



**Ultrafryer Systems, Inc.**  
**PAR 3 - 14**  
**High Efficiency Gas Fryer**

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



**Standard Features:**

- Zero Recovery Time, high efficiency (90,000 BTU/h or 26 KW), high production, all Stainless Steel heat exchanger.
- All Stainless Steel construction
- Flue temperatures do not exceed 500° F (260° C).
- 10 Product key programmable controller.
- Cooks up to 91lbs. (41.3 kg) of frozen French fries per hour using ASTM standards.
- Direct spark to pilot ignition
- Long lasting high temperature Stainless Steel baffles
- Hi Limit switch shuts off all gas flow automatically if fryer temperature exceeds the upper limit.

**Standard Accessories:**

- Manual gas shut off
- Clean out rod and vat cleaning brush
- Removable basket hanger
- Two French fry baskets

**Options:**

- Integrated compact concealed central filtration system

**Specifications**

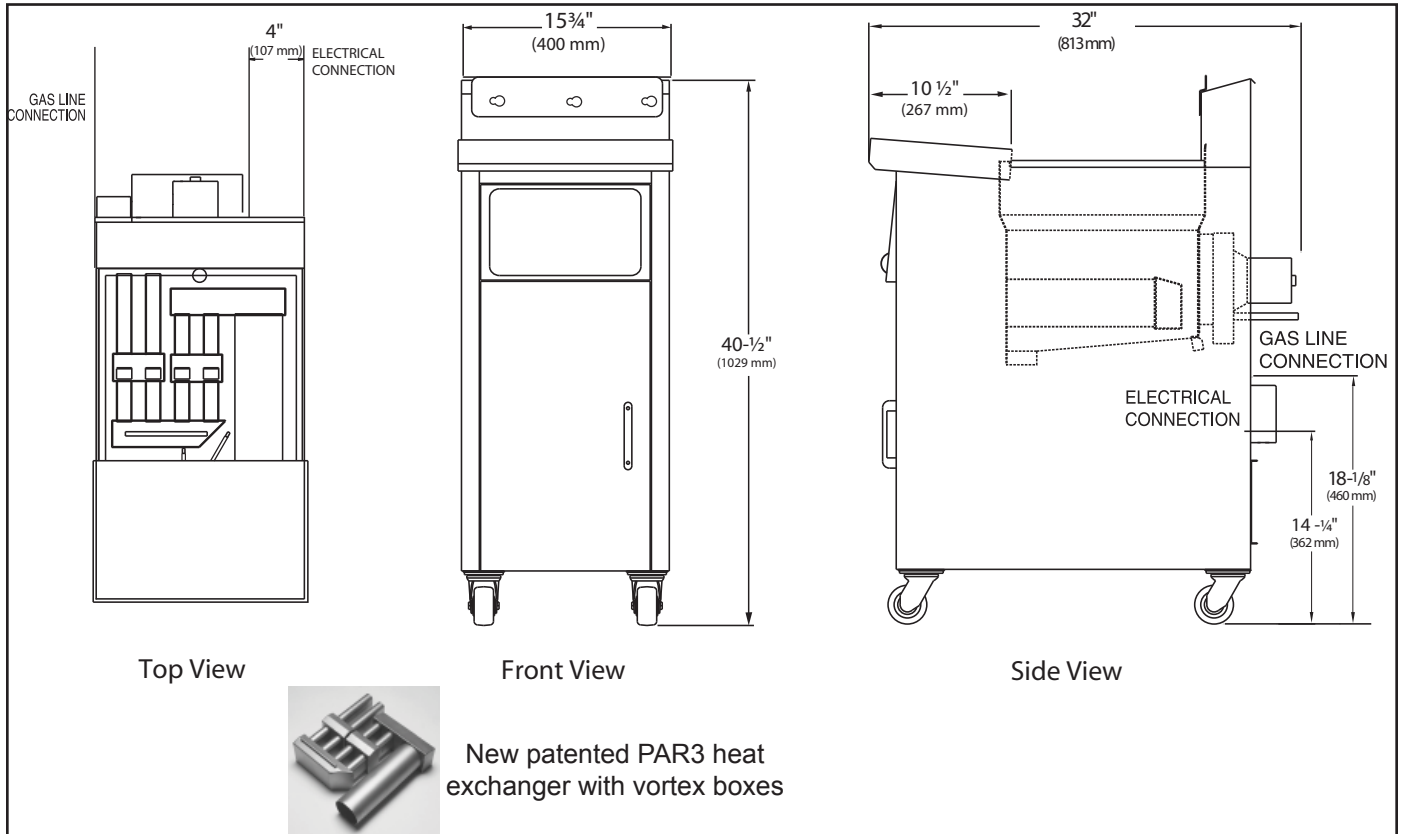
*Designed to meet high production frying needs with low energy cost*

The PAR3 - 14 gas fryer with high efficiency 90,000 BTU/h (95 megajoules) flame retention type nozzle burner and a capacity of 35 to 45 lbs. (17-22 liters) of shortening. The 14" x 14" x 5" (356 mm x 356 mm x 127 mm) deep (to top of heat exchanger) fry tank is constructed with stainless steel sides, back and bottom, and stainless steel front with insulation batts between the vat and cabinet. Standard accessories include two baskets, grid screen over heat exchanger, and clean out rod. Frying medium 5" (127 mm) at high level (45 lbs./22liters), 3" (89 mm) at low level (35 lbs./17liters). The patented PAR3 heat exchanger is fabricated from stainless steel and has fire cylinder at least twice the flame nozzle diameter equipped with

patented multi-angle agitator. Heat exchanger furnished with blower on exhaust side to increase turbulence on the exchanger. Flue temperature not to exceed 500° F (260° C). Full width by 10-1/2" (267 mm) deep 16Ga. 304 stainless steel drain apron with inverted "V" edge on front and ends. Rear lip turned down into vat 3/4" (19 mm) and back 1/2" (13 mm) on a 45° angle forming an oil barrier with front of vat. Apron pitched front to rear to facilitate draining into the vat. The entire cabinet is fabricated from stainless steel mounted on 3" (76 mm) neoprene casters, 2 with brakes. Below apron is hinged control door. Door fitted with control (U23) with built in melt cycle and "default-to-off" safety feature.



**PAR 3 - 14**  
**35-45 lbs. Gas Fryer**



Dimensions - inches (mm)

Model No.	Shortening Capacity	Overall Size			Drain Height	Net Weight	Shipping Info
		Height	Depth	Width			
PAR3-14	35 - 45 lbs. (17 - 22 liters)	40 1/2" (1029mm)	32" (813mm)	15 3/4" (400mm)	18" (458mm)	250 lbs. (113.4 kgs)	F.O.B. Factory San Antonio, Texas

**ELECTRICAL AND GAS REQUIREMENTS FOR OPERATING SYSTEM**

230 V, 50 HZ, 1 phase, 8.5 amps.

**GAS INLET PRESSURE PER VAT REQUIRED:**

<u>Gas Type</u>	<u>Manifold Pressure</u>	<u>Burner Pressure</u>
Natural	20 mbar	10 mbar
Propane	30/50 mbar	25 mbar
Butane	30/50 mbar	25 mbar

**PERFORMANCE SPECIFICATIONS**

Determined in accordance with ASTM F1361-71 standard test method for performance of open deep fat fryers.

<b>Nominal Vat Size</b>	<b>Energy Input Rating</b>	<b>Shortening Capacity</b>
14" (356 mm)	90,000 BTU's (26 KW)	35 - 45 lbs. 17 - 22 liters

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