

FRY YOUR BEST WITH

Ultrafryer®



2023 EQUIPMENT PRICE LIST

EFFECTIVE JANUARY 1, 2023



Ultrafryer®

Ultrafryer has been producing premium-performance gas and electric fryers since 1969. At our facilities located deep in the heart of Texas, every single fryer is expertly built by our team of skilled associates using the latest manufacturing technologies.

We are committed to partnering with you to create the best tasting food on the planet. When you purchase an Ultrafryer, you are investing in the food service industry's most powerful, reliable, and cost-effective deep frying solution. Its user friendly features make it easy to deliver the consistently superior fried foods your customers demand, every time.

Join us for every delicious bite – and give it a fry!

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ULTRAGOLD™ B-P30-14 GAS SERIES

STANDARD FEATURES



- Energy Star® rated
- UltraStat® 23 computer controls
- 14" x 14" vat
- 35-45 lb (15.9-20.4 liters) oil capacity per vat
- Pilotless electronic ignition
- PAR-3 phased-array heat exchanger
- UltraGuard™ automatic melt cycle with vat protection
- Stainless steel construction
- Heavy-duty casters (2 with brakes)
- Drain cleaning rod and vat cleaning brush
- Two baskets per vat (each 12.25"L x 8"W x 6.75"D)

ULTRAGOLD® 14 SERIES

Model#	Description	Size H x D x W	Weight	BTU	Gas Line	Price
B-P30-14-3-UC	Battery of 3. Includes all the standard features	40.8"x 38.71"x46.5"	720 lbs.	270,00	1"	\$69,056
B-P30-14-4-UC	Battery of 4. Includes all the standard features	40.8"x38.71"x61.8"	970 lbs.	360,00	1- 1/4"	\$86,840
B-P30-14-5-UC	Battery of 5. Includes all the standard features	40.8"x38.71"x77.2"	1,212lbs.	450,00	1- 1/4"	\$106,069
B-P30-14-2-UCP	Battery of 2. All the standard features plus UltraClear Plus Filtration	40.8" x 33.7" x 31.1"	498 lbs.	180,00	3/4"	\$53,725
B-P30-14-3-UCP	Battery of 3. All the standard features plus UltraClear Plus Filtration	40.8"x 33.7"x 46.5"	720 lbs.	360,00	1"	\$73,733
B-P30-14-4-UCP	Battery of 4. All the standard features plus UltraClear Plus Filtration	40.8"x33.7"x61.8"	970lbs.	450,00	1-1/4"	\$90,098
B-P30-14-5-UCP	Battery of 5. All the standard features plus UltraClear Plus Filtration	40.8"x33.7"x77.2"	1212lbs.	540,00	1- 1/4"	\$112,621
F-P30-14	Standalone Fryer	42.12"x36.31x15.4"	150lbs.	900,00	3/4"	\$20,660

ACCESSORIES

Model#	Description	Price
Splashguard	15.81" Long x 5" High, right hand or left hand splash guard	\$499
Vat cover	14" vat cover, provides shortening protection when fryers not in use	\$574
Split basket	14" Split basket each(2 per vat)	\$103
Triple basket	14" Triple basket teach (3 per vat)	\$130
Triple Filtration	Triple filtration, perforated sediment pan, stainless steel filter screen & crumb catcher	\$1358
Fast filter pads	Case of fast flow pads 17 1/2"x 19 1/2"(quantity of 30)	\$536
Stainless steel filter screen	15"x15" S/S filter screen, in lieu of disposable fast flow envelope	\$789
Drain valve	Drain valve for filter tub	\$162
Boil out hose	Boil out hose, 5FT	\$214
Shortening Disposal valve	Rear shortening disposal valve for UCP fryer	\$951
Shortening Disposal Hose UC	10' Shortening disposal hose for UC fryer	\$1365
Shortening Disposal Hose UCP	10' Shortening disposal hose for UCP fryer	\$1365
Heat tape	Solid shortening, heat tape for UCP fryer, per vat	\$863

