

Ultrafryer[®]

Fry Your Best.



PRODUCT GUIDE





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.

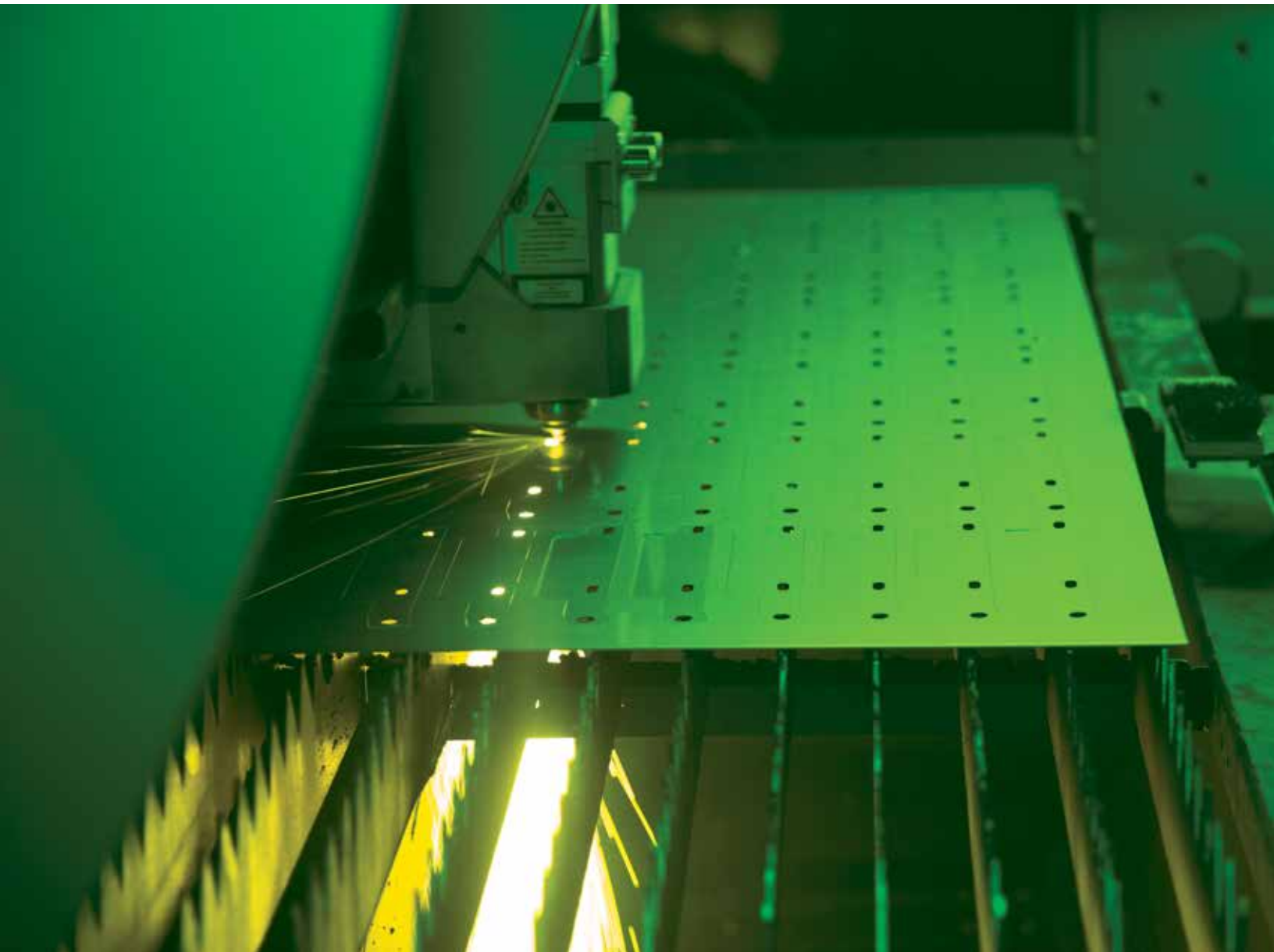
We are committed to partnering with you to create the best tasting food on the planet. When you purchase an Ultrafryer, you are investing in the food service industry's most powerful, reliable, and cost-effective deep frying solution. Its user friendly features make it easy to deliver the consistently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

