



# MODEL: **IR-18-UC** with UltraClear Filtration

## Standard Features:

- Infrared Heat Exchanger
- UltraClear filtration system
- Thermostat Controller
- Ultraguard—Automatic melt cycle with vat protection
- Total Stainless Steel Construction
- Heavy Duty Casters with Front Locking Brakes
- Fry Baskets per vat 2 each—16 3/8" L x 8" W x 6 3/4" D  
or 3 each 16 3/8" L x 5" W x 5 1/4" D
- Fast flow filter envelope
- Cook Zone Size -18" L x 18" W
- Input Power 80,000 BTU'S per hour
- Shortening Disposal Valve



## Options and Accessories:

- UltraStat Touch Controller
- U23 Controller
- U25 Controller
- Vat Covers
- Splash Guards
- Rear Heat Tape
- Fast Flow Filter Pads
- Stainless Steel Filter Screen
- Drain Valve for Filter Tub
- Boil Out Hose
- Shortening Disposal Line
- Gas Line with Restraining cable

Project \_\_\_\_\_

Item \_\_\_\_\_

Quality \_\_\_\_\_

Approval \_\_\_\_\_

Date \_\_\_\_\_

## Specifications

*Designed to meet high production frying needs with low energy cost*

The Ultrafryer® Systems IR-18-UC is a battery of three to five fryers designed to meet high volume frying needs while providing the maximum in fuel savings. The Ultrafryer® IR-18-UC fast recovery shortens cooking time, allows for large loads during batch cooking, and reduces shortening absorption. Thermostat Controller, pilotless electronic ignition, and melt cycle are standard features, ensuring accurate temperature control and limiting temperature excursions, producing a perfectly cooked product while maintaining shortening quality. The Phased Array Heat Exchanger provides a large surface area and extended path of travel for the combustible gases, ensuring fast recovery, uniform heat distribution.

The IR-18-UC vats, cabinet and carriage frame are fabricated from high quality stainless steel to ensure a long service life.

The IR-18-UC is equipped with the UltraClear filter system to increase shortening life while retaining quality. The filter system, which fits under the fryer, features an oversized drain and drain trough to allow quick drainage and eliminate clogging. The large drain handles make drain and pump operation simple and convenient. The Fast Flow filter envelope removes sediment and impurities created in the frying process.

The IR-18-UC has a shortening capacity of 70 - 100 lbs. (36 - 56 liters). The cooking zone is 18" x 18" (457 mm x 457mm). The IR-18-UC is rated at 80,000 BTU/hr.

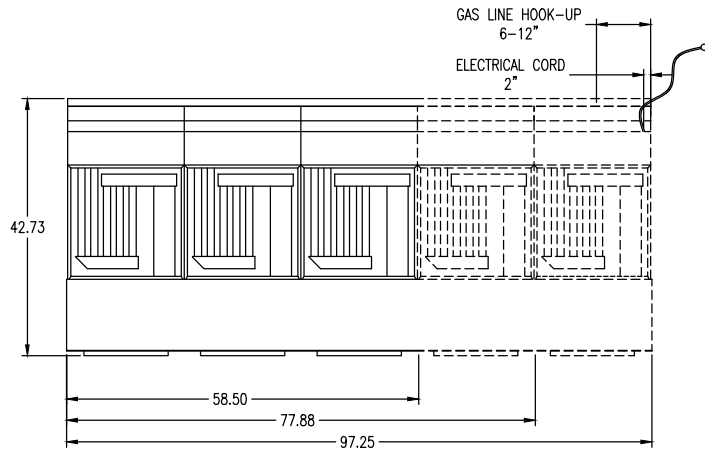


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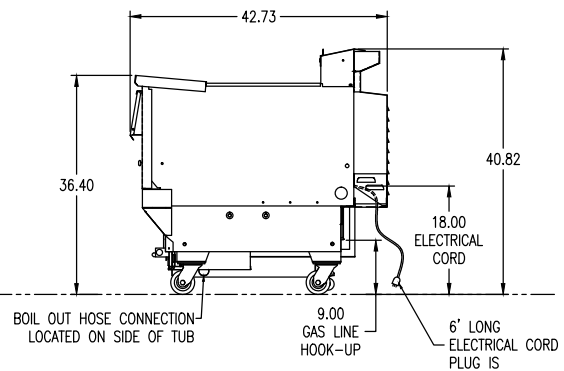
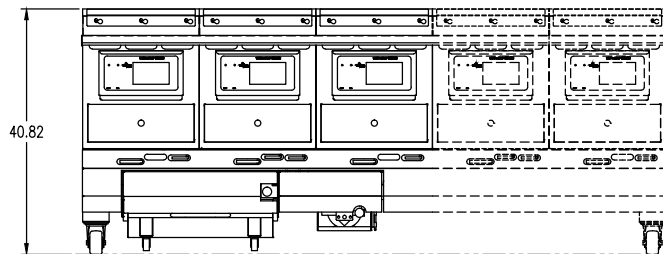
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# MODEL: IR-18-UC

## with UltraClear Filtration



TOP VIEW



Sales ID#	Shortening Capacity	Overall Size			Net Weight	Shipping Info
		Height	Depth	Width		
B-IR-18-3-UC	70-100 lbs (36-56 liters) per vat	40.82" (1036mm)	42.73" (1085mm)	58.50" (1486mm)	780 lbs (353.8 kg)	F.O.B. Factory San Antonio, Texas
B-IR-18-4-UC	70-100 lbs (36-56 liters) per vat	40.82" (1036mm)	42.73" (1085mm)	77.88" (1976mm)	975 lbs (442.3 kg)	F.O.B. Factory San Antonio, Texas
B-IR-18-5-UC	70-100 lbs (36-56 liters) per vat	40.82" (1036mm)	42.73" (1085mm)	97.25" (2469mm)	1035 lbs (469.5 kg)	F.O.B. Factory San Antonio, Texas

### ELECTRICAL AND GAS REQUIREMENTS FOR OPERATING SYSTEM:

120 V, 60 HZ, 1 phase, 1.2 AMPS EA. VAT + 3.1 AMPS WITH PUMP MOTOR.

Electrical cord is 6' long and located on RH side in rear

### GAS INLET PRESSURE TO FRYER REQUIRED:

7" water column natural gas      3/4" Gas Line connection required for 3 vats

14" water column propane      1" Gas Line connection required for 4 vats

### PERFORMANCE SPECIFICATIONS:

Nominal Vat Size : 18" (457mm x 457mm)

Energy Input Rating : 80,000 BTU's / hr

Shortening Capacity : 70—100 lbs (36—56 liters)

1 1/4" Gas Line connection required for 5 vats

Due to continuing engineering development and improvements, specifications are subject to change without notice.

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