ULTRAGOLD™ B-P30-18 GAS SERIES

STANDARD FEATURES



- Energy Star® rated
- Thermostatic controls
- 18" x 18" vat
- 70-110 lb (36-49.9 liters) oil capacity per vat
- PAR-3 phased-array heat exchanger
- Pilotless electronic ignition
- UltraGuard™ automatic melt cycle with vat protection (with optional computer controls)
- UltraClear® or UltraClear® Plus filtration system
- Six fast-flow filter envelopes
- Stainless steel construction
- Heavy-duty casters (2 with brakes)
- Drain cleaning rod and vat cleaning brush
- Two baskets per vat (each 16.37"L x 8"W x 6.75"D)

ULTRAGOLD® 18 SERIES

B-P30-18-3-UC	Battery of 4. All standard features plus UltraClear Filtration	40.82" x 42.71" x 77.78"	780 lbs	330,000	1-1/4"	\$70,467
B-P30-18-4-UC	Battery of 4. All standard features plus UltraClear Filtration	40.82" x 42.71" x 77.78"	975 lbs	440,000	1-1/4"	\$89,533
B-P30-18-5-UC	Battery of 5. All standard features plus UltraClear Filtration	40.82" x 42.71" x 97.25"	1,035 lbs	550,000	1-1/4"	\$114,269
B-P30-18-2-UCP	Battery of 2. All standard features plus UltraClear Plus Filtration	40.82" x 42.71" x 39.13"	568 lbs	220,000	3/4"	\$63,063
B-P30-18-3-UCP	Battery of 3. All standard features plus UltraClear Plus Filtration	40.82" x 42.71" x 58.5"	780 lbs	330,000	1-1/4"	\$82,469
B-P30-18-4-UCP	Battery of 4. All standard features plus UltraClear Plus Filtration	40.82" x 42.71" x 77.78"	975 lbs	440,000	1-1/4"	\$101,418
B-P30-18-5-UCP	Battery of 5. All standard features plus UltraClear Plus Filtration	40.82" x 42.71" x 97.25"	1,035 lbs	550,000	1-1/4"	\$124,551

ACCESSORIES

Model#	Description	Price
Gas line 3/4"	3/4" Gas Flex Line, 48" Long hose with 36" restraining cable up to 255,000 BTU's	\$522
Gas line 1-1/4"	1- 1/4" Gas Flex Line, 48" Long hose with 36" restraining cable over 324,000 BTU's	\$1020
Splash guard	19.81" Long x 5" High, right handsplash guard	\$393
Splash guard	19.81" Long x 5" High, right handsplash guard	\$393
Vat cover	18" vat cover, provides shortening protection when fryers not in use	\$603
Splitbasket	18" Split basket each(2 per vat)	\$160
Triplebasket	18" Triple basket each (3 per vat)	\$123
Triple Filtration	Triple filtration, perforated sediment pan, stainless steel filter screen & crumb catcher	\$1358
Fast Flow Filter Pads	Case of fast flow filter pads 23" x 30"(quantity of 30)	\$1098
Stainless steel filter screen	15"x15" S/S filter screen, in lieu of disposable fast flow pads	\$789
Drainvalve	Drain valve for filter tub	\$162
Boil out hose	Boil out hose, 5FT	\$214
Shortening Disposal valve	Rear shortening disposal valve for UCP fryer	\$951
Shortening Disposal Hose UC	10' Shortening disposal hose for UC fryer	\$1365
Shortening Disposal Hose UCP	10' Shortening disposal hose for UCP fryer	\$1365
Heat tape	Solid shortening, heat tape for UCP fryer, per vat	\$863

ULTRAGOLD™ B-P20-18 GAS SERIES

STANDARD FEATURES



- Energy Star® rated
- Thermostatic controls
- 18" x 18" vat
- 75 lb (36 liters) oil capacity per vat
- PAR-2 phased-array heat exchanger
- Pilotless electronic ignition
- UltraGuard™ automatic melt cycle with vat protection (with optional computer controls)
- UltraClear® or UltraClear® Plus filtration system
- Six fast-flow filter envelopes
- Stainless steel construction
- Heavy-duty casters (2 with brakes)
- Drain cleaning rod and vat cleaning brush
- Two baskets per vat (each 16.37"L x 8"W x 6.75"D)

