

UltraGold™ 18 Series

F-P30-18 Gas Fryer



The UltraGold™ 18 gas fryer combines efficiency and high production in a medium size.

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

Our patented PAR-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.

STANDARD FEATURES

- Energy Star® rated
- PAR-3 phased-array heat exchanger
- Thermostat 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)

ACCESSORIES

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

OPTIONS

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

Project _____

Item _____

Quality _____

Approval _____

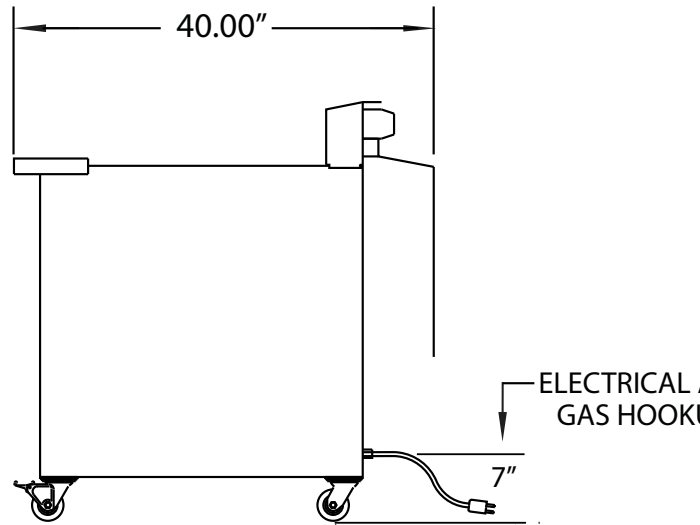
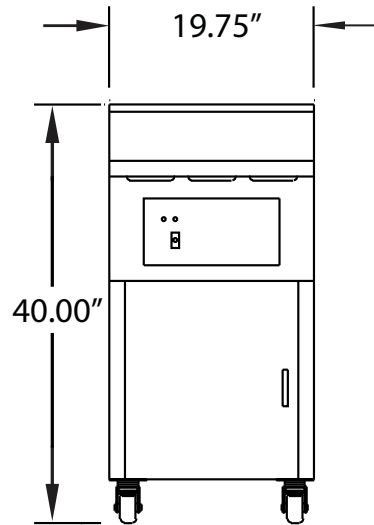
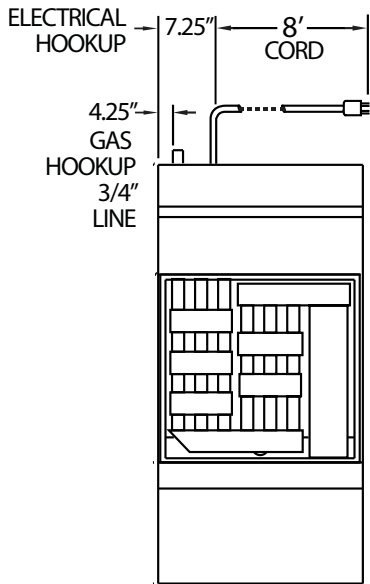
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Ultrafryer®

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F-P30-18 Gas Fryer



Sales ID#	Oil Capacity	Overall Size (H x D x W)	Nominal Vat Size	Total BTUH	Net Weight	Shipping Info
F-P30-18	70-110 lb per vat (36 L)	40" x 40" x 19.75" (1016 x 1016 x 502 mm)	18" X 18" (457 x 457 mm)	110,000	275 lb (125 kg)	F.O.B. Factory San Antonio, Texas

Performance determined in accordance with ASTM F 1361-91 Standard Test Method for the performance of open vat fryers. Energy input rating 110,000 BTU's/hr

HEATING ELEMENT & VAT CONFIGURATION



1

PAR-3 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"

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Revision date: 1.30.2019

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