

UltraGold™ 20 Electric Series

E20-20-UCP with UltraClear™ Plus Filtration

The UltraGold 20 is one of the biggest and most powerful fryers on the market.

This model has two 20 in. vats, each with a 125 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

OPTIONS

- UltraStat® 23 computer controls
- UltraGuard™ automatic melt cycle with vat protection
- 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

Project _____

Item _____

Quality _____

Approval _____

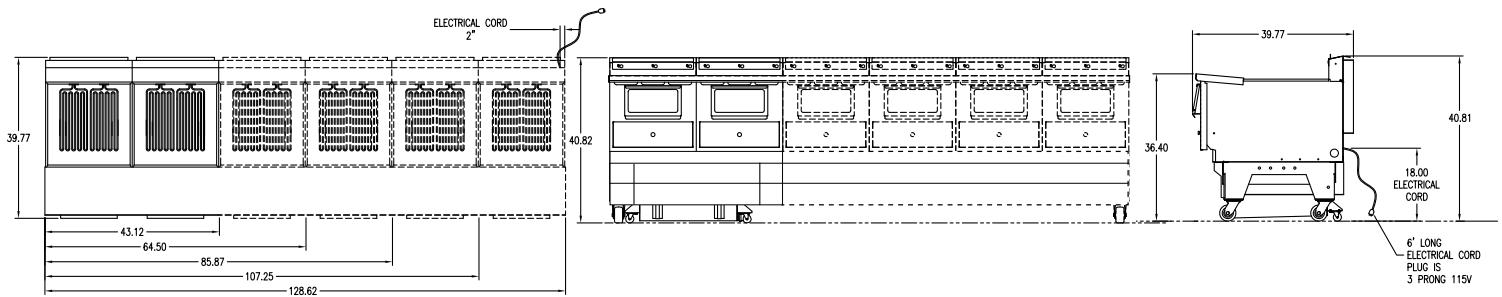
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Ultrafryer®

UltraGold™ 20 Electric Series

E20-20-UCP with UltraClear™ Plus Filtration



Sales ID#	Oil Capacity	Overall Size (H x D x W)	Nominal Vat Size	Net Weight	Shipping Info
B-E20-20-2-UCP	125 lb per vat (63.7 L)	40.82" x 39.7" x 43" (1037 x 1008 x 1092 mm)	20" x 20" (508 x 508 mm)	590 lb (268.2 kg)	F.O.B. Factory San Antonio, Texas
B-E20-20-3-UCP	125 lb per vat (63.7 L)	40.82" x 39.7" x 64.5" (1037 x 1008 x 1638 mm)	20" x 20" (508 x 508 mm)	810 lb (368.2 kg)	F.O.B. Factory San Antonio, Texas
B-E20-20-4-UCP	125 lb per vat (63.7 L)	40.82" x 39.7" x 85.9" (1037 x 1008 x 2181 mm)	20" x 20" (508 x 508 mm)	987 lb (448.6 kg)	F.O.B. Factory San Antonio, Texas
B-E20-20-5-UCP	125 lb per vat (63.7 L)	40.82" x 39.7" x 107.3" (1037 x 1008 x 2724 mm)	20" x 20" (508 x 508 mm)	1,267 lb (575.9 kg)	F.O.B. Factory San Antonio, Texas
B-E20-20-6-UCP	125 lb per vat (63.7 L)	40.82" x 39.7" x 128.62" (1037 x 1052 x 3267 mm)	20" x 20" (508 x 508 mm)	1,400 lb (636.4 kg)	F.O.B. Factory San Antonio, Texas

Performance determined in accordance with ASTM F1361-91 Standard Test Method for the performance of open vat fryers. Energy input rating 20 (min. kW) min.

CONTROL ELECTRICAL REQUIREMENTS

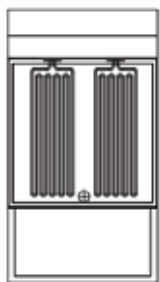
120 V, 60 Hz, 1 phase, 8.5 amps

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

ELECTRICAL SPECIFICATIONS

Model	Voltage 60 Hz	Phase/Wires	kW	Amps
20"	208	3/3w	20	56 per vat
	240	3/3w	20	48 per vat

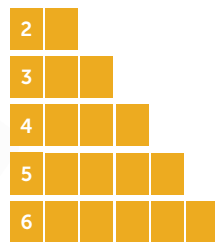
HEATING ELEMENT & VAT CONFIGURATION



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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