



**Ultrafryer Systems, Inc.**  
*F-P30-14 High Efficiency/  
 High Production Gas Fryer*

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_



**Standard Features:**

- High efficiency Par-3 heat exchanger
- 45 lb shortening capacity
- Dial thermostat inside cabinet
- 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:**

- 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)
- 3/4" x 48" gas quick disconnect
- Vat cover

**Specifications**

*Designed to meet high production frying needs with low energy cost*

The Ultrafryer Systems F-P30-14 is a floor model fryer designed to meet high volume frying needs while providing the maximum in energy savings. The fryer is Energy Star listed and greatly exceeds the standard with a cooking energy efficiency of 64.7%. The fast recovery of the Ultrafryer F-P30-14 reduces cooking time and lowers shortening consumption. Dial thermostat 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 F-P30-14 cabinet and door are fabricated from high quality stainless steel to ensure a long service life.

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

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

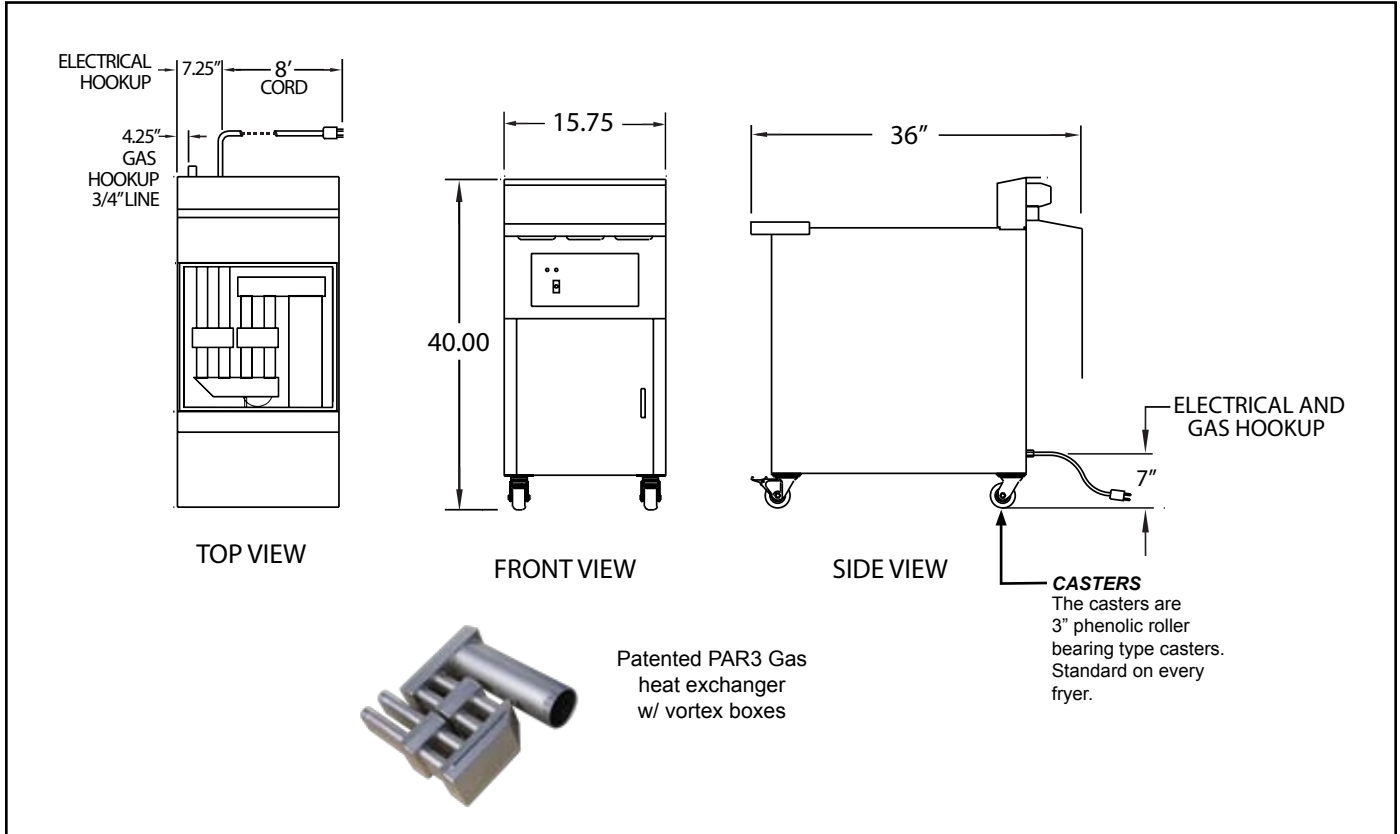
**ASTM Performance Results**

	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 <sup>a</sup>	91.5 ± 1.6 <sup>a</sup>
Energy Consumption (BTU/lb)	899	912
Cooking Energy Rate (BTU/hr)	65,370	83,480
Cooking Energy Efficiency (%)	64.7 ± 1.8 <sup>a</sup>	62.5 ± 2.4 <sup>a</sup>

<sup>a</sup> This range indicates the experimental uncertainty in the test result based on a minimum of three test runs.



**F-P30-14 45 lb. Gas Fryer**



Dimensions - inches (mm)

Model No.	Shortening Capacity	Overall Size			Drain Height	Net Weight	Shipping Info
		Height	Depth	Width			
F-P30-14	45 lbs. (22 Liters)	40" (1016)	36" (914)	15 3/4" (400)	18" (458)	250 lbs. (113.4 kgs)	F.O.B. Factory San Antonio, Texas

**ELECTRICAL AND GAS REQUIREMENTS FOR OPERATING SYSTEM**

120 V, 60 HZ, 1 phase, 3.0 amps.

**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	Energy Input Rate	Shortening Capacity
14"	90,000 BTU's	45 lbs.

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