

UltraGold™ 18 Series

F-P20-18



The UltraGold™ 18 gas fryer occupies the middle ground: not too big or too small.

This model has a single, 18 in. vat with a 70 to 110 lb. oil capacity. You also have the option to connect up to six vats using joiner strips and separate gas connections.

Our patented PAR-2 phased-array heat exchanger is perfect for menu items that require consistent, low temperatures over long periods of time, such as bone-in chicken. It's designed to direct heat through baffles and turns, resulting in efficient transfer of energy to the oil and even heat distribution, virtually eliminating recovery times.

STANDARD FEATURES

- Energy Star® rated
- PAR-2 phased-array heat exchanger
- Thermostatic controls
- One vat
- Stainless steel construction
- Pilotless electronic ignition
- Heavy-duty casters
- Drain cleaning rod and vat cleaning brush
- Two baskets (each 16.37"L x 8"W x 6.75"D)

OPTIONS

- UltraStat® 23 computer controls
- UltraGuard™ automatic melt cycle with vat protection

ACCESSORIES

- Vat joiner strips
- Splash guard (left and/or right side)
- Vat cover
- 3/4" x 48" gas quick disconnect

Project _____

Item _____

Quality _____

Approval _____

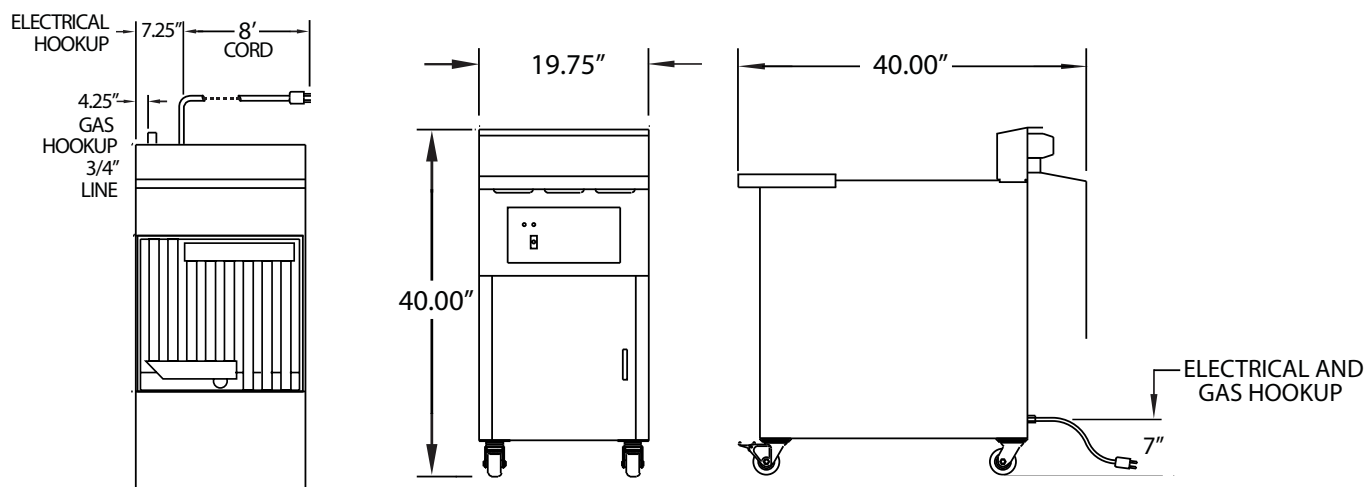
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Ultrafryer®

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| Sales ID# | Oil Capacity | Overall Size (H x D x W) | Nominal Vat Size | Total BTUH | Net Weight | Shipping Info |
|-----------|------------------------|--|-----------------------------|------------|--------------------|--------------------------------------|
| F-P20-18 | 70-110 lb (36-56 L) | 40" x 40" x 19.75" (1016 x 1016 x 502 mm) | 18" x 18" (457 x 457 mm) | 65,000 | 275 lb (125 kg) | F.O.B. Factory San Antonio, Texas |

Determined in accordance with ASTM F2144 Standard Test Method for the performance of open vat fryers. Energy input rating 20 (min. kW) min.

HEATING ELEMENT & VAT CONFIGURATION



1

PAR-2 Heat Exchanger

1 vat

CONTROLLER ELECTRICAL REQUIREMENTS

120 V, 60 Hz, 1 phase, 3.0 A

Electrical cord is 6' long and located on rear right-hand side (control circuit).

GAS SPECIFICATIONS

Gas

7" water column NG

14" water column LP

Gas Line For 1 Vat

3/4"

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