



Sales ID #:

B-P30-14-3-UC B-P30-14-4-UC B-P30-14-5-UC B-P30-14-6-UC

**Ultrafryer Systems, Inc.**  
*B-P30-14 High Efficiency/  
 High Production Gas Fryer  
 with UltraClear Filtration*

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



**Standard Features:**

- High efficiency Par-3 heat exchanger
- Ultraclear filtration system
- Easy access filter pump pack
- 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
- Fast Flow filter pads
- Triple filtration
- Stainless steel filter screen
- Drain valve for filter tub
- Boil out hose
- Shortening disposal line
- 48" gas quick disconnect

**Specifications**

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

The Ultrafryer Systems B-P30-14-UC is a battery of three to six fryers designed to meet high volume frying needs while providing the maximum in fuel savings. The B-P30-14-UC has a cooking energy efficiency of 64.7 percent. The Ultrafryer® B-P30-14-UC 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 500°F or less.

The B-P30-14-UC vats, cabinet and carriage frame are fabricated from high quality stainless steel to ensure a long service life.

The B-P30-14-UC 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-P30-14-UC has a shortening capacity of 45 lbs. (22 liters). The cooking zone is 14" x 14" (356mm x 356mm). The B-P30-14-UC is rated at 90,000 BTU/hr.

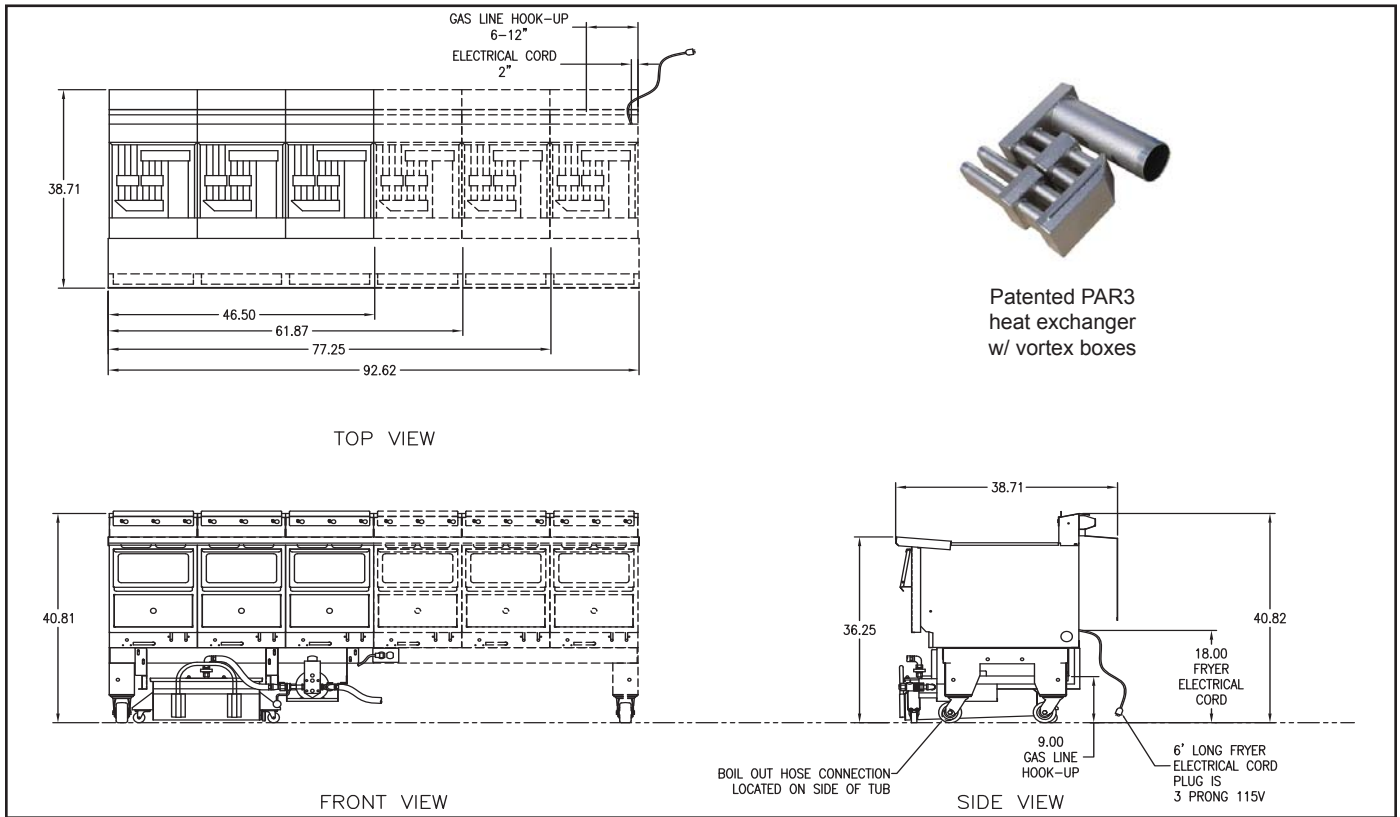
**ASTM Performance Results**

	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.



**B-P30-14 45 lb. Gas Fryer with UltraClear Filtration**



**Dimensions - inches (mm)**

Sales ID #:	Shortening Capacity	Overall Size			Net Weight	Shipping Info
		Height	Depth	Width		
B-P30-14-3-UC	45 lbs. per vat (22 liters)	40.81" (1037 mm)	38.71" (983 mm)	46.50" (1181 mm)	720 lbs. (327.2 kgs)	F.O.B. Factory San Antonio, Texas
B-P30-14-4-UC	45 lbs. per vat (22 liters)	40.81" (1037 mm)	38.71" (983 mm)	61.87" (1572 mm)	970 lbs. (440.9 kgs)	F.O.B. Factory San Antonio, Texas
B-P30-14-5-UC	45 lbs. per vat (22 liters)	40.81" (1037 mm)	38.71" (983 mm)	77.25" (1962 mm)	1,212 lbs. (550.9 kgs)	F.O.B. Factory San Antonio, Texas
B-P30-14-6-UC	45 lbs. per vat (22 liters)	40.81" (1037 mm)	38.71" (983 mm)	92.62" (2353 mm)	1,440 lbs. (654.5 kgs)	F.O.B. Factory San Antonio, Texas

\* UltraClear Filtration not available in 2 vat battery.

**Power Requirements:**

**ELECTRICAL REQUIREMENTS FOR OPERATING SYSTEM**  
 120 V, 60 HZ, 1 phase, 8.5 amps.  
 Electrical cord is 6' long and located on RH side in rear.

**GAS REQUIRED AT FRYER MANIFOLD**

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

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

**Notes:**

**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" (356mm x 356mm)	90,000 BTU/hr (95 megajoules)	45 lbs. (22 liters)

**PRODUCTION RATE: 91.5 LBS. PER HOUR**

**HEAVY LOAD COOKING ENERGY EFFICIENCY (%): 64.7**

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