

UltraGold™ 18 Electric Series

F-E20-18

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

This model has a single, 18 in. vat with a 75-110 lb. oil capacity. You also have the option to connect up to six vats.

Please note that cord sets and plugs are not included.

STANDARD FEATURES

- Energy Star® rated
- High-efficiency flat bar heating element
- Thermostat controls
- One vat
- All stainless steel construction
- Heavy-duty casters
- Drain cleaning rod and vat cleaning brush
- Two baskets (each 16.37"L x 8"W x 6.75"D)
- Drain board
- Available in 208v or 240v

OPTIONS

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

ACCESSORIES

- Vat joiner strips
- Splash guard (left and/or right side)
- Vat cover
- Triple baskets



Project _____

Item _____

Quality _____

Approval _____

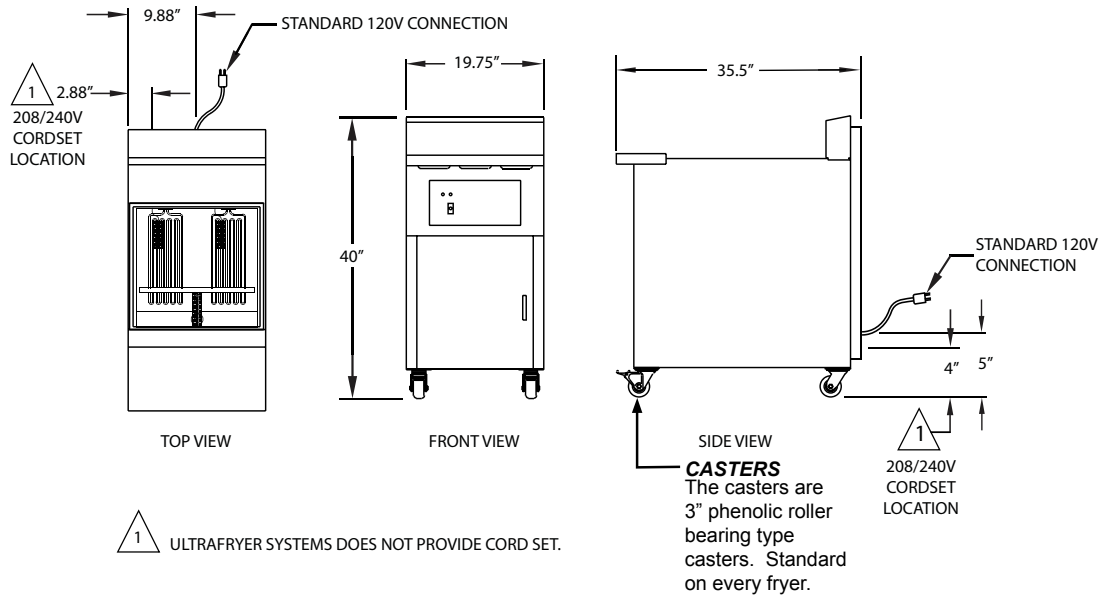
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Ultrafryer®

UltraGold™ 18 Electric Series

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Sales ID#	Oil Capacity	Overall Size (H x D x W)	Nominal Vat Size	Net Weight	Shipping Info
F-E20-18	70-110 lb per vat (36 L)	40" x 35.5" x 19.75" (1016 x 902 x 502 mm)	18" x 18" (457 x 457 mm)	275 lb (125 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

CONTROLLER ELECTRICAL REQUIREMENTS

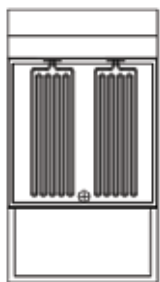
120 V, 60 Hz, 1 phase, 3 A

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

1

1 vat

© 2017 Ultrafryer Systems, Inc. Due to continuing engineering development and improvements, specifications are subject to change without notice.

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