

UltraGold™ 14 Electric Series

B-E17-14-UC with UltraClear™ Filtration

The UltraGold 14 is a powerful electric fryer in a compact footprint.

This model has three 14 in. vats, each with a 35-45 lb. oil capacity. You also have the option to connect up to six vats.

Our UltraClear™ filtration system cleans shortening to increase food quality and extend oil life.

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 gently brings shortening to temperature to prevent scorching and overheating.

Please note that cord sets and plugs are not included.



Optional Equipment Shown

STANDARD FEATURES

- Energy Star® rated
- High-efficiency flat bar heating element
- UltraStat® 23 computer controls
- Three vats
- UltraClear™ filtration
- All stainless steel construction
- Heavy-duty casters
- Drain cleaning rod and vat cleaning brush
- UltraGuard™ automatic melt cycle with vat protection
- Six fast-flow filter envelopes
- Two baskets per vat (each 12.25"L x 5.8"W x 6.75"D)
- Available in 208v or 240v
- Wash wand hose
- Continuous drain board
- Tub scraper and cleaning brush

OPTIONS

- Add up to six vats

ACCESSORIES

- Vat covers
- Splash guards
- Triple baskets
- Fast-flow filter pads
- Stainless steel filter screen
- Triple filtration
- Drain valve for filter tub
- Boil-out hose
- Shortening disposal line
- Shortening shuttle

Project _____

Item _____

Quality _____

Approval _____

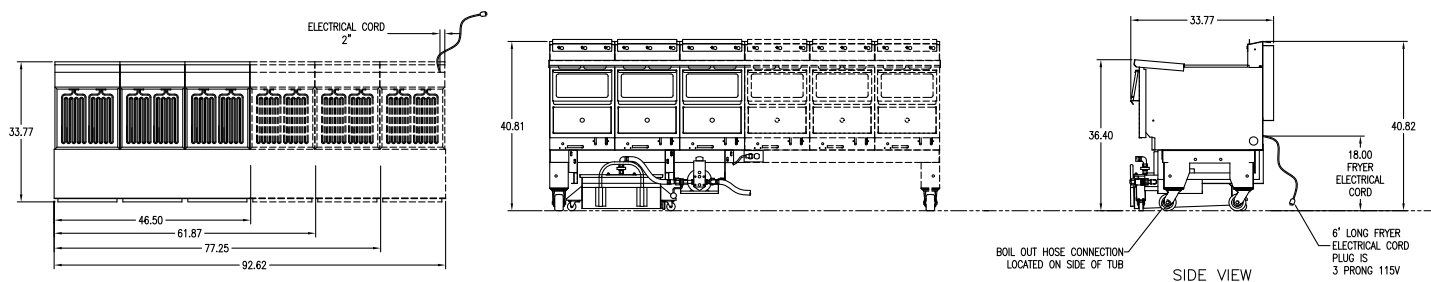
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Ultrafryer®

UltraGold™ 14 Electric Series

B-E17-14-UC with UltraClear Filtration



Sales ID#	Oil Capacity	Overall Size (H x D x W)	Nominal Vat Size	Net Weight	Shipping Info
B-E17-14-3-UC	35-45 lb (22 L) per vat	40.8" x 33.7" x 46.5" (1070 x 856 x 1181 mm)	14" x 14" (355.6 x 355.6 mm)	720 lb (327.2 kg)	F.O.B. Factory San Antonio, Texas
B-E17-14-4-UC	35-45 lb (22 L) per vat	40.8" x 33.7" x 61.8" (1070 x 856 x 1572 mm)	14" x 14" (355.6 x 355.6 mm)	970 lb (440.9 kg)	F.O.B. Factory San Antonio, Texas
B-E17-14-5-UC	35-45 lb (22 L) per vat	40.8" x 33.7" x 77.2" (1070 x 856 x 1963 mm)	14" x 14" (355.6 x 355.6 mm)	1,212 lb (550.9 kg)	F.O.B. Factory San Antonio, Texas
B-E17-14-6-UC	35-45 lb (22 L) per vat	40.8" x 33.7" x 92.6" (1070 x 856 x 2352 mm)	14" x 14" (355.6 x 355.6 mm)	1,440 lb (654.5 kg)	F.O.B. Factory San Antonio, Texas

Performance determined in accordance with ASTM F1361-91 Standard Test Method for the performance of open vat fryers. Energy input rating 17 kW min.

CONTROLLER ELECTRICAL REQUIREMENTS

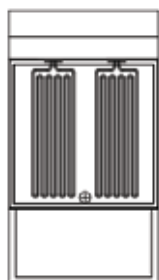
120 V, 60 Hz, 1phase, 8.5 A

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

ELECTRICAL SPECIFICATIONS

Model	Voltage 60 Hz	Phase	kW	Amps
14"	208	3/3w	17	47 per vat
	240	3/3w	17	41 per vat

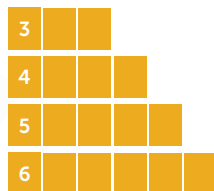
HEATING ELEMENT & VAT CONFIGURATION



Electric



Flat bar element



3 to 6 vats

FILTER SYSTEM

UltraClear Filtration



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

Revision date: 1.30.2019

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