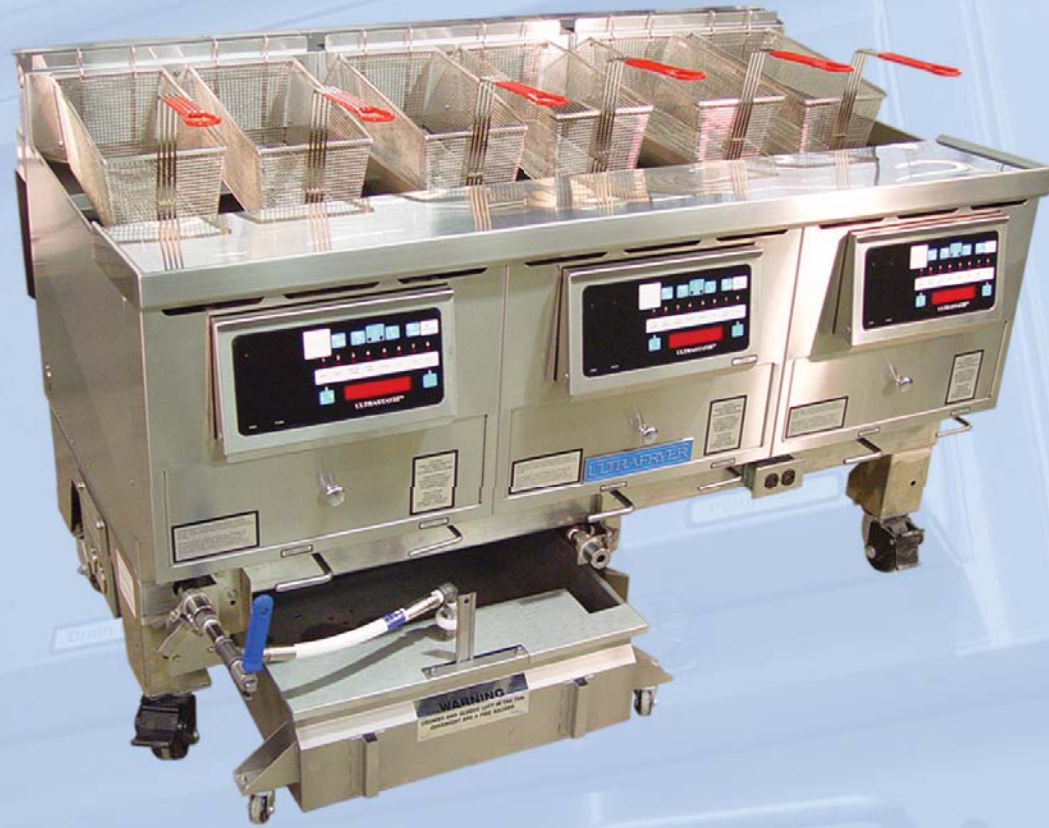




## *PRICE LIST JANUARY 2011*



*EFFECTIVE JAN 1, 2011*



*“Ultrafryer provides its customers the most effective solution for their frying and shortening management needs in the food service industry.”*

For custom configurations contact  
the Ultrafryer Sales Department  
at

**1-800-545-9189**

or

Fax us at  
210-731-5099

For additional product information  
or to locate your local sales representative  
please visit **[www.ultrafryer.com](http://www.ultrafryer.com)**

All prices subject to change  
Installation is not included in any price.

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# F-P30-14

## 14" High Efficiency / High Production Floor Gas Fryer

### Standard Features:

- Energy Star Listed
- 90,000 BTUs / hour
- 40 - 50 Pound Shortening Capacity
- 14" x 14" Cooking Area
- Stainless Steel Shake Zone Vat
- Stainless Steel Cabinet
- Dial Thermostat
- Fryer Drain Switch
- 2 Fryer Baskets 11" x 5.75" x 6.5"
- Drain Cleaning Rod
- Vat Cleaning Brush
- Drain Board
- Set of 4 Casters (front set locking)

PICTOGRAM	
F-P30-14	
	
W	15 3/4"
D	36"
H	40"
BTU'S	90,000
Ship Wt.	250
Gas line	3/4"
Gas req.	7" w.c.

List Price  
**\$7,284**



### Available Options

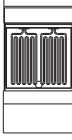
Item	Description	List Price	Notes
U-11 Computer Controller	2 Product computer controller	\$1,244	
	2 Programmable product count down timers		
	Proportional temperature control		
	Digital display		
	Melt cycle		
	Vat protector		
U-23 Computer Controller	10 Product computer controller	\$1,658	
	10 Programmable product count down timers		
	Proportional temperature control		
	Digital display		
	Melt cycle		
	Vat protector		
	Flex or straight time cooking compensation		
	10 Step profile cooking		
	Shortening management system		
	3 Stage stir alarm		
Vat Joiner Strips	Allows for 2 or more vats to be joined	\$52	
Vat Covers	Provide shortening protection when fryers not in use	\$204	
Splash Guard L/H Removable	19.5" long x 5" high nom.	\$129	
Splash Guard R/H Removable	19.5" long x 5" high nom.	\$129	
14" Split Basket	Fry basket 11" L x 5.75" W x 6.5" D	\$74	
14" Triple Basket	Fry basket 13.25 L x 4.25W x 5.5 D	\$82	
3/4" Gas Line	4 Foot long gas flex line up to 255,000 BTU's with restraining cable	\$264	

# F-E17-14

## 14" High Efficiency Floor Electric Fryer

### Standard Features:

- Energy Star Listed
- Flat Bar Low Watt Density Element 17 KW
- 40-50 Pound Shortening Capacity
- 14" x 14" Cooking Area
- Stainless Steel Shake Zone Vat
- Stainless Steel Cabinet
- Dial Thermostat
- 2 Fryer Baskets 11" x 5.75"x 6.5"
- Drain Cleaning Rod
- Vat Cleaning Brush
- Drain Board
- Set of 4 Casters (front set locking)

PICTOGRAM	
F-E17-14	
	
W	15 3/4"
D	32"
H	40 1/2"
KW	17
Ship Wt.	250
	208v 47 Amps
	240v 41 Amps

List Price  
**\$7,576**



### Available Options


Item	Description	List Price	Notes
U-11 Computer Controller	2 Product computer controller	\$1,244	
	2 Programmable product count down timers		
	Proportional temperature control		
	Digital display		
	Melt cycle		
	Vat protector		
U-23 Computer Controller	10 Product computer controller	\$1,658	
	10 Programmable product count down timers		
	Proportional temperature control		
	Digital display		
	Melt cycle		
	Vat protector		
	Flex or straight time cooking compensation		
	10 Step profile cooking		
	Shortening management system		
	3 Stage stir alarm		
Vat Joiner Strips	Allows for 2 or more vats to be joined	\$52	
Vat Covers	Provide shortening protection when fryers not in use	\$204	
Splash Guard L/H Removable	19.5" long x 5" high nom.	\$129	
Splash Guard R/H Removable	19.5" long x 5" high nom.	\$129	
14" Split Basket	Fry basket 11" L x 5.75" W x 6.5" D	\$74	
14" Triple Basket	Fry basket 13.25 L x 4.25W x 5.5 D	\$82	

# F-P30-18

## 18" High Efficiency / High Production Floor Gas Fryer

### Standard Features:

- Exceeds Energy Star Requirements
- Qualifies for California Rebates
- 110,000 BTUs / hour
- 70 - 110 Pound Shortening Capacity
- 18" x 18" Cooking Area
- Stainless Steel Shake Zone Vat
- Stainless Steel Cabinet
- Dial Thermostat
- 2 Fryer Baskets 17.25" x 5.75" x 8.5"
- Drain Cleaning Rod
- Vat Cleaning Brush
- Drain Board
- Set of 4 Casters (front set locking)

PICTOGRAM	
F-P30-18	
	
W	19 3/4"
D	40"
H	40"
BTUs	110,000
Ship Wt.	275
Gas Line	3/4"
Gas req.	7" w.c.

