

UltraGold™ 20 Series

P20-20-UCP with UltraClear™ Plus Filtration

The UltraGold™ 20 gas fryer 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.

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
- 48" gas quick disconnect

OPTIONS

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

Project _____

Item _____

Quality _____

Approval _____

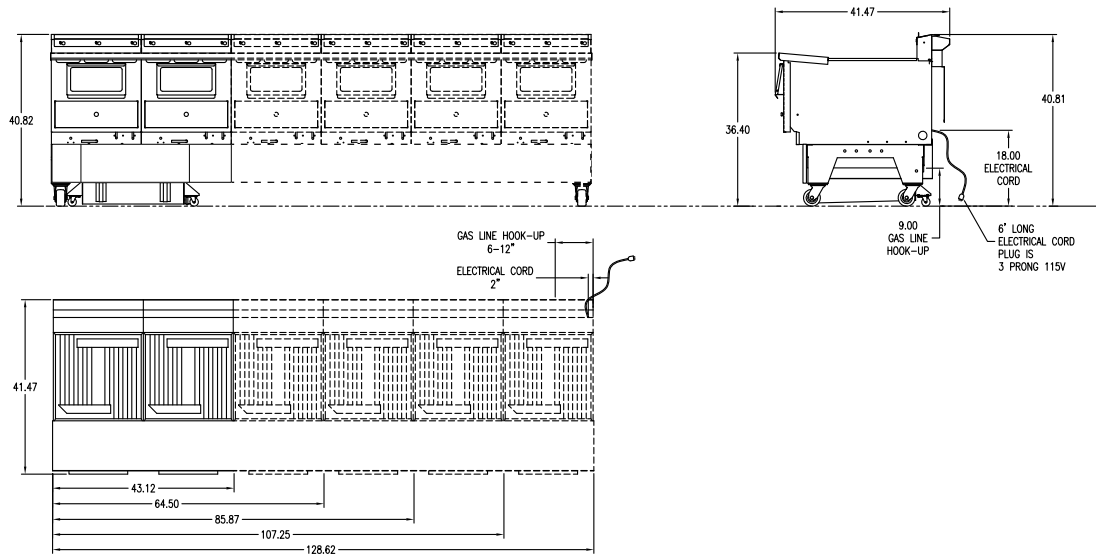
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Ultrafryer®

UltraGold™ 20 Series

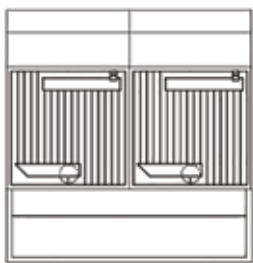
P20-20-UCP with UltraClear™ Plus Filtration



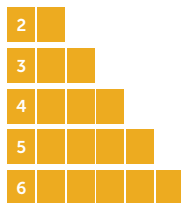
Sales ID#	Oil Capacity	Overall Size (H x D x W)	Nominal Vat Size	Total BTUH	Net Weight	Shipping Info
B-P20-20-2-UCP	125 lb per vat (63.7 L)	40.8" x 41.4" x 43" (1036 x 1052 x 1092 mm)	20" x 20" (508 x 508 mm)	150,000	590 lb (268.2 kg)	F.O.B. Factory Pembroke, NH
B-P20-20-3-UCP	125 lb per vat (63.7 L)	40.8" x 41.4" x 64.5" (1036 x 1052 x 1638 mm)	20" x 20" (508 x 508 mm)	225,000	810 lb (368.2 kg)	F.O.B. Factory Pembroke, NH
B-P20-20-4-UCP	125 lb per vat (63.7 L)	40.8" x 41.4" x 85.9" (1036 x 1052 x 2182 mm)	20" x 20" (508 x 508 mm)	300,000	987 lb (448.6 kg)	F.O.B. Factory Pembroke, NH
B-P20-20-5-UCP	125 lb per vat (63.7 L)	40.8" x 41.4" x 107.3" (1036 x 1052 x 2725 mm)	20" x 20" (508 x 508 mm)	375,000	1,267 lb (575.9 kg)	F.O.B. Factory Pembroke, NH
B-P20-20-6-UCP	125 lb per vat (63.7 L)	40.8" x 41.4" x 128.6" (1036 x 1052 x 3265 mm)	20" x 20" (508 x 508 mm)	450,000	1,400 lb (636.4 kg)	F.O.B. Factory Pembroke, NH

Performance determined in accordance with ASTM F2144 Standard Test Method for the performance of large open vat fryers. Energy input rating 75,000 BTU's/hr

HEATING EXCHANGER & VAT CONFIGURATION



PAR 2 Phased Array Heat Exchanger



2 to 6 vats

CONTROL ELECTRICAL REQUIREMENTS

120 V, 60 Hz, 1 phase, 8.5 A

Electrical cord is 8' long and located on rear right-hand side.

GAS SPECIFICATIONS

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

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Ultrafryer®