



**Ultrafryer Systems, Inc.**  
**B-E20-20**  
**Electric Fryer**  
**with UltraClear Plus Filtration**

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

Sales ID #:

B-E20-20-2-UCP    B-E20-20-3-UCP    B-E20-20-4-UCP    B-E20-20-5-UCP    B-E20-20-6-UCP



**Standard Features:**

- High efficiency flat bar heating element
- Ultraclear Plus filtration system
- 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
- Heat Tape
- Fast Flow filter pads
- Stainless steel filter screen
- Triple filtration
- Drain valve for filter tub
- Boil out hose
- Shortening disposal valve
- Shortening disposal line

**Specifications**

*Designed to meet high production frying needs*

The Ultrafryer Systems B-E20-20 is a battery of two to six fryers designed to meet high volume frying needs. The Ultrafryer® B-E20-20 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-E20-20 vats, cabinet and carriage frame are fabricated from high quality stainless steel to ensure a long service life.

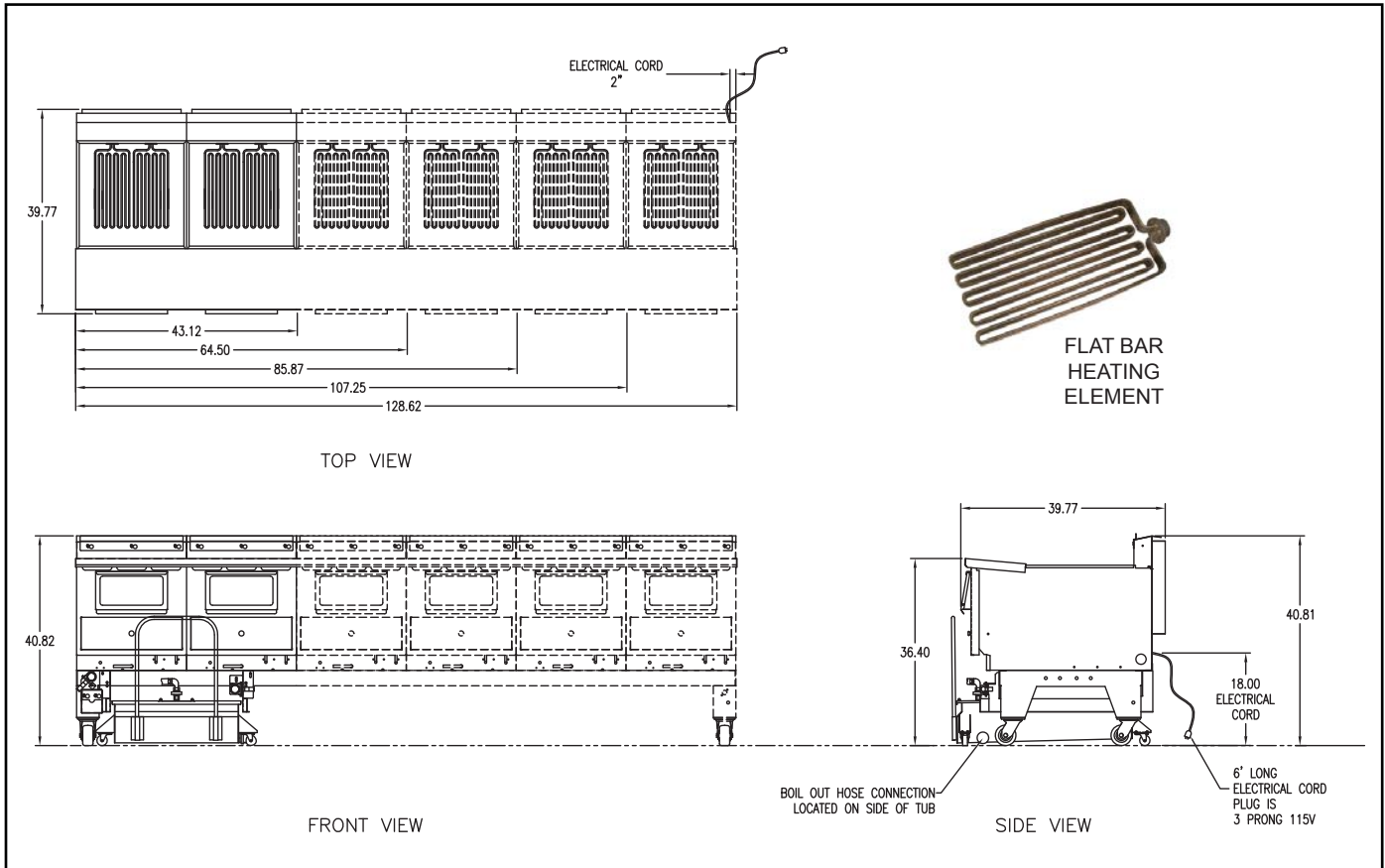
The B-E20-20 is equipped with the UltraClear Plus filter system to increase shortening life while retaining quality. The filter system, which fits under the fryer, features an oversized drain and drain trough to allow quick drainage and eliminate clogging. The large drain handles make drain and pump operation simple and convenient. The Fast Flow filter envelope removes sediment and impurities created in the frying process.

The B-E20-20 has a shortening capacity of 125 lbs. (63.7 liters). The cooking zone is 20" x 20" (508mm x 508mm).

The B-E20-20 is rated 20KW and electrical requirements are 208V/60 Hz/3 phase or 240V/60 Hz/3 phase.

**B-E20-20 125 lb. Electric Fryer with UltraClear Plus Filtration**





**Dimensions - inches (mm)**

Sales ID #:	Shortening Capacity	Overall Size			Net Weight	Shipping Info
		Height	Depth	Width		
B-E20-20-2-UCP	125 lbs. per vat (63.7 liters)	40.8" (1036mm)	39.7"(1008mm)	43" (1092.2 mm)	590 lbs. (268.2 kgs)	F.O.B. Factory San Antonio, Texas
B-E20-20-3-UCP	125 lbs. per vat (63.7 liters)	40.8" (1036mm)	39.7"(1008mm)	64.5" (1638.3 mm)	810 lbs. (368.2 kgs)	F.O.B. Factory San Antonio, Texas
B-E20-20-4-UCP	125 lbs. per vat (63.7 liters)	40.8" (1036mm)	39.7"(1008mm)	86" (2184.4 mm)	987 lbs. (448.6 kgs)	F.O.B. Factory San Antonio, Texas
B-E20-20-5-UCP	125 lbs. per vat (63.7 liters)	40.8" (1036mm)	39.7"(1008mm)	107.5" (2730.5 mm)	1,267 lbs. (575.9 kgs)	F.O.B. Factory San Antonio, Texas
B-E20-20-6-UCP	125 lbs. per vat (63.7 liters)	40.8" (1036mm)	39.7"(1008mm)	129" (3276.6 mm)	1,400 lbs. (636.4 kgs)	F.O.B. Factory San Antonio, Texas

**Power Requirements:**

**Notes:**

**ELECTRICAL RATINGS PER VAT**

Model	Voltage 60hz	Phases/wires	Amps
20"	208	3/3w	56 per vat
(508 mm)	240	3/3w	48 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)

**PERFORMANCE SPECIFICATIONS**  
 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
20"	20 (min. KW) min.	125 lbs. (63.7 liters)

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