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



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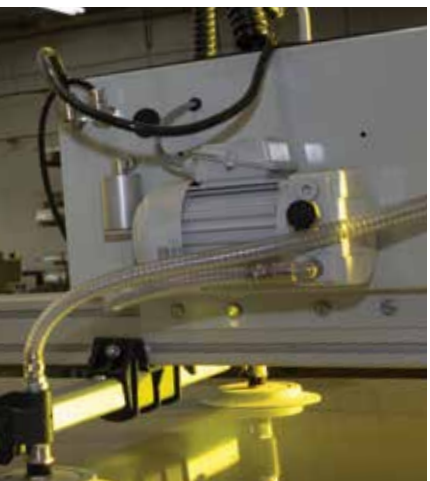
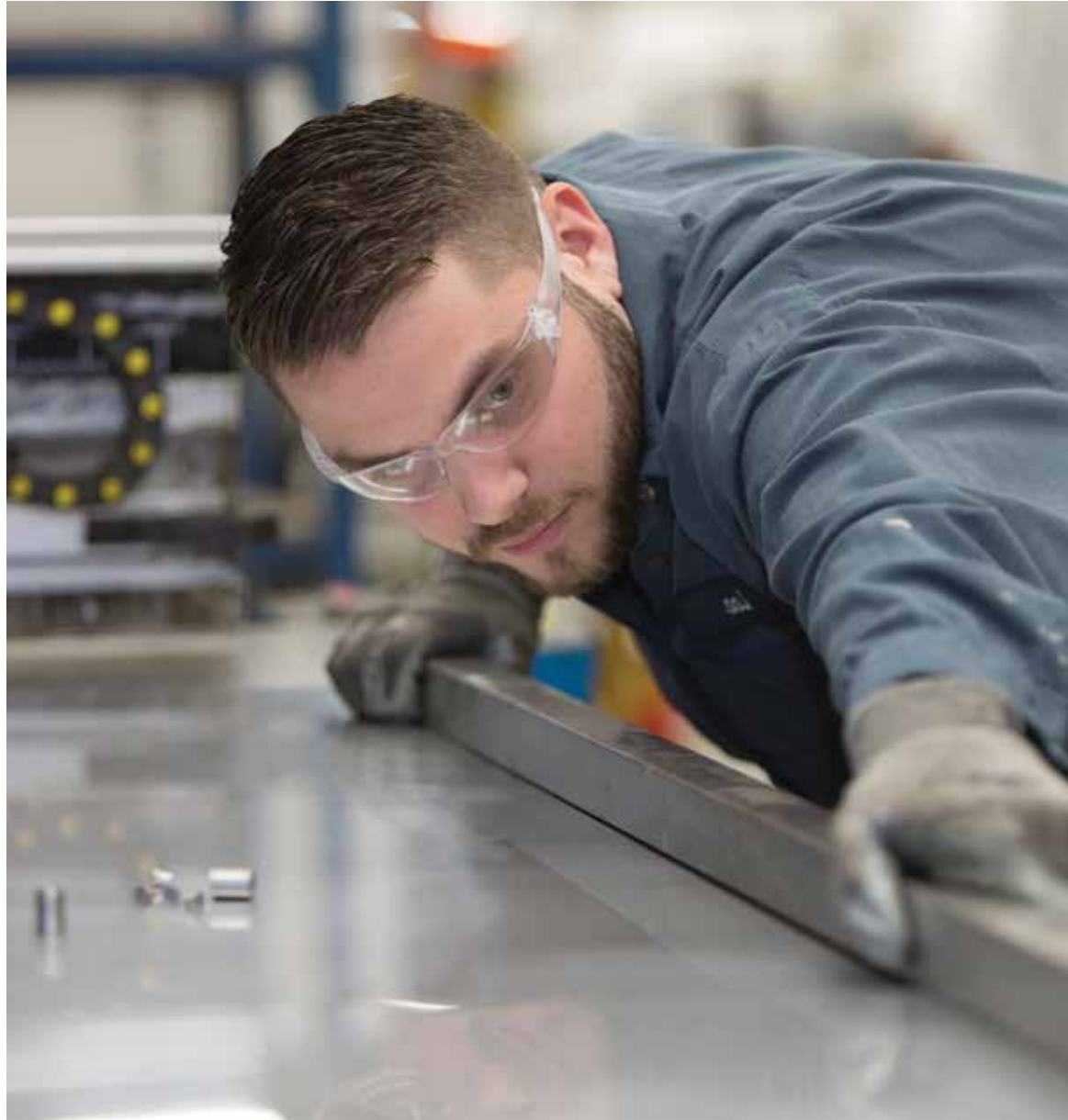
Manufacturing The Best



TECHNOLOGY

When it comes to fryers, only the best will do. Ultrafryer uses the most advanced manufacturing and robotic techniques in the industry to build high quality products that drive our customers' success year after year.





