

Ultrafryer®

MODELS UG18 AND UG20 GAS FRYING SYSTEM



STANDARD FEATURES

- U23 Controller (10 product)
- UltraClear Plus Filtration
- Tank – Stainless Steel Construction.
- Cabinet – stainless steel front, door, & sides.
- 1-1/2" (3.81cm) full port drain valve for fast draining.
- 9" (22.9 cm) adjustable casters for leveling fryer.
- Heat Tape
- 3/4" Gas Line Size

ULTRA CLEAR PLUS FILTRATION

- Simple two step filtration process makes filtering easy and fast.
- Extra-large 3" (7.6 cm) drain lines with unique curved design drain spout virtually eliminates splashing. Spout swivels for ease of oil disposal.
- 10 gpm (37.9 LPM) filter pump.
- Large, 23.0" x 30.5" filter envelope for fast filtering all day.
- Filtered oil return fitting assists cleaning frypot bottom.
- Filter pan is stainless steel. Rear wheels ease handling.
- Filter pan lid is self-storing and out of the way.

ACCESSORY ITEMS SHIPPED WITH UNIT

- 1- Tub Scraper
- 1- Filter shovel scoop
- 1- 23.0" x 30.5" Filter media starter pack (Qty 6)
- 1- Fryer cleaning brush
- 1- Drain clean out rod
- X-Removable basket hangers (1 / frypot)
- X- Fry baskets 16.37"L x 8"W x 6.75"D (2 / frypot)

Project _____

Item No. _____

Quantity _____

The Ultrafryer Gas Fryers are one of the biggest and most powerful fryers on the market. Available in combinations of 2 or 3 vats. Vat sizes of 18in. and 20in vats.

Available with UltraClear Plus or One Touch filtration.

UltraClear Plus filtration is a two-step filtration process that makes filtering easy and fast.

The OneTouch filtration takes filtering to the next level by taking the guesswork out of filtering. The OneTouch Filtration system cleans your oil quickly and is 100% automatic, just press a button. The 20" vat is perfect for high production restaurants.

GAS FRYERS AVAILABLE

- UG18: 65,000 BTU** 95 lbs (46.8 liters), 18" x 18" fry area
- UG20 75,000 BTU** 125 lbs (61.5 liters), 20" x 20" fry area
- 2 and 3 fryer lineups.

MODEL OPTIONS AVAILABLE (at additional cost)

ONE TOUCH FILTRATION

- Infinity Touch Screen
- Computer controlled auto filtration system
- Wifi Connectivity
- SOS (Smart Oil Sensing)

ADDITIONAL OPTIONS AVAILABLE (at additional cost)

- Tank Covers
- Triple Baskets
- Boil Out Hose
- Wash Wand
- Basket Lifts

CONNECTIVITY PART NUMBERS (Requires One Touch Control)

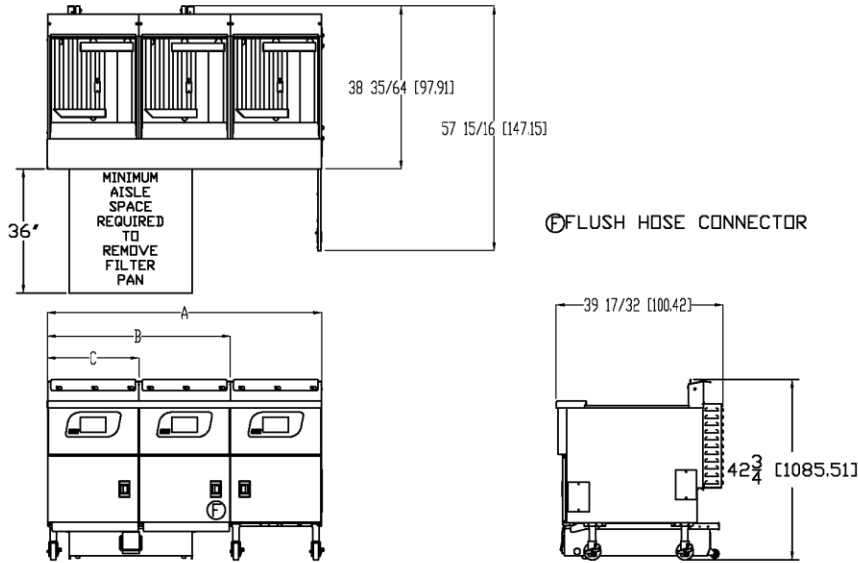
- MDD-1001 – Initial Equipment**
- MDD-1002 – Additional Equipment**
- MDD-1003 – Additional Year (PhD SAAS)**



PENDING APPROVALS:



MODELS UG18, UG20, GAS FRYING SYSTEM



Fryer Dimensions		
	Models	
	UG18	UG20
Dim A (3 Vat)	60 3/8" (153.35)	64 15/16" (164.93)
Dim B (2 Vat)	40 1/4" (102.24)	43 1/4" (109.93)
Dim C (Single)	20 1/8" (51.12)	21 5/8" (55.00)

INDIVIDUAL FRYER SPECIFICATIONS					
Model	Frying Area	Oil Capacity	Gas Input Rate / Hr	Burner Pressure Nat	Burner Pressure LP
UG18	18 x 18 in (45.7 x 45.7 cm)	95 lbs (46.8 L)	65,000 BTUs (19 kW) (68.6 MJ)	4" W.C. (10 mbars / 1 kPa)	10" W.C. (25 mbars / 2.4 kPa)
UG20	20 x 20 in (50.8 x 50.8 cm)	125 Lbs (61.5 L)	75,000 BTUs (23.4 kW) (84.4 MJ)	4" W.C. (10 mbars / 1 kPa)	10" W.C. (25 mbars / 2.4 kPa)

FILTER SPECIFICATIONS			
Pan Oil Capacity	Filter Pump Motor	Filter Pump Rated Flow	Filter Media
170Lbs (77.1 kg)	1/3 HP 50/60 Hz	10 GPM (37.9 LPM) @ 60 Hz	Paper Envelope 30.5 x 23.0 in

FRYER SYSTEM SHIPPING INFORMATION (Approximate)
VARIES BY CONFIGURATION, CONSULT FACTORY

INSTALLATION INFORMATION					
GAS SYSTEM REQUIREMENTS			ELECTRIC SYSTEM REQUIREMENTS		
	Natural Gas	LP Gas		115V 60Hz	208 / 220-240V 50-60 hz
Supply Pressure *	7 - 10" W.C. (17.4 mbars/ 1.74 kPa)	11 - 13" W.C. (27.4 mbars/ 2.74 kPa)	Fryer / Filter Cord (Total Amps)	5.8	4.3
Gas Line Size	3/4"	3/4"			
* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.			Heat Tape (Total Amps)	0.43	0.24
			Controller	1.0	N/A

CLEARANCES						
Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
		Sides min.	Rear min.	Sides min.	Rear min.	
36" (76.2 cm)	6" (15.25 cm)	6" (15.2cm)	6" (15.2cm)	6" (15cm)	6" (15cm)	Do not block / restrict flue gases from flow ing into hood or install vent hood drains over the flue.