ULTRAGOLD® 18 SERIES

Model#	Description	Size H x D x W	Weight	BTU	Gas Line	Price
B-P20-18-3-UC	Battery of 3. All standard features plus UltraClear Filtration	40.82" x 42.71" x 58.5"	780 lbs	195,000	3/4"	\$64,701
B-P20-18-4-UC	Battery of 4. All standard features plus UltraClear Filtration	40.82" x 42.71" x 77.78"	975 lbs	260,000	1"	\$79,004
B-P20-18-5-UC	Battery of 5. All standard features plus UltraClear Filtration	40.82" x 42.71" x 97.25"	1,035 lbs	325,000	1-1/4"	\$92,873
B-P20-18-2-UCP	Battery of 2. All standard features plus UltraClear Plus Filtration	40.82" x 42.71" x 39.13"	568 lbs	130,000	3/4"	\$61,493
B-P20-18-3-UCP	Battery of 3. All standard features plus UltraClear Plus Filtration	40.82" x 42.71" x 58.5"	780 lbs	195,000	3/4"	\$74,724
B-P20-18-4-UCP	Battery of 4. All standard features plus UltraClear Plus Filtration	40.82" x 42.71" x 77.78"	975 lbs	260,000	1"	\$94,044
B-P20-18-5-UCP	Battery of 5. All standard features plus UltraClear Plus Filtration	40.82" x 42.71" x 97.25"	1,035 lbs	325,000	1-1/4"	\$110,041

ACCESSORIES

Model#	Description	Price
Gas line 3/4"	3/4" Gas Flex Line, 48" Long hose with 36" restraining cable up to 255,000 BTU's	\$522
Gas line1-1/4"	1- 1/4" Gas Flex Line, 48" Long hose with 36" restraining cable over 324,000 BTU's	\$1020
Splash guard	19.81" Long x 5" High, right handsplash guard	\$393
Splash guard	19.81" Long x 5" High, right handsplash guard	\$393
Vat cover	18" vat cover, provides shortening protection when fryers not in use	\$603
Split basket	18" Split basket each(2 per vat)	\$160
Triple basket	18" Triple basket each (3 per vat)	\$123
Triple Filtration	Triple filtration, perforated sediment pan, stainless steel filter screen & crumb catcher	\$1358
Fast Flow Filter Pads	Case of fast flow filter pads 23" x 30"(quantity of 30)	\$1098
Stainless steel filter screen	15"x15" S/S filter screen, in lieu of disposable fast flow pads	\$789
Drainvalve	Drain valve for filter tub	\$162
Boil out hose	Boil out hose, 5FT	\$214
Shortening Disposal valve	Rear shortening disposal valve for UCP fryer	\$951
Shortening Disposal Hose UC	10' Shortening disposal hose for UC fryer	\$1365
Shortening Disposal Hose UCP	10' Shortening disposal hose for UCP fryer	\$1365
Heat tape	Solid shortening, heat tape for UCP fryer, per vat	\$863

ULTRAGOLD™ B-P20-20 GAS SERIES

STANDARD FEATURES



- Energy Star® rated
- Thermostatic controls
- 20" x 20" vat
- 125 lb (63.7 liters) oil capacity per vat
- PAR-2 phased-array heat exchanger
- Pilotless electronic ignition
- UltraGuard™ automatic melt cycle with vat protection
- UltraClear® or UltraClear® Plus filtration system (with optional computer controls)
- Six fast-flow filter envelopes
- Stainless steel construction
- Heavy-duty casters (2 with brakes)
- Drain cleaning rod and vat cleaning brush
- Two baskets per vat (each 16.37"L x 8"W x 6.75"D)

ULTRAGOLD® 20 SERIES

Model#	Description	Size H x D x W	Weight	BTU	Gas Line	Price
B-P20-20-3-UC	Battery of 3. All standard features plus UltraClear Filtration	40.82"x42.71"x64.5"	810 lbs	225,000	3/4"	\$69,849
B-P20-20-4-UC	Battery of 4. All standard features plus UltraClear Filtration	40.82"x42.71"x85.9"	987 lbs	300,000	1"	\$85,475
B-P20-20-5-UC	Battery of 5. All standard features plus UltraClear Filtration	40.82" x 42.71" x 107.3"	1,267 lbs	375,000	1-1/4"	\$101,522
B-P20-20-2-UCP	Battery of 2. All standard features plus UltraClear Plus Filtration	40.82" x 42.71" x 43"	590 lbs	150,000	3/4"	\$65,628
B-P20-20-3-UCP	Battery of 3. All standard features plus UltraClear Plus Filtration	40.82" x 42.71" x 64.5"	810 lbs	225,000	3/4"	\$83,169
B-P20-20-4-UCP	Battery of 4. All standard features plus UltraClear Plus Filtration	40.82" x 42.71" x 85.9"	987 lbs	300,000	1"	\$101,633
B-P20-20-5-UCP	Battery of 5. All standard features plus UltraClear Plus Filtration	40.82" x 42.71" x 107.3"	1,267 lbs	375,000	1-1/4"	\$118,977

