

UltraGold™ 14 Series

P30-14-UCP with UltraClear™ Plus Filtration

The UltraGold 14 gas fryer combines efficiency and high production in a compact footprint.

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

Our UltraClear Plus filtration system, which has all internal plumbing and pumps, 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.

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 brings shortening to temperature without scorching or overheating.



Optional equipment shown

STANDARD FEATURES

- Energy Star® rated
- PAR-3 phased-array heat exchanger
- UltraStat® 23 computer controls
- UltraGuard™ automatic melt cycle with vat protection
- UltraClear™ Plus filtration system
- Six fast-flow filter envelopes
- Two 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
- Heat tape
- Fast-flow filtration pads
- Triple filtration
- Stainless steel filter screen
- Drain valve for filter tub
- Boil-out hose
- Shortening disposal line and valve
- 48" gas quick disconnect

OPTIONS

- Add up to six vats

Project _____

Item _____

Quality _____

Approval _____

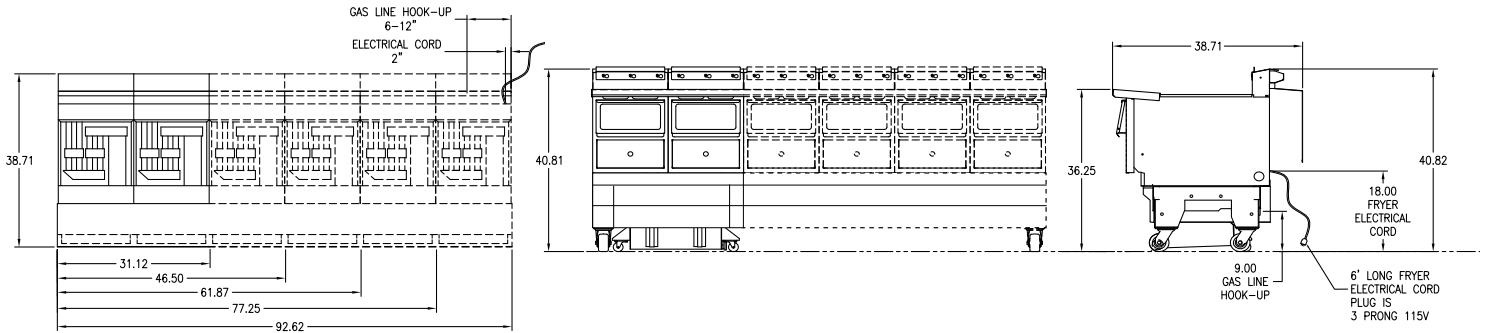
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Ultrafryer®

UltraGold™ 14 Series

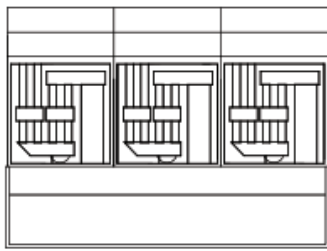
P30-14-UCP with UltraClear™ Plus Filtration



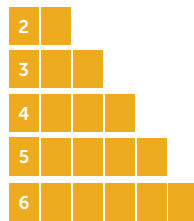
| Sales ID# | Oil Capacity | Overall Size (H x D x W) | Nominal Vat Size | Total BTUH | Net Weight | Shipping Info |
|----------------|----------------------------|---|-----------------------------|------------|------------------------|--------------------------------------|
| B-P30-14-2-UCP | 35-45 lb per vat (22 L) | 40.8" x 38.71" x 31.1" (1037 x 983 x 789 mm) | 14" x 14" (356 x 356 mm) | 180,000 | 498 lb (226.4 kg) | F.O.B. Factory San Antonio, Texas |
| B-P30-14-3-UCP | 35-45 lb per vat (22 L) | 40.8" x 38.71" x 46.5" (1037 x 983 x 1181 mm) | 14" x 14" (356 x 356 mm) | 270,000 | 720 lb (327.2 kg) | F.O.B. Factory San Antonio, Texas |
| B-P30-14-4-UCP | 35-45 lb per vat (22 L) | 40.8" x 38.71" x 61.8" (1037 x 983 x 1572 mm) | 14" x 14" (356 x 356 mm) | 360,000 | 970 lb (440.9 kg) | F.O.B. Factory San Antonio, Texas |
| B-P30-14-5-UCP | 35-45 lb per vat (22 L) | 40.8" x 38.71" x 77.25" (1037 x 983 x 1926 mm) | 14" x 14" (356 x 356 mm) | 450,000 | 1,212 lb (550.9 kg) | F.O.B. Factory San Antonio, Texas |
| B-P30-14-6-UCP | 35-45 lb per vat (22 L) | 40.8" x 38.71" x 92.62" (1037 x 983 x 2353 mm) | 14" x 14" (356 x 356 mm) | 540,000 | 1,440 lb (654.5 kg) | F.O.B. Factory San Antonio, Texas |

Determined in accordance with ASTM F 1361-91 Standard Test Method for the performance of open vat fryers. Energy input rating 90,000 BTU's/hr

HEATING ELEMENT & VAT CONFIGURATION



PAR-3 Heat Exchanger



2 to 6 vats

ASTM PERFORMANCE RESULTS

| | Heavy Load | Extra Heavy Load |
|-------------------------------|-------------|------------------|
| Load Size (lb) | 3 | 4 |
| French Fry Cook Time (min) | 2.29 | 2.43 |
| Average Recovery Time (sec) | <10 | <10 |
| Production Rate (lb/hr) | 72.7 ± 2.4a | 91.5 ± 1.6a |
| Energy Consumption (BTU/lb) | 899 | 912 |
| Cooking Energy Rate (BTU/hr) | 65,370 | 83,480 |
| Cooking Energy Efficiency (%) | 64.7 ± 1.8a | 62.5 ± 2.4a |

^aThis 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 6' long and located on rear right-hand side.

GAS SPECIFICATIONS

| Gas | Gas Line For 2 Vats | Gas Line For 3 Vats | Gas Line For 4-6 Vats |
|---------------------|---------------------|---------------------|-----------------------|
| 7" water column NG | 3/4" | 1" | 1-1/4" |
| 14" water column LP | 3/4" | 1" | 1-1/4" |

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Revision date: 8.7.2019

Ultrafryer®