

UltraGold™ 14 Electric Series

B-E17-14-UCP with UltraClear™ Plus Filtration

The UltraGold 14 is a powerful electric fryer 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.

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
- Two vats
- UltraClear™ Plus 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
- Rear shortening disposal valve
- Heat tape
- Shortening shuttle

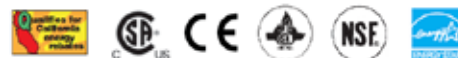
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Item _____

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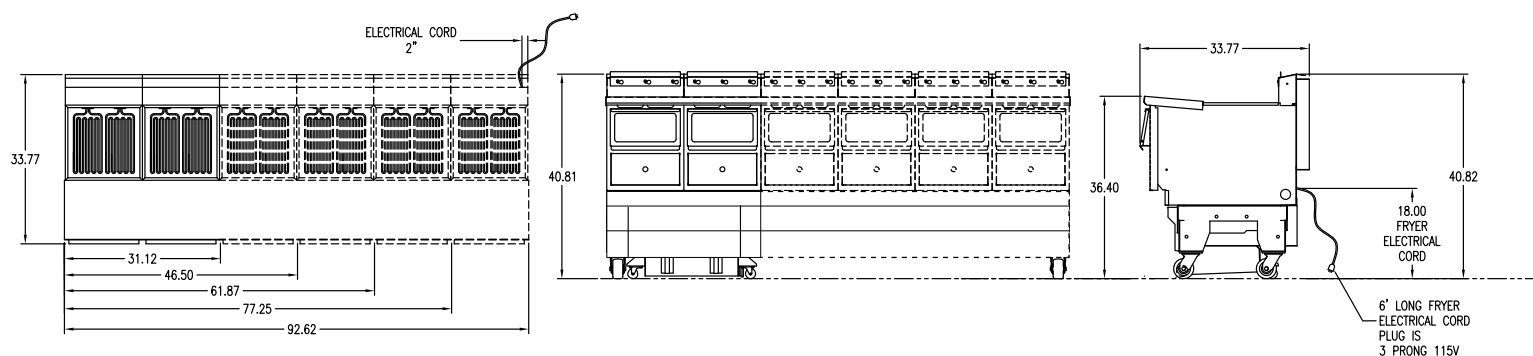
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Ultrafryer®

UltraGold™ 14 Electric Series

B-E17-14-UCP with UltraClear Plus Filtration



Sales ID#	Oil Capacity	Overall Size (H x D x W)	Nominal Vat Size	Net Weight	Shipping Info
B-E17-14-2-UCP	35-45 lb (22 L) per vat	40.8" x 33.7" x 31.1" (1070 x 856 x 788 mm)	14" x 14" (355.6 x 355.6 mm)	498 lb (226.4 kg)	F.O.B. Factory Pembroke,NH
B-E17-14-3-UCP	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 Pembroke,NH
B-E17-14-4-UCP	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 Pembroke,NH
B-E17-14-5-UCP	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 Pembroke,NH
B-E17-14-6-UCP	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 Pembroke,NH

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

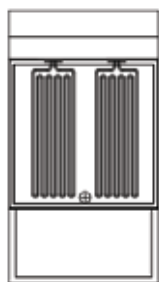
120 V, 60 Hz, 1 phase, 8.5 A

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

ELECTRICAL SPECIFICATIONS

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

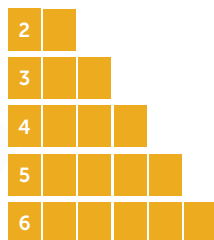
HEATING ELEMENT & VAT CONFIGURATION



Electric



Flat bar element



2 to 6 vats

FILTER SYSTEM

UltraClear Plus filtration



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

Revision date: 8/19/2021

Ultrafryer®