



PRICE LIST JANUARY 2009





"Ultrafryer provides its customers the most effective solution for their frying and shortening management needs in the food service industry. We support our products and our customers with more energy and attention than anyone else in the industry."

For custom configurations contact
the Ultrafryer Sales Department
at

1-800-545-9189

or

Fax us at
210-731-5099

To find a rep in your area
visit our website at
www.ultrafryer.com

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

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Industry Affiliations



F-P30-14 14" High Efficiency / High Production Floor Gas Fryer

Standard Features:

- Fryer Drain Switch
- Energy Star Listed
- High Efficiency/High Production Gas Fryer
- 90,000 BTUs / hr
- 45 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-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
\$7,176



PAR-3 Heat Exchanger

Available Options

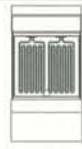
Item	Part Number	Description	List Price	Notes
U-11 Computer Controller	*	2 Product computer controller	\$1,244	
		2 Programable product count down timers		
		Proportional temperature control		
		Digital display		
		Melt cycle		
		Vat protector		
U-25 Computer Controller	*	8 Product computer controller	\$1,658	
		8 Programable 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	12C208	Provide shortening protection when fryers not in use	\$204	
Splash Guard L/H		19.5" long x 5" high nom.	\$129	
Splash Guard R/H		19.5" long x 5" high nom.	\$129	
14" Split Basket	21661	Fry basket 11" L x 5.75" W x 6.5" D	\$74	
14" Triple Basket	21A293	Fry basket 13.25 L x 4.25W x 5.5 D	\$82	
3/4" Gas Line	24322	4 Foot long gas flex line up to 255,000 BTU's with restraining cable	\$264	

F-E17-14

14" Electric Floor Fryer

Standard Features:

- Energy Star Listed
- Electric Fryer
- Flat Bar Low Watt Density Element 17 KW
- 45 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

\$7,464



Available Options


Item	Part Number	Description	List Price	Notes
U-11 Computer Controller	*	2 Product computer controller	\$1,244	
		2 Programable product count down timers		
		Proportional temperature control		
		Digital display		
		Melt cycle		
		Vat protector		
U-25 Computer Controller	*	8 Product computer controller	\$1,658	
		8 Programable 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	\$52	
Vat Covers	12C208	Provide shortening protection when fryers not in use	\$204	
Splash Guard L/H		19.5" long x 5" high nom.	\$129	
Splash Guard R/H		19.5" long x 5" high nom.	\$129	
14" Split Basket	21661	Fry basket 11" L x 5.75" W x 6.5" D	\$74	
14" Triple Basket	21A293	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:

- High Efficiency/High Production Gas Fryer
- Exceeds Energy Star Requirements
- Qualifies for California Rebates
- 110,000 BTUs / hour
- 75 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"

List Price

\$7,739



Available Options


Item	Part Number	Description	List Price	Notes
U-11 Computer Controller	*	2 Product computer controller	\$1,244	
		2 Programable product count down timers		
		Proportional temperature control		
		Digital display		
		Melt cycle		
		Vat protector		
U-25 Computer Controller	*	8 Product computer controller	\$1,658	
		8 Programable 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	12B568	Provide shortening protection when fryers not in use	\$212	
Splash Guard L/H	12B576	22.5" long X 5" high nom.	\$146	
Splash Guard R/H		22.5" long X 5" high nom.	\$146	
18" Split Basket	21437	Fry basket 17.25" L x 5.75" W x 8.5" D	\$94	
18" Triple Basket	21A334	Fry basket 17.25" L x 5.75" W x 6.14" D	\$89	
3/4" Gas Line	24322	4 Foot long gas flex line up to 255,000 BTU's with restraining cable	\$264	

F-E20-18

18" Electric Floor Fryer

Standard Features:

- Electric Fryer
- Exceeds Energy Star Requirements
- Qualifies for California Rebates
- Flat Bar Low Watt Density Element 20 KW
- 75 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	37"
H	40"
BTUs	20
Ship wt.	275
Gas line	56
Gas req.	48.1

