



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

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
- <u>"Sleep Mode" Equals Oil Savings:</u> 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





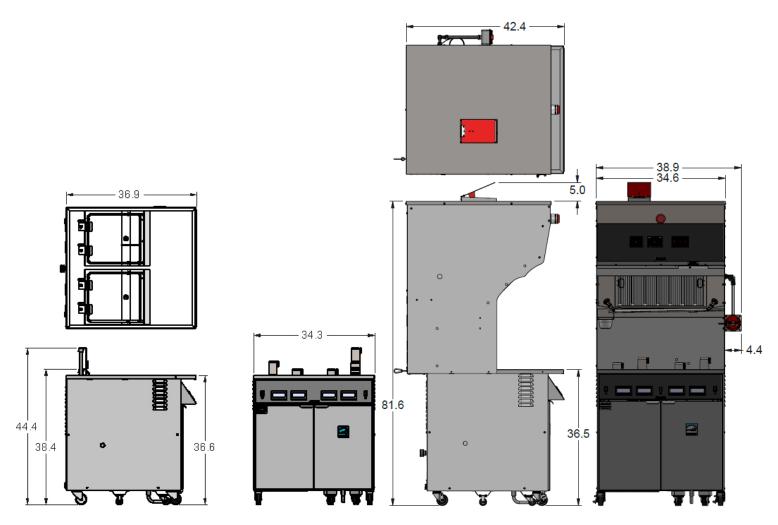




2 Half Size Baskets

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.



Electrical

Voltage (Volts)
Heater (kW)
Phase
Amperage Vat Left Side
Vat Right Side*
Amperage Vat Left Side
Vat Right Side

	MB-502AT & MB-502ATV				
	20)8	240)	
	2 x 14.4				
	1	3	1	3	
AT	1 x 74	1 x 45	1 x 65	1 x 39	
(Amps)	1 x 72	1 x 43	1 x 63	1 x 37	
ATV	1 x 78	1 x 49	1 x 69	1 x 43	
(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:

Width (in)
Depth (in)
Height (in)
Vat (in)
Weight (lbs)

Crated Weight (lbs)

MB-502AT	MB-502ATV
34.3	34.6 (38.9 w/ Ansul Pull Station)
36.9	42.4
36.6 – 38.4 w/ lifts down	82.4
Square 15.63 x 16.75	Square 15.63 x 16.75
409	730
181 + accessories - 534	825 + accessories - 900

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.







