

Ultrafryer[®]
Systems



SETTING THE NEW
STANDARD

UltraPro™ 14



The UltraPro™ 14 | Produce *BETTER.*



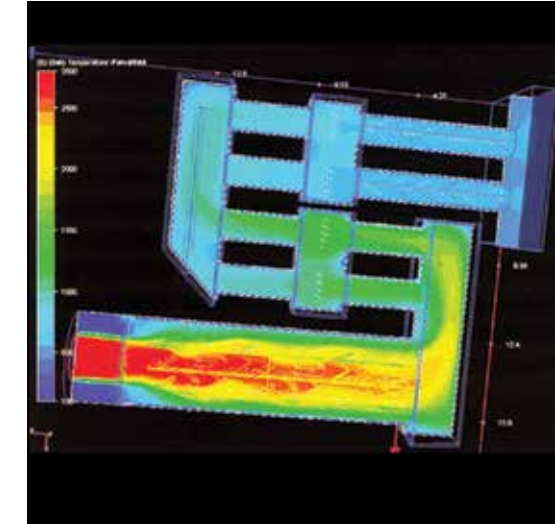
Imagine the best of both worlds: the serious power of a large fryer with the compact footprint of a 14-inch fryer. That's the UltraPro 14.

High production. Efficiency. Reliability. These are the ingredients that make the UltraPro 14 the best-performing and most cost-effective deep-frying solution in the industry.

It's our commitment to state-of-the-art craftsmanship that makes all the difference. Invest in the UltraPro 14, and deliver the consistently superior fried foods your customers demand, time after time.

“After 18 months with a gas Ultrafryer, I have realized we can keep up better with production than with our current electric fryers. The Ultrafryer is more powerful; temperature recovery is a lot faster – especially on items such as french fries.”

– David Ofers, General Manager, Sea Island Shrimp House



HIGH VOLUME

Stay ahead of the frying game without sacrificing food quality. Our comparison tests prove that the UltraPro 14 produces more product per hour than any other fryer in the industry, so you can **cook better.**

FAST RECOVERY

It's all about accelerated cooking. With its patented heat exchanger and zero-maintenance infrared burner, the UltraPro 14 delivers ultra-fast heat transfer, so shortening recovers temperature faster—even on the busiest days. The result? Food cooks more quickly and absorbs less oil. It just **tastes better.**



EFFICIENCY

Efficient oil management means more profit. Our best-in-class, high-performance UltraSense™ oil management system makes the most of your shortening—and your investment. Combine power with cost savings, and you have a formula that **earns better.**

“I’ve cooked more than \$40 million in fried chicken with these fryers, and they still work like champions. My fryers have to be very reliable, and these are. I serve customers all day long and the fried food comes out perfect every time. The dependability of these fryers is unbeatable.”

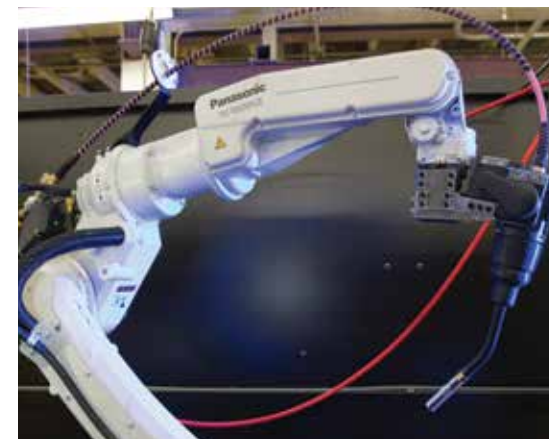
-Mack Wilbourn, Mack II

TECHNOLOGY

We not only use the most advanced manufacturing and robotic techniques in the industry, we employ a skilled workforce that cares about the quality of the product you use.

The UltraPro™ 14 | Manufactured **BETTER.**

What’s worse than a slowdown? A breakdown. You don’t have the time to deal with a fryer that’s out of commission or in need of maintenance. Lower-cost options may seem appealing at first, but lead to enormous business losses over time. At Ultrafryer, we know fryer reliability equals profit. That’s why the UltraPro 14 is designed to perform, and built to last. We employ the most advanced manufacturing techniques and a highly skilled workforce that takes pride in the quality our product. It’s simply **made better.**



CRAFTSMANSHIP

Excellence starts with innovation. Our San Antonio production facility is always finding ways to improve the quality of our products and increase production efficiency. You can be sure that the UltraPro 14 is crafted using the most advanced manufacturing techniques and robotic technologies available in the industry.

