

UltraGold™ 18 Series

P30-18-UC with UltraClear™ Filtration

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

This model has three 18 in. vats, each with a 70-110 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.

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.



Optional equipment shown

STANDARD FEATURES

- Energy Star® rated
- PAR-3 phased-array heat exchanger
- Thermostatic controls
- UltraClear™ filtration system
- Six fast-flow filter envelopes
- Three vats
- Stainless steel construction
- Pilotless electronic ignition
- Heavy-duty casters
- Drain cleaning rod and vat cleaning brush
- Two baskets per vat (each 16.37"L x 8"W x 6.75"D)

ACCESSORIES

- Vat covers
- Splash guards
- Basket lifts
- Triple baskets
- Fast-flow filtration pads
- Triple filtration
- Stainless steel filter screen
- Drain valve for filter tub
- Boil-out hose
- Shortening disposal line
- 48" gas quick disconnect

OPTIONS

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

Project _____

Item _____

Quality _____

Approval _____

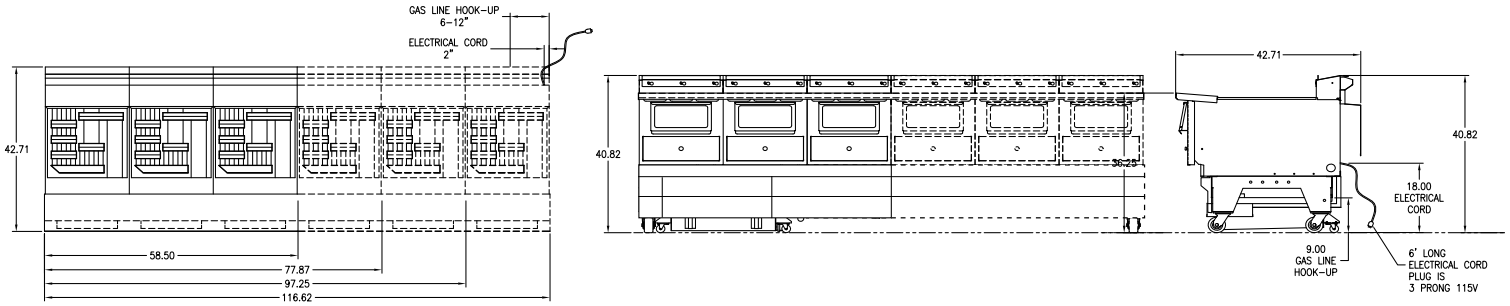
Date _____



Ultrafryer®

UltraGold™ 18 Series

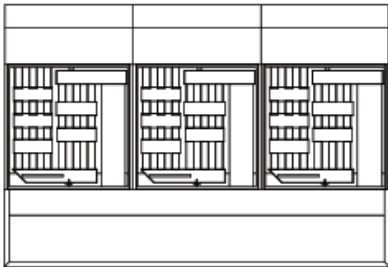
P30-18-UC with UltraClear™ Filtration



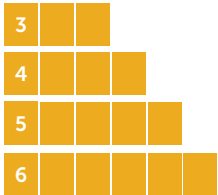
Sales ID#	Oil Capacity	Overall Size (H x D x W)	Nominal Vat Size	Total BTUH	Net Weight	Shipping Info
B-P30-18-3-UC	70-110 lb per vat (36 L)	40.8" x 42.71" x 58.5" (1037 x 1085 x 1486 mm)	18" x 18" (457 x 457 mm)	270,000	780 lb (353.8 kg)	F.O.B. Factory San Antonio, Texas
B-P30-18-4-UC	70-110 lb per vat (36 L)	40.8" x 42.71" x 77.87" (1037 x 1085 x 1978 mm)	18" x 18" (457 x 457 mm)	360,000	975 lb (442.3 kg)	F.O.B. Factory San Antonio, Texas
B-P30-18-5-UC	70-110 lb per vat (36 L)	40.8" x 42.71" x 97.25" (1037 x 1085 x 2470 mm)	18" x 18" (457 x 457 mm)	450,000	1,035 lb (469.5 kg)	F.O.B. Factory San Antonio, Texas
B-P30-18-6-UC	70-110 lb per vat (36 L)	40.8" x 42.71" x 116.62" (1037 x 1085 x 2962 mm)	18" x 18" (457 x 457 mm)	540,000	1,229 lb (557.5 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



PAR-3 Heat Exchanger



3 to 6 vats

ASTM PERFORMANCE RESULTS

	Heavy Load
Load Size (lb)	5
French Fry Cook Time (min)	2.30
Average Recovery Time (sec)	<10
Production Rate (lb/hr)	120 ± 0.4a
Energy Consumption (BTU/lb)	599
Idle Energy Rate (BTU/hr)	5,993
Cooking Energy Rate (BTU/hr)	108,574
Cooking Energy Efficiency (%)	61.1

^a This range indicates the experimental uncertainty in the test result based on a minimum of three test runs.

CONTROLLER ELECTRICAL REQUIREMENTS

120 V, 60 Hz, 1 phase, 8.5 A.

Electrical cord is 8' long and located on rear right-hand side.

GAS SPECIFICATIONS

Gas	Gas Line For 3-6 Vats
7" water column NG	1-1/4"
14" water column LP	

© 2017 Ultrafryer Systems, Inc. Due to continuing engineering development and improvements, specifications are subject to change without notice.
Revision date: 1.30.2019

Ultrafryer®