

# Resfab



Auto Lift Electric Fryer Series:  
MB-50AT/MB-50ATV  
MB-85AT/MB-85ATV  
MB-502AT/ATV

## Installation & Operation Manual





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**RECORD THE FOLLOWING INFORMATION HERE FOR  
EASY & QUICK REFERENCE.**

Model: \_\_\_\_\_

Serial Number(s) \_\_\_\_\_

\_\_\_\_\_

Voltage: \_\_\_\_\_ Phase: \_\_\_\_\_

Date Installed: \_\_\_\_\_

Be ready to provide this information when calling for service or  
repair parts.

Service/Parts: CALL 1-866-359-0808



LIMITED WARRANTY STATEMENT

Resfab warrants that, at the time of shipment, the Product(s) will be free from defects in material and workmanship for a period of 2 years from the date of original installation. Resfab Equipment reserves the right to change or improve its equipment and parts in any way without obligation to alter such equipment or parts previously manufactured. Limited warranty coverage is extended to the original owner only and is void if the unit is resold.

THIS WARRANTY IS LIMITED TO PRODUCT(S) SOLD BY RESFAB, AN AUTHORIZED DISTRIBUTOR AND/OR AN AUTHORIZED FOODSERVICE EQUIPMENT DEALER, TO THE ORIGINAL USER/OPERATOR IN THE CONTINENTAL UNITES STATES AND CANADA. THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY, EXPRESSED OR IMPLIED IN LAW OR IN FACT, INCLUDING BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE, AND/OR FOR DIRECT, INDIRECT OR CONSEQUENTIAL DAMAGES IN CONNECTION WITH RESFAB PRODUCTS. This warranty is void if it is determined that, upon inspection of an authorized service agency, the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood, power surges, cosmetic damage, or act of God. It also does not apply if the serial nameplate has been removed, or if service is performed by unauthorized personnel. The prices charged by Resfab Equipment for its products are based upon the limitation in this warranty. Sellers obligation under this warranty is limited to the repair of defects without charge by a Resfab Equipment authorized service agency .

Resfab will bare normal labor charges incurred in the repair or replacement of warranted piece of equipment within 50 miles of an authorized service agency. Time and travel in excess of 100 miles ROUND TRIP will be the responsibility of the person or firm requesting the service. All labor shall be performed during Service Agencies regular working hours. Overtime, holiday rates and/or additional fees will be charged to the buyer. All genuine Resfab replacement parts must be used, no generic or aftermarket parts are allowed. Charges incurred by delays, waiting time or operating restrictions that hinder the service technician's ability to perform service are not covered by warranty. In no event shall Resfab be liable for the loss of use, loss of revenue, loss of product, loss of profit or for indirect, incidental, special or non-sequential damages including.

The obligations of Resfab under this warranty shall be limited to repairing or replacing (at the option of Resfab) any part, with the exception of lamps, fuses, indicating lights and glass, resetting of circuit breaker or fuse replacement, resetting of pumps or a high-limit switch, pump replacement due to clogs or from use of non-Resfab filter paper or paperless filter, improper care and cleaning of filter pan or misapplication of Filter Powder, replacement of o-rings and/or gaskets and /or silicone caulking seal, tightening of loose fittings, minor adjustments, equipment maintenance or cleaning, boil overs (causing damage to On/Off Switch, PLC, Touch Screen(s) and Communication Cable), breakage of bulb or capillary of thermostat or Hi-limit thermostat, defects in the ventless blower caused the accumulation of grease due to poorly maintained hood and/or exterior exhaust duct, and/or any LOSS OF PRODUCT or PROFIT resulting from equipment malfunction, Power surge affecting the controller or any other electric part.

All problems due to electrical connections not made in accordance with electrical code requirements and wiring diagrams supplied with the equipment are not covered, also all problems related to voltage variations are not covered.

Resfab does not recommend or authorize the use of any product(s) in a non-commercial application, including but not limited to residential use. The use or installation of product(s) in non-commercial applications renders all warranties, expressed or implied, including the warranties of MERCHANTABILITY and FITNESS FOR A PARTICULAR PURPOSE, null and void, including any responsibility for damage, costs and legal action resulting from the use or installation of product(s) in any non-commercial setting.

This warranty is exclusive, and all other warranties, expressed or implied, are excluded.

Warranty includes: 90 day Fryer Basket warranty.

Misuse of the equipment may result in voiding the warranty. Resfab, at its sole discretion, can determine if a warranty is to be void

INITIALS

OWNER

INITIALS

SALES REP.

**INDEMNITY:** Buyer agrees to indemnify, hold harmless and defend Resfab from and against any and all liabilities and expenses arising out of any injury or damage with results from Buyer's use, misuse, negligence, misapplication, modification, ownership, failure to inspect, maintain or repair the Products or Buyer's violation or alleged violation of any federal, state, county or local laws or regulation, including without limitation, the laws and regulations governing product safety and labor practices.

**SHIPPING DAMAGE CLAIM PROCEDURE:**

**NOTE:** for your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes full responsibility for its safe delivery.

**WHEN SHIPMENT ARRIVES:**

1. **CHECK SHOCK WATCH LABELS:** If **RED**: note on drivers paperwork. Label turns RED if shipment has been dropped. Follow next 3 steps.
2. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person and keep copy for your files.
3. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of damage.
4. **CONCEALED LOSS OR DAMAGE:** If damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and file a "CONCEALED DAMAGE" claim with them. This should be done within fifteen (15) days from the date the delivery was made to you. Be sure to retain the container for inspection.

Resfab cannot assume liability for damage or loss incurred in transit. We will, however, at your request, supply you with the necessary documents to support your claim.

**IMPORTANT: VENTLESS MODEL**

The fryer is disabled when the filters are clogged to the point of insufficient airflow for proper operation. Also, the fryer is disabled if either the HEPA filter or grease baffle is removed. It is the responsibility of the store management to maintain sufficient spares of HEPA/Charcoal filters to avoid prolonged shutdown of the fryer when these filters are expended. Charcoal and HEPA air filters cannot be cleaned. Resfab assumes no liability for loss of business due to filter related shutdown.

**OWNER MUST  
READ  
INSTRUCTION  
MANUAL PRIOR TO  
OPERATING MACHINE.**

I \_\_\_\_\_ have thoroughly read and understand the terms, conditions and exemptions of this Warranty.

\_\_\_\_\_  
COMPANY/STORE NAME

\_\_\_\_\_  
Owner/Authorized Representative

\_\_\_\_\_  
Date

\_\_\_\_\_  
Sales Representative

\_\_\_\_\_  
Date

Please send this completed form to [info@resfab.com](mailto:info@resfab.com)  
This form must be sent PRIOR to shipping the equipment

**A signed copy must be on file with Resfab to validate warranty.**  
Resfab Equipment Inc., 735 Rossiter, Saint-Jean-Sur-Richelieu, QC, Canada J3B 8A4

## NOTICE

**NOTICE:** IF, DURING THE WARRANTY PERIOD, THE CUSTOMER USES A PART FOR THIS RESFAB EQUIPMENT OTHER THAN AN UNMODIFIED NEW PART PURCHASED DIRECTLY FROM RESFAB, OR ANY OF ITS FACTORY AUTHORIZED SERVICE PARTNERS, AND/OR THE PART BEING USED IS MODIFIED FROM ITS ORIGINAL CONFIGURATION, THIS WARRANTY WILL BE VOID. FURTHER RESFAB AND ITS AFFILIATES WILL NOT BE LIABLE FOR ANY CLAIMS, DAMAGES OR EXPENSES INCURRED BY THE CUSTOMER WHICH ARISE DIRECTLY OR INDIRECTLY, IN WHOLE OR IN PART, DUE TO THE INSTALLATION OF ANY MODIFIED PART AND/OR PART RECEIVED FROM AN UNAUTHORIZED SERVICER.

**NOTICE:** This appliance is intended for professional use only and is to be operated by qualified personnel only. A Resfab Factory Service Partner or other qualified professional should perform installation, maintenance and repairs. Installation, maintenance or repairs by unqualified personnel may void the manufacturer's warranty. ***See Page 12 of this manual for definitions of qualified personnel.***

**NOTICE:** This equipment must be installed in accordance with the appropriate national and local codes of the country and/or region in which the appliance is installed. ***See Page 12 Of this manual for specifics.***

**NOTICE:** Drawings and photos used in this manual are intended to illustrate operation, cleaning and technical procedures and may not conform to onsite management operational procedures.

The instructions contained in this manual are intended to aid in learning the proper procedures for installing, operating and servicing this unit.

Throughout this manual, safety precautions are identified by use of safety alert symbols and three alert keywords: **DANGER ...WARNING...CAUTION**. Safety alert information precedes the step(s) or activity to which it applies. Suggested, recommended, or other noteworthy information is identified by use of the keyword **NOTE**.

### Safety Alert Symbols

Used in conjunction with key alert words (DANGER...WARNING...CAUTION) to signify potential personal injury hazards. These alerts immediately precede precautionary information. Adhere to all safety notices following these symbols to avoid possible injury or death. Failure to comply with safety precautions identified by the safety alert symbols may also void the manufacturer's warranty.

#### **DANGER**



Indicates an imminently hazardous situation, which will result in serious personal injury and possible death, if not avoided. Use of this alert is limited to the most extreme situations.

#### **WARNING**



Indicates a potentially hazardous situation, which could result in serious personal injury and possible death, if not avoided.

#### **CAUTION**



Indicates a potentially hazardous situation or unsafe practice, which may result in minor to moderate personal injury, if not avoided.

#### **CAUTION**

When used without the safety alert symbol, CAUTION indicates a potentially hazardous situation which, may result in equipment or property damage and void the warranty, if not avoided.



**WARNING:** Always meet FDA Food Handling and Temperature Guidelines.



**RECOMMENDATION:** Before using the fryer it is important to read and understand all the instructions and recommendations of this manual.