List Price

\$8,028



Available Options

Item	Part Number	Description	List Price	Notes
U-11 Computer Controller	*	2 Product computer controller	\$1,244	
		2 Programable product count down timers		
		Proportional temperature control		
		Digital display		
		Melt cycle		
		Vat protector		
U-25 Computer Controller	*	8 Product computer controller	\$1,658	
		8 Programable 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	12B568	Provide shortening protection when fryers not in use	\$212	
Splash Guard L/H		22.5" long X 5" high nom.	\$146	
Splash Guard R/H		22.5" long X 5" high nom.	\$146	
18" Split Basket	21437	Fry basket 17.25" L x 5.75" W x 8.5" D	\$94	
18" Triple Basket	21A334	Fry basket 17.25" L x 5.75" W x 6.14" D	\$89	

B-P30-14

14" High Efficiency / High Production Gas Fryer Batteries with Ultraclear Filtration

Standard Features:

- 14 inch Shake Zone Vat
- 90,000 BTU P-3 Heat Exchanger
- Energy Star Listed
- Continuous Drain Board
- Stainless Steel Shake Zone Vat
- Stainless Steel Cabinet
- Dial Thermostat
- Melt Cycle
- Automatic Vat Protection
- UltraClear® Shortening Filter System
- Shortening Return Directly to Vat
- 6 Ea. Fast Flow Filter Envelopes 17.5" X 19.5"
- 17.5" X 19.5" Envelope Assembly
- Filter Tub with Casters and Splash Guard
- Drain Line Probe
- Tub Scraper
- Cleaning Brush
- 2 Ea Split Baskets
- Set of 4 Casters (front set locking)
- Modular Construction



Model Number	Description	List Price
B-P30-14-2	Battery of 2 fryers with UltraClear® Filtration	\$22,386
3-P30-14-3	Battery of 3 fryers with UltraClear® Filtration	\$29,927
B-P30-14-4	Battery of 4 fryers with UltraClear® Filtration	\$37,467
B-P30-14-5	Battery of 5 fryers with UltraClear® Filtration	\$45,008
B-P30-14-6	Battery of 6 fryers with UltraClear® Filtration	\$52,549

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"	7"	7"	7"

Available Options

Item	Part Number	Description	List Price	Notes
U-11 Computer Controller	*	2 Product computer controller	\$1,244 per vat	
		2 Programable product count down timers		
		Proportional temperature control		
		Digital display		
		Melt cycle		
		Vat protector		
U-25 Computer Controller	*	8 Product computer controller	\$1,658 per vat	
		8 Programable product count down timers		
		Proportional temperature control		
		Digital display		
		Melt cycle		

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	12C208	Provide shortening protection when fryers not in use	\$204	
Splash Guard L/H		19.5" long X 5" high nom.	\$129	
Splash Guard R/H		19.5" long X 5" high nom.	\$129	
14" Split Basket	21661	Fry basket 12.25" L x 5.75" W x 6.5" D	\$74	
14" Triple Basket	21A293	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 U25 Controllers with this option
Work Station		Stainless Steel Cabinet with Flat Top*	call for quote	*maximum holding weight 50 lbs.
Dump Station		S/S cabinet with cutout for dump pan with perforated insert	call for quote	
Heat Lamps		Hatco Warmer	call for quote	
Stainless Steel Filter Assy	12A807	15" X 15" permanent s/s screen with standpipe	\$480	
Case/30 Filter Envelope 17.5" X 19.5"	29A079	Fast Flow Shortening Filter Envelope 17.5" X 19.5"	\$142	
Case/30 Filter Pad 17.5" X 19.5"	29A063	Fast Flow Shortening Filter Pad 17.5" X 19.5"	\$440	
17.5" X 19.5" Pad Assy	12B402	Baffle, Standpipe and Clip for Filter Media	\$648	
Triple filtration		Perforated sediment pan, s/s filter screen,crumb catcher	\$644	
Shortening disposal valve		Allows shortening to be pumped direct from fryer to shortening disposal systems	\$450	
Solid Shortening Option (heat tape)		Heats internal plumbing to prevent clogging of solid shortening*	\$410 per vat	* must be ordered if customer is using solid shortening
Shortening Disposal Line	12B936	10 foot long hose for connecting to shortening disposal system	\$462	
Boil out drain valve	24A069	Allows boil out water to be drained from filter tub	\$62	
Boil out hose	12A654	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	24322	4 foot long gas flex line up to 255,000 BTUs with restraining cable	\$264	
1" Gas Line	24323	4 foot long gas flex line up to 435,000 BTUs with restraining cable	\$316	
1 1/4" Gas Line	24456	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 with Ultraclear Filtration

