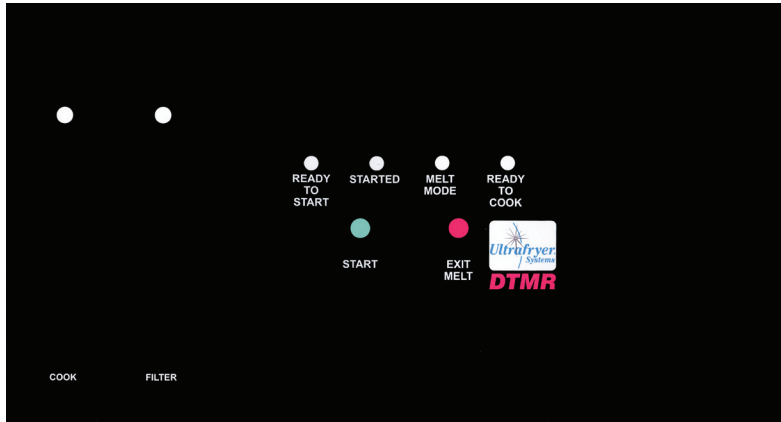


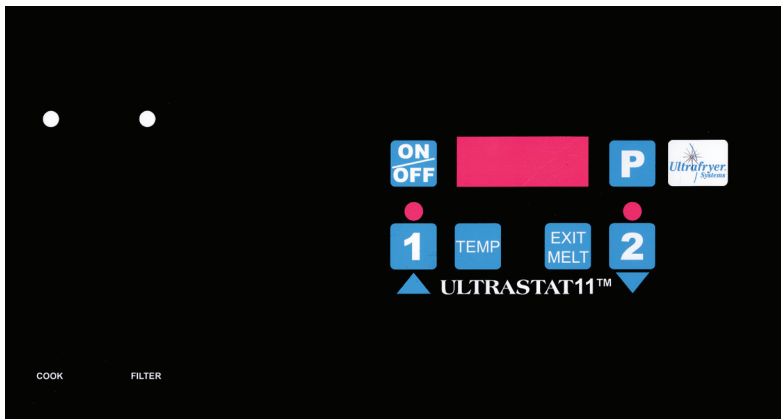
Ultrafryer Systems, Inc.
U03, U11, and U23
Computer Controls

Project _____
Item _____
Quantity _____
Approval _____
Date _____



U03 CONTROLS

- **Automatic Vat Protection** - Prevents the vat from dry firing.
- **Melt Cycle** - Prevents scorching of the shortening
- **Easy to Use Dial Thermostat**
- **Standard on every fryer**



U11 CONTROLS

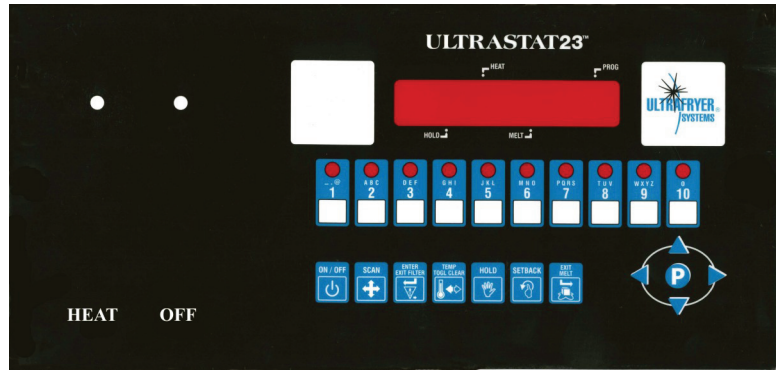
- **Electronic Temperature Control** - Allows for precise temperature control
- **Temperature/Cooktime Display** - Visual temperature display at actual set point.
- **Front Panel Temperature Adjustment** - Easy to change cook temperature
- **Timing Multiple Cook Times** - Can program two different cooking events
- **Alarm** - Can program alarm to sound as cook time elapses
- **Operates Basket Lifts** - Will operate two basket lifts independently
- **Password Protected** - Prevents unauthorized changing of settings



Ultrastat 23

Built-In Cooking Controller

10 Product Keys



Ensure Food Safety and Quality

Product that is undercooked or held too long in the Danger Zone (40° - 140°F/5°-60°C) can potentially expose your customers and crew to dangerous food-borne illness. Bacteria multiplication can be prevented by controlling the time a product is cooked and/or held. The Ultrastat 23 helps operators avoid food safety dangers by automatically monitoring these cook and hold times. Precisely timed products deliver consistently good tasting food to your customers. Hold timers also ensure that expired product is never served.

Increase Yields

Independent tests show the cooking curve provides the best and most consistent yields across load sizes and cooking temperatures, regardless of product temperature and moisture content. A reduction in food waste can also be realized.

Easy to Program

mobile phone style and predictive text programming reduces training time and increases productivity.

User-Friendly Messaging

14-segment 8-character displays allow a greater range of names and prompts to be used. Create your own product menu and action alarm names, or choose from a pre-programmed library of standard menu items.

Secure Operation

Separate pass codes for store managers and employees prevent unauthorized re-programming.

Standard Ultrastat 23 Features

- ✓ 10 Product Keys to support ever changing menus. More space for LTOs (limited time offers).
- ✓ Fully RoHS compliant
- ✓ Larger LED displays with 8 characters
- ✓ Appliance mode front-panel selectable: gas and electric.
- ✓ Replaceable menu strip for quick and easy menu changes.
- ✓ Replaceable feature key menu strip with globalized symbols
- ✓ SCK Xwire™ wireless communications compatible for the networked kitchen

Optional Ultrastat 23 PLUS

Features

- ✓ Product and Action Alarm name library programming
- ✓ Adjustable audio alarm levels
- ✓ Diagnostic feature to assist with testing all inputs and outputs
- ✓ 3 pre-programmed fryer types (Universal Appliance Control)
- ✓ Energy-saving "set back" mode
- ✓ 3 action alarms per key
- ✓ 10 cooking stages instead of one
- ✓ Twice the hold times
- ✓ Filter lockout oil management
- ✓ SCK Link® software giving you the most advanced communications capability available for HACCP reporting and automated on-line kitchen management.

SPECIFICATIONS

MECHANICAL

- ✓ Controller: .060 aluminum front panel
- ✓ Chassis: .040 aluminum
- ✓ Faceplate: polyester with back-printed text and removable menu trip
- ✓ Maximum ambient temperature: 158°F / 70°C, 90% max. RH non-condensing

ELECTRICAL

- ✓ Power Input: 24VAC 50/60 Hz +/- 10% supplied externally
- ✓ Digital Inputs: Four 24VDC or AC
- ✓ Temperature Inputs: 1 or 2 temperature sensing thermistor probes
- ✓ Outputs: Up to 8 DC outputs to drive remote relays, control heat sources, basket lifts and solenoid valves, or other requirements
- ✓ Surface mounted circuit design
- ✓ Switch life rating: >1 million cycles
- ✓ Status indicators rated life: 50,000 hours
- ✓ Noise spike protection: 4,000 Volt (minimum) (*on timers and all properly installed controls)

SHIPPING WEIGHT

- ✓ Approx. 3 lbs. (1.4 Kg)



ORDERING INFO

Phone in order to: 1-888-331-5013
FAX order to: 1-210-731-5061

Mail order to: Ultrafryer Systems
Order Entry Office
P.O. Box 5369 San Antonio, TX 78201

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

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