

UltraGold™ 18 Low-wattage Electric Series

E15-18-UC with UltraClear™ Filtration

The UltraGold™ 18 low-wattage electric fryer occupies the middle ground: not too big or too small.

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.

Please note that cord sets and plugs are not included.



Optional Equipment Shown

STANDARD FEATURES

- Energy Star® rated
- High-efficiency flat bar heating element
- Thermostat controls
- Three vats
- UltraClear™ filtration
- All stainless steel construction
- Heavy-duty casters
- Six fast-flow filter envelopes
- Two baskets per vat (each 16.37"L x 8"W x 6.75"D)
- Available in 208v or 240v
- Wash wand hose
- Continuous drain board
- Tub scraper and cleaning brush

OPTIONS

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

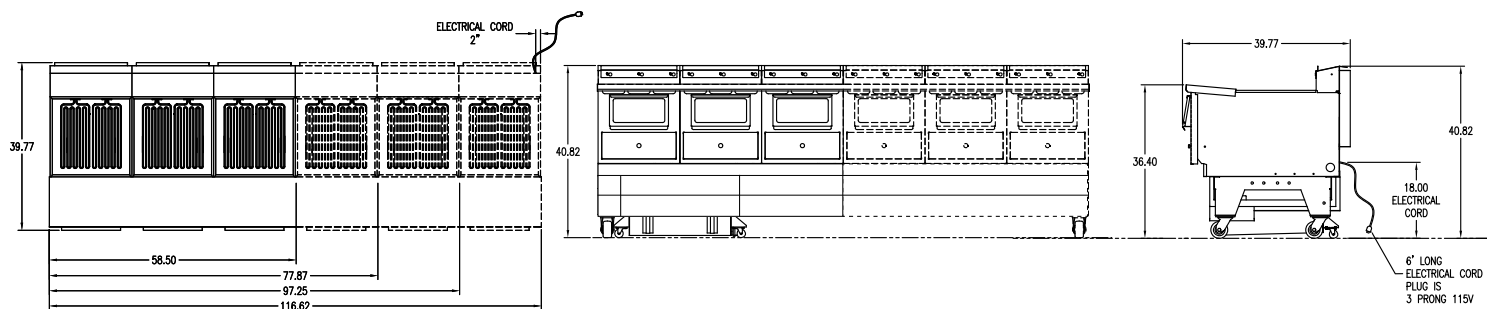
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Ultrafryer®

UltraGold™ 18 Low Wattage Electric Series

E15-18-UC with UltraClear™ Filtration



Sales ID#	Oil Capacity	Overall Size (H x D x W)	Nominal Vat Size	Net Weight	Shipping Info
B-E15-18-3-UC	70-110 lb per vat (36 L)	40.82" x 39.77" x 58.5" (1037 x 1010 x 1486 mm)	18" x 18" (457 x 457 mm)	780 lb (353.8 kg)	F.O.B. Factory San Antonio, Texas
B-E15-18-4-UC	70-110 lb per vat (36 L)	40.82" x 39.77" x 77.8" (1037 x 1010 x 1976 mm)	18" x 18" (457 x 457 mm)	975 lb (442.3 kg)	F.O.B. Factory San Antonio, Texas
B-E15-18-5-UC	70-110 lb per vat (36 L)	40.82" x 39.77" x 97.2" (1037 x 1010 x 2469 mm)	18" x 18" (457 x 457 mm)	1,035 lb (469.5 kg)	F.O.B. Factory San Antonio, Texas
B-E15-18-6-UC	70-110 lb per vat (36 L)	40.82" x 39.77" x 116.6" (1037 x 1010 x 2962 mm)	18" x 18" (457 x 457 mm)	1,229 lb (557.5 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 15 (min. kW) min.

CONTROLLER ELECTRICAL REQUIREMENTS

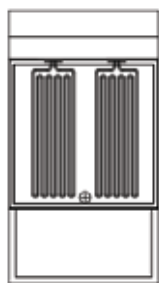
120 V, 60 Hz, 1 phase, 8.5 A

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

ELECTRICAL SPECIFICATIONS

Model	Voltage 60 Hz	Phase	kW	Amps
18"	208	3/3w	15	42 per vat
	240	3/3w	15	36 per vat

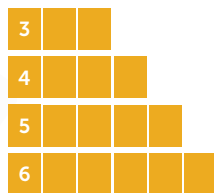
HEATING ELEMENT & VAT CONFIGURATION



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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