

Resfab

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State-of-the-art Ventless Open Frying Technology



CR-40ATAV Features Filters Itself!

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-40FV & CR-40ATAV

- **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
- **“Sleep Mode” Equals Oil Savings:** Fryer automatically goes into Sleep Mode at 200° after 30 minutes of non-use.
- **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).

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.

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.

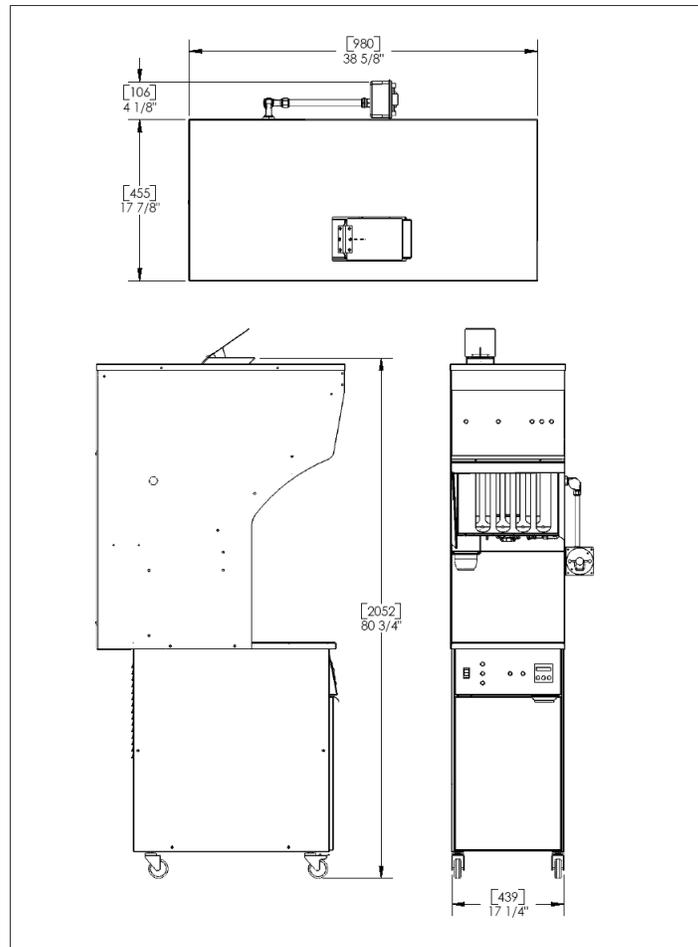
Guaranteed Performance: If the filters are not installed or secured properly, an “interlock” system will not allow the fryer to function.

“Hands Free” Pre-Programmed Filtration System :

Set Filtration Program to begin after your designated number of fries.
3 Simple Warnings Appear:

- #1 Remove the basket
- #2 Are Filter Pan & Filter Paper in Place?
- #3 Add Oil Cleaning Agent

Automatic Filtration Begins and your deli staff is free to move to other tasks.



Electrical CR-40FV Crated Weight : 550 lbs.

Voltage	208		240	
KW	10.8		10.8	
Phase	1	3	1	3
AMP	54	39	45	27

Electrical CR-40ATAV Crated Weight : 550 lbs.

Voltage	208		240	
KW	11.25		11.25	
Phase	1	3	1	3
AMP	54	31	45	27

Capacity

Shortening	40 lb
Chicken Fresh Breaded*	15 lbs.*

Cooking Control

- CR-40FV Electronic Timer
- CR-40ATAV Touch Screen Multi Program
 - 40 Programmable Menu Items
 - Stir Alarm
 - Sleep mode (save energy)
 - Boil-out preset temperature point

* Based on 3 lb chicken.

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