



Ultrafryer Systems, Inc.
*F-E17-14 High Efficiency/
High Production Electric Fryer*

Project _____
Item _____
Quantity _____
Approval _____
Date _____



Standard Features:

- High production, high efficiency electric fryer
- Flat bar heating element for more effective heat transfer
- Dial temperature control inside cabinet
- Stainless steel vat, cabinet and frame
- Heavy duty casters with front locking brakes
- Drain cleaning rod and vat cleaning brush
- 2 baskets

Options and Accessories:

- 2 product Ultrastat® computer controller
- 8 product Ultrastat® computer controller
- Vat joiner strip to allow 2 or more to be connected
- Splash guard (left side and/or right side)
- Vat cover

Specifications

Designed to meet high production frying needs

The Ultrafryer Systems F-E17-14 is a floor model fryer designed to meet high volume frying needs. The fast recovery of the Ultrafryer® F-E17-14 reduces cooking time and lowers shortening consumption. Heating elements are made of low watt density flat bar construction and have large surface areas to keep heat flux to less than 35 watts/sq.in at full input power. The low watt density flat bar offers even heat distribution and zero recovery time. Dial thermostat allows for accurate temperature control and ease of operation.

The F-E17-14 cabinet and door are fabricated from high quality stainless steel to ensure a long service life.

The F-E17-14 is equipped with a screw-in front drain pipe for easy shortening filtration and/or disposal.

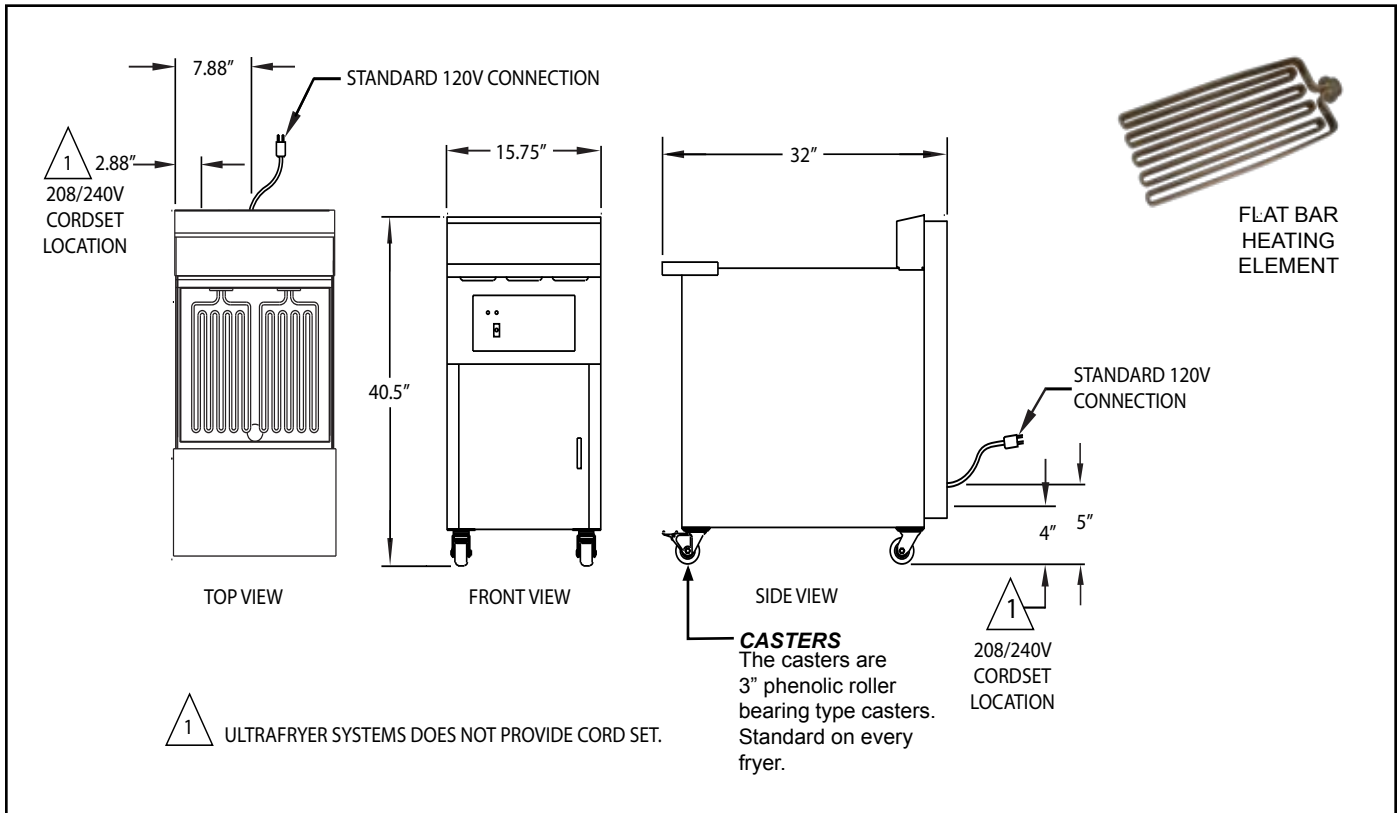
The Ultrafryer® F-E17-14 qualifies for California energy rebates.

The F-E17-14 has a maximum shortening capacity of 45 lbs. (22 liters). The cooking zone is 14" x 14" (356mm X 356mm) with shakezone and a 10.5" drainboard.

The F-E17-14 is rated 17KW and electrical requirements are 208V/60 Hz/3 phase or 240V/60 Hz/3 phase with a 120V control circuit.

F-E17-14 45 lb. Electric Fryer





Dimensions - inches (mm)

Model No.	Shortening Capacity	Overall Size			Drain Height	Net Weight	Shipping Info
		Height	Depth	Width			
F-E17-14	45 lbs. (22 liters)	40.5" (1029)	32" (813)	15 3/4" (400)	18" (458)	250 lbs. (113.4 kgs)	F.O.B. Factory San Antonio, Texas

ELECTRICAL REQUIREMENTS FOR OPERATING SYSTEM

Control Voltage: 120 V, 60 HZ, 1 phase, 8.5 amps.

INPUT KW	NOMINAL AMPS PER LINE	
	208V 3 PHASE (3 WIRE)	240V 3 PHASE (3 WIRE)
17	47 AMPS	41 AMPS

PERFORMANCE SPECIFICATIONS

Nominal Vat Size	Energy Input Rate	Shortening Capacity
14"	17KW	45 lbs.

Due to continuing engineering development and improvements, specifications are subject to change without notice.
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