ACCESSORIES

Model#	Description	Price
Gas line 3/4"	3/4" Gas Flex Line, 48" Long hose with 36" restraining cable up to 255,000 BTU's	\$522
Gas line1"	1" Gas Flex Line, 48" Long hose with 36" restraining cable up to 324,000 BTU's	\$643
Gas line1-1/4"	1- 1/4" Gas Flex Line, 48" Long hose with 36" restraining cable over 324,000 BTU's	\$1,020
Splash guard	23.50" Long x 5" High, right hand splash guard	\$396
Splash guard	23.50" Long x 5" High, left hand splash guard	\$396
Vat cover	20" vat cover, provides shortening protection when fryers not in use	\$470
Split basket	18" Split basket each(2 per vat)	\$160
Triple basket	18" Triple basket each (3 per vat)	\$123
Triple Filtration	Triple filtration, perforated sediment pan, stainless steel filter screen & crumb catcher	\$1,358
Fast flow filter pads	Case of fast flow filter pads 23" x 30"(quantity of 30)	\$1,098
Stainless steel filter screen	15"x15" S/S filter screen, in lieu of disposable fast flow pads	\$789
Drainvalve	Drain valve for filter tub	\$162
Boil out hose	Boil out hose, 5FT	\$214
Shortening Disposal valve	Rear shortening disposal valve for UCP fryer	\$951
Shortening Disposal Hose UC	10' Shortening disposal hose for UC fryer	\$1,365
Shortening Disposal Hose UCP	10' Shortening disposal hose for UCP fryer	\$1,365
Heat tape	Solid shortening, heat tape for UCP fryer, per vat	\$863

ULTRAGOLD™ B-E15-14 ELECTRIC SERIES

STANDARD FEATURES



- EnergyStar® rated
- UltraStat® 23 computer controls
- 14"x14" vat
- 35-45 lb (15.9-20.4 liters) oil capacity per vat
- High-efficiency flat bar heating element
- UltraGuard™ automatic melt cycle with vat protection
- UltraClear® or UltraClear® Plus filtration system
- Total stainless steel construction
- Heavy-duty casters (2 with brakes)
- Drain cleaning rod and vat cleaning brush
- Wash wand shortening return (UC)
- Automatic shortening vat return (UCP)
- Baskets (2 ea. 12.25"L x 5.8"W x 6.75"D)
- Available in 208v or 240v

ULTRAGOLD™ 14 ELECTRIC SERIES

Model#	Description	Size H x D x W	Weight	Kw	Price
B-E15-14-3-UC	Battery of 3. Includes all the standard features	40.8" x 33.7" x 46.5"	720 lbs.	51	\$70,464
B-E15-14-4-UC	Battery of 4. Includes all the standard features	40.8" x 33.7" x 61.8"	970 lbs.	68	\$88,603
B-E15-14-5-UC	Battery of 5. Includes all the standard features	40.8" x 33.7" x 77.2"	1,212 lbs.	85	\$108,233
B-E15-14-2-UCP	Battery of 2. All the standard features plus UltraClear Plus Filtration	40.8" x 33.7" x 31.1"	498 lbs.	34	\$60,396
B-E15-14-3-UCP	Battery of 3. All the standard features plus UltraClear Plus Filtration	40.8" x 33.7" x 46.5"	720 lbs.	51	\$75,239
B-E15-14-4-UCP	Battery of 4. All the standard features plus UltraClear Plus Filtration	40.8" x 33.7" x 61.8"	970 lbs.	68	\$91,937
B-E15-14-5-UCP	Battery of 5. All the standard features plus UltraClear Plus Filtration	40.8" x 33.7" x 77.2"	1,212 lbs.	85	\$114,920

