



## State-of-the-art Ventless Auto Lift Open Frying Technology

### Models: MB-50AT & MB-50ATV



One Full Size Basket

Two half Baskets

#### Touch Screen Controller features:

- **User Friendly:**  
Each screen is easy to navigate and operator friendly, simplifying training and daily operation.
- **40 Programmable Menus:**  
Including product name, cooking time, temperature, preset alarm to "add product", "stir", "alarm" and more.
- **2 Idle Pre-set Temperature Point for Energy Saving:**  
Between loads and or busy periods, the idle modes allow the operator to be in a "stand-by" position leading to significant savings in energy consumption.
- **Oil Filtering Lock-out:**  
The filtering lock-out allows the manager to pre-set the filtering frequency, for a better quality product and oil increased saving.
- **PIN for the Controller Access:**  
The Personal Identification Number controls the direct access to the main program such as "Menu", "Filtering lock-out", "Idle set points" and more.
- **Warnings** informs the operator of the state of the drain and discharge / rinse mode.

- **Multi-Basket Configurations:**

The Auto-Lift System allows for the use of one large basket or two independently operating half-size baskets.

- **Idle Mode Saves Energy:**

Between loads and or busy periods, an idle mode allows the operator to be in a "stand-by" position leading to significant savings in energy consumption.

- **Sleep Mode:**

After 30 minutes of non-use the fryer will automatically go to sleep mode. This will be additional savings in energy consumption. Recovery within seconds.

- **Zero Recovery Time:**

The operator can fry batch after batch without waiting for the fryer temperature to recover.

- **No Manipulation of Hot Parts**

The filtration tank slides into the fryer and automatically connects to the pump pipe, and the pump reset is accessible since there are no panels to remove. **The risk of injury is greatly reduced.**

- **Easy and Safe Transportation & Removal of Shortening/Oil**

A removable carrying handle attaches to the filtration tank (which comes equipped with casters). **OM-80 Oil Caddy available for complete Oil Management System.**

- **Safety Comes First**

Lift up heater for easier cleaning

- **No Filter Override Without PIN**

#### **Ventless Hood System:**

**Integrated Fire Suppression System:** The ventless fryer comes equipped with an integrated (Ansul R-102) fire suppression system. The unit is ready for the final charging and testing to be performed on site by an authorized Ansul distributor.

**Integrated Alarm System:** Unit has self-contained alarm system with interlock ready to connect to the store alarm if required by your local fire code.

**Ventless Hood System:** exceeds EPA Standard 202 for the release of particulate matters and NFPA 96

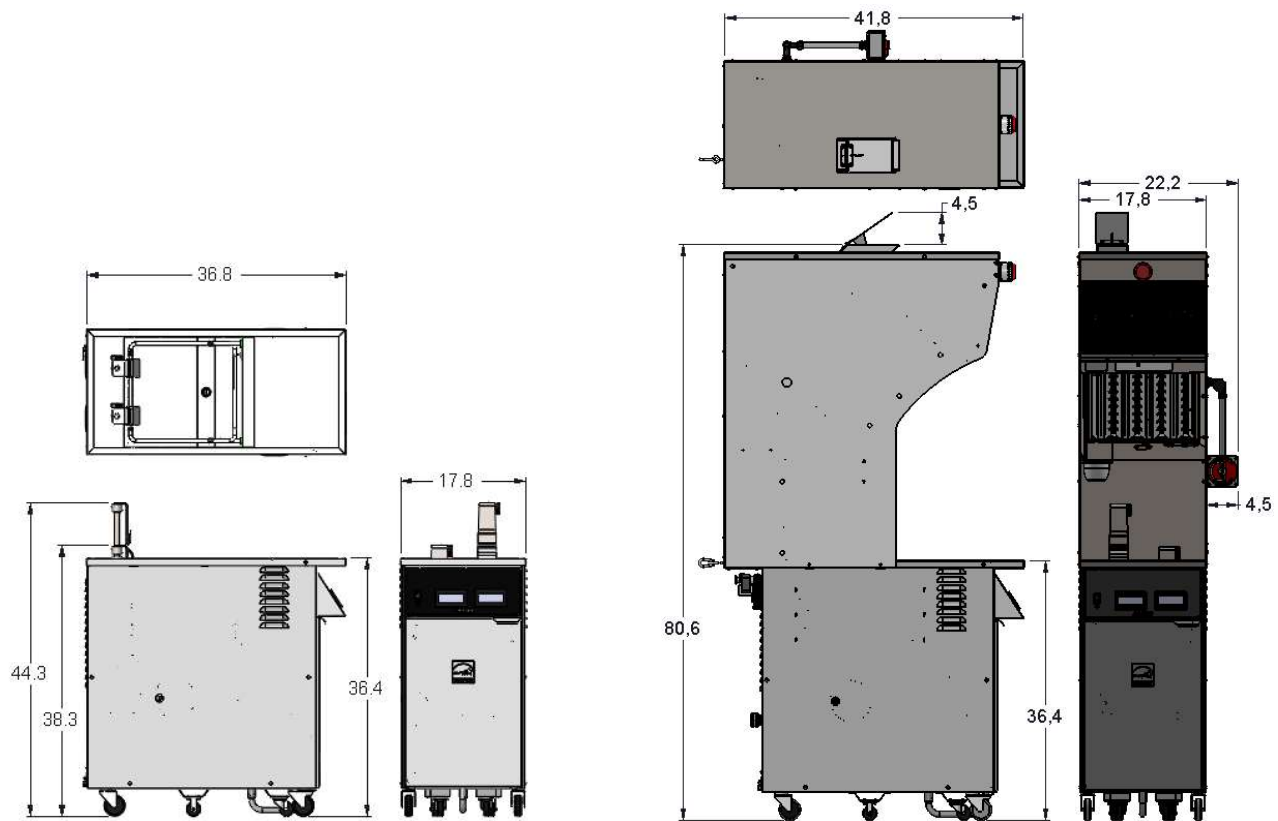
**Indicator Light:** An indicator light will go on to provide advanced warning that the filter needs to be replaced.

**Air-Flow Sensor:** A built-in sensor will automatically shut off the fryer if the HEPA filter is not replaced when required.

**Guaranteed Performance:** If the filters are not installed or secured properly, an "interlock" system will not allow the fryer to function.

## MB-50AT

## MB-50ATV



### Electrical MB-50AT

|                 |      |    |      |    |
|-----------------|------|----|------|----|
| Voltage (Volts) | 208  |    | 240  |    |
| Heater (kW)     | 14.4 |    | 14.4 |    |
| Phase           | 1    | 3  | 1    | 3  |
| AMP             | 74   | 45 | 65   | 38 |

### Electrical MB-50ATV

|           |      |    |      |    |
|-----------|------|----|------|----|
| Voltage   | 208  |    | 240  |    |
| Heater KW | 14.4 |    | 14.4 |    |
| Phase     | 1    | 3  | 1    | 3  |
| AMP       | 78   | 48 | 69   | 41 |

### Dimensions:

|                     | MB-50AT | MB-50ATV |
|---------------------|---------|----------|
| Width (in)          | 17.2    | 17.2     |
| Depth (in)          | 32      | 38.6     |
| Height (in)         | 36.7    | 80.9     |
| Crated Weight (lbs) | 292     | 550      |

### Capacity

|                        |        |
|------------------------|--------|
| Shortening             | 55 lbs |
| Chicken Fresh Breaded* | 40 pcs |

\* Based on 3 lb chicken, 8pc. cut

Continuing product improvement may subject specifications to change without notice



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