List Price  
**\$7,855**



### Available Options


Item	Description	List Price	Notes
U-11 Computer Controller	2 Product computer controller	\$1,244	
	2 Programmable product count down timers		
	Proportional temperature control		
	Digital display		
	Melt cycle		
	Vat protector		
U-23 Computer Controller	10 Product computer controller	\$1,658	
	10 Programmable product count down timers		
	Proportional temperature control		
	Digital display		
	Melt cycle		
	Vat protector		
	Flex or straight time cooking compenstation		
	10 Step profile cooking		
	Shortening management system		
	3 Stage stir alarm		
Vat Joiner Strips	Allows for 2 or more vats to be joined	\$76	
Vat Covers	Provide shortening protection when fryers not in use	\$212	
Splash Guard L/H Removable	22.5" long X 5" high nom.	\$146	
Splash Guard R/H Removable	22.5" long X 5" high nom.	\$146	
18" Split Basket	Fry basket 17.25" L x 5.75" W x 8.5" D	\$94	
18" Triple Basket	Fry basket 17.25" L x 5.75" W x 6.14" D	\$89	
3/4" Gas Line	4 Foot long gas flex line up to 255,000 BTU's with restraining cable	\$264	

# F-E20-18

## 18" High Efficiency Floor Electric Fryer

### Standard Features:

- Exceeds Energy Star Requirements
- Qualifies for California Rebates
- Flat Bar Low Watt Density Element 20 KW
- 70 - 110 Pound Shortening Capacity
- 18" x 18" Cooking Area
- Stainless Steel Shake Zone Vat
- Stainless Steel Cabinet
- Dial Thermostat
- 2 Fryer Baskets 17.25" x 5.75" x 8.5"
- Drain Cleaning Rod
- Vat Cleaning Brush
- Drain Board
- Set of 4 Casters (front set locking)

PICTOGRAM	
F-E20-18	
	
W	19-3/4"
D	35-1/2"
H	40"
KW	20
Ship wt.	275
208v	56 Amps
240v	48.1 Amps

List Price  
**\$8,148**



### Available Options

Item	Description	List Price	Notes
U-11 Computer Controller	2 Product computer controller	\$1,244	
	2 Programmable product count down timers		
	Proportional temperature control		
	Digital display		
	Melt cycle		
	Vat protector		
U-23 Computer Controller	10 Product computer controller	\$1,658	
	10 Programmable product count down timers		
	Proportional temperature control		
	Digital display		
	Melt cycle		
	Vat protector		
	Flex or straight time cooking compenstation		
	10 Step profile cooking		
	Shortening management system		
	3 Stage stir alarm		
Vat Joiner Strips	Allows for 2 or more vats to be joined	\$76	
Vat Covers	Provide shortening protection when fryers not in use	\$212	
Splash Guard L/H Removable	22.5" long X 5" high nom.	\$146	
Splash Guard R/H Removable	22.5" long X 5" high nom.	\$146	
18" Split Basket	Fry basket 17.25" L x 5.75" W x 8.5" D	\$94	
18" Triple Basket	Fry basket 17.25" L x 5.75" W x 6.14" D	\$89	

# B-P30-14

## 14" High Efficiency / High Production Gas Fryer PAR-3 Batteries

### Ultrafryer Features:

- Energy Star Listed
- 90,000 BTU P-3 Heat Exchanger
- 14 inch Stainless Steel Shake Zone Vat
- Continuous Drain Board
- Stainless Steel Cabinet
- Dial Thermostat
- Melt Cycle
- Automatic Vat Protection
- Drain Line Probe
- Tub Scraper
- Cleaning Brush
- 2 Ea Split Baskets
- Set of 4 Casters(front set locking)
- Modular Construction

### UltraClear Plus Features:

- UltraClear® Plus Shortening Filter System
- Shortening Return Directly to Vat
- 6 Ea. Fast Flow Impregnated Filter Envelopes 17.5" X 19.5" - G
- 17.5" X 19.5" Envelope Assembly
- Filter Tub with Casters and Splash Guard

### UltraClear Features:

- UltraClear® Shortening Filter System
- Wash wand shortening return
- 6 Ea. Fast Flow Impregnated Filter Envelopes 17.5" X 19.5" - G
- 17.5" X 19.5" Envelope Assembly
- Filter Tub with Casters and Splash Guard



(shown with UltraClear Plus filtration)

Sales ID #	Description	List Price
B-P30-14-2-UCP	Battery of 2 fryers with UltraClear® Plus Filtration	\$16,818
B-P30-14-3-UCP	Battery of 3 fryers with UltraClear® Plus Filtration	\$24,472
B-P30-14-4-UCP	Battery of 4 fryers with UltraClear® Plus Filtration	\$32,125
B-P30-14-5-UCP	Battery of 5 fryers with UltraClear® Plus Filtration	\$39,778
B-P30-14-6-UCP	Battery of 6 fryers with UltraClear® Plus Filtration	\$47,431
B-P30-14-3-UC	Battery of 3 fryers with UltraClear® Filtration	\$22,024
B-P30-14-4-UC	Battery of 4 fryers with UltraClear® Filtration	\$28,912
B-P30-14-5-UC	Battery of 5 fryers with UltraClear® Filtration	\$35,800
B-P30-14-6-UC	Battery of 6 fryers with UltraClear® Filtration	\$42,688

PICTOGRAM									
B-P30-14-2		B-P30-14-3		B-P30-14-4		B-P30-14-5		B-P30-14-6	
W	31"	46 1/2"	62"	77 1/2"	93"				
D	38.5"	38.5"	38.5"	38.5"	38.5"				
H	41 1/4"	41 1/4"	41 1/4"	41 1/4"	41 1/4"				
BTU'S	180,000	270,000	360,000	450,000	540,000				
Ship Wt.	498	720	920	990	1,220				
Gas line	3/4"	1"	1"	1 1/4"	1 1/4"				
Gas req.	7" w.c.	7" w.c.	7" w.c.	7" w.c.	7" w.c.				

### Available Options

Item	Description	List Price	Notes
U-11 Computer Controller	2 Product computer controller, 2 Programmable product count down timers, Proportional temperature control, Digital display, Melt Cycle, Vat protector	\$1,244 per vat	
U-23 Computer Controller	10 Product computer controller, 10 Programmable product count down timers, Proportional temperature control, Digital display, Melt Cycle	\$1,658 per vat	

