

# UltraGold ID-20x17 Jumbo Fryer

## Model: F-ID-20x17

The UltraGold™ ID-20x17 gas deep fryer is designed to meet your high volume frying needs while providing maximum energy savings. This jumbo fryer has a 100 lb oil capacity and is powered by our dual infrared burners with phased array heat exchanger.

The UltraGold™ ID-20x17 is perfect for bone-in chicken, and large-volume french fries, onion rings, tenders, wings, and seafood.



Designed to meet high production frying needs with low energy cost

### STANDARD FEATURES

- Thermostat controls
- One 20" x 17" vat
- 100 lb (45.5 liters) oil capacity per vat
- Dual PAR-3 phased-array heat exchangers
- Dual infrared burners
- Pilotless electronic ignition
- No filtration
- Stainless steel construction
- Heavy duty casters with front-locking brakes
- Baskets (3 ea. 13.25"L x 6.5"W x 6"D)
- Drain cleaning rod and vat cleaning brush

### OPTIONS

- UltraStat™ 402 touchscreen controls
- UltraStat® 23 computer controls
- UltraGuard™ automatic melt cycle with vat protection (with optional computer controls only)

### ACCESSORIES

- 3/4" Gas Line
- 20" Vat covers
- 14" Splash guards
- Joiner strip
- 14" Triple basket
- Shortening shuttle

Project \_\_\_\_\_

Item \_\_\_\_\_

Quality \_\_\_\_\_

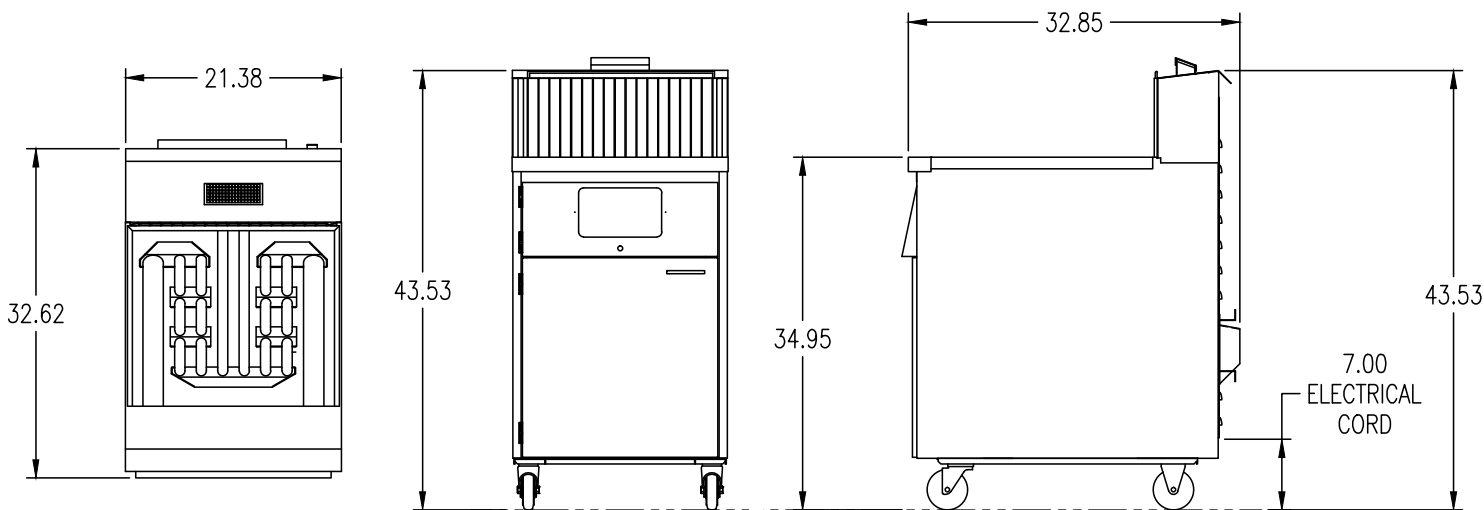
Approval \_\_\_\_\_

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# Ultrafryer®

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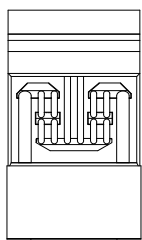
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Sales ID#	Oil Capacity	Overall Size (H x D x W)	Nominal Vat Size	Total BTUH	Net Weight	Shipping Info
F-ID-20x17	100 lbs (45.4 liters) per vat	43.53" x 32.85" x 21.375" (1106 x 835 x 543 mm)	20" x 17.375" (508 x 441mm)	150,000	412 lbs (187 kgs)	F.O.B. Factory San Antonio, TX

Performance determined in accordance with ASTM F2144-09 Standard Test Method for the performance of large open vat fryers. \*UltraClear™ is not available on two vat battery.

### HEATING EXCHANGER & VAT CONFIGURATION



Dual Phased Array Heat Exchanger with dual infrared burners

1

1 vats

### CONTROL ELECTRICAL REQUIREMENTS

120V, 60 hz, 1 phase, 3.6 Amps

Electrical cord is 6' long and located on right-hand side on rear

### GAS INLET PRESSURE REQUIREMENTS

7" water column natural gas

14" water column propane

3/4" Gas line connection required for 3 vats

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