

UltraGold™ 14 Series

P30-14-UC with UltraClear™ Filtration

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

This model has three 14 in. vats, each with a 35-45 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.

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™ 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

Project _____

Item _____

Quality _____

Approval _____

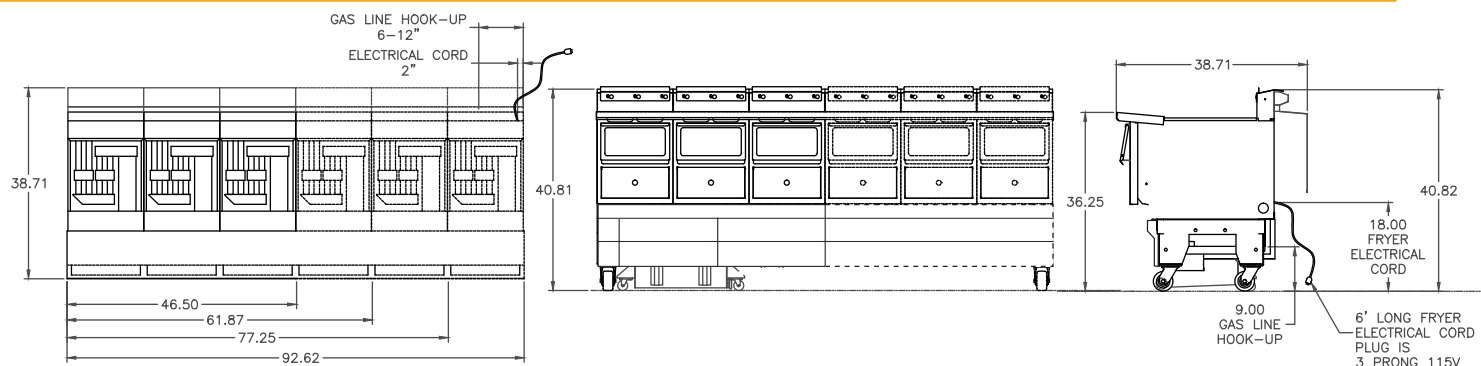
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Ultrafryer®

UltraGold™ 14 Series

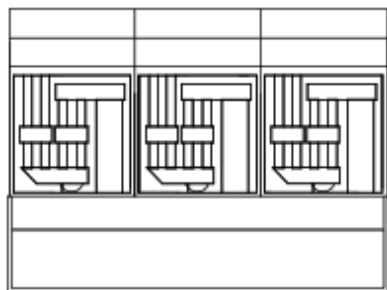
P30-14-UC with UltraClear™ Filtration



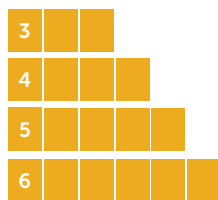
Sales ID#	Oil Capacity	Overall Size (H x D x W)	Nominal Vat Size	Total BTUH	Net Weight	Shipping Info
B-P30-14-3-UC	35-45 lb per vat (22 L)	40.8" x 38.71" x 46.5" (1037 x 983 x 1181 mm)	14" x 14" (356 x 356 mm)	270,000	720 lb (327.2 kg)	F.O.B. Factory San Antonio, Texas
B-P30-14-4-UC	35-45 lb per vat (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-UC	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-UC	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 Phased Array Heat Exchanger



3 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

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

GAS SPECIFICATIONS

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

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Ultrafryer®