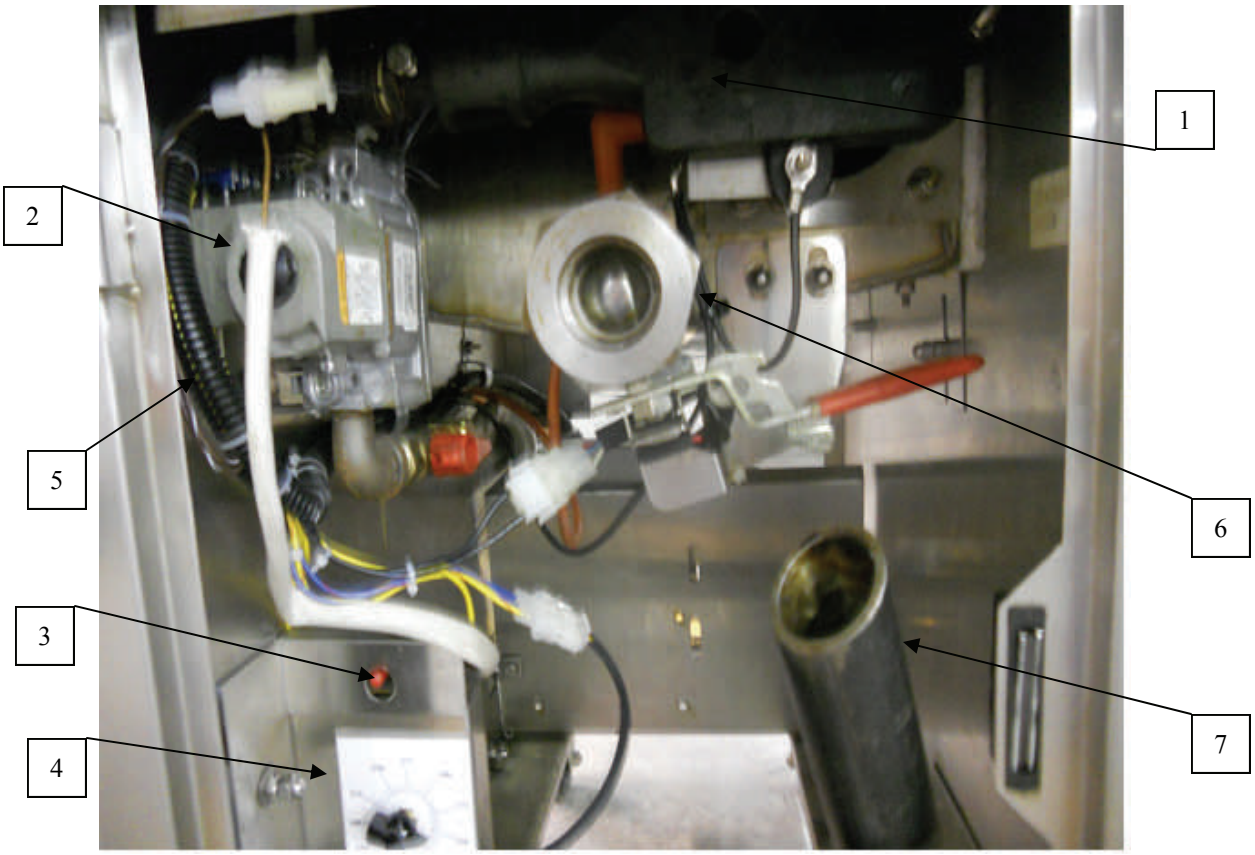
2. **TERMS -** Net 30 days for customers on approved accounts. Past due balances will be charged 1% per month (12% per annum) until full balance is paid.

3. **DAMAGES -** Ultrafryer Systems is not responsible for damage occurring in transit. All deliveries must be inspected for damage to shipping containers prior to departure of the delivering carrier. Any damage must be notated on the receiving document to facilitate filing of freight claims. Carriers must be notified immediately and freight inspections must be requested from the carrier. Ultrafryer Systems can and will gladly assist you in preparing and processing of the necessary claims only if proper notification has been accomplished on the carrier delivery document. Damaged equipment and or containers must be available for the claims inspector to inspect.

