

Resfab

State-of-the-art Ventless Open Frying Technology



CR-40ATV Features

Touch Screen Controller

- **User Friendly:**
Each screen is easy to navigate and operator friendly, simplifying training and daily operation.
- **40 Programmable Menus:**
Including product name, cooking time and 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.
- **P.I.N. for the Controller Access:**
The Personal Identification Number controls the direct access to the main program such as “Menu”, “Filtering lock-out”, “ F° or C° “, “Idle set points” and more.

Warnings informs the operator of the state of the drain and discharge / rinse mode.

Models: CR-40F & CR-40AT

- **Saves Energy and in Shortening/Oil Consumption**
Resfab's unique flat stainless steel "Fire Bar" element wraps around the entire tank, allowing the "Fire Bar" to cover a large surface area. **This leads to a very low wattage per sq. inch, resulting in significant increases in shortening life... as much as 300%**
- **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.
- **Up to 20% Greater Capacity**
The flat design of the "Fire Bar" allows the fryer to use a basket larger than any other fryer of the same foot-print. **Greater Productivity in less floor space.**
- **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.**
- **Safety Comes First**
The electrical connection of heating element does not go through the tank, **minimizing the risk of dangerous leakage.** When the drain valve is open, the **element automatically shuts off.** An **Indicator Light** informs the operator of the status of the drain valve and the discharge/rinse mode.
- **Easy and Safe Transportation & Removal of Shortening/Oil**
A removable carrying handle attaches to the filtration tank (which comes equipped with casters).

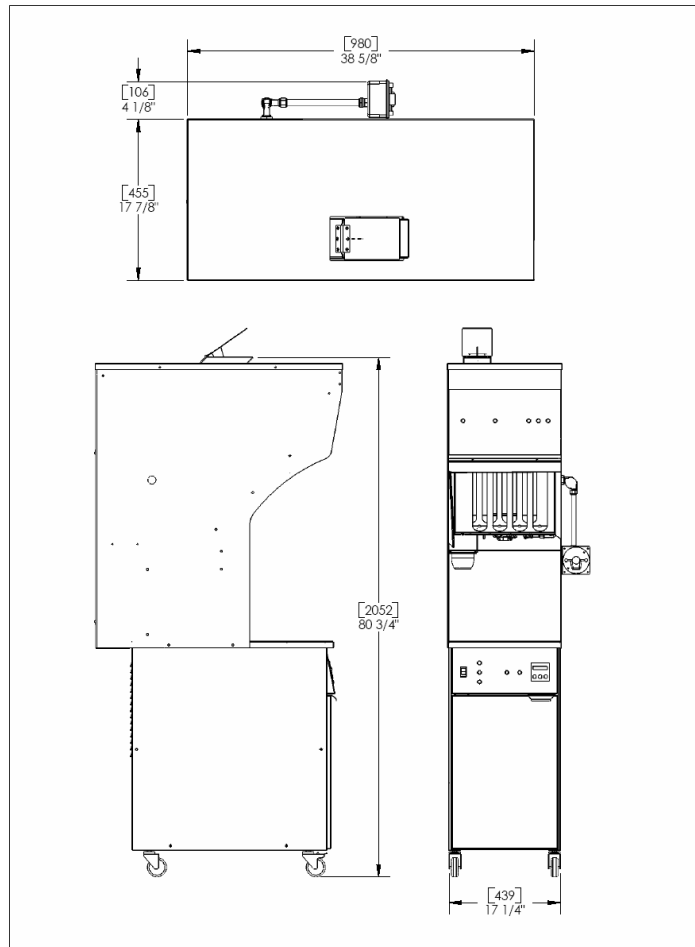
Models: CR-40FV & CR-40ATV (Complete with integrated Ventless System)

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

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	208		240	
KW	10.4		10.4	
Phase	1	3	1	3
AMP	50	30	44	26

Capacity

Shortening	40 lb
Chicken Fresh Breaded*	48
Chicken Frozen MRB	40

Cooking Control

- CR-40FV Electronic Timer
- CR-40ATV Touch Screen Multi Program
 - 40 Menu Items
 - Mid-Cycle Alarm
 - Idle mode (save energy)
 - Boil-out preset temperature point

* Based on 3 lb chicken, 8 pieces cut.

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