



**Ultrafryer Systems, Inc.**  
**B-E15-18**  
**Electric Fryer**  
**with UltraClear Filtration**

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

Sales ID #:  
 B-E15-18-3-UC    B-E15-18-4-UC    B-E15-18-5-UC    B-E15-18-6-UC



- Standard Features:**
- High efficiency flat bar heating element
  - Ultraclear filtration system
  - Easy access filter pump pack
  - Dial thermostat behind door
  - Automatic melt cycle
  - Stainless steel vats, cabinet and frame
  - Heavy duty 4-inch casters with front locking brakes
  - 2 baskets per vat
  - Fast Flow filter envelope

- Options and Accessories:**
- 2 product Ultrastat® cooking computer
  - 10 product Ultrastat® cooking computer
  - Marine edge drain board
  - Vat covers
  - Splash guards
  - Basket lifts
  - Triple baskets
  - Dump station
  - Fast Flow filter pads
  - Stainless steel filter screen
  - Triple filtration
  - Drain valve for filter tub
  - Boil out hose
  - Shortening disposal line

**Specifications**

*Designed to meet high production frying needs*

The Ultrafryer Systems B-E15-18 is a battery of three to six fryers designed to meet high volume frying needs. The Ultrafryer® B-E15-18 fast recovery, shortens cooking time, allows for large loads during batch cooking, and reduces shortening absorption. Thermostat controls 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. 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.

The B-E15-18 vats, cabinet and carriage frame are fabricated from high quality stainless steel to ensure a long service life.

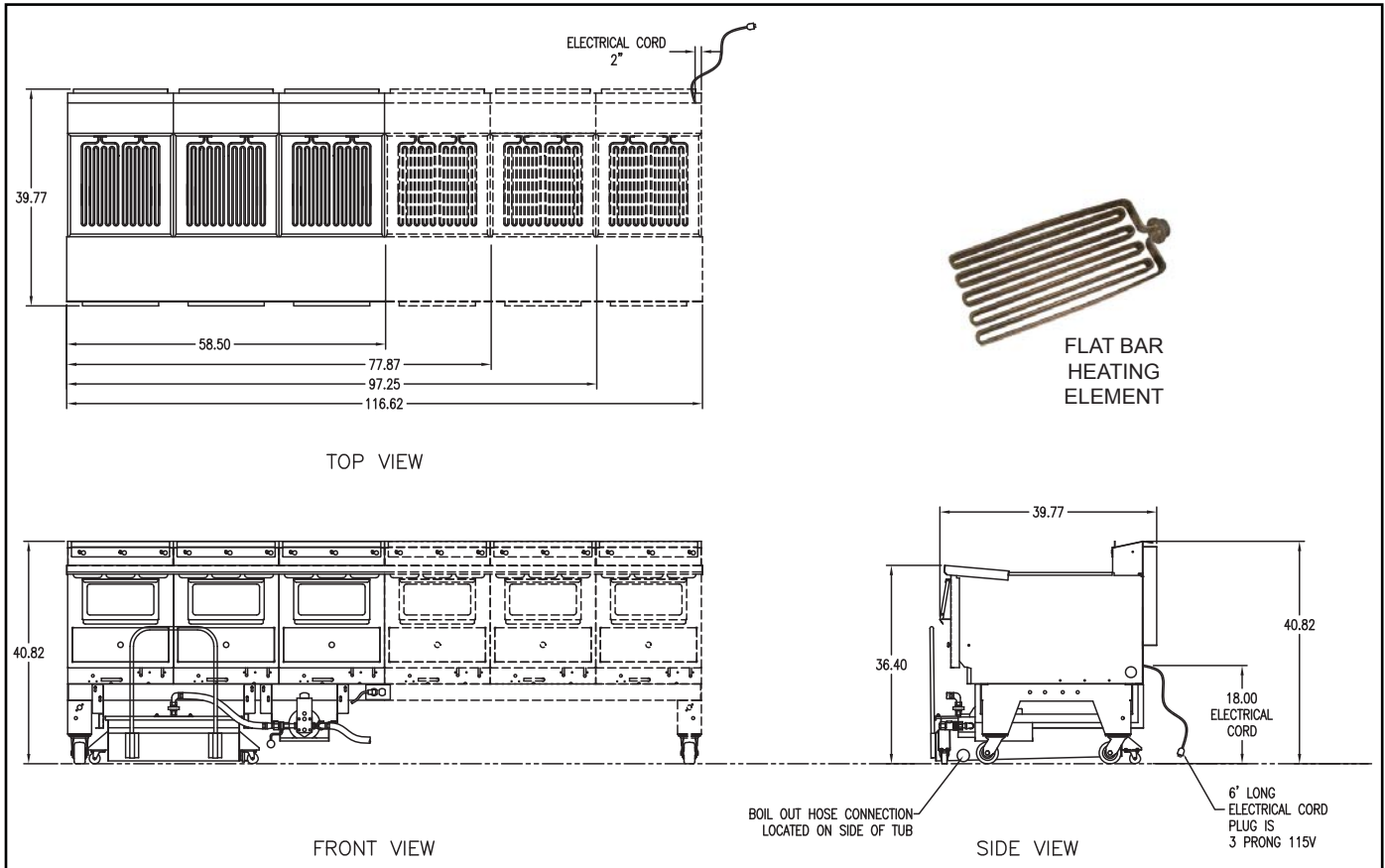
The B-E15-18 is equipped with the UltraClear filter system to increase shortening life while retaining quality. The filter system, which fits under the fryer, features an oversized drain and drain trough to allow quick drainage and eliminate clogging. The large drain handles make draining the vats simple and convenient. The Fast Flow filter envelope removes sediment and impurities created in the frying process.

