

# UltraGold™ 18 Series

## P20-18 with UltraClear™ Filtration

The UltraGold™ 18 gas 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.

Our patented PAR-2 phased-array heat exchanger is perfect for menu items that require consistent, low temperatures over long periods of time, such as bone-in chicken. It's designed to direct heat through baffles and turns, resulting in efficient transfer of energy to the oil and even heat distribution, virtually eliminating recovery times.



Optional equipment shown

### STANDARD FEATURES

- Energy Star® rated
- PAR-2 phased-array heat exchanger
- Thermostatic controls
- 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)

### OPTIONS

- UltraStat® 23 computer controls
- UltraGuard™ automatic melt cycle with vat protection
- Add up to six vats

### 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

Project \_\_\_\_\_

Item \_\_\_\_\_

Quality \_\_\_\_\_

Approval \_\_\_\_\_

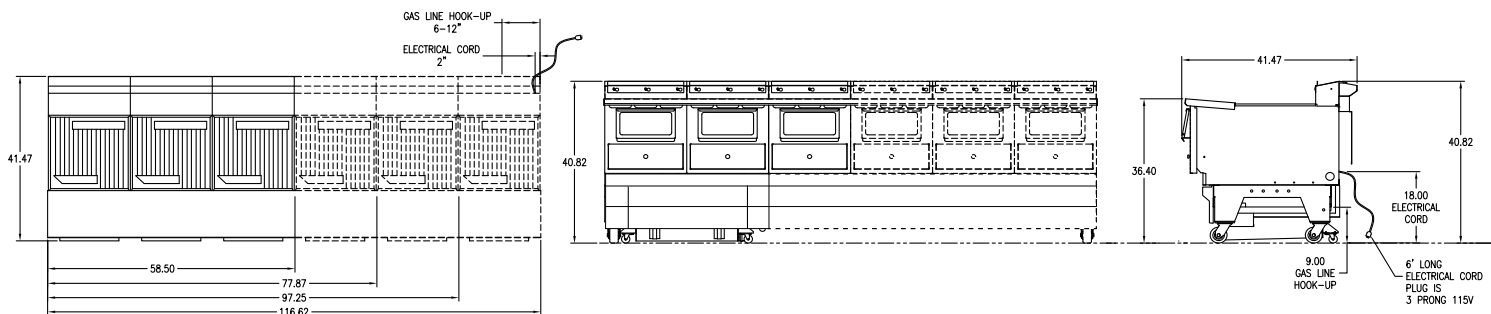
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# Ultrafryer®

# UltraGold™ 18 Series

## P20-18 with UltraClear™ Filtration



| Sales ID#     | Oil Capacity             | Overall Size (H x D x W)                             | Nominal Vat Size            | Total BTUH | Net Weight             | Shipping Info                        |
|---------------|--------------------------|--|-----------------------------|------------|------------------------|--------------------------------------|
| B-P20-18-3-UC | 70-110 lb per vat (36 L) | 40.82" x 41.47" x 58.5"<br>(1037 x 1053 x 1486 mm)   | 18" x 18"<br>(457 x 457 mm) | 195,000    | 780 lb<br>(353.8 kg)   | F.O.B. Factory<br>San Antonio, Texas |
| B-P20-18-4-UC | 70-110 lb per vat (36 L) | 40.82" x 41.47" x 77.87"<br>(1037 x 1053 x 1981 mm)  | 18" x 18"<br>(457 x 457 mm) | 260,000    | 975 lb<br>(442.3 kg)   | F.O.B. Factory<br>San Antonio, Texas |
| B-P20-18-5-UC | 70-110 lb per vat (36 L) | 40.82" x 41.47" x 97.25"<br>(1037 x 1053 x 2470 mm)  | 18" x 18"<br>(457 x 457 mm) | 325,000    | 1,035 lb<br>(469.5 kg) | F.O.B. Factory<br>San Antonio, Texas |
| B-P20-18-6-UC | 70-110 lb per vat (36 L) | 40.82" x 41.47" x 116.62"<br>(1037 x 1053 x 2962 mm) | 18" x 18"<br>(457 x 457 mm) | 390,000    | 1,229 lb<br>(557.5 kg) | F.O.B. Factory<br>San Antonio, Texas |

Determined in accordance with ASTM F2144 Standard Test Method for the performance of open vat fryers. Energy input rating 65,000 BTU's/hr

### ASTM PERFORMANCE RESULTS

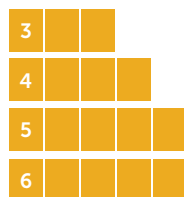
|                               | Heavy Load |
|-------------------------------|------------|
| Idle Energy Rate (BTU/hr)     | 6,281      |
| Cooking Energy Efficiency (%) | 60.1       |

Based on a minimum of three test replicates.

### HEATING ELEMENT & VAT CONFIGURATION



PAR-2 Heat Exchanger



3 to 6 vats

### 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).

### GAS SPECIFICATIONS

| Gas                 | Gas Line For 3 Vats | Gas Line For 4 Vats | Gas Line For 5 Vats |
|---------------------|---------------------|---------------------|---------------------|
| 7" water column NG  | 3/4"                | 1"                  | 1-1/4"              |
| 14" water column LP |                     |                     |                     |

### 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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