PEOPLE

Our highly skilled associates take pride in building fryers that outshine the competition. Their commitment to workmanship is evident in the consistent quality of every fryer we produce.

CRAFTSMANSHIP

Excellence starts with innovation. The dedicated team at our San Antonio production facility is always pushing the boundaries of technology to engineer fryers that perform better, faster, and longer. When you purchase an Ultrafryer, you are investing in a product you can trust.

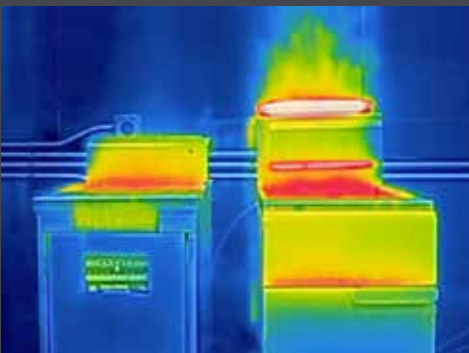
Why Choose Ultrafryer?



Stay ahead of the frying game without sacrificing food quality or taste. Our comparison tests prove that our fryers produce more product per hour than any other fryer in the industry. How do we do it? It's all about accelerated cooking. With our patented phased-array heat exchanger and zero-maintenance infrared burner, Ultrafryer delivers ultra-fast heat transfer, so shortening recovers temperature faster—even on the busiest days. The result? Food cooks more quickly and absorbs less oil. It just tastes better.

SUPERIOR ENERGY SAVINGS

Produce more great-tasting food and save energy, too. Our heat exchangers are designed to transfer more energy to the shortening, reducing energy waste out the exhaust flue. This translates into energy savings of up to 50% over the competition.

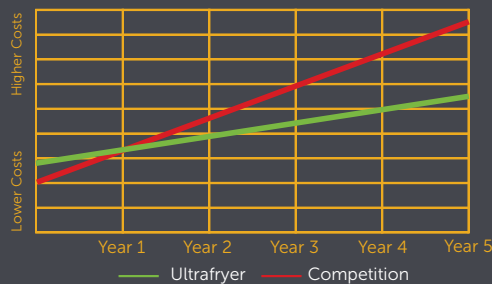


The Ultrafryer on the left has a much lower exhaust temperature than the competitor's fryer on the right.

EXCEPTIONAL RELIABILITY

We know fryer reliability equals profit. You can't afford to deal with a fryer that's out of commission or in need of maintenance. Lower-cost options may seem appealing at first, but lead to enormous business losses over time.

That's why our fryers are designed to perform and built to last. Ultrafryer products boast the lowest lifetime ownership costs of any fryer on the market today.





FRYING SIMPLICITY

Ultrafryer integrates high-tech features to make frying easier and more efficient. We understand your goals: Make it user-friendly. Use less oil. Reduce labor costs. Produce better-tasting food. Our technologies simplify the frying game to achieve results.



TOUCHSCREEN & TOUCHPAD CONTROLS

We take the guesswork out of frying with intuitive touchscreen controls designed for every skill level. Train new team members in minutes without worrying about downtime or lost productivity. Now, every recipe is at the touch of a button. Optional eight menu button controls available.

Our ten menu touchpad controls are easy to use for non-skilled employees and are available as an upgrade from our thermostatic controls.



PATENTED HEAT EXCHANGERS

We designed our heat exchangers to match your menu items so every batch comes out delicious every time and saves energy. We also offer most of our fryers with powerful electric heat exchangers.




ULTRACLEAR® FILTRATION

Clean your shortening with our state-of-the-art filtration system to enhance food quality and extend oil life.

INCREASE PRODUCTION

Many of our fryers can be ordered in multiple vat batteries to increase production and allow you to cook various foods at once.



