

UltraGold™ 18 Electric Series

E20-18-UCP with UltraClear™ Plus Filtration

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

This model has two 18 in. vats, each with a 70-110 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.

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
- Two vats
- UltraClear™ Plus 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

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

OPTIONS

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

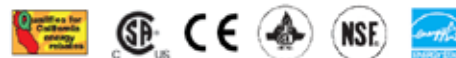
Project _____

Item _____

Quality _____

Approval _____

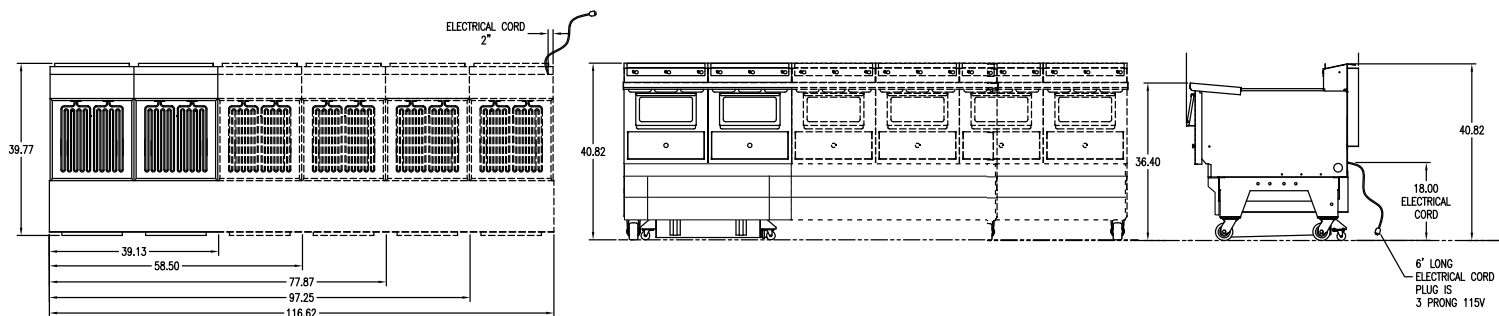
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Ultrafryer®

UltraGold™ 18 Electric Series

E20-18-UCP with UltraClear™ Plus Filtration



Sales ID#	Oil Capacity	Overall Size (H x D x W)	Nominal Vat Size	Net Weight	Shipping Info
B-E20-18-2-UCP	70-110 lb per vat (36 L)t	40.82" x 39.77" x 39" (1037 x 1010 x 991 mm)	18" x 18" (457 x 457mm)	568 lb (257.6 kg)	F.O.B. Factory San Antonio, TX
B-E20-18-3-UCP	70-110 lb per vat (36 L)t	40.82" x 39.77" x 58.5" (1037 x 1010 x 1486 mm)	18" x 18" (457 x 457mm)	780 lb (353.8 kg)	F.O.B. Factory San Antonio, Texas
B-E20-18-4-UCP	70-110 lb per vat (36 L)t	40.82" x 39.77" x 77.8" (1037 x 1010 x 1976 mm)	18" x 18" (457 x 457mm)	975 lb (442.3 kg)	F.O.B. Factory San Antonio, Texas
B-E20-18-5-UCP	70-110 lb per vat (36 L)t	40.82" x 39.77" x 97.2" (1037 x 1010 x 2469 mm)	18" x 18" (457 x 457mm)	1,035 lb (469.5 kg)	F.O.B. Factory San Antonio, Texas
B-E20-18-6-UCP	70-110 lb per vat (36 L)t	40.82" x 39.77" x 116.6" (1037 x 1010 x 2962 mm)	18" x 18" (457 x 457mm)	1,229 lb (557.5 kg)	F.O.B. Factory San Antonio, Texas

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

CONTROL ELECTRICAL REQUIREMENTS

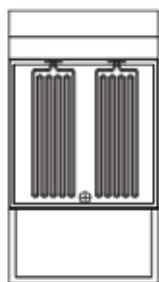
120 V, 60 Hz, 1 phase, 8.5 amps

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	20	56 per vat
	240	3/3w	20	48 per vat

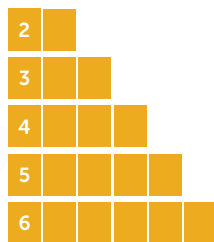
HEATING ELEMENT & VAT CONFIGURATION



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: 1.30.2019

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