**SAFETY RULES:**

1. Keep the area and the floor around the fryer clean.
2. Do not overfill the fryer with oil.
3. Never operate the filter system without oil in the system
4. Never operate the filter system w/water in fryer pot: Warranty is VOID.
5. Do not overload the fryer with food.
6. Keep the casters locked, unless moving "COOL" fryer to clean floor.
7. Be prepared in case of a fire, injuries or emergencies.
8. Always turn the power off and unplug the fryer before cleaning or servicing.
9. Never turn the fryer on if the back panel is not in place.
10. At the end of the day, before closing, make sure that the fryers are OFF.
11. Certain surfaces of the fryer can be very hot. To prevent any burns, locate the fryer in an area inaccessible to the public.



**RECOMMENDATION:** Great care must be taken when handling food products. These following basic rules must be applied to prevent contamination.

**HYGIENIC RULES:**

1. Always wear a hair net where food is going to be handled.
2. Before handling food, always wash your hands with soap and water. The use of plastic gloves is recommended.
3. Never touch food that has been cooked after you have handled uncooked food.
4. Always wash your hands before handling cooked food.
5. Be sure to use a clean and disinfected sink to clean and rinse food.
6. The food that has been cooked must be kept at a minimum internal temperature of 140°

**DANGER**

- Hot oil is very dangerous. It can cause serious injuries and death. NEVER attempt to move a fryer containing hot oil or to transfer hot oil from one container to another.
- Turn off the Fryer before cleaning or performing any maintenance activity. Turn breaker off.
- DO NOT wash down the unit's exterior with water from a spray hose.
- Failure to comply with these DANGER notices can result in serious injury or death, equipment or property damage and void the warranty.

**WARNING**

- Consult a qualified electrician to ensure that:
  - All electrical specification and code requirements are met.
  - Circuit breakers and wiring are of sufficient rating and gauge for this equipment.
- During installation, the unit must be properly grounded and must comply with all electrical requirements.
- Improper installation or adjustment, unauthorized alteration, or improper service and maintenance could result in serious personal injury or death, equipment or property damage, and void the warranty.
- **DO NOT** use or store gasoline, other flammable liquids, or materials that release flammable vapors in the vicinity of this or any other electrical appliance!
- During cooking operations, the oil level **MUST** be maintained at the indicated minimum level .If not maintained at that level the heating elements will be exposed causing a possible oil fire.
- Failure to comply with **WARNING** notices could result in serious personal injury or death, equipment or property damage, and void the warranty.

**CAUTION**

- Exercise care when lifting or moving the palletized unit, when removing packing materials, or removing unit from the shipping skid.
- Failure to comply with these CAUTION notices may result in minor to moderate personal injury, damage to equipment or property, and void the warranty.

**STICKER ON CARTON: NOTICE**

PLEASE BE AWARE THAT IT IS THE CUSTOMER'S RESPONSIBILITY TO REPORT ANY DAMAGE CONCEALED OR NON-CONCEALED WITH THE FREIGHT COMPANY.



***Resfabs' responsibility for damages to the unit ended when the freight company's agent signed for the freight at the time of shipment.***

***CHECK FOR DAMAGE!*** Immediately inspect the unit for any freight damage.

**If any damage is evident:**

1. Retain the shipping carton.
2. Record damage with the truck driver on the bill of lading, or in absence of the truck driver. TAKE PICTURES
3. Call the freight company at once to file a claim.

**UNPACKING:**

1. Open the fryer box by cutting the steel straps.
2. Remove the fryer from the wood skid.
3. Remove the box by pulling straight up on the cardboard.
4. Remove the wrapping material carefully.
5. Visually inspect the fryer. If you see something wrong immediately advise your Resfab distributor (and your freight carrier if you are responsible for freight)

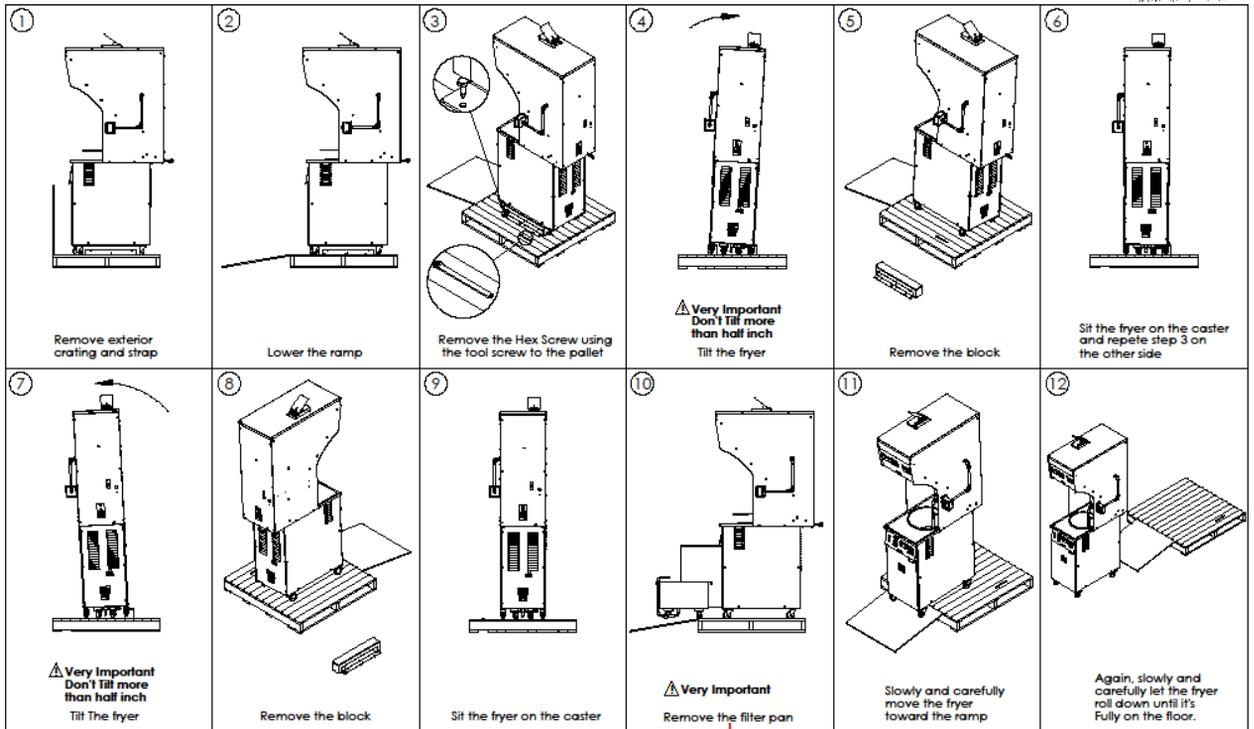
Each unit is shipped with the following accessories:

**ACCESSORIES**

1. (1) Square brush
2. (1) Straight drain brush
3. (1) Crumb shovel
4. (1) Metal Stir Paddle
5. (1) Basket (MB-50/85 1 full & 2 half baskets, MB-502 2 full & 4 half baskets)
6. (1) Discharge Hose (Optional)
7. (1) Filter tank hand carrier
8. (1) Pot lid with handle. (Optional)
9. (5) Paper filters or Paperless Filter (Optional)
10. (1) Instruction manual
11. (1) Warranty Card (to be filled out and emailed to [customerservice@resfab.com](mailto:customerservice@resfab.com))

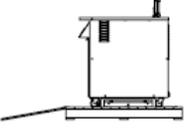
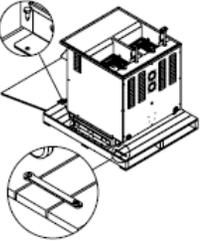
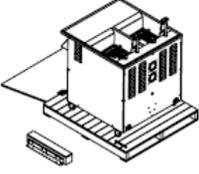
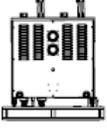
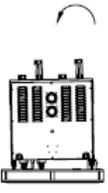
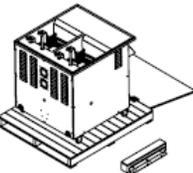
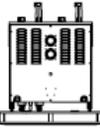
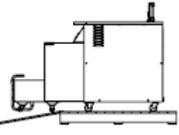
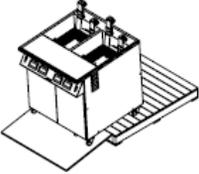
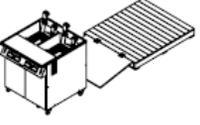
# VENTLESS FRYER UNCRATING

## VENTLESS UNCRATING INSTRUCTION



  
**Very important**  
**Remove the filter pan.**

# MB-502 UNCRATING INSTRUCTION

<p>①</p>  <p>Remove exterior crating and strap</p>	<p>②</p>  <p>Lower the ramp</p>	<p>③</p>  <p>Remove the Hex Screw using the tool screwed to the pallet</p>	<p>④</p>  <p><b>Very Important</b> Don't tilt more than half an inch Tilt the fryer</p>	<p>⑤</p>  <p>Remove the block</p>	<p>⑥</p>  <p>Seat the fryer on the casters and repeat step 3 on the other side</p>
<p>⑦</p>  <p><b>Very Important</b> Don't tilt more than half an inch Tilt the fryer</p>	<p>⑧</p>  <p>Remove the block</p>	<p>⑨</p>  <p>Seat the fryer on the casters</p>	<p>⑩</p>  <p><b>Very Important</b> Remove the filter pan</p>	<p>⑪</p>  <p>Slowly and carefully move the fryer towards the ramp</p>	<p>⑫</p>  <p>Again, slowly and carefully let the fryer roll down until it's fully on the floor</p>

2015-08-06

↓  
**Very important**  
**Remove the filter pan.**



# Electrical Installation and Connection

## General Installation Requirements.

Proper installation is essential for the safe, efficient, trouble-free operation of this fryer.

Qualified, licensed, and/or authorized installation or service personnel, should perform all installation and service on Resfab equipment.

Failure to use qualified, licensed, and/or authorized installation or service personnel to install or otherwise service this equipment will void the Resfab warranty and may result in damage to the fryer or injury to personnel.

Where conflicts exist between instructions and information in this manual and the local or national codes or regulations, installation and operation shall comply with the codes or regulations in force in the state/county in which the equipment is installed.