*“I’ve cooked more than **\$40 million** in fried chicken with these fryers, and they still work like champions. My fryers have to be very reliable, and these are. I serve customers all day long at Atlanta’s Jackson Hartsfield Airport, and the fried food comes out perfect every time. The dependability of these fryers is unbeatable.”*

-Mack Wilbourn, Mack II

UltraPro® 14 SERIES



ULTRAPRO® 14 SERIES

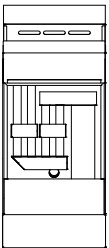
Imagine the best of both worlds: the serious power of a large fryer with the compact footprint of a 14-inch fryer. That's the UltraPro 14 series.

Our most cost-effective fryer, the UltraPro 14 comes standard with all the high-performance features you need to produce great-tasting fried foods time after time.

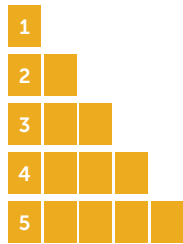
The UltraPro 14 series is perfect for fried sides like french fries, onion rings, egg rolls, chicken strips, and wings.

Any way you fry it, you will decrease costs and increase profits.

HEAT EXCHANGER & VAT CONFIGURATION



PAR-3 Phased Array Heat Exchanger with IR Burner



Up to 5 vats

STANDARD FEATURES

- UltraStat® 402 touchscreen controls
- 14" x 14" vat
- Infrared burner paired with a PAR-3 phased-array heat exchanger
- Electronic ignition
- UltraGuard™ automatic melt cycle with vat protection
- Total stainless steel construction
- Heavy duty casters with front-locking brakes
- Two fry baskets per vat (each 12.25"L x 5.8"W x 6.75"D)

OPTIONS

- UltraClear® Filtration
- Quick ship program available

ACCESSORIES

Contact your sales representative for the full line of accessories.

UTILITY REQUIREMENTS

120 V, 60 HZ, 1 phase, 8.5 amps.

GAS SPECIFICATIONS†

Model#	Oil Capacity	Size H x D x W*	Gas Inlet	BTUH
IRS-14-UC	45 lb (22 liters)	42.12" x 36.31" x 15.4" (1070 x 922 x 391 mm)	7" water column NG 14" water column LP	90,000

† All specifications are based on a single vat, base model unit.

* For multi-vat battery widths, multiply the number of vats by width of a single unit.

ULTRAGOLD™ 14 SERIES



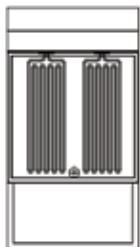
ULTRAGOLD™ 14 SERIES

The UltraGold 14 packs the power of a large fryer in a smaller footprint. It comes standard with UltraStat® 23 controls and our PAR-3 phased-array heat exchanger.

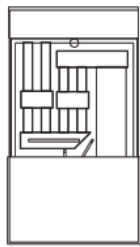
Combine up to six vats to increase production and choose from no filtration, UltraClear® or UltraClear® Plus filtration.

The UltraGold 14 series is perfect for fried sides like onion rings, french fries, chicken strips, and wings.

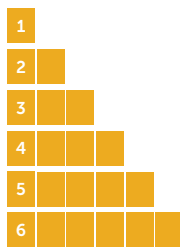
HEAT EXCHANGER & VAT CONFIGURATION



Electric



PAR-3 Phased Array Heat Exchanger



Up to 6 vats

GAS SPECIFICATIONS†

Model#	Oil Capacity	Size H x D x W*	Gas Inlet	BTUH
P30-14	58 lb (26.3 liters)	44.81" x 34.23" x 14.88" (1138 x 869 x 378 mm)	7" water column NG 14" water column LP	90,000

ELECTRIC SPECIFICATIONS†

Model#	Oil Capacity	Size H x D x W*	Voltage 60HZ	Kw	Amps	Phase/Wires
E17-14	45 lb (22 liters)	40.5" x 32" x 15.75" (1029 x 813 x 400 mm)	208 240	17 17	47 41	3/3W 3/3W

† All specifications are based on a single vat, base model unit.

* For multi-vat battery widths, multiply the number of vats by width of a single unit.