PEOPLE

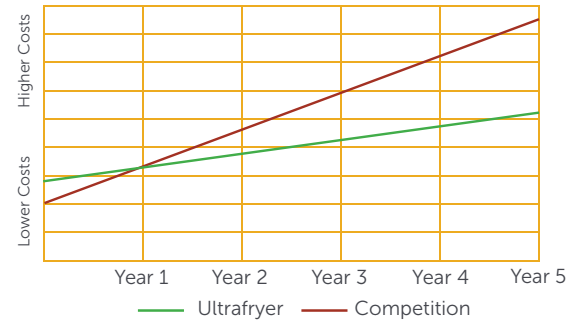
Our team of skilled associates is honored to build the fryers that make the best-tasting fried food in the world. Their commitment is evident in the consistent quality in every product we produce. When you purchase an UltraPro 14, you are investing in a product you can trust.



The UltraPro™ 14 | Manage *BETTER*.

Experience the superior functionality of the UltraPro 14. No other 14-inch fryer allows you to manage your frying program with this level of precision. Offered with sophisticated standard features that deliver everything from error-free oil management to fine-tuned speed control, this fryer sets the bar for all other manufacturers in the industry. Any way you fry it, you're sure to decrease costs and increase profits.

Visit Ultrafryer.com and give it a fry!



ENERGY SAVINGS

Reduce your year-over-year energy costs with the patented infrared heat exchanger.



STANDARD ULTRASENSE™ OIL MANAGEMENT

We take the mystery—and the money—out of oil management through a revolutionary dual oil-sensing system that automatically alerts your operator when the oil is in good condition, at its mid-life, or needs changing. This system also detects oil levels to guard against dry firing. This directly increases performance while decreasing lifetime ownership costs.



STANDARD TOUCHSCREEN CONTROLS

The technology may be complex, but the experience is user-friendly. Intuitive touchscreen controls are designed to accommodate every skill level. It's so easy, you'll be on-boarding new team members in a flash without worrying about downtime or lost productivity.



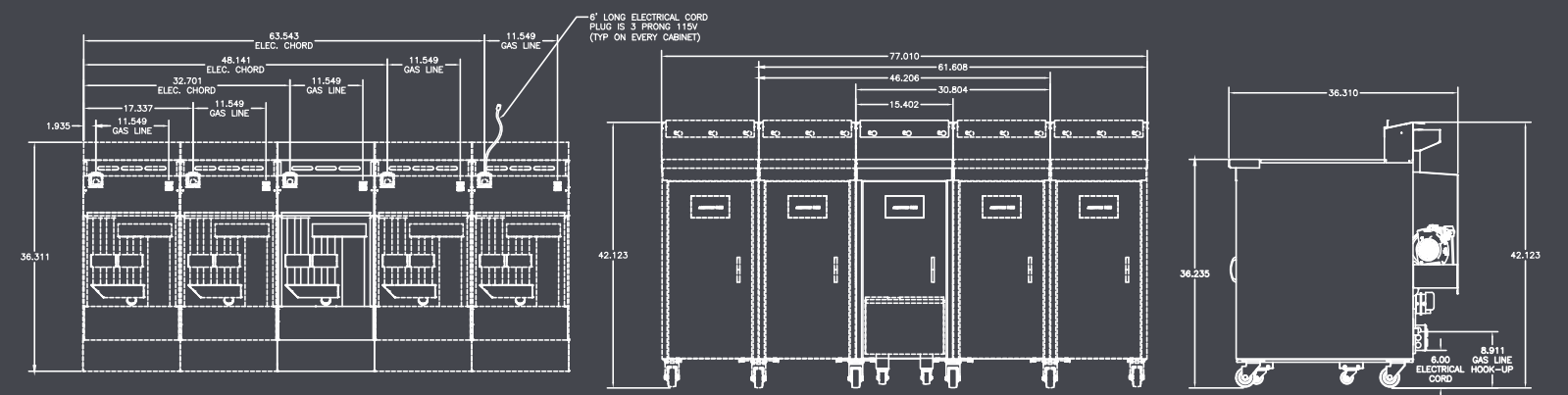
STANDARD INFRARED PHASED ARRAY

The high-powered, zero-maintenance infrared burner leverages our patented phased array heat exchanger to turbo-charge energy transfer to the shortening. That's the UltraPro 14 "secret sauce" that helps you cook faster and reduce oil absorption into the food.



OPTIONAL ULTRACLEAR FILTRATION

Clean your shortening with our optional state-of-the-art UltraClear Filtration System to increase food quality and extend oil life.



Sales ID#	Oil Capacity	Overall Size (H x D x W)			Net Weight	Shipping Info
B-IR-14-UC	45 lbs (22 liters) per vat	42.12" (1070 mm)	36.31" (922 mm)	15.4" (391 mm)	150 lbs (68 kg)	F.O.B. Factory San Antonio, Texas

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Ultrafryer has been producing premium-performance gas and electric fryers since 1969. Expertly built 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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