

# UltraMax™ 18 Low Wattage Electric Series

## E15-18-UC with UltraClear™ Filtration

The UltraMax 18 is one of the biggest and most powerful fryers on the market. Fast recovery during heavy use is why the UltraMax 18 series is perfect for bone-in chicken, and large-volume french fries, onion rings, tenders, wings, and seafood.

Combine up to six vats to increase production and choose from a range of options to suit your needs.

The UltraMax 18 series occupies the middle ground: not too big or too small.



Optional Equipment Shown

### STANDARD FEATURES

- Thermostat controls
- UltraClear™ Filtration
- Total stainless steel construction
- Heavy-duty casters
- Fast flow filter envelope

### OPTIONS

- UltraStat™ 23 controls
- UltraStat™ 402 touchscreen controls
- UltraSense™ Oil Management
- Add up to six vats

### ACCESSORIES

- Vat covers
- Splash guards
- Basket lifts
- Triple baskets
- Dump station
- Fast Flow filter pads
- Stainless steel filter screen
- Triple filtration
- Drain valve for filter tub
- Boil out hose
- Shortening disposal line

Project \_\_\_\_\_

Item \_\_\_\_\_

Quality \_\_\_\_\_

Approval \_\_\_\_\_

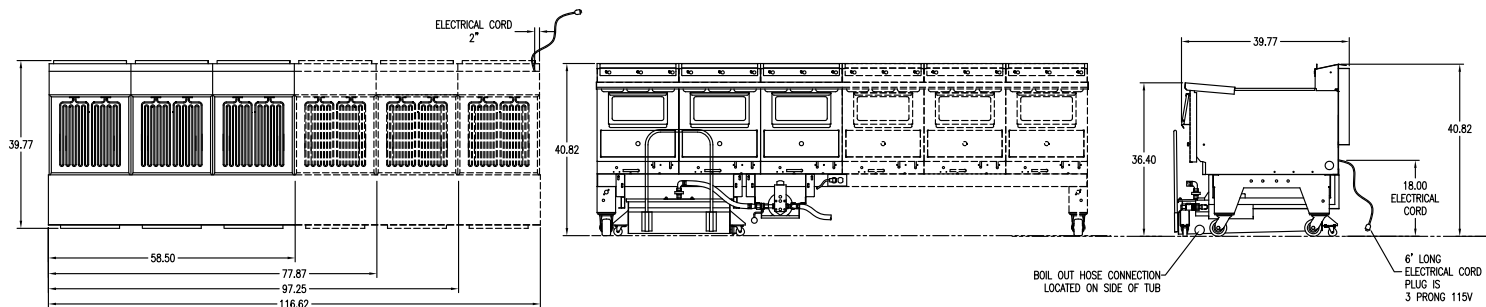
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**Ultrafryer**  
Systems

# UltraMax™ 18 Low Wattage Electric Series

## E15-18-UC with UltraClear™ Filtration



| Sales ID#     | Oil Capacity                 | Overall Size (H x D x W)                         | Nominal Vat Size  | Net Weight            | Shipping Info                     |
|---------------|------------------------------|--|-------------------|-----------------------|-----------------------------------|
| B-E15-18-3-UC | 75 lbs. per vat (36 liters)t | 40.82" x 39.77" x 58.5" (1037 x 1010 x 1486 mm)  | 18" (457 x 457mm) | 780 lbs (353.8 kgs)   | F.O.B. Factory San Antonio, Texas |
| B-E15-18-4-UC | 75 lbs. per vat (36 liters)t | 40.82" x 39.77" x 77.8" (1037 x 1010 x 1976 mm)  | 18" (457 x 457mm) | 975 lbs (442.3 kgs)   | F.O.B. Factory San Antonio, Texas |
| B-E15-18-5-UC | 75 lbs. per vat (36 liters)t | 40.82" x 39.77" x 97.2" (1037 x 1010 x 2469 mm)  | 18" (457 x 457mm) | 1035 lbs (469.5 kgs)  | F.O.B. Factory San Antonio, Texas |
| B-E15-18-6-UC | 75 lbs. per vat (36 liters)t | 40.82" x 39.77" x 116.6" (1037 x 1010 x 2962 mm) | 18" (457 x 457mm) | 1,229 lbs (557.5 kgs) | F.O.B. Factory San Antonio, Texas |

Determined in accordance with ASTM F1361-91 Standard Test Method for the performance of open vat fryers. Energy input rating 15 (min. kW) min.

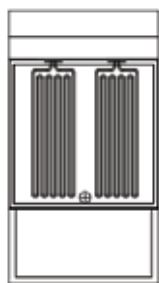
### CONTROL ELECTRICAL REQUIREMENTS

Controller 120V, 60 HZ, 1 Phase, 8.5 amps  
 Electrical cord is 6' long and located on RH side in rear. (control circuit)

### ELECTRICAL SPECIFICATIONS

| Model | Voltage 60HZ | Phase | kW | Amps       |
|-------|--------------|-------|----|------------|
| 18"   | 208          | 3/3w  | 15 | 42 per vat |
|       | 240          | 3/3w  | 15 | 36 per vat |

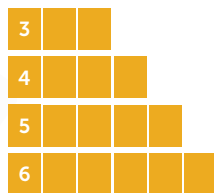
### HEATING ELEMENT & VAT CONFIGURATION



Electric



Flat Bar Element



3 to 6 vats

### FILTER SYSTEM

UltraClear Filtration



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