

# MOTAK

## Gas Fryer – Floor Model

Model #: FF (40, 50, 70)

MoTak fryers are so versatile they can handle an array of fried foods, holding, 40, 50 and 70 lbs of oil in a stainless steel tank and the tank is embossed to reflect the correct oil level. The stainless steel front access door is field reversible with a dual wall removable exhaust flue make MoTak Fryers versatile and can adapt to any kitchen designs. Cooks, chef's and kitchen staff can easily control the MoTak commercial fryer with thermostatic millivolt controls, which are adjustable from 200 to 400 degrees Fahrenheit.

**Not suitable for installation in non-commercial or residential applications.**

## Product Details

- Stainless steel front, top ledge, and header
- Stainless steel twin wall front access door and dual wall removable exhaust flue
- Fully welded stainless steel fry tank, embossed to reflect the correct oil level
- Integral fry vat cold zone below tube burners promotes longer oil life and better tasting food/flavor when properly used and maintained
- Drain extension pipe for use when cleaning the vat or filtering and/or screen-cleaning the oil
- Smooth finish, high grade G90 galvanized steel sides and back
- Heat exchange tubes with high heat baffles (30,000 BTU/each)
- Stainless steel drain clean out rod included
- Thermostat - 200°F to 400°F
- Millivolt control scheme eliminates the need for an electrical connection
- Coupling adaptor to accept 1/2" or 3/4" gas connection (rigid pipe or quick connect hose)
- 6" adjustable legs

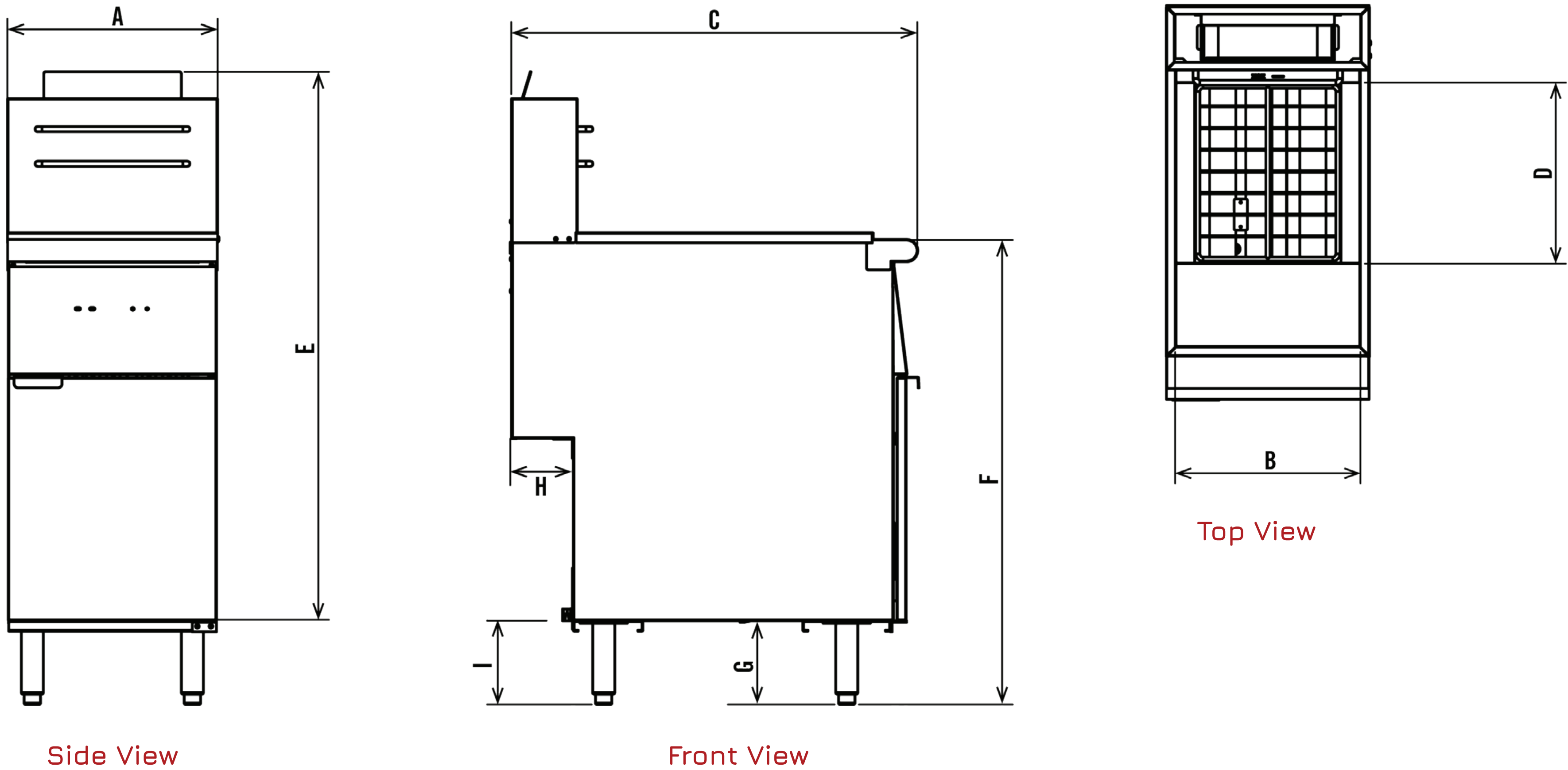


MOTAK

Model #:  
FF (40, 50, 70)

Gas Fryer – Floor Model

Plan View



Specifications

Not suitable for installation in non-commercial or residential applications.

Model	Width		Depth		Height			Gas Connection		Total BTU/hr.	Crated Weight (lbs)
	A	B	C	D	E	F	G	H	I		
FF40 (LP/NG)	15.5"	14"	30"	14"	40.6"	34.3"	6.2"	4.2"	6.6"	90,000	169 lbs.
FF50 (LP/NG)	15.5"	14"	29.9"	14"	40.6"	34.3"	6.1"	4.2"	6.6"	120,000	183 lbs.
FF70 (LP/NG)	21"	19.5"	34.2"	18"	40.6"	34.3"	6.1"	4.2"	6.6"	150,000	209 lbs.

Gas Supply & Burner Information

Supply pressure should be at minimum of 6" W.C. for natural gas or 12" W.C. for propane.  
Fryers are supplied with 3/4" NPT male connector on a 1/2" pipe, allowing you to connect with either 3/4" or 1/2" NPT female connector.

Model	Burners	Gas Type	Manifold Pressure	Number of Heat Tubes	Rate Each BTUs/hr.	Total Rate BTUs/hr.	Orifice Size
FF40 (LP/NG)	Main	Natural	4" W.C.	3	30,000	90,000	#39
		Propane	10" W.C.	3	30,000	90,000	#52
FF50 (LP/NG)	Main	Natural	4" W.C.	4	30,000	120,000	#39
		Propane	10" W.C.	4	30,000	120,000	#52
FF70 (LP/NG)	Main	Natural	4" W.C.	5	30,000	150,000	#39
		Propane	10" W.C.	5	30,000	150,000	#52

\*Minimum supply pressure is 6" W.C. for natural gas and 12" W.C. for propane.  
\*\* Orifice sizes are for units installed at altitudes between 0 and 2000 feet above sea level.