

Ultrafryer®



The **Right Size**
fryer has all the
Right Stuff

The ultimate deep frying machine

The UltraGold™ Right Size commercial gas fryer is designed to meet your high-volume needs while ensuring oil and energy efficiency. Compared to traditional fryers, it holds more oil per vat and has three fry baskets per vat instead of two. This allows you to cook more food in a smaller area. Many of our clients replace a three vat battery with our two vat Right Size battery and still produce more food. Plus, it saves you up to 15% in oil per vat with each refill.

This fryer boasts powerful, dual infrared burners, each of which is paired with our phased-array heat exchanger to maximize energy transfer to the oil. It also comes standard with thermostatic controls, or you can choose optional computer controls. Our UltraClear® Plus filtration system, which features internal plumbing, extends oil life and ensures great-tasting results.

No matter how you fry it, the Right Size commercial gas fryer will outperform any deep fryer on the market.





OPTIONAL TOUCHSCREEN & TOUCHPAD CONTROLS

The Right Size fryer offers optional controls that allow you to program recipes so every dish you serve is consistently delicious. Select our 402 touchscreen controls for even more control over cooking and filtering systems.



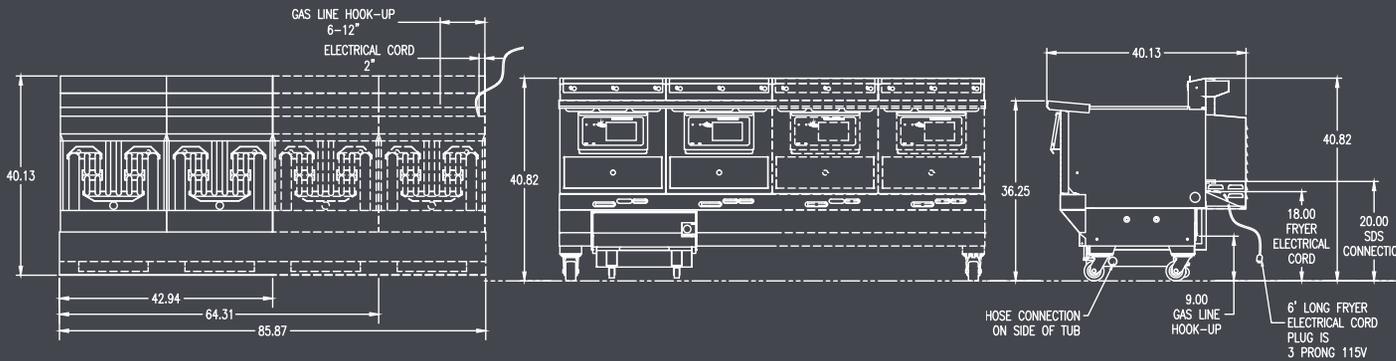
DUAL PHASED ARRAY HEAT EXCHANGER

The RS series comes standard with powerful, infrared dual burners, each of which is paired with our phased-array heat exchanger. This heating system maintains temperature and virtually eliminates recovery time.



ULTRACLEAR PLUS FILTRATION

Add our UltraClear Plus filtration system to any of our fryers to keep your oil clean and extend its usable life. It's easy to use; simply turn the drain handle and flip the pump on.



| Sales ID# | Oil Capacity | Overall Size (H x D x W) | Nominal Vat Size | Total BTUH | Net Weight |
|------------------|----------------|---|-----------------------------|------------|--------------------|
| IRRS-20x14-2-UCP | 65 lbs per vat | 40.82" x 40.13 x 42.94" (1036 x 1085 x 1095 mm) | 20" x 14" (508 x 356 mm) | 240,000 | 590 lbs (257.6 kg) |
| IRRS-20x14-3-UCP | 65 lbs per vat | 40.82" x 40.13" x 64.31" (1036 x 1085 x 1633 mm) | 20" x 14" (508 x 356 mm) | 360,000 | 810 lbs (353.8 kg) |
| IRRS-20x14-4-UCP | 65 lbs per vat | 40.82" x 40.13" x 85.87" (1036 x 1085 x 2181 mm) | 20" x 14" (508 x 356 mm) | 480,000 | 987 lbs (442.3 kg) |

Performance determined in accordance with ASTM F1361-91 Standard Test Method for the performance of open vat fryers. Energy input rating 120,000 BTU's/hr

STANDARD FEATURES

- Energy Star® rated
- Thermostat controls
- 20" x 14" vat
- Dual infrared burners, each paired with phased-array heat exchanger
- Electronic ignition
- Four fast-flow filter envelopes
- Total stainless steel construction
- Heavy-duty casters (2 brakes)
- Wash wand shortening return (UC)
- Automatic shortening vat return (UCP)
- Drain cleaning rod and vat cleaning brush
- Baskets (3 ea. 13.25"L x 6.5"W x 6"D)

OPTIONS

- UltraStat™ 402 touchscreen controls
- UltraStat 23 computer controls
- UltraGuard™ automatic melt cycle with vat protection
- Up to four vats
- UltraClear Filtration
- UltraClear Plus Filtration

UTILITY Requirements

120V, 60 hz, 1 phase, 1.2 amps ea. vat + 3.1 amps with pump motor

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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