# B-P30-14

## 14" High Efficiency / High Production Gas Fryer PAR-3 Batteries

### Available Options continued from previous page

	Vat protector		
	Flex or straight time cooking compenstation		
	10 Step profile cooking		
	Shortening management system		
	3 Stage stir alarm		
Marine Edge Drain Board	Drain board with marine edge	\$98 per vat	
Vat Covers	Provide shortening protection when fryers not in use	\$204	
Splash Guard L/H Removable	19.5" long X 5" high nom.	\$129	
Splash Guard R/H Removable	19.5" long X 5" high nom.	\$129	
14" Split Basket	Fry basket 12.25" L x 5.75" W x 6.5" D	\$74	
14" Triple Basket	Fry basket 13.25 L x 4.25W x 5.5 D	\$82	
Basket Lifts	Automatic twin basket lifts*	\$4,797 per vat	* Must order U11 or U23 Controllers with this option
Work Station	Stainless Steel Cabinet with Flat Top*	\$1,400	*maximum holding weight 50 lbs.
Dump Station	Stainless Steel cabinet with cutout for dump pan with perforated insert	\$1,800	
Heat Lamps	Hatco Warmer	\$726	
Stainless Steel Filter Screen	15" X 15" permanent s/s screen	\$300	
Stainless Steel Filter Assy	15" X 15" permanent s/s screen with standpipe	\$480	
Case/30 Filter Envelope 17.5" X 19.5"	Fast Flow Impregnated Filter Envelope 17.5" X 19.5" - G	\$295	
Case/30 Filter Pad 17.5" X 19.5"	Fast Flow Impregnated Filter Pad 17.5" X 19.5" - M	\$474	
17.5" X 19.5" Media Assy	Baffle, Standpipe and Clip for Filter Media - G or M	\$594	
Triple Filtration	Perforated sediment pan, s/s filter screen,crumb catcher	\$644	
Shortening Disposal Valve (Available on UCP Fryer)	Allows shortening to be pumped direct from fryer to shortening disposal systems	\$450	
Solid Shortening Option - heat tape (Available on UCP Fryer)	Heats internal plumbing to prevent clogging of solid shortening*	\$410 per vat	* must be ordered if customer is using solid shortening
Shortening Disposal Line	10 foot long hose for connecting to shortening disposal system	\$462	
Boil Out Drain Valve	Allows boil out water to be drained from filter tub	\$62	
Boil Out Hose	5 foot long hose to drain boil out water from drain valve to floor drain*	\$84	* Boil out drain valve needed to use hose
3/4" Gas Line	4 foot long gas flex line up to 255,000 BTUs with restraining cable	\$264	
1" Gas Line	4 foot long gas flex line up to 435,000 BTUs with restraining cable	\$316	
1 1/4" Gas Line	4 foot long gas flex line up to 875,000 BTUs with restraining cable	\$504	

# B-P30-18

## 18" High Efficiency / High Production Gas Fryer PAR-3 Batteries

### Ultrafryer Features:

- Exceeds Energy Star Requirements
- Qualifies for California Rebates
- 18 inch Stainless Steel Shake Zone Vat
- 110,000 BTU P-3 Heat Exchanger
- Continuous Drain Board
- Stainless Steel Cabinet
- Dial Thermostat
- Melt Cycle
- Automatic Vat Protection
- Drain Line Probe
- Tub Scraper
- Cleaning Brush
- 2 Ea Split Baskets
- Set of 4 Casters (front set locking)
- Modular Construction

### UltraClear Plus Features:

- UltraClear® Plus Shortening Filter System
- Shortening Return Directly to Vat
- 6 Ea. Fast Flow Impregnated Filter Envelopes 23" X 30" - G
- 23" X 30" Envelope Assembly
- Filter Tub with Casters and Splash Guard

### UltraClear Features:

- UltraClear® Shortening Filter System
- Wash wand shortening return
- 6 Ea. Fast Flow Impregnated Filter Envelopes 23" X 30" - G
- 23" X 30" Envelope Assembly
- Filter Tub with Casters and Splash Guard



(shown with UltraClear Plus filtration)

Sales ID #	Description	List Price
B-P30-18-2-UCP	Battery of 2 fryers with UltraClear® Plus Filtration	\$22,672
B-P30-18-3-UCP	Battery of 3 fryers with UltraClear® Plus Filtration	\$30,487
B-P30-18-4-UCP	Battery of 4 fryers with UltraClear® Plus Filtration	\$38,301
B-P30-18-5-UCP	Battery of 5 fryers with UltraClear® Plus Filtration	\$46,116
B-P30-18-6-UCP	Battery of 6 fryers with UltraClear® Plus Filtration	\$53,930
B-P30-18-3-UC	Battery of 3 fryers with UltraClear® Filtration	\$27,437
B-P30-18-4-UC	Battery of 4 fryers with UltraClear® Filtration	\$34,471
B-P30-18-5-UC	Battery of 5 fryers with UltraClear® Filtration	\$41,504
B-P30-18-6-UC	Battery of 6 fryers with UltraClear® Filtration	\$48,537

PICTOGRAM									
B-P30-18-2		B-P30-18-3		B-P30-18-4		B-P30-18-5		B-P30-6	
W	39"	58 1/2"	78"	97 1/2"	117"				
D	41"	41"	41"	41"	41"				
H	41 1/4"	41 1/4"	41 1/4"	41 1/4"	41 1/4"				
BTU'S	220,000	330,000	440,000	550,000	660,000				
Ship Wt.	568	780	975	1,035	1,229				
Gas line	3/4"	1"	1 1/4"	1 1/4"	1 1/4"				
Gas req.	7" w.c.	7" w.c.	7" w.c.	7" w.c.	7" w.c.				

### Available Options

Item	Description	List Price	Notes
U-11 Computer Controller	2 Product computer controller, 2 Programmable product count down timers, Proportional temperature control, Digital display, Melt cycle, Vat protector	\$1,244 per vat	
U-23 Computer Controller	10 Product computer controller, 10 Programmable product count down timers, Proportional temperature, control, Digital display, Melt cycle	\$1,658 per vat	

# B-P30-18

## 18" High Efficiency / High Production Gas Fryer PAR-3 Batteries

### Available Options continued from previous page

	Vat protector		
	Flex or straight time cooking compenstation		
	10 Step profile cooking		
	Shortening management system		
	3 Stage stir alarm		
Marine Edge Drain Board	Drain board with marine edge	\$98 per vat	
Vat Covers	Provide shortening protection when fryers not in use	\$212	
Splash Guard L/H Removable	22.5" long X 5" high nom.	\$146	
Splash Guard R/H Removable	22.5" long X 5" high nom.	\$146	
18" Split Basket	Fry basket 17.25" L x 5.75" W x 8.5" D	\$94	
18" Triple Basket	Fry basket 17.25" L x 5.75" W x 6.14" D	\$89	
Basket lifts	Automatic twin basket lifts*	\$4,797 per vat	* Must order U11 or U23 Controllers with this option
Work Station	Stainless Steel Cabinet with Flat Top*	\$1,600	* Maximum holding weight 50 lbs.
Dump Station	Stainless Steel Cabinet with Cutout for Dump Pan with Perforated Insert	\$2,000	
Heat Lamps	Hatco Warmer	\$726	
Stainless Steel Filter Screen	15" X 15" permanent s/s screen	\$300	
Stainless Steel Filter Assy	15" X 15" Permanent s/s screen with standpipe	\$480	
Case/30 Filter Envelope 23 X 30	Fast Flow Impregnated Filter Envelope 23" X 30" - G	\$295	
Case/30 Filter Pad 23 X 30	Fast Flow Impregnated Filter Pad 23" X 30" - M	\$474	
23 X 30 Media Assy	Baffle, Standpipe and Clip for Filter Media - G or M	\$594	
Triple Filtration	Perforated sediment pan, s/s filter screen, crumb catcher	\$644	
Shortening Disposal Valve (Available on UCP Fryer)	Allows shortening to be pumped direct from fryer to shortening disposal systems	\$450	
Solid Shortening Option - heat tape (Available on UCP Fryer)	Heats internal plumbing to prevent clogging of solid shortening*	\$410 per vat	* Must be ordered if customer is using solid shortening
Shortening Disposal Line	10 foot long hose for connecting to shortening disposal systems	\$462	
Boil Out Drain Valve	Allows boil out water to be drained from filter tub	\$62	
Boil Out Hose	5 foot long hose to drain boil out water from drain valve to floor drain*	\$84	* Boil out drain valve needed to use hose
3/4" Gas Line	4 foot long gas flex line up to 255,000 BTUs with restraining cable	\$264	
1" Gas Line	4 foot long gas flex line up to 435,000 BTUs with restraining cable	\$316	
1 1/4" Gas Line	4 foot long gas flex line up to 875,000 BTUs with restraining cable	\$504	