Standard Features:

- 18 inch Shake Zone Vat
- 110,000 BTU P-3 Heat Exchanger
- Exceeds Energy Star Requirements
- Qualifies for California Rebates
- Continuous Drain Board
- Stainless Steel Shake Zone Vat
- Stainless Steel Cabinet
- Dial Thermostat
- Melt Cycle
- Automatic Vat Protection
- UltraClear® Shortening Filter System
- Shortening Return Directly to Vat
- 6 Ea. Fast Flow Filter Envelopes 23" X 30"
- 23" X 30" Envelope Assembly
- Filter Tub with Casters and Splash Guard
- Drain Line Probe
- Tub Scraper
- Cleaning Brush
- 2 Ea Split Baskets
- Set of 4 Casters (front set locking)



Model Number	Description	List Price
B-P30-18-2	Battery of 2 fryers with UltraClear® Filtration	\$23,513
B-P30-18-3	Battery of 3 fryers with UltraClear® Filtration	\$31,617
B-P30-18-4	Battery of 4 fryers with UltraClear® Filtration	\$39,721
B-P30-18-5	Battery of 5 fryers with UltraClear® Filtration	\$47,825
B-P30-18-6	Battery of 6 fryers with UltraClear® Filtration	\$55,929

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"	7"	7"	7"	

Available Options

Item	Part Number	Description	List Price	Notes
U-11 Computer Controller	*	2 Product computer controller	\$1,244 per vat	
		2 Programable product count down timers		
		Proportional temperature control		
		Digital display		
		Melt cycle		
		Vat protector		
U-25 Computer Controller	*	8 Product computer controller	\$1,658 per vat	
		8 Programable product count down timers		
		Proportional temperature control		
		Digital display		
		Melt cycle		

B-P30-18

18" High Efficiency / High Production Gas Fryer PAR-3
Batteries with Ultraclear Filtration

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	12B568	Provide shortening protection when fryers not in use	\$212	
Splash Guard L/H		22.5" long X 5" high nom.	\$146	
Splash Guard R/H	12B576	22.5" long X 5" high nom.	\$146	
18" Split Basket	21437	Fry basket 17.25" L x 5.75" W x 8.5" D	\$94	
18" Triple Basket	21A334	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 U25 Controllers with this option
Work Station		Stainless Steel Cabinet with Flat Top*	call for quote	*maximum holding weight 50 lbs.
Dump Station		Stainless Steel Cabinet with Cutout for Dump Pan with Perforated Insert	call for quote	
Heat Lamps		Hatco Warmer	call for quote	
Stainless Steel Filter Assy	12A807	15" X 15" Permanent s/s screen with standpipe	\$480	
Case/30 Filter Envelope 23 X 30	29A083	Fast Flow Shortening Filter Envelope 23" X 30"	\$232	
Case/30 Filter Pad 23 X 30	29A053	Fast Flow Shortening Filter Pad 23" X 30"	\$441	
23 X 30 Pad Assy	12A813	Baffle, Standpipe and Clip for Filter Media	\$598	
Triple Filtration		Perforated sediment pan, s/s filter screen, crumb catcher	\$644	
Shortening Disposal Valve		Allows shortening to be pumped direct from fryer to shortening disposal systems	\$450	
Solid Shortening Option (heat tape)		Heats internal plumbing to prevent clogging of solid shortening*	\$410 per vat	* Must be ordered if customer is using solid shortening
Shortening Disposal Line	12B936	10 foot long hose for connecting to shortening disposal systems	\$462	
Boil Out Drain Valve	24A069	Allows boil out water to be drained from filter tub	\$62	
Boil Out Hose	12A654	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	24322	4 foot long gas flex line up to 255,000 BTUs with restraining cable	\$264	
1" Gas Line	24323	4 foot long gas flex line up to 435,000 BTUs with restraining cable	\$316	
1 1/4" Gas Line	24456	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 with UltraClear Filtration

Standard Features:

- 18 inch Vat
- 65,000 BTU P-2 Heat Exchanger
- Exceeds Energy Star Requirements
- Qualifies for California Rebates
- Continuous Drain Board
- Stainless Steel Vat
- Stainless Steel Cabinet
- Dial Thermostat
- Melt Cycle
- Automatic Vat Protection
- UltraClear® Shortening Filter System
- Shortening Return Directly to Vat
- 6 Ea. Fast Flow Filter Envelope 23" X 30"
- 23" X 30" Envelope Assembly
- Filter Tub with Casters and Splash Guard
- Drain Line Probe
- Tub Scraper
- Cleaning Brush
- 2 Ea Split Baskets
- Set of 4 Casters (front set locking)



Model Number		Description	List Price
B-P20-18-2		Battery of 2 fryers with UltraClear® Filtration	\$23,492
B-P20-18-3		Battery of 3 fryers with UltraClear® Filtration	\$31,586
B-P20-18-4		Battery of 4 fryers with UltraClear® Filtration	\$39,680
B-P20-18-5		Battery of 5 fryers with UltraClear® Filtration	\$47,784
B-P20-18-6		Battery of 6 fryers with UltraClear® Filtration	\$55,888

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"	7"	7"	7"	

Available Options

Item	Part Number	Description	List Price	Notes
U-11 Computer Controller	*	2 Product computer controller	\$1,244 per vat	
		2 Programable product count down timers		
		Proportional temperature control		
		Digital display		
		Melt cycle		
		Vat protector		
U-25 Computer Controller	*	8 Product computer controller	\$1,658 per vat	
		8 Programable product count down timers		
		Proportional temperature control		
		Digital display		
		Melt cycle		

B-P20-18

18" High Efficiency Gas Fryer PAR-2 Batteries
with UltraClear Filtration

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	12B568	Provide shortening protection when fryers not in use	\$212	
Splash Guard L/H		19" long X 5" high nom.	\$146	
Splash Guard R/H		19" long X 5" high nom.	\$146	
18" Split Basket	21437	Fry basket 17.25" L x 5.75" W x 8.5" D	\$94	
18" Triple Basket	21A334	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 U25 Controllers with this option
Work Station		s/s cabinet with flat top*	call for quote	*maximum holding weight 50 lbs.
Dump Station		Stainless Steel Cabinet with Cutout for Dump Pan with Perforated Insert	call for quote	
Heat Lamps		Hatco Warmer	call for quote	
Stainless Steel Filter Assy	12A807	15" X 15" Permanent s/s screen with standpipe	\$480	
Case/30 Filter Envelope 23 X 30	29A083	Fast Flow Shortening Filter Envelope 23" X 30"	\$232	
Case/30 Filter Pad 23 X 30	29A053	Fast Flow Shortening Filter Pad 23" X 30"	\$441	
23 X 30 Pad Assy	12A813	Baffle, Standpipe and Clip for Filter Media	\$598	
Triple Filtration		Perforated sediment pan, s/s filter screen, crumb catcher	\$644	
Shortening Disposal Valve		Allows shortening to be pumped direct from fryer to shortening disposal systems	\$450	
Solid Shortening Option (heat tape)		Heats internal plumbing to prevent clogging of solid shortening*	\$410 per vat	* Must be ordered if customer is using solid shortening
Shortening Disposal Line	12B936	10 foot long hose for connecting to shortening disposal systems	\$462	
Boil Out Drain Valve	24A069	Allows boil out water to be drained from filter tub	\$62	
Boil Out Hose	12A654	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	24322	4 foot long gas flex line up to 255,000 BTUs with restraining cable	\$264	
1" Gas Line	24323	4 foot long gas flex line up to 435,000 BTUs with restraining cable	\$316	
1 1/4" Gas Line	24456	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 with UltraClear Filtration

Standard Features:

- 20 inch Vat
- 75,000 BTU P-2 Heat Exchanger
- Exceeds Energy Star Requirements
- Qualifies for California Rebates
- Continuous Drain Board
- Stainless Steel Vat
- Stainless Steel Cabinet
- Dial Thermostat
- Melt Cycle
- Automatic Vat Protection
- UltraClear® Shortening Filter System
- Shortening Return Directly to Vat
- 6 Ea. Fast Flow Filter Pad 23" X 30"
- 23" X 30" Pad Assembly
- Filter Tub with Casters and Splash Guard
- Drain Line Probe
- Tub Scraper
- Cleaning Brush
- 2 Ea Split Baskets
- Set of 4 Casters (front set locking)