Service may be obtained by contacting RESFAB – technicalsupport@resfab.com

### POWER REQUIREMENT

The fryer must be connected to the voltage and phase specified on the Name Plate. Use a copper electric wire having temperature rating of not less than 194°F (90°C). Installation must conform with your local electrical codes.

### NOTICE

All fryers are shipped without cords and must be hardwired using flexible conduit to the electrical base located on the rear of the fryer or with cord & plug. These fryers should be wired to NEC specifications.



### DANGER

Adequate means must be provided to limit the movement of this appliance without depending on or transmitting stress to the electrical conduit. **Hard wired units must include installation of restraint devices.**



### NOTICE



**VERY IMPORTANT THAT FRYER IS PLACED 4" FROM BACK WALL, WITH 3" OPEN ON EACH SIDE FOR PROPER VENTILATION.**

### NOTICE

***If equipment is wired directly into the electrical power supply, a means for disconnection from the supply having a contact separation of at least 3-mm in all poles must be incorporated in the fixed wiring.***

### NOTICE

If the electrical power supply cord is damaged, it must be replaced by a qualified/licensed electrical in order to avoid a hazard.



### DANGER

This appliance must be connected to a power supply having the same voltage and phase as specified on the name plate located on the inside of the fryer door or warranty is voided



### DANGER

All wiring connections for this fryer must be made in accordance with the wiring diagram(s) furnished with the fryer.



### DANGER

Building codes prohibit a fryer with its open tank of hot oil being installed beside an open flame of any type, including those of broilers and ranges.



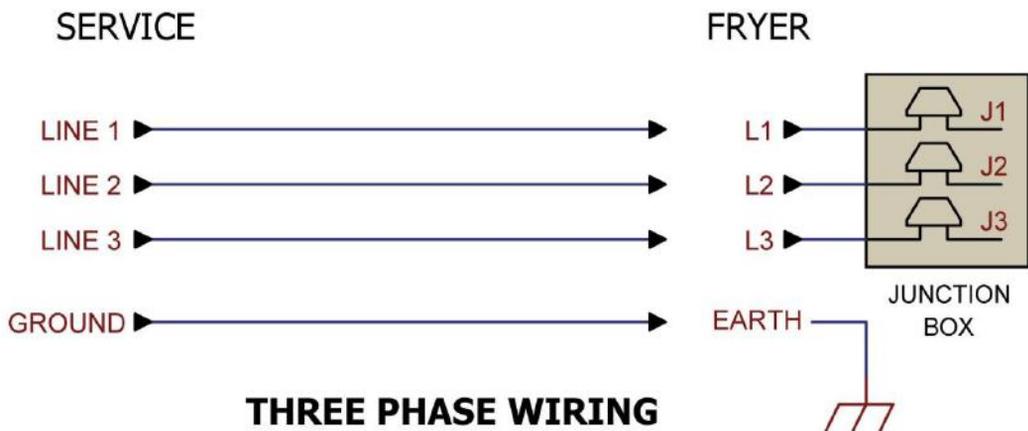
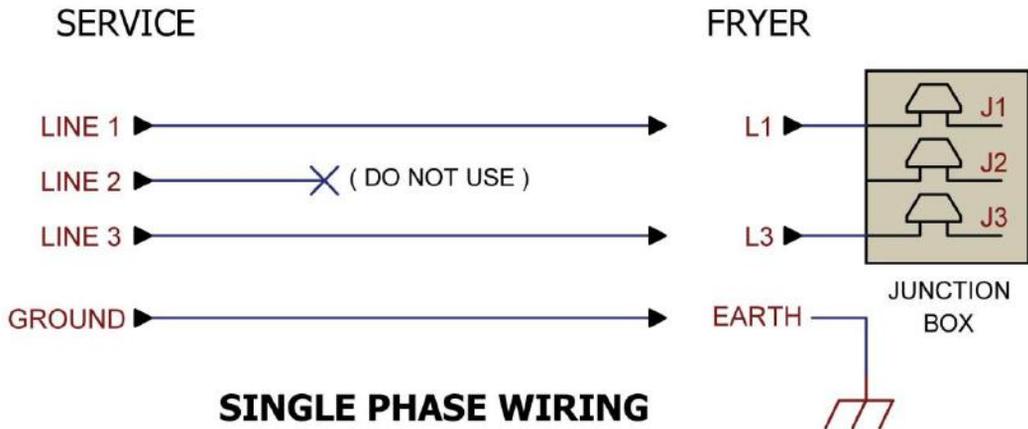
## Electrical Installation and Connection Continued

- Below is a guide to help you inform customers of the breaker size they may need.
- This information is for reference only.**
- It's still important to verify with the local electric code. **The local electric code always prevails on the following information.**

**IMPORTANT: A New, Dedicated (single) Circuit Breaker MUST be Installed!**

MODEL	WATTAGE HEATER	VOLTAGE	PHASE	AMPERAGE	BREAKER
MB-50AT	14400	208	1	74	90
		240	1	65	80
		208	3	45	60
		240	3	39	50
MB-50ATV	14400	208	1	76	90
		240	1	67	80
		208	3	47	60
		240	3	41	60
MB-502AT	2 x 14400	208	1	74/72	2x 90
		240	1	65/63	2x 80
		208	3	45/43	2x 60
		240	3	39/37	2x 60
MB-502ATV	2 x 14400	208	1	78/72	2x 90
		240	1	69/63	2x 80
		208	3	49/43	2x 60
		240	3	43/37	2x 60
MB-85AT	19800	208	3	60	80
		240	3	52	70
MB-85ATV	19800	208	3	64	80
		240	3	56	70

# SERVICE WIRE CONNECTIONS ( DELTA CONNECTION )



## NOTES :

- 1) MUST BE CONNECTED TO THE VOLTAGE AND PHASE SPECIFIED ON THE SERIAL NUMBER PLATE
- 2) USE A COPPER WIRE SUITABLE FOR AT LEAST 194°F (90°C)
- 3) INSTALLATION MUST CONFORM WITH YOUR LOCAL ELECTRIC CODES

# RESFAB VENTLESS FRYERS

With Ansul R-102 Fire Suppression System

The system can be charged with or without power to the fryer: Here are the Ansul fulfillment specs:

For the MB-50ATV & MB-85ATV:

- 1.5 gallon fire suppression agent liquid
- Supply nitrogen model LT-20-R or Co2 101-10 cartridge

For the MB-502ATV

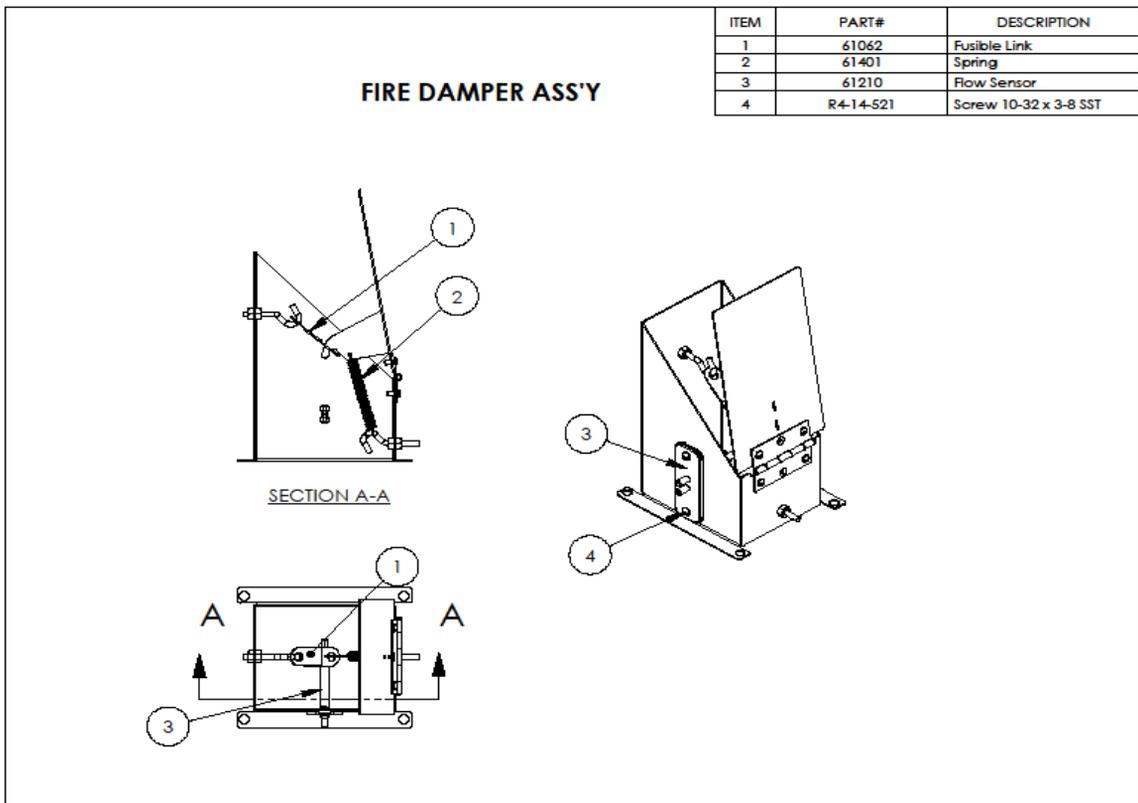
- 3 gallon fire suppression agent liquid
- Supply nitrogen model LT-30-R or Co2 101-20 cartridge

PLEASE FORWARD THIS TO YOUR ANSUL R-102 CERTIFIED DEALER SO THEY BRING THE APPROPRIATE LIQUID AGENT AND CARTRIDGE TO YOUR SITE.

**YOU ARE ACCOUNTABLE FOR THE COST OF CHARGING THE SYSTEM.**

Please contact your local authorized Ansul DISTRIBUTOR for charging THE R-102 SYSTEM. [www.ansul.com](http://www.ansul.com)

They will also need to set the damper system ON THE TOP OF THE HOOD.



