



State-of-the-art Touchscreen Auto-Lift Open Frying Technology

Models: MB-50AT & MB-50ATV



MB-50ATV

MB-50AT



One Full Size Basket

One Full Size Basket with
one handle (ATV Only)

Two Half Baskets

Touch Screen Controller features:

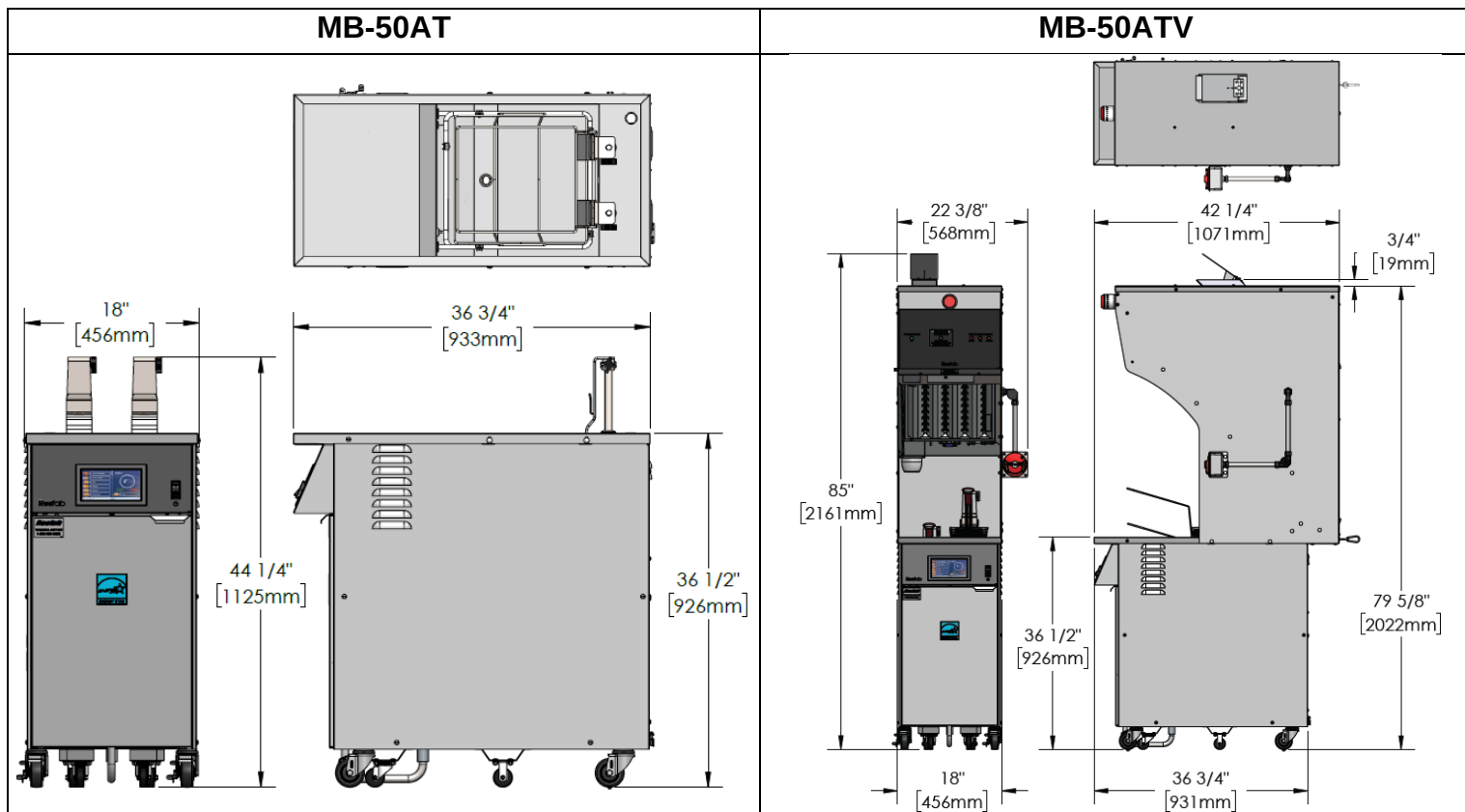
- **User Friendly:**
Each screen is easy to navigate and operator friendly, simplifying training and daily operation.
- **99 Programmable Menus:**
Including product name, cooking time, temperature, pre-set alarm to "add product", "stir", "alarm" and more.
- **Oil Filtering Lock-out:**
The filtering lock-out allows the manager to pre-set the filtering frequency, for a better-quality product and oil increased saving.
- **Integrated Polishing and Boilout Procedure with Lock-out**
- **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.
- **USB and Logs**
Cooking and maintenance logs can be downloaded with USB in Excel format. Upload recipes with USB stick

- **Multi-Basket Configurations:** The Auto-Lift Systems allows for the use of one large basket or two independently operating half-size baskets.
- **Idle Mode Saves Energy & Oil:** 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 & oil.
- **Sleep mode:** Programmable; after 5 to 60 minutes of non-use the fryer will automatically go to sleep mode. This will be additional savings in energy consumption & oil savings. Recovery within seconds.
- **Zero recovery Time**
The operator can fry batch after batch without waiting for the fryer temperature to recover.
- **8 Gal/Min Pump speeds up the filtration process & saves time**
- **No Manipulation of Hot Parts**
The filtration tank slides into the fryer and connects to the pump pipe, no touching of hot parts, 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). **Optional, OM-80 Oil Caddy available for complete Oil Management System.**
- **Safety Comes First**
Lift-up heater for easier cleaning
- **No Filtration Override and/or Changing of Programs without PIN**



Ventless Hood System (ATV):

- **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.
- **Integrated safety Features:** If the filters are not installed or secured properly, an "interlock" system will not allow the fryer to function.



Electrical

	MB-50AT				MB-50ATV			
Voltage (V)	208		240		208		240	
Heater (kW)	14.4		14.4		14.4		14.4	
Phase	1	3	1	3	1	3	1	3
Amperage (A)	74	45	65	38	78	48	69	41



Dimensions (over all):

	MB-50AT	MB-50ATV
Width (in)	18	18 (+4-3/8" for pull station)
Depth (in)	36-3/4	42-1/4
Height (in)	38-1/4 w / lift down	85 (w/o fire damper 79 5/8)
Vat size (in)	Square 15 5/8 x 16 3/4	
Height Working Surface(in)	36-1/2	
Weight (lbs)	262	480
Crated Weight (lbs)	290	550



Capacity

Shortening	55 lb
Chicken Fresh Breaded*	40 Pieces *

Sound Level

Ventless	56 dB
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* Based on 3 lb fresh breaded chicken, 8 pc. cut.

Ventless Hood Requirements	
MB-50ATV (HOOD MODEL CR-40V)	300 CFM (8.5 m³ /min)

Ventless units are tested, certified & listed in accordance with UL710B, UL197, UL300 & IMC 507.1

Continuing product improvement may subject specifications to change without notice.