ACCESSORIES

Model#	Description	Price
Splash guard	15.81" Long x 5" High, right hand or left hand splash guard	\$499
Vat cover	14" vat cover, provides shortening protection when fryers not in use	\$574
Split basket	14" Split basket each (2 per vat)	\$103
Triple basket	14" Triple basket each (3 per vat)	\$789
Triple Filtration	Triple filtration, perforated sediment pan, stainless steel filter screen & crumb catcher	\$536
Fast flow filter pads	Case of fast filter flow pads 17 1/2" x 19 1/2" (quantity of 30)	\$1358
Stainless steel filter screen	15" x 15" S/S filter screen, in lieu of disposable fast flow pads	\$162
Drain valve	Drain valve for filter tub	\$214
Boil out hose	Boil out hose, 5FT	\$951
Shortening Disposal valve	Rear shortening disposal valve for UCP fryer	\$1365
Shortening Disposal Hose UC	10' Shortening disposal hose for UC fryer	\$1365
Shortening Disposal Hose UCP	10' Shortening disposal hose for UCP fryer	\$863
Heat tape	Solid shortening, heat tape for UCP fryer, per vat	\$767

ULTRAGOLD™ B-E17-14 ELECTRIC SERIES

STANDARD FEATURES



- Energy Star® rated
- UltraStat® 23 computer controls
- 14" x 14" vat
- 35-45 lb (15.9-20.4 liters) oil capacity per vat
- High-efficiency flat bar heating element
- UltraGuard™ automatic melt cycle with vat protection
- UltraClear® or UltraClear® Plus filtration system
- Total stainless steel construction
- Heavy-duty casters (2 with brakes)
- Drain cleaning rod and vat cleaning brush
- Wash wand shortening return (UC)
- Automatic shortening vat return (UCP)
- Baskets (2 ea. 12.25"L x 5.8"W x 6.75"D)
- Available in 208v or 240v
- Drain board

ULTRAGOLD™ 14 ELECTRIC SERIES

Model#	Description	Size H x D x W	Weight	Kw	Price
B-E17-14-3-UC	Battery of 3. Includes all the standard features	40.8" x 33.7" x 46.5"	720 lbs.	51	\$70,464
B-E17-14-4-UC	Battery of 4. Includes all the standard features	40.8" x 33.7" x 61.8"	970 lbs.	68	\$88,603
B-E17-14-5-UC	Battery of 5. Includes all the standard features	40.8" x 33.7" x 77.2"	1,212 lbs.	85	\$91,076
B-E17-14-6-UC	Battery of 6. Includes all the standard features	40.8" x 33.7" x 92.6"	1,440 lbs.	102	\$112,130
B-E17-14-2-UCP	Battery of 2. All the standard features plus UltraClear Plus Filtration	40.8" x 33.7" x 31.1"	498 lbs.	34	\$60,398
B-E17-14-3-UCP	Battery of 3. All the standard features plus UltraClear Plus Filtration	40.8" x 33.7" x 46.5"	720 lbs.	51	\$75,240
B-E17-14-4-UCP	Battery of 4. All the standard features plus UltraClear Plus Filtration	40.8" x 33.7" x 61.8"	970 lbs.	68	\$91,937
B-E17-14-5-UCP	Battery of 5. All the standard features plus UltraClear Plus Filtration	40.8" x 33.7" x 77.2"	1,212 lbs.	85	\$114,921

ACCESSORIES

Model#	Description	Price
Splash guard	15.81" Long x 5" High, right hand or left hand splash guard	\$499
Vat cover	14" vat cover, provides shortening protection when fryers not in use	\$574
Split basket	14" Split basket each (2 per vat)	\$103
Triple basket	14" Triple basket each (3 per vat)	\$130
Triple Filtration	Triple filtration, perforated sediment pan, stainless steel filter screen & crumb catcher	\$1358
Fast flow filter pads	Case of fast filter flow pads 17 1/2" x 19 1/2" (quantity of 30)	\$536
Stainless steel filter screen	15" x 15" S/S filter screen, in lieu of disposable fast flow pads	\$1358
Drain valve	Drain valve for filter tub	\$162
Boil out hose	Boil out hose, 5FT	\$214
Shortening Disposal valve	Rear shortening disposal valve for UCP fryer	\$951
Shortening Disposal Hose UC	10' Shortening disposal hose for UC fryer	\$1365
Shortening Disposal Hose UCP	10' Shortening disposal hose for UCP fryer	\$1365
Heat tape	Solid shortening, heat tape for UCP fryer, per vat	\$863

