



MODEL: IR-RS-20x14-UC with UltraClear Filtration

Standard Features:

- Infrared Heat Exchanger
- UltraClear filtration system
- UltraStat Touch Controller
- Ultraguard—Automatic melt cycle with vat protection
- Total Stainless Steel Construction
- Heavy Duty Casters with Front Locking Brakes
- Fry Baskets per vat 2 each—16 3/8" L x 8" W x 6 3/4" D
or 3 each—13.25" L x 6.5" W x 6" D
- Fast flow filter envelope
- Cook Zone Size -20" L x 14" W x 4" D
- Input Power 120,000 BTU'S per hour
- Shortening Disposal Valve



Options and Accessories:

- Vat Covers
- Splash Guards
- Rear Heat Tape
- Fast Flow Filter Pads
- Stainless Steel Filter Screen
- Drain Valve for Filter Tub
- Boil Out Hose
- Shortening Disposal Line
- 48" Gas Quick Disconnect

Project _____

Item _____

Quality _____

Approval _____

Date _____

Specifications

Designed to meet high production frying needs with low energy cost

The Ultrafryer® Systems IR-RS-20x14-UC is a battery of three to four fryers designed to meet high volume frying needs while providing the maximum in fuel savings. The Ultrafryer® IR-RS-20x14-UC fast recovery shortens cooking time, allows for large loads during batch cooking, and reduces shortening absorption. UltraStat Touch Controller, pilotless electronic ignition, and melt cycle are standard features, ensuring accurate temperature control and limiting temperature excursions, producing a perfectly cooked product while maintaining shortening quality. The Phased Array Heat Exchanger provides a large surface area and extended path of travel for the combustible gases, ensuring fast recovery, uniform heat distribution.

The IR-RS-20x14-UC vats, cabinet and carriage frame are fabricated from high quality stainless steel to ensure a long service life.

The IR-RS-20x14-UC is equipped with the UltraClear filter system to increase shortening life while retaining quality. The filter system, which fits under the fryer, features an oversized drain and drain trough to allow quick drainage and eliminate clogging. The Fast Flow filter envelope removes sediment and impurities created in the frying process.

The IR-RS-20x14-UC has a shortening capacity of 65 lbs. The cooking zone is 20" x 14" (508 mm x 355.6mm). The IR-RS-20x14-UC is rated at 120,000 BTU/hr.



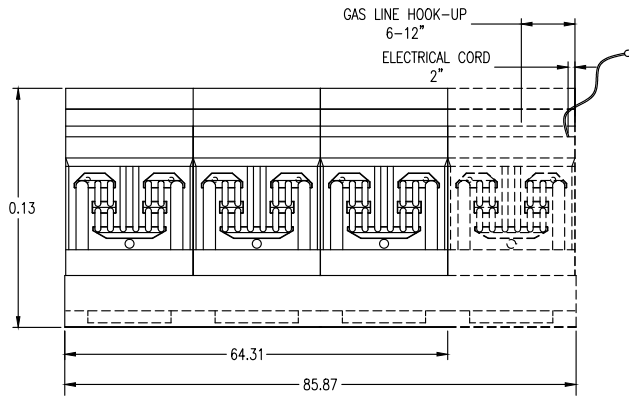
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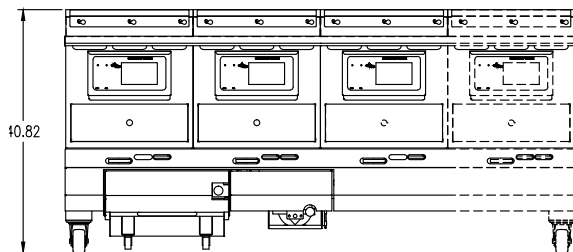


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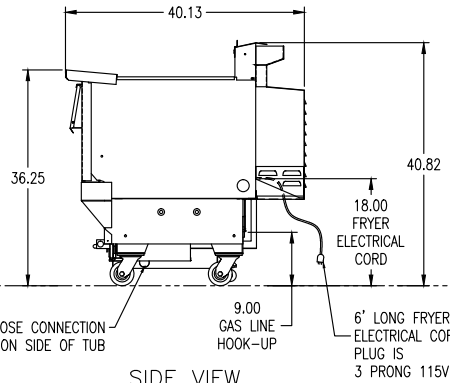
with UltraClear Filtration



TOP VIEW



FRONT VIEW



SIDE VIEW

Sales ID#	Shortening Capacity	Overall Size			Net Weight	Shipping Info
		Height	Depth	Width		
IRRS-20x14-3-UC	65 lbs per vat	40.82" (1036mm)	40.13" (1085mm)	64.31" (1633mm)	810 lbs (353.8 kg)	F.O.B. Factory San Antonio, Texas
IRRS-20x14-4-UC	65 lbs per vat	40.82" (1036mm)	40.13" (1085mm)	85.87" (2181mm)	987 lbs (442.3 kg)	F.O.B. Factory San Antonio, Texas

ELECTRICAL AND GAS REQUIREMENTS FOR OPERATING SYSTEM:

120 V, 60 HZ, 1 phase, 1.2 AMPS EA. VAT + 3.1 AMPS WITH PUMP MOTOR.

Electrical cord is 6' long and located on RH side in rear

GAS INLET PRESSURE TO FRYER REQUIRED:

7" water column natural gas 3/4" Gas Line connection required for 2 vats

14" water column propane 1 1/4" gas line connection required for 3-6 vats

PERFORMANCE SPECIFICATIONS:

Nominal Vat Size : 20" x 14" (508 mm x 355.6mm)

Energy Input Rating : 120,000 BTU's / hr

Shortening Capacity : 65 lbs

Due to continuing engineering development and improvements, specifications are subject to change without notice.

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