STANDARD FEATURES

- Energy Star® rated
- PAR-3 phased-array heat exchanger
- burner
- UltraStat® 23 computer controls
- UltraGuard™ automatic melt cycle with vat protection
- One vat
- Stainless steel construction
- Pilotless electronic ignition
- Heavy-duty casters
- Drain cleaning rod and vat cleaning brush
- Two baskets (each 16.37"L x 8"W x 6.75"D)

OPTIONS

- UltraClear® Filtration
- UltraClear® Plus Filtration
- Up to six vats

ACCESSORIES

Contact your sales representative for the full line of accessories.

UTILITY REQUIREMENTS

120 V, 60 HZ, 1 phase, 8.5 amps.

ULTRAGOLD™ 18 SERIES



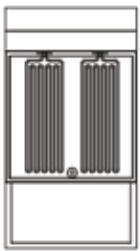
ULTRAGOLD™ 18 SERIES

If you need a fryer with higher production capacity than our 14 series but want the same made-to-order features, try the UltraGold 18.

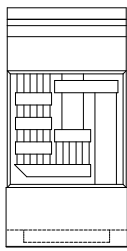
Choose high-efficiency gas or electric operation. Combine up to six vats to increase production. Choose from a range of options to suit your needs, from UltraSense oil management to one-touch filtration.

The UltraGold 18 series occupies the middle ground: not too big or too small. It's perfect for bone-in chicken, and large-volume french fries, onion rings, tenders, wings, and seafood.

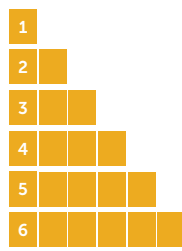
HEAT EXCHANGER & VAT CONFIGURATION



Electric



PAR-3 Phased Array Heat Exchanger



Up to 6 vats

STANDARD FEATURES

- Energy Star® rated
- Thermostatic controls
- 18" x 18" vat
- PAR-3 phased-array heat exchanger
- Pilotless electronic ignition
- Six fast-flow filter envelopes
- Stainless steel construction
- Heavy-duty casters (2 brakes)
- Drain cleaning rod and vat cleaning brush
- Two baskets per vat (each 16.37"L x 8"W x 6.75"D)

OPTIONS

- UltraStat™ 23 computer controls
- UltraGuard™ automatic melt cycle with vat protection
- UltraClear® Filtration
- UltraClear® Plus Filtration
- Up to six vats
- Freestanding dump station
- Heat lamp

GAS SPECIFICATIONS†

Model#	Oil Capacity	Size H x D x W*	Gas Inlet	BTUH
P30-18	70-110 lb (36-49.9 liters)	40" x 40" x 19.75" (1016 x 1016 x 502 mm)	7" water column NG 14" water column LP	110,000

ELECTRIC SPECIFICATIONS†

Model#	Oil Capacity	Size H x D x W*	Voltage 60HZ	Kw	Amps	Phase/Wires
E20-18	70-110 lb (36-49.9 liters)	40" x 40" x 19.75" (1016 x 1016 x 502 mm)	208 240	20 20	48.1 56	3/3W 3/3W

† All specifications are based on a single vat, base model unit.

* For multi-vat battery widths, multiply the number of vats by width of a single unit.

ACCESSORIES

Contact your sales representative for the full line of accessories.

UTILITY REQUIREMENTS

120 V, 60 HZ, 1 phase, 8.5 amps.

ULTRAGOLD™ 20 SERIES



Optional Equipment Shown

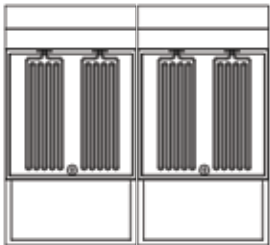
ULTRAGOLD™ 20 SERIES

The UltraGold 20 is one of the biggest and most powerful fryers on the market. They are also a perfect choice for high-volume frying of bone-in chicken and seafood.

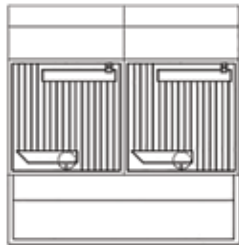
Like our other UltraGold fryers, the 20 series is fully customizable. Choose high-efficiency gas or electric operation. Combine up to six vats to increase production. Choose from a range of options to suit your needs, from UltraSense oil management to one-touch filtration.

If you are serious about producing lots of great-tasting food while saving on oil expenses and energy, look no further than the UltraGold 20.

