



State-of-the-art Ventless Auto-lift Multi-Basket Open Double Banked Fryer



Full Size Basket

2 Half Size Baskets

Model: MB-502AT & MB-502ATV -2 Vats 55 lb. Oil Capacity Per Vat

- **Multi-Basket Configurations:** The Auto-Lift System allows for the use of one large basket or two independently operating half-size baskets per well.
- **Idle mode**
- **“Sleep Mode” Equals Oil Savings:** Fryer automatically goes into Sleep Mode at 200°F after 30 minutes of non-use. There are two additional pre-set idles programs.
- **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’s self-leveling connection and automatically connects to the pump pipe;
reducing risk of injury as no hot parts to touch.
- **Easy and Safe Transportation & Removal of Shortening/Oil:**
A removable handle attaches to the filtration tank which comes equipped with casters.
- **Independent Power Supply:**
Each vat has its own power supply. If a problem occurs with one vat, the other vat will continue to operate.

Touch Screen Controller Feature

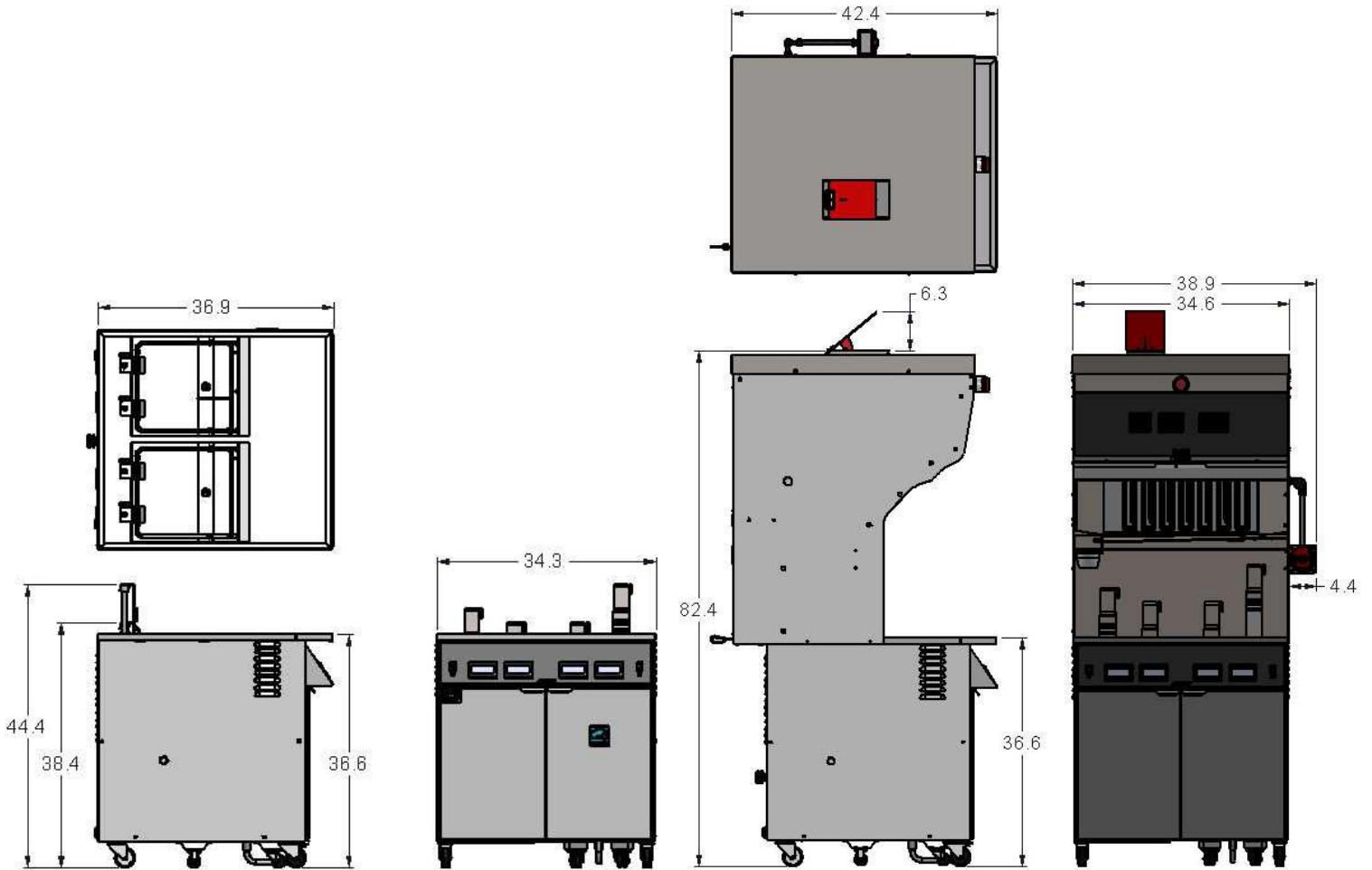
- **User Friendly:**
Each screen is easy to navigate and operator friendly, simplifying training and daily operation.
- **40 Programmable Menus:**
Including: Product name, cook time, temperature, alarm to “add product”, “stir”, “end alarm” and more.
- **P.I.N. for the Controller Access:**
The Personal Identification Number controls the direct access to programs such as “Menu”, “Filtering lock-out”, and more.
- **Oil Filtering Lock-out:**
The filtering lock-out allows the operator to pre-set the filtering frequency. There is no filter over-ride without the P.I.N., leading to a better quality product and oil, and increased oil savings.
- **Warnings** informs the operator of the state of the drain and discharge / rinse mode.
- **No filter override**

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 meets NFPA 96 standards.
- **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-502AT

MB-502ATV



Electrical

		MB-502AT & MB-502ATV			
		208		240	
		2 x 14.4			
		1	3	1	3
Voltage (Volts)					
Heater (kW)					
Phase					
Amperage Vat Left Side	AT	1 x 74	1 x 45	1 x 65	1 x 39
Vat Right Side*	(Amps)	1 x 72	1 x 43	1 x 63	1 x 37
Amperage Vat Left Side	ATV	1 x 78	1 x 49	1 x 69	1 x 43
Vat Right Side	(Amps)	1 x 72	1 x 43	1 x 63	1 x 37

***Each vat must be connected on a separate dedicated circuit breaker**

Dimensions:

	MB-502AT	MB-502ATV
Width (in)	34.3	34.6 (38.9 w/ Ansul Pull Station)
Depth (in)	36.9	42.4
Height (in)	36.6 – 38.4 w/ lifts down	82.4
Vat (in)	Square 15.63 x 16.75	Square 15.63 x 16.75
Weight (lbs)	409	721
Crated Weight (lbs)	481 +accessories = 534	815 + accessories = 893

Capacity:

Shortening	2 x 55 lbs
Chicken Fresh Breaded*	64-80 pcs

*** Based on 3 lb fresh breaded chicken, 8 pc. cut**

Continuing product improvement may subject specifications to change without notice.

RESFAB EQUIPMENT INC.

735 Rossiter, Saint-Jean-sur-Richelieu, (Montréal), Québec, Canada, J3B 8A4

Tel.: (450)-359-0800, Toll Free: 1-866-359-0808

info@resfab.com | resfab.com