4. **RETURNS -** Ultrafryer Systems cannot guarantee credit for items returned without proper authorization. All returns must have prior Ultrafryer Systems Customer Service or Warranty department approval. An assigned number will be issued by the approval authority. Please print the assigned number on all returned packages and corresponding paperwork. Returned goods are subject to a l5% restocking charge. Ultrafryer Systems is not responsible for freight charges on returned goods unless authorized by Customer Service and or Warranty personnel. Ultrafryer Systems does not receive freight collect or C.O.D. shipments.

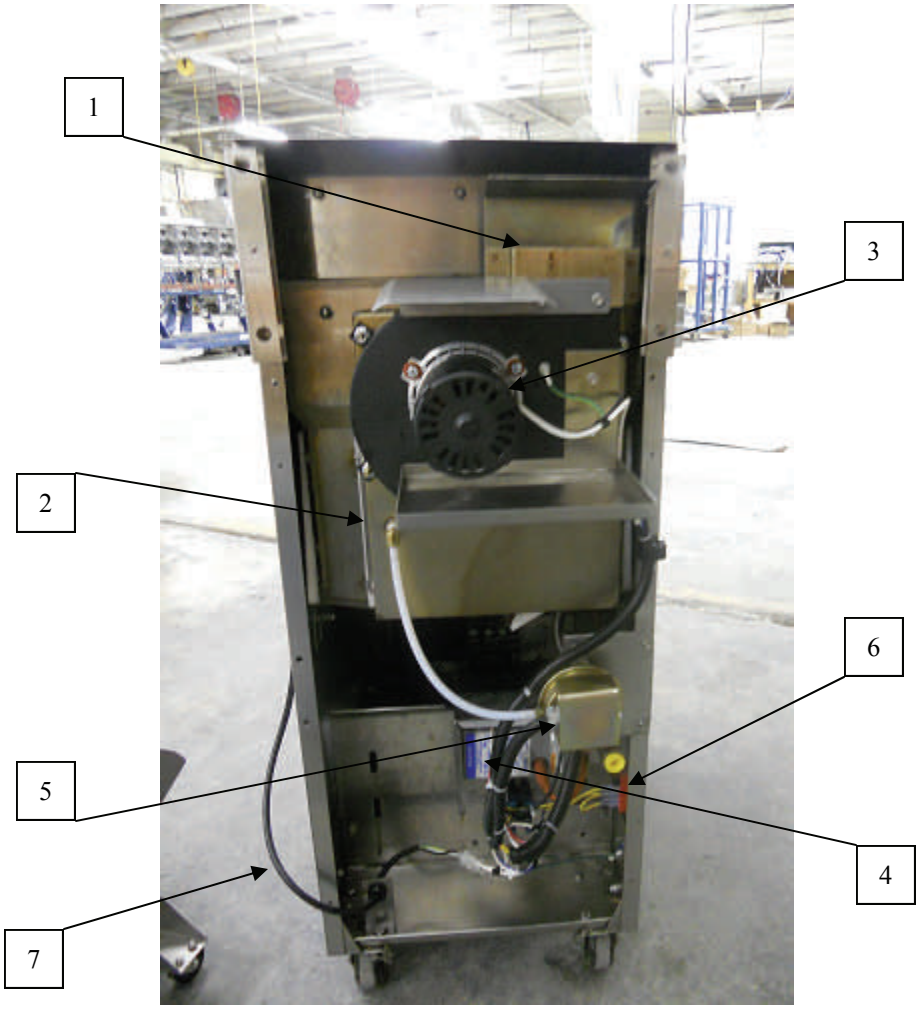
# PARTS IDENTIFICATION

**ULTRAFRYER MODEL F-P30-14 GAS FRYER**
**FRONT VIEW**

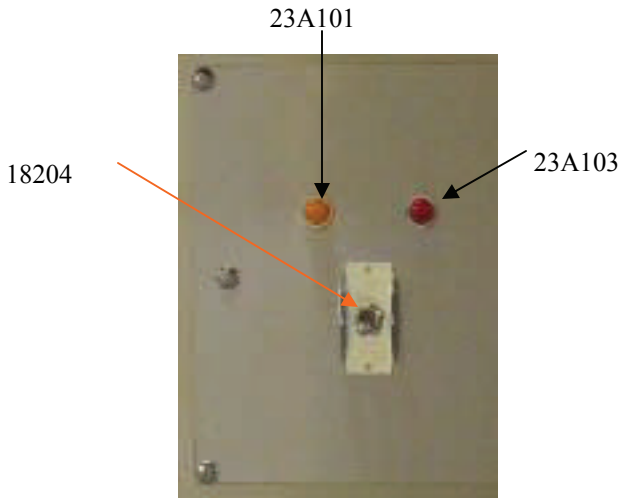


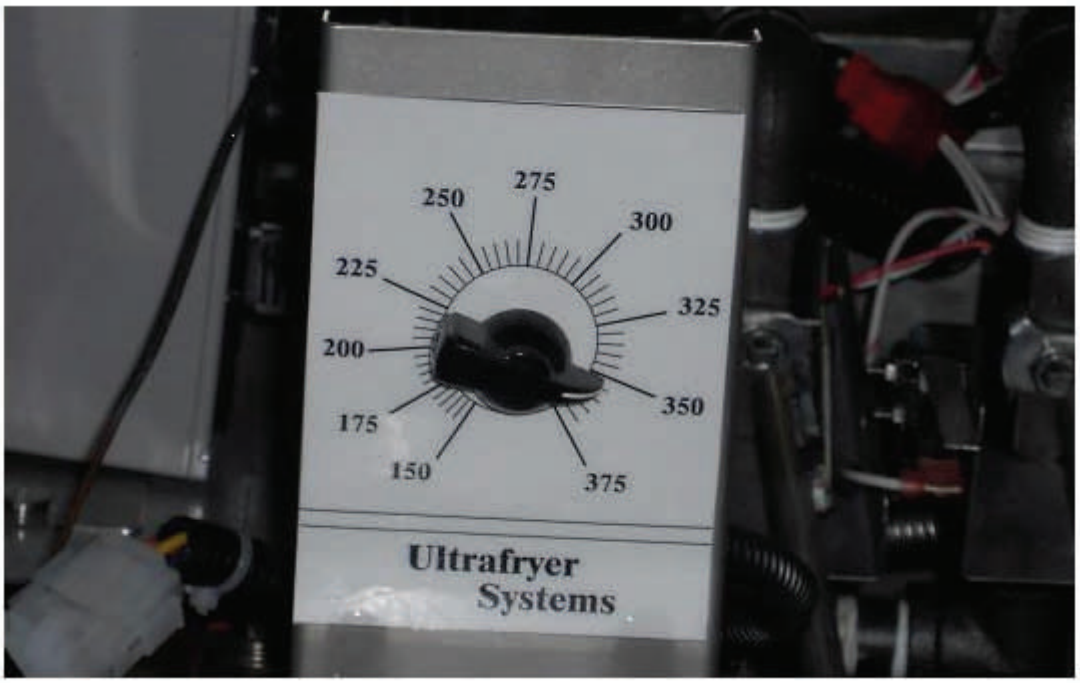

| | ITEM | DESCRIPTION | PN |
|---|---|---|---|
| | 1 | Burner | 22A341 |
| | 2 | Gas Valve | 18227 |
| | 3 | HI-Limit | 19B783 |
| | 4 | Potentiometer Bracket | 19C600 |
| | 5 | Main Wire Harness | 19B783 |
| | 6 | Ball Valve Assy | 12C405 |
| | 7 | Drain Extension | 19C329 |
| * | 8 | Baffle, Agitator | 19C584 |
| | 9 | | |
| | 10 | | |
| | 11 | | |

