

# UltraPro™ 14

## B-IRS-14

The UltraPro 14 is a powerful gas fryer in a compact footprint.

This model has a single, 14 in. vat with a 45 lb. oil capacity. Combine up to five vats to increase production.

Our patented PAR-3 heat exchanger transfers heat to the oil through multiple baffles and 90 degree turns instead of wasting it straight out the exhaust. Energy transfer is so efficient, exhaust temperatures stay under 500 degrees, less than half the temperature of competitor fryers.

The UltraPro 14 also has a zero-maintenance infrared burner that does not need to be replaced and an automatic melt cycle that brings shortening to temperature without scorching or overheating.

Our UltraSense™ oil management system automatically indicates whether oil is ready to use or needs filtering or changing. It also detects oil levels to guard against dry firing.

Intuitive touchscreen controls are so easy to use, new employees can be trained in minutes.

### STANDARD FEATURES

- Energy Star® rated
- Infrared burner
- PAR-3 phased-array heat exchanger
- UltraSense™ dual oil management
- UltraStat® 402 touchscreen controls
- UltraGuard™ automatic melt cycle with vat protection
- Stainless steel construction
- One vat
- Heavy-duty casters
- Two fry baskets per vat:  
(each 12.25" L x 5.8" W x 6.75" D)
- Input power 90,000 BTUH

### OPTIONS

- Add up to five vats

### ACCESSORIES

- Vat covers
- Splash guards
- ¾" gas line



Project \_\_\_\_\_

Item \_\_\_\_\_

Quality \_\_\_\_\_

Approval \_\_\_\_\_

Date \_\_\_\_\_



# Ultrafryer®

