

# Ultrafryer®

## MODELS UG18 AND UG20 GAS FRYING SYSTEM



OneTouch version shown in above image

### STANDARD FEATURES

- U23 Controller (10 product)
- UltraClear Plus Filtration
- Tank – Stainless Steel Construction.
- Cabinet – stainless steel front, door, & sides.
- 1-1/2" (3.81cm) full port drain valve for fast draining.
- 9" (22.9 cm) adjustable casters for leveling fryer.
- Heat Tape
- 3/4" Gas Line Size with single point Universal Gas Supply Manifold

### MANUAL FILTRATION

- Simple two step filtration process makes filtering easy and fast.
- Extra-large 3" (7.6 cm) drain lines with unique curved design drain spout virtually eliminates splashing. Spout swivels for ease of oil disposal.
- 10 gpm (37.9 LPM) filter pump.
- Large, 23.0" x 30.5" filter envelope for fast filtering all day.
- Filtered oil return fitting assists cleaning frypot bottom.
- Filter pan is stainless steel. Rear wheels ease handling.
- Filter pan lid is self-storing and out of the way.

### ACCESSORY ITEMS SHIPPED WITH UNIT

- 1- Tub Scraper
- 1- Filter shovel scoop
- 1- 23.0" x 30.5" Filter media starter pack
- 1- Fryer cleaning brush
- 1- Drain clean out rod
- X-Removable basket hangers (1 / frypot)
- X- Fry baskets 16.37"L x 8"W x 6.75"D ( 2 / frypot)

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

The Ultrafryer Gas Fryers are one of the biggest and most powerful fryers on the market. Available in combinations of 2 or 3 vats. Vat sizes of 18in and 20in vats.

Available with UltraClear Plus or One Touch filtration.

UltraClear Plus filtration is a two-step filtration process that makes filtering easy and fast, with clean oil returned directly to the fryer's tanks without the use of a hose or wand.

The OneTouch filtration takes filtering to the next level by taking the guesswork out of filtering. The OneTouch Filtration system cleans your oil quickly and is 100% automatic, just press a button. The 20" vat is perfect for high production restaurants.

### GAS FRYERS AVAILABLE

- ❑ **UG18** 95 lbs (45 kg), 18" x 18" fry area (65 Kbtu/hr, 19kW, 68.6 MJ)
- ❑ **UG20** 125 lbs (57 kg), 20" x 20" fry area (75 Kbtu/hr, 23.4kW, 84.4 MJ)
- ❑ 2 and 3 fryer lineups

### MODEL OPTIONS AVAILABLE (At Additional Cost)

#### ONE TOUCH FILTRATION

- ❑ One Touch Control with HLUI Touchscreen Computer Fryer Control
  - Computer controlled auto filtration system
- ❑ Wifi Connectivity
- ❑ SOS (Smart Oil Sensing)

#### OPTIONS AVAILABLE (At Additional Cost)

- ❑ Tank Covers
- ❑ Triple Baskets
- ❑ Boil Out Hose
- ❑ Wash Wand
- ❑ Basket Lifts

### CONNECTIVITY PART NUMBERS

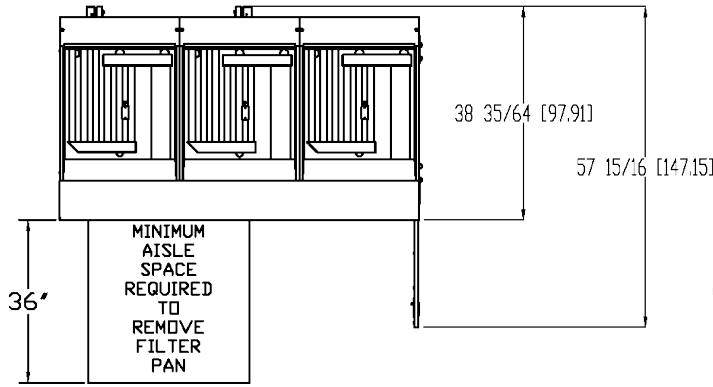
(Requires One Touch Control and Wifi Connectivity)