The B-E15-18 has a shortening capacity of 75 - 110 lbs. (36 - 56 liters). The cooking zone is 18" x 18" (457mm x 457mm).

The B-E15-18 is rated 15KW and electrical requirements are 208V/60 Hz/3 phase or 240V/60 Hz/3 phase.



**B-E15-18**  
 75 lb. Low Wattage Electric Fryer with UltraClear Filtration



**Dimensions - inches (mm)**

Sales ID #:	Shortening Capacity	Overall Size			Net Weight	Shipping Info
		Height	Depth	Width		
B-E15-18-3-UC	75 lbs. per vat (36 liters)	40.82" (1037 mm)	39.77"(1041 mm)	58.50" (1486 mm)	780 lbs. (353.8 kgs)	F.O.B. Factory San Antonio, Texas
B-E15-18-4-UC	75 lbs. per vat (36 liters)	40.82" (1037 mm)	39.77"(1041 mm)	77.87" (1978 mm)	975 lbs. (442.3 kgs)	F.O.B. Factory San Antonio, Texas
B-E15-18-5-UC	75 lbs. per vat (36 liters)	40.82" (1037 mm)	39.77"(1041 mm)	97.25" (2477 mm)	1,035 lbs. (469.5 kgs)	F.O.B. Factory San Antonio, Texas
B-E15-18-6-UC	75 lbs. per vat (36 liters)	40.82" (1037 mm)	39.77"(1041 mm)	116.62" (2972 mm)	1,229 lbs. (557.5 kgs)	F.O.B. Factory San Antonio, Texas

\* UltraClear Filtration not available in 2 vat battery.

**Power Requirements:**

<b>ELECTRICAL RATINGS PER VAT</b>			
Model	Voltage 60hz	Phases/wires	Amps
18"	208	3/3w	42 per vat
(457 mm)	240	3/3w	36 per vat

**ELECTRICAL REQUIREMENTS FOR CONTROLS**  
120 V, 60 HZ, 1 phase, 8.5 amps.  
Electrical cord is 6' long and located on RH side in rear. (control circuit)

**Notes:**

<b>PERFORMANCE SPECIFICATIONS</b>		
Determined in accordance with ASTM F1361-91 Standard Test Method for the performance of open deep fat fryers:		
Nominal Vat Size	Energy Input Rate	Shortening Capacity
18"	15 (min. KW) min.	70 - 110 lbs. (36 - 56 liters)

Due to continuing engineering development and improvements, specifications are subject to change without notice.  
© January 11, 2011 Ultrafryer Systems, Inc.