# **Resfab** DAILY PROCEDURES

MB-50AT/ATV

**STIR AFTER SLEEP MODE,  
FILTERING, FIRST LOAD OF THE  
DAY & WHEN NOTIFIED  
DURING COOK CYCLE**

- TURN FRYER ON - TOUCH RESFAB – GOES TO MENU
- CHECK OIL LEVEL, OIL SHOULD BE AT OR JUST BELOW LINE
- CHOOSE ITEM SELECTION
  - SELECT BASKET SIZE – PRESS “GO TO COOKING”
  - PREHEAT MODE WILL SHOW UNTIL OIL IS AT DESIRED TEMP°
- WHEN SCREEN TURNS **RED**: STIR OIL VIGOROUSLY FRYER IS READY WHEN DESIRED TEMP IS REACHED
- TOP OFF OIL TO OIL LINE IF NEEDED
  
- **FILTERING**: NOTE: MARK THE PLASTIC CUP IN THE FILTER POWDER BOX AT #6 This is the amount of filter powder to use with each filtration. Add filter powder slowly in the back of the filter pan prior to filtering.

## **WHEN PROMPTED TO FILTER:**

- SCRAPE OUT CRUMBS, ADD FILTER POWDER TO BACK OF FILTER PAN (**NOT ON SCREEN**)  
OPEN DRAIN VALVE SLOWLY AT FIRST THEN FULLY OPEN, BRUSH COILS AND  
BOTTOM OF KETTLE AS OIL IS DRAINING, TURN ON FILTER, DO A 5 MINUTE FILTER LETTING OIL  
CIRCULATE WITH FILTER POWDER (USE TIMER) CLOSE THE DRAIN VALVE, WHEN OIL BEGINS TO  
BUBBLE WAIT 15 SECONDS TURN FILTER OFF. PRESS RETURN TO MENU.
  
- **CLOSING\*\*\***
  
- FILTER OIL, SCRAPE CRUMBS FROM PAPERLESS FILTER AND FILTER PAN, AS YOU REMOVE  
PAPERLESS FILTER **PLUG FILTER PAN HOLE WITH PAPER TOWEL AS IT IS LIFTED UP** - RINSE  
PAPERLESS FILTER WITH **HOT** WATER ONLY AND LET AIR DRY
  
- WIPE OUT ALL CRUMBS FROM FILTER PAN (**DO NOT GET CRUMBS IN THE HOLE**) AND OUTSIDE OF FILTER PAN
  
- **VENTLESS FRYER** – CLEAN BAFFLE & DRIP CUP
  
- **WEEKLY:** – FOLLOW BOIL OUT INSTRUCTIONS – CHECK OIL TO SEE IF IT  
NEEDS DISPOSED OF, USE OIL TEST KIT. **CLEAN EXTERIOR OF FILTER PAN.**

**\*\*\* DO NOT RUN WATER THROUGH THE FILTER SYSTEM \*\*\***

# **Resfab** DAILY PROCEDURES

MB-85AT/ATV

**STIR AFTER SLEEP MODE,  
FILTERING, FIRST LOAD OF THE  
DAY & WHEN NOTIFIED  
DURING COOK CYCLE**

- TURN FRYER ON - TOUCH RESFAB – GOES TO MENU
- CHECK OIL LEVEL, OIL SHOULD BE AT OR JUST BELOW LINE
- Top off oil to oil line if needed
- CHOOSE ITEM SELECTION
  - SELECT BASKET SIZE – PRESS “GO TO COOKING”
  - PREHEAT MODE WILL SHOW UNTIL OIL IS AT DESIRED TEMP°
- WHEN SCREEN TURNS **RED**: STIR OIL VIGOROUSLY FRYER IS READY WHEN DESIRED TEMP IS REACHED

## WHEN PROMPTED TO **FILTER**:

- SCRAPE OUT CRUMBS, ADD FILTER POWDER TO BACK OF FILTER PAN (**NOT ON SCREEN**)
- HAVE POT BRUSH AND GLOVES READY AND **ATTACH DISCHARGE HOSE**
  - TURN THE DIVERTER VALVE (**ABOVE HOSE CONNECTION**) TO THE DISCHARGE POSITION turn to (LEFT)
  - PLACE/POINT THE HOSE HANDLE INTO THE POT
  - OPEN DRAIN VALVE SLOWLY AT FIRST THEN FULLY OPEN
  - TURN THE FILTER SWITCH ON TO RINSE OFF COILS **IMMEDIATELY** AND RINSE DOWN CRUMBS
  - **TURN DIVERTER VALVE TO POT (RIGHT)**
  - DO A 5 MINUTE FILTER LETTING OIL CIRCULATE (USE TIMER)
  - DISCONNECT HOSE
  - CLOSE THE DRAIN VALVE (AFTER 5 MIN FILTER)
  - WHEN OIL BEGINS TO BUBBLE WAIT 15 SECONDS, TURN FILTER OFF. PRESS RETURN TO MENU
- **CLOSING\*\*\***
- FILTER OIL, SCRAPE CRUMBS FROM PAPERLESS FILTER AND FILTER PAN, AS YOU REMOVE PAPERLESS FILTER **PLUG FILTER PAN HOLE WITH PAPER TOWEL AS IT IS LIFTED UP** – RINSE PAPERLESS FILTER WITH **HOT WATER ONLY** AND LET AIR DRY
- WIPE OUT ALL CRUMBS FROM FILTER PAN (**DO NOT GET CRUMBS IN THE HOLE**) AND WIPE OUTSIDE OF FILTER PAN
- **VENTLESS FRYER** – CLEAN BAFFLE FILTER & DRIP CUP
- **WEEKLY**: BOIL OUT USE MENU #40 – FOLLOW BOIL OUT INSTRUCTIONS CHECK OIL TO SEE IF IT NEEDS DISPOSED OF, USE OIL TEST KIT. **CLEAN EXTERIOR OF FILTER PAN.**

**OIL REMOVAL TO OIL CADDY OR JUGS SEE OIL REMOVAL IN MENU**

**\*\*DO NOT RUN WATER THROUGH THE FILTER SYSTEM\*\***

# **Resfab** DAILY PROCEDURES

MB-502AT/ATV

**STIR AFTER SLEEP MODE,  
FILTERING, FIRST LOAD OF THE  
DAY & WHEN NOTIFIED  
DURING COOK CYCLE**

- TURN FRYER ON - TOUCH RESFAB – GOES TO MENU
- CHECK OIL LEVEL, OIL SHOULD BE AT OR JUST BELOW LINE
- CHOOSE ITEM SELECTION
  - SELECT BASKET SIZE – PRESS “GO TO COOKING”
  - PREHEAT MODE WILL SHOW UNTIL OIL IS AT DESIRED TEMP°
- WHEN SCREEN TURNS **RED**: STIR OIL VIGOROUSLY FRYER IS READY WHEN DESIRED TEMP IS REACHED
- TOP OFF OIL TO OIL LINE IF NEEDED
- **FILTERING**: NOTE: MARK THE PLASTIC CUP IN THE FILTER POWDER BOX AT #6 This is the amount of filter powder to use with each filtration. Add filter powder slowly in the **back** of the filter pan prior to filtering.

### WHEN PROMPTED TO **FILTER**:

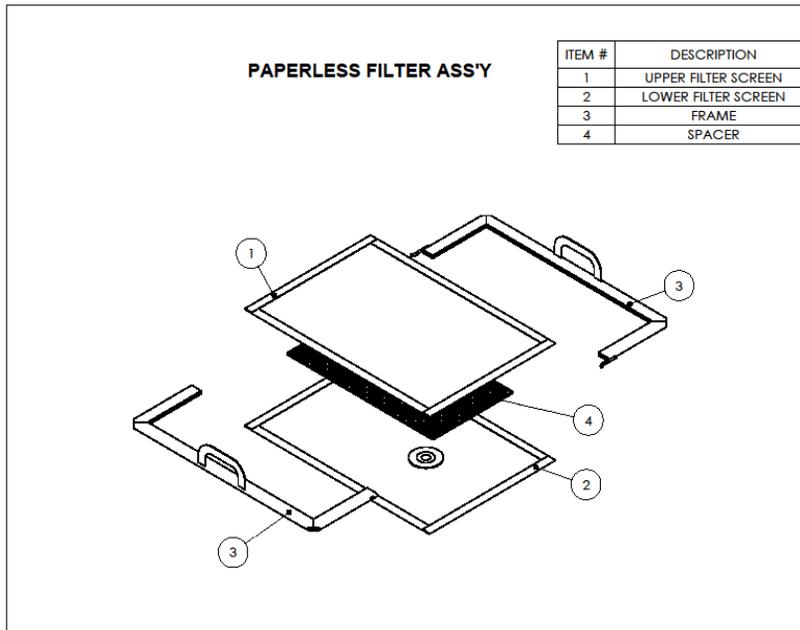
- SCRAPE OUT CRUMBS, ADD FILTER POWDER TO BACK OF FILTER PAN (**NOT ON SCREEN**)
  - Have pot brush ready to use
  - Turn pot diverter valve to the corresponding pot to be filtered (Left or Right)
  - Pull drain handle to open drain on pot to be filtered
  - Brush sides of pot and coils as oil is draining
  - Turn filter on
  - Brush all crumbs down drain
  - Do a 5 minute filter letting oil circulate with filter powder (use timer)
  - Push in drain handle to close drain  
When oil begins to bubble wait 15 seconds
  - Turn filter off. Press return to menu
  - Repeat above steps for other fry pot
- **\*\*\*Note**: If **RED** warning light next to the pot diverter valve is illuminated, check/turn the diverter valve on the left side (**above the hose connection**) to ensure it is in the “To Pot” position
- **CLOSING\*\*\***
- FILTER OIL, SCRAPE CRUMBS FROM PAPERLESS FILTER AND FILTER PAN, AS YOU REMOVE PAPERLESS FILTER **PLUG FILTER PAN HOLE WITH PAPER TOWEL AS IT IS LIFTED UP** – RINSE PAPERLESS FILTER WITH **HOT** WATER ONLY AND LET AIR DRY
- WIPE OUT ALL CRUMBS FROM FILTER PAN (**DO NOT GET CRUMBS IN THE HOLE**) AND WIPE OUTSIDE OF PAN
- **WEEKLY**: CHOSE BOIL OUT IN MENU – FOLLOW BOIL OUT INSTRUCTIONS – CHECK OIL TO SEE IF IT NEEDS DISPOSED OF, USE OIL TEST KIT. **CLEAN EXTERIOR OF FILTER PAN.**

OIL REMOVAL TO OIL CADDY OR JUGS MENU **OIL REMOVAL**  
**\*\*\* DO NOT RUN WATER THROUGH THE FILTER SYSTEM \*\*\***

## Disassembly and Reassembly of Paperless Filter

### Disassembly

1. Grasp the frame with your thumbs on the handles at the corner of the assembly and pull outward in opposite directions to separate the frame at the corner. Continue to open the frame (it will pivot at the opposite corner) until the outer screens and grid can be removed from the frame.
2. Separate the outer screens and grid.