ULTRAGOLD™ B-E20-18 ELECTRIC SERIES



STANDARD FEATURES

- Energy Star® rated
- Thermostat controls
- UltraClear® or UltraClear® Plus filtration system
- 14" x 14" vat
- 70-110 lb oil capacity per vat
- High-efficiency flat bar heating element
- UltraGuard™ automatic melt cycle with vat protection (with optional computer controls)
- Total stainless steel construction
- Heavy-duty casters (2 with brakes)
- Drain cleaning rod and vat cleaning brush
- Wash wand shortening return (UC)
- Automatic shortening vat return (UCP)
- Two baskets (each 16.37" L x 8" W x 6.75" D)
- Available in 208v or 240v
- Drain board

ULTRAGOLD™ 18 ELECTRIC SERIES

Model#	Description	Size H x D x W	Weight	Kw	Price
B-E20-18-3-UC	Battery of 3. Includes all the standard features	40.8" x 39.7" x 58.5"	780 lbs.	60	\$65,527
B-E20-18-4-UC	Battery of 4. Includes all the standard features	40.8" x 39.7" x 77.87"	975 lbs.	80	\$78,289
B-E20-18-5-UC	Battery of 5. Includes all the standard features	40.8" x 39.7" x 97.25"	1,035 lbs.	100	\$96,552
B-E20-18-2-UCP	Battery of 2. All the standard features plus UltraClear Plus Filtration	40.8" x 39.7" x 38.94"	568 lbs.	40	\$61,318
B-E20-18-3-UCP	Battery of 3. All the standard features plus UltraClear Plus Filtration	40.8" x 39.7" x 58.5"	780 lbs.	60	\$76,573
B-E20-18-4-UCP	Battery of 4. All the standard features plus UltraClear Plus Filtration	40.8" x 39.7" x 77.87"	975 lbs.	80	\$93,964
B-E20-18-5-UCP	Battery of 5. All the standard features plus UltraClear Plus Filtration	40.8" x 39.7" x 97.25"	1,035 lbs.	100	\$114,818

ACCESSORIES

Model#	Description	Price
Splash guard	19.81" Long x 5" High, right handsplash guard	\$393
Splash guard	19.81" Long x 5" High, lefthand splash guard	\$393
Vat cover	18" vat cover, provides shortening protection when fryers not in use	\$603
Split basket	18" Split basket each(2 per vat)	\$160
Triple basket	18" Triple basket teach (3 per vat)	\$123
Triple Filtration	Triple filtration, perforated sediment pan, stainless steel filter screen & crumb catcher	\$1358
Fast Flow Filter Pads	Case of fast flow filter pads 23" x 30"(quantity of 30)	\$1098
Stainless steel filter screen	15"x15" S/S filter screen, in lieu of disposable fast flow pads	\$789
Drainvalve	Drain valve for filter tub	\$162
Boil out hose	Boil out hose, 5FT	\$214
Shortening Disposal valve	Rear shortening disposal valve for UCP fryer	\$951
Shortening Disposal Hose UC	10' Shortening disposal hose for UC fryer	\$1365
Shortening Disposal Hose UCP	10' Shortening disposal hose for UCP fryer	\$1365
Heat tape	Solid shortening, heat tape for UCP fryer, per vat	\$863

ULTRAGOLD™ B-E20-20 ELECTRIC SERIES



STANDARD FEATURES

- Energy Star® rated
- Thermostat controls
- UltraClear® or UltraClear® Plus filtration system
- 20" x 20" vat
- 125 lb capacity per vat
- High-efficiency flat bar heating element
- UltraGuard™ automatic melt cycle with vat protection (with optional computer controls)
- Total stainless steel construction
- Heavy-duty casters (2 with brakes)
- Drain cleaning rod and vat cleaning brush
- Wash wand shortening return (UC)
- Automatic shortening vat return (UCP)
- Two baskets (each 16.37" L x 8" W x 6.75" D)
- Available in 208v or 240v
- Drain board

