



Ultrafryer Systems, Inc.
*F-E20-18 High Efficiency/
 High Production Electric Fryer*

Project _____
 Item _____
 Quantity _____
 Approval _____
 Date _____



Standard Features:

- High Production, high efficiency electric fryer
- Flat bar heating element for more effective heat transfer
- Dial temperature control inside cabinet
- Stainless steel vat, cabinet and frame
- Heavy duty casters with front locking brakes
- Drain cleaning rod and vat cleaning brush
- 2 baskets

Options and Accessories:

- 2 product Ultrastat computer controller
- 8 product Ultrastat computer controller
- Vat joiner strips to join 2 or more fryers
- Splash guard (left side and/or right side)
- Vat cover

Specifications

Designed to meet high production frying needs

The Ultrafryer Systems F-E20-18 is a floor model fryer designed to meet high volume frying needs. The fast recovery of the Ultrafryer® F-E20-18 reduces cooking time and lowers shortening consumption. The F-E20-18 offers high efficiency 20KW input. Heating elements are made of low watt density flat bar construction and have large surface areas to keep heat flux to less than 35 watts/sq. in. at full input power. The low watt density flat bar offers even heat distribution and zero recovery time. Dial thermostat allows for accurate temperature control and ease of operation.

The F-E20-18 cabinet and door are fabricated from high quality stainless steel to ensure a long service life.

The F-E20-18 is equipped with a screw-in front drain pipe for easy shortening filtration and/or disposal.

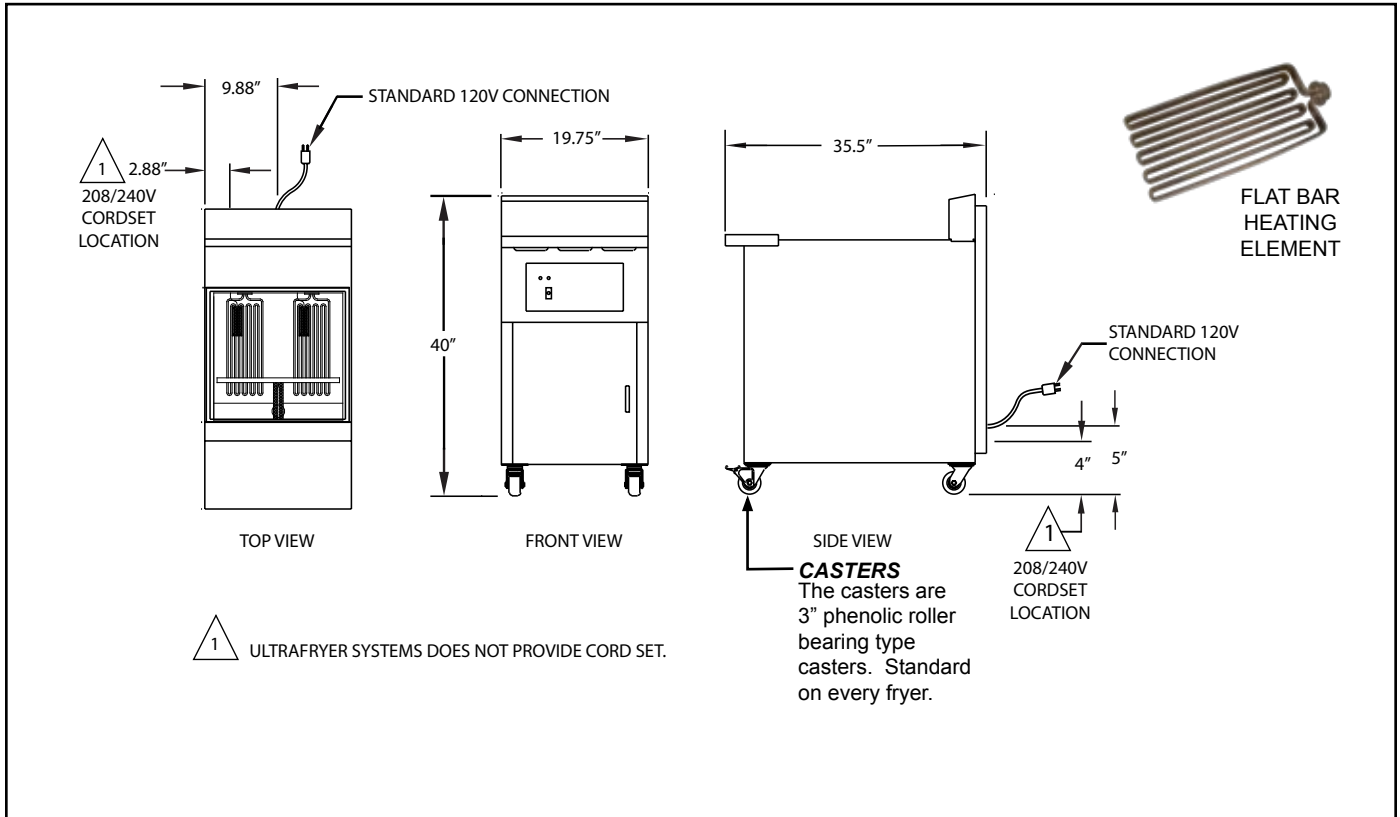
The Ultrafryer® F-E20-18 exceeds the Energy Star standard and qualifies for California rebates.

The F-E20-18 has a maximum shortening capacity of 75 lbs.(36 liters). The cooking zone is 18" x 18" (457mm X 457mm) with shakezone and 10.5" drainboard.

The F-E20-18 is rated 20KW and electrical requirements are 208V/60Hz/3 phase, or 240V/60Hz/3 phase, with a 120V control circuit.

F-E20-18 75 lb. Electric Fryer





Dimensions - inches (mm)

Model No.	Shortening Capacity	Overall Size			Drain Height	Net Weight	Shipping Info
		Height	Depth	Width			
F-E20-18	75 lbs. (36 Liters)	40" (1016)	35½" (902)	19 3/4" (502)	18" (458)	275 lbs. (125 kgs)	F.O.B. Factory San Antonio, Texas

ELECTRICAL REQUIREMENTS FOR OPERATING SYSTEM

120 V, 60 HZ, 1 phase, 8.5 amps.

INPUT KW	NOMINAL AMPS PER LINE	
	208V 3 PHASE (3 WIRE)	240V 3 PHASE (3 WIRE)
20	56 AMPS	48.1 AMPS

PERFORMANCE SPECIFICATIONS

Nominal Vat Size	Energy Input Rate	Shortening Capacity
18"	20KW	75 lbs.

Due to continuing engineering development and improvements, specifications are subject to change without notice.
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