### Cleaning: EASY TO CLEAN – NO SPECIAL CLEANERS – CLEAN ONCE A DAY

1. Clean the two frame pieces, clean out screens with hot water from a spray nozzle. The groove in the seal frame pieces can be cleaned with the edge of a Scotch-Brite™ or similar cleaning pad.
2. Allow all filter assembly components to air dry or thoroughly dry with clean towels before reassembling.

### Reassembly:

1. Place the two outer screens together and align their edges.
2. Insert the screens into one of the frame halves (it doesn't matter which one). Ensure that the fitting in the bottom screen is on the opposite side of the frame from the handle.
3. Slip the grid between the screens, ensuring that the grid is centered between the edges of the screens.
4. Connect the other half of the frame at the corner opposite the handles and pivot the frame onto the free edges of the screen.
5. Replace into clean filter pan.



## Cleaning Paperless Filter and Filter Pan

### Instructions: **Paperless Filter**

1. Scrape with crumb shovel entire filter pan to remove crumbs.
2. Perform manual filter.
3. Pull filter pan out to cool for 10 minutes
4. Remove paperless filter.
5. Plug hole in bottom of filter pan with paper towel.
6. Remove any remaining crumbs w/crumb shovel.
7. Wipe out any remaining crumbs with paper towels.
8. Wash, rinse, sanitize and air dry paperless filter.
9. Reassemble paperless filter , remove paper towel from drain hole, and place the paperless filter in pan.

### Instructions: **Paper Filter**

1. Scrape with crumb shovel entire filter pan to remove crumbs.
2. Perform manual filter.
3. Pull filter pan out to cool for 10 minutes
4. Remove hold down bracket
5. Remove filter paper and discard
6. Plug hole in bottom of filter pan with paper towel.
7. Remove any remaining crumbs w/crumb shovel.
8. Wipe out any remaining crumbs with paper towels.
9. Remove paper towels from drain hole
10. Reassemble with screen first and then new filter paper in pan
11. Replace hold down bracket

### **WEEKLY:**

After step 7, place the filter pan in the sink. Wash down being careful not to get water in drain hole in bottom of pan. Wipe down sides, bottom & casters.



## CLEANING VENTLESS HOOD

### WEEKLY:

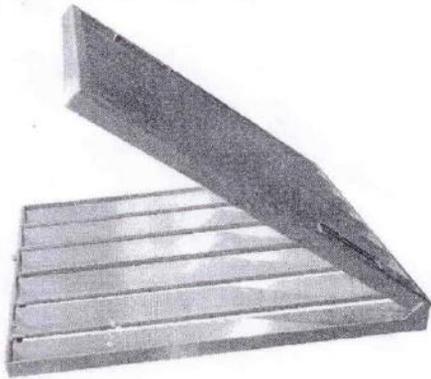
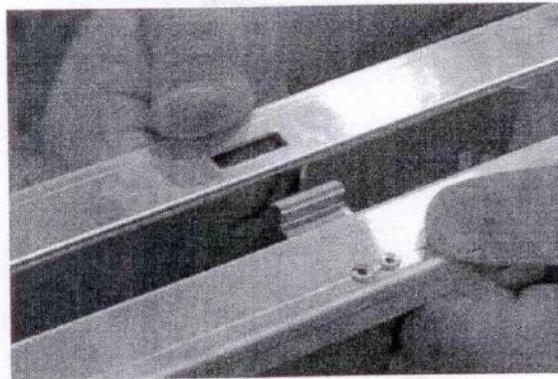
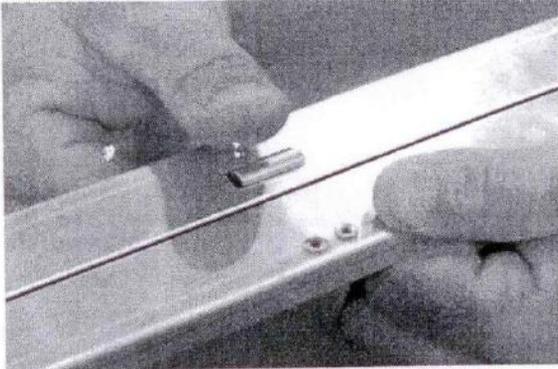
- Turn Breaker Off
- Remove Baffle
- Remove HEPA/Charcoal Filters
- \* • Using a damp soapy cloth, wipe entire inside of Ventless Hood, up to and including fan cage. When cleaning the blower cage be careful when cleaning the blade.
  
- Replace HEPA/Charcoal Filters
- Replace Baffle
- Turn Breaker On

**WHEN CHANGE OUT OF HOOD FILTERS IS CALLED FOR (YELLOW HOOD LIGHT IS BLINKING) **LEAVE FRYER ON** WHEN REPLACING FILTERS (HEPA & CHARCOAL) WITH NEW SET.**

\* Not cleaning the ventless hood weekly may damage the blower and void the warranty.

# Hood Baffle **Daily Cleaning** Instructions

## VENTLESS FRYER ONLY (Franklin machine product model)



### Instructions

1. Place both hands near locking tab.
2. Use your thumb to press down on lock tab and simultaneously pull filter apart.
3. Use a mild soap and brush to clean filter, or run through dishwasher using non-caustic (aluminum-safe) soap only.
4. After cleaning, close filter into locked position.

### **WARNING:**

**Before using, make sure filter is closed and locking tab is secure.**

**Be careful when handling – filter may have sharp edges.**

**This BAFFLE**

**Must be cleaned daily or**

**HEPA FILTER LIFE WILL BE SHORTENED**

**Resfab**  
EQUIPMENT inc.

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Quebec, Canada

J3B 8A4

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CAN/US 866-359-0808

SB-0004a(2019-12-02)

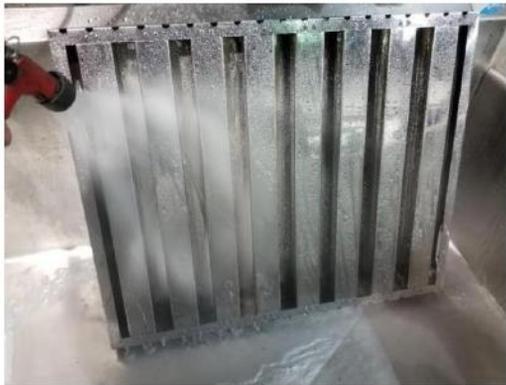
Hood Baffle Daily Cleaning Instructions

for the **Aircon Filter Model**

VENTLESS FRYER ONLY



Use a mild soap and brush to clean filter



Rinse with water



Dry with a cloth and let dry overnight

## Tips for Good Frying

### When Frying...

#### Skim Frequently

Skim floating food particles frequently, especially after busy periods.

#### Keep Frozen Food Frozen

Frozen food should be kept frozen until it is fried. Load fry basket away from fryer so ice and breading do not fall into oil.

#### Fried Foods are Not to be Seasoned Over the Fryer.

(ie, salt, pepper, spices)

#### Fry Food at the Recommended Temperature and Time

Fry food for the recommended time to ensure it is fried to proper color and cooked to proper core temperature.

#### Drain Properly

Drain finished fried foods over fryer for 15 – 45 seconds, then place in holding pan with grate.

#### Serve Promptly

Serve Food promptly to prevent it from becoming greasy.

## Daily Frying Checklist

### Proper Temperature

Fry at proper temperature based on food setting directions. Frying at a higher temperature decreases fry life. Check temperature of fryers daily using calibrated thermometer.

### Filter Regularly

Filter the frying oil at least 4 times a day.

### Clean Daily

Clean outside surface of fryers daily. Clean Ventless Hood baffle and drip cup. Do not allow cleaning products or water to contaminate oil.

### Reduce Temperature

Use idle modes to reduce temperature of fryers to 200°. Sleep Mode will lower temperature after 30 minutes of non-use.

### Determining Oil Breakdown

Natural oils turn darker quicker than hexane extracted oils. Ultimately the color and quality of your fried food should determine when you change oil. Check the oil daily using an Oil Test Kit. Discard oil if needed.

### Top-Off

Top-off fryer to proper level with oil.

## Troubleshooting

### Oil Turns Dark During Normal Fry Life

#### Possible Causes

- ✓Defective thermostat, temperature too high.
- ✓Insufficient/Improper filtering.
- ✓Equipment not clean.
- ✓Use of improperly prepared food.

### Fryer Smoking

#### Possible Causes

- ✓Wet or frost-covered foods.
- ✓Insufficient filtering and/or skimming.
- ✓Oil overheated (defective or broken thermostat)
- ✓Oil level low – elements exposed.

### Foods Not Cooked and/or Brownd In Expected Time

#### Possible Causes

- ✓Fry basket overloaded.
- ✓Using fresh oil.
- ✓Defective thermostat, temperature too low.

### Food Too Dark or Overdone in Expected Time

#### Possible Causes

- ✓Oil at throw-away point.
- ✓Defective thermostat, temperature too high.
- ✓Temperature set too high.

### Oil Foams Excessively

#### Possible Causes

- ✓Overheated oil.
- ✓Defective thermostat, temperature too high.
- ✓Equipment not clean.
- ✓Fryer overfilled with oil.