Model Number	Description	List Price
B-P20-20-2	Battery of 2 fryers with UltraClear® Filtration	\$27,847
B-P20-20-3	Battery of 3 fryers with UltraClear® Filtration	\$35,236
B-P20-20-4	Battery of 4 fryers with UltraClear® Filtration	\$42,628
B-P20-20-5	Battery of 5 fryers with UltraClear® Filtration	\$50,335
B-P20-20-6	Battery of 6 fryers with UltraClear® Filtration	\$58,883

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.					
Gas line 3/4"	3/4"	1"	1"	1"	
Gas req. 7" w.c.	7"	7"	7"	7"	

Available Options

Item	Part Number	Description	List Price	Notes
U-11 Computer Controller	*	2 Product computer controller	\$1,244 per vat	
		2 Programable product count down timers		
		Proportional temperature control		
		Digital display		
		Melt cycle		
		Vat protector		
U-25 Computer Controller	*	8 Product computer controller	\$1,658 per vat	
		8 Programable product count down timers		
		Proportional temperature control		
		Digital display		
		Melt cycle		
		Vat protector		

B-P20-20

20" High Efficiency Gas Fryer PAR-2 Batteries
with UltraClear Filtration

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	12737	Provide shortening protection when fryers not in use	\$272	
Splash Guard L/H		21" long X 5" high	\$194	
Splash Guard R/H		21" long X 5" high	\$194	
18" Split Basket	21437	Fry basket 17.25" L x 5.75" W x 8.5" D	\$94	
18" Triple Basket	21A334	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 U25 Controllers with this option
Work Station		Stainless Steel Cabinet with Flat Top*	call for quote	*max holding weight 50 lbs
Dump Station		Stainless Steel Cabinet with Cutout for Dump Pan with Perforated Insert	call for quote	
Heat Lamps		Hatco Warmer	call for quote	
Stainless Steel Filter Assy	12A807	15" X 15" permanent s/s screen with standpipe	\$480	
Case/30 Filter Envelopes 23 X 30	29A083	Fast Flow Shortening Filter Envelope 23" X 30"	\$232	
Case/30 Filter Pad 23 X 30	29A053	Fast Flow Shortening Filter Pad 23" X 30"	\$441	
23 X 30 Pad Assy	12A813	Baffle, Standpipe and Clip for Filter Media	\$598	
Triple Filtration		Perforated sediment pan, s/s filter screen, crumb catcher	\$644	
Shortening Disposal Valve		Allows shortening to be pumped direct from fryer to shortening disposal systems	\$450	
Solid Shortening Option (heat tape)		Heats internal plumbing to prevent clogging of solid shortening*	\$410 per vat	* Must be ordered if customer is using solid shortening
Shortening Disposal Line	12B936	10 foot long hose for connecting to shortening disposal systems	\$462	
Boil Out Drain Valve	24A069	Allows boil out water to be drained from filter tub	\$62	
Boil Out Hose	12A654	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	24322	4 foot long gas flex line up to 255,000 BTUs with restraining cable	\$264	
1" Gas Line	24323	4 foot long gas flex line up to 435,000 BTUs with restraining cable	\$316	
1 1/4" Gas Line	24456	4 foot long gas flex line up to 875,000 BTUs with restraining cable	\$504	

Standard Features:

- 14 Inch Shake Zone Vat
- Flat Bar low density element 17KW
- Energy Star Listed
- Continuous Drain Board
- Stainless Steel Vat
- Stainless Steel Cabinet
- Dial Thermostat
- Melt Cycle
- Automatic Vat Protection
- UltraClear® Shortening Filter System
- Shortening Return Directly to Vat
- 6 Ea. Fast Flow Envelopes 17.5" X 19.5"
- 17.5" X 19.5" Envelope Assembly
- Filter Tub with Casters and Splash Guard
- Drain Line Probe
- Tub Scraper
- Cleaning Brush
- 2 Ea Split Baskets
- Set of 4 Casters (front set locking)



Model Number	Description	List Price
B-E17-14-2	Battery of 2 fryers with UltraClear® Filtration	\$22,963
B-E17-14-3	Battery of 3 fryers with UltraClear® Filtration	\$30,792
B-E17-14-4	Battery of 4 fryers with UltraClear® Filtration	\$38,621
B-E17-14-5	Battery of 5 fryers with UltraClear® Filtration	\$46,450
B-E17-14-6	Battery of 6 fryers with UltraClear® Filtration	\$54,279

