



Ultrafryer Systems, Inc.
PAR 3 - 18
High Efficiency Gas Fryer

Project _____
 Item _____
 Quantity _____
 Approval _____
 Date _____



Standard Features:

- Zero Recovery Time, high efficiency, high production (110,000 BTU/h or 32 KW) high production
- All Stainless Steel construction
- Flue temperatures do not exceed 500° F (260° C)
- 10 Product key programmable controller
- Direct spark to pilot ignition
- Long lasting high temperature Stainless Steel baffles
- High limit switch shuts off gas flow automatically if fryer temperature exceeds the upper limit

Standard Accessories:

- Manual gas shut off
- Stainless Steel clean out rod and brush
- Removable basket hangar
- Two baskets

Options:

- Integrated compact concealed central filtration system

Specifications

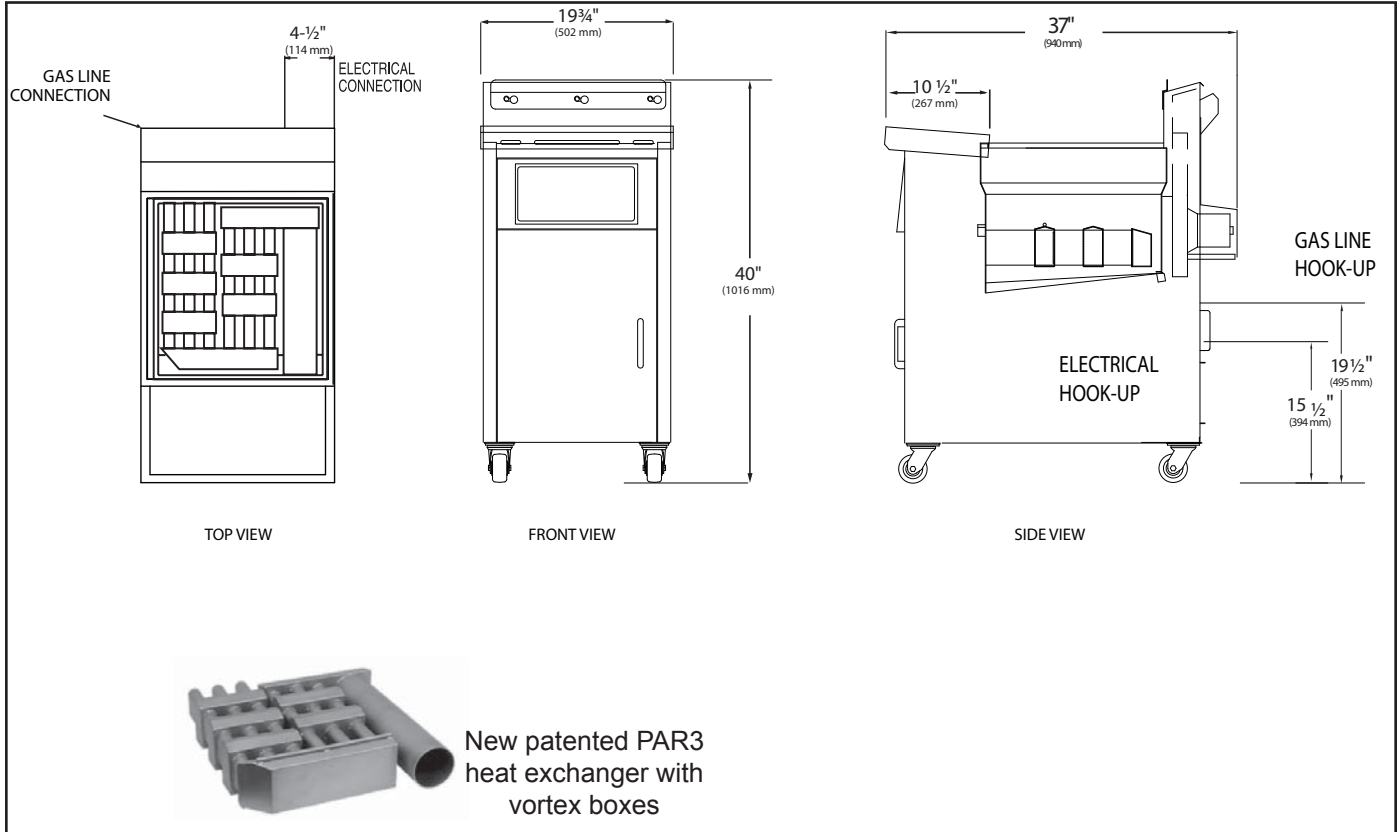
Designed to meet high production frying needs with low energy cost

The PAR3 - 18 gas fryer with high efficiency 110,000 BTU/h (116 megajoules) flame retention type nozzle burner and a capacity of 75 lbs. (36 liters) of shortening. The 18" x 18" x 4-1/4" (457 mm x 457 mm x 108 mm) deep (to top of heat exchanger) fry tank is constructed of stainless steel sides, back and bottom, and stainless steel front with insulation batts between the vat and cabinet. Standard accessories include grid screen over heat exchanger, and clean-out rod. Frying medium 4-1/4" (108 mm) high at shortening level. The patented PAR3 heat exchanger is fabricated from stainless steel and has fire cylinder at least twice the flame nozzle diameter equipped with patented multi-angle agitator. Heat exchanger furnished

with blower on exhaust side to increase turbulence on the exchanger. Flue temperature not to exceed 500° F (260° C). Full length by 10-1/2" (267 mm) wide 16 Ga. 304 stainless steel drain apron with inverted "V" edge on front and ends. Rear lip turned down into vat 3/4" (19 mm) and back 1/2" (13 mm) on a 45° angle forming an oil barrier with front of vat. Apron pitched front to rear to facilitate draining into the vat. The entire cabinet is fabricated from stainless steel mounted on 3" (76 mm) neoprene casters, 2 with brakes. Below apron is hinged control door. Door fitted with control (U23) with built in melt cycle and "default-to-off" safety feature. Unit furnished with 1-1/2" (38 mm) NPT stainless steel ball valve located at front of vat.



PAR 3 - 18 75 lb. Gas Fryer



Dimensions - inches (mm)

Model No.	Shortening Capacity	Overall Size			Drain Height	Net Weight	Shipping Info
		Height	Depth	Width			
PAR3-18	75 lbs. (36 liters)	40" (1016 mm)	37" (940 mm)	19 3/4" (502 mm)	18" (458 mm)	275 lbs (125 kgs)	F.O.B. Factory San Antonio, Texas

ELECTRICAL AND GAS REQUIREMENTS FOR OPERATING SYSTEM
230 V, 50 HZ, 1 phase, 8.5 amps.

GAS INLET PRESSURE PER VAT REQUIRED:

<u>Gas Type</u>	<u>Manifold Pressure</u>	<u>Burner Pressure</u>
Natural	20 mbar	10 mbar
Propane	30 mbar	25 mbar
Butane	30/50 mbar	25 mbar

PERFORMANCE SPECIFICATIONS

Determined in accordance with ASTM F1361-71 standard test method for performance of open deep fat fryers.

Nominal Vat Size	Energy Input Rating	Shortening Capacity
18" (458 mm)	110,000 BTU (32 KW)	75 lbs. 35 liters

Due to continuing engineering development and improvements, specifications are subject to change without notice.
© October 12, 2009 Ultrafryer Systems, Inc.