



Resfab

State-of-the-art Open Frying Technology

Model: MB-85B



- **Multi-Basket Configurations:**

The Multi-Basket set-up allows for the use of one large basket or two independently operating half-size baskets.

Note: Three 1/3rd sized baskets are optional.

- **Zero recovery Time**

The operator can fry batch after batch without waiting for the fryer temperature to recover.

- **Energy Star + Energy Saving**

- Energy Star approved for high Efficiency at 93%
- Insulated Pot maintains oil Temperature

- **Safety Comes First**

Lift-up heater for easier cleaning

- **Front Panel**

- Easy access to the Power Switch, Thermostat and Hi-Limit Reset.
- Indicator Light is ON when the heaters are on. When the light is OFF fryer has reached temperature.

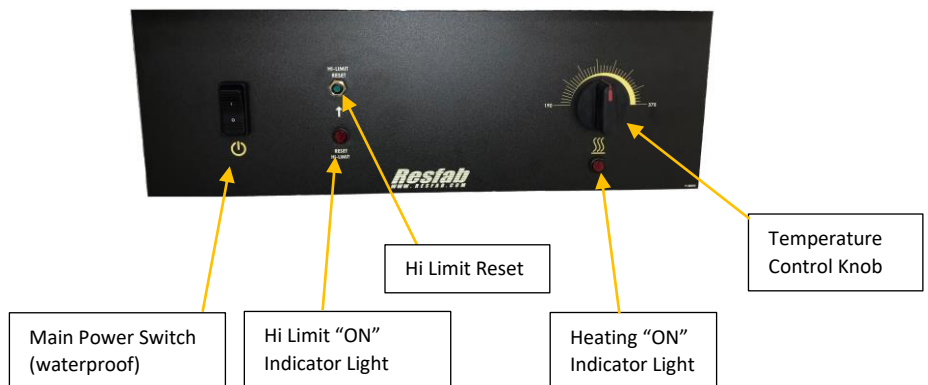


Two half Baskets



One full size Basket

EASY TO USE CONTROLS



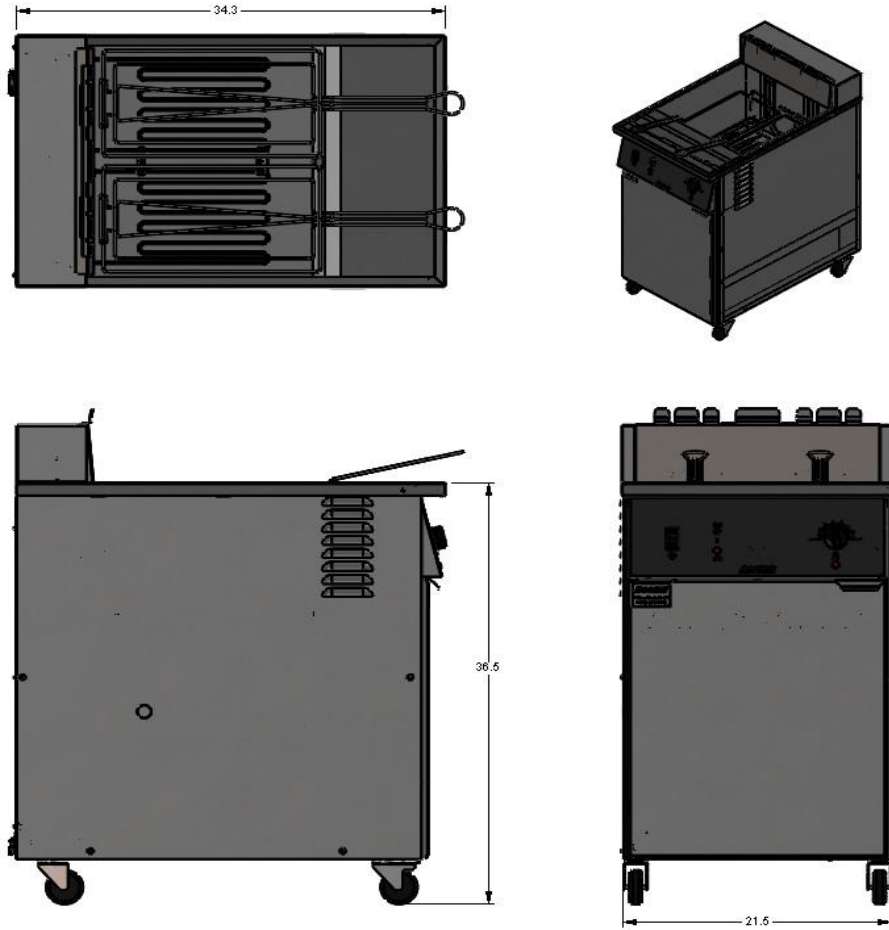
Resfab Equipment Inc.

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Dimensions (inches)



Dimensions

Width (in)	21.5
Depth (in)	34.3
Height (in)	36.5
Crated Weight (lbs)	305

Capacity

Shortening	85 lbs
Chicken	up to 90 Pieces *

* Based on 3 lbs fresh breaded chicken, 8 pcs. cut.

Electrical

MB-85B		
VOLTAGE	208	240
HEATER KW	19.8	19.8
PHASE	3	3
AMP	56	48

Continuing product improvement may subject specifications to change without notice