

UltraGold™ 20 Electric Series

E20-20-UC with UltraClear™ Filtration

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

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

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
- Three vats
- UltraClear™ 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
- Shortening shuttle

Project _____

Item _____

Quality _____

Approval _____

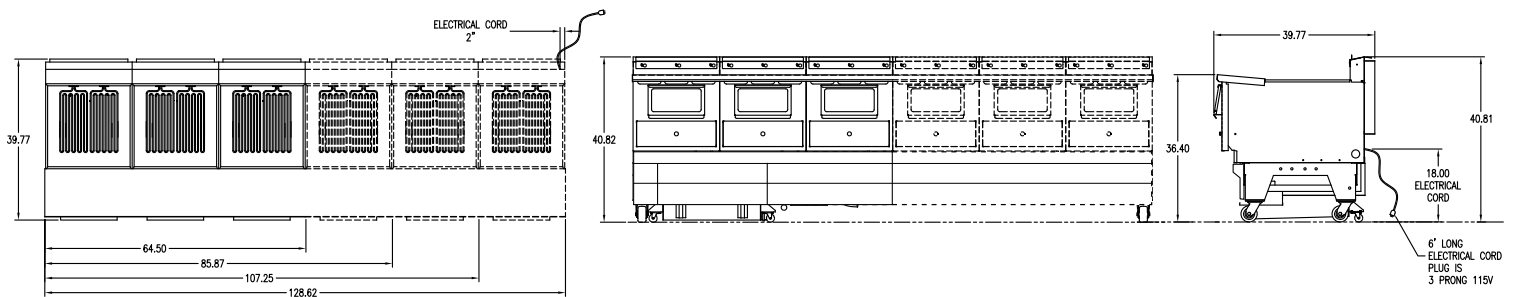
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Ultrafryer®

UltraGold™ 20 Electric Series

E20-20-UC with UltraClear™ Filtration



Sales ID#	Oil Capacity	Overall Size (H x D x W)	Nominal Vat Size	Net Weight	Shipping Info
B-E20-20-3-UC	125 lb per vat (63.7 L)	40.82" x 39.7" x 64.5" (1037 x 1053 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-UC	125 lb per vat (63.7 L)	40.82" x 39.7" x 85.9" (1037 x 1053 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-UC	125 lb per vat (63.7 L)	40.82" x 39.7" x 107.3" (1037 x 1053 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-UC	125 lb per vat (63.7 L)	40.82" x 39.7" x 128.62" (1037 x 1053 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

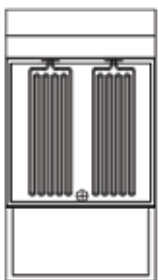
120 V, 60 Hz, 1 phase, 8.5 amps

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

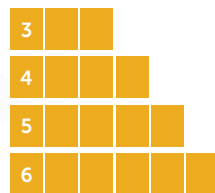
HEATING ELEMENT & VAT CONFIGURATION



Electric



Flat bar element



3 to 6 vats

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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