# B-P20-18

## 18" High Efficiency Gas Fryer PAR-2 Batteries

### Ultrafryer Features:

- Exceeds Energy Star Requirements
- Qualifies for California Rebates
- 18 inch Stainless Steel Vat
- 65,000 BTU P-2 Heat Exchanger
- Continuous Drain Board
- Stainless Steel Cabinet
- Dial Thermostat
- Melt Cycle
- Automatic Vat Protection
- Drain Line Probe
- Tub Scraper
- Cleaning Brush
- 2 Ea Split Baskets
- Set of 4 Casters (front set locking)
- Modular Construction

### UltraClear Plus Features:

- UltraClear® Plus Shortening Filter System
- Shortening Return Directly to Vat
- 6 Ea. Fast Flow Impregnated Filter Envelope 23" X 30" - G
- 23" X 30" Envelope Assembly
- Filter Tub with Casters and Splash Guard

### UltraClear Features:

- UltraClear® Shortening Filter System
- Wash wand shortening return
- 6 Ea. Fast Flow Impregnated Filter Envelopes 23" X 30" - G
- 23" X 30" Envelope Assembly
- Filter Tub with Casters and Splash Guard



(shown with UltraClear Plus filtration)

Sales ID #	Description	List Price
B-P20-18-2-UCP	Battery of 2 fryers with UltraClear® Plus Filtration	\$23,367
B-P20-18-3-UCP	Battery of 3 fryers with UltraClear® Plus Filtration	\$31,418
B-P20-18-4-UCP	Battery of 4 fryers with UltraClear® Plus Filtration	\$39,469
B-P20-18-5-UCP	Battery of 5 fryers with UltraClear® Plus Filtration	\$47,530
B-P20-18-6-UCP	Battery of 6 fryers with UltraClear® Plus Filtration	\$55,592
B-P20-18-3-UC	Battery of 3 fryers with UltraClear® Filtration	\$28,277
B-P20-18-4-UC	Battery of 4 fryers with UltraClear® Filtration	\$35,522
B-P20-18-5-UC	Battery of 5 fryers with UltraClear® Filtration	\$42,777
B-P20-18-6-UC	Battery of 6 fryers with UltraClear® Filtration	\$50,032

PICTOGRAM					
B-P20-18-2	B-P20-18-3	B-P20-18-4	B-P20-18-5	B-P20-18-6	
W 39"	58 1/2"	78"	97 1/2"	117"	
D 41"	41"	41"	41"	41"	
H 41 1/4"	41 1/4"	41 1/4"	41 1/4"	41 1/4"	
BTU'S 130,000	195,000	260,000	325,000	390,000	
Ship Wt. 568	780	975	1,035	1,229	
Gas line 3/4"	3/4"	1"	1"	1"	
Gas req. 7" w.c.	7" w.c.	7" w.c.	7" w.c.	7" w.c.	

### Available Options

Item	Description	List Price	Notes
U-11 Computer Controller	2 Product computer controller, 2 Programmable product count down timers, Proportional temperature control, Disgital display, Melt cycle, Vat protector	\$1,244 per vat	
U-23 Computer Controller	10 Product computer controller, 10 Programmable product count down timers, Proportional temperature control, Digital display, Melt cycle, Vat protector	\$1,658 per vat	

# B-P20-18

## 18" High Efficiency Gas Fryer PAR-2 Batteries

### Available Options continued from previous page

	Flex or straight time cooking compensation		
	10 Step profile cooking		
	Shortening management system		
	3 Stage stir alarm		
Marine Edge Drain Board	Drain board with marine edge	\$98 per vat	
Vat Covers	Provide shortening protection when fryers not in use	\$212	
Splash Guard L/H Removable	19" long X 5" high nom.	\$146	
Splash Guard R/H Removable	19" long X 5" high nom.	\$146	
18" Split Basket	Fry basket 17.25" L x 5.75" W x 8.5" D	\$94	
18" Triple Basket	Fry basket 17.25" L x 5.75" W x 6.14" D	\$89	
Basket lifts	Automatic twin basket lifts*	\$4,797 per vat	* Must order U11 or U23 Controllers with this option
Work Station	Stainless Steel Cabinet with Flat Top*	\$1,600	*maximum holding weight 50 lbs.
Dump Station	Stainless Steel Cabinet with Cutout for Dump Pan with Perforated Insert	\$2,000	
Heat Lamps	Hatco Warmer	\$726	
Stainless Steel Filter Screen	15" X 15" Permanent s/s screen	\$300	
Stainless Steel Filter Assy	15" X 15" Permanent s/s screen with standpipe	\$480	
Case/30 Filter Envelope 23 X 30	Fast Flow Impregnated Filter Envelope 23" X 30" - G	\$295	
Case/30 Filter Pad 23 X 30	Fast Flow Impregnated Filter Pad 23" X 30" - M	\$474	
23 X 30 Media Assy	Baffle, Standpipe and Clip for Filter Media - G or M	\$594	
Triple Filtration	Perforated sediment pan, s/s filter screen, crumb catcher	\$644	
Shortening Disposal Valve (Available on UCP Fryer)	Allows shortening to be pumped direct from fryer to shortening disposal systems	\$450	
Solid Shortening Option - heat tape (Available on UCP Fryer)	Heats internal plumbing to prevent clogging of solid shortening*	\$410 per vat	* Must be ordered if customer is using solid shortening
Shortening Disposal Line	10 foot long hose for connecting to shortening disposal systems	\$462	
Boil Out Drain Valve	Allows boil out water to be drained from filter tub	\$62	
Boil Out Hose	5 foot long hose to drain boil out water from drain valve to floor drain*	\$84	* Boil out drain valve needed to use hose
3/4" Gas Line	4 foot long gas flex line up to 255,000 BTUs with restraining cable	\$264	
1" Gas Line	4 foot long gas flex line up to 435,000 BTUs with restraining cable	\$316	
1 1/4" Gas Line	4 foot long gas flex line up to 875,000 BTUs with restraining cable	\$504	

# B-P20-20

## 20" High Efficiency Gas Fryer PAR-2 Batteries

### Standard Features:

- Exceeds Energy Star Requirements
- Qualifies for California Rebates
- 20 inch Stainless Steel Vat
- 75,000 BTU P-2 Heat Exchanger
- Continuous Drain Board
- Stainless Steel Cabinet
- Dial Thermostat
- Melt Cycle
- Automatic Vat Protection
- Drain Line Probe
- Tub Scraper
- Cleaning Brush
- 2 Ea Split Baskets
- Set of 4 Casters (front set locking)
- Extra Center Caster on 6 Vat Fryer
- Modular Construction

### UltraClear Plus Features:

- UltraClear® Plus Shortening Filter System
- Shortening Return Directly to Vat
- 6 Ea. Fast Flow Impregnated Filter Envelopes 23" X 30" - G
- 23" X 30" Envelopes Assembly
- Filter Tub with Casters and Splash Guard

### UltraClear Features:

- UltraClear® Shortening Filter System
- Wash wand shortening return
- 6 Ea. Fast Flow Impregnated Filter Envelopes 23" X 30" - G
- 23" X 30" Envelope Assembly
- Filter Tub with Casters and Splash Guard



(shown with UltraClear Plus filtration)