- ❑ **MDD-1001 – Initial Equipment**
- ❑ **MDD-1002 – Additional Equipment**
- ❑ **MDD-1003 – Additional Year (PhD SAAS)**

OPEN  
KITCHEN

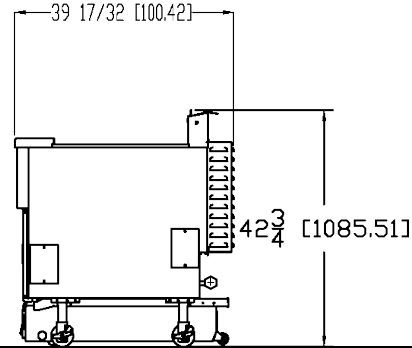
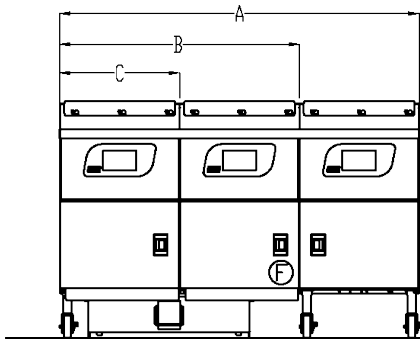


# MODELS UG18, UG20, GAS FRYING SYSTEM



Fryer Dimensions		
	Models	
	UG18	UG20
Dim A (3 Vat)	60 3/8" (153.35)	64 15/16" (164.93)
Dim B (2 Vat)	40 1/4" (102.24)	43 1/4" (109.93)
Dim C (Single)	20 1/8" (51.12)	21 5/8" (55.00)

ⓕ FLUSH HOSE CONNECTOR



## INDIVIDUAL FRYER SPECIFICATIONS

Model	Frying Area	Oil Capacity	Gas Input Rate / Hr	Burner Pressure Nat	Burner Pressure LP
UG18	18 x 18 in (45.7 x 45.7 cm)	95 lbs (45 kg)	65,000 BTUs (19 kW) (68.6 MJ)	4" W.C. (10 mbars / 1 kPa)	10" W.C. (25 mbars / 2.4 kPa)
UG20	20 x 20 in (50.8 x 50.8 cm)	125 Lbs (57 kg)	75,000 BTUs (23.4 kW) (84.4 MJ)	4" W.C. (10 mbars / 1 kPa)	10" W.C. (25 mbars / 2.4 kPa)

## FILTER SPECIFICATIONS

Pan Oil Capacity	Filter Pump Motor	Filter Pump Rated Flow	Filter Media
170 Lbs (77.1 kg)	1/3 HP 50/60 Hz	10 GPM (37.9 LPM) @ 60 Hz	Paper Envelope 30.5 x 23.0 in

## FRYER SYSTEM SHIPPING INFORMATION (Approximate)

VARIES BY CONFIGURATION, CONSULT FACTORY

## INSTALLATION INFORMATION

GAS SYSTEM REQUIREMENTS			ELECTRIC SYSTEM REQUIREMENTS		
	Natural Gas	LP Gas		115V 60Hz	208 / 220-240V 50-60 hz
Supply Pressure *	7 - 10" W.C. (17.4 mbars/ 1.74 kPa)	11 - 13" W.C. (27.4 mbars/ 2.74 kPa)	Fryer / Filter Cord (Total Amps)	5.8	4.3
Gas Line Size	3/4"	3/4"		Heat Tape (Total Amps)	0.43
* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.			Controller	1.0	N/A

## CLEARANCES

Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
36" (76.2 cm)	6" (15.25 cm)	Sides min.	Rear min.	Sides min.	Rear min.	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
		6" (15.2cm)	6" (15.2cm)	6" (15cm)	6" (15cm)	

