

Ultrafryer®



Introducing the
OneTouch Deep Fryer

OneTouch Filtration, WiFi, & Cooking



The fryer where OneTouch does it all.

Our new OneTouch fryer is designed to be operated easily and safely. This fryer features our UltraStat® 402 touchscreen controls that can be programmed with up to ten menu items and is WiFi ready. The OneTouch Filtration system cleans your oil quickly and is 100% automatic, just press a button. The 20" vat is perfect for high production restaurants. If you need more production, simply add up to a total of six vats for the ultimate frying battery.

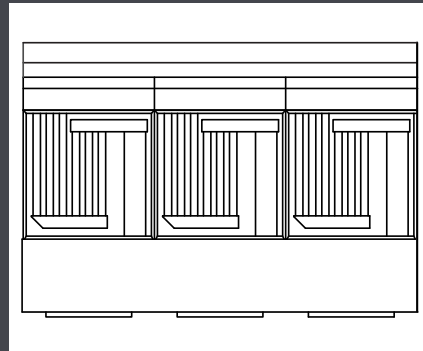
Give the new OneTouch a *fry* and take your frying program to the next level.





INTUITIVE TOUCHSCREEN CONTROLS

The technology may be complex, but the experience is user-friendly. Intuitive touchscreen controls are designed to accommodate every skill level. It's so easy, you'll be on-boarding new team members in a flash without worrying about downtime or lost productivity.



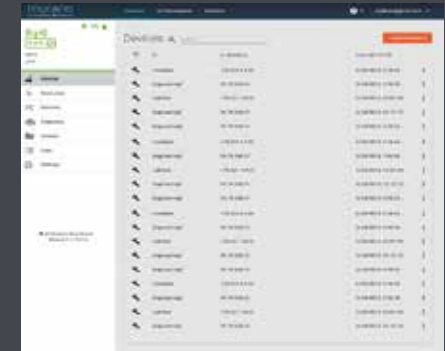
PAR-5 PHASED ARRAY HEAT EXCHANGER

At the heart of every fryer is our PAR-5 phased array heat exchanger which is perfect for bone-in chicken, seafood, chicken fried steak, or large items that require consistent temperatures throughout the cook cycle.



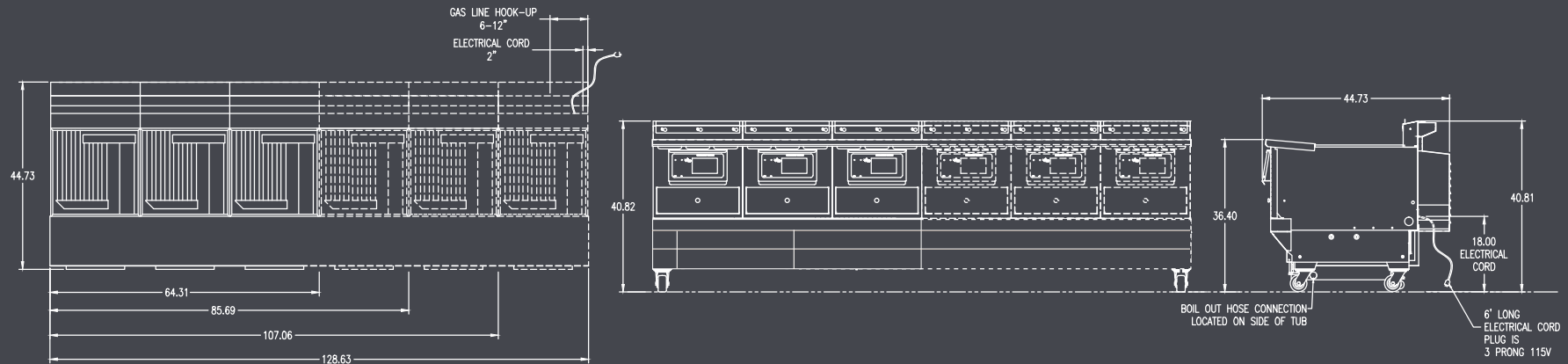
ONETOUCH FILTRATION

No more exposure to hot oil. Now you can filter your oil safely by simply touching the filtration button. Our OneTouch filtration extends the life of your oil and cleans the oil of impurities so it is ready to cook another batch of delicious food.



ONETOUCH WIFI CONTROL

Communicate with all your fryers across the nation to update software, make recipe adjustments, access oil usage, energy usage, and many other parameters so you can manage your fry program from your mobile phone or desktop computer.



Sales ID#	Oil Capacity	Overall Size (H x D x W)	Nominal Vat Size	Total BTUH	Net Weight	Shipping Info
P5-20-3-OT	125 lbs (63.7 liters) per vat	40.81" x 44.73" x 64.31"	20" x 20"	240,000	810 lbs	F.O.B. Factory San Antonio, Texas
P5-20-4-OT	125 lbs (63.7 liters) per vat	40.81" x 44.73" x 85.69"	20" x 20"	320,000	987 lbs	F.O.B. Factory San Antonio, Texas
P5-20-5-OT	125 lbs (63.7 liters) per vat	40.81" x 44.73" x 107.06"	20" x 20"	400,000	1,267 lbs	F.O.B. Factory San Antonio, Texas
P5-20-6-OT	125 lbs (63.7 liters) per vat	40.81" x 44.73" x 128.63"	20" x 20"	480,000	1,400 lbs	F.O.B. Factory San Antonio, Texas

Ultrafryer®

Ultrafryer has been producing premium-performance gas and electric fryers since 1969. Expertly manufactured deep in the heart of Texas, every single fryer is built by our team of skilled associates using the latest manufacturing technologies. We are committed to partnering with you to create the best tasting food on the planet. When you purchase an Ultrafryer, you are investing in the food service industry's most powerful, reliable, and cost-effective deep-frying solution. It's user-friendly technology is guaranteed to make your life easier, too.

Join us for every delicious bite – and give it a fry!

Visit Ultrafryer.com

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