

# UltraMax™ 14 Electric Series

F-E17-14

The UltraMax 14 electric fryer packs the power of a large fryer 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. Choose from a range of options to suit your needs.



## STANDARD FEATURES

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

## OPTIONS

- UltraStat™ 402 touchscreen controls
- UltraClear™ Filtration
- UltraSense™ Oil Management

## 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

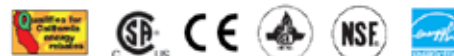
Project \_\_\_\_\_

Item \_\_\_\_\_

Quality \_\_\_\_\_

Approval \_\_\_\_\_

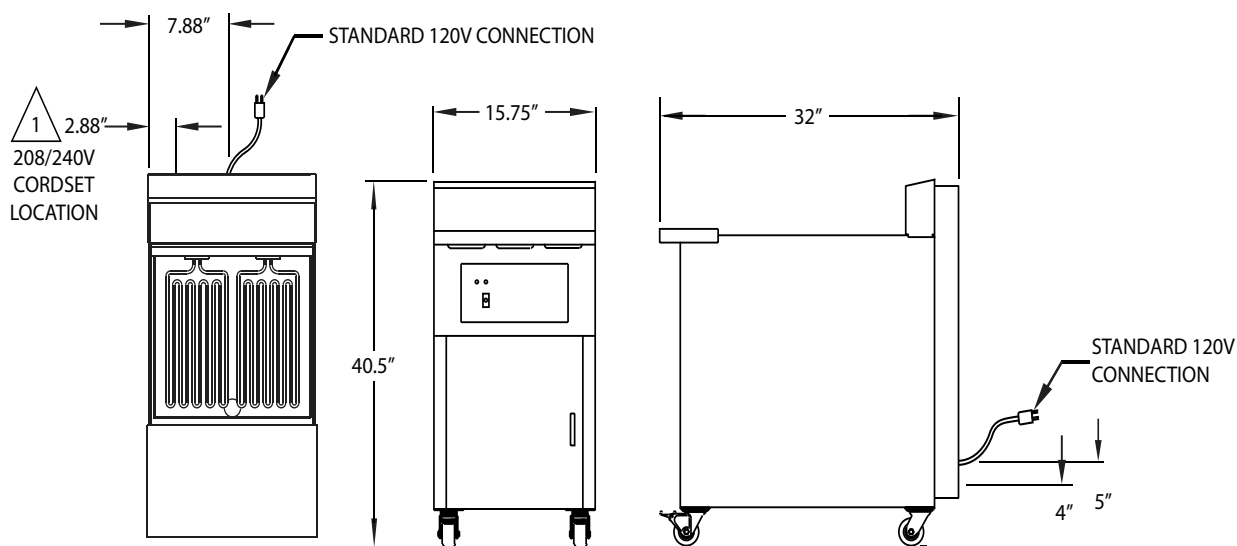
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**Ultrafryer**  
Systems

# UltraMax™ 14 Electric Series

F-E17-14



| Sales ID# | Oil Capacity               | Overall Size (H x D x W)                        | Nominal Vat Size         | Net Weight             | Shipping Info                     |
|-----------|----------------------------|---|--------------------------|------------------------|-----------------------------------|
| B-E17-14  | 45 lbs (22 liters) per vat | 40.8" x 33.7" x 15.75"<br>(1070 x 856 x 400 mm) | 14"<br>(355.6 x 355.6mm) | 250 lbs<br>(113.4 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.

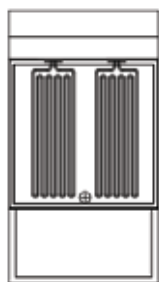
## CONTROL ELECTRICAL REQUIREMENTS

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 |

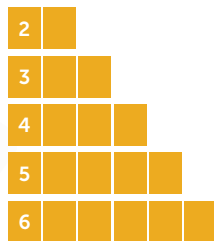
## HEATING ELEMENT & VAT CONFIGURATION



Electric



Flat Bar Element



2 to 6 vats

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