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

Available Options

Item	Part Number	Description	List Price	Notes
U-11 Computer Controller	*	2 Product computer controller	\$1,244 per vat	
		2 Programable product count down timers		
		Proportional temperature control		
		Digital display		
		Melt cycle		
		Vat protector		
U-25 Computer Controller	*	8 Product computer controller	\$1,658 per vat	
		8 Programable product count down timers		
		Proportional temperature control		
		Digital display		
		Melt cycle		
		Vat protector		

continued on next page

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	12C208	Provide shortening protection when fryers not in use	\$204	
Splash Guard L/H		15" long X 5" high nom.	\$129	
Splash Guard R/H		15" long X 5" high nom.	\$129	
14" Split Basket	21661	Fry basket 12.25" L x 5.75" W x 6.5" D	\$74	
14" Triple Basket	21A293	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 U25 Controllers with this option
Work Station		Stainless Steel Cabinet with Flat Top*	call for quote	*max. holding weight 50 lbs.
Dump Station		S/S cabinet with cutout for dump pan with perforated insert	call for quote	
Heat Lamps		Hatco Warmer	call for quote	
Stainless Steel Filter Assy	12A807	15" X 15" permanent s/s screen with standpipe	\$480	
Case/30 Filter Envelope 17.5" X 19.5"	29A079	Fast Flow Shortening Filter Envelope 17.5" X 19.5"	\$142	
Case/30 Filter Pad 17.5" X 19.5"	29A063	Fast Flow Shortening Filter Pad 17.5" X 19.5"	\$440	
17.5" X 19.5" Pad Assy	12B402	Baffle, Standpipe and Clip for Filter Media	\$648	
Triple filtration		Perforated sediment pan, s/s filter screen,crumb catcher	\$644	
Shortening disposal valve		Allows shortening to be pumped direct from fryer to shortening disposal systems	\$450	
Solid Shortening Option (heat tape)		Heats internal plumbing to prevent clogging of solid shortening*	\$410 per vat	* must be ordered if customer is using solid shortening
Shortening Disposal Line	12B936	10 foot long hose for connecting to shortening disposal system	\$462	
Boil Out Drain Valve	24A069	Allows boil out water to be drained from filter tub	\$62	
Boil Out Hose	12A654	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" Electric Fryer Batteries with UltraClear Filtration

Standard Features:

- 18 Inch Shake Zone Vat
- Flat Bar low density element 20KW
- Exceeds Energy Star Requirements
- Qualifies for California Rebates
- Continuous Drain Board
- Stainless Steel Vat
- Stainless Steel Cabinet
- Dial Thermostat
- Melt Cycle
- Automatic Vat Protection
- UltraClear® Shortening Filter System
- Shortening Return Directly to Vat
- 6 Ea. Fast Flow Filter Envelopes 23" X 30"
- 23" X 30" Envelope Assembly
- Filter Tub with Casters and Splash Guard
- Drain Line Probe
- Tub Scraper
- Cleaning Brush
- 2 Ea Split Baskets
- Set of 4 Casters (front set locking)



Model Number	Description	List Price
B-E20-18-2	Battery of 2 fryers with UltraClear® Filtration	\$24,090
B-E20-18-3	Battery of 3 fryers with UltraClear® Filtration	\$32,482
B-E20-18-4	Battery of 4 fryers with UltraClear® Filtration	\$40,928
B-E20-18-5	Battery of 5 fryers with UltraClear® Filtration	\$49,374
B-E20-18-6	Battery of 6 fryers with UltraClear® Filtration	\$57,820

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"	78"	97 1/2"	117"
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. 568	780	975	1,035	1,229
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

Available Options

Item	Part Number	Description	List Price	Notes
U-11 Computer Controller	*	2 Product computer controller	\$1,244 per vat	
		2 Programable product count down timers		
		Proportional temperature control		
		Digital display		
		Melt cycle		
		Vat protector		
U-25 Computer Controller	*	8 Product computer controller	\$1,658 per vat	
		8 Programable product count down timers		
		Proportional temperature control		
		Digital display		
		Melt cycle		
		Vat protector		