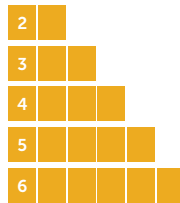
HEAT EXCHANGER & VAT CONFIGURATION



Electric



PAR-2 Phased Array Heat Exchanger



2 to 6 vats

STANDARD FEATURES

- Energy Star® rated
- Thermostatic controls
- 20" x 20" vat
- PAR-2 phased-array heat exchanger
- Pilotless electronic ignition
- 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)

OPTIONS

- UltraStat™ 23 computer controls
- UltraGuard™ automatic melt cycle with vat protection
- Up to six vats
- UltraClear® Filtration
- UltraClear® Plus Filtration
- Freestanding dump station
- Heat lamp

GAS SPECIFICATIONS†

Model#	Oil Capacity	Size H x D x W*	Gas Inlet	BTUH
P20-20	125 lb (63.7 liters)	40.8" x 41.4" x 43" (1036 x 1052 x 1092 mm)	7" water column NG 14" water column LP	75,000

ACCESSORIES

Contact your sales representative for the full line of accessories.

ELECTRIC SPECIFICATIONS†

Model#	Oil Capacity	Size H x D x W*	Voltage 60HZ	Kw	Amps	Phase/Wires
E20-20	125 lb (63.7 liters)	40.8" x 39.7" x 43" (1036 x 1008 x 1092 mm)	208 240	20 20	56 48	3/3W 3/3W

UTILITY REQUIREMENTS

120 V, 60 HZ, 1 phase, 8.5 amps.

† All specifications are based on a double vat, base model unit.

* For multi-vat battery widths, multiply the number of vats by width of a single unit.

ULTRAGOLD™ RIGHT SIZE RS



Optional Equipment Shown



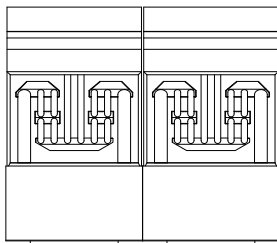
ULTRAGOLD™ RIGHT SIZE RS SERIES

The UltraGold Right Size series is designed to meet your high-volume needs while ensuring energy efficiency. Unlike competitor fryers that only hold two fry baskets per vat, the RS holds three baskets per vat, so you can cook more food. You'll save on oil as well — two right size fryers will easily replace three traditional 50 pound fryers saving up to 15% in oil per refill.

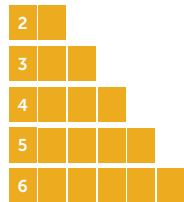
The RS series comes standard with UltraGuard vat protection and powerful, infrared dual burners, each of which is paired with our phased-array heat exchanger. Add the optional UltraSense dual oil management system to save even more money on oil and labor costs. Like our other UltraGold fryers, the RS series can be expanded to up to six vats to increase production.

The RS series is perfect for bone-in chicken and large-volume french fries, onion rings, tenders, wings, and seafood. Fry your best with the UltraGold RS series fryers.

HEAT EXCHANGER & VAT CONFIGURATION



Phased Array Heat Exchanger with Dual Infrared Burners



2 to 6 vats

GAS SPECIFICATIONS†

Model#	Oil Capacity	Size H x D x W*	Gas Inlet	BTUH
IR-RS-20x14-2	65 lb per vat (29.5 liters)	40.82" x 40.13" x 42.94" (1036 x 1085 x 1095 mm)	7" water column NG 14" water column LP	120,000 per vat

† All specifications are based on a double vat, base model unit.
* For multi-vat battery widths, multiply the number of vats by width of a single unit.

STANDARD FEATURES

- Energy Star® rated
- Thermostat controls
- 20" x 14" vat
- Dual infrared burners, each paired with phased-array heat exchanger
- Electronic ignition
- Six fast-flow filter envelopes
- Total stainless steel construction
- Heavy-duty casters (2 brakes)
- Wash wand shortening return (UC)
- Automatic shortening vat return (UCP)
- Drain cleaning rod and vat cleaning brush
- Baskets (3 ea. 13.25"L x 6.5"W x 6"D)

OPTIONS

- UltraStat™ 402 touchscreen controls
- UltraStat™ 23 computer controls
- UltraGuard™ automatic melt cycle with vat protection
- Up to six vats
- UltraClear® Filtration
- UltraClear® Plus Filtration

ACCESSORIES

Contact your sales representative for the full line of accessories.