ULTRAGOLD™ 20 ELECTRIC SERIES

Model#	Description	Size H x D x W	Weight	Kw	Price
B-E20-20-3-UC	Battery of 3. Includes all the standard features	40.82" x 39.7" x 64.5"	810 lbs.	60	\$71,376
B-E20-20-4-UC	Battery of 4. Includes all the standard features	40.82" x 39.7" x 85.9"	987 lbs.	80	\$82,700
B-E20-20-5-UC	Battery of 5. Includes all the standard features	40.82" x 39.7" x 107.3"	1,267 lbs.	100	\$103,379
B-E20-20-2-UCP	Battery of 2. All the standard features plus UltraClear Plus Filtration	40.82" x 39.7" x 43"	590 lbs.	40	\$67,485
B-E20-20-3-UCP	Battery of 3. All the standard features plus UltraClear Plus Filtration	40.82" x 39.7" x 64.5"	810 lbs.	60	\$85,682
B-E20-20-4-UCP	Battery of 4. All the standard features plus UltraClear Plus Filtration	40.82" x 39.7" x 85.9"	987 lbs.	80	\$103,794
B-E20-20-5-UCP	Battery of 5. All the standard features plus UltraClear Plus Filtration	40.82" x 39.7" x 107.3"	1,267 lbs.	100	\$122,328

ACCESSORIES

Model#	Description	Price
Splash guard	23.5" Long x 5" High, right hand splash guard	\$396
Splash guard	23.5" Long x 5" High, left hand splash guard	\$396
Vat cover	20" vat cover, provides shortening protection when fryers not in use	\$470
Split basket	18" Split basket each(2 per vat)	\$160
Triple basket	18" Triple basket each (3 per vat)	\$123
Triple Filtration	Triple filtration, perforated sediment pan, stainless steel filter screen & crumb catcher	\$1358
Fast filter flow pads	Case of fast flow filter pads 23" x 30"(quantity of 30)	\$1098
Stainless steel filter screen	15"x15" S/S filter screen, in lieu of disposable fast flow pads	\$789
Drain valve	Drain valve for filter tub	\$162
Boil out hose	Boil out hose, 5FT	\$214
Shortening Disposal valve	Rear shortening disposal valve for UCP fryer	\$951
Shortening Disposal Hose UC	10' Shortening disposal hose for UC fryer	\$1365
Shortening Disposal Hose UCP	10' Shortening disposal hose for UCP fryer	\$1365
Heat tape	Solid shortening, heat tape for UCP fryer, per vat	\$863