Sales ID #	Description	List Price
B-P20-20-2-UCP	Battery of 2 fryers with UltraClear® Plus Filtration	\$27,699
B-P20-20-3-UCP	Battery of 3 fryers with UltraClear® Plus Filtration	\$35,049
B-P20-20-4-UCP	Battery of 4 fryers with UltraClear® Plus Filtration	\$42,402
B-P20-20-5-UCP	Battery of 5 fryers with UltraClear® Plus Filtration	\$50,068
B-P20-20-6-UCP	Battery of 6 fryers with UltraClear® Plus Filtration	\$58,571
B-P20-20-3-UC	Battery of 3 fryers with UltraClear® Filtration	\$31,544
B-P20-20-4-UC	Battery of 4 fryers with UltraClear® Filtration	\$38,162
B-P20-20-5-UC	Battery of 5 fryers with UltraClear® Filtration	\$45,061
B-P20-20-6-UC	Battery of 6 fryers with UltraClear® Filtration	\$52,714

### PICTOGRAM

B-P20-20-2		B-P20-20-3		B-P20-20-4		B-P20-20-5		B-P20-20-6	
W	43"	64 1/2"	86"	107 1/2"	129"				
D	41 1/2"	41 1/2"	41 1/2"	41 1/2"	41 1/2"				
H	41 1/4"	41 1/4"	41 1/4"	41 1/4"	41 1/4"				
BTU'S	150,000	225,000	300,000	375,000	450,000				
Ship Wt.	590 lbs.	810 lbs.	987 lbs.	1,267 lbs.	1,400 lbs.				
Gas line	3/4"	3/4"	1"	1"	1"				
Gas req.	7" w.c.	7" w.c.	7" w.c.	7" w.c.	7" w.c.				

### Available Options

Item	Description	List Price	Notes
U-11 Computer Controller	2 Product computer controller	\$1,244 per vat	
	2 Programmable product count down timers		
	Proportional temperature control, Digital display, Melt cycle, Vat protector		
U-23 Computer Controller	10 Product computer controller	\$1,658 per vat	
	10 Programmable product count down timers		
	Proportional temperature control, Digital display, Melt cycle, Vat protector		

# B-P20-20

## 20" High Efficiency Gas Fryer PAR-2 Batteries

### Available Options continued from previous page

	Flex or straight time cooking compensation		
	10 Step profile cooking		
	Shortening management system		
	3 Stage stir alarm		
Marine Edge Drain Board	Drain board with marine edge	\$98 per vat	
Vat Covers	Provide shortening protection when fryers not in use	\$272 per vat	
Splash Guard L/H Removable	21" long X 5" high	\$194	
Splash Guard R/H Removable	21" long X 5" high	\$194	
18" Split Basket	Fry basket 17.25" L x 5.75" W x 8.5" D	\$94	
18" Triple Basket	Fry basket 17.25" L x 5.75" W x 6.14" D	\$89	
Basket lifts	Automatic twin basket lifts*	\$4,797 per vat	* Must order U11 or U23 Controllers with this option
Work Station	Stainless Steel Cabinet with Flat Top*	\$1,800	*max holding weight 50 lbs
Dump Station	Stainless Steel Cabinet with Cutout for Dump Pan with Perforated Insert	\$2,200	
Heat Lamps	Hatco Warmer	\$726	
Stainless Steel Filter Screen	15" X 15" permanent s/s screen	\$300	
Stainless Steel Filter Assy	15" X 15" permanent s/s screen with standpipe	\$480	
Case/30 Filter Envelopes 23 X 30	Fast Flow Impregnated Filter Envelope 23" X 30" - G	\$295	
Case/30 Filter Pad 23 X 30	Fast Flow Impregnated Filter Pad 23" X 30" - M	\$474	
23 X 30 Media Assy	Baffle, Standpipe and Clip for Filter Media - G or M	\$594	
Triple Filtration	Perforated sediment pan, s/s filter screen, crumb catcher	\$644	
Shortening Disposal Valve (Available on UCP Fryer)	Allows shortening to be pumped direct from fryer to shortening disposal systems	\$450	
Solid Shortening Option - heat tape (Available on UCP Fryer)	Heats internal plumbing to prevent clogging of solid shortening*	\$410 per vat	* Must be ordered if customer is using solid shortening
Shortening Disposal Line	10 foot long hose for connecting to shortening disposal systems	\$462	
Boil Out Drain Valve	Allows boil out water to be drained from filter tub	\$62	
Boil Out Hose	5 foot long hose to drain boil out water from drain valve to floor drain*	\$84	* Boil out drain valve needed to use hose
3/4" Gas Line	4 foot long gas flex line up to 255,000 BTUs with restraining cable	\$264	
1" Gas Line	4 foot long gas flex line up to 435,000 BTUs with restraining cable	\$316	
1 1/4" Gas Line	4 foot long gas flex line up to 875,000 BTUs with restraining cable	\$504	

# B-E17-14

## 14" High Efficiency Electric Fryer Batteries

### Standard Features:

- Energy Star Listed
- Flat Bar low density element 17KW
- 14 inch Stainless Steel Shake Zone Vat
- Continuous Drain Board
- Stainless Steel Cabinet
- Dial Thermostat
- Melt Cycle
- Automatic Vat Protection
- Drain Line Probe
- Tub Scraper
- Cleaning Brush
- 2 Ea Split Baskets
- Set of 4 Casters (front set locking)

### UltraClear Plus Features:

- UltraClear® Plus Shortening Filter System
- Shortening Return Directly to Vat
- 6 Ea. Fast Flow Impregnated Filter Envelopes 17.5" X 19.5" - G
- 17.5" X 19.5" Envelope Assembly
- Filter Tub with Casters and Splash Guard

### UltraClear Features:

- UltraClear® Shortening Filter System
- Wash wand shortening return
- 6 Ea. Fast Flow Impregnated Filter Envelopes 17.5" X 19.5" - G
- 17.5" X 19.5" Envelope Assembly
- Filter Tub with Casters and Splash Guard



(shown with UltraClear Plus filtration)

Sales ID #	Description	List Price
B-E17-14-2-UCP	Battery of 2 fryers with UltraClear® Plus Filtration	\$17,224
B-E17-14-3-UCP	Battery of 3 fryers with UltraClear® Plus Filtration	\$25,081
B-E17-14-4-UCP	Battery of 4 fryers with UltraClear® Plus Filtration	\$32,937
B-E17-14-5-UCP	Battery of 5 fryers with UltraClear® Plus Filtration	\$40,793
B-E17-14-6-UCP	Battery of 6 fryers with UltraClear® Plus Filtration	\$48,649
B-E17-14-3-UC	Battery of 3 fryers with UltraClear® Filtration	\$22,573
B-E17-14-4-UC	Battery of 4 fryers with UltraClear® Filtration	\$29,643
B-E17-14-5-UC	Battery of 5 fryers with UltraClear® Filtration	\$36,714
B-E17-14-6-UC	Battery of 6 fryers with UltraClear® Filtration	\$43,784

### PICTOGRAM

B-E17-14-2		B-E17-14-3		B-E17-14-4		B-E17-14-5		B-E17-14-6	
W	31"	46 1/2"		62"		77 1/2"		93"	
D	33"	33"		33"		33"		33"	
H	41"	41"		41"		41"		41"	
KW	34	51		68		85		102	
Ship Wt.	498	720		920		990		1,220	
208v	47 Amps ea. vat	47 Amps ea. vat		47 Amps ea. vat		47 Amps ea. vat		47 Amps ea. vat	
240v	41 Amps ea. vat	41 Amps ea. vat		41 Amps ea. vat		41 Amps ea. vat		41 Amps ea. vat	
	*	*		*		*		*	

\* Cord sets & plugs not included

### Available Options

Item	Description	List Price	Notes
U-11 Computer Controller	2 Product computer controller, 2 Programmable product count down timers, Proportional temperature control, Digital display, Melt cycle, Vat protector	\$1,244 per vat	
U-23 Computer Controller	10 Product computer controller, 10 Programmable product count down timers, Proportional temperature control, Digital display, Melt cycle, Vat protector	\$1,658 per vat	