UTILITY REQUIREMENTS

120V, 60 hz, 1 phase, 1.2 amps ea. vat + 3.1 amps with pump motor

FILTRATION SYSTEMS



ULTRACLEAR® FILTRATION

Add our UltraClear filtration system to any of our fryers to keep your oil clean and extend its usable life. It's easy to use; simply turn the drain handle and flip the pump on.

- All stainless steel construction
- Oversized drain trough
- Pump, hose, and wand included



ULTRACLEAR® PLUS FILTRATION

Our UltraClear Plus filtration system has the same features as the UltraClear system with the added benefit of internal plumbing and automatic shortening vat return.

FILTER OPTIONS



Triple Filtration

Includes a breeding strainer, sludge pan, and sludge pan screen. Designed for our portable filter machine.



Stainless Steel Filter Screen

Collects even the smallest crumbs to keep oil clean.



Drain Valve & Boil Out Hose



Auto Oil Removal Hose

Allows you to configure the filtration system to pump oil directly out of the building to a holding tank.



Portable Filter Machine

Our filter machine allows you to filter multiple fryers without having to use a dedicated built-in filtering system. The best part? It's portable, lightweight, and easy to clean.

CONTROLLERS & ACCESSORIES



ULTRASTAT™ 402 10-BUTTON TOUCHSCREEN CONTROLS

Our UltraStat 402 ten button touchscreen controls are designed with graphics that make it easy for everyone on your team to quickly program the right menu items, every time.



ULTRASTAT™ 402 8-BUTTON TOUCHSCREEN CONTROLS

Our UltraStat 402 eight button touchscreen controls are exactly the same as our 10-button controller but the buttons are spread out making selecting a menu item easier.



ULTRASTAT™ 23 10-BUTTON TOUCHPAD CONTROLS

Our UltraStat 23 ten button touchpad controls are easy to use and program. It automatically monitors cook temperatures and hold times to avoid undercooked food.

BASIC DIAL-CONTROL THERMOSTAT

Our dial-controlled thermostat prevents the vat from dry firing or scorching shortening during the melt cycle.

ACCESSORIES



Splash Guards

Splash guards on the sides of fryers will keep grease where it belongs, in the vat and away from surrounding equipment.



Mesh Grill

Capture bread crumbs with this optional mesh grill.



Stainless Steel Vat Covers

Keep debris out of the fryer when not in use. All stainless steel construction.



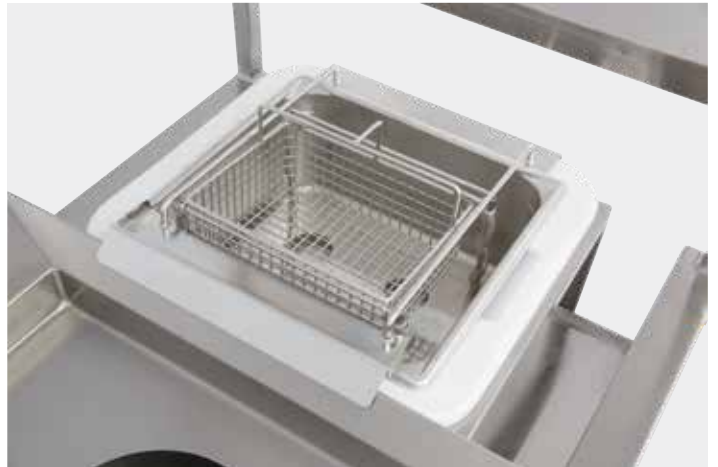
“Ultrafryer is a cut above the rest.”

- Alan Ratman, Katella Deli

“Going with Ultrafryer was the best decision I could have made.”

