



Sales ID #:

B-P20-20-2-UCP B-P20-20-3-UCP B-P20-20-4-UCP B-P20-20-5-UCP B-P20-20-6-UCP

### Ultrafryer Systems, Inc.

B-P20-20

High Efficiency Gas Fryer  
with UltraClear Plus Filtration

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



#### Standard Features:

- High efficiency Par-2 heat exchanger
- Ultraclear Plus filtration system
- Dial thermostat behind door
- Automatic melt cycle
- Stainless steel vats, cabinet and frame
- Pilotless electronic ignition
- 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
- Triple filtration
- Stainless steel filter screen
- Drain valve for filter tub
- Boil out hose
- Shortening disposal valve
- Shortening disposal line
- 48" gas quick disconnect

#### Specifications

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

The Ultrafryer Systems B-P20-20 is a battery of two to six fryers designed to meet high volume frying needs while providing the maximum in fuel savings. The Ultrafryer® B-P20-20 fast recovery shortens cooking time, allows for large loads during batch cooking, and reduces shortening absorption. Dial thermostat controls, pilot-less electronic ignition, 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. 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 550°F or less.

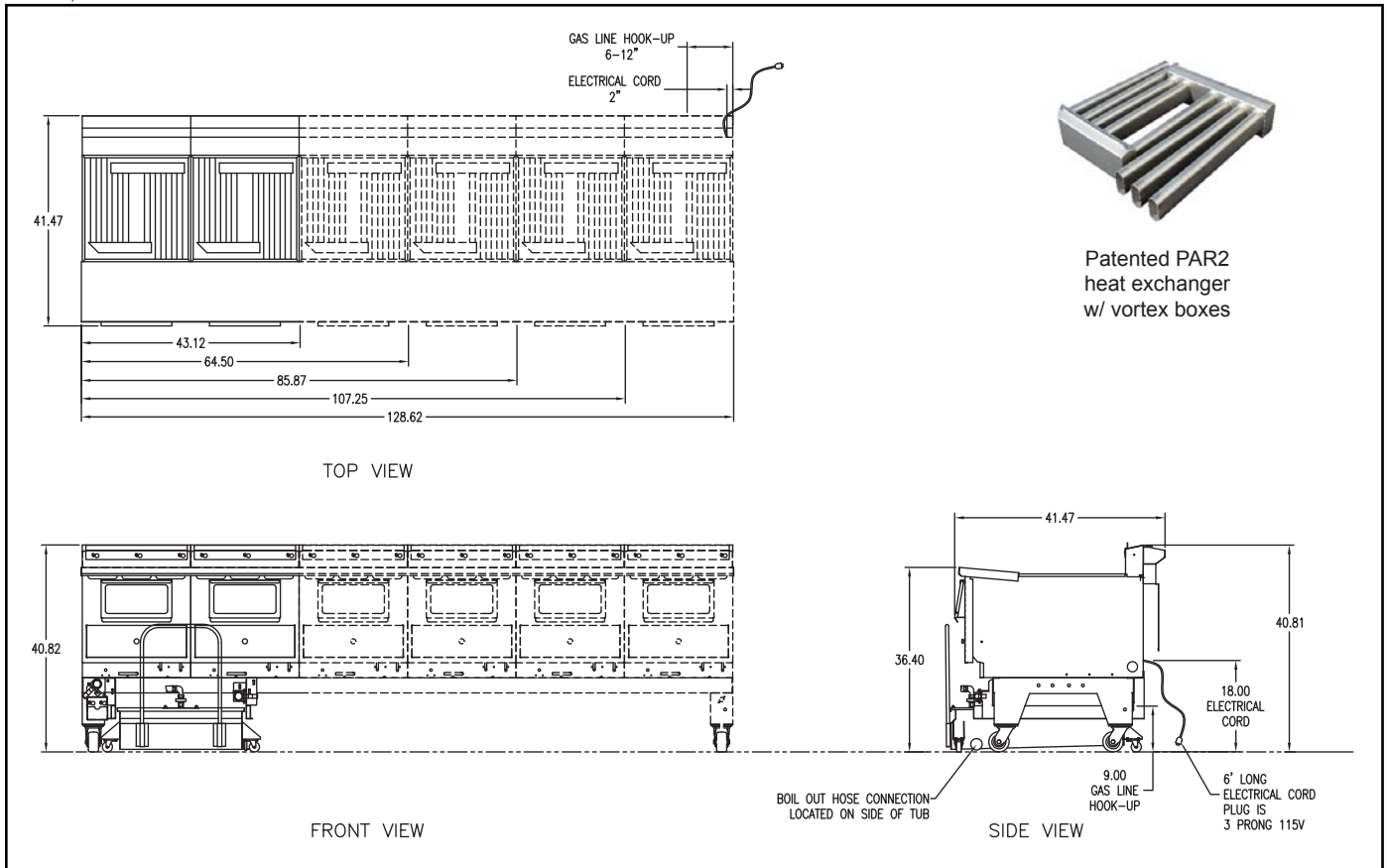
The B-P20-20 vats, cabinet and carriage frame are fabricated from high quality stainless steel to ensure a long service life.

