



Chicken Fryer Models: CR-40AT & CR-60AT

New

State-of-the-art Touch Screen Controller



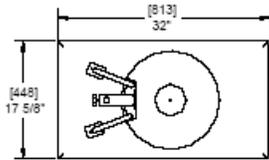
Touch Screen Controller

- **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 Points 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 energy savings.
- **Oil Filtering Lock-out:**
The filtering lock-out allows the manager to pre-set the filtering frequency, for better quality product and oil savings.
- **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.

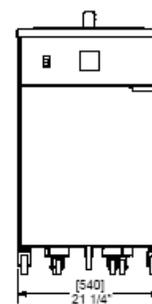
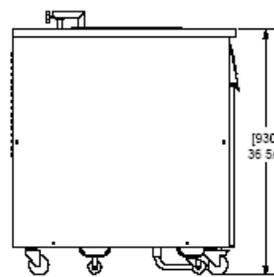
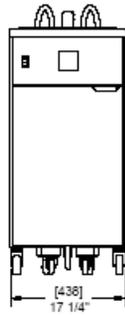
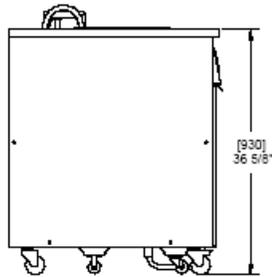
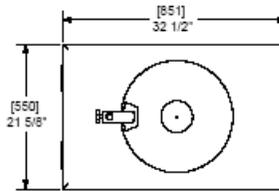
- **Saves Energy and Oil Consumption:**
Resfab's unique flat stainless steel "Fire Bar" element wraps around the entire tank, allowing the "Fire Bar" to cover a large surface area. *Model CR-40AT only.
This leads to a very low wattage per sq. inch, resulting in significant increases in oil life... as much as 300%
- **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. * Model CR-40AT only. **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. The pump reset is accessible since there are no panels to remove.
- **Easy and Safe Transportation & Removal of Oil:**
A removable carrying handle attaches to the filtration tank (which comes equipped with casters) making it easy to move to the washing station.

WWW.RESFAB.COM

CR-40AT



CR-60AT



Electrical

	CR-40AT			
Voltage	208		240	
KW	10		10	
Phase	1	3	1	3
AMP	49	28	42	25

	CR-60AT	
Voltage	208	240
KW	17.25	17.25
Phase	3	3
AMP	48	42

Capacity

	CR-40AT
Shortening	40 lb
Chicken Fresh Breaded*	48
Chicken Frozen MRB	40

	CR-60AT
Shortening	60 lb
Chicken Fresh Breaded*	72
Chicken Frozen MRB	60

* Based on 3 lb chicken, 8 pieces cut.

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