### Too Much Oil Absorbed; Oil Dripping; Oil Used Up Too Rapidly.

#### Possible Causes

- ✓Frying at too low temperature.
- ✓Defective thermostat, temperature too low.
- ✓Overloading fry basket.
- ✓Frying in foaming oil.
- ✓Food remaining over oil after frying.
- ✓Refrying foods to reheat them.
- ✓Potatoes that have been thawed, then refrozen.
- ✓Insufficient draining of food after frying.

### Unappetizing Fryer Odor; Unpleasant Food Flavor

#### Possible Causes

- ✓Equipment not clean.
- ✓Inferior food quality being fried.
- ✓Insufficient filtering and/or skimming.
- ✓Oil at throw-away point.

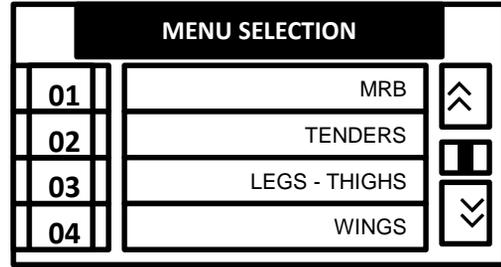
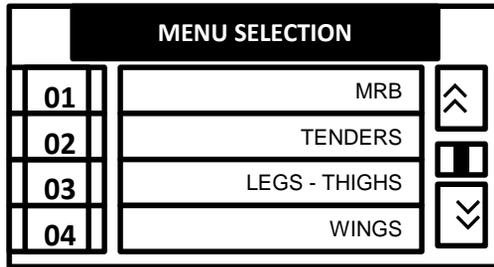
# Touch screen program instructions - all MB AT models

LEFT SCREEN

RIGHT SCREEN



TOUCH RESFAB TO CONTINUE

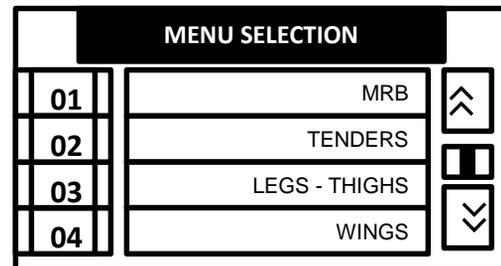


SELECT MENU ITEM

ON THIS SCREEN CHANGE BASKET SELECTION: 1 LARGE BASKET OR 2 HALF BASKETS TOUCH BASKET TO CHANGE



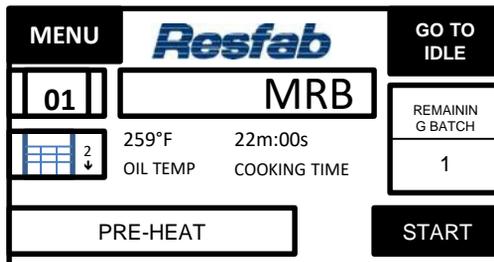
IF CHOOSING 2 BASKETS CHANGE RIGHT SCREEN TO 2<sup>ND</sup> MENU SELECTION



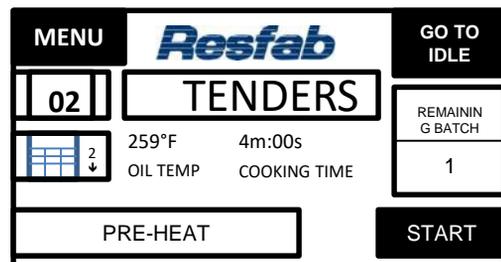
TOUCH GO TO COOK



THIS SCREEN COMES UP BEFORE FIRST COOK CYCLE



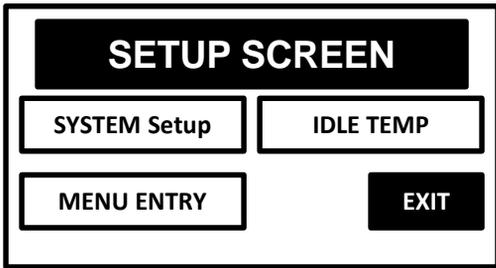
WHILE UNIT IS IN PRE-HEAT PICK ITEM OR ITEMS TO BE FRIED: SCREEN WILL CHANGE TO READY. TOUCH START



TOUCH START

# PROGRAMMING FRYER

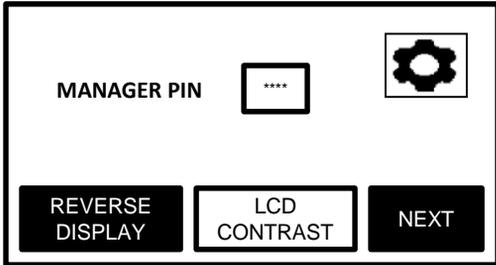
## SELECT A MENU – HOLD DOWN NAME OF ITEM



**SYSTEM Setup:** TAKES YOU TO MANAGERS PIN

**MENU ENTRY::** TAKES YOU TO MENU LIST

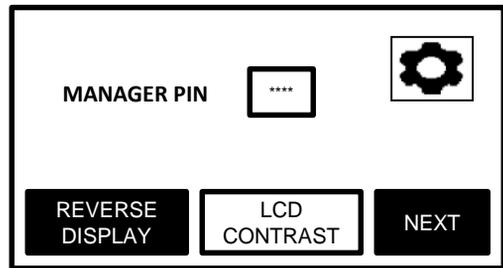
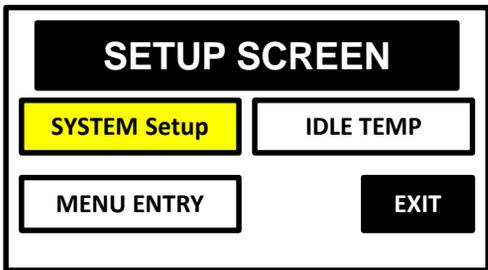
**IDLE TEMP:** TAKES YOU TO ENERGY SAVINGS TO CHANGE IDLE TEMPS.



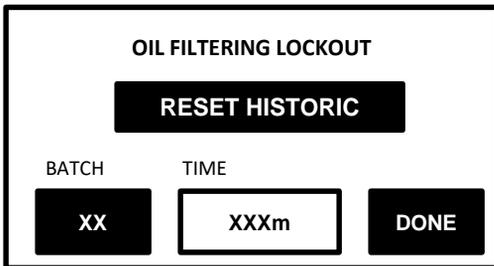
**REVERSE DISPLAY:** SET FOR DIFFERENT LIGHTING

**LCD CONTRAST:** SET BRIGHTNESS OF SCREEN

**NEXT:** RESET HISTORIC COMES UP – CHOOSE BATCHES – TIME WILL OVERRIDE BATCHES.

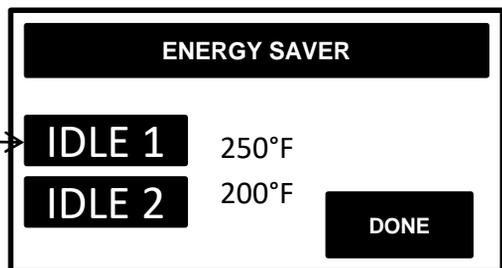
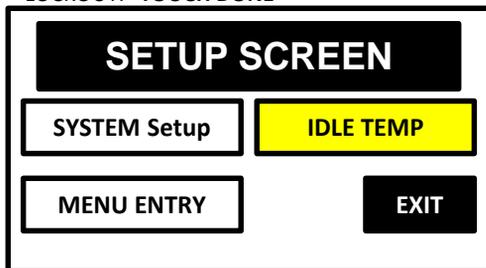


TOUCH NEXT



ENTER # OF BATCHES REQUIRED FOR LOCKOUT. **TOUCH DONE**

TOUCH YES IF BATCH # IS CORRECT



PRE-SET AT FACTORY. TO CHANGE TOUCH TEMPERATURE. **TOUCH DONE**

THIS WILL TAKE YOU BACK TO THE SETUP SCREEN.

# Programming Menus

## LEFT SCREEN

**SETUP SCREEN**

SYSTEM Setup

IDLE TEMP

MENU ENTRY

EXIT

TOUCH MENU ENTRY

ON THE NEXT SCREEN YOU CAN CHOOSE A MENU BY:

1. FIRST OR LAST
2. USE ARROWS TO GO TO NEXT MENU – FORWARD OR BACK
3. ENTER MENU NUMBER IN BOX

FIRST

<<

>>

LAST

01

MRB

RECIPE  
NUMBER

SAV

PARAMETERS

DEL

DONE

TOUCH PARAMETERS

## RIGHT SCREEN

**WARNING**

**MENU CONFIGURATION IN  
PROCESS**

**WARNING**

**MENU CONFIGURATION IN  
PROCESS**

**WARNING**

PLEASE ENTER THE MANAGERS PIN TO  
CONTINUE

BACK

\*\*\*\*

-----

TOUCH PIN BOX

**WARNING**

**MENU CONFIGURATION IN  
PROCESS**

ENTER PIN => \*\*\*\*\*

1	2	3	4	5	6	7	8	9	0
A	B	C	D	↑	↓	E S C	C L R	B S	←

ENTER MANAGERS PIN

**WARNING**

**MENU CONFIGURATION IN  
PROCESS**

# PROGRAMMING CONTINUED...

## LEFT SCREEN

MRB	
COOKING TIME	22M:00S
COOKING TEMP	325°
BACK	NEXT

Screen 1 of 2: ENTER COOKING TIME AND COOKING TEMPERATURE – **TOUCH NEXT**

MRB			
ALARM AFTER	0m	STIR ALARM	0m
ADD PRODUCT AFTER	0m		
BACK		NEXT	

Screen 2 of 2: SET ALARM TIMES. **TOUCH NEXT** – GOES BACK TO FIRST SCREEN. **TOUCH SAV AND DONE**. GOES TO SET UP SCREEN – **HIT EXIT** – GOES TO SELECTED MENU

## RIGHT SCREEN

<b>WARNING</b>
<b>MENU CONFIGURATION IN PROCESS</b>

<b>WARNING</b>
<b>MENU CONFIGURATION IN PROCESS</b>

## MANUAL FILTRATION – AND MORNING OIL POLISH.

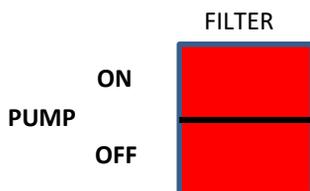
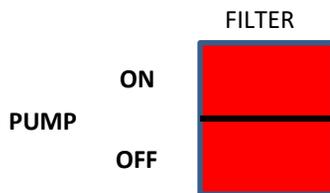
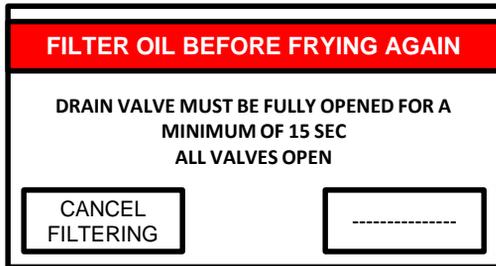
- ✓ Scrape crumbs out of filter pan.
- ✓ Add powder to oil filter pan. **(6 oz to 50# Fryer, 10 oz to 85# Fryer.)**

**Be sure filter pan is tightly in place.**

✓ Use pot brush to clean side and stir crumbs at bottom of kettle.