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	12B568	Provide shortening protection when fryers not in use	\$212	
Splash Guard L/H		19" long X 5" high nom.	\$146	
Splash Guard R/H		19" long X 5" high nom.	\$146	
18" Split Basket	21437	Fry basket 17.25" L x 5.75" W x 8.5" D	\$94	
18" Triple Basket	21A334	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 U25 Controllers with this option
Work Station		Stainless Steel Cabinet with Flat Top*	call for quote	*max. holding weight 50 lbs.
Dump Station		S/S cabinet with cutout for dump pan with perforated insert	call for quote	
Heat Lamps		Hatco Warmer	call for quote	
Stainless Steel Filter Assy	12A807	15" X 15" permanent s/s screen with standpipe	\$480	
Case/30 Filter Envelope 23" X 30"	29A083	Fast Flow Shortening Filter Envelope 23" X 30"	\$232	
Case/30 Filter Pad 23" X 30"	29A053	Fast Flow Shortening Filter Pad 23" X 30"	\$441	
23" X 30" Pad Assy	12A813	Baffle, Standpipe and Clip for Filter Media	\$598	
Triple filtration		Perforated sediment pan, s/s filter screen,crumb catcher	\$644	
Shortening disposal valve		Allows shortening to be pumped direct from fryer to shortening disposal systems	\$450	
Solid Shortening Option (heat tape)		Heats internal plumbing to prevent clogging of solid shortening*	\$410 per vat	* must be ordered if customer is using solid shortening
Shortening Disposal Line	12B936	10 foot long hose for connecting to shortening disposal system	\$462	
Boil Out Drain Valve	24A069	Allows boil out water to be drained from filter tub	\$62	
Boil Out Hose	12A654	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" Electric Fryer Batteries with UltraClear® Filtration

Standard Features:

- 20 Inch Vat
- Flat Bar low density element 20KW
- Exceeds Energy Star Requirements
- Qualifies for California Rebates
- Continuous Drain Board
- Stainless Steel Vat
- Stainless Steel Cabinet
- Dial Thermostat
- Melt Cycle
- Automatic Vat Protection
- UltraClear® Shortening Filter System
- Shortening Return Directly to Vat
- 6 Ea. Fast Flow Envelopes 23" X 30"
- 23" X 30" Envelope Assembly
- Filter Tub with Casters and Splash Guard
- Drain Line Probe
- Tub Scraper
- Cleaning Brush
- 2 Ea Split Baskets
- Set of 4 Casters (front set locking)



Model Number	Description	List Price
B-E20-20-2	Battery of 2 fryers with UltraClear® Filtration	\$28,424
B-E20-20-3	Battery of 3 fryers with UltraClear® Filtration	\$36,102
B-E20-20-4	Battery of 4 fryers with UltraClear® Filtration	\$43,781
B-E20-20-5	Battery of 5 fryers with UltraClear® Filtration	\$51,777
B-E20-20-6	Battery of 6 fryers with UltraClear® Filtration	\$60,613

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

Available Options

Item	Part Number	Description	List Price	Notes
U-11 Computer Controller	*	2 Product computer controller	\$1,244 per vat	
		2 Programable product count down timers		
		Proportional temperature control		
		Digital display		
		Melt cycle		
		Vat protector		
U-25 Computer Controller	*	8 Product computer controller	\$1,658 per vat	
		8 Programable product count down timers		
		Proportional temperature control		
		Digital display		
		Melt cycle		
		Vat protector		