The B-P20-20 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-P20-20 has a maximum shortening capacity of 125 lbs. (63.7 liters). The cooking zone is 20" x 20" (508 mm x 508 mm). The B-P20-20 is rated at 75,000 BTU/hr.

B-P20-20 125 lb. Gas Fryer with Ultraclear Plus Filtration





**Dimensions - inches (mm)**

Sales ID #:	Shortening Capacity	Overall Size			Net Weight	Shipping Info
		Height	Depth	Width		
B-P20-20-2-UCP	125 lbs. per vat (63.7 liters)	40.8" (1036 mm)	41.4" (1052 mm)	43" (1092.2 mm)	590 lbs. (268.2 kgs)	F.O.B. Factory San Antonio, Texas
B-P20-20-3-UCP	125 lbs. per vat (63.7 liters)	40.8" (1036 mm)	41.4" (1052 mm)	64.5" (1638 mm)	810 lbs. (368.2 kgs)	F.O.B. Factory San Antonio, Texas
B-P20-20-4-UCP	125 lbs. per vat (63.7 liters)	40.8" (1036 mm)	41.4" (1052 mm)	85.9" (2182 mm)	987 lbs. (448.6 kgs)	F.O.B. Factory San Antonio, Texas
B-P20-20-5-UCP	125 lbs. per vat (63.7 liters)	40.8" (1036 mm)	41.4" (1052 mm)	107.3" (2725 mm)	1,267 lbs. (575.9 kgs)	F.O.B. Factory San Antonio, Texas
B-P20-20-6-UCP	125 lbs. per vat (63.7 liters)	40.8" (1036 mm)	41.4" (1052 mm)	128.6" (3265 mm)	1,400 lbs. (636.4 kgs)	F.O.B. Factory San Antonio, Texas

**Power Requirements:**

**ELECTRICAL REQUIREMENTS FOR OPERATING SYSTEM**  
 120 V, 60 HZ, 1 phase, 8.5 amps.  
 Electrical cord is 8' long and located on RH side in rear.

**GAS REQUIRED AT FRYER MANIFOLD**

7" water column natural gas  
 14" water column propane/butane

**3/4" Gas Line connection required for 2-3 vats**  
**1" Gas Line connection required for 4 vats**  
**1 1/4" Gas Line connection required for 5-6 vats**

**Notes:**

**PERFORMANCE SPECIFICATIONS**  
 Determined in accordance with ASTM F2144 Standard Test Method for the performance of large open vat fryers:

Nominal Vat Size	Energy Input Rate	Shortening Capacity
20" (508mm x 508mm)	75,000 BTU/hr (116 megajoules)	125 lbs. (63.7 liters)

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