

UltraPro™ 14

B-IRC-14-UC with UltraClear Filtration

Built with the same serious power of our large fryers with the compact footprint of a 14 inch fryer — Introducing the UltraPro 14. You'll simply fry better with the patented PAR-3 heat exchanger and zero-maintenance infrared burner. You'll enjoy instant oil temperature recovery — even in the hottest, highest volume situations.

Our UltraSense™ dual oil management system automatically alerts your operator when the oil is in good condition, at its mid-life, or needs changing. This system also detects oil levels to guard against dry firing. This directly increases performance while decreasing lifetime ownership costs.

The intuitive touchscreen controls are easy to use and training new employees can be done in minutes.

This innovative combination of standard features and functionality sets the bar for all other manufacturers in the industry. Any way you fry it, you will decrease costs and increase profits.

STANDARD FEATURES

- Energy Star® rated
- Infrared burner
- Par-3 heat exchanger
- UltraClear filtration system
- UltraStat® 402 touchscreen controller
- UltraGuard—automatic melt cycle with vat protection
- Stainless steel cabinet
- Stainless steel vat
- Heavy duty casters with front locking brakes
- Fry baskets per vat:
2 each 12.25"L x 5.8"W x 6.75"D
- Fast flow filter envelope
- Input power 90,000 BTUH

OPTIONS & ACCESSORIES

- Vat covers
- Splash guards
- Fast flow filter pads
- ¾" gas line



Project _____

Item _____

Quality _____

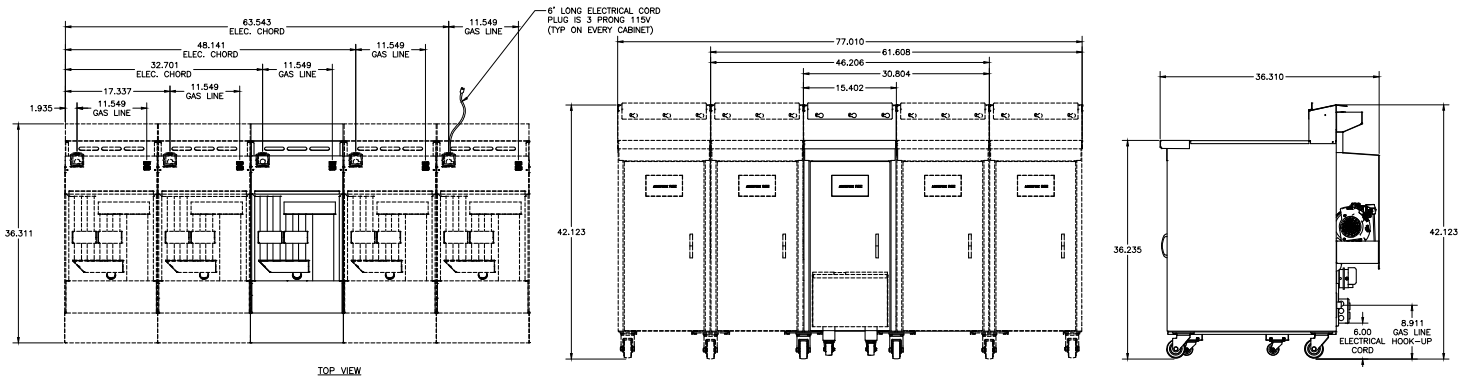
Approval _____

Date _____

Ultrafryer®

UltraPro™ 14

B-IRC-14-UC with UltraClear Filtration



Sales ID#	Oil Capacity	Overall Size (H x D x W)	Gas Inlet	Net Weight	Shipping Info
B-IRC-14-UC	45 lbs (22 liters) per vat	42.12" x 36.31" x 15.4" (1070 x 922 x 391 mm)	7" water column natural gas 14" water column propane	150 lbs (68 kgs)	F.O.B. Factory San Antonio, Texas

ELECTRICAL REQUIREMENTS

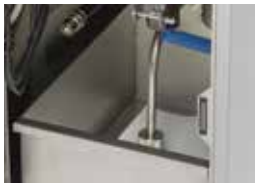
120V, 60 HZ, 1 Phase, 8.5 amps
Electrical cord is 6' and located on LH side in rear

PERFORMANCE SPECIFICATIONS

Nominal Vat Size: 14" (356mm x 356mm)
Energy Input Rate: 90,000 BTU/hr (95 megajoules)
Shortening Capacity: 45 lbs. (22 liters)

FILTER

UltraClear triple filtration



ULTRASENSE™

Dual oil sensing technology

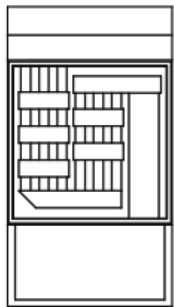


CONTROLS

UltraStat® 402 touchscreen controls



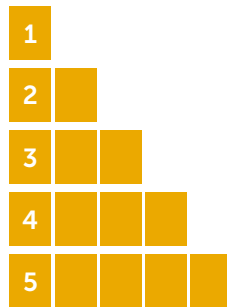
HEAT EXCHANGER & VAT CONFIGURATION



PAR-3



Infrared Burner



Up to 5 vats

GAS REQUIREMENTS

3/4" gas line is required to operate fryer, not included with fryer.

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