## Available Options continued from previous page

	Flex or straight time cooking compenstation		
	10 Step profile cooking		
	Shortening management system		
	3 Stage stir alarm		
Marine Edge Drain Board	Drain board with marine edge	\$98 per vat	
Vat Covers	Provide shortening protection when fryers not in use	\$204	
Splash Guard L/H Removable	15" long X 5" high nom.	\$129	
Splash Guard R/H Removable	15" long X 5" high nom.	\$129	
14" Split Basket	Fry basket 12.25" L x 5.75" W x 6.5" D	\$74	
14" Triple Basket	Fry basket 13.25 L x 4.25W x 5.5 D	\$82	
Basket Lifts	Automatic twin basket lifts*	\$4,797 per vat	* Must order U11 or U23 Controllers with this option
Work Station	Stainless Steel Cabinet with Flat Top*	\$1,400	*max. holding weight 50 lbs.
Dump Station	Stainless Steel cabinet with cutout for dump pan with perforated insert	\$1,800	
Heat Lamps	Hatco Warmer	\$726	
Stainless Steel Filter Screen	15" x 15" permanent s/s screen	\$300	
Stainless Steel Filter Assy	15" X 15" permanent s/s screen with standpipe	\$480	
Case/30 Filter Envelope 17.5" X 19.5"	Fast Flow Impregnated Filter Envelope 17.5" X 19.5" - G	\$295	
Case/30 Filter Pad 17.5" X 19.5"	Fast Flow Impregnated Filter Pad 17.5" X 19.5" - M	\$474	
17.5" X 19.5" Media Assy	Baffle, Standpipe and Clip for Filter Media - G or M	\$594	
Triple Filtration	Perforated sediment pan, s/s filter screen,crumb catcher	\$644	
Shortening Disposal Valve (Available on UCP Fryer)	Allows shortening to be pumped direct from fryer to shortening disposal systems	\$450	
Solid Shortening Option - heat tape (Available on UCP Fryer)	Heats internal plumbing to prevent clogging of solid shortening*	\$410 per vat	* must be ordered if customer is using solid shortening
Shortening Disposal Line	10 foot long hose for connecting to shortening disposal system	\$462	
Boil Out Drain Valve	Allows boil out water to be drained from filter tub	\$62	
Boil Out Hose	5 foot long hose to drain boil out water from drain valve to floor drain*	\$84	* must order boil out drain valve 24A069 if ordering hose

# B-E20-18

## 18" High Efficiency Electric Fryer Batteries

### Standard Features:

- Exceeds Energy Star Requirements
- Qualifies for California Rebates
- 18 inch Stainless Steel Shake Zone Vat
- Flat Bar low density element 20KW
- Continuous Drain Board
- Stainless Steel Cabinet
- Dial Thermostat
- Melt Cycle
- Automatic Vat Protection
- Drain Line Probe
- Tub Scraper
- Cleaning Brush
- 2 Ea. Split Baskets
- Set of 4 Casters (front set locking)
- Modular Construction

### UltraClear Plus Features:

- UltraClear® Plus Shortening Filter System
- Shortening Return Directly to Vat
- 6 Ea. Fast Flow Impregnated Filter Envelopes 23" X 30" - G
- 23" X 30" Envelope Assembly
- Filter Tub with Casters and Splash Guard

### UltraClear Features:

- UltraClear® Shortening Filter System
- Wash wand shortening return
- 6 Ea. Fast Flow Impregnated Filter Envelopes 23" X 30" - G
- 23" X 30" Envelope Assembly
- Filter Tub with Casters and Splash Guard



(shown with UltraClear Plus filtration)

Sales ID #	Description	List Price
B-E20-18-2-UCP	Battery of 2 fryers with UltraClear® Plus Filtration	\$22,740
B-E20-18-3-UCP	Battery of 3 fryers with UltraClear® Plus Filtration	\$30,661
B-E20-18-4-UCP	Battery of 4 fryers with UltraClear® Plus Filtration	\$38,634
B-E20-18-5-UCP	Battery of 5 fryers with UltraClear® Plus Filtration	\$46,607
B-E20-18-6-UCP	Battery of 6 fryers with UltraClear® Plus Filtration	\$54,580
B-E20-18-3-UC	Battery of 3 fryers with UltraClear® Filtration	\$27,595
B-E20-18-4-UC	Battery of 4 fryers with UltraClear® Filtration	\$34,771
B-E20-18-5-UC	Battery of 5 fryers with UltraClear® Filtration	\$41,946
B-E20-18-6-UC	Battery of 6 fryers with UltraClear® Filtration	\$49,122

### PICTOGRAM

B-E20-18-2		B-E20-18-3		B-E20-18-4		B-E20-18-5		B-E20-18-6	
W	39"	58 1/2"	38 3/4"	78"	38 3/4"	97 1/2"	38 3/4"	117"	38 3/4"
D	41"	41"	41"	41"	41"	41"	41"	41"	41"
H	41"	41"	41"	41"	41"	41"	41"	41"	41"
KW	40	60	80	80	100	100	120	120	120
Ship Wt.	568	780	975	975	1,035	1,035	1,229	1,229	1,229
208v	56 Amps ea. vat	56 Amps ea. vat	56 Amps ea. vat	56 Amps ea. vat	56 Amps ea. vat	56 Amps ea. vat	56 Amps ea. vat	56 Amps ea. vat	56 Amps ea. vat
240v	48 Amps ea. vat	48 Amps ea. vat	48 Amps ea. vat	48 Amps ea. vat	48 Amps ea. vat	48 Amps ea. vat	48 Amps ea. vat	48 Amps ea. vat	48 Amps ea. vat
	*	*	*	*	*	*	*	*	*

\* Cord sets & plugs not included

## Available Options

Item	Description	List Price	Notes
U-11 Computer Controller	2 Product computer controller, 2 Programmable product count down timers, Proportional temperature control, Digital display, Melt Cycle, Vat protector	\$1,244 per vat	
U-23 Computer Controller	10 Product computer controller, 10 Programmable product count down timers, Proportional temperature control, Digital display, Melt cycle, Vat protector	\$1,658 per vat	

# B-E20-18

## 18" High Efficiency Electric Fryer Batteries

### Available Options continued from previous page

	Flex or straight time cooking compensation		
	10 Step profile cooking		
	Shortening management system		
	3 Stage stir alarm		
Marine Edge Drain Board	Drain board with marine edge	\$98 per vat	
Vat Covers	Provide shortening protection when fryers not in use	\$212	
Splash Guard L/H Removable	19" long X 5" high nom.	\$146	
Splash Guard R/H Removable	19" long X 5" high nom.	\$146	
18" Split Basket	Fry basket 17.25" L x 5.75" W x 8.5" D	\$94	
18" Triple Basket	Fry basket 17.25" L x 5.75" W x 6.14" D	\$89	
Basket Lifts	Automatic twin basket lifts*	\$4,797 per vat	* Must order U11 or U23 Controllers with this option
Work Station	Stainless Steel Cabinet with Flat Top*	\$1,600	*max. holding weight 50 lbs.
Dump Station	Stainless Steel Cabinet with cutout for dump pan with perforated insert	\$2,000	
Heat Lamps	Hatco Warmer	\$726	
Stainless Steel Filter Screen	15" X 15" permanent s/s screen	\$300	
Stainless Steel Filter Assy	15" X 15" permanent s/s screen with standpipe	\$480	
Case/30 Filter Envelope 23" X 30"	Fast Flow Impregnated Filter Envelope 23" X 30" - G	\$295	
Case/30 Filter Pad 23" X 30"	Fast Flow Impregnated Filter Pad 23" X 30" - M	\$474	
23" X 30" Media Assy	Baffle, Standpipe and Clip for Filter Media - G or M	\$594	
Triple Filtration	Perforated sediment pan, s/s filter screen, crumb catcher	\$644	
Shortening Disposal Valve (Available on UCP Fryer)	Allows shortening to be pumped direct from fryer to shortening disposal systems	\$450	
Solid Shortening Option - heat tape (Available on UCP Fryer)	Heats internal plumbing to prevent clogging of solid shortening*	\$410 per vat	* must be ordered if customer is using solid shortening
Shortening Disposal Line	10 foot long hose for connecting to shortening disposal system	\$462	
Boil Out Drain Valve	Allows boil out water to be drained from filter tub	\$62	
Boil Out Hose	5 foot long hose to drain boil out water from drain valve to floor drain*	\$84	* Boil out drain valve needed to use hose

