

UltraGold™ Infrared Right Size Fryer

IR-RS-20x14-UC with UltraClear™ Filtration

The UltraGold™ Right Size series is designed to meet your high-volume needs while ensuring energy efficiency. Unlike competitor fryers that only hold two fry baskets per vat, the RS holds three baskets per vat, so you can cook more food. You'll save on oil as well — two right size fryers will easily replace three traditional 50 pound fryers saving up to 15% in oil per refill.

Our UltraClear™ filtration system cleans shortening to increase food quality and extend oil life.

Like our other UltraGold™ fryers, the RS series can be expanded to up to four vats to increase production.



Optional Equipment Shown

STANDARD FEATURES

- Energy Star® rated
- Thermostat controls
- Dual Infrared burners with phased-array heat exchangers
- Three vats
- UltraClear™ filtration
- 6 fast-flow filter envelopes
- Total stainless steel construction
- Heavy-duty casters
- Electronic ignition
- Baskets (2 ea. 16.37"L x 8"W x 6.75"D or 3 each 16 3/8" L x 5" W x 5 1/4" D)
- Wash wand hose
- Continuous drain board
- Tub scraper and cleaning brush
- 20 x 14" stainless steel shake zone vat

OPTIONS

- Up to four vats
- UltraStat® 23 computer controls
- UltraStat® 402 touchscreen computer controls
- UltraGuard™ automatic melt cycle with vat protection

ACCESSORIES

- Vat covers
- Splash guards
- Fast-flow filtration pads
- Stainless steel filter screen
- Drain valve for filter tub
- Boil out hose
- Fast-flow filtration pads
- Shortening disposal line
- Gas line with restraining cable
- Shortening shuttle

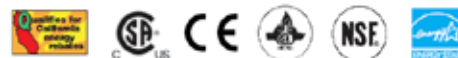
Project _____

Item _____

Quality _____

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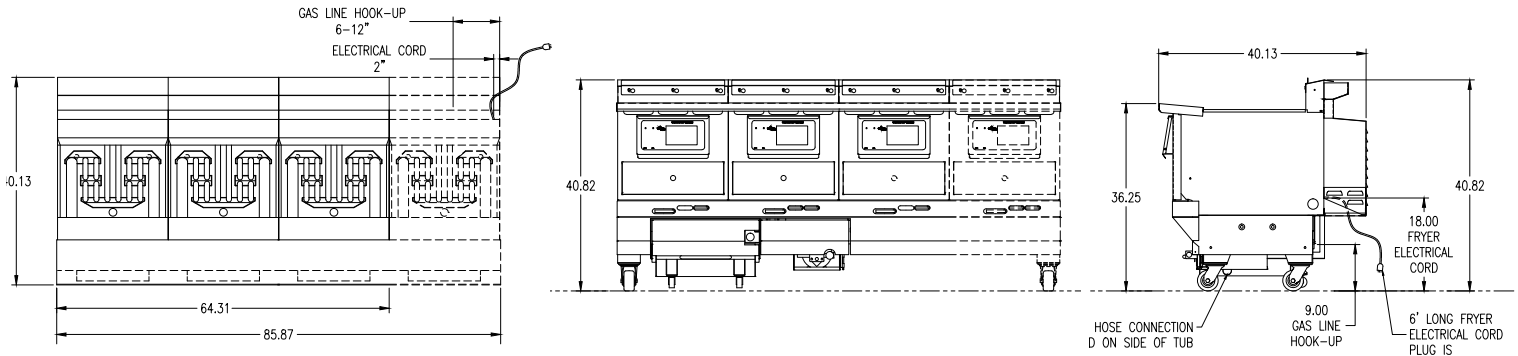
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Ultrafryer®

UltraGold™ Infrared Right Size Fryer

IR-RS-20x14-UC with UltraClear™ Filtration



Sales ID#	Oil Capacity	Overall Size (H x D x W)	Nominal Vat Size	Total BTUH	Net Weight	Shipping Info
IRRS-20x14-3-UC	65 lbs per vat	40.82" x 40.13 x 64.31" (1036 x 1085 x 1633 mm)	20" x 14" (508 x 356 mm)	360,000	810 lbs (353.8 kg)	F.O.B. Factory San Antonio, TX
IRRS-20x14-4-UC	65 lbs per vat	40.82" x 40.13" x 85.87" (1036 x 1085 x 2181 mm)	20" x 14" (508 x 356 mm)	480,000	987 lbs (442.3 kg)	F.O.B. Factory San Antonio, TX

Performance determined in accordance with ASTM F1361-91 Standard Test Method for the performance of open vat fryers. Energy input rating 120,000 BTU's/hr

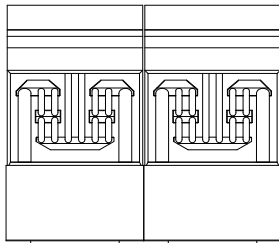
CONTROL ELECTRICAL REQUIREMENTS

Controller 120V, 60 HZ, 1 Phase, 1.2 amps ea. vat + 3.1 amps with pump
Electrical cord is 6' long and located on RH side in rear. (control circuit)

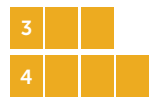
GAS SPECIFICATIONS

Gas	Gas Line 2 Vat	Gas Line 3-4 Vat
7" water column NG	3/4"	1-1/4"
14" water column LP	3/4"	1-1/4"

HEAT EXCHANGER & VAT CONFIGURATION



Dual Phased Array Heat Exchangers with IR Burners



3 to 4 vats

FILTER SYSTEM

UltraClear Filtration



© 2017 Ultrafryer Systems, Inc. Due to continuing engineering development and improvements, specifications are subject to change without notice.

Revision date: 1.30.2019

Ultrafryer®