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	12737	Provide shortening protection when fryers not in use	\$272	
Splash Guard L/H	12869	21" long X 5" high nom.	\$194	
Splash Guard R/H	12809	21" long X 5" high nom.	\$194	
18" Split Basket	21437	Fry basket 17.25" L x 5.75" W x 8.5" D	\$94	
18" Triple Basket	21A334	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 U25 Controllers with this option
Work Station		Stainless Steel Cabinet with Flat Top*	call for quote	*max. holding weight 50 lbs.
Dump Station		S/S cabinet with cutout for dump pan with perforated insert	call for quote	
Heat Lamps		Hatco Warmer	call for quote	
Stainless Steel Filter Assy	12A807	15" X 15" permanent s/s screen with standpipe	\$480	
Case/30 Filter Envelope 23" X 30"	29A083	Fast Flow Shortening Filter Envelope 23" X 30"	\$232	
Case/30 Filter Pad 23" X 30"	29A053	Fast Flow Shortening Filter Pad 23" X 30"	\$441	
23" X 30" Pad Assy	12A813	Baffle, Standpipe and Clip for Filter Media	\$598	
Triple filtration		Perforated sediment pan, s/s filter screen, crumb catcher	\$644	
Shortening disposal valve		Allows shortening to be pumped direct from fryer to shortening disposal systems	\$450	
Solid Shortening Option (heat tape)		Heats internal plumbing to prevent clogging of solid shortening*	\$410 per vat	* must be ordered if customer is using solid shortening
Shortening Disposal Line	12B936	10 foot long hose for connecting to shortening disposal system	\$462	
Boil Out Drain Valve	24A069	Allows boil out water to be drained from filter tub	\$62	
Boil Out Hose	12A654	5 foot long hose to drain boil out water from drain valve to floor drain*	\$84	* Boil out drain valve needed to use hose

Batter Carts, Rethermalizers and Griddle



Model	Picto-gram	Description	Electric	Gas	Manual
Rethermalizers					
Electric					
11B674	A	No timer/No numbers	\$7,529		
REO-1620	A	12 button timer w/numbers	\$7,748		
Gas					
RGE-2-1824-X	B	No timer/No numbers		\$9,598	
RGE-2-1824	B	12 button timer w/numbers		\$9,772	
Batter Carts					
BC-523	C	Super Batter Cart			\$6,942
BC-589	D	HiSpeed Batter Cart	\$11,795		

PICTOGRAM

A		B		C		D	
W	30"	W	19 1/4"	W	37"	W	24"
D	29"	D	36"	D	32"	D	29"
H	37 1/2"	H	41"	H	56"	H	55 3/4"
KW	9.8	BTU's	65,000				
Ship Wt.	180	Ship Wt.	260	Ship Wt.	185	Ship Wt.	225

Model	Description	List Price	Notes
12894	18" Griddle	\$1065	for PAR-2 fryers only
12891	20" Griddle	\$1140	for PAR-2 fryers only

FM-99 and SB-150 Portable Filtration Machine

Standard Features:

- Permanent "Micro Mesh" stainless steel filter eliminates paper filter problems
- 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:	22"L x 19.5"W x 25" H	24"L x 33"W 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



FM-99 Available Options:

Item	Part Number	Description	List Price	Notes
Case/30 Filter Envelope 17.5" X 19.5"	29A079	Fast Flow Shortening Filter Envelope 17.5" X 19.5"	\$142	
Case/30 Filter Pad 17.5" X 19.5"	29A063	Fast Flow Shortening Filter Pad 17.5" X 19.5"	\$440	
17.5" X 19.5" Envelope Assy	12B897	Fast Flow Envelope Assembly	\$588	
17.5" X 19.5" Pad Assy	12B402	Baffle, Standpipe and Clip for Filter Media	\$648	
Triple filtration		Perforated sediment pan, s/s filter screen, crumb catcher	\$644	
Shortening Disposal Line	12B936	10 foot long hose for connecting to shortening disposal system	\$462	
Drain Valve	24A069	Allows boil out water to be drained from filter tub	\$62	
Boil Out Hose	12A654	5 foot long hose to drain boil out water from drain valve to floor drain	\$84	

SB-150 Available Options:

Item	Part Number	Description	List Price	Notes
Case/30 Filter Envelope 23" X 30"	29A083	Fast Flow Shortening Filter Envelope 23" X 30"	\$232	
Case/30 Filter Pad 23" X 30"	29A053	Fast Flow Shortening Filter Pad 23" X 30"	\$441	
23" X 30" Envelope Assy	12B899	Fast Flow Envelope Assembly	\$594	
23" X 30" Pad Assy	12A813	Baffle, Standpipe and Clip for Filter Media	\$598	
Triple filtration		Perforated sediment pan, s/s filter screen, crumb catcher	\$644	
Shortening Disposal Line	12B936	10 foot long hose for connecting to shortening disposal system	\$462	
Drain Valve	24A069	Allows boil out water to be drained from filter tub	\$62	
Boil Out Hose	12A654	5 foot long hose to drain boil out water from drain valve to floor drain	\$84	



Quality
Built-In
Not Added On



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