



Sales ID #:

B-P30-14-2-UCP B-P30-14-3-UCP B-P30-14-4-UCP B-P30-14-5-UCP B-P30-14-6-UCP

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

Project _____
 Item _____
 Quantity _____
 Approval _____
 Date _____



Standard Features:

- High efficiency Par-3 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-P30-14 is a battery of two to six fryers designed to meet high volume frying needs while providing the maximum in fuel savings. The B-P30-14 has a cooking energy efficiency of 64.7 percent. The Ultrafryer® B-P30-14 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 vats, cabinet and carriage frame are fabricated from high quality stainless steel to ensure a long service life.

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

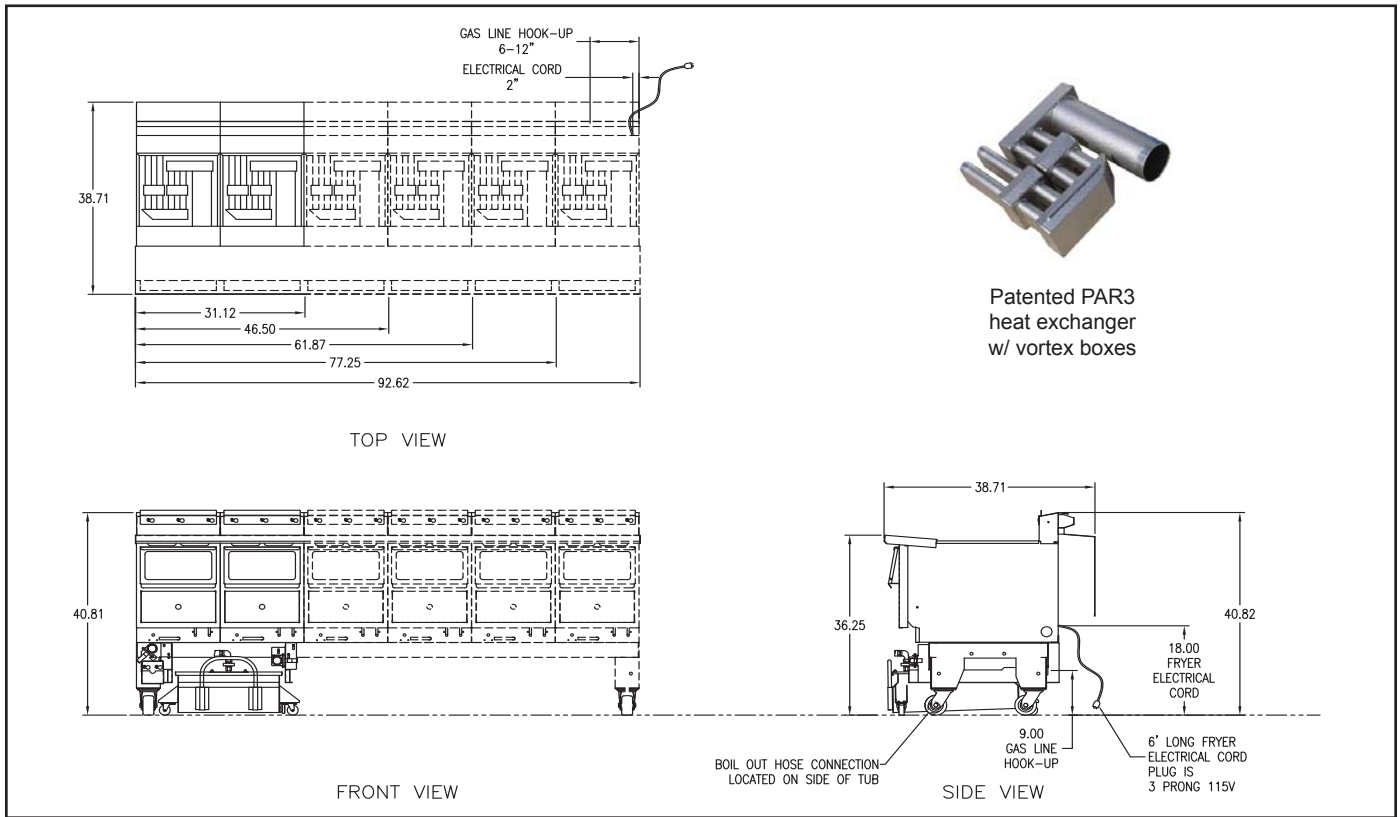
ASTM Performance Results

	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 ^a	91.5 ± 1.6 ^a
Energy Consumption (BTU/lb)	899	912
Cooking Energy Rate (BTU/hr)	65,370	83,480
Cooking Energy Efficiency (%)	64.7 ± 1.8 ^a	62.5 ± 2.4 ^a

^a 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 Plus Filtration



Dimensions - inches (mm)

Sales ID #:	Shortening Capacity	Overall Size			Net Weight	Shipping Info
		Height	Depth	Width		
B-P30-14-2-UCP	45 lbs. per vat (22 liters)	40.8" (1036 mm)	38.7" (1085 mm)	31.1" (789 mm)	498 lbs. (226.4 kgs)	F.O.B. Factory San Antonio, Texas
B-P30-14-3-UCP	45 lbs. per vat (22 liters)	40.8" (1036 mm)	38.7" (1085 mm)	46.5" (1181 mm)	720 lbs. (327.2 kgs)	F.O.B. Factory San Antonio, Texas
B-P30-14-4-UCP	45 lbs. per vat (22 liters)	40.8" (1036 mm)	38.7" (1085 mm)	61.8" (1569 mm)	970 lbs. (440.9 kgs)	F.O.B. Factory San Antonio, Texas
B-P30-14-5-UCP	45 lbs. per vat (22 liters)	40.8" (1036 mm)	38.7" (1085 mm)	77.2" (1960 mm)	1,212 lbs. (550.9 kgs)	F.O.B. Factory San Antonio, Texas
B-P30-14-6-UCP	45 lbs. per vat (22 liters)	40.8" (1036 mm)	38.7" (1085 mm)	92.6" (2352 mm)	1,440 lbs. (654.5 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 6' 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 vat
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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