- Wienerschnitzel

BATTER STATION



HIGH SPEED CUSTOM BATTER STATION

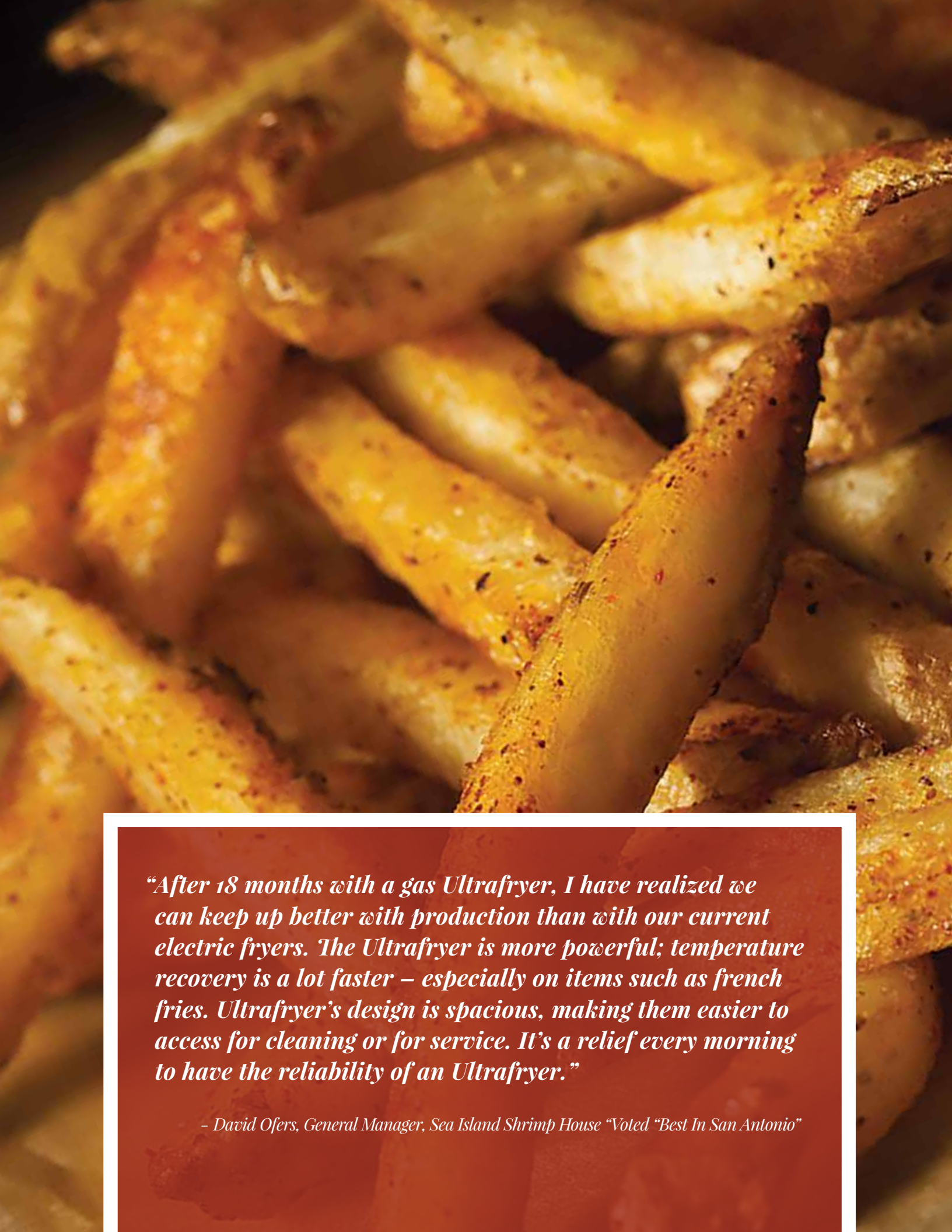
This is the ideal batter station for operations that require the highest level of preparation, volume, speed, and efficiency. Its design combines a motorized, high-speed sifter with a dough-ball separator for more evenly battered products and less waste.

RE THERMALIZER



ULTRATHERM® ELECTRIC RETHERMALIZER MODEL REO-1620

- Thaws, heats, and holds frozen food packets (chubs)
- Can accommodate twelve product bags at once
- Optional twelve-button timer
- Lever-action handle for drain
- Twin chrome-plated wire baskets with dividers
- Open-based construction
- Hinged access door
- All stainless steel construction
- Automatic water fill
- Automatic low-water heat shut-off



“After 18 months with a gas Ultrafryer, I have realized we can keep up better with production than with our current electric fryers. The Ultrafryer is more powerful; temperature recovery is a lot faster – especially on items such as french fries. Ultrafryer’s design is spacious, making them easier to access for cleaning or for service. It’s a relief every morning to have the reliability of an Ultrafryer.”

- David Ofers, General Manager, Sea Island Shrimp House “Voted “Best In San Antonio”

Ultrafryer®

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