



18UE Ultimate Electric Fryer

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

18UE Ultimate Electric Fryer

Models

18UE



18UE with optional computer and casters

Standard Features

- Stainless steel frypot, front and sides
- 6" (15 cm) adjustable steel legs
- Basket hanger
- Digital controller
- 80-lb. oil capacity frypot

Options & Accessories

- Casters
- Oil filtration system - see Super Cascade (UFF) or Cascade (SUFF) spec sheets for details and additional electrical requirements
- Computers
- 21 kW upgrade
- Twin baskets, 1/3 baskets, full basket
- Cover

Specifications

Designed specifically for frying chicken, fish and other heavy sediment foods

This versatile, high performance electric fryer has an 80 lbs. (40 liters) oil capacity, and a variable cooking depth of 5 - 6" (13-15 cm). It is specifically designed to fry bone-in chicken, and other heavy sediment foods.

Enjoy fast recovery - precise digital controls react quickly to changes in load conditions for rapid temperature recovery, and eliminates loss of time incurred waiting between loads.

Make the most of your energy dollars with 17 kW low density, flat-blade heating elements that lift up for easy cleaning and provide maximum heat dispersion with minimum energy consumption.

Conserve expensive cooking oil - Dean's

large cool zone holds heavy sediment and debris away from the cooking area so that they cannot cling to fried products, or contaminate the oil. The bottom of the fry vessel is sloped toward the front and sides, for fast, thorough draining. Optional built-in filtration systems make filtering fast and safe, encouraging frequent filtering which further extends the useful life of oil.

Make a smart investment - Dean fryers achieve long and dependable life through simplicity of design.

Shipped standard with legs, stainless steel frypot, front, and sides.

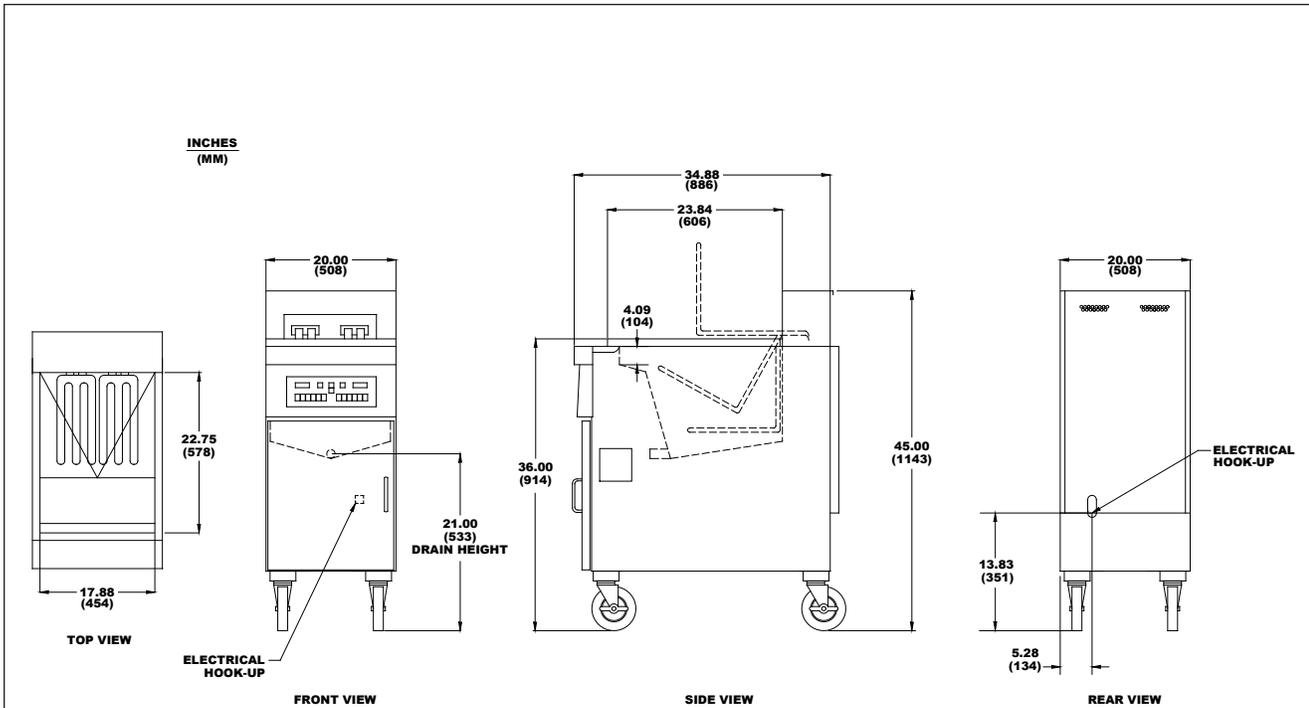


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DIMENSIONS

MODEL NO.	SHORTENING CAPACITY	OVERALL SIZE (CM)				DRAIN VALVE	DRAIN VALVE HEIGHT	FRYING AREA	SHIPPING lbs./cu. ft. (kg/m ³)
		WIDTH	DEPTH	OVERALL HEIGHT	WORK HEIGHT				
18UE	80 lbs. (40 liters)	20" (51)	33.88" (86)	41.18" (104)*	35" (89)	1.25" (3.175)	20" (51)	18" x 18" (46 x 46)	285/28 (129/0,8)

*Add 4.5" (11 cm) to height for optional basket hangers.

POWER REQUIREMENTS

INPUT kW	NOMINAL AMPS PER LINE						MIN. WIRE SIZE (AWG, MM2)	MIN. WIRE SIZE (AWG, MM2)
	208V 3 phase 3 wire*	240V 3 phase 3 wire*	480V 3 phase 3 wire*	220/380V 3 phase 4 wire*	230/400V 3 phase 4 wire*	240/415V 3 phase 4 wire*		
17	48	41	21	26	25	24	17 KW 208V - 6 (16) 240V - 6 (16) 480V - 8 (10)	20.5 KW 208V - 4 (25) 240V - 4 (25) 480V - 6 (16)
21	57	50	25	32	30	29	220/380V- 6 (16) 230/400V-6 (16) 240/415V-6 (16)	220/380V- 6 (16) 230/400V-6 (16) 240/415V-6 (16)

*Plus ground wire..

SHORT TERM SPECIFICATION

Shall be DEAN free-standing electric fryer with digital controller 17 kW input, stainless steel front and sides, tilt-up elements.

ORDERING DATA

Please specify:
Voltage, cycle, phase

NOTES

Export units built with Super Cascade Filter require 60/50 Hz pump motor and total amperage draw will increase by 3.5 amps.

Each unit must be field wired, no cord and plug provided.