

# UltraMax™ 14 Electric Series

## B-E17-14-UC with UltraClear Filtration

UltraMax 14 electric fryers pack the power of large fryers in a smaller footprint. Fast recovery during heavy use is why the UltraMax 14 series is perfect for fried sides like onion rings, french fries, chicken strips, and wings.

Computer controls and melt cycle are standard features on every fryer, ensuring accurate temperature control and limiting temperature excursions, ensuring food is perfectly cooked.

If you're looking for customizable features, this is the fryer for you. Combine up to six vats to increase production. Choose from a range of options to suit your needs.



### STANDARD FEATURES

- High efficiency flat bar heating element
- UltraClear™ filtration system
- Computer controls
- Total stainless steel construction
- Heavy-duty casters

### OPTIONS

- UltraStat™ 402 touchscreen controls
- UltraClear™ Filtration
- Add up to six vats

### ACCESSORIES

- Vat covers
- Splash guards
- Triple baskets
- Dump station
- Fast Flow filter pads
- Stainless steel filter screen
- Triple filtration
- Drain valve for filter tub
- Boil out hose
- Shortening disposal line

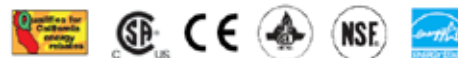
Project \_\_\_\_\_

Item \_\_\_\_\_

Quality \_\_\_\_\_

Approval \_\_\_\_\_

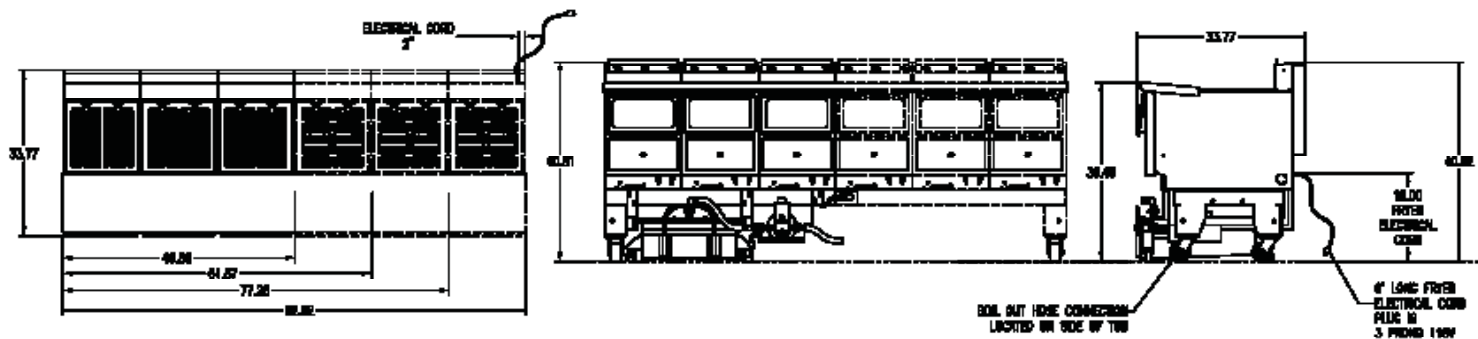
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**Ultrafryer**  
Systems

# UltraMax™ 14 Electric Series

## B-E17-14-UC with UltraClear Filtration



Sales ID#	Oil Capacity	Overall Size (H x D x W)	Nominal Vat Size	Net Weight	Shipping Info
B-E17-14-3-UC	45 lbs (22 liters) per vat	40.8" x 33.7" x 46.5" (1070 x 856 x 1181 mm)	14" (355.6 x 355.6mm)	720 lbs (327.2 kgs)	F.O.B. Factory San Antonio, Texas
B-E17-14-4-UC	45 lbs (22 liters) per vat	40.8" x 33.7" x 61.8" (1070 x 856 x 1572 mm)	14" (355.6 x 355.6mm)	970 lbs (440.9 kgs)	F.O.B. Factory San Antonio, Texas
B-E17-14-5-UC	45 lbs (22 liters) per vat	40.8" x 33.7" x 77.2" (1070 x 856 x 1963 mm)	14" (355.6 x 355.6mm)	1212 lbs (550.9 kgs)	F.O.B. Factory San Antonio, Texas
B-E17-14-6-UC	45 lbs (22 liters) per vat	40.8" x 33.7" x 92.6" (1070 x 856 x 2352 mm)	14" (355.6 x 355.6mm)	1440 lbs (654.5 kgs)	F.O.B. Factory San Antonio, Texas

Determined in accordance with ASTM F1361-91 Standard Test Method for the performance of open vat fryers. Energy input rating 17 kW min.

### CONTROL ELECTRICAL REQUIREMENTS

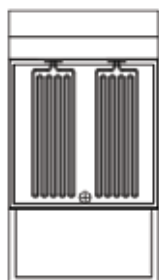
Controller 120V, 60 HZ, 1 Phase, 8.5 amps

Electrical cord is 6' long and located on RH side in rear. (control circuit)

### ELECTRICAL SPECIFICATIONS

Model	Voltage 60HZ	Phase	kW	Amps
18"	208	3/3w	17	47 per vat
	240	3/3w	17	41 per vat

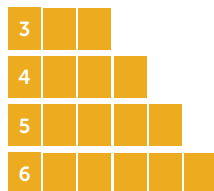
### HEATING ELEMENT & VAT CONFIGURATION



Electric



Flat Bar Element



3 to 6 vats

### FILTER SYSTEM

UltraClear Filtration



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