# B-E20-20

## 20" High Efficiency Electric Fryer Batteries

### Standard Features:

- Exceeds Energy Star Requirements
- Qualifies for California Rebates
- 20 inch Stainless Steel Vat
- Flat Bar low density element 20KW
- Continuous Drain Board
- Stainless Steel Cabinet
- Dial Thermostat
- Melt Cycle
- Automatic Vat Protection
- Drain Line Probe
- Tub Scraper
- Cleaning Brush
- 2 Ea. Split Baskets
- Set of 4 Casters (front set locking)
- Extra Center Caster on 6 Vat Fryer
- Modular construction

### UltraClear Plus Features:

- UltraClear® Plus Shortening Filter System
- Shortening Return Directly to Vat
- 6 Ea. Fast Flow Impregnated Filter Envelopes 23" X 30" - G
- 23" X 30" Envelope Assembly
- Filter Tub with Casters and Splash Guard

### UltraClear Features:

- UltraClear® Shortening Filter System
- Wash wand shortening return
- 6 Ea. Fast Flow Impregnated Filter Envelopes 23" X 30" - G
- 23" X 30" Envelopes Assembly
- Filter Tub with Casters and Splash Guard



(shown with UltraClear Plus filtration)

Sales ID #	Description	List Price
B-E20-20-2-UCP	Battery of 2 fryers with UltraClear® Plus Filtration	\$26,831
B-E20-20-3-UCP	Battery of 3 fryers with UltraClear® Plus Filtration	\$34,079
B-E20-20-4-UCP	Battery of 4 fryers with UltraClear® Plus Filtration	\$41,327
B-E20-20-5-UCP	Battery of 5 fryers with UltraClear® Plus Filtration	\$48,875
B-E20-20-6-UCP	Battery of 6 fryers with UltraClear® Plus Filtration	\$57,216
B-E20-20-3-UC	Battery of 3 fryers with UltraClear® Filtration	\$30,671
B-E20-20-4-UC	Battery of 4 fryers with UltraClear® Filtration	\$37,194
B-E20-20-5-UC	Battery of 5 fryers with UltraClear® Filtration	\$43,988
B-E20-20-6-UC	Battery of 6 fryers with UltraClear® Filtration	\$51,494

B-E20-20-2	B-E20-20-3	B-E20-20-4	B-E20-20-5	B-E20-20-6
W 43"	64 1/2"	86"	107 1/2"	129"
D 38 3/4"	38 3/4"	38 3/4"	38 3/4"	38 3/4"
H 41"	41"	41"	41"	41"
KW 40	60	80	100	120
Ship Wt. 590	810	987	1,267	1,400
208v 56 Amps ea. vat	56 Amps ea. vat	56 Amps ea. vat	56 Amps ea. vat	56 Amps ea. vat
240v 48 Amps ea. vat	48 Amps ea. vat	48 Amps ea. vat	48 Amps ea. vat	48 Amps ea. vat
*	*	*	*	*

\* Cord sets & plugs not included

### Available Options

Item	Description	List Price	Notes
U-11 Computer Controller	2 Product computer controller, 2 Programmable product count down timers, Proportional temperature control, Digital display, Melt cycle, Vat protector	\$1,244 per vat	
U-23 Computer Controller	10 Product computer controller, 10 Programmable product count down timers, Proportional temperature control, Digital Display, Melt Cycle, Vat protector	\$1,658 per vat	

continued on next page

# B-E20-20

## 20" High Efficiency Electric Fryer Batteries

### Available Options continued from previous page

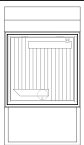
	Flex or straight time cooking compensation		
	10 Step profile cooking		
	Shortening management system		
	3 Stage stir alarm		
Marine Edge Drain Board	Drain board with marine edge	\$98 per vat	
Vat Covers	Provide shortening protection when fryers not in use	\$272	
Splash Guard L/H Removable	21" long X 5" high nom.	\$194	
Splash Guard R/H Removable	21" long X 5" high nom.	\$194	
18" Split Basket	Fry basket 17.25" L x 5.75" W x 8.5" D	\$94	
18" Triple Basket	Fry basket 17.25" L x 5.75" W x 6.14" D	\$89	
Basket Lifts	Automatic twin basket lifts*	\$4,797 per vat	* Must order U11 or U23 Controllers with this option
Work Station	Stainless Steel Cabinet with Flat Top*	\$1,800	*max. holding weight 50 lbs.
Dump Station	Stainless Steel Cabinet with cutout for dump pan with perforated insert	\$2,200	
Heat Lamps	Hatco Warmer	\$726	
Stainless Steel Filter Screen	15" X 15" permanent s/s screen	\$300	
Stainless Steel Filter Assy	15" X 15" permanent s/s screen with standpipe	\$480	
Case/30 Filter Envelope 23" X 30"	Fast Flow Impregnated Filter Envelope 23" X 30" - G	\$295	
Case/30 Filter Pad 23" X 30"	Fast Flow Impregnated Filter Pad 23" X 30" - M	\$474	
23" X 30" Media Assy	Baffle, Standpipe and Clip for Filter Media - G or M	\$594	
Triple Filtration	Perforated sediment pan, s/s filter screen, crumb catcher	\$644	
Shortening Disposal Valve (Available on UCP Fryer)	Allows shortening to be pumped direct from fryer to shortening disposal systems	\$450	
Solid Shortening Option - heat tape (Available on UCP Fryer)	Heats internal plumbing to prevent clogging of solid shortening*	\$410 per vat	* must be ordered if customer is using solid shortening
Shortening Disposal Line	10 foot long hose for connecting to shortening disposal system	\$462	
Boil Out Drain Valve	Allows boil out water to be drained from filter tub	\$62	
Boil Out Hose	5 foot long hose to drain boil out water from drain valve to floor drain*	\$84	* Boil out drain valve needed to use hose

# F-P20-18

## 18" High Efficiency PAR-2 Floor Gas Fryer

### Standard Features:

- Exceeds Energy Star Requirements
- Qualifies for California Rebates
- 65,000 BTUs / hour
- 70-110 Pound Shortening Capacity
- 18" x 18" Cooking Area
- Stainless Steel Vat
- Stainless Steel Cabinet
- Dial Thermostat
- 2 Fryer Baskets 17.25" x 5.75" x 8.5"
- Drain Cleaning Rod
- Vat Cleaning Brush
- Drain Board
- Set of 4 Casters (front set locking)

PICTOGRAM	
F-P20-18	
	
W	19 3/4"
D	40"
H	40"
BTUs	65,000
Ship Wt.	275
Gas Line	3/4"
Gas req.	7" w.c.