ULTRATHERM™ RETHERMALIZER



STANDARD FEATURES

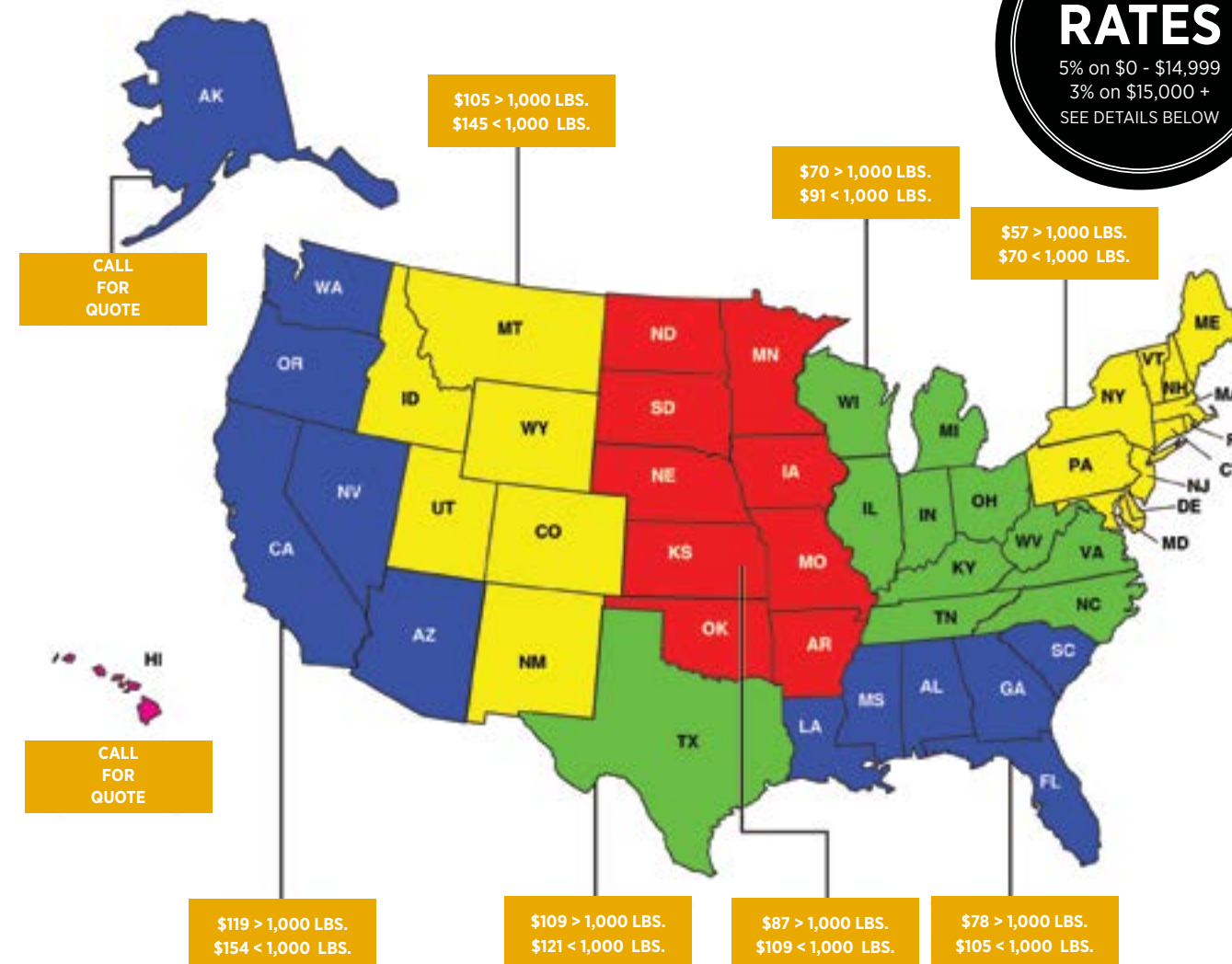
- 16 Gallon capacity
- Lever action handle
- Twin chrome plated wire baskets with dividers
- Automatic water fill & low water heat shut off
- Stainless steel construction

ELECTRIC ULTRATHERM™ RETHERMALIZER

Model#	Description	Size H x D x W	Weight	Kw	Price
REO-1620-X	Includes all the standard features	37.5"x 29" x 30"	180 lbs.	9.5	\$17,180
REO-1620	Includes all the standard features plus 12 button timer	37.5"x 29" x 30"	180 lbs.	9.5	\$17,678

SHIPPING RATES

5% on \$0 - \$14,999
3% on \$15,000 +
SEE DETAILS BELOW



HOW TO ESTIMATE FREIGHT/HANDLING COST

- FREIGHT RATE:** Locate state/rate on map you are shipping to (NOTE: Separate rates for less or more than 1,000 lbs.)
- MULTIPLIER:** Total weight of shipment ÷ 100
- FREIGHT COST:** FREIGHT RATE X MULTIPLIER
(MINIMUM CHARGE - \$200.00)

EXAMPLE:

RATE = \$91.00

WEIGHT = 345 lbs.

MULTIPLIER = 345 ÷ 100 = 3.45

COST = \$91.00 X 3.45 = \$313.95

NOTES: RATES ONLY APPLY IF:

1. Freight ships from Pitco/ MagiKitch'n/Anets warehouse location
2. Pitco/Anets/Ultrafryer chooses freight carrier
3. Pitco/Anets/Ultrafryer must prepay and add freight to invoice
4. Minimum freight charge = \$200.00
5. Includes Standard delivery to all points (additional charges for "Call Before Delivery", "Lift Gate", "Inside Delivery" and "Construction Site Delivery")

SHIPPING RATES:

5% on \$0 - \$14,999 & 3% on \$15,000 +

ADDITIONAL CHARGES:

- Call Before Delivery = \$65.00
- Inside Delivery = \$95.00
- Lift Gate Delivery = \$150.00
- Construction Site Delivery = \$130.00
- All other requests, call for pricing