

UltraGold™ 14 Series

P30-14 Gas Fryer

The UltraGold 14 gas fryer combines efficiency and high production in a compact footprint.

This model has a single, 14 in. vat with a 35-45 lb. oil capacity. You also have the option to connect up to six vats using joiner strips and separate gas connections.

Our patented PAR-3 phased-array heat exchanger is perfect for menu items that require higher heat and faster cooking times. It's designed to direct heat through multiple baffles and turns, resulting in highly efficient transfer of energy to the oil and more even heat distribution, virtually eliminating recovery times.

The UltraStat® 23 controller, which includes ten keys for easy menu programming, allows you to maintain consistent temperatures and hold times.

The UltraGuard™ automatic melt cycle brings shortening to temperature without scorching or overheating.



STANDARD FEATURES

- Energy Star® rated
- PAR-3 phased-array heat exchanger
- burner
- UltraStat® 23 computer controls
- UltraGuard™ automatic melt cycle with vat protection
- 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)

ACCESSORIES

- Vat joiner strips
- Splash guard (left and/or right side)
- Vat cover

Project _____

Item _____

Quality _____

Approval _____

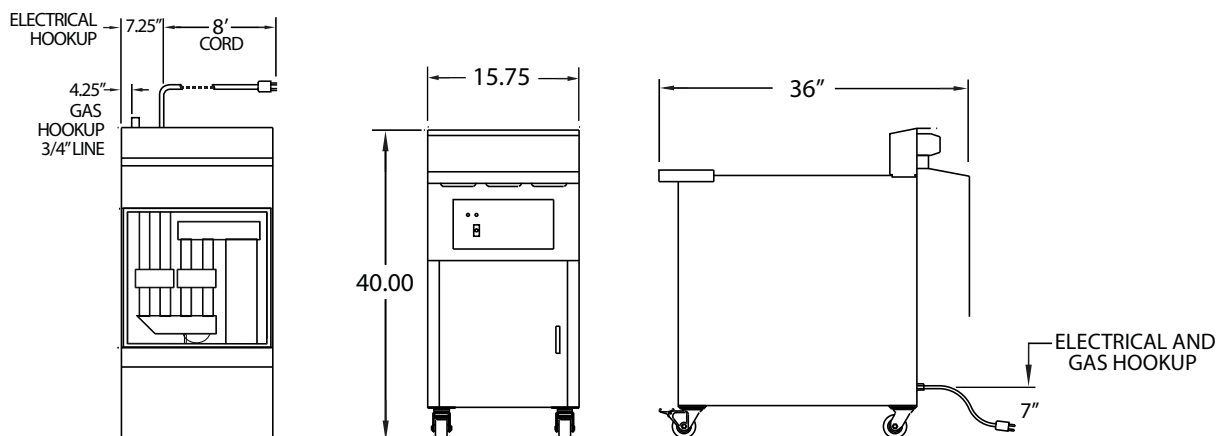
Date _____



Ultrafryer®

UltraGold™ 14 Series

P30-14 Gas Fryer



Sales ID#	Oil Capacity	Overall Size (H x D x W)	Nominal Vat Size	Total BTUH	Net Weight	Shipping Info
F-P30-14	35-45 lb per vat (22 L)	40" x 36" x 15.75" (1016 x 914 x 400 mm)	14" x 14" (356 x 356 mm)	90,000	250 lb (113.4 kg)	F.O.B. Factory San Antonio, Texas

Determined in accordance with ASTM F 1361-91 Standard Test Method for the performance of open vat fryers. Energy input rating 90,000 BTU's/hr

ASTM PERFORMANCE RESULTS

	Heavy Load	Extra Heavy Load
Load Size (lb)	3	4
French Fry Cook Time (min)	2.29	2.43
Average Recovery Time (sec)	<10	<10
Production Rate (lb/hr)	72.7 ± 2.4a	91.5 ± 1.6a
Energy Consumption (BTU/lb)	899	912
Cooking Energy Rate (BTU/hr)	65,370	83,480
Cooking Energy Efficiency (%)	64.7 ± 1.8a	62.5 ± 2.4a

HEATING ELEMENT & VAT CONFIGURATION



PAR-3 Heat Phased
Array 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"

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

Revision date: 1.30.2019

Ultrafryer®