

UltraGold™ 18 Series

P20-18 with UltraClear™ Plus Filtration

The UltraGold™ 18 gas 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.

Our patented PAR-2 phased-array heat exchanger is perfect for menu items that require consistent, low temperatures over long periods of time, such as bone-in chicken. It's designed to direct heat through baffles and turns, resulting in efficient transfer of energy to the oil and even heat distribution, virtually eliminating recovery times.



Optional equipment shown

STANDARD FEATURES

- Energy Star® rated
- PAR-2 phased-array heat exchanger
- Thermostatic controls
- UltraClear™ Plus filtration system
- Six fast-flow filter envelopes
- Two vats
- Stainless steel construction
- Pilotless electronic ignition
- Heavy-duty casters
- Drain cleaning rod and vat cleaning brush
- Two baskets per vat (each 16.37"L x 8"W x 6.75"D)

ACCESSORIES

- Vat covers
- Splash guards
- Basket lifts
- Triple baskets
- Heat tape
- Fast-flow filtration pads
- Triple filtration
- Stainless steel filter screen
- Drain valve for filter tub
- Boil-out hose
- Shortening disposal line and valve

OPTIONS

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

Project _____

Item _____

Quality _____

Approval _____

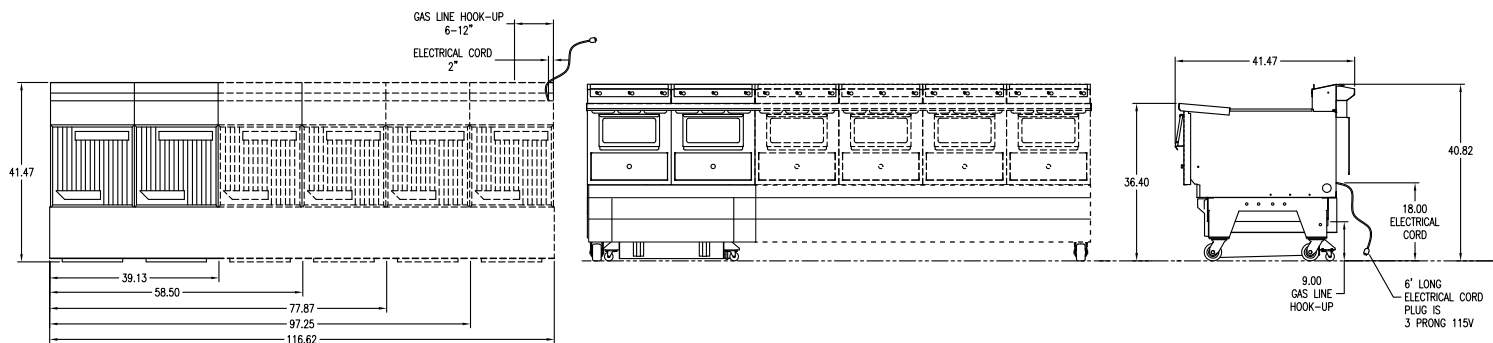
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Ultrafryer®

UltraGold™ 18 Series

P20-18 with UltraClear™ Plus Filtration



Sales ID#	Oil Capacity	Overall Size (H x D x W)	Nominal Vat Size	Total BTUH	Net Weight	Shipping Info
B-P20-18-2-UCP	70-110 lb per vat (36 L)	36.4" x 41.4" x 39" (925 x 1052 x 991 mm)	18" x 18" (457 x 457 mm)	130,000	568 lb (257.6 kg)	F.O.B. Factory Pembroke, NH
B-P20-18-3-UCP	70-110 lb per vat (36 L)	36.4" x 41.4" x 58.5" (925 x 1052 x 1486 mm)	18" x 18" (457 x 457 mm)	195,000	780 lb (353.8 kg)	F.O.B. Factory Pembroke, NH
B-P20-18-4-UCP	70-110 lb per vat (36 L)	36.4" x 41.4" x 77.8" (925 x 1052 x 1976 mm)	18" x 18" (457 x 457 mm)	260,000	975 lb (442.3 kg)	F.O.B. Factory Pembroke, NH
B-P20-18-5-UCP	70-110 lb per vat (36 L)	36.4" x 41.4" x 97.2" (925 x 1052 x 2469 mm)	18" x 18" (457 x 457 mm)	325,000	1035 lb (469.5 kg)	F.O.B. Factory Pembroke, NH
B-P20-18-6-UCP	70-110 lb per vat (36 L)	36.4" x 41.4" x 116.6" (925 x 1052 x 2962 mm)	18" x 18" (457 x 457 mm)	390,000	1,229 lb (557.5 kg)	F.O.B. Factory Pembroke, NH

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

ASTM PERFORMANCE RESULTS

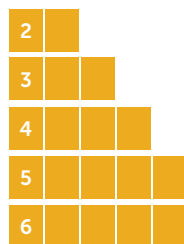
	Heavy Load
Idle Energy Rate (BTU/hr)	6,281
Cooking Energy Efficiency (%)	60.1

Based on a minimum of three test replicates.

HEATING ELEMENT & VAT CONFIGURATION



PAR-2 Heat Exchanger



2 to 6 vats

CONTROLLER ELECTRICAL REQUIREMENTS

120 V, 60 Hz, 1 phase, 8.5 A

Electrical cord is 8' long and located on rear right-hand side (control circuit).

GAS SPECIFICATIONS

Gas	Gas Line For 2-3 Vats	Gas Line For 4 Vats	Gas Line For 5-6 Vats
7" water column NG	3/4"	1"	1-1/4"
14" water column LP			

FILTER SYSTEM

UltraClear Plus filtration



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Revision date: 8/19/2021

Ultrafryer®