*** NOT SHOWN**



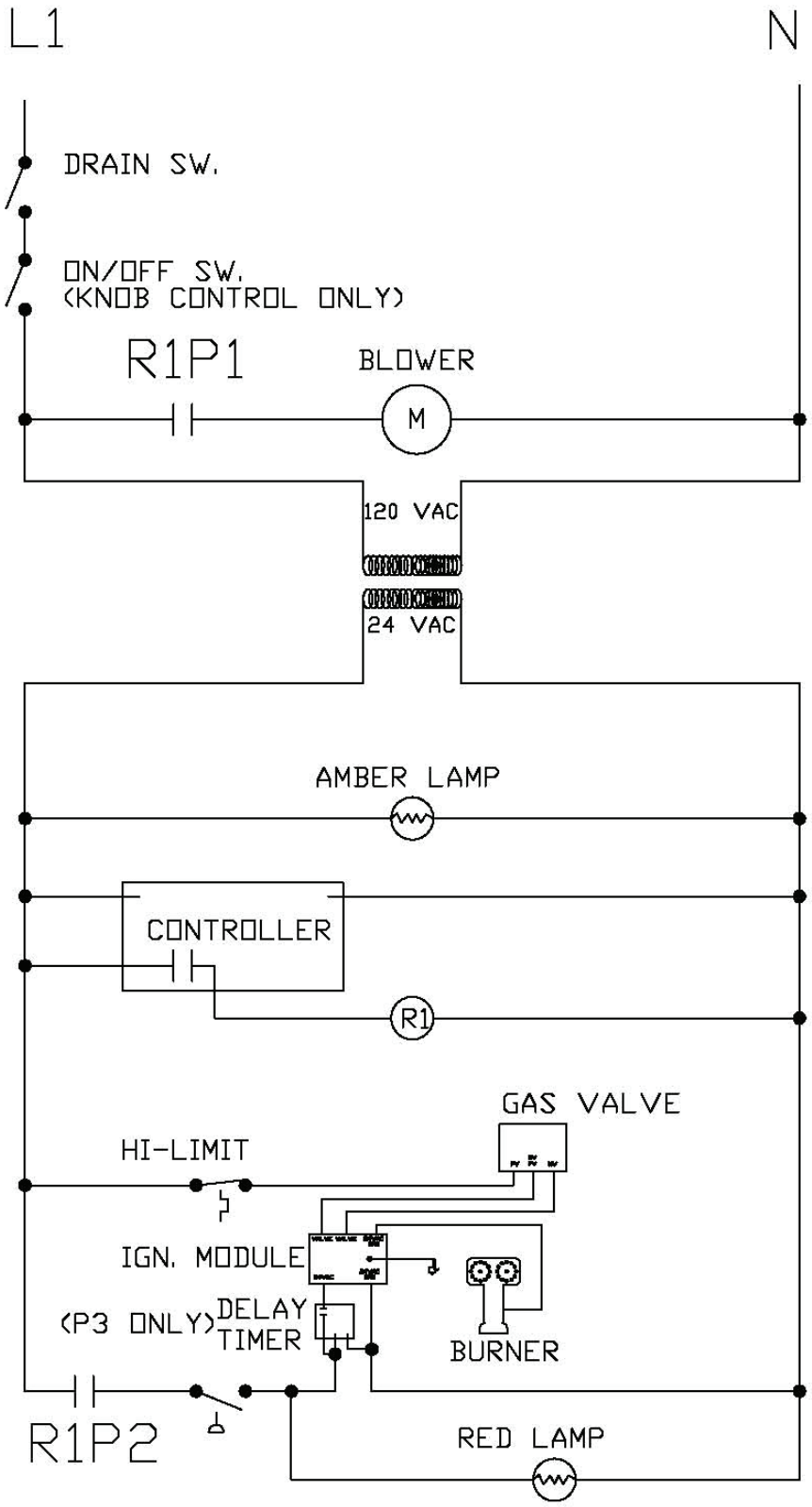

| | ITEM | DESCRIPTION | PN |
|---|---|---|---|
| | 1 | Flue | 19B923 |
| | 2 | Blower Box | 19B766 |
| | 3 | Blower | 17A021 |
| | 4 | Ignitor Module | 18179 |
| | 5 | Air Pressure Switch | 18A291 |
| | 6 | Delay on Make Relay | 18A102 |
| | 7 | Cord | 22A495 |




| ITEM | DESCRIPTION | PN |
|---|---|---|
| 1 | Bracket, Mounting | 19C600 |
| 2 | Temperature Probe Thermistor | 18A006 |
| 3 | Electronic Thermostat Face Plate E5 | 22A693 |
| 4 | Electronic Thermostat Knob | 23A389 |

## WIRING DIAGRAM


L1
N
DRAIN SW.
ON/OFF SW.
(KNOB CONTROL ONLY)
R1P1
BLOWER
M
120 VAC
24 VAC
AMBER LAMP
CONTROLLER
R1
GAS VALVE
HI-LIMIT
IGN. MODULE
(P3 ONLY)
DELAY
TIMER
BURNER
R1P2
RED LAMP

**WIRING DIAGRAM**