



# MODEL: IR-18-UCP with UltraClear Plus Filtration

## Standard Features:

- Infrared Heat Exchanger
- UltraClear Plus 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
- Vat Covers
- Splash Guards
- Heat Tape
- Fast Flow Filter Pads
- Stainless Steel Filter Screen
- Drain Valve for Filter Tub
- Boil Out Hose
- Shortening Disposal Line
- 48" Gas Quick Disconnect
- U23 Controller
- U25 Controller

Project \_\_\_\_\_

Item \_\_\_\_\_

Quality \_\_\_\_\_

Approval \_\_\_\_\_

Date \_\_\_\_\_

## Specifications

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

The Ultrafryer® Systems IR-18-UCP is a battery of two to five fryers designed to meet high volume frying needs while providing the maximum in fuel savings. The Ultrafryer® IR-18-UCP fast recovery shortens cooking time, allows for large loads during batch cooking, and reduces shortening absorption. Ultrastat Touch 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-UCP vats, cabinet and carriage frame are fabricated from high quality stainless steel to ensure a long service life.

The IR-18-UCP is equipped with the UltraClear Plus 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-UCP 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-UCP is rated at 80,000 BTU/hr.

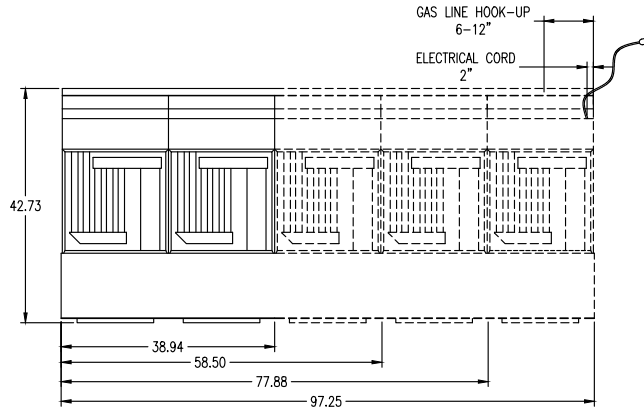


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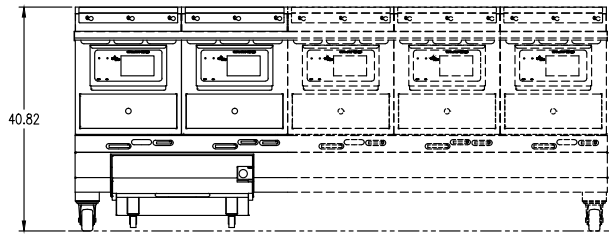
Ultrafryer® Systems, Inc. • 302 Spencer Lane • San Antonio, TX 78201 • (800)545-9189 • (210)731-5000 • FAX (210)731-5099



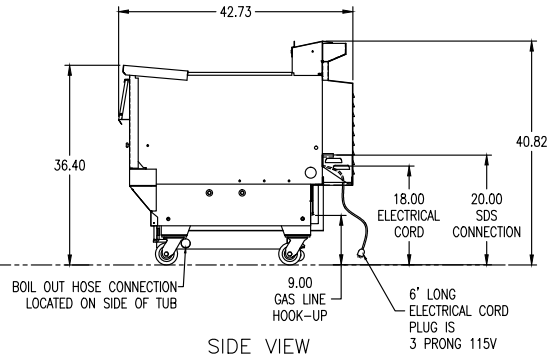
# MODEL: IR-18-UCP with UltraClear Plus Filtration



TOP VIEW



FRONT VIEW



SIDE VIEW

Sales ID#	Shortening Capacity	Overall Size			Net Weight	Shipping Info
		Height	Depth	Width		
B-IR-18-2-UCP	70-100 lbs (36-56 liters) per vat	40.82" (1036mm)	42.7" (1085mm)	38.94" (9916mm)	568 lbs (257.6 kg)	F.O.B. Factory San Antonio, Texas
B-IR-18-3-UCP	70-100 lbs (36-56 liters) per vat	40.82" (1036mm)	42.7" (1085mm)	58.5" (1486mm)	780 lbs (353.8 kg)	F.O.B. Factory San Antonio, Texas
B-IR-18-4-UCP	70-100 lbs (36-56 liters) per vat	40.82" (1036mm)	42.7" (1085mm)	77.88" (1976mm)	975 lbs (442.3 kg)	F.O.B. Factory San Antonio, Texas
B-IR-18-5-UCP	70-100 lbs (36-56 liters) per vat	40.82" (1036mm)	42.7" (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      ¾" Gas Line connection required for 2-3 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 ¼" 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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