List Price  
**\$8,262**



### Available Options

Item	Description	List Price	Notes
U-11 Computer Controller	2 Product computer controller	\$1,244	
	2 Programmable product count down timers		
	Proportional temperature control		
	Digital display		
	Melt cycle		
	Vat protector		
U-23 Computer Controller	10 Product computer controller	\$1,658	
	10 Programmable product count down timers		
	Proportional temperature control		
	Digital display		
	Melt cycle		
	Vat protector		
	Flex or straight time cooking compenstation		
	10 Step profile cooking		
	Shortening management system		
	3 Stage stir alarm		
Vat Joiner Strips	Allows for 2 or more vats to be joined	\$76	
Vat Covers	Provide shortening protection when fryers not in use	\$212	
Splash Guard L/H Removable	19" long X 5" high nom.	\$146	
Splash Guard R/H Removable	19" long X 5" high nom.	\$146	
18" Split Basket	Fry basket 17.25" L x 5.75" W x 8.5" D	\$94	
18" Triple Basket	Fry basket 17.25" L x 5.75" W x 6.14" D	\$89	
3/4" Gas Line	4 Foot long gas flex line up to 255,000 BTU's with restraining cable	\$264	

# Custom Batter Tables

## BENEFITS:

- Includes “dip & flip” basket and speedy sifter for fast, efficient performance
- 5” (127mm) Heavy-duty casters for easy mobility
- Compact size: 37 - 1/2” W x 32” D x 56” H  
(953mm W x 813mm D x 1422mm H)
- Easy to clean: all parts are removable for in-sink cleaning
- Durable, all stainless steel construction
- Cold batter pan included
- Side shelf (right-left interchangeable)



Super Custom Batter Table



Hi-Speed Custom Batter Table

## BENEFITS:

- Motorized sifter with toggle switch and dough ball separator
- 4” (101mm) swivel casters for easy mobility
- Compact side 24” W x 29” D x 55-3/4” H  
(610mm W x 737mm D x 1416mm H)
- Removable, stainless steel breadng pan
- Heavy-duty 18 gauge stainless steel construction
- Sifter shuts off automatically when bin door is opened
- User-friendly parts disassemble without tools for easy cleaning
- Includes “dip & flip” basket with cold batter pan

Sales ID #	Pictogram	Description	Electric	Manual
<b>Custom Batter Tables</b>				
	A	Super Custom Batter Table		\$6,942
	B	HiSpeed Custom Batter Table	\$11,795	
<b>PICTOGRAM</b>				
	<b>A</b>	<b>B</b>		
W	37-1/2"	W	24"	
D	32"	D	29"	
H	56"	H	55-3/4"	
Ship Wt.	185lbs	Ship Wt.	225lbs	

# Rethermalizers

Electric Rethermalizer REO-1620



**BENEFITS:**

- Thaws, heats and holds frozen food packets (chubs)
- Can accommodate 12 product bags simultaneously with Model 1200 Zap Timer to time each product
- Digitally displayed temperatures
- Lever-action handle for drain
- 16 gauge stainless steel top and tank, 18 gauge stainless steel cabinet
- Twin chrome plated wire baskets with dividers included
- Open base construction and hinged access door
- Automatic low-water heat shut off
- Automatic water fill

**BENEFITS:**

- Thaws, heats and holds frozen food packets (chubs)
- 12 button timer and power-on indicator light
- Digitally displayed timer
- 16 gauge stainless steel top and tank, 18 gauge stainless steel cabinet
- Twin chrome plated wire baskets with dividers included
- Enclosed base construction and hinged access door
- Available power 65,000 BTU
- Automatic water fill
- Automatic low-water heat shut down
- Patented, energy efficient, phased array heat exchanger
- Low flue temperature

Gas Rethermalizer RGE-2-1824



Sales ID #	Picto-gram	Description	Electric	Gas
<b>Rethermalizers</b>				
<b>Electric</b>				
REO-1620-X	A	No timer/No numbers	\$7,529	
REO-1620	A	12 button timer w/numbers	\$7,748	
<b>Gas</b>				
RGE-2-1824-X	B	No timer/No numbers		\$9,598
RGE-2-1824	B	12 button timer w/numbers		\$9,772

**PICTOGRAM**

A		B			
W	30"	W	19 1/4"		
D	29"	D	36"		
H	37 1/2"	H	41"		
KW	9.8	BTU's	65,000		
Ship Wt.	180 lbs.	Ship Wt.	260 lbs.		
		Gas Line	3/4"		

# UltraWarmer

**BENEFITS:**

- Heated air holding
- Large dividable holding area
- Stainless steel construction
- Open top construction
- Removable holding bin
- Components located in back panel



Ultrawarmer

Sales ID #	Pictogram	Description	Electric
<b>Warmer</b>			
<b>Electric</b>			
11B741	A	208v / 60Hz / 1 phase / 23 amps	\$4,198
<b>PICTOGRAM</b>			
<b>A</b>			
W	28"		
D	26 3/4"		
H	34 3/4"		
V	208v / 60Hz		
Ship Wt.	171		

# FM-99 and SB-150 Portable Filtration Machine

## Standard Features:

- Fast Flow Impregnated filter envelope for more efficient filtration - G
- All stainless steel construction
- 1/3 HP / 7.6 GPM pump/motor
- Lightweight, easy to clean
- Wash hose and nozzle standard
- Stainless steel filter scraper
- Removable handle for easy storage
- 6' wash hose with nozzle
- 15" suction line hose
- casters

FM-99

List Price  
**\$3,887**

SB-150

List Price  
**\$4,043**

Specification	FM-99	SB-150
Dimensions:	19.5"W x 22"D x 25"H	24"W x 33"D x 25" H
Shortening Capacity:	89 lbs.	150 lbs.
Shipping Weight:	75 lbs.	98 lbs.
Electrical Supply:	120V, 60Hz, 1 ph., 3 prong grounded plug, 8' cord	120V, 60Hz, 1 ph., 3 prong grounded plug, 8' cord



(shown with stainless steel screen)

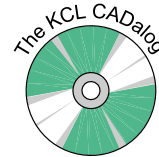
## FM-99 Available Options:


Item	Description	List Price	Notes
Stainless Steel Filter Screen	15" X 15" permanent s/s screen	\$300	
Case/30 Filter Envelope 17.5" X 19.5"	Fast Flow Impregnated Filter Envelope 17.5" X 19.5" - G	\$295	
Case/30 Filter Pad 17.5" X 19.5"	Fast Flow Impregnated Filter Pad 17.5" X 19.5" - M	\$474	
17.5" X 19.5" Media Assy	Baffle, Standpipe and Clip for Filter Media - G or M	\$594	
Triple filtration	Perforated sediment pan, s/s filter screen, crumb catcher	\$644	
Shortening Disposal Line	10 foot long hose for connecting to shortening disposal system	\$462	
Drain Valve	Allows boil out water to be drained from filter tub	\$62	
Boil Out Hose	5 foot long hose to drain boil out water from drain valve to floor drain	\$84	

## SB-150 Available Options:

Item	Description	List Price	Notes
Stainless Steel Filter Screen	15" X 15" permanent s/s screen	\$300	
Case/30 Filter Envelope 23" X 30"	Fast Flow Impregnated Filter Envelope 23" X 30" - G	\$295	
Case/30 Filter Pad 23" X 30"	Fast Flow Impregnated Filter Pad 23" X 30" - M	\$474	
23" X 30" Media Assy	Baffle, Standpipe and Clip for Filter Media - G or M	\$594	
Triple filtration	Perforated sediment pan, s/s filter screen, crumb catcher	\$644	
Shortening Disposal Line	10 foot long hose for connecting to shortening disposal system	\$462	
Drain Valve	Allows boil out water to be drained from filter tub	\$62	
Boil Out Hose	5 foot long hose to drain boil out water from drain valve to floor drain	\$84	

## Industry Affiliations





Quality  
Built-In  
Not Added On