✓ **Open drain valve** (inside door – handle on right.) Screen will reflect the drain valve is open. Continue brushing crumbs off coils. **CONNECT QUICK DISCONNECT HOSE: TURN DIVERTER VALVE UP, PLACE END OF HOSE IN POT. PRESS ROCKER SWITCH UP AND FLUSH DOWN CRUMBS.**

✓ Use drain brush (straight brush) should clog occur in drain hole. **CLOSE DIVERTER VALVE, DISCONNECT QUICK DISCONNECT HOSE.**



✓ Switch (*Red Rocker Switch*) **Filter Pump On:** Oil will return into kettle to remove any remaining crumbs. To **POLISH** oil, run in this position for 8 minutes. Use T-4 on the timer.

✓ **Close drain valve.** Screen will reflect.

✓ When oil returning to kettle begins to bubble with air, wait 5 seconds to allow all oil to return to kettle.

✓ Switch (*Red Rocker Switch*) **Filter Pump Off.**

✓ Touch **Return to Menu:** This will take you back to the last menu item that you cooked. **AT THIS TIME CHECK OIL LEVEL.**

✓ **CHOOSE MENU AND RETURN TO COOKING.**

### Draining and Refill Left Pot

#### DRAINING

- |  |   |
|--|---|
| <ol style="list-style-type: none"> <li>1. Add Filter Powder to the back and sides of filter pan.</li> <li>2. Pull left drain handle until all oil has been drained in the filtration pan. Brush the crumbs down as the fryer is draining.</li> </ol> | <ol style="list-style-type: none"> <li>3. Turn the pump on if additional oil is needed to re move crumbs.</li> </ol> <p><b>The left side of the MB-502AT must be on when using the right side only!</b></p> |
|--|---|

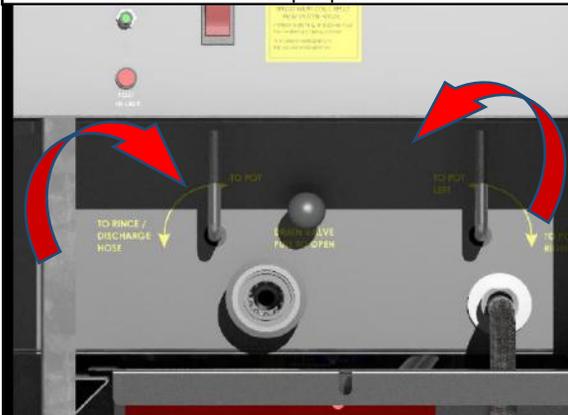


#### REFILLING

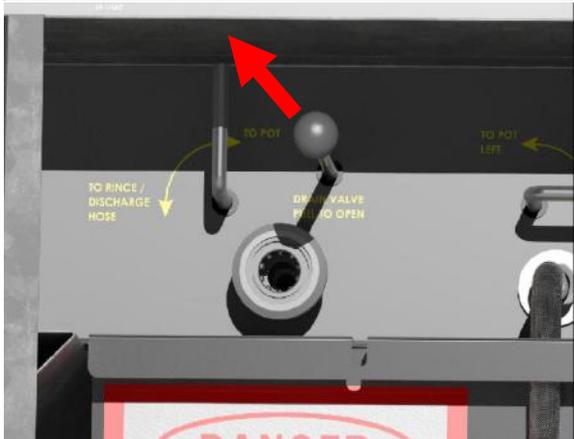
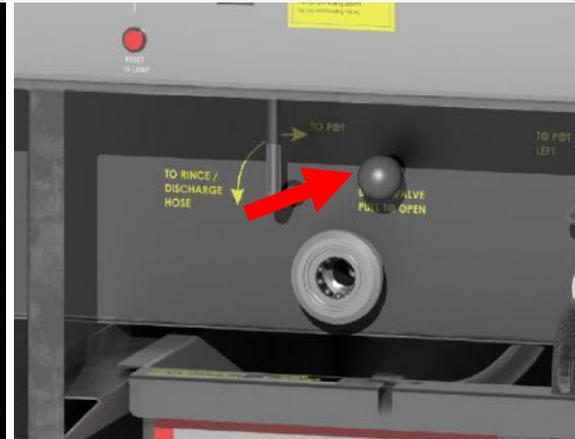
4. Push back to close the drain



- |   |  |
|---|--|
| <ol style="list-style-type: none"> <li>5. Diverter valve must be on pot position. Refill Pot valve must be on left pot position.</li> </ol> | <ol style="list-style-type: none"> <li>6. Activate filtration Pump. Stop the pump when the Pot is full.</li> </ol> |
|---|--|



### DRAINING

7. Open drain valve for the right pot.	8. Close it after Pot has been fully drained.
 A close-up photograph of the MB-502 machine's control panel. A red arrow points to a grey ball valve handle labeled 'DRAIN VALVE PULL TO OPEN'. To the left, a hose is labeled 'TO RINCE / DISCHARGE HOSE'. To the right, a hose is labeled 'TO POT LEFT'. A 'DANGER' sign is partially visible at the bottom.	 A close-up photograph of the same control panel. A red arrow points to the grey ball valve handle, which is now in a closed position. The labels 'TO RINCE / DISCHARGE HOSE' and 'TO POT LEFT' are visible. A 'DANGER' sign is partially visible at the bottom.

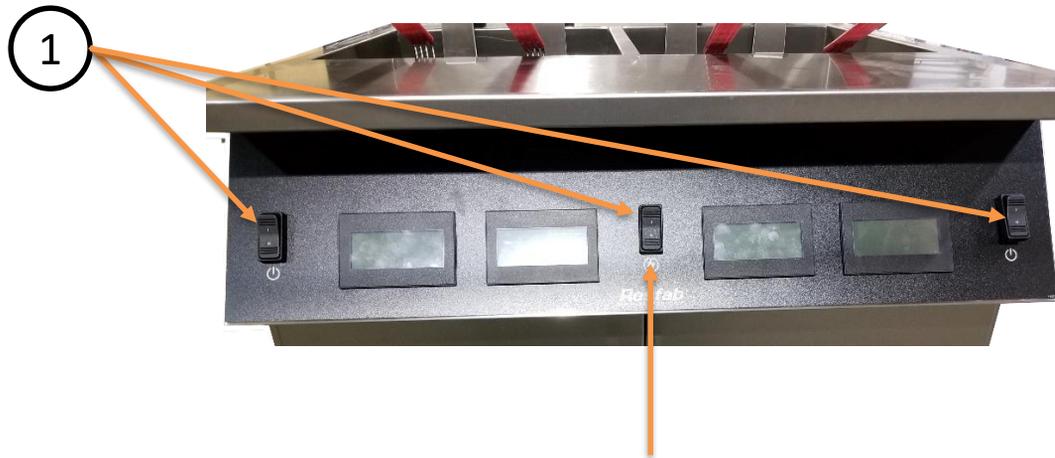
### REFILLING

9. Refill pot valve must be in the right pot position	10. Active filtration Pump. Stop filtration pump when pot is full.
 A photograph of the machine's control panel. A red arrow points to a grey ball valve handle labeled 'DRAIN VALVE PULL TO OPEN'. A blue curved arrow indicates the valve's movement. Labels include 'TO RINCE / DISCHARGE HOSE', 'TO POT', and 'TO POT LEFT'. A 'CAUTION' warning label is visible above the valve.	 A photograph of the machine's control panel. A red hand icon points to a red 'STOP' button. Labels include 'TO RINCE / DISCHARGE HOSE', 'DRAIN VALVE PULL TO OPEN', and 'TO POT LEFT'. A 'CAUTION' warning label is visible above the valve.

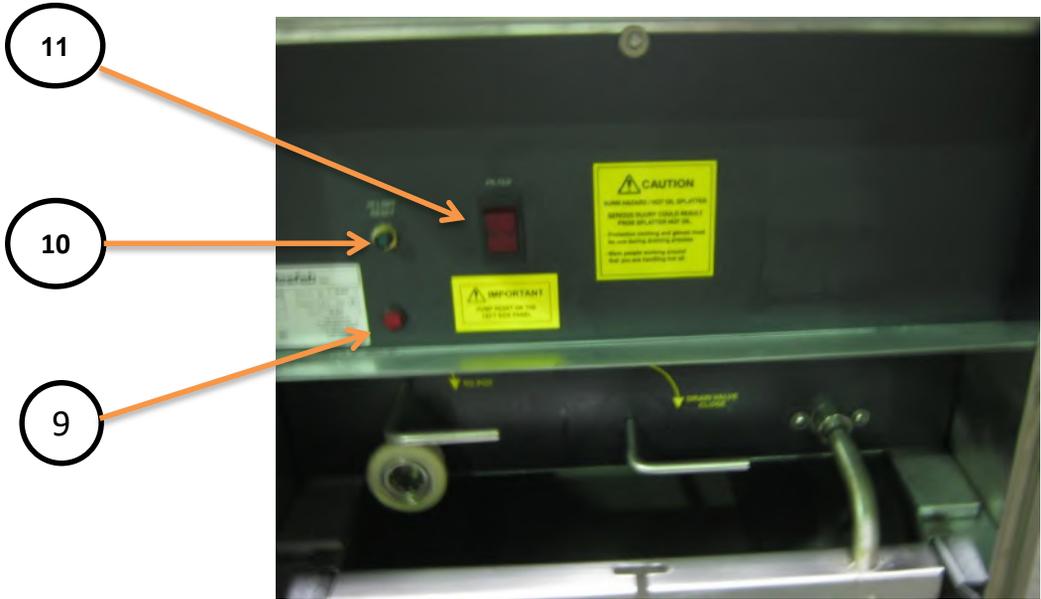


1	59461	2 position ON/OFF Switch	This is the main waterproof power switch.
2	59609	Touch Screen	Control all of the frying functions.

