



**Ultrafryer Systems, Inc.**  
*High-Speed Custom  
Batter Table*

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
Approval \_\_\_\_\_  
Date \_\_\_\_\_



**Benefits:**

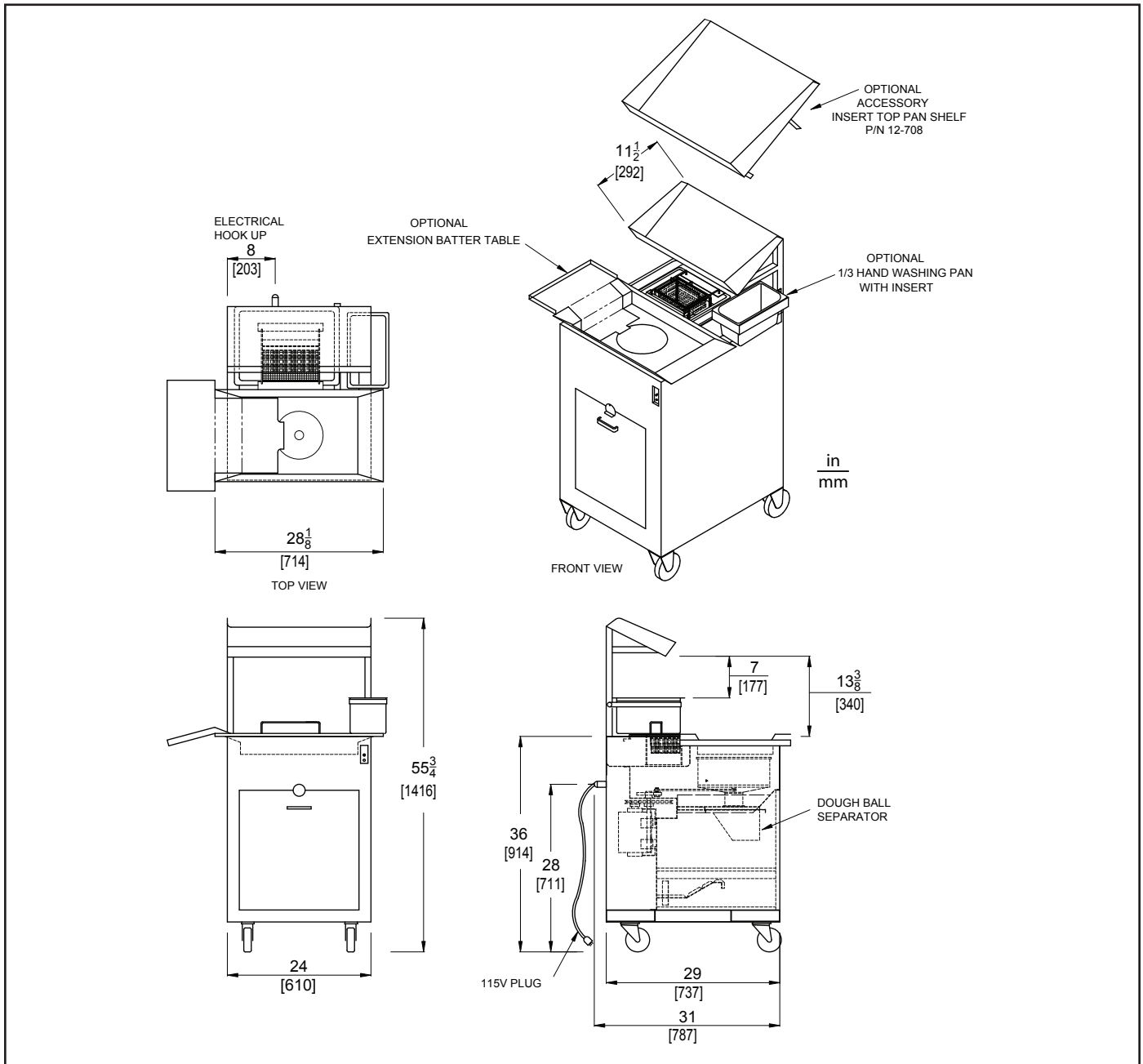
- **Motorized sifter with toggle switch and dough ball separator**
- **4" (101 mm) swivel casters for easy mobility**
- **Removable, stainless steel breading pan**
- **Heavy-duty 18 gauge stainless steel construction**
- **Sifter shuts off automatically when bin door is opened**
- **User friendly-parts disassemble without tools for easy cleaning**
- **Compact size: 24" W x 29" D (610 mm W x 737 mm D)**
- **Includes "dip & flip" basket with cold batter pan**

**Specifications**

The Ultrafryer® Systems Hi-Speed Custom Batter Table is ideal for operations that require the highest level of preparation, volume, speed, and efficiency. Its revolutionary design combines a motorized high-speed sifter with a dough ball separator, resulting in more battered product, more even coverage, and less waste.



**High-Speed Custom Batter Table**



Dimensions - inches (mm)

Height	Overall Size		Net Weight	Shipping Info
	Depth	Width		
56.75" (1416 mm)	29" (737 mm)	24" (610 mm)	225 lbs. (102 kgs)	F.O.B. Factory San Antonio, Texas

Notes:

<p><b>Electrical Specifications:</b>  <b>115 V, 60 Hz, 1 phase, 5.0 Amps</b>  <b>U.L. listed motor</b></p>	<p><b>4" Casters and all 18 gauge stainless steel construction</b></p>
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Due to continuing engineering development and improvements, specifications are subject to change without notice.  
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