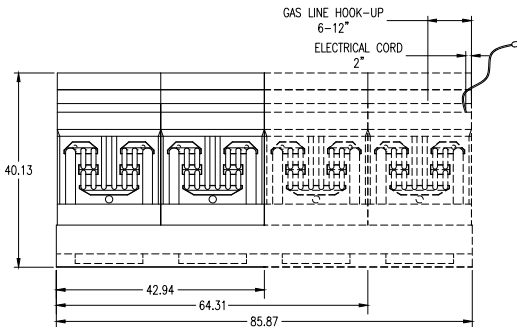
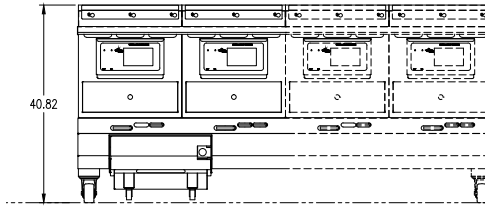


UltraGold™ Infrared Right Size Fryer

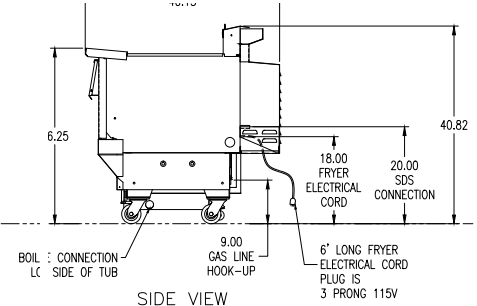
IR-RS-20x14-UCP with UltraClear™ Plus Filtration



TOP VIEW



FRONT VIEW



SIDE VIEW

Sales ID#	Oil Capacity	Overall Size (H x D x W)	Nominal Vat Size	Total BTUH	Net Weight	Shipping Info
IRRS-20x14-2-UCP	65 lbs per vat	40.82" x 40.13 x 42.94" (1036 x 1085 x 1095 mm)	20" x 14" (508 x 356 mm)	240,000	590 lbs (257.6 kg)	F.O.B. Factory San Antonio, TX
IRRS-20x14-3-UCP	65 lbs per vat	40.82" x 40.13" x 64.31" (1036 x 1085 x 1633 mm)	20" x 14" (508 x 356 mm)	360,000	810 lbs (353.8 kg)	F.O.B. Factory San Antonio, TX
IRRS-20x14-4-UCP	65 lbs per vat	40.82" x 40.13" x 85.87" (1036 x 1085 x 2181 mm)	20" x 14" (508 x 356 mm)	480,000	987 lbs (442.3 kg)	F.O.B. Factory San Antonio, TX

Performance determined in accordance with ASTM F1361-91 Standard Test Method for the performance of open vat fryers. Energy input rating 120,000 BTU's/hr

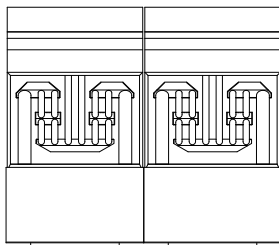
CONTROL ELECTRICAL REQUIREMENTS

Controller 120V, 60 HZ, 1 Phase, 1.2 amps ea. vat + 3.1 amps with pump
Electrical cord is 6' long and located on RH side in rear. (control circuit)

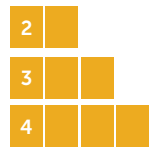
GAS SPECIFICATIONS

Gas	Gas Line 2 Vat	Gas Line 3-4 Vat
7" water column NG	3/4"	1-1/4"
14" water column LP	3/4"	1-1/4"

HEAT EXCHANGER & VAT CONFIGURATION



Dual Phased Array Heat Exchangers with IR Burners



2 to 4 vats

FILTER SYSTEM

UltraClear Plus Filtration



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Revision date: 1.30.2019

Ultrafryer®