### MB-502ATV

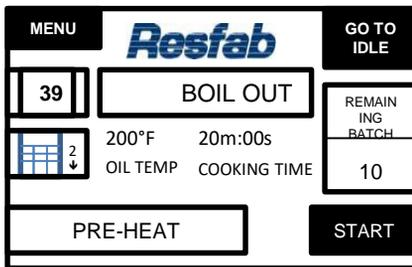
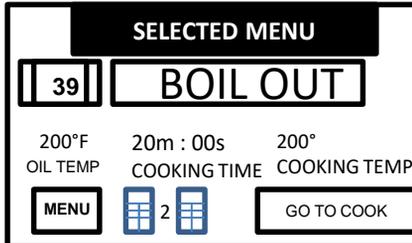
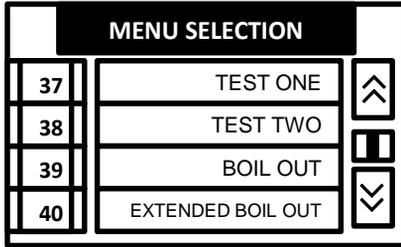


The MB-502ATV has a main power switch. Once it is turned on there is a 10 second delay before the fryer turns on. The main power switch needs to be « on » to activate the left and the right fryer side.



### Hi-Limit reset.

9	59454	Hi-Limit warning light red.	When this light is on, the Hi-Limit needs to be reset.
10	59910	Hi-Limit reset.	If the fryer gets too hot, the high limit will shut the power off on the heaters. If activated, verify the thermostat temperature.
11	59451	Filter pump switch	When on, the pump is activated to return the oil to the pot or rinse/discharge hose.



## FRYER BOIL OUT

### Boil Out Procedures MB-50/85/502

#### Fryers

- ❖ Remove filter pan.
- ❖ Be sure drain valve is closed.
- ❖ Wipe out pot & filter pan with paper towel.
- ❖ Fill pot with water to oil line.



**NEVER** run water through pump

#### **BOIL OUT:**

- Turn fryer on. Go to MENU Selection screen: Touch “DOWN ARROW” to scroll down to “Boil Out” menu. Touch Menu description **BOIL OUT**
- Remove basket(s) and basket holder(s).
- Close Drain Valve.
- Fill pot with water to oil line.
- Menu Confirmation Screen appears: Displays Menu #, Description, Current Oil (**WATER**) Temperature, Cooking Temperature (should be 200°), Cooking Time (should be 20 minutes):
- **Touch “Start”**
- Add Fryer Cleaner chemical per manufacturer’s directions.
- Use pot brush to clean coils and sides of pot and to mix fryer cleaner into water.
- **In 10 minutes THE FRYER SCREEN WILL TURN RED AND READ “STIR”. CLEAN COILS AGAIN AND ENTIRE INSIDES OF POT.**
- At 19 minutes the alarm will sound showing 1 more minute left on Boil Out.
- At end of 20 minutes, END ALARM will sound, place a bucket under the drain hole in the center of pot.
- **(Shut fryer off)**
- Open Drain Valve and dispose of water.
- Close drain valve and do vinegar rinse (IF REQUIRED): 1 cup vinegar to 1 gallon water. Rinse entire interior using a clean cloth. Open drain valve and drain vinegar rinse into buckets and dispose of.
- Close drain valve and wipe inside of fry pot with paper towel to remove all water, including drain hole.
- **Add oil, to oil level.**
- **Turn Fryer on.**
- **Proceed with menu selection and cooking.**

**PUMP MOTOR RESET****Explanations:**

The pump motor is equipped with a thermally activated switch. The purpose of this safety device is to cut the power of the pump motor in case the motor is over-heating (and causes fire hazard) due to several causes:

1. If discharge valve is not in the pot position and no discharge hose is installed: This way there is no flow and the pump motor is working but the circuit is closed. So pressure is built in the system and motor starts to over-heat and the thermal switch activates to protect the equipment. This only takes a minute or two and will throw the pump.
2. If filtration system is clogged by bredding (filtration pan or internal pipes or flex hose). Again, there is no flow in the pipes or flex hose and the pressure increases. The pump motor works harder trying to create a flow, then the motor starts to over-heat. To protect the equipment, the thermal switch activates and shuts down the pump. It may take up to an hour or more for the pump to cool down so that you can reset the pump.

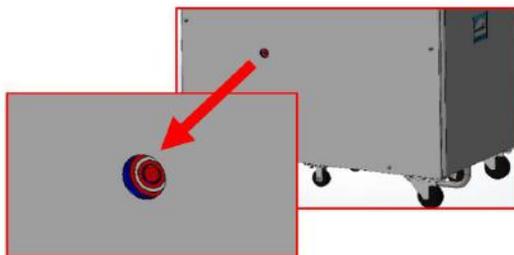
**Solution:**

- Depending how hot the motor was, time is required to let cool down the motor. Time to cool down depends of many factors such as temperature of the motor when thermal switch shut down the pump, and how long the fryer was cooking.
- After a certain cooling time, reset by pushing **with force** on the **black** button located on the back or the left side of the fryer.

**Note:** Pump Reset issue is not covered under warranty.

Reset with Bracket Access

Direct Access Pump Reset

**HI-LIMIT THERMOSTAT RESET****Explanations:**

- Hi-Limit thermostat will pop-up most of the time when fryer has been heated-up without enough oil or with no oil in the fryer pot.
- If, when cleaning, Hi-limit thermostat bulb has been hit or damaged by not carefully cleaning.

**Prevention:**

Always make sure oil is at oil level indicator before starting heat-up process.

**Solution:**

1. When Hi-limit thermostat pops-up, use a pen to reset – Push green button.
2. If Hi-limit is not resetting, allow extra cooling time.
  - a. If not, in rare occasion, the thermostat may have been permanently damaged, and requires replacement.

**Note:** Damaged Hi-limit thermostat issue is not covered under warranty.



## TROUBLE SHOOTING

**FOR ALL SERVICE RELATED PROBLEMS:  
CALL 1-866-359-0808**

PROBLEM	PROBABLE CAUSE	REMEDY
<b>POWER PROBLEM</b>	<b>POWER PROBLEM</b>	<b>POWER PROBLEM</b>
Fryer will not turn on No Power Light <b>NO POWER</b>	✓ Not connected to Power Source	✗ Connect to Power Source* ✗ Check Circuit Breaker* ✗ Replace Power Switch* ✗ RESET the High Limit Switch
<b>LIFT MECHANISM</b>	<b>LIFT MECHANISM</b>	<b>LIFT MECHANISM</b>
Basket Will Not Lift or go Down	✓ Power not on	✗ Turn Power Switch to the on Position

Basket Is Wobbly	✓ Loose Basket Hanger	✗ Tighten Basket Hanger
OIL WILL NOT PUMP BACK TO POT. PUMP MOTOR IS AUDIBLE.	✓ Filter Pan not completely under fryer (air leak) ✓ O-ring needs changed (air leak)	✗ Push Filter Pan under fryer to make pipe connection ✗ Remove first o-ring on pipe from filter pan. Move one of the 3 o-rings forward to replace the one discarded
PUMP MOTOR IS <u>NOT</u> AUDIBLE.	✓ Check temperature of oil. ✓ Breeding Clog ✓ Valve in Discharge position. ✓ Breeding Clog ✓ Paper Screen not there. ✓ Filter Pump needs reset	✗ Oil MUST BE a MINIMUM of 130° F ✗ Connect Discharge and Pump Oil Back into pot which may Dislodge the Clog ✗ Close valve. ✗ Pull Filter Pan, Clean Filter Pan ✗ Check that the fryer is level. ✗ Check that filter screen is under the filter paper. ✗ Turn filter Pump Switch off. Push Red Button on Back OR side of Fryer, reset will click. Try pump again. If motor is hot, allow 30 to 60 minutes to cool before pushing Reset button.

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PROBLEM	PROBABLE CAUSE	REMEDY
OIL SMOKING/BURNING SMELL	✓ Over Temperature	✗ Check Temperature Setting
	✓ Low Oil Level	✗ Add oil to marked oil level
	✓ Old Oil	✗ Change Oil
	✓ Dirty Element	✗ Do Boil Out – clean Elements

PROBLEM	PROBABLE CAUSE	REMEDY
<b>VENTLESS HOOD FRYER</b>	<b>VENTLESS HOOD FRYER</b>	<b>VENTLESS HOOD FRYER</b>
FRYER COMES ON BUT GOES OFF WITHIN 10 SECONDS	✓ Check that the filters are all in proper position	✗ Check proper installation and condition of HEPA & Charcoal Filters. Check Baffle
	✓ Change Filter Light is ON  ✓ Ventless fryer shuts off: Start a new menu – fryer shuts off, basket lifts, fryer comes back on and the screen says “TOUCH RESFAB TO CONTINUE”	✗ You need to replace the HEPA and Charcoal Filters. ✗ <b>Using your finger, in the hood, check that the filter switch rods are properly screwed and that they touch the filter?</b> ✗ Order new HEPA/Charcoal Filter Kit