

Computer Controllers

UltraStat™ – 402, 23, & 103 Controllers



ULTRASTAT™ 402 CONTROLLER

The technology may be complex, but the experience is user-friendly. Our touchscreen controls are designed with graphics that make it easy for everyone on your team to quickly program the right menu items, every time.

This computer is designed to simplify the timings process and allow operators to spend more time with customers and other important responsibilities. Quality control of cooked products is assured through the various features, notifications displays and alarms designed into the computer.

- **Automatic vat protection.** Prevents dry firing and low oil levels.
- **Cook at the push of a button.** Simple cooking, no skill needed.
- **Program up to ten menu items**
- **Programmable stage times.** Program cook times in each stage of ten stages in a cook cycle for each product key.
- **Programmable Action Alarms.** The user will be able to program up to three action alarms on each product key.
- **Programmable Timing Mode.** The computer will adjust the actual cook time taking into consideration the temperature variation due to load size, initial product temperature, product moisture content, and other factors.
- **Programmable Action Alarms.** Program up to three action alarms on each product key.
- **Programmable Temperature Setback.** Program a temperature setback to take effect whenever a fryer has not been activated for a period of time.
- **Programmable Filtration and Shortening Disposal Prompts.** Program a filtration and shortening disposal prompt based on the number of product drops. These features may also be turned off if desired.
- **Melt Cycle.** When the computer is on and the vat temperature is below the Melt Release Temperature, the computer will control the melting of the shortening.
- **Programmable Product Name Labels.** Program button name labels from a specific product library.



Ultrafryer®

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ULTRASTAT™ 23 CONTROLLER

- 10 Product keys to support ever changing menus
- Fully RoHS compliant
- Larger led displays with 8 characters
- Appliance mode front-panel selectable: gas and electric
- Replaceable menu strip for fast menu changes
- Replaceable menu strip with globalized symbols
- SCK xwire™ wireless communications
- Automatically monitors cook temperatures and hold times to avoid undercooked food
- Maintains consistent oil temperature throughout cooking curve producing perfectly cooked food
- Easy programming
- Secure pass codes for managers

ULTRASTAT™ 23 PLUS CONTROLLER

The UltraStat 23 Plus has the same features as above with the addition of the following features:

- Product and action alarm name library programming
- Adjustable audio alarm levels
- Diagnostics for testing inputs and outputs
- 3 preprogrammed fryer types (universal appliance control)
- Energy-saving "set back" mode
- 3 Action alarms per key
- 10 cooking stages instead of one
- Filter lockout oil management
- SCK link® software giving you the most advanced communications capability available for HACCP reporting and online kitchen management.

MECHANICAL

- Controller: .060 aluminum front panel
- Chassis: .040 aluminum
- Faceplate: polyester with back-printed text and removable menu strip
- 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)



ULTRASTAT™ 103 CONTROLLER

- Automatic vat protection to prevent dry firing
- Melt cycle to prevent scorching of the shortening
- Easy-to-use dial thermostat

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